

# *Lia's Catering*

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[www.liascatering.com](http://www.liascatering.com)

*Naaman's Ballroom  
4300 Naamans Creek Rd.  
Boothwyn, PA 19061*

## *All Inclusive Wedding Package - \$44.95 Per Person*

*Five Hour Reception  
Cold Hors D'oeuvres Table\*  
Buffet or Sit Down Dinner\*  
Italian Bread and Rolls  
Wedding Cake  
Assorted Fresh Italian Pastries  
Dressed Tables and Centerpieces  
Linens and Choice of Colored Napkins  
China, Silverware, and Glassware  
Coffee and Tea Station*

*\*Buffet – Choice of Salad, Choice of Pasta, Choice of Two Entrees,  
Choice of Two Vegetables*

*\*Sit Down – First Course - Choice of Soup or Salad  
Second Course - Choice of Two Entrees with Starch & Vegetable  
Additional \$3.00 per person for third entrée selection*

*\*Cold Hor D'oeuvre Table includes:  
Italian Antipasto Display, Assortment of Imported & Domestic Cheeses,  
Traditional Bruschetta, Vegetable Crudite & Seasonal Fruit Display*

***BYOB Option** - \$125 Bartender & Bar Usage Fee  
Bar Mixers - \$1.00 per person  
(Orange Juice, Cranberry Juice, Pineapple Juice, Club Soda, Tonic Water, Lemons, Limes, Cherries & Olives)*

*All prices subject to 21% Service Fee & 6% Sales Tax (unless tax exempt)  
80 People minimum for Saturdays, 60 People minimum for Fridays & Sundays*

## Salads

*Tossed Salad, Caesar Salad, Potato Salad, Italian Style Potato Salad,  
String Bean Salad, Pasta Salad, Cole Slaw, Spinach Salad, Spring Mix Salad  
(Assorted Fruit, Nuts & Cheeses available for any salad)*

## Pasta

*Penne, Tortellini, Farfalle, Rigatoni, Ravioli*

*Sauces – Pomodoro, Rose, Al a Vodka, Alfredo*

*Bascaiola – Peas, Mushrooms and Bacon in a light cream sauce*

*Roasted Tomatoes and Sautéed Broccoli with Olive Oil and Parmesan Cheese*

*Primavera - Sautéed seasonal vegetables in a light cream sauce*

*Bolognese - Sautéed ground beef, onion and carrots in a pomodoro sauce*

*Sautéed Broccoli Rabe over Orrechiette Pasta*

## *Stuffed Shells*

*Manicotti*

*Sautéed Shrimp over Mini Penne or Rice in a Scampi Sauce*

*(additional \$2.50 per person)*

*Sautéed Shrimp, Scallops and Calamari over Mini Penne or Rice in a Scampi Sauce*

*(additional \$2.50 per person)*

## Vegetables

*Roasted Potatoes, Scalloped Potatoes, Mashed Potatoes, Garlic Mashed Potatoes, Sautéed Broccoli,  
Broccoli with Cheese Sauce, Spinach w/Garlic & Olive Oil, String Bean Almondine, String Bean w/Bacon,  
String Beans w/Garlic & Olive Oil, Vegetable Fried Rice, Mixed Vegetables, Glazed Carrots*

*Broccoli Rabe, Roasted Asparagus, String Bean & Potato Medley (additional \$0.75 per person)*

*Grilled Vegetables (additional \$1.00 per person)*

*Eggplant Parmigiana (additional \$1.50 per person or available as entrée)*

## Entrées

### Poultry

*Chicken Piccata, Chicken Marsala, Chicken Apricot, Chicken Parmagiana, Chicken Portobello  
Roasted Chicken in Lemon or Wine, Chicken Scaloppini,, Mediterranean Grilled Chicken Breast,  
Chicken Salad, Chicken with Artichoke & Sundried Tomato in White Wine Sauce,  
Chicken Medallions with Sautéed Spinach, Tomato and Onion,  
Chicken Cordon Bleu, Stuffed Chicken Breast, Chicken Saltimbocca, Chicken Florentine*

#### *Chicken Involtni*

- *Chicken breast stuffed with asparagus and provolone cheese in white wine & lemon*
- Chicken Oscar*
- *Chicken breast lightly breaded and topped with jumbo lump crabmeat and asparagus tips*

#### *Roast Turkey Breast*

### Beef, Pork, & Veal

*Roasted Pork Loin (Carved),  
Pork Loin with a Spinach Stuffing (Carved),  
Sausage & Peppers, Sausage Scaloppini,  
Pineapple Glazed Ham  
Bottom Round of Beef (Carved)  
Meatballs, Meatballs & Sausage  
Veal Scaloppini  
Sirloin Marsala  
Steak Pizzaiola  
Strip Loin of Beef (Carved)  
8oz. Filet of Sirloin (Included for Sit Down Service)*

*Filet Mignon (additional \$6.95 per person)  
Prime Rib (additional \$5.95 per person)  
Veal Parmagiana (additional \$2.95 per person)  
Veal Saltimbocca (additional \$2.95 per person)  
Rack of Lamb (m.p.)*

