



Wedding Packages

TFB CATERING

Allow us to take the stress out of your special day! Whether your ideal reception is an opulent seated dinner, unique and elegant buffet, or a more casual lunch, dessert or cocktail-style affair, we can provide a catering experience to ensure that your vision is reflected.

Our team of masterful chefs, craft mixologists and personable waitstaff will work in concert to ensure that the catering for your Wedding is impeccably planned and flawlessly executed. We are looking forward to serving you!

CONTACT

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tfbcatering.com



Our Company

TFB Catering is the full-service catering arm of the TFB Hospitality group. Based in Downtown Lancaster and Lititz, PA, we offer a wide range of food & beverage services for events and occasions of all shapes and sizes, with a focus on weddings & special events, corporate functions, and private social engagements. Whether we're hosting your event at one of our properties or we are taking our show on the road, we operate with one goal in mind: to provide a unique eating and drinking experience that your guests will savor.

Our Team



Dakota Ridinger



Elizabeth Bennici



Ben Schober



Miranda Burns



William Scioscia

Wedding Packages

- *TWO entrée selections from the listed choices; a salad course; a vegetable & a starch; and house made focaccia.*
- *Additional entrée selections are +\$5 / per person. All entrée selections below are available served or on a buffet, unless marked ** indicating not available on buffet*
- *Water & unsweetened iced tea are available, and a coffee station with dessert course.*
- *A vegetarian / vegan option is always available (see page 9 for options)*
- *Option for TFB Catering staff to serve or refresh a station for your dessert (if provided by a commercial bakery)*



Something Old Package

COCKTAIL HOUR:

Choice of **THREE** Hors d'oeuvres
(see pages 7 & 8 for options)

Salad Course: Select 1

SERVED SALAD

House Salad: Spring Mix, Cherry Tomatoes, Carrots, Cucumbers & Croutons. Served w/ Ranch & House made Balsamic Vinaigrette

Caesar Salad: Romaine, Shaved Parmesan & Herbed Croutons

Greek Salad: Romaine, Feta, Kalamata Olives, Cucumbers & Cherry Tomatoes w/ Greek Vinaigrette

Seasonal Salad: Rotating selection based on season & availability of ingredients

Spring - Spinach Feta Strawberry Salad

Summer - Caprese Salad

Fall - Arugula, Fig & Goat Cheese Salad

Winter - Harvest Salad



\$65 PER PERSON

Entree Course: Select 2

POULTRY ENTREES:

Primavera: 8-oz Skin-off Breast stuffed w/ Roasted Zucchini, Squash, Tomato, Garlic & oil w/ a Lemon Cream Sauce

Lemon Pepper: 2x 4-oz Skin-off Breasts seasoned, lightly seared & w/ a Reduced Red Wine Sauce

SEAFOOD ENTREES:

Salmon roasted w/ Lemon Herb Butter

Cod roasted w/ Lemon Herb Butter

Flounder roasted w/ Lemon Herb Butter

MEAT ENTREES:

Pork chop w/ Apple Pear Chutney

Braised Short Ribs w/ Red Wine Bordelaise

Hanger Steak w/ Red Wine Reduction



Something New Package

COCKTAIL HOUR:

Choice of **THREE** Passed Hors D'oeuvres &
ONE station
(see pages 7 & 8 for options)

Salad Course: Select 1 served or 1 composed

SERVED SALAD

House Salad: Spring Mix, Cherry Tomatoes, Carrots, Cucumbers & Croutons. Served w/ Ranch & House made Balsamic Vinaigrette

Caesar Salad: Romaine, Shaved Parmesan & Herbed Croutons

Greek Salad: Romaine, Feta, Kalamata Olives, Cucumbers & Cherry Tomatoes w/ Greek Vinaigrette

Seasonal Salad: Rotating selection based on season & availability of ingredients

Spring - Spinach Feta Strawberry Salad

Summer - Caprese Salad

Fall - Arugula, Fig & Goat Cheese Salad

Winter - Harvest Salad

COMPOSED SALAD

Tomato, Mozzarella, Arugula & Balsamic Drizzle Panzanella Salad

Artichokes, Tomatoes, Kalamata Olives & Lemon Couscous

Pesto Chicken Pasta Salad

\$75 PER PERSON

Entree Course: Select 2

POULTRY ENTREES:

Piccata: Lemon, White Wine, and Capers

Caprese: 8-oz Skin-on Breast w/ Tomato, Basil, Mozzarella & Balsamic Cream Sauce

Asiago: Fried 6-oz Breast breaded in Asiago & Breadcrumbs & w/ a White Cream Sauce

