

When you're joining together to meet in the tri-state area, think what it would be like at one of our 86 sites ...



and you don't have to go to a hotel to have

- an outstanding meeting
- an invigorating retreat
- a wow of a sales conference
- a focused training



Barns
Mill Houses
Rivers and Streams
Mansions
Gardens
Sunshine
Trees
Blossoms
BBQ
Games
Challenges
Team-building



Shackamaxon Catering for All Seasons
3499 Street Road
Bensalem, PA 19020

ADDRESS CORRECTION REQUESTED

Presorted
Standard
U.S. Postage
Paid
Permit No.511B

Executive Chef, Bob Henry Joined the Team in March

Last year, Bob had an opportunity to get to know a veteran Shackamaxon sales manager, Ken Correll, when the two of them were at a wedding of a mutual friend: Ken as a guest and Bob as Chef. After the wedding, having watched Bob at work, Ken had the thought that there might be a fit for him at Shackamaxon, should he ever fancy the challenges of off-premise catering.

Country Club Life and a New Baby

Bob had just closed out an eight year watch of owning and managing the catering and restaurant at a country club in New Jersey. He and his wife were new parents and, with his wife also working at the country club, it became clear that they would all need more time together and, if his experience of the last eight years could be a guide to the future, the family would seldom have a chance to play together anywhere other than on a buffet station. So it was time for a life change.

Bob comes to chuffing the way almost everyone does - cleaning dishes. He was 12 years old and found himself at home in the local diner where he lived in Bethlehem. Then, of course, it was up the food chain to salads, burgers, and, then, the mashed potatoes. "They didn't have roasted garlic and fennel in mashed potatoes those days."

7000 Off the Coast of Haifa

Bob moved on to the Navy where he ended up running the ward room of the U.S.S. Iwo Jima, caring for 600 officers and, then, all the special celebrations for his ship and the fleet. Thinking back over the cruises, Bob says, "Seven thousand guests off the coast of Haifa is a challenge that beats all the others - the blackouts, the fires, the Bermuda Triangle. I was 24 and ended up, don't know how, as the man to get that job. We had to exceed what the diplomatic corps could put out - that was a learning curve."

The learning curve continued for many cruises of duty followed by a discharge that landed Bob at the doors of the Culinary institute of America in Hyde Park, where he helped with the tuition by working nights and mornings at the local fish market; drive down to NYC's Fulton Street Market at 4 AM, bring the fish back, clean it, get on the phone to sell it to the restaurants, deliver it to the restaurants and then get ready for the next day - sounds like doing Corporate Commissary Catering.

Opening Team for Hotels: conceiving and staffing restaurants and catering departments

After many years spent opening catering and restaurant departments for hotels throughout the country, Bob has become well used to what we, as caterers, do: adapt our skills to the tastes and needs of our different guests. We train to give our clients what will make their meeting, conference, or event work for their company, their guests, their style, their goal, and their budget. Unlike creating the food at a restaurant, every day brings a different mix of needs to a catering professional.

Differing Tastes Bring Differing Skills

Bob's abilities to adapt to different styles and tastes enables him to switch his skills from the needs of a retreat for an architectural window sales team that is taking place over two days in an 1880's New Jersey mansion to a conference of climate control engineers from Connecticut to Virginia meeting in a Philadelphia stone barn of the 1750's to work out cooling strategies for the summer months. Different guests, different events, different planning. Welcome, Bob.

holding the line on prices
for 4 years and counting ...
5, 6, 7



Corporate
Commissary
Catering

15 years of in-office client care served by
Shackamaxon Catering for All Seasons



do you know who ordered lunch
for our meeting?



86 sites for conferences and retreats that are
so very much more special than any hotel -
and we do all the work to make it happen.



Corporate
Commissary
Catering

15 years of in-office client care served by
Shackamaxon Catering for All Seasons



company picnics at
12 incredible sites
and at great value -
with us to plan it all.

15 years of in-office client care served by
Shackamaxon Catering for All Seasons

Corporate
Commissary
Catering

25 years of in-office client care covered by Shackmaxon Catering for All Seasons



There's nothing trendy about our meticulous approach to in-office catering.

