



CASUAL • ELEGANT • CORPORATE

Our desire at Country Class Catering is to give you the best possible food and service, at a fair and reasonable price. We make most of our food from scratch and use local, fresh produce when in season.

I come from a long line of great Pennsylvania Dutch cooks, and have been in the meat business all of my life. We also have on staff talented, passionate chefs who enjoy creating and executing delicious dishes. We would be delighted to help make your event a very special one!

- *Michelle Orndt*



MENU

BEEF ENTREES

Roasted Round of Beef
Smoked Beef Brisket (with raspberry chipotle glaze)
Pit Beef
Flank Steak (stuffed with feta, spinach)
Shepherd's Pie
Beef Tips (with gravy)
Grilled Steak (extra charge)
Carved Prime Rib (extra charge)

PORK ENTREES

Baked Ham
Pit Ham
Pulled Pork
Pit Pork
Grilled Sausages (with peppers & onions)
Roasted Loin of Pork
Pork and Sauerkraut

CHICKEN AND TURKEY ENTREES

Classic Stuffed Chicken Breast (with bread stuffing)
Basil Pesto Stuffed Chicken Breast
Tomato Feta Stuffed Chicken Breast (feta, tomato, herbs, mushroom)
Italian Stuffed Chicken Breast (mozzarella, pepperoni, basil)
Chicken Marsala
BBQ Whole Chickens
Herb Roasted Chicken
Pit Turkey
Roasted Turkey



SEAFOOD ENTREES

Baked Salmon (hickory bourbon glaze extra)
Crab Cakes (may be extra charge due to market fluctuation)
Baked Cod (with white wine butter sauce)
Steamed Shrimp (may be extra charge due to market fluctuation)

HOT STARCH SIDES

Mashed Potatoes (with gravy)
Baked Potatoes (with butter and sour cream)
Twice Baked Potatoes
Roasted Red Skin Potatoes
Cheesy Potatoes
Herbed Potatoes
Homemade Baked Mac N Cheese
Baked Bread Stuffing
Baked Beans

HOT VEGETABLE SIDES

Roasted Vegetables (cauliflower, carrots, bell peppers, broccoli)
Dilled Carrots (with a butter sauce)
Green Bean Almondine (slivered almonds, butter sauce)
Green Bean Casserole
Herbed Green Beans
Ham and Green Beans
Baked Corn
Corn on the Cob

COLD SIDES

Fresh Fruit Salad
Creamy Cole Slaw
Pepper Slaw
Broccoli Salad
Potato Salad
Macaroni Salad
Tossed Salad (with House Vinaigrette)
Cranberry Feta Salad (mixed greens, feta, cranberry,
candied walnuts, house vinaigrette)





APPETIZERS



CHARCUTERIE DISPLAY



Thinly sliced hard salami, prosciutto, and pepperoni. Assorted cheeses, breads, crackers, and olives.

FRUIT & VEGETABLE DISPLAY



Assorted fruits and vegetables arranged elegantly with dip.

BOLOGNA & CHEESE DISPLAY



Assorted bologna and cheese arranged elegantly with crackers.

HOT HOR D'OEUVRES



Choice of 3; stuffed mushrooms, mini crab cakes, little smokies, smoked sausage with pineapple and brown sugar, cheesy potato bites.

BUTLERED HOT HOR D'OEUVRES



PARTY TRAYS





Meat and cheese trays feed roughly 40 to 50 people.

Fruit and veggie trays feed roughly 40 to 50 people.

Includes plates, napkins and utensils.





All meals come with rolls and butter, styrofoam plates, heavy plastic utensils, and a heavy napkin.

Upgrade to a heavy plastic china style plate. heavy plastic utensils, and a heavy napkin.

Upgrade to heavy china plates and silver tableware.

Cold beverage station (water, lemonade, iced tea) in clear tumbler available.

Hot beverage station (coffee, creamer, sweetener, styrofoam cups) available.

Additional decorating to the buffet table which includes centerpiece, and greens, fruits and vegetables at every hot chafer.

A deposit is required to secure your date, based on the size of your event.

Firm head count is required 10 days prior to event. You may add to the guest count after the deadline, but you may not subtract.

Payment in full is required 1 week prior to your event. Cash, check, or credit card are accepted (5% fee added to credit card payments).

Checks may be made payable to Country Class Catering.

Questions are encouraged and welcomed!

Like us on Facebook where you can find photos of our previous events and setups.

All prices subject to change at any time

Travel fee may apply



Tastings available
\$10 per person / pick 3 items
Additional items / \$3 per item per person.
If you book your wedding with us , the bride and
groom's charge will be refunded.
All other guests , charges apply.

Your selections and number of guests that will be eating,
must be submitted no later than one week prior .

Call or email to set up an appointment.

(717)359-7591

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www.StoneyPointFarmMarket.com

