



717-334-3855

For over two decades, Biggerstaff's Catering has specialized in "unique, custom catering".

Our full-service staff works hard to ensure that you get the personalized attention you deserve. No detail is too small. We help you plan the event that's right for you, using your specifications and budget.

Let Biggerstaff's Catering manage your next function. We guarantee to make it as special as you are.

At Biggerstaff's Catering, we don't believe in a one-size-fits-all approach to catering. Every event is unique and deserves to be treated that way. We tailor each menu to meet your particular needs. Whether it's a casual dinner or an elegant affair, we work with you to create the perfect menu for your special occasion. With our menu pricing options, the possibilities are endless!

Our catering packet contains suggestions only. If you do not see a menu item that you would like to serve at your next event, please share it with us and we will quote a price.

\*Basic disposable wares included compliments of Biggerstaff's Catering.

\*Upgraded disposable wares available for an additional fee

\*If you request china, silver or glassware we will be happy to provide them at an added cost

\*We offer free delivery in the Gettysburg area

\*Staffed functions are subject to labor & gratuity charges

\*All functions subject to gratuity and 6% PA Sales Tax

\*We have a 10-person minimum for all events

\*Gluten Free options available for an additional fee

Please call 717-334-3855 for arrangements.

## BOUNTIFUL BREAKFASTS

Biggerstaff's Catering offers many breakfast options for you and your guests. Cold menus are served either on platters or in lined baskets. Chafing dishes keep your hot food steaming. Your food may simply be delivered at an appointed time or you may choose to have our staff available to serve.

### Basic Continental

Fresh "From the Bakery" Items  
Orange Juice & Water Service  
Coffee & Hot Tea Service  
\$10.00 per person

### Basic Hot Breakfast

Scrambled Eggs  
Sausage or Bacon  
Breakfast Potatoes  
Fresh "From the Bakery" Items OR Buttermilk Biscuits  
Orange Juice & Water Service  
Coffee & Hot Tea Service  
\$16.00 per person

### Breakfast Ala Cart Items

Fresh Fruit Salad - \$4 per person

Fresh Whole Fruit - \$3 per person

Assorted Yogurt Cups - \$2.00 per person

Vanilla Yogurt with Granola & Fresh Berries ~ \$5 per person

Additional Meat Selection

(Sausage, Bacon or Grilled Ham Slices) - \$4 per selection per person

House Made Sausage Gravy & Buttermilk Biscuits ~ \$5 per person

## CREATE YOUR OWN BREAKFAST BUFFET

Choose from the following selections for a custom breakfast made just for you!

All buffets come with orange juice, water service,  
coffee & hot tea service.

1 entrée with 2 sides - \$18.00 per person

2 entrees with 3 sides - \$24.00 per person

ENTREES:

Scrambled Eggs  
Plain, Cheese or Western (peppers, onions, ham & cheese)  
Egg Casserole  
Your choice of meat with cheese and a hashbrown crust  
Good Morning Egg Sandwich  
On English Muffin with Egg, Cheese & Bacon, Ham or Sausage  
Homemade Quiche  
Cheddar & Bacon / Ham, Cheddar & Onion / Broccoli & Cheddar / Spinach & Feta  
Crème Brulee French Toast Casserole  
Buttermilk Pancakes with Syrup & Butter  
Belgian Waffles with Syrup & Butter  
Buttermilk Biscuits with Homemade Sausage Gravy

SIDES:

Seasoned Breakfast Potatoes  
Grilled Home Fries with Onions  
Applewood Smoked Bacon  
Sausage  
Grilled Ham Slices  
Fresh "From the Bakery" Items  
Fresh Whole Fruit  
Fresh Fruit Salad  
Assorted Yogurt Cups  
Buttermilk Biscuits with Butter & Jelly

CREATE YOUR OWN DELI BUFFET

\$18.00 per person

Oven Roasted Turkey Breast, Baked Ham, Roast Beef, Homemade Chicken Salad, or Tuna Salad

\*10 to 25 people – Choose 2 meat selections from above

\*26 people and over – Choose 3 meat selections from above

Sliced Wheatberry Bread or Sandwich Rolls

Assorted Sliced Cheeses, Lettuce, Tomato, Onion, Pickles, Mayonnaise & Mustard & Potato Chips

