



THE BARN AT SILVERSTONE

John Serock Catering | 610.640.2836 | Silverstone@serockcatering.com | 835 Lincoln Ave A-2 West Chester, PA 19380



WELCOME TO THE BARN AT SILVERSTONE!

Congratulations on your engagement and thank you for considering John Serock Catering to provide a great culinary experience and exceptional service for you and your guests on your wedding day. We consider great food to be an important factor in wedding reception success and one of the aspects most remembered by guests. That means we take it seriously!

A wedding is one of those once-in-a-lifetime events that will always be remembered as family and friends join together to witness the union of a couple and celebrate their love and commitment toward each other. But as you've probably heard, planning a wedding can be very overwhelming for a couple. That's why at John Serock Catering we are dedicated in making that special wedding day as stress-free as possible. Our goal is for our couples to enjoy the ultimate gathering in celebration of their love while not having a care in the world but each other.

We've put together this information package to serve as a beginning point in the wedding planning process. It contains menus, frequently asked questions with helpful answers and some fun wedding ideas to get your creative juices flowing. In addition to this packet, please visit our website at www.serockcatering.com and our social media outlets: [Facebook Page](#), [Instagram](#), and [Pinterest](#).

We are excited to get to know you and for the possible opportunity to cater and coordinate your special day. Please feel free to give me a call personally if I can be of any assistance.

WELCOME



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WHY JOHN SEROCK CATERING FOR YOUR WEDDING & WHATS INCLUDED?

Our delicious menus. We create our dishes using only fresh and high quality ingredients and take pride in our culinary artistry. **You won't find the tired, traditional wedding reception food on our menus;** you and your guests deserve better.

Our service is top notch. We only hire the best in the business and believe clean and presentable are two attributes that are imperative. The service staff will leave a lasting impression with the client and their guests. We assure you that it will be a good impression.

Innovative ideas. We aim to be trend setters, not followers. We're not caught up in old ideas or invested in outdated décor. We believe that your wedding day is unique and special, not just another run-of-the-mill catering job.

SNAP SHOT OF PACKAGE INCLUSIONS:

We are a full-service caterer and a one stop shop and include in our package:

- Day of Event Coordination: Ceremony and Reception
- Pre-Ceremony Beverages for guests to enjoy before the vows begin (i.e. Iced Tea & Lemonade)
- Six passed hors d'oeuvre throughout cocktail hour
- Stationary Charcuterie & Cheese Display
- Choice of first course of soup or salad including assorted Le Bus rolls and butter
- Plated Entrees: Choice of Two Proteins and One Vegetarian
- Wedding Cake from our partner The Master's Baker
- One seasonally inspired interactive dessert station
- Non-alcoholic beverages, ice, and garnishes for bar
- All glassware for the bar and for table top settings
- China and flatware
- Floor length table linens for guest tables, bars, gift table, DJ, coffee, dessert, and all other service tables (choice of 59 colors)
- Service staff: 1 server to 14 guests, 1 bartender to 65 guests, Culinary Staff, Event Coordinator

Access to Event Coordinator with unlimited correspondence throughout the planning process who will assist with building day of timeline, create floor plan, and assist with all other areas of expertise

The next pages show our menus with pricing estimates for your reception, which will help you in the planning and budgeting process. Use the menus as a guide and a starting point; if there is something you don't see on our menu that you would love to try please let us know, and we are happy to create something unique to you! The pricing estimates food as well as all package inclusions noted previously. There are no "hidden" fees and the only addition to the menu pricing is the standard 6% sales tax. Any additional services will be extra and will be outlined in your custom designed proposal.



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THE PROCESS



Give us a call, or let us know when you can spend a few minutes on the phone.

We can send you menus, but we would love to get you on the phone as it's much easier to explain our services and go over logistics. Through a 10-15 minute phone conversation (sometimes longer, sometimes shorter), we can find out your vision of your wedding day and the types of services and menu you may want us to provide.



Then, we'll put together a proposal

We can put together a general proposal for you based on what package/menu choice you think best fits your special day and we will send it over via e-mail in PDF format. We'll follow up to discuss any questions or revisions you may have regarding the menu.



To Secure Your Date

Once you've decided on our services for your wedding, we will mail you a copy of our contract which you will need to sign and return to us with your deposit to secure the date. Your contract will outline all important dates, scheduled payments, and our overall agreement.

What Next?



