

BIRCHTREE CATERING

locally minded, seasonally inspired 

SPRING 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, bright radishes, dill

GREEN GARDEN ROUNDS

baked polenta, roasted local vegetables with sherry reduction (gf), available (vg)

ROASTED VEGETABLE FOCACCIA

house focaccia topped with spring roasted vegetables, cheese, herbs and a tomato bisque dip

SPICED MUSHROOMS AND GRAINS

with hearty greens and chermoula dressing (vg)

SALMON SALAD

verlasso salmon with creamy herb dressing, pickled onions, greens, asparagus (gf)

CHILI HERBED CHARRED SALMON

with vinegar barbecue sauce (gf)

SHRIMP SALAD

with limes, herbs, greens and rice noodles with mushrooms (gf) available (vg)

PULLED PORK

slow roasted pork shoulder with green rice (gf)

CHARRED CHICKEN WRAP

toasted pita, field greens, house herbed ranch

HERBES DE PROVENCE CHICKEN

classic chilled chicken breast with green goddess dressing

LEMON ROASTED CHICKEN

herb brined, with roast olives, thyme and citrus (gf)

SPICE DUSTED CHICKEN KEBABS

yogurt marinated over apricot olive israeli couscous

HANGER STEAK SALAD

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

COFFEE SMOKED BRISKET

smoked then slow roasted, with whiskey barbecue (gf)

HEARTY SIDES

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

MARKET SALAD

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

SPRING SALAD

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

CONFIT BABY POTATOES

slow cooked baby potatoes with tarragon, basil (gf)

CHEESY MAC N CHEESE

with herb dusted bread crumbs or pickled jalapeños

SHAVED KALE SALAD

with baby spinach, shaved asparagus, artichokes, herb dressing (gf) (vg)

BARLEY SALAD

with nuts, dried apricots and cherries, herbs (vg)

LEMONY ORZO

finished with six herbs, black pepper and parmesan

SPICED POTATO SALAD

toasted mustard seeds, baby arugula (gf)

GREEN SALAD

fresh and charred asparagus, peas, baby spinach, shallots with basil vinaigrette (gf) (vg)

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 **four** 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 per person, minimum order of 20 guests

Birchtree Cookies \$4.00 per person
CHOOSE ONE

Orange Cardamom
Double Chocolate Chip Cookies
Oatmeal Raisin Cookies

Birchtree Honey Cake \$4.50 per person

Seasonal Fruit *including pears, apples, and citrus* \$2.50 per person

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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