Sides:

(Choose 2)

Red Skin Potato Salad  
Macaroni Salad  
Broccoli Salad  
Creamy Coleslaw  
Pasta Salad

Mediterranean Pasta Salad with Feta Cheese  
Fresh Fruit Salad  
Roasted Vegetables  
Tossed Garden Salad with Dressings

Home Baked Cookies

BEVERAGE SERVICE ADDITIONAL

SOUP, SIDE SALAD & SANDWICH COMBOS

1. Soup & Garden Salad with Rolls, Butter and Cookie  
\$15.00 per person
2. Full Sandwich or Wrap, Side Salad, Chips and Cookie  
\$16.00 per person
3. Full Sandwich or Wrap, Soup, Side Salad, Chips & Cookie  
\$20.00 per person

Soup Options (choose one)

Roasted Chicken Noodle Soup, Tomato Basil Bisque, Broccoli & Cheddar, Hearty Beef Vegetable, Vegetarian Vegetable, Italian Wedding & More...

Side Salad (choose one)

Tossed Garden Salad with Ranch & Balsamic Vinaigrette Dressing, Traditional Caesar, Red Skin Potato Salad, Broccoli Salad, Creamy Cole Slaw, Pasta Salad, Mediterranean Pasta Salad with Feta Cheese, Fresh Fruit Salad, Macaroni Salad

Sandwich Options

Oven Roasted Turkey, Baked Ham, Roast Beef, Homemade Chicken Salad, Tuna Salad, Vegetable & Hummus

\*10 to 25 people – Choose 2 selections from above

\*26 people and over – Choose 3 selections from above

Sandwiches served on Wheatberry Bread  
With Cheese, Lettuce & Tomato  
Condiments on the Side

Soup Buffets served with Crackers

BEVERAGE SERVICE ADDITIONAL

GOURMET SANDWICH BUFFET

\*Each lunch comes with One Sandwich, One Side Salad, Chips & Cookie  
\$19.00 per person

### Sandwich Selections

Sandwiches served on Croissant, Baguette, Brioche Roll or Wrap

- \*Caprese – Fresh Mozzarella Cheese, Spinach & Tomato with Balsamic Aioli
- \*Roasted Turkey Breast with Dill Havarti, Lettuce & Pesto Mayo
- \*Hummus with Roasted Vegetables
- \*Oven Roasted Turkey Breast Club with Applewood Smoked Bacon, Lettuce, Tomato & Mayo
- \*Roast Beef & Cheddar with Grilled Onions, Tomato & Bistro Sauce
- \*Grilled Chicken Caesar with Romaine Lettuce, Parmesan & Caesar Dressing
- \*Homemade Chicken Salad with Lettuce

\*10 to 25 people – Choose 2 selections from above

\*26 people and over – Choose 3 selections from above

### Side Salad (Choose one)

Tossed Garden Salad with Ranch & Balsamic Vinaigrette Dressing, Traditional Caesar Salad, Red Skin Potato Salad, Broccoli Salad, Creamy Cole Slaw, Pasta Salad, Mediterranean Pasta Salad with Feta Cheese, Fresh Fruit Salad, Macaroni Salad

BEVERAGE SERVICE ADDITIONAL

### “ON THE GO” LUNCH OPTIONS

Bagged Lunch - \$12.00 per person

One Full Sandwich or Wrap, Bag of Regular Chips, Cookie & Bottled Water

Boxed Lunch - \$14.00 per person

One Full Sandwich or Wrap, Side Salad, Bag of Regular Chips, Cookie & Bottled Water

### Sandwich Selections

Oven Roasted Turkey, Baked Ham, Roast Beef, Homemade Chicken Salad, Tuna Salad, Vegetable & Hummus

\*10 to 25 people – Choose 2 selections from above

\*26 people and over – Choose 3 selections from above

### Side Salad (Choose one)

Red Skin Potato Salad, Broccoli Salad, Creamy Cole Slaw, Pasta Salad, Mediterranean Pasta Salad, Fresh Fruit Salad, Macaroni Salad

