

*Perfect
Setting*

Corporate Catering Guide

CATERING & EVENTS

29 Bridge Ave
Berwyn, PA 19312
610-889-2046
perfectsettingcatering.com



Perfect Setting has been an off-premise custom caterer to Philadelphia and the Main Line for over 25 years, and we pride ourselves in creating fresh, seasonal and unique menus. Our team is happy to tailor menus to meet your specific needs and requirements; therefore, substitutions and alternative menu suggestions are always an option. All Perfect Setting menus are cooked on-site to ensure that the freshest product possible is served to you and your guests.

In addition to your menu, Perfect Setting, a full-service custom catering company, provides experienced event planning, appropriate staffing, all of your equipment needs to include china, linens and flowers, beverages and bar set-ups. Pricing below is menu-only. Once we've had a chance to discuss your particular event needs, we can supply a quote for labor and equipment.

The following menu options have been created and packaged to make planning your event as convenient as possible. Our menus, however, are ever-changing and evolving. Should you need alternative suggestions, never hesitate to ask.



BREAKFAST

Corporate Continental \$12 pp

*Assorted Bagels with Cream Cheese, Jam & Sweet Butter
Fresh Cut Seasonal Fruit Display with Berries
Individual Blended & Greek Yogurts*

Heart Healthy Start \$12.75 pp

*Hard Boiled Eggs
Steel Cut Oatmeal with Raisins, Dried Cranberries, Fried Fruit & Cinnamon
Fresh Cut Fruit Display with Berries
English Muffin Avocado Toast*

From the Farm \$16.50 pp

*Rustic Frittata (ask for seasonal selection)
Thick Cut Bacon & Country Sausage Patties
House Made Warm Sticky Buns
~~Fresh Squeezed Orange Juice~~
Roasted Fingerling Potato with Herbs
Fresh Squeezed Orange Juice*



The Executive - Hot Buffet \$24 pp

*Eggs Your Way (choice of Scrambled, Hard Boiled or Egg Stratta)
Perfect Setting Signature French Toast Casserole with Praline Topping
Hash Brown Potatoes or Roasted Baby Potatoes with Peppers & Onions
Crispy Bacon & Pork or Turkey Sausage
Assorted Bagels with Cream Cheese, Jam & Sweet Butter
Fresh Cut Fruit Display with Berries*

*Brewed La Colombe Regular & Decaffeinated Coffee, & Assorted Tazo Teas *isare* included with all breakfast packages*



Morning Additions

Add any of these items to your package or create your own menu

<i>Assorted Granola Bars</i>	<i>\$2.75 pp</i>	
<i>Individual Cold Cereal Selection</i>	<i>\$3.50 pp</i>	
<i>Assorted Fruit & Cheese Danish</i>	<i>\$2.75 pp</i>	
<i>Individual Yogurts (Greek & Blended)</i>	<i>\$3.25 pp</i>	
<i>Whole Fruit Display</i>	<i>\$2.25 pp</i>	
<i>Scones with Sweet Butter & Jams</i>	<i>\$3.25 pp</i>	
<i>Lox & Bagels Display</i>	<i>\$6.95 pp</i>	<i>Seasonal Whole</i>
<i>Quiche</i>		
<i>Steel Cut Oatmeal with toppings</i>	<i>\$3.50 pp</i>	
<i>Assorted Breakfast Muffins & Flaky Croissants</i>	<i>\$2.75 pp</i>	
<i>Yogurt Bar</i>	<i>\$6.75 pp</i>	
<i>_____ with Granola, Dried Fruit, Nuts, Berries & Chai</i>		
<i>Deluxe Bagel Display</i>	<i>\$5.95 pp</i>	
<i>_____ with Assorted Cream Cheese, Hummus, Capers, Red Onion & Cucumber</i>		



LUNCH

Choose between a hot or cold sandwich buffet:

