

PIONEER CATERING SERVICES

Wedding Catering Menu



pioneercamp.org/rentals/wedding

Pioneer Camp & Retreat Center | 9324 Lake Shore Road | Angola, NY 14006 | 716-549-1420

v. 11.2016



"Innovative concepts, memorable design, and immaculate execution."



Pioneer Catering stands to enhance the wedding experience with an elegant catering service formulated to ensure that your individual desires are fulfilled.

Our catering offers extensive services designed to embrace your once in a lifetime opportunity, with a hardworking, well prepared staff, we will assure your experience is second to none. While Pioneer provides numerous services at your leisure on your wedding day, such as cocktail hour appetizers, we often serve late evening finger foods and following day brunches for your overnight guests. In our experience the perfect wedding weekend is complete with a marvelous spread of breakfast and brunch options, in hopes of sending your guests on their way with a little taste of Pioneer to remember.



Base Buffet Style price for all packages is \$10.00 per person.

This includes the following:

- Basic linen, China and Utensils, Coffee/Deluxe Tea Service, Cake Cutting, Plate Clearing
 - Family Style add \$2.00 per guest
 - Sit Down Service add \$5.00 per guest
 - Passed Appetizer add \$2.00 per guest
- Appetizers are served for 1 hour
 - add \$2.00 per guest each additional half hour
- Buffet served for 1.5 hours
 - add \$2.00 per guest each additional half hour
- All buffets include house-made fresh baked rolls and butter and tossed salad
 - add salad bar for an additional \$1.00 per guest, minimum of 25 guests
 - add \$2.00 for specialty salads per guest ([see specialty salads after entrées on page 8](#))



****Please note that the time service starts is at your requested time. If time is pushed back due to speeches or late starts the additional charges will be automatically charged.**

There is a 50% Deposit due two months before wedding date. All of the remaining bill must be paid two weeks prior to wedding date. Number of guests must be given two weeks before wedding date. There are no refunds after the payment of final bill.

Please note an 18% gratuity is added to all catering bills.

APPETIZERS: Tier 1

Beef on Weck Eggrolls

Eggroll skins filled with roast beef, cheddar cheese, horseradish with a hint of caraway and salt served with horseradish sweet chili sauce

Caprice Skewers

Fresh Mozzarella, Tomatoes and Basil drizzled with extra virgin olive oil, salt and pepper

Chicken Wing Eggroll

Shredded chicken with cheddar cheese and hot sauce served with blue cheese dressing

Stuffed Ripe Olives

Colossal olives filed with carrot, sweet pepper, and scallion dressed in Italian dressing

Mini Stuffed Peppers

Sweet mini peppers stuffed with house made Italian sausage and cheddar cheese

Roasted Vegetable Skewers

Marinated tomato, onion, mushrooms, squash, and peppers on skewers

Savory Roll Ups

Salami, chivied cream cheese and dill pickle rolls

Gougères

Savory pate à choux with fresh herbs and cheese

Mini BLT

Bite size Hawaiian rolls with lettuce, tomato and bacon

Mini Italian Sausage

Mini rolls with House made Italian sausage, peppers, onion and mustard

Vegetable Platter with Dipping Sauce

Assorted vegetables such as sweet pepper, scallion, cauliflower, broccoli, carrots, radishes, mushrooms, summer squash, tomatoes, and celery. Served with Blue Cheese, Honey Mustard or Ranch dressing

Fruit Platter

Fruits such as assorted melon, strawberries, blueberries, pineapple, and grapes

Bourbon or Swedish Meatballs

Small meatballs coated with bourbon sauce or creamy Swedish sauce



PRICING

\$6.00 Choose 3 per guest

\$7.50 Choose 4 per guest

\$10.00 Choose 6 per guest

Add \$1.50 for each additional item over 6 per guest

APPETIZERS: Tier 2

Jumbo Shrimp

Jumbo shrimp with lemon wedges and house made cocktail sauce (3 per guest)

Bacon Wrapped Scallops

Jumbo sea scallops wrapped in hickory-smoked bacon (3 per guest)

Prosciutto Wrapped Asparagus

Asparagus wrapped in prosciutto and roasted until crisp and tender

Smoked Salmon with Dill Caviar and Lemon Crème Fresh

House smoked salmon with house made lemon crème fresh and dill caviar (non fish egg caviar)

