

BIRCHTREE  CATERING

AT

*Hill-Physick House*



Birchtree Catering is a small, female-owned company that focuses on local sourcing and sustainable events. As a catering partner for the Landmark Properties, we are well-versed in the details needed to produce beautiful, unique weddings at Hill Physick House.

Birchtree handles menu, waitstaff, BYO bar service and bartenders, rental design, and day-of coordination. We'll curate a layout and flow for you that brings your vision to life, so that you can relax and enjoy your day.



# KEEP IT LOCAL, SMALL and SUSTAINABLE



Birchtree can recommend small local vendors that share our values. Imagine that your flowers are grown on a local farm just for you, then picked up after your event and taken to a retirement home to brighten someone else's day. This is how our event community works together to make the world a better place.



# TRIED AND TRUE DINING STYLES

## Family Style

Generous, fun, and fast, this is our signature style of service. Starting with a plated first course, we offer shared hearty entrées and sides at each table for a dinner party feel. Allow your guests to enjoy the simple pleasure of a social dining experience where the focus is on the great company and excellent food.

- Initial Menu Price Includes:
- (5) Passed Appetizers
  - (1) Stationary Appetizer Board
  - (1) Plated First Course
  - (2) Family Style Entrées
  - (2) Family Style Sides

BYO Bar Package Includes:  
Signature Cocktail  
Bar Snack



## Duet Plated

Give your guests the formality of a plated dinner, without the planning of pre-choosing entrées. This duet style option includes two mains and two sides on each plate, with specialty meals available for dietary restrictions.

- Initial Menu Price Includes:
- (5) Passed Appetizers
  - (1) Stationary Appetizer Board
  - (2) Entrées plated together
  - (2) Accompanying Sides

BYO Bar Package Includes:  
Signature Cocktail  
Bar Snack

Birchtree is happy to work with additional vendors for desserts or treats that aren't found in our kitchen. We partner with small local vendors, so ask us for recommendations, such as passed mini ice cream sandwiches from Globe neighbor Weckerly's Ice Cream!





# MENU OPTIONS

## Passed Appetizers

Butlered by our staff, passed appetizers offer a great variety of small bites for your crowd.

- Roasted Beet Fans** roasted beets, layered with chèvre, topped with sage pesto / gf, contains nuts
- Veggie Confetti** confettied veggies and herbs with a splash of champagne vinaigrette / gf, v
- Hen of the Woods Tart** local maitake, cremini, shitake mushrooms, and house ricotta in puff pastry
- Truffled Deviled Eggs** topped with cracked pepper and chives / gf, df
- Herb Patch Turnovers** puff pastry pockets filled with herbs, ricotta, and feta
- Seared Shrimp with Chili Oil** large gulf shrimp, finished with herbs / gf
- Charred Salmon Bites** glazed with tangy barbecue /gf
- Chicken and Waffle Bites** with chili honey
- Crispy Chicken** with seasonal buttermilk ranch
- Philly Pigs** pretzel wrapped beef hot dogs with spicy mustard / df
- Bacon Wrapped Dates** Medjool dates and double smoked bacon / gf
- Prosciutto Rolls** stuffed with arugula and parmesan, drizzled with olive oil /gf
- Short Rib Shortbread** shortbread with braised beef, seasonal jam and finished with micro greens
- Crispy Pork Belly** crisped pork belly skewers with hoisin barbecue sauce
- Seared Steak Tip** marinated and hard seared, served with chimichurri / gf, df

Available Seasonally: Spring / Summer

- Sweet Corn Agnolotti** crushed local corn, caramelized onions and tofu ricotta / v
- Ratatouille Bites** confit tomato wrapped around roast eggplant, zucchini and onion, topped with fresh herbs / gf, v
- Tomato Pie** our version of the local classic with focaccia dough, local Jersey tomatoes, garlic and basil / v
- Watermelon Crostini** crisp watermelon rounds topped with chili spiked feta cheese, mint and basil / gf
- Grilled Halloumi** skewered grilled halloumi with spicy honey, toasted pine nuts and pea shoots / gf, contains nuts
- Spring Pea Agnolotti** our pasta stuffed with creamy english pea puree, studded with basil and lemon zest
- Shrimp and Grits** tasting spoons with creamy grits and lightly spiced shrimp / gf
- BBQ Chicken Skewers** charred chicken and tangy barbecue sauce / gf, df
- Chicken Satay** ginger, lemongrass and chili marinated chicken glazed with a Thai barbecue sauce / df
- Seared Beef Canapes** seared rare with garlic aioli and microgreens on crostini
- Charred Lamb Skewers** Spring lamb, walnut gremolata and fresh herbs / gf, df, contains nuts

