

# Thank you for your Interest in The Mustard Seed Café Catering Services.

The same principles, passion, and philosophy used to create our café menu also applies to our catering selections. Our commitment to supporting local farmers and artisans brings farm, fresh, and local ingredients to our catering menu. We use pure ingredients free of artificial additives, preservatives, antibiotics, and hormones. The meats, dairy, seasonal produce, and local specialties are organic/natural and sourced from sustainable operations right here in our community. Our focus is natural foods which nourish the body and soul.

Contact us to discuss your catering needs and to set up a personal consultation. Together we will work to select the finest items and turn your special event into an extraordinary one.

#### The Mustard Seed Café

233 Belmont Street—PO Box 415—Waymart, PA 18472—570.488.7333 info@MustardSeedWaymart.com

## Passed Hors D'oeuvres

## Choice of 3 Appetizers (Additional Selections \$4 Per Person)

**Crostini** (Served on Toasted House Baked Baguette) Gluten Free Option Available

- Tomato Basil Bruschetta w/ Balsamic Glaze (V)
- Butternut Squash & Rosemary Bruschetta w/ Balsamic Glaze (V)
- ❖ Grilled Sweet Corn Bruschetta w/ Guacamole & Queso Fresco Cheese Blend
- Bacon Jam, Guacamole, Tomato, Crisp Bacon
- ❖ Local Shredded Beef w/ Caramelized Onions, Fontina Cheese, & Horseradish Cream Sauce
- ❖ Thin Sliced Flank Steak on Garlic Butter Crostini Topped w/ Bleu Cheese Aioli & Crispy Shallot
- ❖ Thin Sliced Flank Steak on Garlic Butter Crostini Topped w/ Creamy Burrata Cheese & Balsamic Glaze
- ❖ Mojo Pulled Pork w/ Mango Salsa & Chimichurri Sauce
- Roasted Pear and Brie w/ Pear Butter, Prosciutto, Gouda Cheese, & Balsamic Glaze
- Smoked Salmon w/ Herb Cream Cheese & Capers
- ❖ Blackened Shrimp w/ Guacamole

#### Mini Tacos (Served on Corn Tortilla Shells) Gluten Free

- ❖ Korean BBQ Beef Taco w/ Asian Slaw
- ❖ Ground Beef Taco w/ Tomato Salsa & Chipotle Sour Cream
- Shredded Chicken Taco w/ Tomato Salsa & Avocado Aioli

#### Flatbread (Served on Fresh Baked Naan)

- Margarita w/ Basil & Mozzarella
- Beet Pesto w/ Goat Cheese & Mozzarella
- 4 Cheese (Mozzarella, Parmesan, Provolone, & Ricotta) & Garlic w/ House Marinara Dipping Sauce
- Garlic Shrimp & Vodka Sauce

## **Egg Rolls**

- Reuben Corned Beef, Sauerkraut, & Swiss Cheese w/ Thousand Island Dipping Sauce
- Philly Cheese Steak Local Shredded Beef, Onions, Peppers, & Provolone Cheese w/ Pepper Jack Cheese Dip
- Bang Bang Shrimp Sauteed Shrimp, Cabbage Slaw, & Monterey Jack Cheese w/ Yum Yum Dipping Sauce
- Buffalo Chicken Shredded Chicken, Buffalo Sauce, & Mozzarella Cheese w/ Bleu Cheese Dipping Sauce

## **Puff Pastry Pockets**

- Honey Dijon Chicken Shredded Dijon Mustard Chicken & Monterey Jack Cheese w/ Honey Mustard Dipping Sauce
- ❖ Buffalo Chicken Shredded Chicken, Buffalo Sauce, & Mozzarella Cheese w/ Bleu Cheese Dipping Sauce
- ❖ BBQ Pork BBQ Pulled Pork & Cheddar Cheese w/ Honey BBQ Dipping Sauce

