



(starting at \$70 per person)

Package includes the following:

All food items, beverage items listed below, stationary & buffet/stations equipment. All necessary kitchen equipment needed, based on location

Cocktail Hour

(Stationary Hors d' Oeuvres Only)

Toasted Bread Display (V)

Homemade Tomato Bruschetta Herbed Goat Cheese with Grilled Asparagus Basil Pesto, Fresh Mozzarella & house Roasted Red Peppers **additional seasonal items (3 pcs per person)

Gourmet Local Cheese Display

Local Farm Cheeses from Doe Run Farm & Di Bruno Brothers in Philadelphia Offered with local jams, dips, assorted crackers & fresh fruit

Antipasti Display

Marinated Fresh Mozzarella & Grape Tomatoes, Grilled Portabella Mushrooms, Marinated Artichoke Hearts, assorted Italian Meats & Mediterranean Olives

Reception

Buffet will be beautifully displayed with linens and overlays **Dinner Rolls & Butter**

Salad

Classic Caesar Salad

Romaine Lettuce, Parmesan Cheese, homemade Garlic Croutons & homemade Caesar Dressing

Entrée Selections

Chicken Marsala

Tender Chicken Breasts, in a Wine Sauce with Kennett Square Mushrooms

Cheese Stuffed Shells (V)

Filled with Ricotta, Parmesan & Mozzarella with our homemade Marinara Sauce (V)

Poached Salmon (GF)

Poached to perfection in a delicate Lemon Butter White Wine Sauce





Sides

Green Beans Almondine (V)

Locally grown tender Green Beans sautéed with Butter & Sliced Almonds

Grilled Vegetables (VG, GF)

Asparagus, Button Mushrooms, Yellow Squash, Zucchini, Sweet Onion & Carrots grilled with extra virgin olive oil & a touch of kosher salt, served room temperature

Garlic Mashed Potatoes (V, GF)

Our homemade creamy garlic potatoes

Beverages

Coffee Station

Lamont Coffee (Regular & Decaf) Hot Tea Selections with Creamer, Sugar & Sweeteners

Full Bar Package Beverages

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale & Bottled Water, Triple Fresh Iced Tea

Bar Mixers

Tonic, Club, Orange Juice, Cranberry Juice, Lemons & Limes, Ice

Package prices do not include tax or gratuity.

Additional fees may apply depending on reception location and service level requested or required.

Triple Fresh does not provide alcohol for your event, but will provide mixers and bartenders for your bar needs. Upon request, we can also provide a list of recommended alcohol, beer, and wine quantities needed for your event size.





(Starting at \$80 per person)

Package includes the following:

All food items, beverage items listed below, stationary & buffet/stations equipment. All necessary kitchen equipment needed, based on location.

Cocktail Hour

(Stationary Hors d'Oeuvres & Passed)

Gourmet Local Cheese Display

Local Farm Cheeses from Doe Run Farm & Di Bruno Brothers in Philadelphia Offered with assorted crackers and fresh fruit

Toasted Bread Display

Homemade Tomato Bruschetta Herbed Goat Cheese with Grilled Asparagus Basil Pesto, Fresh Mozzarella & house Roasted Red Peppers **additional seasonal items (3 pcs per person)

Passed Hors d'oeuvres:

Philly Cheesesteak Eggrolls with Sriracha Ketchup Herbed Sausage Stuffed Mushrooms with Balsamic Drizzle (GF) Local Honey "Swarmbustin" Honey Jerk Chicken Satay (GF) Kennett Square Mushroom Tartlet (V)

Reception

Dinner Rolls & Butter

Salad

Field Greens Salad - Medium (V, GF)

Field greens with walnuts, seasonal fruit and feta cheese with our homemade balsamic vinaigrette

Entrée Selections

Baked Chicken Breast

with Olive Oil and Fresh Herbs (GF)

Jumbo Lump, Maryland Crab Cakes

finished with a Roasted Red Pepper Aioli (subject to price increase)