Boxed Entrée Salad - \$17.00 per person

Each Salad comes with Dinner Roll & Butter and Cookie

Veggie Delight – Lettuce, Tomato, Cucumber, Red Onion, Chic Peas, Feta Cheese, & Hard Boiled Egg served with Buttermilk Ranch or Balsamic Vinaigrette

Farmhouse – Lettuce, Tomato, Cucumber, Red Onion, Grilled Chicken Breast, Hard Boiled Egg, Applewood Smoked Bacon & Cheddar Cheese served with Buttermilk Ranch or Balsamic Vinaigrette

Chicken Caesar – Romaine Lettuce, Grilled Chicken Breast, Parmesan Cheese with Caesar Dressing. Substitute Shrimp for an additional \$8

Chef Salad – Lettuce, Tomato, Red Onion, Cucumber, Hard Boiled Egg, Ham, Turkey and Cheddar Cheese served with Buttermilk Ranch or Balsamic Vinaigrette

### HOT ENTRÉE SELECTIONS

Presented below are several popular menu selections to help make your decision easier. Please note that this list does not include all that we have to offer. Please do not hesitate to ask about a menu item that may not be listed. Each entrée is priced per person.

GF denotes a gluten-free offering.

#### Chicken Selections

- Seasoned Marinated Baked Chicken (bone-in pieces) ~ \$20 (GF)
- Cannonball BBQ or Carolina BBQ Chicken (bone-in pieces) ~ \$20 (GF)
- Roast Chicken, Filling & Gravy ~ \$22
- Baked Chicken with Orange Maple Glaze (bone-in pieces) ~ \$20
- Garlic Parmesan Crusted Chicken ~ \$20
- Chicken Breasts in a Creamy Mushroom Basil Sauce ~ \$21
- Mediterranean Chicken Breasts ~ \$23
- Tuscan Chicken Breasts ~ \$23
- With Mushrooms, Onions, Sundried Tomatoes & White Wine Cream Sauce
- Hickory BBQ Chicken Breasts ~ \$23
- With Bacon, Caramelized Onions & Cheddar Cheese
- Oven Fried Picnic Chicken (bone-in pieces) ~ \$24
- Marinated Chicken Breasts with Light Lemon Parsley Sauce ~ \$22
- Stuffed Chicken Breast with Bread Filling & Light Pan Sauce ~ \$24

#### Pork Selections

- Brown Sugar Baked Ham ~ \$20 (GF)
- Southern Style Pulled Pork BBQ ~ \$20 (GF)
- Shaved BBQ Pork Loin ~ \$20 (GF)
- Sweet Italian Sausage with Peppers & Onions ~ \$23 (GF)
- Bourbon Glazed Pork Loin ~ \$22
- Smoked Sausage with Apples & Onions ~ \$22 (GF)

Seasonal Stuffed Pork Loin ~ \$22  
Pork Ribeye ~ \$24  
Marinated Pork Tenderloin ~ \$26 (GF)

Beef Selections

Home Style Meatloaf ~ \$20  
Pot Roast with Potatoes, Onions, Celery & Carrots ~ \$26  
Marinated Steak Tips with Peppers & Onions ~ \$28 (GF)  
Smokey Mountain Beef Brisket ~ \$28 (GF)  
NY Strip Steak ~ Market Price (GF)  
Prime Rib ~ Market Price (GF)  
Beef Tenderloin Filet ~ Market Price (GF)  
Chopped Hamburger Steak with Mushrooms, Onions & Beef Gravy ~ \$24

Seafood Selections

Seasoned Baked Haddock ~ \$25 (GF)  
Seasoned Tilapia ~ \$26 (GF)  
Shrimp Scampi ~ \$34 (GF)  
Crab Imperial ~ \$34  
Bourbon, Raspberry or Lemon Butter Dill Glazed Salmon ~ \$32  
Baked Shrimp with Crab Imperial ~ \$34  
Chicken Chesapeake ~ \$34  
Jumbo Lump Maryland Style Crab Cakes ~ Market Price

Pasta and Vegetarian Selections

Baked Stuffed Shells or Manicotti (vegetarian) ~ \$21  
Cheese Ravioli with Creamy Roasted Red Pepper Sauce ~ \$22  
(add crab for \$10)  
Baked Meat Lasagna ~ \$21  
Baked Vegetable Lasagna in a Parmesan Cream Sauce (vegetarian) ~ \$20  
Baked Eggplant Parmesan Lasagna ~ \$20  
Cheese Tortellini with Mushroom Basil Cream Sauce  
(vegetarian) ~ \$20  
Stuffed Portabella Mushrooms (vegetarian) ~ \$16  
Penne Pasta Alfredo ~ \$18

Add ons...

