BLŪ STONE

CATERERS

2021 Event Packages

8 Silk Mill Drive Suite 203 | Hawley, PA 18428
570.576.0451 | BluStoneCaterers.com

S/H SETTLERS HOSPITALITY

HOTELS | RESTAURANTS | CATERING | EXPERIENCES

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Welcome to Blu Stone Catering

A special event with Blu Stone Catering is a carefully crafted experience.
Our Event Coordinator will assist you in arrangements with florists, ceremony, photographers, rentals, and more, all to best suit your needs.

Helpful Particulars:

- Blu Stone Catering offers private catering within a 45 minute drive of Hawley, PA. A site visit is included in all packages, to ensure that your event is exactly as you envision.
- A $1000 non-refundable deposit is due within 10 days of booking your event
- Final details, such as menu selection, guest count, and table arrangements are due 14 days in advance of your event.
- Our team will review all necessary timelines with you as needed for your special event.
- Please add 6% sales tax and 22% service for all events catered by Blu Stone Catering.
- For everyone's safety and comfort, we reserve the right to refuse alcohol beverage service to any guest at the function who is not 21 years of age and/or limit the consumption of any guests, as per Pennsylvania Liquor Control Board's guidelines when serving alcohol.

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Breakfast and Brunch Menus

All Pricing Excludes Tax & Service

Breakfast Buffet

$24 Per Person (Minimum 25 Guests)
Available until 11am
Assorted Chilled Juices | Whole Fruit | Yogurt Parfait | Bagels | Assorted Danishes
A Selection Jams & Jellies | Butter & Cream Cheese | Scrambled Eggs | Home Fried Potatoes
Crispy Bacon | Buttermilk Biscuits | Farmhouse Sausage

Brunch

$45 Per Person (Minimum 25 Guests)
Available until 3pm
Assorted Chilled Juices | Whole Fruit | Yogurt Parfait | Bagels | A Selection Jams & Jellies | Butter & Cream
Scrambled Eggs | Home Fried Potatoes | Quiche | Pan Seared Salmon | Herb Crusted Chicken Breast
Monte Cristo | Country Scramble | Ancient Grains | Seasonal Greens | Roasted Vegetables

Add on Omelet Station

$10 Per Person | $150 Chef Attended Fee (Minimum 25 Guests)
Eggs | Egg Whites | Assorted Cheeses | Tomatoes | Green Peppers | Olives
Sausage | Spinach | Mushrooms | Ham | Bacon

Add on Waffle Station

$10 Per Person | $150 Chef Attended Fee (Minimum 25 Guests)
Seasonal Fruits | Whipped Cream | Butter | Assorted Syrups

Beverage Station

$10 Per Person Per Hour Of Service | Select One
Additional Hour May Be Added at $10 Per Person
Bloody Mary | White Sangria with Seasonal Fruit | Champagne Mimosa Bowl

Add a Carving Station

Whole Fish | Market Price
Grilled Flank Steak | $12 Per Person
Rotisserie Duck | $12 Per Person

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Lunch & Dinner Buffet

Minimum 25 Guests
All Pricing Excludes Tax & Service
$40 Per Person for Lunch (Available until 3pm) | $49 Per Person for Dinner

Salads

Select One

Caesar Salad

Ancient Grains and Roasted Vegetables

Seasonal Greens

Entrees

For Lunch Select Two | For Dinner Select Three

Penne Primavera
Salmon with Lemon Dill Sauce
Crab Mac Au Gratin
Hanger Steak Chimichurri
Pork Chop with Sweet and Spicy Asian Glaze
Smoked Chicken
Swordfish with Caper, Lemon and Thyme
Crispy Korean Chicken
Grilled Citrus Salmon
Seasonal Vegetable Cassoulet
Roasted Cauilflower Steak with Caper and Anchovy Glaze
Black Linguini Vongole
Rigatonni with Rock Shrimp and Roasted Pepper Cream
Filet and Crab Leg | Add $15 Per Person
Filet with Herb Butter | Add $6 Per Person

Sides

For Lunch Select Two | For Dinner Select Three

Seasonal Vegetable | Crispy Herb Potatoes | Charred Broccoli | Smashed Yukon Gold
Caramelized Carrots | Grilled Asapargus and Pistachio | Couscous Salad | Black Rice Pilaf

Continued on Next Page...