Cold Sandwich Selections

Select Three Sandwiches: choice of Bread, Rolls or Wraps

Grilled Vegetable with Creamy Pesto

Country Ham & Swiss with Dijon Mustard

Rare Roast Beef with Havarti, Sprouts & Creamy Horseradish

Thinly Sliced Beef with Caramelized Onions, Cheddar & Roasted Peppers

Roasted Turkey with Granny Smith Apple Slices, Cheddar & Honey Mustard

House Made Chicken Salad

Cancun Chicken Salad

Albacore Tuna with Dill

Spinach, Tomato & Mozzarella

Mediterranean Grilled Chicken with Tomato Olive Tapenade

Spicy Buffalo Chicken Sandwich with Bleu Cheese & Celery

Asian Chicken or Tofu Sandwich with Tangy Cabbage Slaw

Spring Goddess with Chick Pea Salad, Sliced Carrot, Cucumber & Radish



Create your own sandwich with choice of protein & accompaniments

Roasted Turkey, Country Ham, Imported Ham, Italian Salami, Rare Roast Beef, Pastrami

American, Swiss, Cheddar, Crumbled Feta, Mozzarella or Provolone Cheese

Roasted Peppers, Grilled Onions, Bacon, Lettuce, Tomato, Horseradish Sauce, Hummus, Olive Tapenade, Mayo, Grainy, Dijon or Yellow Mustard

Hot Sandwich Selections

Select Three Sandwiches: choice of Bread, Rolls or Wraps

Roast Beef & Melted Provolone

Chicken Cutlet with Broccoli Rabe & Roasted Pepper

Grilled Balsamic Vegetables

All Beef or Chicken Cheese Steaks with Sweet & Hot Peppers, Fried Onions & Ketchup on the side

Classic Tuna Melt

Meatball Sub with Parmesan & Basil Marinara

Chorizo & Peppers with Lemony Cilantro Drizzle

To Complete Your Buffet:

Select Two Side Salads

Classic Caesar	Penne Pesto Pasta	Corn & Black Bean Salad
Tossed Garden	Roasted Potato Salad	Three Bean Salad
Caprese Salad (seasonal)	Squash & Cous Cous	Creamy Picnic Potato Salad
Super Greens & Quinoa	Wild Rice with Pistachio	Cucumber & Tomato
Fresh Cut Fruit Salad	Orzo Pasta Salad	Greek Salad

Select One Accompaniment: Individual bags of Chips, Pretzels or Popcorn

Select One Dessert: Assorted Brownies or House Baked Cookies

Cold Sandwich Buffet: \$21.50 pp

Hot Sandwich Buffet: \$22.50 pp

Greens & Grille

Build your own Salad Bar

Start with a base of: Mixed Field Greens, Chopped Romaine & Fresh Spinach

Select Two Proteins **\$20.75 pp**

Select Three Protein **\$25.75 pp**

Grilled Mediterranean Chicken	Spicy Buffalo Chicken Bites	Breaded Chicken Cutlet
Grilled Tuscan Flank Steak	Honey Glazed Salmon	Tea Smoked Salmon
Honey Roasted Turkey	Miso Grilled Tofu	Cauliflower Steak

Toppings to Include:

Baby Mushrooms	Sweet Peas	Asparagus Tips	Cucumber	Shredded Carrot
Broccoli Florets	Craisins	Sunflower Seeds	Chick Peas	Olives
Red Onion	Croutons	Grape Tomato	Mozzarella	Shredded Cheddar
Crumbled Feta	Candied Nuts			

Choice of Three House Made Dressings to Include: Lemon Basil Vinaigrette, Green Goddess, Creamy Blue Cheese, Buttermilk Ranch, White Balsamic, Champagne Vinaigrette, Oil & Vinegar, Lo-Fat Italian Herb & Country French

Assorted Rolls & Sweet Butter is included

The Lunch Box \$16 pp

On-the-go bag or box lunch

Select any of the cold sandwiches from above (minimums of each may apply)

