



Centerplate

Craveable Experiences. Raveable Results.™

Farm Show Complex

2300 N Cameron Street
Harrisburg, PA 17110

717-233-3113



2015

Catering Menu Guide



PA Farm Show



“In-addition to their professional hospitality service, Boston Culinary Group continues to be a terrific partner in our on-going efforts to promote and showcase PA preferred products. Their culinary arts expertise is a driving force behind the increased attendance at many of our events”



Pennsylvania Department of Agriculture
Bureau of Market Development



Table of Contents



- Breakfast
- A La Carte
- Lunch
- Dinner
- Reception
- Beverage

We accommodate a broad range of allergies, including, gluten, dairy, and nuts. We also provide options for vegetarian and vegan diets. Please ask for any of these options when planning your event. Also, any menu can be customized to fit your needs. If you don't see exactly what you're looking for, please let us know and we can provide menus and pricing options to help you create the perfect event. Thank you for joining us.

David Luscher – Executive Chef

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Lynn Becker – Catering Supervisor

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Centerplate

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Breakfast



2015 Catering Menu • *Breakfast Buffet Selections*

The Continental

Assorted Baked Goods including Danishes, Muffins and Bagels
Fruit Preserves, Cream Cheese and Sweet Butter
Assorted Bottled Juices, Milk, and Water
Fresh Columbian Coffee, Decaffeinated Coffee and Hot Tea
\$9.25

The Executive Continental

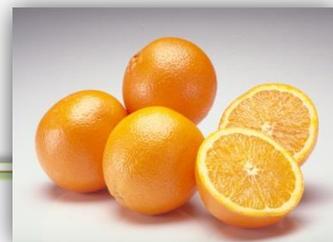
Sliced Seasonal Fresh Fruit Display
Flavored Yogurt with Granola and Assorted toppings
Assorted Baked Goods including Danishes, Muffins and Bagels
Fruit Preserves, Cream Cheese and Sweet Butter
Assorted Bottled Juices, Milk, and Water
Fresh Columbian Coffee, Decaffeinated Coffee and Hot Tea
\$12.75

The Sunrise Breakfast Buffet

Sliced Seasonal Fresh Fruit Display
Flavored Yogurt with Granola and Assorted toppings
Assorted Baked Goods including Danishes, Muffins, English Muffins, Bagels, Bread, Fruit Preserves, Cream Cheese and Sweet Butter
Scrambled Eggs
Choice of Two: Bacon, Turkey or Pork Sausage Links, Country Ham
Choice of Hash Browns or Breakfast Potatoes
Assorted Bottled Juices, Milk, and Water
Fresh Columbian Coffee, Decaffeinated Coffee and Hot Tea
\$17.95



Breakfast



2015 Catering Menu • *Breakfast Buffet Selections*

Grand Pennsylvania Brunch

Sliced Seasonal Fresh Fruit Display

Flavored Yogurt with Granola and Assorted toppings

Assorted Baked Goods including Danishes, Muffins, English Muffins, Bagels, Bread, Fruit Preserves, Cream Cheese and Sweet Butter

Chef Attended Egg and Omelet Station with Assorted toppings

Bacon and Turkey or Pork Sausage Links

Choice of Hash Browns or Breakfast Potatoes

Choice of French Toast or Pancakes with assorted fruit toppings

Choice of Two Salads: Garden Salad, Caesar Salad, Cobb Salad, Chef Salad, Caprese Salad, Pasta Salad, Potato Salad, Cole Slaw, Broccoli Salad

Choice of Four Sides: Rice Pilaf, Mashed Potato, Roasted Red Potato, Baked Potato, Macaroni and Cheese, Tomato Orzo, Cornbread Stuffing, Dinner Rolls, Steamed, Grilled or Roasted Seasonal Vegetable

Choice of Pasta: Chicken, Crab or Vegetable Alfredo, Cheese or Beef Ravioli, Pierogies with sautéed onion, Vegetable or Meat Lasagna, Penne Pesto

Choice of Entrée: Chicken Marsala, Chicken Parmesan, Chicken Picatta, Potato Crusted Cod, Grilled Salmon, Parmesan Tilapia

Chef Attended Carving Station with choice of Prime Rib, Country Ham or Turkey Breast

Assorted Bottled Juices, Milk, and Water

Fresh Columbian Coffee, Decaffeinated Coffee and Hot Tea

\$28.75

Breakfast



2015 Catering Menu • A La Carte

Beverages

Fresh Columbian Coffee, Decaf Coffee	\$3.00
Bottled Water or Assorted Soft Drink	\$2.00
Individual Bottled Fruit Juices and Milk	\$3.25
Freshly Brewed Ice Tea or Lemonade	\$2.50