Roasted Vegetables ~ \$5  
Grilled Chicken ~ \$8  
Grilled Shrimp ~ \$12  
Combo of All Three ~ \$15

\*Each pasta entrée is served with a tossed garden salad or  
Caesar Salad with  
House Made Buttermilk Ranch & Balsamic dressings and  
Fresh rolls & Butter

\*Other entrees are served with 2 sides along with fresh rolls & butter

Side Dish Selections

Seasoned Green Beans  
Mixed Vegetable Blend  
Hot Buttered White Corn  
Garlic Parmesan Broccoli  
Baked Corn Casserole  
Brown Sugar Glazed Carrots  
Sugar Snap Peas  
Sautéed Zucchini & Squash  
Baked Pineapple  
Whipped Mashed Potatoes and Gravy  
Red Skin Garlic Smashed Potatoes  
Scalloped Potatoes  
Au Gratin Potatoes  
Sea Salt Rubbed Baby Baked Potatoes with Butter & Sour Cream  
Baked Potato with Butter & Sour Cream  
Penne Pasta Alfredo  
Buttered Egg Noodles with Parsley  
Seasoned Steak Fries  
Parsley New Potatoes  
Baked Sweet Potato with Butter & Brown Sugar/Cinnamon Topping  
Sweet Potato Casserole  
Roasted Herbed Red Potatoes  
Garden Wild Rice  
Tossed Garden Salad with Buttermilk Ranch & Balsamic Vinaigrette  
Traditional Caesar Salad  
Red Skin Potato Salad  
Macaroni Salad  
Broccoli Salad  
Creamy Cole Slaw  
Bruschetta Pasta Salad  
Mediterranean Pasta Salad  
Fresh Fruit Salad

Salad Dressing Selections

House Made Buttermilk Ranch, Thousand Island  
Honey Mustard, Italian, Bleu Cheese, Balsamic Vinaigrette

## THEMED MENUS

### All American - \$22.00 per person

Hamburgers, Hotdogs OR Italian Sausage ~ please choose 2  
Assorted Cheeses when Hamburgers Ordered  
Rolls, Lettuce, Tomatoes, Onions, Pickles, Ketchup, Mayo, Mustard & Relish  
Choice of 1 Side Salad  
Potato Chips  
Assorted Cookies

### Taco Bar - \$23.00 per person

Soft Shell Flour Tortillas & Hard Corn Taco Shells  
Fire Braised Chicken  
Seasoned Taco Beef  
Mexican Rice  
Refried Beans  
Chips & Salsa  
Shredded Cheddar, Shredded Lettuce  
Fresh Pico de Gallo  
Sour cream  
Assorted Cookies  
Add Guacamole for \$3 per person

### Italian Classic - \$29.00 per person

Pasta  
Marinara Sauce, Meat Sauce or Alfredo Sauce ~ please choose 2  
Italian Meatballs, Chicken Parmesan, Grilled Chicken Strips or  
Roasted Vegetables ~ please choose 2 (add shrimp for \$8 per person)  
Garlic Rolls & Butter  
Tossed Garden Salad with Dressings or Caesar Salad  
Mini Cannoli

### The Southern Classic - \$29.00 per person

Southern Style Pulled Pork BBQ  
Carolina BBQ Style Baked Chicken (bone-in pieces)  
2 Sides (choose from listing in hot entrée section of packet)  
Cornbread OR Rolls & Butter  
Assorted Cookies