We will then be in touch throughout the months before the wedding to be able to answer any questions or concerns you have. 90 days before the wedding date we will meet with you to go over a time line of your wedding day, finalize the floor plan, finalize menu selections and meet at your venue if necessary.



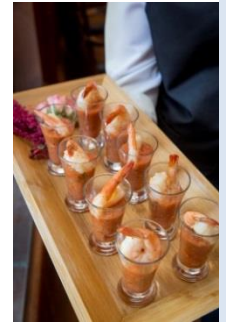
What type of menus do you have and what is the cost?

THE PROCESS



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THE BARN AT SILVERSTONE EXCLUSIVE PLATED SERVICE PACKAGE

STARTING AT \$104 PER ADULT GUEST : *Plus 6% tax*

Base package minimum of \$8,300 : Children 50% off adult guest price : Vendors \$20 per person

WEDDINGS HELD NOW – END OF AUGUST 2023

STARTING AT \$98 PER ADULT GUEST : *Plus 6% tax*

Base package minimum of \$7,800

FOOD & BEVERAGE:

PRE-CEREMONY BEVERAGE : to welcome your guests

NON-ALCOHOLIC BEVERAGES : including sodas, juice, fruit, & ice

HIS & HER SPECIALTY BEVERAGES : crafted to fit your personal taste

CHARCUTERIE DISPLAY : displayed hors d'oeuvre on trough during cocktail hour

6 BUTLERED HORS D'OEUVRES : passed during cocktail hour

THREE COURSE PLATED DINNER : served first course, plated main course, and dessert

FIRST COURSE : choice of soup or salad accompanied by assorted lebus rolls and butter roses

MAIN COURSE : choice of 2 proteins and 1 vegetarian option with 1 starch and 1 vegetable

DESSERT & COFFEE STATION : season dessert station accompanied by coffee station

CUSTOM WEDDING CAKE : by the master baker

PROFESSIONAL & EXPERIENCED STAFF:

DAY OF COORDINATOR : to organize and execute your wedding details

PERSONAL ATTENDANTS : for bride/groom/family

FRIENDLY SERVICE STAFF INCLUDING BARTENDERS : dressed in black pants, tuxedo shirts, bowties and black vests to help with any of your wedding needs

SETUP:

COMPLETE SETUP & BREAKDOWN OF YOUR EVENT : including your personal decor

ALL BAR SETUPS & BARTENDERS : including all non-alcoholic beverages, fruit, & ice

ALL CHINA, FLATWARE, AND GLASSWARE : including champagne flutes

PLATED SERVICE PACKAGE



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THE MENU : COCKTAIL HOUR HORS D'OEUVRES

All Barn at Silverstone base packages include our charcuterie and cheese display along with your choice of six (6) butlered hors d'oeuvres.

CHARCUTERIE DISPLAY

An array of Artisan Cheeses and our Finest Charcuteries served atop The Barn at Silverstone's built in Trough; a rustic display of Gourmet Breads, Dried Fruits, Grapes, Olives, Cornichons, Whole Grain Mustard, Sliced Apples, Honey, Pepper Shooters, Fresh Berries, and Grilled Vegetables while garnished with fresh herbs, artichokes, and garlic cloves

BUTLERED HORS D'OEUVRES

Choose six butlered hors d'oeuvres

PREMIUM OPTIONS : *Choose up to two for no additional cost*

- MINI PIZZAS** : plain or pepperoni
- PORK EMPANADAS** : italian roast pork, delicate pastry
- CHICAGO DOGS** : house made bun, relish, mustard
- HOISIN BRAISED SHORT RIB** : pickled jalapeño, steamed bao bun
- SHRIMP CEVICHE** : avocado, mango (GF)
- BAY SCALLOP CEVICHE** : clementine (GF)
- LOBSTER RISOTTO** : white wine, parmesan
- MINI LOBSTER ROLLS** : house made bun
- LOBSTER BISQUE SHOOTERS** : sherry, heavy cream (GF)
- BAJA FISH** : southwest slaw, crispy flour shell
- SCALLOP BLT** : bacon, lettuce, tomato, lemon aioli (GF)
- BAGEL CHIP** : chive cream cheese, smoked salmon