Florentine: 8-oz Skin-on Breast, stuffed w/ Spinach, Feta, & Tomato w/ Cream Sauce

SEAFOOD ENTREES:

Salmon Lemon Beurre Blanc

Lobster Ravioli

Shrimp Alfredo Pasta

Blackened Tilapia

MEAT ENTREES:

Beef Tenderloin Tip Penne: w/ Peas, Mushrooms & a Red Wine Reduction Sauce

Short Ribs: Bone-in with a Coffee Rub



**Indicating not available on buffet

Something Blue Package

COCKTAIL HOUR:

Choice of **FOUR** Passed Hors D'oeuvres &
ONE station
(see pages 7 & 8 for options)

Salad Course: Select 1 served or 1 composed

SERVED SALAD

House Salad: Spring Mix, Cherry Tomatoes, Carrots,
Cucumbers & Croutons. Served w/ Ranch &
House made Balsamic Vinaigrette

Caesar Salad: Romaine, Shaved Parmesan & Herbed
Croutons

Greek Salad: Romaine, Feta, Kalamata Olives,
Cucumbers & Cherry Tomatoes w/ Greek Vinaigrette

Seasonal Salad: Rotating selection based on season &
availability of ingredients

Spring - Spinach Feta Strawberry Salad

Summer - Caprese Salad

Fall - Arugula, Fig & Goat Cheese Salad

Winter - Harvest Salad

COMPOSED SALAD

Tomato, Mozzarella, Arugula & Balsamic Drizzle
Panzanella Salad

Artichokes, Tomatoes, Kalamata Olives & Lemon
Couscous

Pesto Chicken Pasta Salad

\$85 PER PERSON

Entree Course: Select 2

POULTRY ENTREES:

Roulade: Boneless, Full Chicken, stuffed & rolled in
Herbs. Fried & sliced. Full Chicken & Fancy Salt

Saltimbocca: 8-oz Skin-on Breast stuffed w/
Prosciutto, Onion & Spinach w/ Cream Sauce

Brioche: Bacon-wrapped 8-oz Skin-on Breast stuffed
w/ Brioche Stuffing w/ Creamy Hunters Sauce

Tuscan: 8-oz Skin-on Breast stuffed w/ Asiago, Sun-
dried Tomato, Spinach & Onion w/ Cream Sauce

SEAFOOD ENTREES:

****Filet & Crab Cake:** paired w/ Wild Rice
Pilaf & Green Bean Almondine

Salmon Oscar: served w/ Corn, Leeks & Red Potatoes

****Shrimp & Scallops:** over a Polenta Cake w/ Snow
Peas & Baby Carrots

****Dual Crab Cakes:** served w/ Red Skin Potatoes &
Asparagus

Sea Bass: w/ Lemon Beurre Blanc, Sautéed Spinach &
Sun-dried Tomatoes

Halibut: w/ Romesco Sauce served w/ Sautéed Spinach
& Sun-dried Tomatoes

MEAT ENTREES:

****Ribeye:** w/ Au Jus served w/ Red-Skin Potatoes &
Brussels Sprouts

****Grilled NY Strip:** served Dauphinoise Potatoes &
Asparagus

Chef Attended Carving Stations

Roasted Prime Rib / Beef Tenderloin

**Indicating not available on buffet

Cocktail Hour Hors d'oeuvres

SOMETHING OLD PACKAGE: PICK 3

Choose **TWO** options
from **Tier 1** and **ONE**
option from **Tier 2**

SOMETHING NEW PACKAGE: PICK 3

Choose **TWO** options
from **Tier 1** and **ONE**
option from **Tier 2**

SOMETHING BLUE PACKAGE: PICK 4

Choose **TWO** options from
Tier 1, **ONE** option from
Tier 2 & **ONE** option from
Tier 3

TIER 1

Baked Brie & Blackberries Phyllo Bite
Falafel + Tzatziki Slider w/ Tomato & Pickled Red
Onion
Seasonal Soup Shooters
Celery Root, Pea soup, Melon Gazpacho, Tomato,
Butternut, with Garnishes
Bang Bang Cauliflower w/ Thai Chili Sauce
Tomato Jam & Goat Cheese Crostini
Fresh Fruit Skewers
Swedish Appetizer Meatballs
Sweet & Spicy BBQ Appetizer Meatballs
Pigs in a Blanket
Pot Stickers + Hoisin Sauce
Grilled Chicken Skewer + Peanut Sauce

