



Picnic Catering

SAMPLE MOOSE & GOOSE WEDDING MENUS

Casual Wedding Reception

Cocktail Hour Appetizers - Stationary for 1 Hour

A colorful cascade of farm fresh vegetables, domestic cheeses, assorted flatbreads, gourmet crackers, crusty baguettes and ranch style dip

Dinner Menu - Served Buffet Style in Silver Chafers

Entrées

All beef coney island style hot dogs

Big beefy black angus hamburgers

Veggie burgers

Sides

Primavera pasta salad

Mom's macaroni and cheese -4 cheese

Hand shucked corn on the cob

Condiments: *mustard, ketchup, relish, chopped onions, sauerkraut, lettuce tomato, sliced raw onions, cheese, pickles, hot dog and hamburger buns, hot sauce*

Desserts

Chilled seasonally fresh melon wedges

Philly water ice

Beverages

Freshly squeezed lemonade

Sun brewed iced tea

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Picnic Catering

Upscale Wedding Reception

Hors d'oeuvres – Stationary, Served for 1 Hour

Vegetable crudite: A colorful array of fresh vegetables & dips

Middle Eastern Mezza Trio: Hummus, baba gannoujh & eggplant caponata with grilled pita wedges

Caprese Salad on Garlic Crostini (fresh mozzarella, roma tomato & basil)

Zucchini fritters w/crème fraiche

Fresh Fruit Skewers

Curiously Refreshing Gazpacho in Cucumber Cups

The Main Event

Entrées

Pig roast: dressed in the theme of your event, served w/ bbq sauce & rolls

Barbecue Chicken

Clam Bake: Cape Cod clams, New Zealand mussels, Gulf shrimp, red bliss potatoes, hand shucked corn on the cob, assorted rolls & crusty French bread

Sides

Cous Cous Salad with grilled vegetables & pine nuts

Grilled Candied Yams

Garden Salad with assorted dressings

Desserts

Cupcake Tower: Assorted cupcakes, including lemon. white icing, yellow garnish on top

Beverages

Assorted soda, bottled water, ice

Icy cold freshly squeezed lemonade & sun brewed iced tea

Freshly brewed Columbian coffee, decaffeinated coffee & tea

Rentals

China: Includes dinner plates, appetizer and dessert plates, forks, knives, teaspoons, water goblets, coffee cups and saucers

Bar Glassware: Includes pilsners, wine glasses, champagne flutes, highball glasses

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Picnic Catering

Casually Elegant Wedding Reception

Cocktail Hour

A colorful cascade of farm fresh vegetables, domestic cheeses, assorted flatbreads, gourmet crackers, crusty baguettes and ranch style dip

Dinner Menu - Served Buffet Style in Silver Chafers

Entrées

Grilled Chicken Breast, Italian marinade

Oriental Teriyaki Beef Skewers

Lemon Herb Baked Salmon

Sides

Cheese Tortellini Salad

Garden Salad with assorted dressings

Mediterraneo Vegetables: A colorful medley of fire roasted vegetables tossed in our housemade roasted balsamic vinaigrette dressing

Freshly Baked Rolls with whipped butter

Desserts

Ice Cream Sundae Bar

3 Ice Cream Flavors: Vanilla bean, Chocolate, Cookies & Cream

5 Toppings: Chocolate syrup, Caramel syrup, Strawberry, Gummy bears, Rainbow jimmies, whipped cream, maraschino cherries,

Ice Cream Cart with umbrella

Cups, spoons, topping table with linen, staffing

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Picnic Catering

Station Wedding Reception

Cocktail Hour

A colorful cascade of fresh vegetables, artisan cheeses, fresh fruits & berries with gourmet crackers & dip

The Main Event – Stations

Hot Off The Grill Station

Gourmet Hot Dogs: All Beef Coney Island Style Hot Dogs, Deli Mustard, Heinz Ketchup, Relish, Sauerkraut

Gourmet Toppings: Cheese Wiz, Chili, Our Signature Coney Island hot dog sauce

Texas Sliders (mini hamburgers)

Bourbon BBQ Baked Beans

Old fashioned fixin's: Deli mustard, heinz ketchup, relish, sauerkraut, pickles, gourmet flavored chips

Hot Off The Grill Station

Teriyaki Chicken

Luau Fried Rice

Hawaiian Egg Rolls

Chef Action Pasta Station: Chef prepares your pasta to order

Choice of 2 Pastas: Penne & farfalle

Choice of 2 Sauces: Marinara & pesto

Choice of 3 Toppings: Mushrooms, broccoli & meatballs

Classic Caesar salad with our home baked herb & garlic croutons

Crusty Italian bread with whipped butter

Desserts

Cupcake Wedding Tower : Vanilla cupcakes with vanilla icing and chocolate cupcakes with chocolate icing. Blue and yellow sprinkles.