From the Hot Line

Scrambled Eggs	\$2.65
Egg and Omelet Station with Assorted Toppings	\$4.95
Omelet station attendant fee is \$75.00	
Choice of Meat: Bacon, Turkey or Pork Sausage Links, Country Ham	\$2.95
Hash Brown or Breakfast Potato	\$2.45
French Toast or Pancakes served with Maple Syrup, Butter, Cinnamon Sugar, and Fruit Topping	\$2.25
Oatmeal Bar with an assortment of toppings, including fresh berries, granola, and spices	\$3.25

From the Pantry

Fresh Fruit Platter - Melon, Pineapple, Grapes	\$4.25
Berry Platter - Strawberry, Blueberry, Raspberry	\$5.00
Assorted Fruit Yogurt Parfaits	\$3.00
Yogurt Bar with an assortment of toppings, including fresh berries, granola, and dried fruit	\$3.55
Granola Bars	\$2.00
Assorted Baked Goods: Muffins, Danishes, Donuts, and Bagels with Cream Cheese, Butter and Jelly	\$3.25

All prices are per person unless otherwise noted



Lunch



2015 Catering Menu • *Soup and Salad*

Soup du Jour

Shrimp Bisque
Tomato Basil
New England Clam Chowder
Loaded Baked Potato
Thai Coconut
Chicken Noodle
Black Bean
Beef Barley

Broccoli Cheddar
Italian Wedding
Butternut Squash Puree
Maryland Crab
Chicken Fiesta
French Onion
Minestone
Split Pea

\$3.95 per person

Salads

Mixed Field Greens or Caesar Salad

add Grilled or Blackened Chicken **\$2.50 per person**

add Grilled Shrimp **\$3.00 per person**

Strawberry Spinach
Broccoli Salad
Cobb Salad
Thai Shrimp and Spinach
Roast Beet and Goat Cheese
Asian Sesame Chicken Salad
Mexican Corn Salad

Fruit Salad
Caprese Salad
Chef Salad
Turkey Avocado Salad
Spicy Beef and Pepper
Greek Salad
Kale Salad with Apple and Feta

\$7.50 per person



Lunch



2015 Catering Menu • Salad and Sides

Build Your Own Salad Bar

Mesculin Salad Mix
 Chopped Romaine/Iceberg
 Chopped Iceberg
 Cucumber
 Grape Tomato
 Diced Celery

Spinach
 Shredded Carrot
 Mixed Sweet Pepper
 Cheddar Cheese
 Croutons
 Sliced Mushrooms

Add Grilled Chicken **\$2.50 per person**
 Add Grilled Shrimp **\$3.00 per person**
 Add Fruit Bar (Melon, Pineapple, Grapes) **\$3.50 per person**

Choose any two dressings

Ranch (Regular or Fat Free)
 Balsamic Vinaigrette
 French
\$8.95 per person

Italian (Regular or Fat Free)
 Raspberry Vinaigrette
 Caesar

Sides

Cole Slaw	\$1.95	Baked Beans	\$2.50
Mac 'n Cheese	\$2.75	Rice Pilaf	\$2.25
Roasted Red Potato	\$2.50	Baked Potato	\$2.50
Pasta Salad	\$2.25	Potato Salad	\$2.50
Broccoli Salad	\$3.25	Assorted Chips	\$1.75
Fruit Salad	\$4.25	Soup Du Jour	\$3.95
Garden Salad	\$3.75	Vegetable Crudite	\$3.95
Caesar Salad	\$3.75	Grilled Vegetables	\$3.75
Steamed Vegetables	\$3.75	Corn on the Cob	\$3.25



Lunch



2015 Catering Menu • *Luncheon Buffets*

The Family Barbeque

Pulled Pork
Hamburger
All Beef Hot Dogs

Pulled Chicken
Turkey Burger
Grilled Portobello

Dry Rub Beef Brisket
Veggie Burger
Grilled Chicken Breast

Served with Assorted BBQ Sauces and/or appropriate condiments
Leaf Lettuce, Sliced Tomato, Sliced Red Onion and Pickle Spears
Choice of any two sides

Kaiser Rolls

Freshly Baked Cookies and Brownies

Iced Tea and Lemonade

Any One Entrée \$14.50 Add \$2.00 for each additional Entrée choice

Light Luncheon Buffet

Choice of any two sides

Chef's Selection of Assorted Wraps and Sandwiches,
including gluten free and vegetarian selections