TIER 3

Poke Bite w/ Tuna, Pineapple Pico, Edamame,
Sriracha Soy
Mini Lump Crab Cake w/ Lemon Aioli, Arugula
Jumbo Bacon Wrapped Scallops
Bloody Mary Shrimp Cocktail Shooters
Cheesesteak Egg Rolls w/ Chipotle Ranch
Char Siu Pork Belly Lollipops
Fried Chicken & Waffle Bite

TIER 2

Mozzarella, Tomato, Basil & Balsamic Skewer
Parmesan Truffle Tater Tot Cups
Fresh Spring Rolls w/ Thai Chili & Peanut dipping
sauce
Fresh Shrimp Spring Rolls w/ Thai Chili & Peanut
dipping sauce
Smoked Salmon & Dill Creme Fraiche Cucumber
Bites
Mini Cuban & Swiss, Pickles Slider
Bacon Jam & Goat Cheese Crostini
Pork Belly Bite with pickled shallots



Cocktail Hour Hors d'oeuvres

HORS D'OEUVRES STATIONS

SOMETHING OLD

Options to add on ONE station

Grazing Table +\$3 additional per person

Includes an assortment of meats, cheeses, fruits, jams, nuts, chocolates, crackers, vegetables, etc. (6ft rectangle table or 60in round)

Seafood Station +\$8 additional per person

Chilled shrimp, smoked salmon platter + capers/red onion/cream cheese/crostini, scallop ceviche & fresh shucked east coast oysters on the half shell served w/ mignonette, lemon wedges, housemade tomato cocktail sauce

Poke Station +\$4 additional per person

Large diced tuna & salmon served w/ white or brown rice, soy sauce, ponzu, edamame, nori, scallion, sesame, cucumber, radish & avocado

Roasted Pork Belly

Roasted pork belly with 3 sauces (Carolina mustard, buttermilk aioli & peach habanero salsa) (can substitute other BBQ meats i.e. brisket, chicken)

Antipasto Display

Italian Meats, Mozzarella Cheese, Marinated Artichokes, Olives, Roasted Red Peppers, Portobello Mushrooms
Served w/ Crostini

SOMETHING NEW

Choose ONE station

Harvest Fresh Crudite & Fruit Platter

Fresh Local Vegetables Paired w/ Traditional Hummus & Pesto Topped Whipped Feta & Assorted Seasonal Fresh Fruit

Hot Dips Pick 2

Includes Traditional Hummus, Baba Ghanoush & Whipped Feta topped w/ Pesto
» Buffalo Chicken Dip, Served w/ celery, carrots & pita
» Maryland Crab Dip, Served w/ pita
» Spinach + Artichoke Dip, Served w/ tortilla chips
» Seasonal options also available

Tomato Carving Station

Heirloom Tomatoes, Fresh Burrata, Fresh Mozzarella, Gorgonzola, Basil, Basil Pesto, Balsamic Reduction, Coarse Salt & Pepper, Herb Infused Oil, Grilled Sourdough Bread

Additional Entrees & Sides

VEGETARIAN & VEGAN ENTREES / *Select 1*

Eggplant Parmesan

Vegan Seasonal Roasted Vegetable Curry: *w/ Basmati Rice*

Roasted Acorn Squash: *Stuffed with herbed Farro, Leeks, Crispy Kale*

Roasted Squash: *stuffed w/ Farro, Leeks & Kale*

Vegan Mushroom & Spinach Risotto

Falafel Bowl: *Falafel, Rice, Pickled Vegetables & Cucumber (vegetarian only)*

STARCHES / *Select 1*

Chive Whipped Potatoes

Dauphinoise Potatoes

Roasted Red-Skinned Potatoes *w/ Parmesan*

Spanish Rice

Wild Rice Pilaf

Whipped Sweet Potatoes

Pasta: *Choice of Herb Butter, Marinara or Alfredo*



VEGETABLES / *Select 1*

Roasted Vegetables

Brussels Sprouts

Asparagus

Snow Peas & Baby Carrots

Edamame Succotash

Green Bean Almondine

Corn, Leeks & Red Potatoes



Dinner Stations

Chef- Attended Carving Station served w/ mini slider rolls, butter & accouterments