Good Thing.

Holding the line on our prices for 4 years and counting
2000, 2001, 2002, 2003

Disposable Trays and All Paper & Plastic Goods

Our daily in-office catering is delivered to you on disposable catering trays with all paper and plastic flatware, plates, cups, & paper cloth needed for your meal.

Decorative Wood Boards, Baskets and Hampers

For more special occasions, we can present your meal on wicker, carving boards, decor, and linen cloths for a lump sum charge of \$20, which pays for our drivers to return to your office building in the later afternoon to collect all the presentation pieces and linen.

The Business Parts

Please understand that we need a minimum order for 10 guests.
Volume discounts are also available.

Delivery

To City: \$20
To Suburban Areas: \$15 and up

Payment Policy

All Credit Cards
Corporate Account Billing- Please call to open
Checks are welcome

Staffing

Servers are charged at \$19 per hour with a minimum of 5 hours
Supervisors are charged at \$26 per hour with a minimum of 5 hours
Bar Tenders are charged at \$19 per hour with a minimum of 5 hours
Chefs - on site - are charged at \$25 per hour

China Glass and Linen

For morning Start and Continental: \$3.75
For Full Buffets: \$4.75

to place an order call 215-244-9700 | fax 215-638-8547
e-mail info@shackmaxoncatering.com
web www.shackmaxoncatering.com



Cold Comfort Buffets

Carving and Salad Buffet \$8.85

Please select 3 Carving Choices from right -
Please select 2 Salads from right -
Chef's Selection of sliced cheeses
Breads Selection

Wraps Buffet: \$8.85

A selection of wraps in tortilla shells with guacamole, lettuces, sprouts, tomato
Please select 3 "Carving Choices" for the wrap stuffings or leave it to the chef -
Please select 2 "Salad Choices" to accompany -

Mini Finger Sandwich Selection \$8.85

Please select 3 "Carving Choices" for the minis or leave it to the chef -
Condiments are not on the sandwiches but are sent separately
Please select 2 "Salad Choices" to accompany -



surprisingly affordable ...
Value Added for 2003

Hot Buffets

Breads are included with all hot buffets

The Basics 12.95

Tossed Salad
Sliced Chicken Breast - stuffed with sage & onion
Roast Beef Au Jus
Oven Roasted Potatoes
Vegetable Du Jour
Add: Cookie Tray 2.00 pp

Mediterraneo \$14.35

Shrimp & Scallop Scampi
Mediterranean Chicken - with artichokes, roma tomatoes, cracked olives, & reggiano cheese
Mushroom Rice Risotto
Broccoli Rabe - with garlic, lemon & olive oil
Caesar Salad
Add: Mini Cannellonis \$1.75

Carving Choices

- Oven roasted turkey
- Garlic pepper roast beef
- BBQ chicken
- Clove baked ham
- Traditional tuna salad
- Dill chicken salad
- Grilled vegetable & feta cheese (as a vegetarian option)



Salad Choices

- Traditional Garden Salad
- Baby Organic Greens
- Caesar - with croutons and parmesan
- Pear & Walnut - with blue cheese & mixed greens
- and starches ...
- Tortellini - with marinated vegetables & parmesan red wine vinaigrette
- Black Beans with crunchy jicama marinated in an orange-lemon vinaigrette
- Roasted Red Bliss with roasted onion & ripe olive in Balsamic vinaigrette
- Cous Cous with lots of roasted red pepper & marinated vegetables

Dressing Choices

- Balsamic Vinaigrette || → Blue cheese
- Caesar (no egg) || → Parmesan Red Wine & Herbs Vinaigrette || → Orange & Lemon Vinaigrette

Fratella \$13.85

Chicken Marsala
Flounder Francaise
Cheese Tortellini Alfredo
Vegetable Du Jour
Mesclun Salad
Add: Miniature Pastries \$2.50 pp



Monterey \$13.65

Mixed Green Salad
Chicken Monterey roasted with jack cheese & accented with a Chardonnay sauce, London Broil with Braised Onion, Penne Pasta - with fresh tomato basil sauce, Grilled Vegetables - marinated in garlic oil
Add: Fresh Sliced Fruit Display \$2.25

International Flavors Buffet

Please give us two days notice. Minimum of 12 please.