SEROCK FAVORITES

- CHICKEN FRANCAISE** : zesty lemon sauce
- CHICKEN BITES** : italian breadcrumbs or pistachio crusted, honey mustard
- CROQUETAS POLLO** : sauce romesco
- SESAME CHICKEN** : sweet chili sauce (GF)
- JERK CHICKEN** : mango chutney (GF)
- STUFFED POTATOES** : baby bliss, bacon and bleu or andouille and manchego (GF)
- COWS IN A COMFORTER** : all beef cocktail franks, puff pastry, honey mustard
- PHILLY CHEESESTEAK EGG ROLLS** : spicy ketchup
- MINI PHILLY CHEESESTEAKS** : house made bun, spicy ketchup
- BABY BURGERS** : cheddar, spicy ketchup
- SHRIMP SCAMPI** : garlic crostini
- SCALLOPS & BACON** : sauce lejon (GF)
- MAC & CHEESE LOLLIPOPS** : cheddar, gouda, panko breadcrumbs (V)
- SOUTHWEST TARTS** : black beans, corn, red pepper, chipotle aioli (VE)

GF = GLUTEN FREE
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THE MENU : COCKTAIL HOUR HORS D'OEUVRES

BUTLERED HORS D'OEUVRES CONTINUED

SPRING-SUMMER SEASONAL

- CHICKEN SALAD** : phyllo cup
- ASPARAGUS & PROSCIUTTO** : balsamic glaze (GF)
- MELON SOUP SHOOTERS** : pancetta bits (GF)
- FILET CROSTINI** : pumpernickel crostini, caramelized onions, horseradish cream
- STUFFED MUSHROOMS** : crab imperial
- CRAB & AVOCADO CONES** : roasted corn, old bay
- SMOKED SALMON** : crème fraiche, purple potato (GF)
- AHI TUNA CRISPS** : sesame crusted, wasabi cream (GF)
- AHI TUNA SEAWEED SALAD** : soy-ginger glaze (GF)
- AHI TUNA CONES** : sriracha aioli
- FISH & CHIP** : beer battered cod, potato gaufrette, cider aioli
- MARGARITA SHRIMP** : grape tomato, mango chutney (GF)
- BRIE & RASPBERRY** : phyllo cup (V)
- WATERMELON & FETA** : pickled red onion (GF/V)
- TOMATO & MOZZARELLA** : fresh basil, balsamic glaze (GF/V)
- TOMATO & GOAT CHEESE** : pissaladière (V)
- ZUCCHINI ROLLATINI** : whipped ricotta, lemon zest (GF/V)
- BRUSCHETTA** : fresh tomato, basil (VE)
- GOAT CHEESE & RRP** : roasted red peppers, garlic crostini (V)

FALL-WINTER SEASONAL

- DUCK & CRAN QUESADILLAS** : gruyere, cranberry compote
- DUCK CONFIT** : sweet potato latke, cranberry compote
- PORK DUMPLINGS** : soy-ginger broth
- STUFFED MUSHROOMS** : italian sausage
- MOROCCAN LAMB** : cucumber plank, mint pistou (GF)
- LAMB MEDALLIONS** : sauce romesco, polenta round (GF)
- BABY REUBEN'S** : corned beef, sauerkraut, swiss cheese, cocktail rye
- ONION SOUP BITES** : gruyere, phyllo cup
- CRAB & ARTICHOKE** : phyllo cup
- PEARS & BLEU** : roasted anjou pears, bleu cheese mousse, candied walnuts (GF/V)
- SPANAKOPITA** : spinach, feta, phyllo dough (V)
- RISOTTO ROUNDS** : fresh mozzarella, mushrooms, asparagus, sauce romesco (V)
- MINI PANINI** : fontina, caramelized onions
- BRIE CROSTINI** : pear butter, candied walnuts, dried cranberries (V)
- MINI GRILLED CHEESE** : tomato bisque shooter (V)
- BUTTERNUT SQUASH BISQUE SHOOTER** : candied pepitas, crème fraiche (V)

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THE MENU : PLATED RECEPTION

FIRST COURSE

SALAD OR SOUP

Choose one salad or soup to be served with assorted Le Bus rolls and butter roses at each setting

- MIXED GREENS** : carrots, grape tomatoes, english cucumbers, balsamic vinaigrette
- BABY ROMAINE** : lemon-anchovy dressing, shaved parmesan, house made croutons
- ARUGULA** : shaved asparagus, edamame, pecorino, lemon vinegar
- YOUNG SPINACH** : strawberries, goat cheese, almonds, sesame vinaigrette
- ROASTED PEARS & BLUE CHEESE** : mixed greens, candied walnuts, white balsamic vinaigrette
- HEIRLOOM TOMATO & MOZZARELLA** : mixed greens, basil, balsamic vinaigrette (recommended june- october)
- WILD MUSHROOM BISQUE** : truffle oil, herbed crouton
- BUTTERNUT SQUASH BISQUE** : candied pepitas, crème fraiche (recommended september – december)

MAIN COURSE

MAIN ENTREES

Choose two of the following entrees which your guests will pre-order. Duet entrees are also available. All Dinner selections are cooked on site and served with your choice of starch and vegetable compliments.

