



*Union Fire Company # 1 Memorial
Hall*

Oxford, PA 19363

610-932-0905

Bread—N—Butter Catering is the exclusive caterer for Union Fire Company # 1 in Oxford, Pennsylvania. Accommodations are available for parties up to 250 people . We are also available for off-premises catering at your location for any size wedding reception. Our most popular menus are included in this packet., however, we can customize any menu to fit your function. Please contact us at 610-932-0905 any we will be happy to help you plan your next function.



Your Special Day...

Bread—N—Butter Catering has the experience to make your wedding day unforgettable. Our staff has the knowledge to help you plan your ideal wedding reception, while paying attention to all the details.



The Details...

On your wedding day all the details are important, from the wedding dress down to the table setting. We will help you coordinate the colors for your reception and set up the hall to make your reception intimate and memorable. This also includes the meal, from the cocktail hour to the main course.



The Menu...

The menu for your wedding reception should be enjoyable for both you and your guests. Menus are available for every style and taste and can be customized to your style.

The Presentation...

Your reception should be perfect in every way, including the presentation of your food. We understand the importance of presenting a delicious meal which is also appealing to the eye. Our staff has the experience in presenting a visually pleasing and delicious meal from start to finish.

The Staff...

From the planning of your wedding reception all the through to end of your special day, our staff will provide the service that you need to make sure that your wedding reception is the most memorable night of your life.



General Information

All prices on our menu include service on china with paper napkins and tablecloth, except where noted in menu planner. An additional charge of \$2.00 per person will be added if you wish to have linen tablecloths and napkins. Tablecloths will be white with your choice of colored napkins.

A \$360.00 non-refundable booking fee is required at the time of booking to secure the date. This deposit will be used for the hall rental. When the contract is signed, a menu should be selected and an approximate number of guests given. Two weeks prior to the affair we need to know a guaranteed number of guests.

The guaranteed amount can go up, but full payment will be for no less than the guaranteed number of guests. Full payment is due no later than 48 hours before the event. If you are paying by credit card, an additional 1% will be added to the bill. Prices do not include sales tax and gratuity. Sales tax is 6% and gratuity is 18%, which will be added to the bill.

Please Remember Items That Need To Be Contracted Separately

Birthday or Wedding Cake: To be set up 1 hour prior to the affair

Final Count: Remember to include clergy, band or DJ, and photographer.

Decorations: You may not use tape or tacks on walls. Decorating time may be set up at the signing of the contract. No confetti to be used in the hall.

Bartended, Liquor: You are responsible for purchasing all liquor. Bartender and set ups are not included in the price of the menu planner. We offer an option to supply a bartender and set ups for \$50.00 an hour. We recommend one bartender per hundred guests. If you choose not have a bartender and set ups provided, a beer meister is available to rent for \$50.00.

Hors D'Oeuvres

** All Prices are Per 100 People*

Cold

<i>Deviled Eggs</i>	<i>\$65.00</i>
<i>Roquefort Grapes</i>	<i>\$75.00</i>
<i>Finger Sandwiches (Choice of Filling)</i>	<i>\$75.00</i>
<i>Jumbo Gulf Shrimp w/ Cocktail Sauce</i>	<i>\$125.00</i>
<i>Baby Red Potatoes Stuffed w/ Bacon and Sour Cream</i>	<i>\$80.00</i>
<i>Smoked Salmon w/ Cream Cheese on Mini Bagels</i>	<i>\$125.00</i>
<i>Fruit Kabobs</i>	<i>\$80.00</i>

Hot

<i>Pineapple w/ Bacon</i>	<i>\$65.00</i>
<i>Chicken Tenders</i>	<i>\$80.00</i>
<i>Cheese Puffs</i>	<i>\$65.00</i>
<i>Franks in a Blanket</i>	<i>\$70.00</i>
<i>Mini Egg Rolls w/ Sweet and Sour Sauce</i>	<i>\$80.00</i>
<i>Swedish Meatballs</i>	<i>\$80.00</i>
<i>Clams Casino</i>	<i>\$80.00</i>
<i>Scallops Wrapped in Bacon</i>	<i>\$125.00</i>
<i>Buffalo Chicken Wings</i>	<i>\$80.00</i>
<i>Stuffed Mushrooms w/ Crabmeat</i>	<i>\$125.00</i>
<i>Coconut Shrimp</i>	<i>\$100.00</i>
<i>Chicken Quesadillas</i>	<i>\$85.00</i>