Tuscany \$13.35

Cold Antipasti - grilled vegetables, Tuscan beans, prosciutto, genoa, provolone, & ripe olives
Cold Chicken Breast Arrabiata - with olive oil, garlic, sun-dried tomato & crushed pepper
Tortellini Pasta Salad (as a hot pasta- add \$1.75)
Organic Baby Mesclun Greens - with a Balsamic vinaigrette
Homemade Focaccia Bread
Biscotti & Assorted Cookies

French Provencal \$14.85

Poached Salmon- with tarragon & chopped tomato concassé sauce reduction - Sauce "Choron"
Lavender Grilled Chicken Breast - with the aromatic "herbes de Provence"
Chef's Selection of French Cheese
Ratatouille Salad: a cold stew of Mediterranean vegetables
Champagne Salad: endive, frissé, radicchio, & greens with grilled fennel, goat cheese, & Champagne vinaigrette
Crème Brûlée: - add \$3.50pp

Asian Experience \$13.85

Sambal Roasted Chicken Breast
Thai Seafood Salad - with shrimp, scallop, & calamari in a lemon grass, ginger, & scallion sauce with greens
Vegetable Fried Rice
Marinated Eggplant, Squash, & Peppers
Sushi: California style - add \$2.50pp

Southwestern \$13.85

Tri Colored Tortilla Chips with Guacamole & Chunky Salsa
Tequila Cilantro Lime Chicken
Adobo Beef Tenderloin with Tomatillo Relish
Black Beans & Rice
Avocado & Citrus Salad - with a sour cream dressing
Sonoran Salsa Salad - with corn
Jalapeno Corn Bread

luxury lunches for the uncertain budget ...
now 5% reduced



Box Lunch

School Lunch (minimum 20) \$6.75

Club Roll Sandwiches: Egg Salad || Tuna Salad || Grilled Vegetable || Honey Ham || Turkey Breast || Italian (salami & provolone) - with whole fruit, bagged chips, & canned Beverage

Corporate Select (minimum 10) \$9.55

Choice of Tortellini Salad or Roasted Red Bliss Potato Salad. The Sandwich Selection - Multigrain Roll | Sherry Mustard Grilled Chicken Breast || Roasted Rosemary Turkey || Honey Mustard Ham || Garlic Pepper Roast Beef || Dill Chicken Salad || Traditional Tuna || Grilled Vegetable & Eggplant with Feta Cheese
Entrée Salad Selections: Grilled Vegetable Salad with Feta || Chef Salad || Chicken Caesar Salad || Comes with sesame mix nibble, fruit salad, large finger dessert, & canned beverage.

Executive Lunch \$14.85 with all the parts of the Corporate Select but with premium entrees & beverage

Tuscan: assortment of Italian Antipasti with Grilled Chicken Breast Arrabiata & Insalata Mista
Colorado: Sliced Filet of Beef with a Sauce Raifort- crème fraiche and fresh Horseradish-on a bed of Mesclun salad & grilled vegetables
Maine: Poached Atlantic Salmon with a sauce Choron with Mesclun salad & grilled vegetables
Vegetarian: Grilled Portobello Mushrooms, Vegetables & Vermont Goat Cheese, Mesclun Salad
Mediterranean: Grilled Fresh Tuna with Vegetables, Potato and Nicoise Olives, Mesclun Salad & Grilled Vegetables



Morning Start and Breakfasts

Morning Starts: \$4.25

Fresh bagels served with jams, cream cheese, butter & an assortment of freshly baked goods which might include muffins, scones, and/or pound cakes. Garnished with fruit.

Continental Breakfast Board: \$ 6.95

Assortment of freshly baked goods mentioned above plus: assorted yogurts and sliced fruit display, Chilled OJ and Coffee.

