

# BIRCHTREE CATERING

## SUMMER DROP OFF MENU

BUFFET STARTING AT  
\$25 PER GUEST

*20 person minimum per order*

Buffet includes;  
house baked baguette and amish butter,  
or a variety of Birchtree pickles

CHOICE OF [TWO] ENTREES AND [TWO] SIDES

215-744-9489 | [info@birchtreecatering.com](mailto:info@birchtreecatering.com)

## S I D E S

### MARKET SALAD

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

### SUMMER SALAD

mixed baby greens, tomatoes, fresh corn, charred peppers (gf)

### ROASTED SUMMER VEGETABLES

with sherry reduction (vg, gf)

### PEACHES AND CREAM SALAD

greens, peaches & berries house ricotta & champagne vinaigrette (gf)

### CONFIT BABY POTATOES

slow cooked and tossed with herbs (vg, gf)

### LEMONY ORZO

with herbs, lemon zest and vinaigrette

### CHEESY MAC N CHEESE

with pickled jalapenos on the side

### SPICED POTATO SALAD

toasted mustard seeds, baby arugula (gf)

*additional sides are \$3 pp, additional entrees are \$5 pp*

## E N T R E E S

### CUCUMBER SANDWICH

chive cream cheese, lightly salted cucumber, bright radishes, dill

### CAPRESE SANDWICH

herbed focaccia, pesto aioli, heirloom tomatoes, fresh mozzarella

### BEEF AND CHERVE SANDWICH

roasted beets with crumbled goat cheese, hearty greens, lentils and beans, focaccia croutons, pistachios and balsamic dressing (available vg)

### GREEN GARDEN ROUNDS

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

### SPICED MUSHROOMS AND GRAINS

with hearty greens and chermoula dressing (vg)

### SALMON SALAD

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

### CHILI HERBED CHARRED SALMON

with vinegar barbecue sauce (gf)

### SHRIMP SALAD

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

### PULLED PORK

slow roasted pork shoulder with green rice (gf)

FARMERS LUNCH hearty open-faced sandwiches with local cheddar, deviled ham and greens

### CHARRED CHICKEN WRAP

toasted pita, field greens, house herbed ranch

### HERBES DE PROVENCE CHICKEN

chilled chicken breast with green goddess dressing, greens (gf)

### SPICE DUSTED CHICKEN KABOBS

yogurt marinated over apricot olive israeli couscous

### HANGER STEAK SALAD

pickled red onions & local tomatoes, hearty greens, house rosemary ranch (gf)

### SPICED BRAISED BEEF

lancaster beef shoulder, over green rice salad (gf)



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### BIRCHTREE BOARDS

PRICED A LA CARTE

*Each board serves 20 people*

Any number can be added to compliment your buffet 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 BOARDS

**BIRCHTREE SNACK BOARD** | \$160 per board  
House Root Veggie Chips, Spiced Nuts, Popcorn (smoky chili popcorn, lime chili OR dill garlic parmesan popcorn) (gf)

**LOCAL CHEESE BOARD** | \$200 per board  
Local cheeses and cheddars, house ricotta with freshly baked bread and amish butter, fruits, summer garnishes and jams

**CHARCUTERIE BOARD** | \$240 per board  
Smoked meats, local sausages, house pickles & seasonal house pate, with house garlic focaccia

**LANCASTER VEGGIE BOARD** | \$200 per board  
Seasonal local vegetables served as fresh crudite and marinated roasted veggies, with six herb ranch, sherry reduction and romesco sauce contains house roasted tomatoes, peppers, hazelnuts and almonds

**SMALL BITES BOARD** | \$240 per board  
Cucumber Canapes - with chive cream cheese, house bread, creme fraiche and chives  
Shrimp Salad Canapes - with lime zest and chili aioli (available gf) on cucumber disc  
Prosciutto Rolls - with asiago, six herb pesto

This board may vary based on availability and what's fresh in our kitchen

## BEVERAGES + DESSERT

PRICED PER PERSON, MINIMUM ORDER OF 20 GUESTS

### BEVERAGES -

Locally Sourced Old Fashioned Sodas - root beer, cola, cream soda | \$2.00

Locally Sourced Fruit Sodas - ginger blossom, mojo berry, zesty orange | \$2.50

Conventional Sodas - coke, diet coke, ginger ale | \$1.25

Still and Sparkling Bottled Water | \$2

### DESSERTS -

Birchtree Cookies; choose one - Orange cardamom cookies  
Double chocolate chip cookies  
Oatmeal raisin | \$4.00

Birchtree Honey Cake | \$4.50

Seasonal Fruit - including berries and melons | \$2.50

## DELIVERY GUIDELINES

Delivery is \$60 within a 20-Mile radius of our Frankford location  
*Additional fees will be assessed for deliveries beyond this distance  
Additional fees may be required based on day and time of delivery*

## ORDERING GUIDELINES | AVAILABILITY | MINIMUMS

Because of our unique local sourcing, delivery requests must be made at least 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

A maximum of two attendants can be available for \$45 per hour per staff person, 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.