

Hors D'oeuvres

Cheese and Grape Tray

Assorted cheeses, Fresh Grapes, Crackers
Served with Honey mustard Dipping sauce.
\$2.89 PP

Fresh Sliced Fruit Display

Hand cut display of Cantaloupe, Honeydew melon,
Grapes, Pineapple & Strawberries
\$3.00 PP

Classic Crudit 

Assortment of Broccoli, Cauliflower,
Carrots & Celery served with Ranch
\$2.69 PP

Swedish Meatballs

Seasoned meatballs in a white wine
Dill Cream sauce
\$3.00 PP

Cold Antipasto Skewer

Sundried tomato, prosciutto ham,
Cheese Tortellini, Ripe olives
\$3.89 each

Pigs in a Blanket

Mini franks wrapped in Puff pastry
\$3.89 PP

Fig & Gorgonzola Phyllos

Crisp phyllo cup filled with aged
Gorgonzola cheese, dried figs,
Carnalized onions finished with
Balsamic glaze
\$4.00 PP

Scallops wrapped with bacon

North shore scallops wrapped w/ bacon Tossed
with our sweet & smoky BBQ sauce
\$3.69 each

Chicken Cordon Bleu Bites

Small bites of chicken stuffed with
Ham & cheese, Breaded & baked
to perfection
\$2.69 PP

Bruschetta

Fresh tomatoes, onions, Sweet peppers seasoned
with garlic, Basil & Olive oil, served with crostini
\$2.49 PP

Brie En Croute w/ Raspberry

Creamy brie cheese and raspberries
Served warm in a crisp phyllo cup
\$3.69 PP

Mushrooms Stuffed with Crabmeat

Large mushrooms saut ed w/ white wine
Stuffed with our own
crab blend & broiled until golden
\$3.00 each

Petite Crab cakes

Served with lemon caper remoulade
\$3.00 each

Smoked Salmon Deviled Eggs

Topped with capers & pickled red onion
\$2.89 each

Spanakopita

Spinach & Feta cheese wrapped
in crisp Phyllo dough
\$4.29 PP

Scallops wrapped with bacon

North shore scallops wrapped with Bacon
Tossed with our sweet & smoky BBQ sauce
\$3.69 each

Crab Artichoke Dip

Fresh crab, artichokes, Cheddar, Cream
Parmesan Cheeses Blended with herbs,
Topped with seasoned bread crumbs
Served with fresh Tortillas
\$4.00 PP

Formal Dining

Filet Crème Pep par

8 oz. Filet Mignon Broiled to your liking,
Topped with a Creamy
Peppercorn Sauce
\$29

Maryland Steak

Broiled 10 oz. New York Strip cooked
to your liking, topped with Crab
& our own Imperial sauce
\$26

Salmon Pesto

Grilled Salmon Filet served
with Pesto cream sauce
\$24

Shrimp Scampi

Classic Shrimp Scampi served over
your choice of Rice pilaf or Fresh Pasta
\$23

Beef Forrestier

Tender slow roasted striploin sliced
and served in a mushroom & shallot,
red wine Demi Glaz
\$24

Iron Valley Chicken

Boneless breast of chicken topped with
braised Spinach ,Bacon and Onions
finished with a Romano cream sauce
\$21

Crab Cakes

our own made Lump Crab cakes
Broiled to perfection
served with lemon caper remoulade
\$28

Lobster Mac & Cheese

A flavorful blend of cheeses and rich
cream with sweet Atlantic lobster
tossed with fresh pasta, topped with
seasoned bread crumbs & more cheese
\$24

*All the above are served with Garden Salad or Caesar Salad
Choice of Starch and Hot Vegetable
Dinner Rolls*

Buffet Style Dining

Deluxe Hot Buffet

Choice of two meats: Baked Ham, Roast Beef, Roasted Turkey or Stuffed Chicken Breast.

Choice of starch & Hot Vegetable, Garden or Caesar salad & Rolls

\$25

Deluxe Cold Buffet

Our own slow Roasted Beef, Roast Turkey, Smoked Ham, Sliced Cheese Tray, Lettuce, tomato & onion tray, choice of 2 Cold Deli Salads, Chips, pickles, Rolls & Condiments

\$19

BBQ Buffet

Our own Pulled pork or Grilled chicken breast, Lettuce, tomato & onion tray, choice of 2 Cold Deli Salads, Chips, pickles, Rolls & Condiments

Picnic Buffet

Grilled Hamburgers & Hot Dogs, Sliced cheese tray, Lettuce, Tomato & onion tray, Rolls & Condiments, 2 Deli salads, Chips & Pickles

\$17

Italian Buffet

Your choice of two Entrees: Meat Lasagna, Pasta Primavera, Vegetable Lasagna, Stuffed Shells with Ricotta Cheese, Fettuccini Alfredo, Baked Ziti or linguini Florentine, Your Choice of Hot Vegetable, Garden or Caesar salad, Rolls and Butter

\$21

Pig Roast

Our own slow roasted Whole Pig, choice of 1 potato, Bar-B-Q Sauce, your choice of one hot vegetable or baked beans and our own made Cole slaw, tossed salad, Rolls and Butter.

\$20

Prices are subject to an 18% service charge and 6% PA Sales tax

Your menu selections are not limited to the items in this menu.

We will be more than happy to customize a menu for you upon request.

We have Bar Services Available to fit any budget

Starch Selection

Baked Potato, Red Mashed Potatoes, Rosemary Roasted Red Potatoes, Rice Pilaf, Seasoned Pasta Macaroni & Cheese (+\$4.00 PP)

Vegetable Selection

Corn, Peas, Carrots, Green Beans, Broccoli, Zucchini & Squash blend, Broccoli, Cauliflower & Carrot Blend, Green Beans Almandine



Make It Yours, Every event is unique.

Every bride has a different fantasy of what their perfect wedding will look like. We understand just how important this day is to you. We have staff and resources to help you every step of the way. Nothing is impossible!

On-site and off-site We have a simple saying.

“you bring the guest we will bring the rest

No event too large or too small. We have over 30 years of catering experience. It would be our honor to make your special occasion something to remember for a lifetime.

We specialize in creating an event to fit your needs

as well as your budget. Food the way it was meant to taste

On-site and off-site.



Jeffry E. Dodson

Executive Chef

Food and Beverage Manager

Iron Valley Catering

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