Available Seasonally: Fall / Winter

- Mushroom Banh Mi** toast points with mushroom pâté, pickled carrot, and daikon / v
- Pumpkin Agnolotti** sage and chili cream
- Mozzarella Toasts** hand stretched mozzarella topped with porcini oil, over three herb toast / contains nuts
- Rustic Crisps** chicken liver and bacon pâté on a crisp toast point with seasonal pickles
- White Bean Hummus Crostini** white beans blended with tahini and roasted garlic topped with herb oil and microgreens / v
- Gnocchi with Roasted Pears** gnocchi seasoned with nutmeg and tossed with roasted pears and spiced walnuts / contains nuts
- Citrus Salad** seasonal citrus, mixed greens, poppy seed Dijon dressing, finished with crispy shallots and served on a spoon / gf
- Scallop Crudo with Herb Oil** micro greens and pistachios / gf, df, contains nuts
- Maple Chicken Skewers** char-grilled and brushed with grainy mustard maple sauce / gf, df

### DIETARY KEY

gf = gluten free

df = dairy free

v = vegan



## BIRCHTREE BOARDS

**Local Cheese Board** a variety of favorite and local cheeses such as Birchrn Hills Blue, Cherry Grove Toma and Calkin's Creamery Noble Road Brie; seasonal garnishes and pickles, toast points and fresh fruit

**Cheese and Charcuterie Board** a variety of favorite and local cheeses such as Birchrn Hills Blue, Cherry Grove Toma and Calkin's Creamery Noble Road Brie, chorizo, sage sausage and prosciutto with seasonal garnishes and pickles, toast points and fresh fruit

**Tapas Board** Spanish style cheeses such as Toma and Manchego; prosciutto and fresh chorizo, olives and truffle honey, roasted peppers and herbed coca with smoked paprika and parsley

**Gardener's Board** roasted marinated vegetables, fresh crudité, and focaccia with white bean hummus, tzatziki and ranch

**Kebab Board** chicken satay with peanut sauce, vegetable kebabs with chimichurri, charred shrimp with aioli / gf

**Flatbread Board** vegan roasted vegetable flatbread, with seasonal veggies, coca flatbread with Manchego cheese and chorizo, garlic ricotta flatbread with caramelized onions and rosemary

**Slider Board** braised beef, cheddar and horseradish sliders; roasted vegetable, fresh mozzarella and herb oil sliders; pulled pork, provolone, red slaw and tangy mustard aioli sliders



## SMALL PLATES

Suggested Composed Small Plate Options

**Coffee Smoked Brisket with Cheesy Polenta** smoked and slow roasted beef rubbed with spices and coffee served over heirloom polenta and Lancaster cheddar topped with parsley and thyme / gf

**Charred Hanger Steak with Chimichurri and Crispy Potatoes** choice cut beef, hard seared and served over red potatoes tossed in garlic butter and herbs roasted to a perfect crisp / gf

**Birchtree Roast Chicken with Lemony Orzo** brined and slow roasted chicken over orzo mixed with parmesan, baby arugula and herbs

**Chili Barbecue Charred Salmon with Roasted Vegetables** herb marinated Verlasso salmon pan seared and finished with tangy barbecue sauce, served over roasted seasonal vegetables / gf, df

### SPRING/SUMMER

**Barbecue Chicken Handkerchief Pasta** tomatoes, corn and summer vegetables, finished with house whiskey barbecue vinaigrette

**Herbed Shrimp Pappardelle** flat pasta noodles tossed with lemon and herb infused cream, topped with gulf shrimp and a touch of chilies

**Caprese Pappardelle** flat pasta noodles tossed in creamy pesto, confit and fresh tomato, discs of fresh mozzarella and fresh basil / contains nuts

**Smoky Mushroom and Tofu Kebab with Chimichurri and Herbed Wild Rice** cremini mushroom, tofu and red onion kebabs served over wild rice with herbs and lemon / gf, v

### FALL / WINTER

**Veggie Cassoulet** herbed white beans, roasted mushrooms and veggies, topped with toasted breadcrumbs / v

**Pesto Pappardelle** flat pasta noodles tossed with dill basil pistachio pesto, baby greens and pea shoots /contains nuts

**Pumpkin Curry** mild coconut with ribbons of collard greens, roasted pumpkin and squashes, over spiced rice and topped with cashews / gf, v, contains nuts