....Lunch & Dinner Buffet Continued

Dessert

Select One

Double Chocolate Cake or New York Style Cheesecake

Ask about our Custom Cakes

Beverages

Coffee, Tea and Iced Tea Included

Add on Bar Packages Available

Buffet Menu Add Ons

25 Per Person Minimum, Must be Purchased with Buffet Menu

Taco Stand

$12 Per Person

Soft and Hard Taco Shells, Seasoned Beef, Chicken, Tomatoes, Pico de Gallo, Shredded Lettuce, Shredded Cheese, Sour Cream, Guacamole and Black Olives

Slider Station

$12 Per Person

Beef Sliders Served with Assorted Cheeses, Lettuce, Tomatoes, Onions, Pickles, Assorted Spreads and Brioche Buns

Build Your Own Salad Station

$12 Per Person

Self Served Salad Bar Set with Spring Mix Lettuce, Spinach, Kale, Tomatoes, Onions, Cucumbers, Black Olives, Peas, Croutons, Carrots, Broccoli, Chickpeas, Hard Boiled Eggs, Green Peppers, Mushrooms, Corn, Ham, Diced Turkey, Bacon Bits, Ranch, Italian, French, Bleu Cheese and Vinaigrette Dressings

Add a Carving Station

Whole Fish | Market Price

Grilled Flank Steak | $12 Per Person

Rotisserie Duck | $12 Per Person

Open Bar

$40 Per Person | 3 Hour Open Bar Premium Liquors
Add On An Additional Hour of Open Bar for $8 Per Person
All Pricing Excludes Tax & Service

Premium Brands of Liquor Include

Tito's, Stolichnaya, New Amsterdam, Beefeater, Gordon's
Jack Daniels, Seagrams, Windsor, Jim Beam, Dewar's, Johnnie Walker Red
Montezuma, Captain Morgan, Don Q, RumHaven

Premium Brands of Wine

A Selection of Red and White

Beer

Coors Light, Corona Extra, Lionshead Pilsner, Yuengling Lager

Upgrade to Top Shelf

Top Shelf Liquors	Add $5 per person
Top Shelf Liquors & Cordials	Add $8 per person

Top Shelf Brands of Liquor

Grey Goose, Ketel One, Bombay Sapphire, Tanqueray
Myers Dark Rum, Chivas Regal, Johnnie Walker Black, Jameson,
Crown Royal, Makers Mark, Cuervo Gold, Patron Silver

Top Shelf Brands of Cordials

B & B, Courvoisier VS, Sambuca Romano, Kerrygold Irish Cream, Southern Comfort
Grand Marnier, Amaretto Di Saronno, Drambuie, Tia Maria, Chambord

Craft Beer

See Page 12

Single Malt Scotch

See Page 12

Wedding & Special Occasions

Minimum 50 Guests
All Pricing Excludes Tax & Service
$150 Per Person for Buffet | $165 Per Person for Plated

Includes Three Hour Open Bar

Champagne Toast

Wedding Nosh Bar

Stationary Display Includes the Following

Crudite Variety | Local Cheese | Local Charcuterie

Salad Station

All Included

Crisp Caesar Salad | Edamame Cucumber Salad | Broccoli Salad | House Baked Rolls

Sides

Select Two

Seasonal Vegetable | Crispy Herb Potatoes | Charred Broccoli | Smashed Yukon Gold
Caramelized Carrots | Grilled Asapargus and Pistachio | Couscous Salad | Black Rice Pilaf

Entrees

Select Two

Salmon Oven Roasted and Topped with Scallions and a Carrot Ginger Yogurt Sauce
Sliced Hangar Steak with Chimichurri Sauce Served with Garlic Butter
Vegetable Paella with Chef's Selection of Fresh Vegetables Mixed with
Spanish Seasoning and Paella Rice
Smoked Chicken with Mango Glaze
Korean Style Pork Chop
Scallop and Shrimp Gratin
Red Snapper Livornese
Grilled Chicken with Spinach, Garlic, Tomatoes and Feta Cheese
Cornish Game Hen with Cranberry and Red Brie Gastrique
Halibut Onion Sous Vide with Olives and Chorizo
Flank Steak with Cabernet Demi Glaze and Caramelized Onions
Crispy Duck Szechuan Style

Continued on Next Page...