#### The Mustard Seed Café

## Wonton Cups (Crisp, Oven Baked Wonton Cups)

- Creamy Crab
- Spinach Artichoke
- Jalapeno Popper

#### **Skewers** (Gluten Free Option Available)

- Caprese w/ Balsamic Glaze
- Teriyaki Chicken w/ Sesame Ginger Dipping Sauce
- Chili Lime Shrimp w/ Thai Chili Sauce Dipping Sauce
- Thai Chicken Satay w/ Peanut Dipping Sauce
- Chicken Parm w/ Marinara Sauce

## **Cakes & Fritters** (Gluten Free Option Available)

- Hearts of Palm Cakes w/ Spicy Lemon Aioli (V)
- Crab Cakes w/ Spicy Lemon Aioli (Market Price Additional Charge)
- Zucchini Fritters w/ Roasted Garlic Aioli

## **Soup Shooters**

- Fire Roasted Tomato Soup w/ Gourmet Grilled Cheese
- Creamy Crab Bisque w/ Mini Old Bay Cheddar Biscuits (Market Price Additional Charge)
- ❖ Butternut Squash w/Cranberry Brie Grilled Cheese
- Bloody Mary w/ Cocktail Shrimp (Does not Contain Alcohol)
- Sweet Peach Gazpacho (V)
- Sweet Blueberry Gazpacho (V)

#### **Small Bites**

- Cremini Mushrooms Stuffed w/Sausage & Mozzarella Cheese (GF)
- Cremini Mushrooms Stuffed w/ Sundried Tomatoes, Roasted Garlic, & Kalamata Olives (V/GF Options Available)
- Local Beef Meatballs (Choice of BBQ, Marinara, Teriyaki) (GF Option Available)
- Arancini Balls w/ Spinach, Parmesan, & Sundried Tomato w/ Marinara Dipping Sauce
- ❖ Mac & Cheese Balls w/ Beer Cheese Dipping Sauce
- Chicken or Beef Quesadilla w/Avocado Aioli & Fresh Tomato Salsa
- Seared Yellowfin Tuna Over Wasabi Slaw
- Cheesy Baby Potato Bites w/ Crisp Bacon Crumbles & Sour Cream

## **Cocktail Appetizer Stations**

(Additional Charge Applies)

## Shrimp Cocktail Station

**Market Price Per Pound** 

Wild Caught Large Shrimp (16-20), Served w/ Cocktail Sauce & Lemon Wedges

**❖** Fruit & Vegetable Station

\$6 per person

Assorted Fresh Organic Fruits & Vegetables w/ Assorted Dips

Cheese & Charcuterie Station

\$8 per person

Assorted Dried Meats, Local & Imported Cheeses, Crackers, Pitas, Mustards, Jellies, Bruschetta, Hummus, Grapes, & Dried Fruits

Bread Bowl & Dips Station

\$7 per person

House Made Artisan Bread Bowls Filled w/ Creamy Warm Dips (Spinach Artichoke, Crab, & Buffalo Chicken) Served w/ Additional Toasted Sliced Baguette for Dipping

Tortilla Chip Station

\$6 per person

Assorted Crisp Corn Tortillas Served w/ Assorted Freshly Made Salsas, Guacamole, & Warm Queso Dip

\*\*Caterer's tip: When considering Cocktail appetizer stations combined with passed Hors D'oeuvres it is only necessary to calculate 50-75% of your guest count into this pricing\*\*

## **Individual Plated Salad**

## Choose 1

- Fresh Garden Salad: Organic Spring Greens, Tomato, Cucumbers, Shredded Carrots, & Red Onion Tossed w/ Our House Made Maple Dijon Dressing
- Seasonal Inspired Garden Salads:

Spring - Asparagus Salad Summer - Berry Salad Fall/Winter - Harvest Salad

- Massaged Kale Salad: Massaged Curly Kale, Dried Cranberries, Toasted Pepitas, & Hemp Seed, w/ our House Citrus Maple Dressing
- Classic Caesar Salad: Organic Romain Lettuce, Shaved Parmesan, & House Made Croutons w/our House Made Caesar Dressing
- Spinach Salad: Organic Spinach, Dried Cranberries, & Toasted Sliced Almonds w/ our House Sesame Ginger Dressing

## **Fresh Baked Bread**

## Choose 1

- House Made Dinner Rolls
- Assorted Sliced Artisan Breads

# **Entrée Options**

## **Choose 3 From Entrée Options**

## **Beef-Fish-Lamb (GF Option Available)**

(additional selection \$8pp)

- Sliced Slow Roasted Roast Beef w/ Mushroom Gravy
- Beef Roulades w/ Roasted Red Peppers, Mozzarella Cheese, & Basil Pesto (GF)
- Slow Roasted Beef Brisket w/ Bourbon BBQ (GF)
- Seared Thin Sliced Flank Steak w/ Chimichurri Sauce (GF)
- New Zealand Grass-Fed Grilled Lamb Chop Lollipops w/ Balsamic Glaze (GF) (Market Price Additional Cost)
- Stuffed Sole w/ Broccoli & Cheddar w/ White Wine Sauce
- Crab Stuffed Cod w/ Lemon Thyme Butter (Market Price Additional Cost)
- Seared Faroe Island Salmon w/ Maple Glaze (GF)
- Seared Faroe Island Salmon w/ Dill Hollandaise (GF)
- Shrimp Scampi (Wild Caught Large 16-20 Size) (GF)
- Crab Stuffed Butterfly Shrimp w/ Lemon Butter (Market Price Additional Cost)

## Chicken-Pork-Vegetarian

(additional selection \$7pp)

- Herb Roasted Chicken (Legs & Thighs) (GF)
- Honey BBQ Roasted Chicken (Legs & Thighs) (GF)
- Roasted Chicken Breast with Mascarpone, Roasted Red Peppers, & Spinach Served w/ White Wine Sauce
- Roasted Chicken Breast with Herb Stuffing w/ Savory Fresh Thyme Gravy
- Breaded Chicken Breast Stuffed with Spinach, Artichoke, & Mozzarella Cheese, Served w/ White Wine Cheese Sauce
- Chicken Cordon Bleu
- Bruschetta Chicken (GF)
- Chicken Francaise
- Chicken Marsala w/ Fresh Mushrooms
- Chicken Parmigiana
- ❖ Whole Grain Mustard Encrusted Sliced Pork Tenderloin (GF)
- Pork Tenderloin w/ Apple & Cranberry Stuffing & Pork Gravy
- Boneless Pork Chops w/ Apple Thyme Compote (GF)
- Boneless Pork Chops w/ Brand Peaches (GF)
- Honey BBQ Pulled Pork (GF)
- Black Bean Stuffed Roasted Red Peppers (GF) (Vegan Option Available)
- Pesto Pasta w/ Portabella & Roasted Red Peppers (Vegan Option Available)
- Eggplant Rollatini (GF) (Vegan Option Available)
- ❖ Vegetable Ratatouille (GF) (Vegan Option Available)
- Vegetable Coq Au Vin (V) (GF Option Available)

#### The Mustard Seed Café

233 Belmont Street—PO Box 415—Waymart, PA 18472—570.488.7333

info@MustardSeedWaymart.com

## **Starch & Vegetables**

#### Starch & Pasta

**Choose 1** (additional selection \$5pp)

- Garlic Mashed Potatoes
- Roasted Rosemary Baby Potatoes (GF/V)
- Rice Pilaf (Vegan Option Available)
- ❖ Vegetable Risotto (V/GF)
- Asiago Mushroom Risotto (GF)
- Butternut Squash Risotto (GF) (Vegan Option Available)
- Blue Lump Crab Mac & Cheese (Market Price Additional Cost)
- Spinach Artichoke Mac & Cheese
- Beer Mac & Cheese (Featuring Local Brewed Beer)
- Penne Alfredo
- Penne Ala Vodka
- Penne w/ House Marinara
- Pasta Primavera