Seared Ahi Tuna with Wakame Salad

Tuna marinated in teriyaki served with a seaweed salad

Cheese and Cracker Platter

Assorted Cheeses Such as Cheddar, Pepper jack, Colby, Swiss, Smoked Gouda, Cheese Curd, Buffalo Chicken Wing. Also comes with crackers and pepperoni

Mac and Cheese Bites

Macaroni and cheese deep-fried with ranch dipping sauce

Broccoli Cheese Bites

Broccoli and Cheese deep-fried with ranch dipping sauce

Chicken Wings

Plain, Medium, Hot, Smokey BBQ, Gold BBQ, Sweet Chili served with blue cheese

Chicken Fingers

Hot, Medium, Plain, served with blue cheese

Jalapeno Poppers

Cheese filled jalapeno breaded and deep-fried served with French onion dipping sauce

Coconut Shrimp

Butterflied shrimp coated in a sweet breading with coconut served with sweet Thai chili sauce (3 per guest)

Antipasto

Assorted Italian meats with olives, artichokes, pickled vegetables and cheese

Deep Fried Ravioli

Deep fried cheese filled ravioli served with marinara

Ruben Fritters

Corned beef, sauerkraut balls coated in panko and deep fried. Served with a Thousand Island dipping sauce



PRICING

\$3.50 Choose 1 per guest

\$6.50 Choose 2 per guest

\$9.00 Choose 3 per guest

Add \$2.75 for each additional item over 3 per guest



ENTREES: Tier 1

All entrée include composed chef salad and fresh baked house-made rolls and butter

Grilled Chicken Breast

Marinated chicken breast grilled to perfection

Chicken or Pork Scaloppini

Thin pan-fried chicken breast or pork loin served with a wine reduction, caper and mushroom sauce

Chicken Marsala

Pan-fried chicken Served in a Marsala wine/demi glaze sauce with mushrooms

Chicken Marbella

Chicken pieces (all parts of bird) marinated and roasted in Olive oil, wine, olives, capper berries, prunes and fresh herbs. A must try!

Boneless Roast Pork Loin *

Fresh herbed pork loin roasted to perfection served with caramelized apples and onion

Pulled Pork or Chicken

Slow cooked pork served with a variety of BBQ sauces

Sautéed Chicken with roasted red pepper sauce

Skinless-boneless seasoned chicken breast with a creamy roasted red pepper sauce

Roast Turkey Breast *

Turkey that has been slow roasted served with gravy

Fried Fish

Deep-fried battered fish filets

House-made BBQ Hamburgers

Fresh hand formed patties in our secret house made sauce

Southern fried Chicken or Boneless Pork Chop

Made with our own specialized herbs and spices

Your Choice - Hot Dogs and Hamburgers or Italian Sausage

Grilled and served with condiments and house made rolls



PRICING

\$9.00 Choose 1 per guest

\$13.00 Choose 2 per guest

\$15.00 Choose 3 per guest

***Note: also available in a carving station.
Additional \$1.00 per guest, minimum
of 25 guests**

Upgrade to salad bar for an additional
\$1.00 per guest, minimum of 25 guests.

Upgrade to Specialty Salad for an
additional \$2.00 per guest.



ENTREES: Tier 2

All entrée include composed chef salad and fresh baked house-made rolls and butter

Prime Rib *

Slow roasted to rare with a seasoned herb crust

Seafood Newberg

Shrimp, scallops, and langoustine in a cream sauce served with linguini pasta

Steamed Mussels and Clams

A variety of mussels and clams steamed and served with drawn butter

Grilled Herb Flank Steak

Flank steak that has been perfectly seasoned and brushed with olive oil and fresh herbs and cooked to medium rare

New York Strip Steak

Cooked how you like it rare, medium, and well done

Chicken Cordon Blue

Lightly breaded chicken stuffed with ham and Cheese

Chicken Kiev

Lightly breaded chicken stuffed with herbed compound butter

Roast Beef *

Slow roasted Top round cooked to rare

Macadamia Herb encrusted Tilapia

Fried tilapia encrusted in herbs and macadamia nuts served with a lemon capper sauce

Salmon Papillote

Salmon baked in parchment paper with lemon olive oil and fresh herbs



PRICING

\$15.00 Choose 1 per guest

\$18.50 Choose 2 per guest

\$21.00 Choose 3 per guest

***Note: also available in a carving station.
Additional \$1.00 per guest, minimum
of 25 guests**

Upgrade to salad bar for an additional
\$1.00 per guest, minimum of 25 guests.