Includes a piece of whole seasonal fruit, Chips or Pretzels & House Baked Cookie

LUNCH/DINNER

Hot Buffet \$36.00 pp

The below suggestions are available as a buffet or seated for a lunch or dinner event

Select Two Entrées

Grilled Mediterranean Chicken with Olives, Tomatoes & Artichoke Hearts

Chicken Marsala with Oyster Mushrooms

Pecan Chicken with Sun Dried Cherry Chutney

Lemon Basil Chicken

Roasted Chicken with Fava Beans, Lemon & Capers

*Braised Chicken with Peas, Asparagus & Melted Leeks
in a light Chenin Blanc*

Chicken Breasts with Dried Fig & Port Wine Sauce

Stuffed Chicken Breast with Asparagus Tips, Boursin Cheese & Wild Mushroom Sauce

Cider Braised Chicken with Cranberry Apple Salsa

Grilled Rosemary Turkey Breast with Plum Chutney

Poached Salmon with Corn, Edamame & Asparagus Sauté

Tea Smoked Salmon with Fuji Apple Slaw

Grilled Salmon with Tomato Basil Concasse

Maple Mustard Glazed Salmon

Thai Spiced Salmon with Almond Sauce

Panko Crusted Alaskan Cod with Sweet & Spicy Pickled Tartar Sauce

Fire Grilled Flank Steak with House Made Chimichurri

Herb Crusted Flank Steak with Herb Demi

House Baked Vegetable or Beef Lasagna with Mozzarella & Basil (V)

Grilled Zucchini & Eggplant Parmesan with Fresh Ricotta (V)

Seasonal Vegetable Stew with White Beans (V, GF, DF)

Baked Herb Polenta with Mixed Grilled Vegetables (V, GF, DF)

Braised Carrot Osso Bucco Served over Creamy Polenta (V, GF, DF)

Penne Pasta with Cannellini Beans & Escarole (VEG)

Add \$5.00 pp for each of the following selections

Espresso Crusted Tenderloin of Beef – Sliced and Served with Rosemary Demi & Creamy Horseradish

Boneless Braised Short Ribs over Gorgonzola Polenta

Jumbo Lump Crab Cakes with Remoulade Sauce (add \$4.00 pp)

Mahi Mahi with Lemon Beurre Blanc

Herb Crusted Sea Bass with Prosecco Cream

Grilled Tuna Steak with Avocado Aioli



Select Two Side Dishes:

Oven Roasted Baby Bliss Potatoes
Garlic Smashed Potatoes
Roasted Sweet Potatoes with Apples & Cranberries
Oven Risotto with Kale Pesto
Roasted Brussel Sprouts with or without Candied Bacon
Grilled Asparagus with Garlic Blistered Heirloom Tomatoes
Green Bean Sauté with Red & Yellow Peppers
Honey Glazed Baby Carrots
Squash & Cous Cous with Raisins & Pistachio
Grilled Assorted Vegetables Drizzled with Balsamic Reduction
Thai Asparagus with Lemon Grass & Ginger
Baked Beans with Pomegranate Molasses
Wilted Spinach with Garlic & Olive Oil
Haricot Vert with Carrot Ribbon
Creamy Au Gratin Potatoes
Roasted Fingerling Potatoes with Shallots & Dill

Select One Salad:

Market Salad of Mixed Greens Tossed with Vegetables & House Made Dressing
Classic Caesar Salad with Focaccia Croutons & Shaved Parmesan
Mixed Berry, Spinach & Baby Kale with Toasted hazelnuts, Radish & Lemon Honey Vinaigrette
Greek Salad with Olives, Tomatoes, Cucumbers, Feta and herb Vinaigrette