Penne Primavera (VG)

With Grilled Vegetables tossed in a light White Wine Sauce

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Grilled Vegetables (VG, GF)

Asparagus, Button Mushrooms, Yellow Squash, Zucchini, Sweet Onion & Carrots grilled with extra virgin olive oil & a touch of kosher salt, served room temperature

Wild Rice Pilaf (V)

Beverages

Coffee Station

Lamont Coffee (Regular & Decaf) Hot Tea Selections with Creamer, Sugar & Sweeteners

Full Bar Package Beverages

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale & Bottled Water, Triple Fresh Iced Tea

Bar Mixers

Tonic, Club, Orange Juice, Cranberry Juice, Lemons & Limes, Ice

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Package includes the following:

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Cocktail Hour

Select (1–2) Stationary Displays Select (3–5) Passed Hors d'oeuvres

Reception

Salad: select (1) Entree: select (2–3) Sides: select (3)

Beverages

Coffee Station

Lamont Coffee (Regular & Decaf) Hot Tea Selections with Creamer, Sugar & Sweeteners

Full Bar Package Beverages

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale & Bottled Water, Triple Fresh Iced Tea

Bar Mixers

Tonic, Club, Orange Juice, Cranberry Juice, Lemons & Limes, Ice





Stationary Hors d'oeuvres

Beautifully displayed with Linens & Decor

Antipasto Display

roasted red peppers, marinated portabella mushrooms, marinated artichoke hearts, olive assortment, aged provolone, Italian meats, caprese

Gourmet Local Cheese Display

crackers and berries, dips and sauces, selection of cheeses from DiBruno Brothers, selection of cheeses from The Farm at Doe Run

Toasted Bread Display

traditional tomato bruschetta (V), pesto glaze, fresh mozzarella, roasted red pepper (V), herbed goat cheese and grilled asparagus (V), olive tapenade (V), brie and granny smith apple (V), additional vegetarian, vegan, and season options available

Raw Bar (market value)

traditional shrimp cocktail, crab claws with spicy mustard, oysters on the half shell, spicy seafood salad served on homemade wonton crisp

Vegetable Crudités Display with Ranch Dipping Sauce

Fresh Fruit Display with Honey Cream Dipping Sauce

Shrimp Cocktail Display (market value)

Butlered Hors d' Oeuvres

Seafood

- Fillo Shell with Smoke Salmon Mousse and Fresh Dill
- Fillo Shell with Spicy Crab Salad
- Fillo Shell with Lump Crab and Tomato Salad
- Cucumber Stars with Smoked Salmon, Horseradish Cream, and Fresh Dill
- Grilled Asparagus Wrapped with Smoked Salmon
- Tartlet with Pan Seared Scallop and Bacon
- Scallop and Bacon in Parsley Butter, served in Japanese Tasting Spoon
- Potato Pancake with Smoked Salmon and Crème Fraiche
- Wonton Crisp with Spicy Crab Salad
- Seafood Spring Rolls with Chili and Lime Dipping Sauce
- Salmon and Pineapple Skewer with Pepper Glaze
- Spicy Seafood Salad served on Wonton Crisps
- Skewered Lemon Grilled Shrimp
- Shrimp Lejon
- Miniature Crab Cake with Remoulade Sauce

Vegetarian

- Miniature Vegetable Quiche
- Miniature Grilled Vegetable Skewers with Spicy Peanut Dipping Sauce
- Grilled Portabella Mushroom drizzled with Black Truffle Oil
- Corn Fritter with Cilantro and Yogurt Dipping Sauce
- Crostini with Roasted Artichoke, Gruyere Cheese, and Toasted Pine Nuts
- Carrot and Cucumber with Cream Pesto Dipping Sauce
- Vegetable Spring Rolls
- $\bullet \ Tomato \ and \ Olive \ Tapenade \ Tartlet$



