



Signature
CATERING
ON KING

WEDDING PACKAGE MENUS

Excelsior's Exclusive In-House Catering



For Your Signature Wedding Day Menu

*Designed with your personal choices of cuisine options
Bundled into a priced-per-guest rate for an
ALL Inclusive VENUE + MENU Wedding Package*

Start with your Signature Cocktail Hour

SILVER – choose 5 passed Hors D’ Oeuvres

GOLD – choose 6 passed Hors D’ Oeuvres

***Hors D’ Oeuvres can be selected from ANY of the following GROUPS of
Beef, Chicken, Seafood, Pork & Duck, Vegetarian & Vegan***

***SILVER or GOLD Menu Packages may UPGRADE with even more than
the allotted number (5 or 6) passed Hors d’ Oeuvres – INQUIRE FOR PRICING .***

Beef Hors D’ Oeuvres

Filet of Beef Skewers with Chimichurri Sauce
Cheesesteak Spring Rolls served with Sriracha Aioli
Beef Tenderloin with Fig Jam and Rosemary on Crispy Flatbread
Asian glazed Beef Skewers with Red Pepper & Scallions
Southwest Tortilla Crisps with Charcoal Rubbed Beef, Avocado & Corn Salsa
Mini Naked Beef Wellingtons with Tenderloin, Mushrooms & Seasonings
Signature Meatballs: Classic Style & Vegan Style with Bowtie Pasta & Marinara
Steak Frites with a Coffee & Cumin Rub served with Garlicky Aioli

Chicken Hors D’ Oeuvres

Chicken Pesto Salad served in Phyllo Cups topped with shaved Parmesan
Buffalo Chicken Empanadas served with Bleu Cheese Dipping Sauce
Mini Chicken & Waffles with a Maples Cream Sauce
Sweet and Spicy Tempura Sriracha Chicken Skewers
Grilled Chicken Skewers glazed with Brown Sugar Mustard
Jack Daniels BBQ Chicken Skewers

Seafood Hors D’ Oeuvres

Salmon Tartare with Sweet Onion Crème Fraîche served in a Sesame Seed Cornet
Mini Crab Cakes topped with Old Bay Aioli
Coconut Crab Cakes with a Thai Lemon Grass Sauce served in an Asian Spoon
Shrimp wrapped in Bacon brushed with Thyme Butter
Scallops wrapped in Bacon brushed with Thyme Butter
Scallop Ceviche freshly made with Citrus & Seasonings served in a scalloped shell
Smoked Trout topped with Creamy Boursin Cheese served on a Cucumber Round Lobster Arancini -
Lobster stuffed fried Risotto Balls with Red Pepper Aioli
Ginger Ahi Tuna topped with Wasabi Aioli, Sesame Seeds on Asian Rice Crackers
Smoked Salmon Sushi Rolls
Sautéed Calamari with Lemon & Spicy Aioli

Pork & Duck Hors D' Oeuvres

Crimini Mushrooms filled with crispy Bacon and creamed Spinach
Warm Apple Flatbreads: sliced Granny Smith Apples, Arugula, Prosciutto and Cheddar Apple Cinnamon Bacon Bites
Pork Meatballs served with an Asian Hoisin Sauce
Polynesian Skewer - Andouille Sausage, Grilled Pineapple & Red Peppers
Mini Duck Confit Taco with Cotija and Plum Salsa & Pickled Onion
Duck Confit Flatbreads with Braised Onion & Sundried Tomatoes
Mini Pierogies & Kielbasa with Sautéed Onions