....Wedding Buffet Continued

Chef Attended Carving Station

Select One

Beef Tenderloin | Roast Pork Loin | London Broil | Prime Rib of Beef | Leg of Lamb
Rotisserie Chicken | Whole Fish | Skirt Steak

Wedding Cake Included in Package

Custom Wedding Cake

Beverages

Add on Bar Packages Available

Coffee, Tea and Iced Tea Included

Event Hors D'Oeuvres

All Pricing Excludes Tax & Service
Select Three | $15 Per Person

Scallion Mac Bites
Bloody Mary Shrimp
Chicken and Waffle Cones
Potato and Truffle Croquettes
Garden Crostini with Tomato Jam
Fried Goat Cheese Bites
Mongolian Meatballs
Fried Chevre Bites
Parmesan Artichoke Hearts
Bacon Stuffed Clams
Corn and Shrimp Beignet
Ceviche in Tortilla
Crab Stuffed Mushrooms
Crispy Chicken Slider
Cheeseburger Slider

Premium Passed Hors D'Oeuvres

All Pricing Excludes Tax & Service
Select Three | $21 Per Person

Umami Shrimp Skewers
Spicy Tuna Tartare
Oyster Florentine
Sliced Filet Crostini
Swordfish Brochette
Signature Crab Cakes

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Open Bar Includes

4 Hour Open Bar Included in Package with Premium Liquors
Add On An Additional Hour of Open Bar for $8 Per Person
All Pricing Excludes Tax & Service

Premium Brands of Liquor Include

Tito's, Stolichnaya, New Amsterdam, Beefeater, Gordon's
Jack Daniels, Seagrams, Windsor, Jim Beam, Dewar's, Johnnie Walker Red
Montezuma, Captain Morgan, Don Q, RumHaven

Premium Brands of Wine

A Selection of Red and White

Beer

Coors Light, Corona Extra, Lionshead Pilsner, Yuengling Lager

Upgrade to Top Shelf

Top Shelf Liquors	Add $5 per person
Top Shelf Liquors & Cordials	Add $8 per person

Top Shelf Brands of Liquor

Grey Goose, Ketel One, Bombay Sapphire, Tanqueray
Myers Dark Rum, Chivas Regal, Johnnie Walker Black, Jameson,
Crown Royal, Makers Mark, Cuervo Gold, Patron Silver

Top Shelf Brands of Cordials

B & B, Courvoisier VS, Sambuca Romano, Kerrygold Irish Cream, Southern Comfort
Grand Marnier, Amaretto Di Saronno, Drambuie, Tia Maria, Chambord

Craft Beer

See Page 12

Single Malt Scotch

See Page 12

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Open Bar Upgrades

Craft Beer Selection*

Standard

Select Two for an Additional $5 Per Person

All Pricing Excludes Tax & Service

Ballast Point Grunion, Blue Moon Belgian White, Great Lakes Edmund Fitzgerald, Lagunitas IPA, Magic Hat #9, New Belgium Fat Tire, Sam Adams Boston Lager, Sam Adams IPA, Shiner Bock, Stegmaier IPA, Victory Prima Pils, Yards IPA

Premium

Select Two for an Additional $8 Per Person

All Pricing Excludes Tax & Service

Ballast Point Sculpin, Crispin Hard Cider, Dogfish Head 60 Minute, Fullers London Pride, Ithaca Flower Power, Neshaminy Creek Churchville Lager, Ommegang Witte, Rusty Rail Wolfking Stout, Victory Golden Monkey, Weyerbacher Merry Monks