Cocktails

Imported Cheese and Fruit Tray

*Imported cheeses presented with sliced fresh fruit, pepperoni and assorted crackers
\$2.00 per person*

Crudite Basket

*A bountiful selection of garden fresh vegetables served with ranch dip
\$1.50 per person*

Pasta Bar

In addition to your cocktail party or buffet, delight your guests with a special pasta dish prepared tableside by our chef.

Penne Pasta

Fettuccine

Sautéed Mushrooms

Alfredo Sauce

Marinara Sauce

\$5.95 per person

Nacho Bar

Nachos

Chile

Cheese

Diced Tomatoes

Sliced Black Olives

Jalapeños

Diced Pepper

Diced Onion

Sour Cream

\$3.95 per person

“The Great Gatsby” Cocktail

Reception

(When nothing else will do)

Tenderloin of Beef

Medium rare filet mignon served on cold cocktail bread with appropriate condiments

Jumbo Gulf Shrimp

Displayed on a carved block of ice shaped into a boat

Deluxe Cheese Tray with Fresh Fruit

A fine selection of imported and domestic cheeses, presented on a mirror with seasonal fresh fruit, pepperoni and hard water crackers

Nova Scotia Smoked Salmon

Presented with appropriate garnishes

Clams Casino

Baked ½ shell stuffed with ...you know the rest

Chicken Marco Polo

Chicken tenderloins, broccoli flowerets, roasted red peppers and mushrooms caps on a kabob

Coffee, tea, mints and a selection of French Pastries complete this elegant reception.

China and linen included for this affair.

\$29.95 per person

Design Your Own Buffet

The Deluxe

(Minimum of 30 People)

All buffets include: Plated Tossed Salad or Tossed Caesar Salad, Assorted Rolls, Butter, Pickles and Olives, Coffee, Tea, Decaf and Iced Tea

Selections for the buffet have been designed by Chef Dan. Each one has a perfect balance of flavors for your invited guests.

Selection A

Prime Rib of Beef w/ Carver
Baked Virginia Ham w/ Carver
Seafood Newburg w/Florentine
Rice
Roast Duck w/ Bing Cherry
Sauce
Cornish Game Hen w/ Wild
Rice
Baked Salmon w/ Béarnaise
Sauce
Stuffed Flounder w/ Crabmeat
Roast Pork Loin w/ Carver &
Peach Sauce
Roast Leg of Lamb w/ Carver
& Mint Sauce
Roast Sirloin of Beef w/ Borde-
laise Sauce
Crab Cakes

Selection B

(All vegetables are fresh)
String Beans Almandine
Broccoli Hollandaise
Carrots Vichy
Roasted Red Bliss Potatoes
w/ Rosemary
Vegetable Medley
Duchess Potatoes
Tomato Provencal
Risi Bisi (Rice, Ham, Mush-
rooms and Peas)
Wild Rice
Cauliflower Morney
Twice Baked Potato

Selection C

Pecan Pie
Cherry Cheesecake
Triple Chocolate Tort
Cream Puff
Black Forest Cake
Key Lime Pie
Chocolate Mousse
Strawberry Shortcake

Sundae Bar
Vanilla Ice Cream
Chocolate Sauce
Strawberry Sauce
Pineapple Topping
Chopped Nuts
Whipped Cream
Cherries

*Includes: Full China Service, White Linen Table Cloths and Choice of Colored Cloth Napkin

Buffet Includes:

2 Choices from Selection A
2 Choices from Selection B
1 Choice from Selection C

Price

\$25.00 per person

Design Your Own Buffet

The Basic

All Buffets include: Plated Tossed Salad, Assorted Dinner Rolls, Butter, Pickles and Olives, Coffee, Tea, Decaf and Iced Tea

