



1438 Manoa Rd, Wynnewood, Pa 19096  
[Info@brycescatering.com](mailto:Info@brycescatering.com)  
610-658-2400

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Dear Valued Client,

Bryce's Catering opened in the Spring of 1998. Our commitment to offering excellent service and food to our Community has been always on our top priority. We value your patronage! From the first day we opened we have held the health and safety of our customers, community, and employees with the upmost of importance and COVID-19 has only enhanced our commitment.

With the onset of this unfortunate situation, we fully closed our commissary Saturday 3/14/2020 and Sunday 3/15/2020. We spent this time deep cleaning our entire facility. We have reiterated with our staff, the public health guidelines as well as any additional CDC guidelines. This is to ensure we play our part in keeping our staff, our clients, and community safe.

With the chaos of schools closing and parents working from home we wondered if there was a way to help our clients during this stressful time.

So, here's how we're trying to help our surrounding communities.....

- ✓ A specialized menu created by our Executive Chef
- ✓ All meals cooked and ready for a family of four for three consecutive days
- ✓ We will offer detailed reheating instructions for the "family" chef

Here's how it will work.....

- ✓ All you need to do is choose your salad, entrée, and sides!
- ✓ Call one of our Stress Relievers at 610-658-2400 or email us at [info@brycescatering.com](mailto:info@brycescatering.com)
- ✓ Delivery drop off times will be between 12pm-4pm
- ✓ Delivered to your doorstep by a Bryce's employee wearing foodservice grade gloves
- ✓ We do not and will not use any third-party delivery service
- ✓ We request 24-hour advanced notice for all packages
- ✓ Curb side pick-up is also available for your convenience from our commissary, pick up time to be determined when order is placed
- ✓ Dietary concerns can be discussed at time of order
- ✓ We are accepting credit card payments only, please and thank you

## **Starter Salad - Choice of Three**

### **Bryce's Signature Salad**

Mixed Lettuces, Cucumber, Tomato, Shredded Carrots, Spiced Candied Walnuts, House Made Balsamic Vinaigrette & Buttermilk Ranch

### **Caesar Salad**

Chopped Romaine, Shredded Parmesan Cheese, Herb Croutons, House Made Caesar Dressing

### **Greek Salad**

Chopped Romaine, Cucumber, Tomato, Black Olives, Thinly Sliced Sweet Onions, Herb Vinaigrette

### **Caprese Salad**

Fresh Mozzarella Slice, Heirloom Tomato, Fresh Pesto, Reduced Balsamic Glaze

### **Freshly Made Garlic Bread**

Included with all orders for the first night

## **Freshly Made from Scratch Entrees - Choice of Three**

### **Chicken Parmesan**

Panko Encrusted Boneless Chicken Breast Layered with Marinara Sauce & Mozzarella Cheese

### **Chicken Francaise**

Sautéed Lemony Boneless Chicken Breast, Buttery White Wine Sauce, Artichokes, Capers

### **Corn Flake Chicken**

Crunchy Corn Flake Chicken Tenders

### **Southern Fried Chicken**

Buttermilk Bone-In Crispy Chicken Pieces

### **Marinated Grilled Flank Steak**

Balsamic Marinated, Cooked to a Perfect Medium Rare

### **Cowboy Brisket**

Slow Roasted & Thinly Sliced with a Mushroom Demi-Glace

### **Short Ribs**

Slow Roasted BBQ Pulled Short Ribs

### **Citrus Soy Infused Salmon**

Marinated & Grilled Citrus Soy Salmon

### **Salmon Cake**

Teriyaki Glazed Salmon Cake, Accompanied Challah Rolls

### **Cornmeal Battered Cod Sticks**

Served with Tartar Sauce

### **Eggplant Parmesan**

Panko Encrusted Eggplant, layered with Marinara Sauce & Mozzarella Cheese

### **Baked Ziti**

Penne Pasta Tossed with Marinara Sauce & Italian Blend Cheese

### **Vegetable Chili**

Accompanied by Sour Cream, Shredded Cheddar Cheese, Diced Scallions

## **Delicious Accompaniments**

### **Starch - Choice of Three**

Mashed Potatoes

Cheesy Scalloped Potato

Roasted Red Bliss Potato Wedges  
Caramelized Sweet Potato & Pineapple Wedges Drizzled with Honey  
Pasta Salad, Garden Vegetables, Tossed with Roasted Red Pepper Dressing  
Potato Salad, Crumbled Egg, Onion, Celery, with Dijon Mustard Dressing  
Wild Rice Pilaf with Spiced Carrots  
Creamy Mac & Cheese  
Mashed Cauliflower Rice with Feta Cheese  
Orzo Salad, Fresh Garden Vegetables, Tossed with Lemon Herb Vinaigrette

**Vegetable - Choice of Three**

Citrus Soy Grilled Asparagus Spears  
Sweet Corn Pudding  
Grilled Marinated Garden Vegetables Drizzled with Triple Reduced Balsamic  
Chef's Choice of Vegetable



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**3-Day Package Price \$200.00**

*Breaks down to \$16.66 per person per day*

*Delivery Fees & Sales Tax do apply*

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