***Prices subject to change based on the market*

Only available with a buffet

- » **Prime Rib with Au Jus + Horseradish Sauce:** \$425 each / Feeds 25 (\$395 each additional)
- » **Herb Rubbed Pork Loin with Chutney + Gremolata:** \$125 each / Feeds 15-20
- » **NY Strip Steak with Chimichurri:** \$400 each / Feeds 25
- » **Beef Tenderloin:** \$375 each / Feeds 15
- » **Salmon Filet with Herb Butter:** \$205 / Feeds 15
- » **Herb Roasted Turkey Breast with Traditional Gravy:** \$150 / Feeds 15

***All Beef Options served with bleu cheese butter, chimichurri & horseradish cream sauce*

Chef - Attended Risotto Station served w/ artisanal bread

\$12 per person

- » **Choice of TWO Proteins:** Grilled Chicken Breast, Sausage, Steak, Sautéed Shrimp (+\$4 / pp), Crab (+\$6 / pp)
- » **Vegetable Selections:** Peas, Mushrooms, Broccoli, Spinach, Roasted Red Peppers, Diced Tomatoes
- » **Garnishes:** Parmesan, Oregano & Red Pepper Flakes
- » **Optional:** Serve from Wheel of Parmesan Cheese (\$750 / wheel)

Chef - Attended Pasta Station served w/ artisanal bread

\$12 per person

- » **Choice of TWO Proteins:** Grilled Chicken Breast, Sweet Ground Sausage, Steak, Ham, Sautéed Shrimp (+\$4 / pp), Crab (+\$6 / pp)
- » **Vegetable Selections:** Peas, Mushrooms, Broccoli, Spinach, Roasted Red Peppers, Diced Tomatoes
- » **Choice of 2 Sauce Selections:** Traditional Marinara, Creamy Garlic Alfredo, Vodka Rose, Basil Pesto/Sun-dried Tomato Pesto
- » **Garnishes:** Parmesan, Oregano & Red Pepper Flakes
- » **Optional:** Serve from Wheel of Parmesan Cheese (\$850 / wheel)

**Chef attended stations are available during cocktail hour or dinner service.*

**Chef attendant fees will apply at \$125 per chef per 100 people*

Late Night Snacks

SWEETS

****Prices subject to change based on the market**

- » **Chocolate Covered Strawberries \$3 / per person:** *Displayed on a platter on coffee station*
- » **Gourmet Coffee Station \$6 / per person:** *Regular & Decaf Coffee w/ Assorted Flavored Syrups, Homemade Whipped Cream & Housemade Biscotti*
- » **Attended Ice Cream Sundae Bar \$6 / per person:**
- » **Donut Bar \$5 / per person:** *Makes for a great take home favor for your guests!*
- » **French Dessert Station \$9 / per person:** *Macaroons, Cream Puffs & Chocolate Mousse Flute*
- » **Mini Dessert Bites \$8 / per person:** *Assorted Mini Cheesecakes, Whoopie Poppers, Mini Shoo Fly Pies & Fruit Tarts*

SAVORY SNACKS

***Minimum order of 50 guests**

- » **Pierogi Bar \$5 / per person:** *Bacon, Sour Cream, Boursin Cheese, Scallion & Shaved Jalapeño*
- » **Popcorn Chicken & Tater Tot Bar \$6 / per person:** *Crispy Chicken & Tater Tots served in Chafing Dishes w/ Ranch, Bleu Cheese, Scallion, Ketchup, Garlic Aioli & Spicy Mustard*
- » **Popcorn Bar \$4 / per person:** *Locally Sourced Gourmet Popcorns w/ Sea Salt, Melted Butter and Truffle Salt*
- » **Lancaster Central Market Pretzel Bar \$5 / per person:** *Lancaster Central Market Soft Pretzels, flavored w/ Coarse Salt, Sour Cream & Onion, & Cinnamon Sugar, served w/ Mustards & Sweet Butter*
- » **Walking Taco Bar (Choose ONE) \$8 / per person:** *Fritos, Doritos or Cool Ranch chips w/ Seasoned Taco Meat, Tomatoes, Salsa, Guacamole, Queso & Lettuce*
- » **Grilled Cheese Sandwich Bar \$5 / per person:** *Traditional, Bacon Tomato Jam Stuffed, & Ham & Apple Butter*
- » **Flat Bread Station (Choose TWO) » \$6 / per person:**
 - *Buffalo chicken w/ Ranch & Pickled Carrots*
 - *Caprese: Mozzarella, Tomato & Basil*
 - *Apple, Prosciutto, Balsamic, Arugula & Brie Cream*
 - *Lemon & Smoked Paprika Aioli w/ Ginger & Shrimp*
 - *Margarita*
 - *BBQ chicken w/ Carolina Mustard & Tater Tots*
 - *Gourmet Pizza Bites*