Vegetarian & Vegan Hors D' Oeuvres

Honey, Pear, Pecan and Brie Bruschetta
Caprese Crostinis - Blistered Cherry Tomatoes, Burrata, Balsamic, Sea Salt & Basil
Herbed Artichoke Phyllo Rolls served with Lemon Aioli
Pesto Potato Cakes with Herb Cheese topped with Scallions
Moroccan Roasted Cauliflower Bites with Signature Yogurt Dipping Sauce
Mini Potato Samosas served with Mint Chutney (Vegan)
Mango Guacamole served in Tortilla Crisp (Vegan)
Avocado & Sweet Potato Toasts (Vegan)
Mediterranean Falafel served with Tzatziki
Strawberry Brie Bruschetta on Cinnamon Butter Crostini – **(seasonal)**

Summer Melon Skewers (seasonal)

Three dainty refreshing assorted melon skewers of:
Watermelon with Mozzarella & Mint / Honeydew with Medjool Dates (Vegan)
Berber Spice Cantaloupe with Black Lava Salt (Vegan)

Watermelon Pizza (seasonal)

Three different Watermelon wheels with various toppings served on a pizza peel

- (1) The Mediterranean:*** Watermelon, Feta, Kalamata Olives, Arugula, Lime Olive Oil & Roasted Garlic Salt
- (2) The Roma:*** Watermelon, Buffalo Mozzarella, Fresh Basil, Sea Salt and Balsamic Glaze
- (3) The Tutti-Frutti:*** Watermelon, Mascarpone, Blueberries, Mint, Lemon Olive Oil, Sea Salt and Honey

The Chip Chauffeur

Roaming Server(s) in chauffer attire with Hawker Boxes holding cones filled with Warm Homemade Potato Chips accompanied with various toppings of Garlic Aioli, Old Bay Aioli, Sour Cream Chive Sauce and Kicker Ketchup

***Perhaps you might want to ENHANCE your passed
Hors D' Oeuvre selections with some ADDED Station upgrades?
Have a look at our Classic Station Enhancements on the next page!***

Station Enhancements

***Gold Package Menus include 2 Stations in addition to the passed Hors D'Oeuvres
Silver Package Menus can be enhanced to a "Silver" level (a hybrid Gold & Silver)
by choosing from the following Stations – Inquire for Pricing.***

STATIONS may be appointed during the Cocktail Hour and/or during the Late Night Pop-Up

The Tuscan Station

Customize your Charcuterie with your choice of

THREE Cured Meats and THREE European Cheeses from the following

Cured Meats: Prosciutto DiPanna/ Salami Genoa/ Pepperoni/Speck
Mortadella with Pistachios/Mild Sopressata/Hot Sopressata/Bresaola

European Cheeses: Manchego/Morbier/Gorgonzola/Brie/ Parmigiana-Reggiano Roquefort
One Year Aged Cheddar/Jarlsberg/Taleggio/Gouda/Fontina/Gruyere

The Tuscan Station is accompanied with the following

Marinated Mushrooms, Roasted Red Peppers & Marinated Artichokes,
A Tuscan Flatbread with topping of Goat Cheese, Shitake Mushroom & Chive, Infused Olive Oils,
Assorted Rustic Breads and Crackers

The Alpine Station

***This cozy timberline tasting station is appointed with an assortment of
Warm & Cold cheeses, specialty meats, dips and spreads. Served with baked Bread,
Gourmet Crackers, Seasonal Fruits and Veggies. Paired with a Cinnamon Apple Cider***

Two warm Brie wheels with two different toppings of:

(1) Cranberry Compote & Toasted Walnuts (2) Pistachio Pesto & Sun-dried Tomatoes

Three cheese wedges of Jarlsberg, Smoked Gouda and Aged Cheddar

Three Signature Selections of assorted Cured Meats,
Gruyere & Artichoke Dip and a Pumpkin/Rosemary/Garlic Hummus

The Greek Mediterranean Station

Greek Salad of Tomatoes, Chick Peas, Cucumbers, Feta & Olives in Vinaigrette
Spanakopita, Lemon Chicken Skewers, Stuffed Grape Leaves, Assorted Olives,
Grilled Naan with homemade dips of Hummus, Tzatziki & Baba Ghanous

The Barcelona Blast

Feast your eyes and appetite on this classic Spanish Tapas inspired station!

