

BIRCHTREE CATERING

locally minded, seasonally inspired 

WINTER DROP OFF CATERING MENU + RATES

CONTACT US - 215.744.9489 | INFO@BIRCHTREECATERING.COM

THIS MENU STARTS AT **\$25 PER GUEST**
(20 PERSON MINIMUM PER ORDER)

ENTREES

please choose **two**
add a third entree for \$5 per guest

CUCUMBER SANDWICH
chive cream cheese, lightly salted cucumber, radishes, dill

CHARRED CHICKEN WRAP
toasted pita, caramelized onion jam, hazelnut romesco, peppery greens

MAPLE ROASTED CHICKEN
maple brined, with mustard maple sauce (gf)

SMOKEY CHICKEN BREASTS
roasted lancaster chicken, served with hickory jus (gf)

MEDITERRANEAN CHICKEN
lancaster chicken, charred tomatoes, olives, peppers (gf)

HANGER STEAK SALAD
pickled red onions, wilted local greens, house rosemary ranch (gf)

COFFEE SMOKED BRISKET
smoked then slow roasted, with whiskey barbecue (gf)

CINNAMON BEEF
spiced lancaster beef, slow roasted with root veggies & herbs (gf)

ROAST PORK PASTA FAGIOLI
house winter marinara with pasta, greens, lentils and white beans with fall apart tender local pork

MAPLE SALMON
roasted salmon with smashed sweet potatoes and sage maple butter (gf)

SCANDINAVIAN SALMON SALAD
house graylax and cold poached verlasso salmon with shaved kale & hearty winter greens, grains, lentils, pickled red onions & creamy dill dressing available (gf)

SPICED TROUT
roasted and house hot smoked trout with mustard-spiked potatoes and herbs (gf)

PUMPKIN CURRY
local pumpkin and squash with lightly spiced coconut curry, collards and cashews, available with rice (gf)

GREEN GARDEN ROUNDS
baked polenta rounds, roasted local vegetables with sherry reduction (gf), available (vg)

VEGGIE POT PIE
sage cream, butternut squashes, roasted veggies, crisp crust

FOREST MUSHROOM STEW
all local mushrooms with barley, toasted farro, rosemary croutons available (vg)

HEARTY SIDES

please choose **two**
add a third side for \$3 per guest

MARKET SALAD
local greens, seasonal vegetables and our champagne vinaigrette (vg), (gf)

WEDGE SALAD
local butterhead lettuce, crunchy veggies, croutons, cheddar, house ranch

WINTER SALAD
mixed baby greens, pomegranate seeds, apples, house ricotta and red onions (gf)

ORCHARD SALAD
local baby greens, candied apples & turnips, shallots & cinnamon vin (gf), (vg)

CONFIT BABY POTATOES
slow cooked baby potatoes with tarragon, basil (gf)

CHEESY MAC N CHEESE
with herb dusted bread crumbs or pickled jalapeños

LACINATO KALE
shaved lacinato with charred brussels, lemon zest & pickled onions (gf), (vg)

GRAINS AND GREENS
rice, wild & ancient grains with currants, greens & herbs (vg)

LEMONY ORZO
finished with six herbs, black pepper and parmesan

HERBED MASHED ROOT VEGGIES
local potatoes, parsnips, sun-chokes and other great seasonal root veggies (gf)

SPICED POTATO SALAD
toasted mustard seeds, baby arugula (gf)

CARROT SALAD
warmly spiced, with currants, figs and light greens (vg), (gf)

BEET SALAD
shredded tuscan kale, chèvre or ricotta with lentils and farro

VG - VEGAN

GF - GLUTEN FREE

ADDITIONAL ITEMS

BOARDS

each platter serves 20 people;
additional portions are available per person, priced a la carte
any number can be added to compliment your order!

Or, offer a bountiful and luxurious spread on it's own! Perfect for snacking during long meetings or for a light cocktail party with a minimum order of three boards.

BIRCHTREE SNACK BOARD

\$160 per board | additional \$9 per person | GF
House Root Veggie Chips, Spiced Pecans with dried cherries, Popcorn Trio (smoky chili popcorn, maple bacon popcorn, dill garlic parmesan popcorn)

LOCAL CHEESE BOARD

\$180 per board | additional \$10 per person
Local cheeses and cheddars, house ricotta with freshly baked bread, amish butter, fruits, fall garnishes and jams

CHARCUTERIE BOARD

\$220 per board | additional \$13 per person
Smoked meats, local sausages, house pickles, seasonal house pate, garlic and herb studded flatbreads

LANCASTER VEGGIE BOARD

\$180 per board | additional \$10 per person | GF
Seasonal local vegetables served as fresh crudite and marinated roasted veggies, served with six herb ranch, sherry reduction and romesco sauces

SMALL BITES BOARD

\$220 per board | additional \$13 per person
*Cucumber Canapés;
with chive cream cheese, house bread, creme fraiche and chives
Rustic Canapés;
with house pate, apple chutney and toast points
Prosciutto Rolls;
with asiago, six herb pesto*

BEVERAGES

priced a la carte per 20 people

LOCALLY SOURCED OLD FASHIONED SODAS | \$40

Root Beer
Cola
Cream Soda

LOCALLY SOURCED FRUIT SODAS | \$50

Ginger Blossom
Zesty Orange
Mojo Berry

CONVENTIONAL SODAS | \$25

Coke
Diet Coke
Ginger Ale

STILL & SPARKLING BOTTLED WATER *with lemon and limes* | \$40

DESSERTS

Priced a la carte for 10 guests per platter

Birchtree Cookies | \$40

CHOOSE ONE

Cinnamon Shortbread
Double Chocolate Chip Cookies
Oatmeal Raisin Cookies

Birchtree Honey Cake | \$45

Seasonal Fruit *including pears, apples, and citrus* | \$25

DELIVERY GUIDELINES | DISTANCE | TIMING

- 🍃 Delivery is \$60 within a 20-mile radius of our Frankford location.
- 🍃 Additional fees will be assessed for deliveries beyond this distance.

ORDERING GUIDELINES | AVAILABILITY | MINIMUMS

- 🍃 Because of our unique local sourcing, delivery requests must be made 5 days in advance.
- 🍃 A 20-person minimum is required for delivery.
- 🍃 Birchtree will provide heating and handling instructions for all food.

SERVICE STAFF | COMPOSTABLES | RENTAL ITEMS

- 🍃 A maximum of two attendants are available for \$45 hour, with a 4-hour minimum.
- 🍃 Delivery fees will be waived with the addition of staff.
- 🍃 We offer a compostable line of plates, napkins, cutlery, and cups for \$5 per person.

PAYMENT OPTIONS | CANCELLATION

- 🍃 All payment is due in full upon ordering, by credit card.
- 🍃 Cancellations must be made three days ahead of time, and Birchtree will refund 50% of your total.
- 🍃 Cancellations within three days of the event cannot be refunded.



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