



www.FIREandICEonTobyCreek.com  
Executive Chef Gary Edwards  
111 South Main St., Trucksville, Pa 18708  
Contact Us to Book Your Event: 570-696-3580

## Elegant Off-Premises Weddings

Fire and Ice on Toby Creek is unique among caterers. We use only quality, fresh ingredients, but most of all, your food is prepared by the Executive Chef Gary Edwards and his talented team of chefs.

Chef Gary is a co-owner of Fire and Ice and has over 20 years in the restaurant industry managing and running some of the largest banquet facilities in northeastern Pennsylvania. He is a graduate of the prestigious Culinary Institute of America. Our restaurant boasts a team of 4 chefs including Pastry Chef Catherine, who is also a graduate of the Culinary Institute of America. Your event will be directly overseen by Chef Gary and he will be personally preparing your food on the day of your event.

We would like to thank you for considering our family business for one of the most important days in your life. We are certain that our food, our service and our attention to every detail will enhance your wedding and make the food something that you and your guests never forget!

Sincerely,  
The Edwards and Fasula Families



# Elegant Off-Premises Weddings

(50 person minimum)

## 🌀 Your Wedding Package Includes 🌀

### **(3) Butler-Style (passed) Appetizers**

#### **(1) Setout Appetizer Display**

#### **(2) Salad Displays**

#### **(1) Chef Station**

#### **(2) Proteins “Main Dish”**

#### **(2) Starch selections**

#### **(1) Vegetable Selection**

#### **Wedding Cake**

**All food preparation Supervised by**  
Executive Chef Gary Edwards, Culinary Institute Graduate

#### **Professional Banquet Planning Services**

#### **All Banquet Related Set-up, Service and Clean-up**

Starting Wedding Package: \$55.00 per person  
(plus 6% Tax & 20% service charge)

#### Additional charges:

Set-up & Travel Fee \$150 (up to 30 miles) Over 30 miles: 10<sup>¢</sup>/person/mile

Chef Fee: \$85 ea. Manned Station

Bartender fee: \$150 per Bartender (5 Hours)

Ice Fee: \$100 per event

Rental Fees May Apply (China, Linens, Grills, Ovens, etc.)

[www.FIREandICEonTobyCreek.com](http://www.FIREandICEonTobyCreek.com)

Contact Sandy Fasula to Book Your Event: 570-237-0707

111 South Main St., Trucksville, Pa 18708

Restaurant Phone: 570-696-3580

# Butler-Style Appetizers

Choose 3

## ☞ Wrapped Asparagus

Phyllo Dough  
Turkey & Red Pepper  
Prosciutto

## ☞ Arancini (lightly breaded risotto croquettes)

Spinach & Feta  
Prosciutto Provolone  
Butternut Squash & Cheddar  
Four Cheese

## ☞ Soup Shooters

Roasted Tomato with Cooper Grilled Cheese  
Tomato-Artichoke Bisque with Crostini  
Apple Whiskey Cream Soup with Brie Grilled Cheese \*  
Roasted Root Vegetable Bisque with Roasted Carrot Curls  
Guinness Chili with Toasted Hearth-baked Bread \*  
Cheddar Ale with Smoked Chicken \*

## ☞ Canapés (traditional hors d'oeuvres arranged on bread, crackers, crostini, etc.)

Coffee-encrusted Pork Loin with Balsamic Onions and Gorgonzola  
Smoked Salmon, Boursin Cheese and Red Pepper  
Chicken & Grape Salad  
Tomato Bruschetta with Balsamic with Asiago Cheese  
Ahi Tuna Tartare with Wasabi Crema \*  
Brie with Sautéed Pear and Candied Walnut  
Beef Tenderloin Carpaccio with Caper, Onion and Lemon Aioli \*  
Tuna Carpaccio with Avocado Crema \*  
Beef Strip Steak Cabernet with Shallot Marmalade \*  
Goat Cheese with Sautéed Apples  
Duck Confit with Strawberry Balsamic Glaze \*  
Turkey and Boursin with Artichoke Pesto

appetizers continued...

## Butler-Style Appetizers Continued

### Skewer Appetizers

Fresh Mozzarella, Tomato & Basil with Balsamic Dip  
Fresh Fruit with Poppy Seed Dressing  
Breaded Coconut Shrimp with Sweet & Sour Sauce \*  
Smoked Chicken Skewer, Paprika Dusted with Cheddar Fondue Dip  
Sesame Chicken with Sweet & Sour Dipping Sauce  
Jerk Chicken with Cilantro Mango Coulis  
Fruit Wrapped with Prosciutto  
Roasted Turkey, Smoked Gouda with Prosciutto Crisp  
Pheasant Sausage with Pear  
Smoked Chorizo with Red Pepper and Tequila Aioli  
Beef Dusted with Smoked Red Pepper, Flash-fried with Green Goddess Ranch Dip  
Raspberry Marinated Cheese Tortellini with Fresh Basil

### Appetizer "Cakes"

Crab\*  
Lobster\*  
Lobster & Crab\*  
Salmon  
Shrimp & Scallop \*

### Stuffed Mushrooms

Chorizo & Manchego Cheese  
Crab and lobster \*  
Crab & Boursin Cheese \*  
Feta, Spinach & Red Pepper  
Escargot and Roasted Shallot  
Quinoa, Spinach & Goat Cheese

### Quesadilla (served with cilantro tomato salsa)

Roasted Pepper, Spinach, Artichoke and Cooper  
Bourbon Beef Brisket English Cheddar  
Chicken, Peppers Cheese  
Mixed Vegetable and Cheese

appetizers continued...