**all salads are accompanied by Le Bus Rolls & Sweet Butter*



ADD IT ON

Soups \$5.00 pp

All our soups are house made with the freshest of ingredients

Roasted Butternut Squash & Apple Soup

Split Pea & Ham

Creamy Potato Corn Chowder

Spicy Chicken Tortilla

Vegetarian Vegetable with Barley

Hearty Chicken Noodle

Hearty Salads \$6 pp

Fennel & Orange Salad with Slivered Almonds & Red Wine Basil Vinaigrette

Mixed Berry, Baby Kale & Spinach Salad with Toasted Hazelnuts, Radish & Lemon Honey Vinaigrette

Chopped Vegetable Salad with Kalamata Olive & Fresh Dill

Caprese (seasonal) with Fresh Mozzarella, Local Tomatoes & Basil on a Bed of Baby Arugula

Fattoush Salad with Chopped Romaine, Hearts of Palm, Spring Peas, Asparagus, Feta

& Lemon Mint Vinaigrette

Grilled Peach & Apricot Salad (Seasonal) with Feta, Shaved Romaine & Kale in a Citrus Dressing

Citrus Ginger Tofu Salad with Soba Noodles

Shaved Brussel Sprout & Kale with Focaccia Croutons & Slivered Almonds

Spring Mix, Grapefruit, Beets & Vidalia Onion Vinaigrette

Mixed Fall Greens with Hazelnuts, Diced Butternut Squash, toasted Pumpkin Seeds & Cider Dressing

Baby Arugula, Chopped Romaine, Sliced Radish & Green Apple with Shaved Fennel

& Champagne Vinaigrette



Coffee Service \$3.50 pp

Brewed Regular & Decaffeinated La Colombe Coffee & Assorted Tea Selection

All day coffee service is available upon request

Afternoon Snack \$6.00 pp

Trail Mix

City Special - Soft Pretzels with Yellow Mustard, TastyKakes and Peanut Chews

Individual Bags of Popcorn & Pretzels

Fruit & Cheese Plate – Assorted Domestic Cheese, Grape Clusters & Berries

Whole Fruit Display of Apples, Bananas, Grapes & Oranges

Cookie Jars- Filled with Assorted House Baked Cookies

Brownie Bar – A Selection of Chocolate Brownies, Blondies, Pecan & Lemon Bars

Garden Vegetable Crudité with Basil Parmesan Dip

Hummus & Pita Chips



Dessert Stations

\$3.95 pp

Assorted Bars to Include Brownies, Lemon Bars, Pecan Diamonds & Blondies

Assorted House Baked Cookies Jars

Chef Choice of Assorted Minis (add \$2.50 pp)

Mini Salted Chocolate Tart, Fresh Fruit Tarts, Lemon Meringue, Caramel Drizzled Cream Puffs & Chocolate Dipped Pretzels & Strawberries

Plated Desserts

\$7.50 pp

Salted Chocolate Caramel Tart

New York Style Cheese Cake with Raspberry Coulis

Fresh Fruit Tart

Flourless Chocolate Cake with Vanilla Bourbon Sauce

Individual Lemon Ricotta & Blueberry Bread Pudding

Red Velvet Tort

Key Lime or Lemon Meringue Pie

Buttery Pound Cake with Seasonal Fruit & Coulis Drizzle

Happy Hour



Welcome Boards \$7.75 each / per person

Mediterranean – Falafel, Tzatziki, Hummus, Tabbouleh & Quinoa Salad with Pita & Olives

Charcuterie – with Smoked & Cured Meats, Cheese, Olives & Rustic Breads

Antipasti- with Imported Meats, Cheese, Roasted & Marinated Vegetables & Artisan Breads

Pure & Simple – Assorted Cheese Selection with Fresh Fruit & Crackers

Seafood Bar \$29.70 pp

Grilled Basil Shrimp or Bloody Mary Cocktail Shrimp (3 pp)

Jumbo Crab Claws with Cocktail Sauce (3pp)