- Roasted Garlic Hummus on Grilled Pita Crisp
- Soup Shooters
- Kennett Square Mushroom Tartlet
- Grilled Vegetables in a Phyllo Shell
- Caprese Skewers

Chicken and Beef

- Chicken Satay with Thai Peanut Sauce
- Sesame Chicken Bites with Soy Dipping Sauce
- Sesame Chicken Bites with Coconut Curry Dipping Sauce
- Sticky Chicken Wings with Teriyaki Sauce
- Miniature Flank Steak Taco with Smokey Tomatillo Sauce
- Miniature Tenderloin Sliders with Fried Leeks
- Sesame Beef Skewer with Soy Dipping Sauce
- Miniature Beef Wellington

Pork

- Asian Pork Pot sticker with Thai Peanut Sauce
- Pulled Pork Sliders
- *Pigs in the Blanket*
- Mac & Cheese Bites with Bacon in Phyllo Cup

Fresh Green Salads

House Salad

Iceberg and romaine lettuce with cucumbers, shredded carrots, and grape tomatoes served with assorted dressings

Mixed Green Salad

Field greens with candied walnuts, feta cheese and seasonal fruit with balsamic dressing

Caesar Salad

romaine lettuce, grated parmesan cheese, and garlic croutons with creamy Caesar dressing



Dinners

Poultry

- Chicken Marsala with Kennett Square Mushrooms
- Grilled Chicken with Triple Fresh Barbecue Sauce and Pineapple Salsa (GF)
- Country Fried Chicken
- Herb Rubbed Chicken with Roasted Red Peppers and Aged Provolone served over Wilted Spinach (GF)
- Baked Turkey Breast in Homemade Gravy

Beef

- Grilled Top Round London Broil with Kennett Square Mushroom Red Wine Reduction Sauce
- Roast Beef in au jus with Horseradish Cream (GF)
- Carved Black Pepper and Garlic Crusted Prime Rib (subject to price increase)
- Grilled Filet with Bleu Cheese Cream Sauce (subject to price increase)

Seafood (subject to price increase)

- Poached Salmon in Lemon Butter Sauce (GF)
- Barbecued Salmon with Triple Fresh Barbecue Sauce and Pineapple Salsa (GF)
- Jumbo Lump, Maryland Crab Cakes finished with a Roasted Red Pepper Aioli
- Grilled Cilantro Shrimp Skewers with Fresh Pineapple Salsa (GF)
- Chesapeake Seasoned Chicken Breast stuffed with Crab

Pork

- Boneless Roast Pork Loin with Fresh Herbs and Blackberry Reduction
- Baby Back Ribs smothered in our New Orleans Barbecue Sauce (GF)
- Hickory Baked Ham with a Raisin and Brown Sugar Glaze (GF)



Vegetable and Pasta

- Grilled Portabella Mushroom with Mozzarella, Spinach, Tomato, and Roasted Red Peppers (V, GF)
- Penne Primavera (VG)
- Vegetable Lasagna (V)
- Baked Ziti (V)
- Cheese Stuffed Shells with Marinara (V)

Sides

- Grilled Vegetables (VG, GF)
- Green Beans Almandine (V, GF)
- Roasted Corn with Red and Green Peppers (V, GF)
- Steamed Broccoli with Garlic Butter (V, GF)
- White Truffle Mashed Potatoes (V, GF)
- Scalloped Potatoes (V)
- Roasted Red Skin Potatoes with Rosemary (VG, GF)
- Garlic Mashed Potatoes (V, GF)



- Wild Rice Pilaf (V)
- Texas Baked Beans (GF)
- Triple Fresh Macaroni Salad (V)
- Red Skin Potato Salad
- Pasta Salad (V)
- Baked Potato Salad (GF)
- Shredded Cole Slaw (V, GF)
- Broccoli Salad (GF)

Desserts

Decadent Display

chef's choice of desserts that may include: chocolate covered strawberries, triple chocolate mousse shooters, mini éclairs, cream puffs, brownie bites and petite cheesecakes