## Vegetables

**Choose 1** (additional selection \$4pp)

❖ Roasted Seasonal Vegetables:

Spring - Asparagus

Summer - Zucchini, Yellow Squash, & Carrot Blend

Fall/Winter – Root Vegetable Blend

- Honey Glazed Carrots
- Steamed Broccoli w/ Garlic Butter
- Green Bean Almondine (GF)
- Cauliflower Au Gratin

#### **Children Meal Selections**

Choose 1 - \$10 each

For all

- Chicken Tenders w/ Tater Tots
- Pasta & Meat Balls w/ Butter
- ❖ Pasta & Meat Balls w/ Marinara
- Macaroni & Cheese

**The Mustard Seed Café** 

233 Belmont Street—PO Box 415—Waymart, PA 18472—570.488.7333

info@MustardSeedWaymart.com

## **Petite Desserts**

#### **Dessert Station**

Our Baked goods are made with the highest quality ingredients, using organic flours and unrefined natural sugars. No artificial ingredients or preservatives. We only use natural vegetable and fruit coloring. All desserts are beautifully displayed on our display stands with accessories.

## **Cupcakes & Other**

Choose 4 - \$5 Per Person

- Carrot Cake Cupcake
- Lemon Blueberry Cupcake
- Chocolate Fudge Cupcake
- Cheesecake Cupcake (GF)
- ❖ Apple Hand Pies
- Cannoli
- Mini Assorted Cookies: (Assortment of these 4)
  - Chocolate Chip Cookie
  - Sugar Cookie
  - Oatmeal Raisin Cookie
  - Snickerdoodle

#### **Bars & Brownies**

Choose 4 - \$8 Per Person

- Pumpkin Bar
- Caramel Pecan Bar
- Raspberry Almond Bar
- Lemon Bar
- 7 Layer Bar
- Fudge Brownie
- Peanut Butter Brownie

## **Shooter Cups**

Choose 3 - \$8 Per Person

- Baileys
- Margarita
- Tiramisu
- Chocolate Salted Caramel
- Peanut Butter Filled Chocolate Mousse
- Chocolate Mousse

#### The Mustard Seed Café

233 Belmont Street—PO Box 415—Waymart, PA 18472—570.488.7333 info@MustardSeedWaymart.com

## **Cookies**

## Full Size Cookies: Minimum 12 of Each Flavor

\$3 Per Cookie

- Chocolate Chip Cookie
- Sugar Cookie
- Lemon Sugar Cookie
- Oatmeal Raisin Cookie
- Oatmeal Scotchie
- Snickerdoodle
- Cranberry & White Chocolate Cookie
- Macaroon
- Linzer Tart
- Peanut Butter Cookie
- Ricotta Cookie
- Brownie Cookie

\*Vegan and Gluten Free options available for additional charge

## Cupcakes

## Minimum Order: 1 Dozen of Each Flavor

\$3.25 Each

Lemon Blueberry

Lemon Blueberry Cake w/ Lemon Butter Cream Frosting

Chocolate Fudge

Chocolate Cake w/ Butter Cream Frosting & Chocolate Curls

Carrot Cake

Carrot Cake w/ Cream Cheese Frosting

Chocolate Peanut Butter

Chocolate Cake w/ Peanut Butter Frosting

❖ Vanilla Bean

Vanilla Bean Cake w/ Raspberry Filling & Butter Cream Frosting

Spiced Apple

Spiced Apple Cake w/ Caramel Butter Cream Frosting

Red Velvet

Chocolate Cake w/Cream Cheese Frosting

Cont.