Bar Packages

Full Hosted Bar / Full Cash Bar

Host or Guest charged per drink served

Vodka, Gin, Rum, Whiskey, Scotch, Bourbon, Tequila, Cordials, 2 Beer selections (Light & Craft/Import), Wine (Red & White) & Soda

Open Bar Options

Premium Unlimited Open Bar

\$55 / per person

Includes Beer, Wine (Red, White & Blush), Premium Liquor Selections & Soda

House Unlimited Open Bar

\$45 / per person

Unlimited Beer, Wine, Signature Cocktail & Soda

\$35 / per person

Collaborate w/ mixologists from Per Diem or Conway Social Club

Unlimited Beer, Wine, & Soda

\$30 / per person

Unlimited Non-Alcoholic Station

Includes assorted sodas & lemonade

\$5 / per person (max 5 hours)

Additional Beverage Options

Champagne Punch » \$60 / gallon

Sangria with Fruit » \$65 / gallon

Iced Tea » \$35 / gallon

Infused Water » \$25 / gallon

Lemonade » \$35 / gallon

House Selections

Soft Drinks » \$2 / each

Domestic Beer » \$4 / each

select one

- Yuengling

- HighLife

- Miller Lite

- Stella

- Michelob Ultra

- Corona

Import / Craft Beer » \$6 / each

select one

- New Trail Broken Heels

- New Trail Crisp Lager

- Other Half Green City IPA

- Troegs Perpetual

- Bells Two Hearted IPA

- Bells Amber Ale

White Wine » \$12 / glass

- High Roller Sauvignon Blanc

- Alta Pinot Grigio

Red Wine » \$12 / glass

- Tres Osos Cabernet Sauvignon

- Verraco Ridge Pinot Noir

Mixed Drinks » \$12 / drink

Vodka (Tito's) Gin (Tanqueray)

Light Rum (Bacardi) Spiced

Rum (Captain Morgan) Whiskey

(Seagrams 7) Bourbon (Jim

Beam) Scotch (JW Black)

Tequila (El Jimador)

Cordials » \$12 / each Peach

Schnapps, Kahlua, Baileys,

Rocks, Martinis, Manhattans

Specialty Drinks » \$14 / drink

Bar Packages

Premium Selections

Soft Drinks » \$2 / each

Domestic Beer » \$4 / each

select one

- Yuengling
- HighLife
- Miller Lite
- Stella
- Michelob Ultra
- Corona

Import / Craft Beer » \$6 / each

select one

- New Trail Broken Heels
- New Trail Crisp Lager
- Other Half Green City IPA
- Troegs Perpetual
- Bells Two Hearted IPA
- Bells Amber Ale

White Wine » \$12 / glass

- Rombauer Chardonnay
- Badissa Pinot Grigio

Red Wine » \$12 / glass

- Dandelion Cabernet Sauvignon
- Battle Creek Pinot Noir

Mixed Drinks » \$14 / drink

Vodka (Grey Goose & Tito's)

Gin (Bombay Sapphire) **Light**

Rum (Bacardi) **Spiced Rum**

(Captain Morgan) **Whiskey** (Jack

Daniels) **Bourbon** (Bullet)

Scotch (Macallen) **Tequila**

(Espolon)

Cordials » \$12 / each Peach

Schnapps, Kahlua, Baileys, Rocks,
Martinis, Manhattans

Specialty Drinks » \$15 / drink



Details

LINENS

- » Table linens are available on request for an additional fee ranging from \$6.50-\$8.50 per person.
- » Total cost based upon quantity and color desired.

CHINA & GLASSWARE

- » Rental of china, utensils & glassware not included. TFB will conduct the rentals for client.

TASTINGS

- » Included for bridal couple (minimum 100-person wedding)
- » \$50 / per person for any additional guests (if tasting occurs before contract, tasting will be credited to wedding invoice)
- » Private tasting hosted with catering coordinator



CHILDREN'S MEALS

- » Available for children under the age of 12
- » \$19 / per person plus tax (Service fee may apply)
- » Meal includes:
 - Apple sauce (in place of salad, during salad course)
 - Choice of: cheeseburger, chicken fingers & tater tots, mac & cheese
 - Milk or juice

TAXES & LABOR FEES

- » PA sales tax and 22% labor fee to be applied to all packages
- » Trash removal \$300 (flat fee)
- » 3.5% processing fee may apply to credit card payments - this includes separate payment installments