Thinly sliced Spanish Jamón Serrano, Manchego Cheese with honey on the side,

Berenjenas Fritas , Patatas Bravas with Garlicky Aioli, Pan Con Tomate,

Artichoke Tapenade, Marinated Manzanilla Olives, with Marcona Almonds,

Medjool Dates stuffed with creamy cheese and colorful skewers of Banderillas

Complete with Toasts and Baguettes.

***The Barcelona Blast can be further enhanced
by adding our "Signature Paella." Inquire for Pricing.***

The Backyard Smoker Station

Heat things up with one of our most popular stations, "The Signature Smoker!"

All proteins are slow smoked on our in-house Traeger Grill using our "Signature" wood chip blends and flavor seasonings.

Served exhibition style by a Grill Master Carver.

Traditionally done with Brisket and Pork Belly

(But we are willing to accommodate to your favorite smoker requests)

Complete with Fresh Local Rolls, Grilled Vegetables & Homemade Sauces of

Habanero Peach Salsa, Carolina Mustard, Horseradish-Chive Cream Sauce

Onion Relish, Kicked-Up Cabbage Slaw and Classic Cabbage Slaw

The Summer Heirloom Tomato Carving Station (SEASONAL)

The Ultimate Build-Your-Own Tomato Stack of Flavors!

Colorful Assortment of Lancaster County Heirloom Tomatoes served with Grilled Sourdough, Burrata Cheese, Mozzarella, Gorgonzola, Crispy Bacon, Fresh Basil,

Homemade Pesto, Infused Olive Oils, Shallot & Sherry Sauce, Tomato Bacon Jam,

Balsamic Glaze, Cracked Black Pepper & Himalayan Sea Salt

Summer Melon and Fruit Stand (SEASONAL)

Refreshing Melon Salad, Fresh Berries, Apricots, Seedless Grapes, Grilled Peaches

Grilled Pineapples, Buffalo Mozzarella, Feta and Brie. Accompanied with

Wild Flower Honey, Whipped Vanilla Mascarpone minced Fresh Basil & Mint

The Tailgater

Personalize your tailgate with your Team's pennant, flag or swag!

This game changer Tailgate is officiated by our Griller Coach.

A Customized Station with YOUR CHOICE of foods that you like to eat when you and your friends tailgate at your favorite team's home games!

Old Southwest Station

A Southwest Signature Sensation!

Carinita Tacos: Pulled Carnitas/Green Chilies & Pickled Onion.

Cotija Steak Tacos: Skirt Steak/Soy Sauce/Cilantro/Lime Juice.

Refried Tacos: Refried Beans/Avocado/Salsa Verde/Cabbage/Cilantro/ Lime Juice.

Accompanied with: Mexican Street Corn, Chili Cups with Cheddar Cheese, Corn Bread Muffins

Classic Queso Dip, Tomato Corn Salsa and Tortilla Chips

OR choose a Station from some of our “Savory” Late Night Pop-Ups

The Soft Pretzel Bar

Warm Homemade Lancaster County Soft Pretzels
Flavors to include: Classic Butter/Cinnamon Sugar/ Sour Cream and Onion Paired with assorted Mustards, Cheese Dips and whipped Cinnamon Butter

Mini Cheeseburger Sliders & French Fries

Served with Ketchup, Malt Vinegar & Salt

Philly Cheese Steak Mini Subs with French Fries

Served with Ketchup, Malt Vinegar & Salt

Nashville Fried Chicken Sliders

Served with Pickles and Siracha Aioli

**OR choose a Station from some of our
“Mini Desserts” and end the night on a “Sweet Note”**

Your choice of FOUR Mini Desserts can be mixed or matched.

