



Wedding

CATERING SERVICES

DELICIOUS CUISINE CREATED FROM MEATS AND VEGETABLES SOURCED FROM LOCAL FARMS



Packages

All packages are priced per person and will have a 6% PA sales tax and 18% gratuity added to the final total. Packages include buffet style meals served with premium compostable plates and cutlery, and a cheese display.

THE CLASSIC

Choose three standard entrees and two side dishes

THE FARMHOUSE

Choose two standard entree, one premium entree and two side dishes

THE ESTATE

Choose one standard entree, two premium entrees and two side dishes

Standard ENTRÉE CHOICES

- 1/4 Chicken - Grilled, Smoked or Jerk
- Baked Gnocchi
- Pasta - Inquire for options
- Sirloin
- Pulled Pork
- Flounder

Premium ENTRÉE CHOICES

- Chicken Pancetta
 - Chicken Parm
 - Pork Ribs
 - Salmon
 - Tuna Steak
 - Duck
- Carving Station Options**
- House Smoked Turkey Breast
 - Bacon Wrapped Venison Back Strap
 - House Smoked Brisket
 - House Smoked Ham

Sides

- Roasted Garlic mashed potatoes
- Traditional whipped mashed potatoes
- Smoked gouda mashed potatoes
- Salt and butter fingerlings
- Roasted root veggies
- Wild mushroom risotto
- NJ raised basmati and wild rice pilaf
- Maple Glazed Carrots
- Mac & Cheese

Appetizers

- Sliders
- Bacon-wrapped Shrimp
- Bacon-wrapped Scallops
- Pork Belly Candy
- Meatballs
- Stuffed Mushrooms
- Veggie Tray with Hummus
- Fried Raviolis
- Smoked Brussel Sprouts

Add ons

- Upgrade Cheese Board to Charcuterie
- Bar Service*
- Real China and Glasses*
- Coffee Bar
- Dessert Bar*
- Lemonade, Iced Tea & Water
- Lemonade, Iced Tea, Water & Soda*
- Set up, decorating, coordinator, flowers and more

*Prices vary, inquire for a quote

CONTACT US FOR A QUOTE

Brandon Flynn, Catering Director

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We gladly accept payment by cash or check. We accept all major credit cards with a 5% convenience fee.