Upgrade to Specialty Salad for an
additional \$2.00 per guest.

SPECIALTY SALADS

Fresh Berry Salad

Spring mesclun greens with, strawberries, raspberries, blue berries, black berries, cucumber, heirloom cherry tomato and candied pecans. Served with raspberry vinaigrette and your choice of one other dressing

Hawaiian Chicken Salad

Spring mesclun greens with grilled chicken strips, bacon, grilled pineapple chunks, candied macadamia nuts, cucumber, heirloom cherry tomato and your choice of two dressings

- **Change chicken to shrimp add \$2.00 per guest**

Chicken Caesar Salad

Fresh romaine lettuce, shaved Parmesan cheese, grilled chicken breast, croutons, and Caesar dressing

- **Change chicken to shrimp add \$2.00 per guest**





STATIONS

Minimum of 25 guests

Pasta Station

- **Includes Three Pasta's**
Penne, Fettuccini, Angel Hair
- **Three Sauces**
Garlic Herb and Butter, Alfredo, Traditional Red
- **With these extras**
Chicken, Shrimp, Scallops, Ground Beef, Italian Sausage, Peppers, Onions, Tomatoes, Yellow Squash, Green Squash, and Roasted Asparagus pieces



Stir Fry Station

- **Choose from these options**
Chicken, Shrimp, Mussels, Beef Strips, Pork Strips, Scallops
- **With These Extras**
Broccoli, Onion, Pepper, Bok Choy, Yellow Squash, Green Squash, Snow Peas, Carrots
- **Served with White Rice**



PRICING

\$25.00 Choose 1 per guest

\$35.00 Choose 2 per guest



SIDES: Tier 1

Corn

Peas

Green Beans

Wax Beans

Salt Potato

Baked Potato and Butter

White Rice

Buttered Pasta

Baked Ziti

Baked Beans

Cole Slaw

Potato Salad

Macaroni Salad



PRICING

\$2.00 Choose 1 per guest

\$3.75 Choose 2 per guest

\$5.00 Choose 3 per guest



SIDES: Tier 2

Corn and Roasted Red Pepper

California Mix: (carrots, broccoli, cauliflower)

Maple Glazed Carrots

Broccoli and Roasted Red Peppers

Snow Peas and Carrots

Roasted Cauliflower with Turmeric and Garlic Butter

Fennel Seed and Roasted Brussels Sprouts

Tri Colored Asparagus and Rainbow Peppers (seasonal)

Green, purple, and white asparagus with strips of orange red and yellow peppers

Cheesy Mashed Potato

Au Gratin Potato

Chivied Potato

Baked Sweet Potato with Honey Butter

Haricot vert Lyonnaise

Green beans and caramelized onion cooked in a herb vinegar wine reduction

Rice Pilaf

Sautéed rice and shallots finished in chicken stock

Wild Rice

Lemon Scented Orzo

Orzo with lemon zest butter and fresh squeezed lemon juice

Herb Roasted Red Potatoes

Fresh herb coated baby spuds dressed with olive oil

Confetti Couscous

Couscous, colored pepper, onion, and carrot cooked in chicken stock

Deluxe Mashed Potatoes

Freshly peeled potatoes seasoned and mashed in house

Macaroni and Cheese

Roasted Rainbow Beets (seasonal)

Roasted Tri-Color Baby Carrots (seasonal)

Pasta Salad

Pasta, black and green olives, pepperoni, onions, celery, green pepper, cheese tossed in Italian dressing

Tortellini Salad

Cheese filled tortellini, peppers, onions, carrot, heirloom tomato and cucumber tossed in house dressing

