



1438 Manoa Rd, Wynnewood, Pa 19096

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We do the work for you by creating interesting menus within your budget..... delivered and set to serve!

The Bryce's Corporate Catering menu is for drop-off functions Monday through Friday. Our goal is to create a delicious memorable event for your guests.

Ordering Information

- All our food is made fresh to order; therefore, we request 24 hour advanced notice for all catering orders. We will make every attempt to accommodate last minute orders.
- Our minimum delivery order is \$100.
- When ordering please keep within the minimum number of guests when placing individual orders.
- All orders come complete with disposable tableware and serving utensils.
- Our delivery attendants will deliver, unpack and set up your meal.
- All meals are arranged buffet style. We serve hot entrees in disposable chafing racks with sterno.
- Delivery fees are based on distance from our commissary.
- There is no delivery charge for pickup orders.
- Dietary restrictions- if you have a guest with allergies, your sales coordinator would be happy to assist with any questions or concerns.
- For severe allergies with potential anaphylactic reaction, we cannot guarantee full omission of allergen due to the physical constraints of our commissary.
- Orders cancelled after 3pm the day prior to delivery 100% of total bill is due.

We will be happy to service additional catering needs for private, corporate and/or staffed events. Our chef and catering staff will work with you to create the most creative menus, please call for additional information.

Fresh from Our Deli

All American Sandwich Platter - Minimum 10 guests

\$10.95 per

Accompanied with Choice of Couscous Salad or Potato Salad, Beverages, Ice and Disposable Tableware

Oven Roasted Turkey with Smoked Provolone, Lettuce, Tomato

House Roasted Beef with Cheddar Cheese, Lettuce, Tomato

Tavern Ham, Swiss Cheese, Lettuce, Tomato

Tuna Salad, Munster Cheese, Lettuce, Tomato

Egg Salad, American Cheese, Lettuce, Tomato

Healthy but Wonderful Wrap Platter - Choice of Four - Minimum 10 guests

\$10.95 per

Accompanied with Choice of Side Salad (Bryce's Homemade Sides), Beverage and Disposable Tableware

Oven Roasted Turkey - Roasted Red Pepper, Sautéed Spinach, Pesto Spread

Southwestern Chicken - Black Beans, Corn, Romaine, Cotija Cheese, Cilantro Aioli

Buffalo Chicken - Julienne Carrots, Celery, Blue Cheese Spread

Asian - Soy Marinated Grilled Chicken, Julienne Carrots, Thai Slaw, Chili Peanut Spread

Roast Beef - Cheddar Cheese, Mixed Greens, Tomato, Horseradish Cream

Tavern Ham - Swiss Cheese, Mixed Greens, Tomato, Dijon

Veggie - Roasted Red Pepper Hummus, Cucumber, Shredded Carrots & Mixed Greens

Extraordinary Hoagie Platter Served with Hot & Sweet Peppers - Minimum 10 guests

\$10.95 per

Accompanied with Choice of Side Salad (Bryce's Homemade Sides), Beverage and Disposable Tableware

All Hoagies on Italian Baguette with Italian Seasoned Olive Oil and Vinegar Dressing

Classic Italian - Salami, Capicola, Prosciutto, Provolone Cheese, Lettuce, Tomato

Turkey - Oven Roasted Turkey, Provolone, Lettuce, Tomato

Ham - Tavern Ham, Swiss Cheese, Lettuce, Tomato

Cheese - Provolone, Swiss, and Smoked Gouda, Lettuce, Tomato

Uptown Gourmet Sandwich Platter - Choice of Four - Minimum 10 guests

\$12.50 per

Accompanied with Choice of Side Salad (Bryce's Homemade Sides), Beverage, and Disposable Tableware

Curry Shrimp Salad with Cucumber & Julienne Carrots

Smoked Salmon with Herbed Cream Cheese, Lettuce & Tomato

Turkey Gobbler - Turkey Breast, Herb Stuffing & Cranberry Chutney

Grilled Chicken Breast with Sautéed Spinach & Roasted Red Pepper

Grilled Bistro Steak with Caramelized Onions & Horseradish Cream

Roast Beef with Cole Slaw & Russian Dressing

Caprese - Fresh Mozzarella, Heirloom Tomato, Lettuce & Pesto Spread

Chick Pea Salad with Diced Celery & Onion, Lettuce and Tomato

In a Hurry, Let's Go Bags
Served in an Individual Handled Bag
Minimum of 12 guests

Any Sandwich or Wrap Listed Above - Excludes Uptown Sandwich Platter \$12.50 per
Includes Individual Bag Chips, Home Baked Full-Size Cookie, Bottled Water on the Side