À La Carte - add-ons

- Coffee, Decaffeinated, Hot Water with Tea assortment \$1.95
- Juice and Spring Water \$1.75
- Freshly Squeezed Orange Juice \$2.25
- Sliced Seasonal Fruit Display \$1.75
- Nova Salmon, - with sliced tomatoes and scallions:

Hot Premier Breakfast Buffet: \$12.50 includes all the parts ...

For those early starts when you wish to give your guests a meal that will take them and you through to lunch. Includes everything on the Morning Start Breakfast plus - Coffee, Decaf, Tea, Juices, AND Challah French Toast Sticks with Syrup, Bagels with Spreads. AND ...
Please select one:

- Spanish Egg Frittata loaded with vegetables, potatoes
- Italian Layered Egg Strata - like a soufflé
- Accompanied by Bacon or Sausage



Regular assorted sodas & spring water \$1.65
Extensive beverage assortment of sodas, teas, mineral water & ice: \$1.85

China Glass and Linen: \$3.75 per person - (10pp minimum)
Silver Coffee Service: \$10.00
Classic Silver Coffee Urn: \$60.00

Afternoon Breaks & Receptions

Health Break

Assortment of fruit juices, whole fresh fruit, individual flavored yogurts, & party mix. \$5.95

International Break

Assortment of imported & domestic cheeses, crackers, sliced fruit, a variety of sodas & water, iced tea & lemonade. \$6.95

Some Warm Hors d'Oeuvres Ideas

Minimum order is for 15 people or \$75.
Pricing includes cocktail napkins, & chafing dish / insulated container. Pricing is per piece.

Spanakopita: the traditional Greek

Nibble- spinach and feta in a Phyllo crust: \$1.85 each

Wild Mushroom Triangles in Phyllo:

\$1.85 each

Scallops in Bacon: \$1.85 each

Charizo Sausage - in puff pastry with sage mustard sauce: \$1.00 each

Spring Rolls - with Scallion hoisin dipping sauce: \$1.25 each

Miniature Filet Of Beef Wellingtons: \$2.00 each

Some Cold Hors d'Oeuvres Ideas

Cheeses & Paté Display - a beautiful display of imported & domestic cheeses, tri-color vegetable terrine paté & chef's "mousse" paté with French bread & cornichon pickles to accompany: \$6.50pp

Cheese Board Display - imported and domestic cheeses with crackers & fruit: \$4.50pp

Italian Antipasti Display - fresh mozzarella, grilled vegetables, Tuscan beans, ripe olives, Genoa, marinated artichoke hearts, aged Italian cheese, breadsticks, & breads: \$5.85pp

Cold Canapé Display - smoked salmon on black bread with dilled cream cheese, sage turkey and Boursin, sweet curried crab, & finally, old fashioned deviled eggs: \$7.00pp

Shrimp & Crab Claw Display - with traditional cocktail sauce and lemons: \$170 tray (pr 20)

Sweets

Chef's selection of cookies and finger desserts : \$2 || Death by Chocolate Cake: \$2.50pp || Tira Misu: \$2.50pp || Cheese Cakes: \$3pp || Selection of Miniature Hand Crafted Celebration Sweets: \$4.00 || Celebration Cakes: costed as per requirements

Beverages

Premium Assortment of Beverages, Teas, Mineral Water, Spring Water: \$1.85
Regular Assortment of sodas and spring water \$1.65
Juices and spring water \$1.75
Coffee, Decaffeinated, Teas: \$1.95

Planning for
→ Summer Event
→ Picnic
→ Reception

with budgeting that fits your budget

with 86 sites from the tip of Jersey to Wilmington - with a stop or two in Princeton, we are keen to find our clients sites for their holiday parties.

with 3500 square feet of shelving at our commissary - filled, not with food, but with props and décor, we can turn our clients' conference rooms into a surprise that will delight.

- with a passionate Executive Chef, we will surprise and delight our clients' tastes.
- with an event planner on staff, we will craft all the parts and fit the puzzle together.