PA Proud

Select Two for an Additional $6 Per Person

All Pricing Excludes Tax & Service

Nimble Hill Cluster Fuggle, Nimble Hill Midnight Fuggle, Stegmaier IPA, Susquehanna Brewing Company Hop Five IPA, Troeg's Troegenator, Troeg's Solid Sender, Victory Prima Pils, Victory Hopdevil IPA, Victory Prima Pils, Wyndridge Farms Hard Cider, Yards Brawler, Yards Washington's Porter

Single Malt Scotch Selection*

Select Two for an Additional $10 Per Person - Served for One Hour

All Pricing Excludes Tax & Service

Glenmorangie "The Original" 10 yr, Balvenie Double Wood 12 yr, Glenfiddich 12 yr, Glenlivet, Macallan 12 yr, Laphroaig 10 yr

*Customized options available upon request. Offerings dependent upon availability

Wedding & Event Cakes

Customize Your Cake with the Following Selections and More

All Pricing Excludes Tax & Service

Cake Flavors

Select One and Add One Additional Flavor for $1 Per Person

White, Yellow, Chocolate, Lemon, Marble, Carrot, Red Velvet

Fillings

Select One

Chocolate Mousse, Oreo Cookie, Vanilla Custard, Cream Cheese,
Flavored Buttercream (Mocha, Chocolate, Vanilla, Salted Caramel, Espresso)

Cakes, Filling and Soaks - Upgrades*

Add $1 Per Person

Gourmet Fillings (Cannoli, Fresh Fruit, Chocolate Truffle, Lemon Curd, Nutella)
Liquor Soaks (Bailey's, Rum, Amaretto, Whiskey, Kahlua)
Cakes (Funfetti, Chocolate Chip, Banana)

Decorations - Upgrades*

*Additional Fees Apply

Fondant, Fondant Texture, Sugar Flowers, Topsy Turvy, Beaded and Sprinkled Tiers,
Quilting, Geode, Metallics, Birch Tree, Multiple Flavors
Ombre Frosting, Ombre Cake, Hand Painted Details

Need Some Inspiration? Ask to See Our Cake Book!

Suggested Combinations

Add $2 Per Person

Lemon Chiffon Cake, Lemon Curd, Whipped Cream Frosting
Yellow Cake, Rum Soak, Cannoli Filling, Vanilla Buttercream
Banana Cake, Bourbon Banana Filling, Salted Caramel Buttercream
Chocolate Cake, Grand Marnier Soak, Chocolate Truffle Filling, Burnt Orange Buttercream
Chocolate Cake, Espresso Soak, Chocolate Ganache Filling, Mocha Buttercream

Add a Little Something Extra

Customized Sugar Cookie Favors (Wrapped with Bow) | $6 Per Piece
Inquire About Our Custom Groom's Cake Options | Priced Accordingly
Themed Cupcakes (With Fondant Figurine) | $5 Per Piece
Customized Sugar Cookies (Served Buffet Style) | $5 Per Piece

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Gorgeous FLORAL

Congratulations on Your Upcoming Wedding or Event!

Settlers Hospitality Group has introduced Gorgeous Floral, our new in-house florist ready to design and deliver unique florals and decor for your special event. Katharine and her team have had years of experience in event design and floral arranging. Whether you would like to add just a special touch or more, we would love to discuss what you have in mind and make your event Gorgeous!

Katharine has been obsessed with flowers since her youth in the CO high country.
For the past 18 years she has turned her farm, Fox Hill Farm in Honesdale PA, into a flower farm and event venue; using it as a base for her floral business. Fox Hill Farm has supplied wedding and event florals throughout northeast PA and beyond. Katharine endeavors to use as much local, PA grown and American grown flowers as possible. Katharine's undergraduate education, travels, research, workshops, and hands-on learning have fueled her continued passion for providing the best products possible. She has used her teaching background to teach classes in horticulture and flower arranging. Katharine is thrilled to continue and share this passion with Settlers Hospitality.

Email Katharine at kbrown@gorgeous-floral.com for more information.