Sandwich or Wrap Bagged Lunch Add-On

With Individual Side Salad	\$12.95 per
With Individual Fruit	\$13.95 per
With Canned Soft Drinks and Individual Bottled Iced Tea	\$15.00 per
With Uptown Selection	\$13.95 per
With Uptown and Canned Soft Drink or Bottled Iced Tea	\$16.45 per

Traditional Caesar Salad with Home Made Croutons & Dressing
Includes Home Baked Full-Size Cookie, Bottled Water on the Side

Grilled Chicken	\$11.95 per
Grilled Salmon	\$13.95 per
Grilled Marinated Tofu	\$11.95 per

Bryce's Signature Tossed Green Salad with Spiced Candied Walnuts & Balsamic Vinaigrette
Includes Home Baked Full-Size Cookie, Bottled Water on the Side

Grilled Chicken	\$11.95 per
Grilled Salmon	\$13.95 per
Grilled Marinated Tofu	\$11.95 per

Build Your Own Hot Sandwich

Accompanied with Choice of Bryce's Homemade Side and Disposable Tableware
Includes Disposable Chafer Rack and Sterno
Minimum 10 Guests

Crowd Favorites

Roast Beef - Finest Beef Served with Brown Gravy, Sliced Provolone and Fresh Kaiser Rolls	\$12.50 per
Hot Roast Turkey - Roasted Turkey Breast with Natural Pan Gravy and Fresh Kaiser Rolls	\$12.50 per
Succulent Crab Cake - House Made Served with Challah Rolls and Remoulade Sauce	\$14.95 per
Tuscan Chicken - Tuscan Marinated Chicken Breast with Roasted Red Peppers & Mushrooms With Melted Mozzarella Cheese Served with Fresh Italian Baguettes	\$14.95 per
Meatball Sandwich - Homemade Ground Beef Meatballs in Marinara Served with Sliced Provolone, Grated Parmesan Cheese and Fresh Italian Baguettes	\$12.50 per
"Philly" Cheesesteak - Shaved Ribeye Steak Sautéed with or without Caramelized Onions, Provolone Cheese, Fresh Italian Baguettes and Traditional Ketchup	\$11.95 per

All American Favorites

Accompanied with Choice of Bryce's Homemade Side and Disposable Tableware
Includes Disposable Chafer Rack and Sterno
Minimum 10 Guests

Crowd Pleasers

Crispy Fried Chicken Tenders with BBQ Sauce & Honey Mustard Sauce	\$12.50 per
Roasted Salmon with Tomato Coulis Accompanied by Herb Roasted Potatoes	\$15.95 per
Sautéed Chicken or Salmon Topped Rice Pilaf, Asparagus & Wild Mushroom	\$15.95 per
Mac & Cheese - Creamy 5 Cheese Sauce Baked to Perfection	\$8.95 per
Slow Roasted Fork Pulled Hickory BBQ - House Made	
Shredded Pork Accompanied by Country Slaw	\$10.95 per
Shredded Chicken Accompanied by Carolina Slaw	\$11.95 per
Shredded Short Rib Accompanied by Creamy Horseradish Sauce	\$14.95 per

Bryce's Homemade Sides

Side Salad Options

Choice of One	10 - 19 Guests
Choice of Two	20 plus Guests

Bryce's Catering Signature Salad - Mixed Lettuces with Grape Tomatoes, Sliced Cucumber, Shredded Carrots and House Made Candied Spiced Walnuts Accompanied by Balsamic Vinaigrette

Classic Caesar Salad - Crisp Chopped Romaine, Shredded Aged Parmesan Cheese, Garlic Croutons Accompanied by Caesar Dressing

Traditional Greek Salad - Chopped Romaine, Grape Tomato, Cucumber, Kalamata Olives and Lemon Vinaigrette

Greek Quinoa Salad - Grape Tomato, Cucumber, Kalamata Olives and Lemon Vinaigrette

Tortellini Salad - Shaved Zucchini and Green Pea Tossed with Herb Vinaigrette

Red Bliss Potato Salad - Diced Celery, Onion, Crumbled Hard Boiled Egg Tossed with Dijon Mustard Dressing

Israeli Couscous Salad - Tomatoes, Cucumber, Broccoli, Carrots, Garden Peppers Tossed in a Rice Wine Vinaigrette

Bryce's Signature Platters

Accompanied by Bryce's Catering Signature Salad and Disposable Tableware

Served Room Temperature

Minimum 10 Guests

Chef's Favorites

Grilled Chicken Platter Succulent Grilled Boneless Chicken Breast, Grilled Garden Vegetables, Israeli Couscous Salad	\$11.95 per
Grilled Salmon Platter Fresh Salmon Filet Marinated and Grilled, Grilled Garden Vegetables, Israeli Couscous Salad	\$15.95 per
Low-Carb Flank Steak Platter - Gluten Free Marinated Grilled Flank Steak Perfectly Cooked to Medium Rare, Caramelized Onions and Portabella Mushroom	\$14.95 per
Portobello Stuffed Mushroom - Vegetarian/Vegan/Gluten Free Zucchini, Kale, Bell Pepper, Parsley, and Farro Accompanied by Chimichurri Sauce	\$14.95 per