Fresh Baked Cookies and Brownies

Iced Tea and Lemonade

\$15.50

Picnic at the Farm Show

Choice of any four sides

Assorted Breads and Deli Rolls

Sliced Deli Meats to include: Turkey, Ham, Roast Beef, Salami

Assorted Cheeses: Cheddar, Swiss, Provolone, American

Chicken Salad, Tuna Salad, and Egg Salad

Leaf Lettuce, Sliced Tomato, Sliced Red Onion and Pickle Spears

Freshly Baked Cookies and Brownies

Iced Tea and Lemonade

\$17.50



Lunch / Dinner



2015 Catering Menu • *Carving and Theme Stations*

PA Preferred Carving Stations

Slow Roasted Prime Rib	\$30.95
Pepper Encrusted Tenderloin of Beef	\$24.95
Dry Rub Flank Steak	\$20.95
Herb Roasted Breast of Turkey	\$18.95
Smoked Hickory Ham	\$15.95
Fresh Ham	\$15.95
Pork Tenderloin	\$17.95

Garnishes include 2 dipping sauces and dinner rolls
Carving Station Attendant Fee \$75.00

Themes

Stir Fry / Noodle Bowl Station

Jasmine Rice or Steamed Noodles
Beef, Chicken, Shrimp (add \$3.00), Scallop (add \$6.00)
Served with a variety of toppings that may include: Bok Choy, Napa Cabbage, Shredded Carrot, and Mushroom
Stir Fry station served with Teriyaki and Sweet and Sour Sauce
Noodle Bowl Station served with Mushroom and Chicken/Lemongrass Flavored Broths
Garnishes include Sriracha and Soy Sauce, and Sesame Seeds
\$14.95

Station can be setup as buffet or Chef Attended (\$75.00 Fee)



Lunch / Dinner



2015 Catering Menu • *Themes*

Pasta Bar

Penne pasta with Marinara and Alfredo Sauce

Meatballs, Mild Italian Sausage, Crab, Shrimp (add \$3.00)

Served with a variety of fresh toppings that may include, Asparagus, Broccoli, Mushrooms, Spinach, and Summer Squash

Garnishes include Parmesan Cheese, Basil, and Red Pepper Flakes

\$13.50

Baked Potato Bar

Chili, Grilled Chicken, broccoli, cheddar cheese, butter, sour cream, bacon and chives

\$5.75

Burrito and Taco Bar

Tortilla and Taco Shells

Carnitas Pulled Pork, Barbacoa beef,

Seasoned Ground beef, Fajita Chicken,

Black Beans, Jasmine Rice

Shredded blended cheeses, lettuce, tomato, salsa, guacamole, sour cream, olives, jalepenos,

\$17.25

Chili

Beef or Turkey Chili, Grilled Chicken, broccoli, cheddar cheese, butter, sour cream, bacon and chives

\$5.50



Dinner



2015 Catering Menu • *Entrees*

PA Preferred Poultry

Chicken Marsala with Spinach and Mushrooms	\$22.95
Chicken Parmesan with Fresh Basil	\$23.95
Herb Roasted Chicken with Lemon Cream	\$21.95
Roast Turkey with Fine Herbes Gravy	\$23.95
Smoked Gouda Chicken with Carmelized Onion	\$24.95
Buttermilk Fried Chicken with Roast Corn Gravy	\$22.95
Chicken Caprese with Mozzarella, Basil and Tomato	\$23.95
Grilled Hawaiian Chicken with Ham and Pineapple	\$21.95
Mandarin Chicken Picatta with a Lemon Caper Sauce	\$22.95

PA Preferred Beef and Pork

Grilled, Dry Rub Flank Steak with Mango Crab Salsa	\$28.95
Fresh Ham with Mustard Glaze	\$23.95
Pork Tenderloin with Onion Jam	\$24.95
Beef Tenderloin with Mushroom Demi Glaze	\$29.95
Roast Beef with Garlic Au Jus	\$26.95
Breaded Pork Chops	\$23.95
Braised Pot Roast over Egg Noodle	\$24.95
Prime Rib with Horseradish cream	\$28.95

*All entrees include Chef's Choice of Starch, Vegetable and Dessert
Accompanied by Basket of Breads and Butter, Freshly Brewed Iced Tea,
Columbian Coffee, Decaffeinated Coffee and Hot Tea*