## HOT & COLD HORS D'OEUVRES

\*For cocktail party events, minimum 4 selections required

\*When adding hors d'oeuvres to a meal, no minimum required

Caramelized Onion & Mascarpone Tartlets~ \$4.00

Raspberry & Brie Tartlets ~ \$4.00  
Caramelized Apple, Onion & Brie Tartlets ~ \$4.00  
Vegetable Spring Rolls with Dipping Sauce ~ \$4.00  
Baked Mushrooms Stuffed with Cheese & Spinach ~ \$5.00  
Baked Mushrooms Stuffed with Sundried Tomatoes, Cheese & Basil ~ \$5.00  
Bacon & Cheddar Stuffed Mushrooms ~ \$5.00  
Fresh Seasonal Fruit Display ~ \$5.00  
Gourmet Vegetable Crudité's Display with Herb Garden Dip \$5.00  
Marinated Tomato, Onion & Cucumber Salad on Fresh Spinach ~ \$4.00  
Tomato & Basil Bruschetta with Baguette Rounds ~ \$4.00  
Warm Brie with Cranberry Pecan Chutney & Crackers ~ \$4.00  
Warm Brie with Raspberry & Almonds & Crackers ~ \$4.00  
Warm Brie with Apricot Topping & Crackers ~ \$4.00  
Spanakopita ~ \$5.00  
Swedish, Cannonball BBQ, Bourbon Glazed or Teriyaki  
Meatballs ~ \$5.00  
Black Bean & Corn Salsa with Tortillas ~ \$4.00  
Hot Spinach & Artichoke Dip with Crostini ~ \$4.00  
Hot Spinach & Artichoke Dip with Crab & Crostini ~ \$10.00  
Pesto Tortellini Skewers with Fresh Mozzarella & Tomato ~ \$5.00  
Assorted Cheese Cube Display with Crackers ~ \$6.00  
Mini Quiche Assortment ~ \$5.00  
Bourbon Glazed Pork Sliders on Brioche  
With Caramelized Onion & Apple Aioli ~ \$6.00  
Sweet Thai Chili Chicken Meatballs ~ \$6.00  
Coconut Chicken Bites with Sweet Thai Chili Sauce ~ \$6.00  
Sweet Italian Sausage Bites with Marinara ~ \$6.00  
Mini Ham & Cheese Dijon on Ciabatta ~ \$5.00  
Ham & Cheese Hawaiian Slider Melts ~ \$5.00  
Garlic Parmesan Chicken Bites ~ \$6.00  
Sausage Cheese Balls ~ \$4.00  
Pimento Cheese Dip with Crackers ~ \$4.00  
Bacon & Caramelized Onion Dip with Soft Pretzel Dippers ~ \$5.00  
Southwestern Fiesta Dip with Tortillas ~ \$5.00  
Hummus & Flatbread Dippers ~ \$4.00  
Caprese Salad ~ \$5.00  
Mini Italian Flatbread Sandwiches with Pesto Aioli ~ \$6.00  
Stuffed Potato Skins ~ \$4.00  
Hot Beer Cheese Dip with Soft Pretzel Dippers ~ \$6.00  
Crab Stuffed Mushrooms ~ \$10.00  
Buffalo Chicken Dip with Tortillas ~ \$7.00  
Honey Garlic Chicken Skewers ~ \$6.00  
Combo Display of Cheese, Fruit & Vegetables with Crackers & Dip ~ \$8.00  
Bacon Wrapped Scallops ~ \$10.00

Chili Lime Shrimp Cocktail with Mango Salsa ~\$10.00  
Traditional Shrimp Cocktail with Cocktail Sauce ~ \$10.00  
Hot Seafood Dip with Crostini ~ \$10.00  
Shrimp Scampi Crostini ~ \$9.00  
Roasted Old Bay Shrimp with Cocktail Sauce ~ \$10.00  
BBQ Bacon Wrapped Shrimp ~ \$10.00  
Mini Crab Cakes with Tartar Sauce ~ \$12.00  
Smoked Salmon Crostini with Dill Horseradish Cream ~ \$11.00

Slider Bar:

Fresh Oven Roasted Turkey Breast, Brown Sugar Baked Ham,  
Smoky Mountain Beef Brisket, Sliced Pork Tenderloin or Beef Tenderloin  
Sliced Meats Displayed and Served with Brioche Rolls & Sauces  
Market Price

Mashed Potato Bar:

Customized Especially for You!  
Many Options Available ~ \$8-\$15 per person

DESSERT SELECTIONS

Assorted Cookies ~ \$3.00  
Cream Puffs ~ \$3.00  
Apple, Peach, Cherry or Blueberry Crisp ~ \$4.00  
Apple, Peach, Cherry or Blueberry Cobbler ~ \$5.00  
Double Crusted Fruit Pies ~ \$4.00  
Pumpkin Pie ~ \$4.00  
Chocolate Cream Pie ~ \$4.00  
Lemon Meringue ~ \$4.00  
Chocolate Cake ~ \$4.00  
Coconut Cake ~ \$4.00  
Red Velvet Cake ~ \$4.00  
Chocolate Cake with Peanut Butter Icing ~ \$4.00  
Coconut Cream Pie ~ \$4.00  
Glazed Almond Pound Cake with Whipped Cream & Fresh Berries ~ \$6.00  
Plain Cheesecake ~ \$5.00  
Triple Layer Chocolate Mousse Cake ~ \$6.00  
Fresh Raspberry Cheesecake ~ \$6.00  
Fresh Strawberry Cheesecake ~ \$6.00  
Turtle Cheesecake \$6.00  
Carrot Cake with Cream Cheese Frosting ~ \$4.00  
Gourmet Brownie Assortment ~ \$5.00  
Mini Pick-Up Sweets ~ \$5.00

\*Additional Selections Available Upon request

## BEVERAGE SERVICES

Assorted Sodas & Bottled Water ~ \$3.00 per person  
Iced Tea Service ~ \$3.00 per person  
Lemonade Service ~ \$3.00 per person  
Punch Service ~ \$3.00 per person  
Coffee & Hot Tea Service ~ \$3.00 per person  
Orange Juice ~ \$2.00 per person  
Gourmet Fruit & Vegetable Water Station ~ \$3.00 per person

## BAR NEEDS

Our experienced bartending staff is happy to serve your privately purchased alcoholic beverages. Biggerstaff's Catering does not hold a liquor license for the sale of alcohol. We carry additional insurance so that you can enjoy bar service at your events. We can handle any beverages once they have been purchased by you.

\*Set Up fee applies to the first 100 people - There will be an additional \$1.00 per person charge for each guest after the first 100

\*There will be a \$25.00 gratuity per bartender for each set up

\*Fruit for beer is available for an additional fee

### Beer & Wine Set Up Fees - Begins at \$100.00

Includes necessary chilling of beverages, ice, bar display and disposable beverage cups

### Cocktail Bar Set Up Fee – Begins at \$300.00

Includes necessary chilling of beverages, ice, bar display, mixers, cocktail garnishes and disposable beverage cups

\*Mixers include Coke, Diet Coke, Ginger ale, Sprite, Club Soda, Tonic Water, Orange Juice & Cranberry Juice, and Lemons & Limes

\*Additional fruits and mixers available upon request for additional fee

### Champagne Toast Service - \$50.00

Includes receiving, chilling & storing prior to event, wait staff to open bottles, pour and serve to guests. \*Flutes available for an additional fee

## ADDITIONAL NEEDS

### Staffing

\$20 per staff per hour for servers & bartenders

18% gratuity

### Delivery Charge

A delivery fee will be charged for all events outside of the Gettysburg area

### Cake Cutting Service

Begins at \$2.00 per person – includes table decorations, cutting and plating your cake as well as complimentary disposable wares and cocktail napkins

### Cupcake Service

Begins at \$1.00 per person – includes use of stand, receiving and handling of cupcakes prior to event, set up of cupcake display and table decoration, cocktail napkins and complimentary disposable plates

### Cakes

Biggerstaff's Catering is proud to recommend Main Street Sweets (717-642-9005), Karen Rodkey (717-359-5040) and Gateau Monique (717-900-4916)

### Flowers

Biggerstaff's Catering will arrange for flowers and centerpieces for an additional cost. We proudly recommend The Flower Boutique & Fiddlestix Florals.

### Tables, Chairs & Linens

If these items are needed, a price quote will be provided.

Delivery charges will apply

### China, Silver & Glassware

If these items are needed, a price quote will be provided.

Delivery charges will apply