## STARTER COURSE

plated first course served with focaccia

**Market Salad** local greens and seasonal fruits and vegetables with champagne vinaigrette / gf, v

**Orchard Salad** hearty greens, candied turnips, local apples, pecans and cinnamon

vinaigrette / gf, v, contains nuts

**Birchtree's Caesar Salad** Romaine lettuce with local Toma, garlic croutons and smoked paprika

Caesar dressing

## ENTRÉES

Note: all pastas are house made and can be made vegan

**Coffee Smoked Brisket** smoked and slow roasted beef rubbed with spices and coffee (coffee roasted inside Globe Dye Works by TRIANGLE) /gf, df

**Charred Hanger Steak** choice cut beef, hard seared and served with chimichurri sauce

**Birchtree's Roast Chicken** brined and slow roasted, served au jus / gf, df

**Crispy Fried Chicken** herb marinated crispy chicken served with chili thyme honey

**Green Garden Rounds** herbed polenta cakes topped with seasonal roasted vegetables and herb oil / gf, v

Available Seasonally: Fall / Winter

**Fall Apart Pork Shoulder** tender and rich in flavor with peppers and spices, finished with a maple spiked barbecue sauce /gf, df

**Maple and Mustard Verlasso Salmon** roasted salmon finished with a maple mustard glaze, mint and basil / gf, df

**Forest Mushroom Gnocchi** ricotta gnocchi with creamy cremini mushrooms and crispy shitake mushrooms

Available Seasonally: Spring / Summer

**Birchtree's Lemon Chicken** whole Lancaster chicken roasted with lemons and herbs, served with berry agrodolce / gf, df

**Seared Verlasso Salmon** our classic salmon, with dill pistachio gremolata / gf, contains nuts

**Green and Greener Gnocchi** ricotta gnocchi finished with herb butter, baby greens, basil pesto, topped with pea shoots / contains nuts



## ACCOMPANYING SIDES

- Roasted Vegetables** a Birchtree seasonal favorite with the month's best vegetables, with sherry reduction / gf, v
- Dilly Green Beans** sauteed with chives, shallots and lemon / gf, v
- Butter Broiled Mushrooms** Cremini mushrooms tossed in garlic butter and herbs
- Parsnip Gratin** parsnips and yellow onion mixed with gruyere and herbed cream / gf
- Crispy Potatoes** red potatoes tossed in garlic butter and herbs roasted to a perfect crisp / gf
- Cheesy Mac and Cheese** macaroni noodles with sharp cheddar cheese and creamy béchamel, served with pickled jalapeños on the side
- Lemony Orzo** mixed with parmesan, baby arugula and herbs
- Creamy Polenta** smooth heirloom polenta with cream and herbs / gf
- Grains and Greens** toasted grains, wild rice, lentils and Israeli cous cous with hearty greens and herbs / v
- Carrot Salad** warmly spiced with currants and baby greens / gf, v

Available Seasonally: Fall / Winter

- Charred Brussels** crisped roasted sprouts lightly sweetened with local honey / gf
- Parsnip Gratin** parsnips and yellow onion mixed with gruyere and herbed cream / gf
- Smashed Maple Potatoes** crisp potatoes smashed with maple butter / gf
- Challah Apple Stuffing** herbs, caramelized onions and roasted fruits baked with challah and cream

Available Seasonally: Spring / Summer

- Sweet, Snap and English Peas** sugar snap peas, snow peas and English peas with lemon and fresh basil / gf, v
- Charred Baby Carrots** marinated and charred with carrot top pesto / gf, contains nuts
- Sautéed Spinach** with asparagus and peas finished with basil / gf, v
- Herbed Fresh Corn** freshly shucked local corn, simmered in herb butter / gf
- Lancaster Succotash** peas, green beans, tomatoes, corn, red onion and herbs in champagne vinaigrette / gf
- Ratatouille** Lancaster style ratatouille with flavorful seasonal vegetables and tomatoes, finished with herbs / gf, v