Dinner



2015 Catering Menu • *Entrees*

Pasta

Crab Fettucine Alfredo	\$25.95
Penne Pesto with Sundried Tomato	\$20.95
PA Preferred Pierogie's with Sauteed Onion	\$18.95
Cheese Ravioli with Marinara and Fresh Basil	\$18.95
Baked Ziti with PA Preferred Sausage	\$17.95
Roast Garlic Tortellini with Roast Vegetables	\$19.95
Baked Penne Bolognese	\$22.95
Butternut Squash Ravioli with Sage Butter	\$23.95

Seafood

Potato Wrapped Cod with Sauteed Spinach	\$25.95
Crab Cakes with Mango Chutney	\$26.95
Roast Salmon with Tomato Leek Sauce	\$24.95
Parmesan Crusted Tilapia	\$23.95
Shrimp Fried Rice	\$23.95
Soy Glazed Tuna with Asian Slaw	\$27.95
Grilled Salmon BLT	\$25.95
Citrus Cod with Orange Butter	\$24.95

*All entrees include Chef's Choice of Starch, Vegetable and Dessert
Accompanied by Basket of Breads and Butter, Freshly Brewed Iced Tea,
Columbian Coffee, Decaffeinated Coffee and Hot Tea*

Dinner



2015 Catering Menu • *Entrees / Side Dishes*

PA Preferred Vegetarian Entrees

Grilled Vegetable Stack	\$20.95
Ratatouille Lasagna	\$22.95
Mushroom Risotto	\$25.95
Quinoa Pilaf with Sun Dried Tomato, Cucumber and Roasted Pepper	\$23.95
Pan Seared Gnocchi with Basil Pesto	\$20.95
Grilled Vegetable Stuffed Pepper	\$21.95

Starch Selections

Garlic Mash Potato	\$3.25	Roasted Herb Potato	\$3.25
Candied Sweet Potato	\$3.50	Jasmine Rice	\$3.00
Wild Rice Pilaf	\$2.95	Parmesan Risotto	\$4.25
Macaroni 'n Cheese	\$3.50	Tomato Orzo	\$3.50
Grilled Polenta	\$3.75	Cous Cous	\$3.25
Baked Potato (butter & s.c.)	\$3.75	Dinner Rolls & Butter	\$1.25

Assorted Artisan Breads \$3.95

Vegetable Selections

Grilled Asparagus	\$3.95	Steamed Baby Veg	\$3.95
Ratatouille	\$4.25	Roasted Root Veg	\$3.95
Steamed Broccoli	\$3.75	Sauteed Green Beans	\$3.95
Glazed Carrots	\$3.75	Buttered Corn	\$3.75
Stir Fry Vegetables	\$3.95	Sauteed Squash	\$3.95

For the freshest quality, ask for the PA Preferred Seasonal Vegetable



Dessert



2015 Catering Menu • *Dessert*

Bananas Foster

Bananas sautéed in a Rich Caramel Sauce with Spiced Rum, Banana Liqueur and a splash of Citrus Juice. Served with Vanilla Ice Cream. **\$8.00**

Dessert Station Attendant Fee \$75.00

Viennese Desserts

Assorted Mini Pastries, Tarts, Cream Puffs and Éclair's
Served with Freshly Brewed Colombian Coffee and Decaffeinated Coffee. **\$6.50**

New York Cheese Cake

Served with Fruit topping **\$7.00**

Cheesecake Bar available; with a variety of cheesecakes and toppings...
Fresh Fruit, Chocolate and Caramel syrup, Fruit Topping, Cookies & Candies

Assorted Mousse

Choice of: Chocolate, Strawberry, Coffee, Mixed Berry. **\$6.50**



Receptions



2015 Catering Menu • *Reception Items*

All items are priced per person

Cold Hors D'oeuvres

Buffalo Chicken Dip with Crackers	\$5.00
Fresh Fruit Kabobs	\$4.95
Bruschetta with Crustini	\$4.25
Shrimp Cocktail	\$7.00
Smoked or Citrus Cured Salmon	\$4.35
Roasted Red Pepper Hummus with Chips	\$3.75
Crab Stuffed Cucumber Cups	\$6.95
Goat Cheese Tartlets	\$4.85
Antipasta Skewers	\$5.25
Scallop and Shrimp Ceviche	\$7.50
Guacamole with Nacho Chips	\$3.80
Assorted Slider Sandwiches	\$7.75
Cheese Display with Crackers	\$4.45
Seasonal Fresh Fruit Display	\$4.50
Garden Fresh Crudité with Dipping Sauce	\$3.95
Assorted Sushi Platter with Soy Sauce	\$8.95
Hershey Ice Cream Novelties	\$3.50
Mini Pretzel Bites <i>with Honey or Spicy Mustard</i>	\$2.50
Fresh Baked Assorted Cookies	\$3.00
Homemade Rice Krispy Treats or Brownies	\$2.00
Assorted Bagged Chips and Pretzels	\$1.50
Assorted Cake Pops	\$3.50
Assorted Mini Pies	\$3.50



Receptions



2015 Catering Menu • *Reception Items*

All items are priced per person.