Flat Bars

Peanut Butter Brownies/ Lemon Bars/ Himalayan Sea Salt Caramel Brownie

Mini Tarts

Mango Meringue/ Fresh Blueberry Tart/ No-Bake Pumpkin Pie/ S-More Tart
Lemon Meringue Tart/ Apple Cinnamon Crumble Tart

Chocolate

Chocolate Dipped Pink Champagne Petit Gateau
Chocolate Covered Strawberries
Chocolate Covered Cake Pops

Macrons

Chef Selection

Vegan & Gluten Free Deserts

Mini Vegan Chocolate Cupcakes/ Mini Vegan Banana Muffins
Mini Vegan & Gluten Free Cheesecake Shooters
Gluten Free Dark Chocolate Ganache Truffles/ Gluten Free Coconut Macarons

***Perhaps you might want a more EXTRAORDINARY STATION upgrade?
Have a look at our Extraordinary Stations!***

Extraordinary Station Enhancements

***Adding any of the following Extraordinary Cocktail Station Enhancements to further upgrade on either a Silver or Gold Menu can be ordered
Offered at Market Price- Please Inquire for additional pricing.***

The Seafood Bar

***This showstopper signature seafood bar with elegant nautical touches is complete with
resident goldfish swimming in water columns at the center***

Steamed Cocktail Shrimp cascading from a silver bowl accented with seaweed Jumbo Lump
Crabmeat with Old Bay & Lemon served in a Coupe Glass
Seasonal Tartare with Sweet Onion Crème Fraîche served on Belgium Endive Leaf Lobster Rolls in a
buttery bun and on scallop shells served on a 3-tiered serving tray
Served with the following condiments:
Lemon Wedges, Cocktail Sauce, Horseradish and Tabasco

The Cape Cod Bar

Selection of three market available pre-shucked oysters on the half shell
Alaskan King Crab Claws, Mini Sea Clam Cake, Bay Scallop Au Gratin
Served with the following condiments:
Lemon Wedges, Cocktail Sauce, Horseradish, Tabasco & Mignonette Sauce

The Nothing But Oysters Bar

***Fresh pre-shucked Oysters on the Half Shell
Your choice of available Oyster varieties from East & West Coast
Served with Lemon Wedges, Cocktail Sauce, Horseradish,
Tabasco Sauce & Mignonette Sauce***

Tablesides Shucker Service available upon request. Please inquire for additional pricing

The Asian Station

Vermicelli Summer Rolls with Chili Dipping Sauce
Spicy Crab Bites with Thai Curry Sauce
Vietnamese Noodles Lo Mein
Beef Szechwan
Asian Pork Meatballs in Sweet & Sour Glaze

The Mosaic Sushi Station

Chefs Selection of Sashimi and Raw Sushi
Seasonal Poke served in martini glass
Please choose 3 of the following Sushi Rolls:
California /Rainbow/ Philadelphia/ Spicy Tuna/ Salmon & Avocado/Vegetarian

The Homemade Pierogies Bar

The Classic: Cheddar Cheese Filling topped with sautéed Onion and Sage Butter

The Philly: Cheesesteak Meat & American Cheese Filling topped with Butter

Bacon: Cheddar Cheese Filling wrapped in Bacon with Jalapeno and Sour Cream

Mini Salad: Cold Mini Pierogies tossed with Feta, Spinach, Olive and Vinaigrette

All accompanied with Sour Cream and Chives

DINNER IS SERVED

First Course

For Silver and Gold Menus – Choose one of the following Salads

“The Perfect Pair” - Poached Pear Salad

Port Wine Poached Pear served on a bed of Mixed Greens
Caramelized Walnuts, Crispy Prosciutto, Shaved Parmesan
Port Wine Reduction Glaze and White Balsamic Vinaigrette

Bacon Bleu Salad

Fresh Spinach Leaves topped with Shitake Mushrooms
Red onion, Bacon, Toasted Walnuts, Smoked Moody Bleu cheese
served with Honey Mustard Dressing