## DESSERTS

*Some items require guest count minimums*

**S'mores Brownies** mini fudgy brownie squares with graham cracker crust and toasted marshmallow topping

**Classic Lemon Bars** with powdered sugar and berries

**Fruit and Berry Crumble** served in mason jars with an oat crumble on top

**Vanilla Panna Cotta** classic vanilla panna cotta topped with seasonal jam / gf

**Cocoa Peanut Butter Torte** a rich brownie textured cookie / gf, v

**Cookie Trio** chocolate chip, oatmeal raisin, orange cardamom



### Fall/Winter

**Spiced Honey Cake** cake bites with local honey and cream cheese frosting

**Eggnog Budino** spiced cookie crumble /contains bourbon

**Carmel Budino** with whipped double cream and candied maple walnuts / gf

### Spring / Summer

**Lemon Panna Cotta** lemon panna cotta with seasonal jam and shortbread crumbles

**Local Honey Budino** spicy rhubarb jam, strawberries and shortbread crumble

**Chocolate Budino** with double whipped cream and shaved chocolate / gf

**Summer Berry Blondie** studded with seasonal berries and topped with a berry glaze





## Fresh Mixers / Signature Cocktails

### Year Round Classics

### Spring / Summer

### Fall / Winter

**The Frankford** fresh orange syrup spiced with vanilla and chilies, with club soda.  
\*Spike it: rum, whiskey, vodka or sparkling wine

**Thai Basil Concontion** Thai basil and lemongrass-infused fresh squeezed limeade with floating green chilies  
\*Spike it: vodka, gin, rum, or tequila

**Spiced Pear Shrub** fresh pear, spiced brown sugar-vanilla syrup and lemon  
\*Spike it: bourbon or rum

**Greenhouse Tonic** our famous creation, with cucumbers, lemon verbena simple syrup, and herbs  
\*Spike It: gin or vodka

**The Pear of Us** Pear nectar, chamomile tea and fresh Meyer lemon juice  
\*Spike it: gin or vodka

**Apple Cider Mule** cider and ginger beer with muddled mint, lemon, and club soda  
\*Spike it: vodka, bourbon, spiced rum

**Hibiscus Old Fashioned** fresh hibiscus and cinnamon vanilla sugar  
\*Spike it: bourbon

**Blackberry Basil Smash** sweet blackberry puree, fresh basil, mint and lime  
\*Spike it: bourbon, rum, or vodka

**Cranberry Mojito** fresh cranberry puree and cranberry juice muddled with rosemary, mint and a touch of lime  
\*Spike it: rum

**Bergamot Champagne Cocktail** peppercorn infused bergamot tea syrup and lemon topped with sparkling wine  
\*Available non-alcoholic

**Lavender Squeeze** fresh squeezed lemonade infused with summer herbs and finished with a touch of lavender  
\*Spike it: gin or vodka

**Grapefruit Collins** fresh grapefruit juice, grapefruit and fennel infused sugar  
\*Spike It: vodka or gin

**Ginger Fizz** ginger beer with spiced ginger simple syrup, garnished with an orange curl  
\*Spike It: bourbon or rum

"Mouth-watering food, incredible organization, and record-setting response times - we couldn't have asked for more from our catering team." - Wedding Wire Review





## BAR SNACKS

**Soft Pretzel Bites** artisan style pretzels served with mustard / v

**Popcorn** dill garlic, pumpkin spice or kettle corn / gf

**Bar Pickle Trio** a trio of the season's best, such as dilly cukes, spicy carrots, smoked pickled beets / gf, v

**Chili Spiced Nuts** classic mix, lightly spiced, with dried cherries / gf, v

## LATE NIGHT SNACKS

**Birchtree Snack Board** house popcorn, spiced nuts with dried cherries, tangy olives, pretzel bites / df, contains nuts

**Philly Board** soft pretzels with spicy brown mustard, mini peanut chews, bite-sized tomato pies and roast pork sliders with broccoli rabe and provolone

**Soft Pretzels** mini Philadelphia style soft pretzels with mustard

"Birchtree's chefs are outstanding, the food was spectacular, and I've lost count of how many people told us how delicious it was during and after the wedding. THAT is the sort of food you want at a big day, and that is exactly the sort of food they deliver."

- Wedding Wire Review



## PRICING

Birchtree Catering provides detailed proposals that reflect your choices for food, flow, and style.

On average, our clients spend \$160-\$200 per guest, which includes:

- All Menu Selections from Appetizers to Dinner to Late-Night Snack
- BYO Bar Service with Signature Cocktail and Bar Snack
- Experienced Waitstaff, Bartenders, Chefs and Coordinator
- Curated Dinnerware, Tables, Chairs, and Linens
- Taxes, Fees, and Gratuity

"They were very transparent about what we could expect and what the pricing was - no surprises, no games, just true professionals."

- Wedding Wire Review

**CONTACT US**  
**for your custom proposal**

Birchtree Catering, LLC

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