Scallop Gratin with French Baguette or Crab & Artichoke Dip

Classic Clams Casino

Hot Smoked Salmon Side with Lemon Caper Aioli & Black Bread

Sushi & Dumpling \$19.95 pp

A Selection of Seafood & Vegetable Sushi

Pan Seared Chicken, Shrimp, Pork or Vegetable Dumplings (Select 2)

Served with Asian Slaw, House Made Wonton Crisps, Soy Sauce, Ginger & Wasabi

Wing It \$12 pp

Choice of Bone-in or Boneless Chicken Wings Tossed with choice of Two:

Bourbon BBQ

Honey Lime Cajun

Classic Buffalo & Blue Cheese

Served with Celery & Carrot Sticks

Parmesan & Garlic

Sriracha & Buttermilk Ranch

Jamaican Jerk with Mango Salsa

Meatball Poppers \$12 pp

Select Two:

Lamb with Tzatziki

Vietnamese Pork with Sweet & Spicy Hoisin

Beef with Bourbon BBQ

Chicken with Roasted Tomato

Falafel with Tahini

Turkey with Orange Cranberry Glaze

Dips & Chips \$12.75 pp

Smoked Eggplant with Yogurt & Mint

Caramelized Onion Dip with Frizzled Leeks

House Made Guacamole

Salsa Ranchera

Accompanied by Dippers to Include: Sea Salt Lattice Chips, Adobo Spiced Corn Tortilla, Zahtar Spiced Flatbread, Sliced Cucumber & Carrot

Craft Beer Fondue \$13.75 pp

Made with Gruyere & Fontina

Choice of Three Dippers: Sliced Green Apple, Pigs in a Blanket, Pretzel Nuggets, Roasted Broccoli, Cajun Sausage Bites, Crusty Pumpernickel & Marbled Potatoes

Tijuana Street Cart \$15.75 pp

Crunchy Tortilla or Flour Tortilla Boats Filled with Baja Chicken, Adobo Short Ribs & Poblano Corn Chile & Squash

Toppings to Include: Shredded Cheddar, Mexican Crema, Guacamole, Napa Slaw, Diced Jalapeno, Salsa Ranchera, Corn & Black Bean Salsa

Ravioli Station \$14.50 pp

Fried Mushroom Ravioli with Sage Cream

Spinach & Ricotta with Basil Marinara

Potato & Chive with Olive Oil & Garlic

Slider Station \$10.95 pp

Choice of Three:

Black & Bleu Beef Burger with Tomato Jam

California Turkey Burger with Avocado Relish

Crab Cake with Remoulade Sauce

Black Bean Burger with Serrano Salsa

Grilled Eggplant Slider with Mozzarella, Pesto & Arugula

Served with Choice of Steak Fries or Tater Tots with Sriracha Ketchup

Butler Passed Hors D' Oeuvres (1 hour) \$15.50 pp

Select Six - additional seasonal options are available upon request (V=Vegan)

Vegetarian

*Lemon Ricotta Toast with Pistachio & Honey
Jicama Chips with Mango Salsa (V)
Chile Sweet Corn Bruschetta with Queso Fresco
Vietnamese Fresh Spring Roll (V)
Risotto Cake with Olive & Artichoke Tapenade
"Figs in a Blanket" w/ Goat Cheese
Endive Petal with Avocado Relish (V)
Tomato Basil Bruschetta
Roasted Butternut Squash Empanada
Avocado Toast with Tomato
Vegetable Spring rolls with Ginger Plum Sauce
Spanakopita
Brie & Raspberry Tart
Mini Grilled Cheese Bites
Edamame Hummus & Toasted Pine Nut Crostini
Shredded Brussel Sprouts with Parmesan Toast
Mushrooms Stuffed with Spinach, Feta & Sundried Tomato
Chevre & Parmesan Stuffed Artichoke*