Ravioli Salad

Cheese filled ravioli, peppers, onions, Parmesan cheese and house dressing

Mojito Lime Corn

Whole kernel sweet corn with butter Mojito Lime seasoning

PRICING

\$3.00 Choose 1 per guest

\$5.50 Choose 2 per guest

\$7.00 Choose 3 per guest



SIDES: Tier 3

Minimum of 25 guests

Baked or Mashed Potato Bar

Bar includes butter, sour cream, bacon bits, cheddar cheese, cheese sauce, green onion, and broccoli pieces

Lobster Macaroni and Cheese

Pieces of lobster in a creamy mac and cheese dish

Crab Cakes

Lump crab with herbed breadcrumb baked to perfection (not fried) – 1 per person

Roasted Tri colored Fingerling Potatoes

Tri colored fingerling potatoes White, Red, Purple dressed in fresh herbs and butter



PRICING

\$5.00 per guest

Please call for pricing

Steamed Clams

Whole Main Lobster



DESSERTS

Priced per guest

Assorted Pies

Chocolate Cake

Carrot Cake

Yellow Cake

Red Velvet Cake

Cannoli

Apple or Blueberry Crisps

Apple or Peach Cobbler

Assorted Fresh Baked Cookies



PRICING

\$3.00 per guest



DESSERTS & SNACKS - Perfect for after party events

Priced per guest

S'mores Bar

Includes assorted marshmallow, chocolate bar, gram crackers, almond chocolate bar, mint chocolate cookies, sliced strawberries, peanut butter cups, dark chocolate bar and fudge striped cookies

Ice Cream Bar

Includes ice cream (3 flavors) chocolate sauce, strawberry sauce, caramel sauce, raspberry sauce, peanut butter sauce, whipped cream, peanuts, maraschino cherries and marshmallow

Nacho Bar

Cheese, Cheese Sauce, Black Bean, Chili, Sour Cream, Black Olives, Guacamole, Salsa, Jalapenos, Diced Tomato, and Diced Onions

Snack Attack

Potato chips, pretzels, Doritos, corn chips, cheese doodles, Cheetos, and dips



PRICING

\$6.00 per guest



SNACK TIME

TIER 1

Chips

Pretzels

Nacho Chips

Popcorn

PRICING

\$1.00 Choose 1 per guest

\$1.50 Choose 2 per guest

TIER 2

Nacho Chips and Salsa

Chips and Bison Chip Dip

Pretzels and Dip

PRICING

\$1.50 Choose 1 per guest

\$2.50 Choose 2 per guest

TIER 3

Assorted Hummus and Chips

Fresh Baked Cookies

Nacho Supreme

Deluxe Mixed Nuts

M&M Mix

PRICING

\$2.50 Choose 1 per guest

\$4.00 Choose 2 per guest



Please note the following there is no base price for the following items.
They do not have base price and do not include china, linen or clearing service.



IN-HOUSE EXTRAS

Sheet Pizza – cheese or cheese and pepperoni

Additional Toppings

Mushrooms, sweet peppers, bacon, ham, sausage, onions, broccoli, pineapple, hot peppers

Chicken Finger sheet pizza

Fingers prepared hot medium or mild with a blue cheese sauce

Chicken Wings

50 pc with celery carrots and blue cheese

PRICING

- \$25.00 cheese/pepperoni
- \$3.00 each additional topping
- \$28.00 chicken finger pizza
- \$30.00 chicken wings

IN-HOUSE DISPLAYS

Minimum of 10 guests

Fruit Display

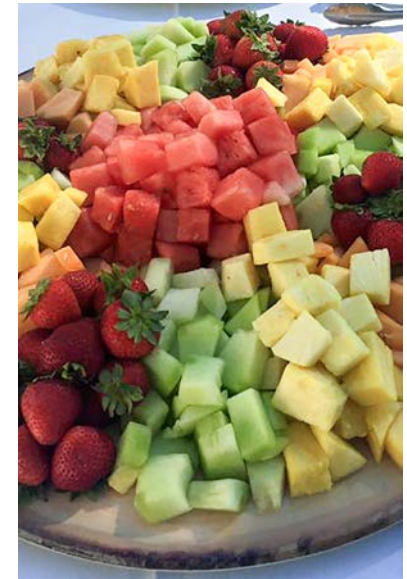
Fruits such as assorted melon, strawberries, blueberries, pineapple, and grapes

Vegetable Display

Assorted vegetables such as sweet pepper, scallion, cauliflower, broccoli, carrots, radishes, mushrooms, summer squash, tomatoes, and celery Served with Blue Cheese, Honey Mustard or Ranch dressing

Cheese Display

Assorted cheeses such as Cheddar, Pepper Jack, Colby, Swiss, Smoked Gouda, Cheese Curd, Buffalo Chicken Wing. Also comes with crackers and pepperoni



PRICING

- \$2.25 fruit per guest
- \$2.25 vegetable per guest
- \$3.50 cheese per guest



Please note the following there is no base price for the following items. They do not have base price and do not include china, linen or clearing service.