### Fish & Seafood

*Grilled Filet of Salmon (additional \$4.50/person/Included for Sit Down Service)  
Stuffed Flounder (additional \$4.50/person/Included for Sit Down Service)  
Mahi Mahi with a Mango Pineapple Salsa (additional \$4.50 per person)  
Crab Cakes (additional \$4.50/person)  
Stuffed Shrimp (additional \$4.50/person)*

## Hors D'oeuvres List

*(Select Minimum of Three)*

### Vegetable

*Pizza w/Basil & Tomato (\$1.50 per person)*  
*Spanikopita (\$1.50 per person)*  
*Antipasto Skewer (\$1.50 per person)*  
*Traditional Bruschetta (\$1.50 per person)*  
*Zucchini Bruschetta (\$1.50 per person)*  
*Cheese Quesadillas (\$1.50 per person)*  
*Mini Eggrolls (\$1.50 per person)*  
*Assorted Quiche (\$1.50 per person)*  
*Stuffed Mushrooms (\$1.50 per person)*  
*Spinach Stromboli (\$1.50 per person)*

### Meat

*Stromboli (\$1.50 per person)*  
*Meatballs in Wine (\$1.50 per person)*  
*Mini Hotdogs (\$1.50 per person)*  
*Cheesesteak Eggrolls (\$1.50 per person)*  
*Mini Beef Wellington (\$2.00 per person)*  
*Sausage & Pepper Skewers (\$1.50 per person)*  
*Teriyaki Beef Skewers (\$2.00 per person)*  
*Mini Steak Kabobs (\$3.00 per person)*  
*Baby Lamb Chops (\$3.00 per person)*

### Seafood

*Shrimp Salad in Phyllo Cup (\$1.50 per person)*  
*Crab, Avocado & Tomato in Phyllo Cup (\$1.50 per person)*  
*Scallops Wrapped w/Bacon (\$2.50 per person)*  
*Shrimp Lejon (\$2.50 per person)*  
*Mini Crab Cakes (\$2.00 per person)*  
*Shrimp Cocktail (\$2.50 per person)*  
*Clams Casino (\$2.50 per person)*  
*Assorted Sushi Rolls (\$3.00 per person)*  
*Coconut Shrimp (\$2.50 per person)*  
*Shrimp Skewers (\$2.50 per person)*

### Chicken

*Apricot Chicken Fingers (\$1.50 per person)*  
*Chicken Salad in Phyllo Cup (\$1.50 per person)*  
*Chicken, Artichoke & Olive Skewer (\$1.50/person)*  
*Buffalo Chicken Fingers (\$1.50 per person)*  
*Sesame Chicken Fingers (\$1.50 per person)*  
*Chicken Wings (\$1.50 per person)*  
*Teriyaki Chicken Skewers (\$2.00 per person)*  
*Hawaiian Chicken Skewers (\$1.50 per person)*  
*Chicken Quesadillas (\$1.75 per person)*

### Other

*Baked Crab Dip (\$2.50 per person)*  
*Baked Artichoke Dip (\$2.50 per person)*  
*Baked Spinach Dip (\$2.50 per person)*  
*Pico Di Gallo with Homemade Tortilla Chips*  
*(\$1.50 per person)*  
*Guacamole with Homemade Tortilla Chips*  
*(\$2.00 per person)*

*(Choose minimum of two selections)*

*Domestic Cheese Display (\$1.50 per person)*

*Vegetable Crudité (\$1.50 per person)*

*Fruit Display (\$1.50 per person)*

*International Cheese Display w/Seasonal Fruit, Grilled Vegetables & Cured Meats (\$5.50 per person)*

*Cheese Selection – Gruyere, Gouda & Manchego*

*Meat Selection – Soppressata, Capicola & Mortadella*

## *Elegant Additions*

***Shrimp and Crab Claw Station*** (\$6.95 per person)  
*Chilled Jumbo Shrimp Cocktail & Stone Crab Claws*

***Deluxe Cold Hors D'oeuvres Station*** (\$4.95 per person)

*International Cheese Display*  
*Cured Meat Display*  
*Asparagus Wrapped with Prosciutto*  
*Chilled Tortellini Salad*  
*Grilled Vegetables*

***Porchetta Station*** (\$4.95 per person)  
*Includes Rolls & Italian Hot Peppers*

***Pasta Station*** (\$6.95 per person)  
*Choice of Three Pastas and Sauces*  
*Specialty Pastas also available*

***Intermezzo*** (\$4.95 per person)  
*Citrus Sorbets to be served between your salad and entrée course*  
*To cleanse your palate*

***Dessert Station*** (\$4.95 per person)  
*New York Style Cheesecake*  
*Tiramisu*  
*Strawberry Shortcake*  
*Black Forest Cake*  
*Limoncello Cake*  
*Red Velvet Cake*  
*Fresh Fruit Medley*  
*Chocolate Covered Fruits*

***Chocolate Fountain*** (\$4.95 per person)  
*With all the goodies*

***Ice Cream Station*** (\$4.95 per person)  
*Four Assortments of Ice Cream*  
*Plentiful Toppings and Whipped Cream*

*Ice Carvings Available - \$250 Minimum Cost*  
*Strawberry Filled Champagne Glasses Available*

*Cappuccino and Espresso Bar Available  
All Requests Can be Accommodated*