Simple Dessert Bar

cookies, brownies and mini cupcakes

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Cocktail Hour

Stationed Hors d'oeuvres

Vegetable Crudités (VG, GF) with Ranch & Hummus Dips **Cut Fruit** with Honey Cream Dip (V, GF) **Homemade Salsa and Chips (V)**

Reception:

Salad

House Salad

Iceberg & romaine lettuce, cucumbers, shredded carrots and grape tomatoes with assorted dressing

Entree

Pig Roast served with Homemade New Orleans BBQ Sauce (GF) and Kaiser Rolls **Barbecue Chicken Thighs** with Memphis BBQ Sauce (GF) **Grilled Portabella Mushroom** with Mozzarella, Spinach, Tomato, and Roasted Red Peppers (V, GF)

Sides

TF Baked Potato Salad (GF)
TF Mom-Mom's Cole Slaw (V, GF)
Roasted Corn with Red and Green Peppers (V, GF)

Beverages

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale & Bottled Water, Triple Fresh Iced Tea

Bar Mixers

Tonic, Club, Orange Juice, Cranberry Juice, Lemons & Limes, Ice





Triple Fresh can provide a large variety of chef-manned action stations. These stations allow your guests to create their own meals from the freshest ingredients and have the chef prepare it right in front of them!

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Slider Bar

Pulled Pork, Pulled Rotisserie Chicken, Hot Roast Beef, Grilled Patties, Grilled Salmon, Chesapeake Crab Cake, Grilled Veggies, Seafood Salad or Braised Short Rib; all with a variety of delicious toppings and sauces

Raw Bar

Oysters, Shrimp Cocktail, Assorted Sushi Rolls, Crab Salad and Crab Claws with Spicy Mustard

Salad Bar

Your Choice of Lettuce, Vegetables, Meats and Cheeses, Dressings and Other Toppings

Kebab Bar

A Triple Fresh Original Set up! Chef Serving Kebabs Right off our Mini Grills! Beef, Chicken and Shrimp with Veggies

Carving Station

Baked Ham with Whole Grain Mustard Spread, Roast Beef with Au Jus, Roast Turkey with Gravy, Smoked Salmon, Beef Filet with Creamy Bleu Cheese

Mac and Cheese Bar

Three Cheese Homemade Mac and Cheese with Smoked Bacon, Tabasco, Fresh Salsa, Diced Ham, Shredded Crab Meat, Jalapenos, Triple Fresh Chili, House Roasted Red Peppers and Shredded Cheddar and Bleu Cheese Crumbles

Risotto Station

Wild Mushrooms, Poached Asparagus, House Roasted Red Peppers, Shredded Cheddar, Smoked Bacon, Baked Ham, Grilled Chicken, Steamed Broccoli

Pasta Station

Penne and Bowtie Pasta with Marinara, Alfredo and Rose Sauces, Grilled Chicken, Shrimp and Italian Sausage, Broccoli, Bell Peppers, Onions, Snap Peas and Fresh Spinach

Mashed Potato Bar

White and Sweet Potatoes with Broccoli, Cheddar Cheese, Caramelized Onion, Sour Cream, Chives, Triple Fresh Chili, Smoked Bacon, Brown Sugar, Maple Syrup and Marshmallows





Additional Information

Plated Wedding Reception

All menus for plated wedding receptions are custom created for each couple. Plated receptions are available for up to 60 people.

Budget Wedding Reception

Ask about our budget-conscious wedding menu option, complete with disposable plates and plastic ware.

Wedding Services Offered

- Service Staff
- On-site Kitchen Staff
- Bartenders
- Coordination of rentals china, flatware, glassware, tables, chairs, linen, and more

If you're interested in our high-end disposable china please inquire.

Rentals will be priced out separately but can be ordered through Triple Fresh (excludes tent rentals).

Bar Options

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