Hot Hors D'oeuvres

Mini Crab Cakes with Remoulade Sauce	\$5.75
Sausage and Herb Stuffed Mushrooms	\$3.00
Asparagus wrapped in Phyllo Dough	\$3.25
Mini Cordon Blues	\$5.50
Spinach and Artichoke Dip	\$4.25
Mediterranean Beef or Chicken Brochettes	\$5.95
Assorted Quiche	\$3.75
Buffalo Chicken Wings w/ Blue Cheese	\$6.10
Stuffed Mushrooms (Italian Sausage or Crab)	\$3.85
Cocktail Weiners in Puff Pastry w/ Mustard	\$3.50
Mini Pierogies with Carmelized Onion	\$2.95
Teriyaki Beef Skewers with Ponzu Sauce	\$6.90
Bacon Wrapped Scallops	\$7.45
Pork Potstickers with Soy Dipping Sauce	\$5.45
Sesame Chicken with General Tso's Sauce	\$6.00
Spanish Style Garlic Shrimp	\$8.00
Jamaican Jerk Chicken with Orange Gastrique	\$5.55
Mozzarella Sticks with Marinara	\$4.55
Vegetable Egg Rolls with Sweet and Sour	\$2.75
Shrimp Quesadillas	\$5.75
Pernod Marinara Mussels	\$6.25



Lunch



2015 Catering Menu • *Grab n' Go*

Boxed Lunch

Choice of One:

- Roasted Turkey Sandwich
- Baked Ham Sandwich
- Roast Beef Sandwich
- Chicken or Tuna Salad

Served with Bag of Potato Chips, Whole Fresh Fruit and
Chocolate Chip Cookie
Assorted Condiments

\$10.50 (without beverage)

\$11.50 (with 8oz. Soda or Water)



Breaks



2015 Catering Menu • *Theme Breaks*

Healthy Start

Assorted Whole Fresh Fruit

Granola Bars

Assorted Yogurt with Toppings

Assorted Juices, Milk and Spring Water

Fresh Columbian Coffee, Decaffeinated Coffee and Hot Tea

\$9.25

Cookies and Milk

Fresh Baked Cookies

(Oatmeal Raisin, Chocolate Chunk, Peanut Butter, White Chocolate Macadamia Nut and Super Fudge Chunk)

Whole and Skim Milk

Assorted Soft Drinks

Fresh Columbian Coffee, Decaffeinated Coffee and Hot Tea

\$9.25

Afternoon Break

Assorted Baked Goods – Cookies, Brownies, Lemon Bars

Assorted Bagged Chips

Assorted Whole Fruit

Assorted Soft Drinks and Bottled Water

Fresh Columbian Coffee, Decaffeinated Coffee and Hot Tea

\$9.25

Chips and Dips

Buffalo Chicken Dip, Guacamole and Salsa, Hummus, French Onion

Assorted Chips

Assorted Soft Drinks and Bottled Water

Fresh Columbian Coffee, Decaffeinated Coffee and Hot Tea

\$9.25



Bars/Liquor



2015 Catering Menu • Beverage Selections

Hosted Open Bar – Premium Brand Liquors

One Hour (<i>per guest</i>)	\$15.50
Two Hours (<i>per guest</i>)	\$19.50
Three Hours (<i>per guest</i>)	\$23.50
Four Hours (<i>per guest</i>)	\$27.50

Hosted Open Bar – Beer, Wine and Soft Drinks

One Hour (<i>per guest</i>)	\$11.50
Two Hours (<i>per guest</i>)	\$15.50
Three Hours (<i>per guest</i>)	\$19.50
Four Hours (<i>per guest</i>)	\$23.50

Individual Drinks

	Hosted	Cash
Premium Liquor (<i>per guest</i>)	\$5.25	\$6.00
Domestic Beer (<i>per guest</i>)	\$5.00	\$6.00
Imported Beer (<i>per guest</i>)	\$5.00	\$6.00
Wine (<i>per guest</i>)	\$5.00	\$6.00
Soft Drinks and Juices (<i>per guest</i>)	\$2.00	\$2.00
Bottled Water (<i>per guest</i>)	\$2.00	\$2.00
Cordials (<i>per guest</i>)	\$5.25	\$7.00