Chicken

*Honey Sriracha Chicken Skewers
Chicken Wellington with Tomato Bearnaise
Chicken Satay with Spicy Peanut Sauce
Hazelnut Chicken with Red Plum Sauce
Hawaiian Chicken with Pineapple Papaya Sambal
Moroccan Chicken with Harissa Sauce
Chicken Wontons with Blood Orange Chili Sauce
Chicken & Chile Quesadilla
Mango Chicken Salad in Wonton Cups
Sweet & Spicy Chicken Cocktail Meatballs
Crispy Sriracha Chicken with Hoisin Bao Buns*



Seafood

*Crab Cakes with Spicy Remoulade
Lobster & Corn Fritters with Basil Mayo
Warm Crab & Artichoke Cups
Grilled Tuna Ribbons with Wasabi Cream
Tea Smoked Salmon with Red Onion Marmalade
Thai Shrimp & Corn Fritters with Sweet Chile
Tuna Tartar in Wonton Cups*

*Shrimp Cakes with Avocado Aioli
Marinated & Grilled Basil Shrimp
Seared Scallops with Saffron Dipping Sauce
Lobster Quesadilla with Mexican Crema
Scallops Wrapped with Bacon
Lobster Mac & Cheese
Saffron Crab Deviled Eggs*

Beef/Pork/Duck / Veal

Corn Cups with BBQ Pork & Slaw
Miniature Beef Wellingtons with Tomato
Tenderloin of Beef Canapes with Aioli
Asparagus Fritters Wrapped with Prosciutto
Black & Bleu Beef Sliders with Tomato Jam
BLT Poppers with Crisp Pancetta
Spring Pea Pancakes with Lamb & Mint Chutney
Petit Sheppard's Pie with Lamb
Bacon Wrapped Apricot
Chorizo & Shrimp Skewers
Crying Tiger Beef Salad in Wonton Cups
Jamaican Pork with Rum Jungle Sauce
Mushrooms Stuffed with Chorizo & Dried Cherries
Pork Carnitas with Verde Sauce in Corn Cups
Bacon Blue Cheese & Caramelized Onion Tart
Peking Duck Spring Rolls with Hoisin
Cranberry Brie & Prosciutto Crostini
Chicken & Andouille Sausage Lollipops with Tomato Jam
Cajun Sausage Wrapped in Puff Pastry with Honey Dijon Sauce
Five Spice Duck Tostadas with Cranberries & Chipotle Crema



Details of Service

Our team of catering professionals guarantees superior service with exceptional attention to detail.

LABOR

Professional staff is provided through Perfect Setting Catering for all events. Contact us today to determine what is needed for your event. Labor is charged based on your guest count, event details, menu and time. A gratuity for our staff is welcome though not required.

EVENT PLANNING

Your Perfect Setting Catering salesperson becomes your event planner. We work closely with your vendors to create a timeline and floor plan and to review details of service.

LIQUOR

Perfect Setting usually supplies the bar set-ups to include sodas, mixers, garnishes, ice and glassware. We also provide bartenders who are fully insured to serve your liquor. For a small handling fee, we are also happy to coordinate with our clients to pick up and transport alcohol to the event.

EQUIPMENT

Perfect Setting will manage all of your equipment needs from china, silverware and glassware, to tables, chairs, linens and dance floors.

CONTRACT & BILLING INFORMATION

Should you accept our formal proposal, a deposit of \$1500.00 will be required to secure our services for your date and time. A second deposit totaling 50% of the estimated balance due is expected 3 months prior to your event date. The final balance is due the day of your event.

Payments can be made by check, cash or cashier check. First deposits can be paid via credit card with a 2% service fee added. *All Checks should be made payable to Perfect Setting Catering.*

Final guest counts are due 10 working days prior to your event.

If you wish to cancel your event, written notice must be received by the Perfect Setting Catering Office. Any deposits received can be applied towards future events.

All prices are subject to 6% PA State Sales Tax in the suburbs and an 8% tax in Philadelphia.