Multi-tiered and beautifully displayed

Beverages

Freshly brewed Columbian coffee, decaffeinated coffee & tea served with sugar, sweetener & cream

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Picnic Catering

Upscale Wedding Reception

Cocktail Hour

Stationary: A colorful cascade of fresh vegetables and domestic cheeses with assorted flatbreads, gourmet crackers, crusty baguettes and a ranch style dip

Chef Action: Savory Crepe Station

Spinach, feta, caramelized onions, tomatoes /
Brie, apple & toasted walnuts / Black bean, corn salsa & cheddar

Butlered: Coconut shrimp with apricot dip, Miniature chicken quesadillas, Miniature crab cakes, Scallops wrapped in bacon, Shrimp bruschetta on garlic crostinis, Spinach & cheese wrapped in phyllo, Brie & raspberry tartlets, Vegetarian spring rolls (vegan)

The Main Event – Served Buffet Style

Entrées

Center Cut Char-Grilled Filet Mignon with béarnaise sauce

Mahi Mahi with golden pineapple chutney

Eggplant Rollatini: Fresh eggplant stuffed with ricotta, mozzarella, herbs & spices and served in our house made marinara

Sides

Garlic Mashed Potatoes

Julienne Vegetable Medley

Salad

Classic Caesar Salad with house made herb and garlic croutons (mixed on site)

Freshly Baked Rolls with whipped butter

Beverages

Assorted soda, bottled water, ice, coolers for chilling
Freshly brewed Columbian coffee, decaffeinated coffee & tea served with sugar, sweetener & cream

Bar

Mixer Package 1: Includes liquor liability insurance, ice, dispensers for chilling, sodas, tonic, juices, bar fruit & cocktail napkins to service a full bar

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Picnic Catering

Fun & Funky Wedding Reception

Popcorn Bar

Freshly popped corn with a variety of seasonings and toppings
Your choice of 5 seasonings: Bacon cheddar, white cheddar, butter, nacho cheddar, parmesan garlic, salt & vinegar, ranch, caramel, Apple cinnamon, Cajun, buffalo, sour cream & onion, chili lime

Cold Pasta/Salad Station

An incredible assortment of chilled house made salads. Perfect as a side dish or a main course and appeals to both carnivores and vegetarians alike. Your salad station includes the following:

Dijon potato salad

Primavera pasta salad

Oriental noodle salad

Mexican black bean salad with corn, tomatoes & red peppers

Roasted corn and basmati rice salad

Albacore tuna salad served with cocktail rolls

Egg salad served with mini croissants

Garden salad with assorted dressings

Mediterranean vegetables: a colorful medley of fire roasted vegetables tossed in our house made roasted balsamic vinaigrette dressing

Mac and Cheese Martini Bar

Creamy four cheese blend served with the following toppings:
Sautéed mushrooms, fresh chives, caramelized onions, roasted red peppers, shaved parmesan cheese, sun dried tomatoes

Turkey Breast Display

Tender Home Roasted Turkey Breast: sliced and elegantly presented w/cocktail rolls, herbed mayo & cranberry relish

Desserts

Chilled Seasonal Melon Wedges

Bar/Beverage

Beer Package for 4 Hours: Includes ice, dispensers for chilling, sodas, bottled spring water & cocktail napkins

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Picnic Catering

Upscale Wedding Reception

Cocktail Hour - Butlered and Stationary for 1 Hour

A colorful cascade of fresh vegetables & domestic cheeses with assorted flatbreads, gourmet crackers, crusty baguettes and a ranch style dip

Bruschetta Martini Bar: Tomato & basil, goat cheese & pear and artichoke parmesan bruschetta served in oversized martini glasses with garlic crostinis

Butlered on Silver Trays with Fresh Flowers

Mini corn cakes with tomato avocado salsa

Cocktail meatball skewers

Coconut shrimp with apricot dip

Mini crab cakes with spicy cocktail sauce

Scallops wrapped in bacon

Brie and raspberry tartlets

Vegetarian spring rolls

Shrimp cocktail

The Main Event – Buffet Service

Salad

California Spring Mix Salad with mandarin oranges, raisins & red onions tossed with our signature balsamic vinaigrette dressing

Entrées

Pig roast: Dressed in top hat, served with rolls, bbq sauce and mop sauce
Char-grilled skewers of Filet Mignon & Fresh Summer Vegetables