CONTINENTAL BREAKFAST

Minimum of 20 guests

TIER 1

Fresh melons and berries
Assorted Danish and muffins
Croissants
Bagels
Assorted juices
Coffee
Premium tea assortment

PRICING

\$7.50 per guest

TIER 2

Fresh Melons and berries
Assorted Danish and muffins
Croissants
Bagels
Assorted yogurts
Assorted dry cereals
Assorted juices
Milk
Coffee
Premium tea assortment

PRICING

\$9.00 per guest

TIER 3

Fresh Melons and Berries
Assorted Danish and muffins
Croissants
Bagels
Yogurt and oatmeal bar *
Assorted dry cereals
Assorted juices
Milk
Coffee
Premium tea assortment

** Includes berries, granola chocolate chips, brown sugar, raisins, and syrup*

PRICING

\$10.00 per guest



Add to any Continental Breakfast

Minimum of 30 guests

Omelet station with Belgian waffle station \$7.00 per guest

Made-to-order omelets with a selection of fresh ingredients: cheddar cheese, pepper jack, mozzarella, Swiss, ham, bacon, sausage, sliced mushrooms, peppers, onions, baby spinach and tomatoes

Made-to-order waffles with whipped cream, chocolate syrup, maple syrup, fresh strawberries and blueberries.

Yogurt bar \$2.00 per guest

Yogurt Bar - includes berries, granola chocolate chips, brown sugar, raisins, and syrup

Please note the following there is no base price for the following items. They do not have base price and do not include china, linen or clearing service.



BREAKFAST BUFFET

Minimum of 30 guests. All Breakfast Buffets include butter, cream cheese, assorted jellies and peanut butter

TIER 1

Fresh Melons and berries, assorted Danish and muffins, croissants, bagels, home fried potatoes, fresh scrambled eggs

Choose one of the following:

ham, sausage link, corned beef hash, smoked sausage or bacon

Choose one of the following:

pancakes, waffles, or French toast

Assorted juices, milk, coffee, premium tea assortment

PRICING

\$13.00 per guest

Add an additional meat for \$2.00 per guest

TIER 2

Fresh melons and berries, assorted Danish and muffins, croissants, bagels, assorted breads, home fried potatoes, fresh scrambled eggs, ham, breakfast sausage (link or patty), bacon, pancakes, waffles, country biscuits, sausage and gravy, assorted juices, coffee, premium tea assortment

PRICING

\$17.00 per guest

Add an additional meat for \$2.00 per guest

TIER 3

Fresh melons and berries, assorted Danish and muffins, croissants, bagels, assorted breads, English muffins, home fried potatoes, hash brown potato patty, fresh scrambled eggs, ham, breakfast sausage (link and patty), bacon, corned beef hash, smoked sausage, smoked salmon, pancakes, waffles, French toast, country biscuits, sausage gravy, assorted dry cereal, yogurt bar *, assorted juices, milk, coffee, premium tea assortment

** Includes berries, granola chocolate chips, brown sugar, raisins, and syrup*

PRICING

\$22.00 per guest

Add an additional meat for \$2.00 per guest

Add to any Breakfast Buffet

Omelet station with Belgian waffle station \$7.00 per guest

Made-to-order omelets with a selection of fresh ingredients: cheddar cheese, pepper jack, mozzarella, Swiss, ham, bacon, sausage, sliced mushrooms, peppers, onions, baby spinach and tomatoes

Made-to-order waffles with whipped cream, chocolate syrup, maple syrup, fresh strawberries and blueberries.

Yogurt bar \$2.00 per guest

Yogurt Bar - includes berries, granola chocolate chips, brown sugar, raisins, and syrup

