

The Susquehanna Chef
Complete Wedding Cookout Packages Off-Premise

Phone number: 570-784-8802

www.susquehannachef.com

Barn at Boone's Dam Cookout packages include:

- ❖ Cocktail hour with Vegetable display and Fruit display with dip and 4 hot hors d'oeuvres
- ❖ Large Selection of Linen colors (napkins, table clothes)
- ❖ Coffee
- ❖ Rolls and butter
- ❖ China & Silverware
- ❖ Event coordinator to help you create your menu, linen selection, help with ideas on decorating and event time line.

The Susquehanna Chef offers the most all-inclusive packages in the area

Hot Hors D'oeuvres

Choice of 4

- | | | |
|---|---|-------------------------------------|
| • Bruschetta | • Warm spinach dip | stickers with soy dip |
| • Spanakopitta | • Warm crab dip | • Sweet and sour meatballs |
| • Mini egg rolls | • Shrimp and Grits on Asian Spoon | • Blue cheese meatballs |
| • Asparagus roasted red pepper boursin crepes | • Peel and eat shrimp with cocktail sauce | • Mini Angus beef sliders |
| • Anti pasta skewers | • Chicken cordon bleu bites | • Ham and smoked gouda phyllo rolls |
| • Chick pea salad | • Chicken sate with Thai Peanut sauce | • Cocktail franks in the blanket |
| • Assortment of tarts | • Mini Chicken and cheese Quesadillas | • Italian sausage stuffed mushrooms |
| • Assortment of quiche | • Chicken and Lemon grass Pot | |
| • Almond dates wrapped in bacon | | |
| • Raspberry and Brie in phyllo | | |

CHOICE OF THREE

REFRIED BEANS
BROWN SUGAR BAKED BEANS
RED BEANS AND RICE
DIRTY RICE
MACARONI AND CHEESE
MACARONI AND CHEESE WITH
HAM AND ONIONS
HUSH PUPPIES
CHEESY GRITS
BACON SCALLOPED POTATOES
SCALLOPED POTATOES
HERB ROASTED POTATOES
PRALINE TOPPED SWEET
POTATOES
SOUTHWESTERN PASTA SALAD
TOSS SALAD
CUCUMBER SALAD
COLE SLAW

GRILLED VEGETABLE PASTA
SALAD
CARROT RAISIN SALAD
FRUIT SALAD
FRESH MOZZARELA AND
TOMATO SALAD
SOUTHWESTERN CORN SALAD
CORN ON THE COB
CAJUN SEASONED CORN ON
THE COB
CORN PUDDING
FRIED APPLES
BLACK EYED PEAS
COLLARD GREENS
GRILLED MARINATED
ASPARAGUS
BUTTER SAUTÉED TURNUPS

CHOICE OF THREE

GRILLED BEEF FAJITAS
BLACKENED STRIP STEAKS
BOURBON GLAZED STRIP
STEAKS
STEAK TOPPED WITH
CAMELIZED ONIONS AND
BLUE CHEESE
STEAK KEBOBS
COUNTRY FRIED STEAK WITH
COUNTRY WHITE GRAVY
COUNTRY BAKED HAM
PULLED PORK BBQ
TERIYAKI BBQ RIBS
BBQ RIBS
BOURBON GLAZED RIBS
PINEAPPLE SEARED PORK LOIN
GRILLED CHICKEN FAJITAS
SOUTHWESTERN GRILLED
CHICKEN
SOUTHERN FRIED CHICKEN
CHICKEN AND DUMPLINGS
CHICKEN POT PIE
O'HARA CHICKEN (stuffed with
sausage, onion, peppers and corn

bread stuffing topped with tomato
onion sauce)
LEMON ROSEMARY ROASTED
CHICKEN
CHICKEN WITH PEACHES AND
BERRY SAUCE
PECAN CRUSTED CHICKEN
CAJUN CATFISH
CORN MEAL DUSTED CATFISH
WITH A STRAWBERRY BBQ
SAUCE
ALASKAN SALMON WITH
HONEY CHILI GLAZE
SEAFOOD JAMBALAYA
CAJUN STEAMED CRAWFISH
CRAWFISH PIE
CRAB AND SHRIMP BOIL
(shrimp, crab and sausage)
CAJUN CATFISH WITH
CRAWFISH CREAM SAUCE
SHRIMP AND GRITS
SHRIMP KEBOBS

A 20% service charge and 6% sales tax added to all invoices