Penne tomato vodka

Sides

Potato Gratin

Pan Roasted Corn Salad with feta & tomato

Coffee Service

Freshly brewed colombian coffee, decaffeinated coffee & tea served with sugar, sweetener and cream

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Picnic Catering

Bar/Beverages

Wine & Beer Package: Includes ice, dispensers for chilling, sodas, bottled spring water & cocktail napkins

Dessert

Lavish Sweet Table

Crème puffs, éclairs, petite fours, fruit danish, fruit tartlets, chocolate raspberry bites, marble cheese bites, butter cookies, chocolate chunk brownies, chocolate dipped strawberries and more. Served on mirrored trays and multi tiered silver stands



Picnic Catering

Cocktail Wedding Reception

Tray Passed Hors d'oeuvres

Mini Caesar Salad in parmesan frico cups

Miso Glazed Red Tuna and Salmon with wakame salad and
crispy edamame on a tasting spoon

Strawberry Bruschetta with goat cheese, basil and balsamic

Fig, Stilton and Honey on Flatbread

Mini Grilled Fish Tacos with cabbage and crema, salsa, lime

Fried Ravioli on tasting spoon with marinara and parmesan

Stationary Hors d'oeuvres

Individual Vegetable Crudités in bread cups with homemade
buttermilk ranch dip

Wedges and Wheels of Cheeses served with gourmet crackers
and flatbreads, bunches of grapes, fresh strawberries and blackberries,
dried fruits and nuts

Cold Asian Sesame Noodles with bean sprouts, shredded carrots,
scallions peanut dressing, served in chinese takeout container with
chopsticks

Petite Quiches: Leek, asparagus, guyere

Caramelized pear, gorgonzola

Broccoli, red pepper, veggie sausage

Mashed Potato Martini Bar: Creamy Yukon gold mashed potatoes,
toppings to include cheddar cheese, chives, broccoli, sour cream,
mushroom gravy (vegetarian)

Salad

Barbecue Ranch Mexican Salad with butter lettuce, roasted corn,
black beans, avocado, crispy fried onions



Picnic Catering

Desserts

Assorted Petite Meringues: Chocolate cappuccino, pistachio, raspberry, lemon, vanilla

Pop Bar: Brownie pops, cheesecake pops, s'more pops, baked pie pops

Apple Cider Donut Holes

Naked Cake

Beverages

Non Alcoholic: Sparkling lemonade, seltzer, sparkling water, glass bottled sodas

Gourmet Coffee Station:

3 flavored coffees (cinnamon, dutch chocolate, amaretto)

2 liqueurs (Amaretto, Kahlua).

Includes: chocolate shavings, cinnamon sticks, nutmeg, whipped cream, brown sugar, sugar cubes, honey, sweet & low, cream, chocolate dipped strawberries

Self Serve Tea Station: Assorted traditional and herbal teas, sugar cubes, lemons, sweetener, honey, cream

Signature Champagne Cocktails & Mimosa Bar

Fresh Carrot Orange Mimosa (carrot stalk garnish)

Peach Bellini



Picnic Catering

Drop Off Wedding Reception

Vegetable & Cheese Crudite

A colorful cascade of farm fresh vegetables, domestic cheeses, assorted flatbreads, gourmet crackers, crusty baguettes and ranch style dip

Fresh Fruit & Berry Display

An artfully arranged colorful display of sweet seasonal fresh fruits & berries served with a cool refreshing yogurt dip

Mezza Display II

A vibrant array of marinated and roasted vegetables, hummus, corn salsa, tomato and basil bruschetta served with tortilla chips, grilled pita wedges and garlic crostinis

Assorted Pinwheels

Turkey Breast with roasted pepper, hummus, cucumber, red onion, crispy greens

Honey Ham & Baby Swiss

Roast Beef and Provolone

Vegetarian



Drop Off Wedding Reception

Entrées

Finger Lickin' Good Barbecue Baby Back Ribs
Rib Ticklin' Barbecue Chicken
Pappy's Pulled Pork with rolls and barbecue sauce

Sides

Mom's Macaroni & Cheese
Cowboy Baked Beans
Hand Shucked Corn on the Cob

Included: Freshly baked corn bread and buttermilk biscuits

Beverages

Freshly squeezed lemonade
Sun brewed iced tea

Desserts

Home baked cookies and chocolate chunk brownies

**We offer a variety of menu items to choose from.
To receive a copy of our complete wedding
reception menu, call 215-364-1165 or e-mail us at
gina@moosengoose.com. We look forward to hearing
from you.**