



LOCH AERIE  
MANSION



1865

835 LINCOLN AVE ♦ WEST CHESTER PA 19380



610.640. 2836 ♦ JOHN@SEROCKCATERING.COM

## **THE PLATED SERVICE PACKAGE INCLUDES:**

### **PRE-CEREMONY BEVERAGE**

TO WELCOME YOUR GUESTS

### **ALL NONALCOHOLIC BAR SETUPS & BARTENDERS**

INCLUDING SODAS, JUICES, FRUIT GARNISH, AND ICE

### **HIS & HER SPECIALTY COCKTAILS**

CRAFTED TO FIT YOUR PERSONAL TASTE

### **CHARCUTERIE & CHEESE DISPLAY**

DISPLAYED ON OUR FARMHOUSE TABLE DURING  
COCKTAIL HOUR

### **6 BUTLERED HORS D'OEUVRES**

PASSED DURING COCKTAIL HOUR

### **FIRST COURSE**

CHOICE OF SOUP OR SALAD

### **MAIN COURSE**

CHOICE OF 2 PROTEINS AND 1 VEGETARIAN OPTION  
WITH 1 STARCH AND 1 VEGETABLE SIDE

### **CUSTOM WEDDING CAKE**

BY THE MASTER'S BAKER

### **DESSERT & COFFEE STATION**

SEASONAL MINIATURE DESSERT DISPLAY  
ACCOMPANIED BY COFFEE STATION

### **DAY OF EVENT COORDINATION**

ONSITE SETUP THROUGH CLEANUP

### **CHINA AND FLATWARE**

CHOICE OF THREE (3) CHINA PATTERNS

### **GLASSWARE**

ALL NECESSARY GLASSWARE FOR TABLETOP SETTINGS  
AND BAR

### **FLOOR LENGTH TABLE LINENS AND LINEN NAPKINS**

CHOICE OF 59 SOLID COLORS

### **SERVICE STAFF**

1 SERVER PER 14 GUESTS, 1 BARTENDER PER 65  
GUESTS, CULINARY STAFF, AND DAY OF  
COORDINATOR

*GRATUITY IS NOT INCLUDED AND AT THE  
SOLE*

*DISCRETION OF THE CLIENT*



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## THE MENU: FIRST COURSE

*Choice of one (1) salad or soup accompanied by assorted LeBus rolls and butter at each place setting*

### SALAD

Mixed Baby Field Greens, Carrots, Grape Tomatoes, English Cucumbers, Herb Vinaigrette

Grilled Baby Romaine, Lemon-Anchovy Dressing, Ciabatta Croutons

Arugula, Shaved Asparagus, Edamame, Pecorino, Lemon Vinaigrette

Young Spinach, Strawberries, Goat Cheese, Almonds, Sesame Vinaigrette

Mixed Baby Field Greens, Anjou Pears, Maytag Bleu Cheese, Walnuts, Raspberry Vanilla Vinaigrette

Petite Lettuce, Heirloom Tomatoes, Balsamic Basil Reduction (Recommended June – October)

### SOUP

Wild Mushroom Bisque, Truffle Oil, Herbed Crouton

Butternut Squash Bisque

## THE MENU: MAIN COURSE

*Choice of two (2) protein options and one (1) vegetarian or vegan option*

### ENTREES:

#### POULTRY

Herb Roasted Free Range Chicken, Sautéed Spinach, Creamy Polenta, Herb Jus

Apple & Cranberry Stuffed Airline Chicken Breast with Herb Jus



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### **POULTRY CONT.**

Chicken Princess with Shrimp, Asparagus, Lemon Broth

Duck Duo: Seared Breast & Confit, Sweet Potato Pancake, Cherry Gastrique

### **BEEF**

Cabernet Braised Short Rib, Roasted Shiitake, Cauliflower Puree, Frizzled Onions

Filet Oscar, Lump Crab, Asparagus, and Hollandaise

Grilled Filet Mignon, Maytag Blue Dauphinoise, Wild Mushroom Reduction

### **SEAFOOD**

Crab Stuffed Jumbo Shrimp, Orzo Pilaf, Old Bay Beurre Blanc

Lump Crab Cakes, Roasted Corn Succotash, Whole Grain Mustard Cream Sauce

Cape May Scallops, Sweet Pea Risotto, Citrus Beurre Fondue

Grilled Salmon, Fresh Herbs, Olive Oil, Sliced Lemon

Teriyaki Glazed Salmon, Asian Inspired Couscous

### **VEGETARIAN**

Butternut Squash Lasagna

Stuffed Portabella Mushroom over Couscous

Cheese Tortellini in Pesto Cream

Roasted Vegetable Strudel over Wild Mushroom Polenta

Vegetable Napoleon over Quinoa (Vegan / GF / DF)

Eggplant Rollatini



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### **VEGETARIAN CONT.**

Gemelli Pasta tossed with Seasonal Vegetables, Garlic, and Olive Oil

Roasted Root Vegetables over Risotto

### **THE MENU: DESSERT AND COFFEE**

#### **CUSTOM WEDDING CAKE**

Provided by our partner The Master's Baker

#### **MINIATURE DESSERT DISPLAY**

A seasonal selection of bite-size desserts prepared by our in-house pastry team

#### **COFFEE STATION**

Freshly brewed regular and decaf coffee along with hot water and assorted tea bags

### **\$117.00 PER ADULT GUEST PLUS 6% SALES TAX**

GUEST COUNTS OF 100+		\$117.00 per person
GUEST COUNTS OF 89-99		\$127.25 per person
GUEST COUNTS OF 70-88		\$134.65 per person
GUEST COUNTS OF 54-69		\$145.65 per person

CHILDREN AGES 5-10 ARE HALF THE ADULT PRICE PER PERSON

VENDORS ARE \$20 PER VENDOR