The Classic Salad

Baby Greens, Radishes, Carrots
Homemade Crotons, Linden Dale Lancaster Cheese
served in White Balsamic Vinaigrette

Caesar Salad

Romaine Lettuces, Parmesan Cheese
Homemade Croutons & No-Yolk Caesar Dressing

Caprese Salad

Mozzarella, Fresh Micro Basil, & Sliced Tomatoes
Sea Salt, Olive Oil & Balsamic Glaze

Cranberry Salad

Mixed Greens, Dried Cranberries, Goat Cheese
Toasted Sunflower Seeds, Grilled Asparagus and Balsamic Vinaigrette

– Seasonal Salad Selections –

Strawberry Lemon Poppy Seed Salad

Bed of Spinach, Strawberries, Caramelized Walnuts
Served with Lemon Poppy Seed Dressing

Grilled Peach Salad

Grilled Peach, Burrata Cheese, Arugula and Snap Pea Mix
garnished with Lemon Zest and Sea Salt in a Citrus Vinaigrette

MAIN ENTRÉE SELECTIONS for the SILVER MENU

Silver Menu - Please Select TWO MAIN ENTREES of Chicken, Pork or Fish to offer to your Guests. "Green" selections are NOT part of your Two Main Entrée selections.

These are individual choices for guests with dietary restrictions.

If you wish to choose a third protein option, this is available for an additional price.

Asiago Chicken

Breaded Chicken Breast paired with Asiago Cheese Sauce served over Ancient Grains and Crimini Mushrooms

Dijon Chicken

French-Cut Airline Chicken Breast stuffed with Artichokes & Brioche wrapped in bacon and served with White Wine Dijon Mustard Sauce

Tuscan Chicken

The Traditional Tuscan dish of tenderized chicken breasts served with a Blistered Cherry and Sundried Tomatoes served in a Spinach Cream Sauce

Chicken Romano

This light & refreshing dish of Tenderized Chicken breasts dredged in a mixture of Romano and Parmesan Cheese and topped with Lemon Butter

Our "Signature" Osso Bucca (A Fan Favorite)

Rich in flavor and fork tender - Pork Shank, marinated in Apple Cider, Mirepoix and Beef Stock then slow-cooked overnight. Served on Maple Syrup Mashed Sweet Potatoes topped with a Granny Smith Apple & Fennel Slaw

Pork Chop - Bone-In & Thick Cut

French style Pork Chop marinated in Kentucky Whisky and Apple Reduction topped with Fried Apple Hay

**All of our Salmon Dishes are made with Wild Salmon
dusted with Rice Flour and cut in Pin-Wheel design & seared.**

And may be served with any of the following:

Garlic Vinaigrette & Chive Oil

Berber Spiced Salmon

Ethiopian Berbere Spice Blend with Lemon

Maple Brined Salmon

Salmon brined in a Maple Reduction

Pistachio Pesto Salmon

Our “Signature” homemade Pistachio Pesto

Rainbow Trout Almandine

Oven Roasted Trout with Toasted Almonds in a Lemon Butter Capers Sauce

Ruby Red Snapper

“One of our Signature Dishes” topped with a Mayan Citrus Salsa (Xec)
Pan seared Red Snapper topped with a sweet-tart and spicy citrus salsa

Mediterranean Stone Bass

Crispy, skin on, pan seared Stone Bass
Served with a Mint Puree or Lemon Dill Sauce

"Green" Guest Selections

***Please Choose ONE selection for Vegans and/or Vegetarians
This is NOT part of your Two Main Entrée selections
It is a separate offering for those with dietary restrictions.***

Risotto (Vegan OR Vegetarian)

Creamy Mushroom and Spinach Risotto
topped with toasted Walnuts

Roasted Vegetable Tower (Vegan)

Tower of roasted Eggplant, Zucchini, and Yellow Squash
Red Pepper, Tofu, & a Portabella Mushroom Cap
served on bed of Quinoa and drizzled with Roasted Red Pepper Coulis