Hot Entrees

Accompanied by Side Listed and Disposable Tableware
Includes Disposable Chafer Rack and Sterno

South of the Border

Minimum 10 Guests - Unless noted otherwise

Accompanied by Southwestern Rice

Fajita Party - Chicken or Flank Steak Sautéed with Seasoned Garden Peppers & Onions Accompanied by Flour Tortillas, House Made Pico de Gallo, Shredded Lettuce, Sour Cream, Shredded Cheese	
Vegetarian - Assorted Sautéed Garden Vegetables	\$12.95 per
Chicken	\$13.95 per
Beef	\$14.95 per
Taco's - Seasoned Ground Beef or Ground Chicken with Taco Shells, House Made Pico de Gallo, Shredded Lettuce, Sour Cream, Shredded Cheese	\$12.95 per
BBQ Pulled Jackfruit Tacos - Vegetarian/Gluten Free Corn Tortilla, Jicama-Mango Slaw, Corn and Black Bean Salsa, Sriracha Aioli	\$12.95 per
Nacho Bar - Minimum 20 Guests Tri Color Tortilla Chips Accompanied by House Made Pico de Gallo and Guacamole, Sweet Corn & Black Bean Salsa, Sour Cream	\$7.95 per
Vegetarian Chili - Minimum 20 Guests House Made with Tomato, Zucchini, Red Kidney Beans, Black Beans, Garbanzo Beans and Sweet Corn. Accompanied by Sour Cream, Scallions and Flour Tortilla	\$9.95 per

Asian Favorites

Minimum 10 Guests

Includes Brown Rice OR White Rice

Chinese Beef & Broccoli	\$16.95 per
Kung Pao Chicken - Chicken Tossed with Spicy Garlic Sauce and Peanuts	\$12.95 per
Chinese Fried Rice with Shrimp and Peas	\$10.95 per

Italian Specialties

Minimum 10 Guests - Unless noted otherwise

Accompanied by Choice of - Bryce's Signature, Caesar Salad or Greek Salad

Freshly Baked Rolls and Butter

Primavera Pasta - Garden Vegetables Tossed with Penne Pasta and Parmesan Cheese Sauce	\$11.95 per
With Chicken	\$14.95 per
With Shrimp	\$15.95 per
Jumbo Portobello Mushroom Ravioli Tossed in Marinara	\$13.95 per
With Chicken	\$16.95 per
With Shrimp	\$17.95 per
Kale Mezzaluna Ravioli, Alfredo Sauce	\$11.95 per
With Cajun Chicken	\$15.95 per
With Cajun Shrimp	\$16.95 per
Provencal	
Sautéed Herb Infused Chicken with Wild Mushroom and Asparagus Rice Pilaf	\$15.95 per
Sautéed Herb Infused Salmon with Wild Mushroom and Asparagus Rice Pilaf	\$16.95 per
Chicken Francaise	
Parmesan Cheese, White Wine Sauce, Artichoke Hearts, Capers over Pasta	\$15.95 per
Chicken Parmesan	
Panko Breaded Chicken, Marinara Sauce, Melted Mozzarella Cheese over Pasta	\$15.95 per
Baked Tilapia with Fresh Tomato & Herb Sauce Accompanied by Herb Roasted Potatoes	\$15.95 per
Prosciutto Wrapped Chicken Breast over Pasta tossed with Sautéed Spinach, Marinara Sauce	\$15.95 per
Bolognese Pasta - Stuffed Rigatoni, Ground Beef, Basil, Garlic	\$15.95 per
Gnocchi with Ham & Green Peas in Alfredo Sauce	\$13.95 per
Lightened Up Penne a la Vodka - Creamy texture made with Greek Yogurt not Cream	\$12.95 per
Crostini Bar - Minimum of 20 Guests	\$7.95 per
House Made Garlic Crostini, Tomato & Basil Bruschetta and Sweet Corn Edamame Bruschetta	

Sweet Ending
Minimum of 10 Guests

Delicious Desserts

Fresh Fruit Salad with Berries	Seasonal
Assorted Home Baked Full-Size Cookies	\$2.50 per
Miniature Sweet Tray	\$3.75 per
Assorted Cake Pops - White, Chocolate, Red Velvet, Carrot	\$3.75 per

Beverage Offering

2 Liter Soda - Coke Products	\$3.00 per
Bottled Water	\$1.25 per
Canned Soda - Coke Products	\$1.50 per
Box of Joe - Coffee Cups, Creamer Cups, Sugar & Splenda Packets, Minimum of 10 Guests	\$3.25 per