Selection A

*Roast Beef
Stuffed Chicken
Ziti w/ Meat Sauce
Braised Beef
Lasagna
Swedish Meatballs
Italian Meatballs
BBQ Beef Ribs
Pepper Steak
Italian Sausage w/
Peppers & Onions
Baked Ham
Stuffed Shells
Lemon Pepper Cod
Chicken Cordon Bleu
Chicken Marsala*

Selection B

*Potato Salad
Au Gratin Potatoes
Oven Brown Potatoes
Macaroni & Cheese
Rice Pilaf
Cut Corn
String Beans
Baby Carrots
Baked Beans
Pasta Salad
California Blend
Cole Slaw
Mashed Potatoes
Sweet Potatoes*

Selection C

*Apple Pie
Peach Pie
Peanut Butter Pie
Banana Cake
Carrot Cake
Brownies
Blueberry Pie
Chocolate Cake
Three D Jell-O
Homemade Rice
Pudding*

**Includes: Full China Service, White Linen Table Cloths and Choice of Colored Cloth Napkin*

Buffet Includes:

*2 Choices from Selection A
2 Choices from Selection B
1 Choice from Selection C*

Price

\$21.00 per person

Complete Served Dinner Menu

Includes Linen

*All Dinners Include:
Assorted Dinner Rolls & Butter*

Coffee, Tea, Decaf, Iced Tea and Water at each Setting

Fresh Fruit or Soup

Tossed Salad or Caesar Salad

Choice of 1

Country Mashed Potatoes (Red Bliss Potatoes, Garlic, Horseradish & Butter)

Traditional Mashed Potatoes

Baked Potatoes

Twice Baked Potatoes

Oven Brown Potatoes

Choice of 1

String Beans Almandine

Mixed Garden Vegetables

Baby Carrots

Choice of Cake or Pie

Entrees

<i>Top Round of Beef Au Jus</i>	<i>\$26.95</i>
<i>Stuffed Chicken w/Dressing</i>	<i>\$27.95</i>
<i>Chicken Cordon Bleu</i>	<i>\$ 28.95</i>
<i>Baked Flounder</i>	<i>\$28.95</i>
<i>Prime Rib of Beef Au Jus</i>	<i>\$30.95</i>
<i>Stuffer Flounder w/Crabmeat</i>	<i>\$31.95</i>
<i>Roast turkey w/Stuffing</i>	<i>\$27.95</i>
<i>New York Strip Steak (12 oz.)</i>	<i>\$31.95</i>
<i>Filet Mignon (8 oz.)</i>	<i>\$32.95</i>
<i>Seafood Newburg on Puffed Pastry</i>	<i>\$29.95</i>
<i>Stuffed Lobster Tail w/Crabmeat</i>	<i>Market Price</i>

Surf n Turf

<i>Rich Man's Surf n Turf</i>	
<i>(6 oz. Filet Mignon & Lobster Tail)</i>	<i>Market Price</i>
<i>Poor Man's Surf n Turf</i>	
<i>(8oz. New York Strip Steak & 3 Fried Shrimp)</i>	<i>\$29.95</i>

**All prices subject to change*

Wedding Information Sheet

(Please Return with Deposit)

Wedding Information

Bride's Name _____ Groom's Name _____
Mailing Address _____ Mailing Address _____

Daytime Phone Number _____ Daytime Phone Number _____
Evening Phone Number _____ Evening Phone Number _____

Champagne Toast Yes No
 Toast Served Bridal Table Family Table All Guests

Dinner

Cocktail Hour (Hors D'Ouerves) Time _____
Dinner Time _____ Bridal Table Served if Buffet Yes No

Bridal Table Count _____

****Cake Cutter will be supplied by Caterer****

Please Note:

1. No hanging, taping, decoration on walls, chair railing or lights. No stone or sand.
2. Decorations must be removed at the end of the affair.
3. Bridal napkins, cake knives, bridal book, etc. if to be used, should be brought to the hall.
4. Favors and flowers are to be put on the table by the Booker.

Person Responsible for Bill

Name _____
Mailing Address _____

Phone Number _____

Deposit Paid _____

Check No. _____ Check Date _____

Date _____

Signature _____

****In our menu planner desert is included. If you choose to supply a wedding cake for desert, we will deduct \$1.00 per person off the price of the dinner or buffet.**