Malaysian Curry (Vegan)

Roasted Root Vegetables in Curried Coconut Sauce
served over Basmati Rice

Eggplant Francaise (Vegetarian)

Baked Eggplant With Mozzarella, Basil & Tomato
topped with Fresh Tomato Concasse Sauce

Sweet Potato Gnocchi (Vegetarian)

Baked Sweet Potato filled Gnocchi
topped with Sage Brown Butter Sauce

MAIN ENTRÉE SELECTIONS for the GOLD MENU

***These selections are NOT included in the Silver Package,
but may be added to a Silver Menu for at a TBD additional COST
that is charged only for the number of persons who preselect.***

Tenderloin of Beef Filet

Grilled and cooked in Garlic Herbed Butter;
Served with your choice of:
Red Wine Reduction/ Sherry Crimini Mushroom/Fresh Chimichurri
Béarnaise Sauce /Bordelaise Green Peppercorn/ Creamy Horseradish

Kobe Steak

Kobe cut with generous marbling and rich flavor
Served with your sauce selections from above

Short Ribs

Slow-cooked Short Ribs paired with Yukon Gold Smashed Potatoes
served in Braising Liquid Reduction

North Atlantic Cod

Seared Cod on Roasted Parsnip Puree served with a Red Curry Sauce

Lobster Ravioli

Our take on a traditional dish!

Cheese filled Ravioli topped with a Shallot & Lobster Cream Sauce
Served on a bed of Fried Leeks and Radicchio

SIGNATURE SIDE DISHES

Both SILVER and GOLD Menu Package ENTREES

are paired with TWO Side Dishes

Please select from the list below.

Starches

Yukon Mashed Potatoes
Fried Red Skinned Smashed Potatoes with Rosemary and Butter
Tri-Colored Fingerlings
Potato Dauphinoise
Cheesy Polenta
Ancient Grain Rice Blend
Basmati Rice
Toasted Orzo
Cilantro Jasmine Rice

Veggies

Roasted Julienned Vegetables
Grilled Asparagus
Tri-Colored Carrots with Rosemary and Butter
Roasted Broccolini
Grilled Summer Squash
French Styled Green Beans
Roasted Brussels Sprout

Extraordinary Upgraded Mains

***These selections are NOT included in the Silver OR Gold Package
For those guests whom specifically request this Uber Upgraded Entrée!
Price Per Person will be BASED ON CURENT MARKET PRICE
on the day your final Guest Count is due – 14 days prior to wedding day.***

Lobster Tail

4 oz. cold Atlantic Maine Lobster Tail – Paired with 5oz. Individual Filet
Served with melted Garlic-Chili Butter Sauce

Lobster Ravioli

Lobster Ravioli in a Shallot Cream Sauce served over a bed of Radicchio and Leeks

Chilean Sea Bass

Pan-Seared Chilean Sea Bass - Served with a Lemon Dill Caper Sauce

Rum Glazed Sea Bass

Dark Rum & Brown Sugar - Marinated Bass
topped with chiffonade of Fennel & Carrot served with an Orange Vinaigrette

Seared Sea Scallops

6 Jumbo Sea Scallops Pan-Seared in Butter
Served on a bed of Farro & Butternut Squash Risotto
and drizzled with a White Wine Butter Reduction Sauce

Pecan Crusted Rack of Lamb

Oven-Roasted Lamb served with a Rosemary and Balsamic Reduction

Your Custom Sustainable Menu

Pricing is customized with your Director of Catering

***This menu concept is for Couples who are focused on a sustainable lifestyle.
We invite you to create an “Earth-Friendly Menu” that reflects respectable agrarian production
of food, fiber and plant/animal products using farming techniques that protect and
help sustain the environment, human communities and animal welfare.***

***Sustainable Menus totally support our local growers
and the overall commitment to reducing our carbon footprint.***