- HERB ROASTED CHICKEN** : sautéed spinach, creamy polenta, herb jus (GF)
- APPLE & CRANBERRY STUFFED CHICKEN** : yukon gold mashed potatoes, herb jus
- CHICKEN MARSALA** : wild mushrooms, sweet marsala, sauce, risotto (GF)
- CHICKEN PRINCESS** : shrimp, asparagus, lemon broth
- CRAB STUFFED JUMBO SHRIMP** : spinach and grape tomato orzo pilaf, old bay beurre blanc
- LUMP CRAB CAKES** : roasted corn succotash, whole grain mustard cream
- CAPE MAY SCALLOPS** : sweet pea risotto, citrus beurre fondue (GF)
- GRILLED SALMON** : pearl couscous, fresh herbs, lemon, olive oil
- TERIYAKI GLAZED SALMON** : asian inspired couscous
- CABERNET BRAISED SHORT RIB** : roasted shiitake, cauliflower puree, frizzled onions
- DUCK DUO** : seared breast & confit, sweet potato pancake, cherry gastrique
- GRILLED FILLET MIGNON** : grilled filet mignon w/ wild mushroom reduction (GF) (\$12 PER PERSON)
- FILLET OSCAR** : fillet mignon, lump crab, asparagus, and hollandaise (\$14 PER PERSON)

VEGETARIAN ENTREES

Choose one

- BUTTERNUT SQUASH LASAGNA** : rosemary infused ricotta, bechamel
- STUFFED PORTABELLA** : spinach, zucchini, eggplant, tomato, mozzarella, sundried tomato pesto (GF)
- GEMELLI PASTA** : olive oil, garlic, sautéed vegetables, pecorino (vegan optional)
- CHEESE TORTELLINI** : grape tomatoes, pesto cream, pecorino
- ROASTED VEGETABLE STRUDEL** : pesto, goat cheese, phyllo pastry dough, creamy polenta
- GRILLED VEGETABLE NAPOLEON** : quinoa, balsamic glaze (VE/GF)
- EGGPLANT CAPONATA** : creamy polenta (VE/GF)
- EGGPLANT PARMESAN** : layered eggplant, mozzarella, marinara sauce

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THE MENU : DESSERT & COFFEE

All Packages include a freshly brewed coffee station, a custom Wedding Cake and choice of a seasonal interactive dessert bar.

CUSTOM WEDDING CAKE

Provided by our partner The Master's Bakery.

DESSERT BAR

WARM DESSERT BAR

Choice of two warm desserts served a la mode (vanilla ice cream) or with choice of one gelato flavor from Gemelli's Gelato

COBBLER : apple, peach, blueberry, and seasonal flavors available upon request

BREAD PUDDING : cinnamon, chocolate chip, apple, and seasonal flavors available upon request

ADD ON + : bananas foster for additional \$2.00 per person

OR

ICE CREAM BAR

Guests will make their own sundaes with vanilla or chocolate ice cream

TOPPINGS : chocolate fudge, caramel, whipped cream, m&m's, crushed oreo's, cherries, sprinkles

ADD ON + : warm cookies and brownies for additional \$2.00 per person

COFFEE STATION

Fresh Colombian Coffee, Brewed Decaffeinated coffee with Assorted Teas

TERMS:

- All packages include couple's choice of floor length table covers and linen napkins from our extensive selection (choice of 59 solid colors)
- Prices set forth include all necessary china, flatware, and glassware
- John Serock Catering will provide all necessary servers (1 per 14 guests), bartenders (1 per 65 guests), chefs cooking everything on site, and a day of coordinator
- Packages include sodas, mixers, and fruit for bar service (alcohol is the sole responsibility of the client)
- Base package rate minimum of \$8,300
- All packages are subject to 6% sales tax