#### The Mustard Seed Café

233 Belmont Street—PO Box 415—Waymart, PA 18472—570.488.7333 info@MustardSeedWaymart.com

Banana Pudding

Vanilla Custard w/ Vanilla Butter Cream Frosting

Cookies & Cream

Chocolate Cake w/ Cookies & Cream Frosting

Pumpkin

Pumpkin Cake w/ Cream Cheese Frosting

Chocolate Strawberry

Chocolate Cake & Strawberry Frosting

Chocolate Salted Caramel

Chocolate cake w/ Salted Caramel Frosting

Margarita

Lime Cake w/ Tequila Frosting

Baileys

Coffee Flavored Cake w/ Baileys Frosting

Samoa

Chocolate Cake w/ Caramel Filling, Caramel Buttercream Frosting, & Toasted Coconut

Piña Colada

Pineapple Coconut Cake w/ Buttercream Coconut Frosting

Orange Creamsicle

Vanilla Cake w/ Orange Buttercream Frosting

Black Forrest

Chocolate Cherry Cake w/ Cherry Compote & Vanilla Whipped Frosting

White Chocolate Raspberry

White Chocolate Cake w/ Raspberry Frosting Topped w/ a Sugared Raspberry

Pistachio

Pistachio Cake w/ Vanilla Buttercream Frosting

Mint Chocolate Chip

Chocolate Cake w/ Crème de Menthe Frosting

## **Late Night**

## Pizza Station \$10 Per Person

- Italian (Sausage, Pepperoni, & Peppers)
- Margarita
- Spinach & Artichoke
- ❖ Pear & Brie
- Buffalo Chicken
- Roasted Tomato, Spinach & Garlic
- Mushroom, Caramelized Onion, & Pesto
- Chicken Alfredo
- Plain

Soft Pretzel Bar \$8 Per Person

❖ Includes an Assortment of Warm Pretzels, Pretzel Bites, House Made Cheese Dips, & House Made Mustards

Smores Bar \$6 Per Person

- Includes Skewers, Marshmallows, Chocolate Bars & Graham Crackers
- ❖ Bar is an additional rental charge of \$50

Donut Wall \$12 Per Dozen

- Variety of Dipped & Iced Donuts
- ❖ Wall is an additional rental Charge of \$50

# **Buffet or Family Style – \$70 Per Person**

## Plated - \$65 Per Person

(\$8 Discount if not Using Tableware)

## **Package Pricing Includes:**

- Appetizers & Dinner
- Salad, Bread, & Dinner Plates
- Knives, Salad Forks, Dinner Forks, & Spoons
- ❖ Water Goblets & Pitchers
- Bread Baskets (With Assorted Artisan Bread)
- Serving Dishes & Serving Utensils for Family Style
- Chaffing Dishes, Sternos, Serving Utensils for Buffet Style Meal
- Delivery & Set Up (Tableware Only)
- Coffee Service: We proudly serve Moka Origins Coffee, Organic Tea, Creamers, Organic Cane Sugar, Stevia, & Compostable Disposable Cups
- Servers & Kitchen Staff
- Dishwashing service to rinse and re-crate rental dishes

#### **Additions:**

- Champagne Goblets \$1.50
- Wood Charger Plates \$2.50
- Plastic Charger Plates \$1.50
- Beverage Dispenser \$25
- Donut Wall \$50
- ❖ S'mores Table \$50

# What Is Not Included in Packages:

- Alcoholic and Non-Alcoholic Beverages
- Tablecloths & Napkins
- 6% Sales Tax
- Tables/Chairs
- Gratuity

We take great pride in providing you with high quality, local farm fresh food. We specialize in creating a menu that is allergy friendly for your guests with food intolerances. If you need an allergy friendly menu, we will help accommodate these needs. Many of our dishes that are not Gluten Free can be made to be Gluten Free, as well as Vegan and Nut Free.

The Mustard Seed Café

233 Belmont Street—PO Box 415—Waymart, PA 18472—570.488.7333

info@MustardSeedWaymart.com