



Catering For You at The Venue at Liberty Valley

Sit Down Wedding Package

Appetizers

Buffalo Chicken Kabobs

Thai Chicken Kabobs with Peanut Sauce

Mini Chicken Quesadillas with Monterey Jack
Cheese

Mini Filet Mignon Sandwiches with Horseradish
Cream

Steak Crostini with Gorgonzola and
Caramelized Onions

Mini Reuben Sliders

Mini Pulled Pork Sandwiches with Relish

Assorted Stromboli with House Sauce

Asparagus Wrapped Bacon

Bacon Wrapped Dates Stuffed with Cream
Cheese and Almonds

Assorted Stuffed Mushrooms (Sausage,
Crabmeat or Spinach)

Mini Crab Cakes with Parmesan Remoulade

Fried Crab Rangoon

Shrimp Cocktail

Coconut Shrimp with Spicy Citrus Sauce

Scallops Wrapped in Bacon

Smoked Salmon on Cucumber Crostini with
Dill Cream Cheese

Seared Ahi Tuna with Wasabi Mayo

Antipasto Skewers

Fresh Mozzarella on a Crostini with Tomato
Basil Bruschetta

Mini Macaroni and Cheese Bowls

Loaded Baby Redskin Potatoes

Spinach and Artichoke Dip

Grilled Vegetable and Feta Wontons with
Balsamic Glaze

Fresh Vegetable Crudité's with Dips and
Spreads

Fresh Pita with Roasted Red Pepper Hummus
Baked Brie

Charcuterie Board

Pepper Shooters Stuffed with Prosciutto and
Provolone Cheese

Spinach and Artichoke Dip with Crostini



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Salads

Traditional Tossed Salad with Mozzarella Cheese, Cucumber, Tomato, House Made Croutons

Classic Casesar Salad with Parmesan and House Made Croutons

Fresh Mozzarella and Tomato Caprese Salad with Spring Mix and Balsamic Glaze

Arugula with Prosciutto and Mini Burratta with Balsamic Glaze

Spring Mix with Glazed Walnuts, Dried Cranberries, Crumbled Goat Cheese with White Balsamic Vinaigrette

Spring Mix with Mandarin Oranges, Almond Slices, Crumbled Feta Cheese and Strawberry Vinaigrette

Romaine Lettuce with Dried Cranberries, Glazed Walnuts, Blue Cheese Crumbles, and Poppysseed Dressing

Entrees

Balsamic Herbed Chicken Breast

Chicken Rollatini with Broccoli and Asiago Cheese

Traditional Stuffed Chicken

Parmesan Crusted Chicken with Cream Sauce

Chicken Saltimbocca

Bruschetta Topped Chicken with Balsamic Glaze

Chicken Marsala with Fresh Mushrooms

Chicken Cordon Bleu

Chicken Francaise with a Lemon Butter Sauce

Champagne Chicken with Cashews

Roasted Turkey Breast

Stuffed Pork Loin

Beef Bourguignon

Roast Top Sirloin of Beef (Carved)

Baked Ham with Apple Brandy Glaze (Carved)

Lasagna Rolls (Meat, Vegetable or Seafood)

Eggplant Rollatini

Pecan Encrusted Salmon

Stuffed Flounder Florentine

Braised Short Ribs with Cabernet Horseradish Reduction

Stuffed Pork Tenderloin with Apple Stuffing and a Rosemary Sage Red Wine Sauce



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Entrees, continued

Dijon Encrusted Salmon

Chicken Milanese with Baby Arugula, Cherry
Tomatoes and Red Wine Vinaigrette

Stuffed Bell Pepper with Orzo, Sautéed
Spinach, Roasted Red Pepper and Lemon Oil

Spaghetti Squash with Roasted Tomato Sauce
and Burratta Cheese

Entree Upgrades

Carved Prime Rib

Lump Crab Meat Stuffed Butterfly Shrimp

8 ounce Lobster Tail with Drawn Butter

8 ounce Filet Mignon

Dijon Crusted Rack of Lamb

Sliced Beef Tenderloin with Demi Glace

Lump Crab Cakes with Parmesan Remoulade

Sesame Encrusted Ahi Tuna with Wasabi
Drizzle

Lobster and Crab Stuffed Cannelloni with
Tomato Basil Cream Sauce



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Sides

Penne Pasta with Vodka Sauce

Cavatelli with Oil, Garlic and Broccoli

Cheese Tortellini with Spinach, Basil, Tomatoes,
Garlic and Melted Fresh Mozzarella

Pasta with House Sauce and Mini Meatballs

Pasta Primavera

Baked Macaroni and Cheese

Oven Roasted Baby Red Skinned Potatoes with
Parsley Butter

Golden Yukon Mashed Potatoes

Italian Roasted Potatoes

Ratatouille with Fresh Squash and Diced
Tomatoes, Topped with Parmesan Cheese

Grilled Asparagus

Glazed Baby Carrots

Seasonal Grilled Vegetables

Stuffed Shells with House Sauce and Melted
Cheddar and Mozzarella Cheeses

Pasta Alfredo

Penne Pasta with Basil Pesto, Roasted Red
Peppers and Fresh Mozzarella

Manicotti with House Sauce

Medley of Sweet, Red Skinned and Yukon
Potatoes with Caramelized Onions and Carrots

Chantilly Potatoes

Potatoes Au Gratin

Spinach and Feta Orzo with Lemon

Broccoli Florets

Roasted Brussel Sprout

Italian Style Green Beans

Mexican Street Corn Off the Cob



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Sit Down Wedding Package

Level 1

Level 2

Inquire for prices

3 Stationed Appetizers

2 Passed Appetizers

1 Salad

4 Entrees (up to)

3 Sides

Inquire for prices

Level 1 with Entree Upgrade

Also Includes:

Rolls and Butter

Iced Water with Lemon or Cucumber Garnish

Fresh Brewed Iced Tea with Lemon Garnish

Coffee and Hot Tea

Complete Set Up and Breakdown

All menu items and quantities are fully customizable and alternative options are available upon request.

Dietary needs are accommodated as needed at no additional cost.