## Butler-Style Appetizers Continued

### ☛ Phyllo Cups

Spinach & Feta,  
Olive & Spinach  
Chicken Salad Cilantro  
Chicken & Grape Salad  
Goat Cheese, Tomato & Balsamic  
Sesame Tuna Carpaccio \*  
Boursin Smoked Chicken  
Italian Tomato & Basil  
Diced Fruit, Cottage Cheese & Honey  
Artichoke, Asiago & Basil Tapenade  
Hummus, Roasted Tomato & Vegetable Caponata  
Duck Confit and Raspberry Onion Jam \*

### ☛ Stromboli

Italian Vegetable with Vodka Blush Sauce  
Imported Cured Meats and Cheeses with Peppers  
Crabmeat & Spinach \*  
Smoked Chicken with Caramelized Shallot  
Duck Confit & Shallot with Demi-glace Dipping Sauce \*  
Smoked Turkey, Artichoke and Gouda

### ☛ Chinese Spoon

Mac and Cheese  
Crab Cucumber Salad  
Bacon & Blue Cheese Macaroni & Cheese  
BBQ Chicken & Smoked Gouda Macaroni & Cheese  
Crab & Cucumber Salad \*  
Prosciutto & Cheddar  
Artichoke Spinach  
Kobe Ground Beef with Cheddar and Tomato \*  
Berkshire Hot Dog—Cheddar Macaroni & Cheese

appetizers continued...



## Butler-Style Appetizers Continued

### Meatballs

Swedish Meatball with Lingonberry Demi-glace  
Italian Meatball with Vodka Blush Sauce  
Turkey Meatball with Maple Dipping Sauce  
Buffalo Chicken with Blue Cheese

### Sliders

Pork BBQ, with Crispy Shallot  
Crab Cake with Lemon Remoulade \*  
Crab & Lobster Cake with Green Goddess Ranch Sauce \*  
Kobe Beef with Lettuce, Tomato and Ketchup \*

### All Wrapped up

Prosciutto Wrapped Cajun Shrimp \*  
Pineapple Wrapped in Bacon  
Bacon Wrapped Scallop \*  
Tater Tot Wrapped in Bacon with House-made Ketchup  
Fresh Mozzarella Wrapped in Prosciutto  
Marinated Zucchini Wrapped in Red Pepper  
Kobe Beef Hot Dog Wrapped in Pastry with House Ketchup  
Kielbasa Wrapped in pastry with honey mustard

### Panini Minis

Turkey, Artichoke, Caramelized Onion with Boursin and Cooper Cheeses  
Portobello Italian Style  
Classic Reuben  
Guinness Pot Roast with Cheddar and Guinness Aioli  
Italian Chicken, Fresh Mozzarella, Green Goddess Ranch and Prosciutto  
Pork BBQ with Crispy Onions  
Black Oak Swiss, Gruyere and Honey Mustard  
Kobe BBQ Brisket with English Cheddar \*

### Too Interesting to Categorize

Grilled Lamb Chops \*  
Pork Belly Braised in Beer with Whiskey-Onion Marmalade  
Boar Chops with Peach Marmalade \*  
Sweet Potato Pancakes topped with Butternut Squash and Maple  
Shiitake Potato Pancake with Crème Fraiche  
Potato Pancake with Sour Cream

# Set-out Appetizer Displays

*Choose 1 - Additional Displays may be added at an additional cost*

## 🌀 Italian Bruschetta Crostini Station

Crusty ciabatta and hearth-baked breads, served with roasted garlic humus, roasted tomato humus, pesto, tomato bruschetta style salsa, imported aged shaved asiago and provolone, roasted garlic spread, red pepper salsa, olive tapenade, balsamic glaze, olive oil, crushed red peppers and cracked black pepper.

## 🌀 Tomato Mozzarella Display

Fresh mozzarella, sliced tomato, basil, balsamic drizzle and olive oil

## 🌀 Cold Grilled Asparagus and Grilled Vegetable Display

With aged cheeses & olive oil

Includes zucchini, carrot, eggplant, peppers, portabella, and onions

## 🌀 Full Antipasti Display \*

All the above plus:

Imported shaved pepperoni, salami, other imported Italian meats, marinated artichokes, fresh tomato, cannellini salad, grilled vegetable salad, roasted mushrooms, mozzarella salad and roasted long hot peppers

## 🌀 Baked Brie Display \*

Imported Brie En-croute

Topped with choice of: caramelized apples in maple, raspberry and almond, cinnamon and peach, or butterscotch and pear.

Served with crusty hearth bread and crackers

## 🌀 Imported Domestic Cheese

With grapes, gourmet mustard and crackers

## 🌀 Vegetable Crudités

Seasonal vegetables with house made ranch, blue cheese, and roasted tomato dip

displays continued...

## Set-out Appetizer Displays Continued

### ☞ Smoked Salmon Display \*

Nova-style smoked salmon, served with capers, chopped olives, red onion, tomato, boursin spread and bagel “crackers”

### ☞ Bread Bowl Station (choose two toppings)

Served with a variety of crusty breads and house made hearth-baked bread and humus. Choose from crab dip\*, spinach artichoke dip, chipped corned beef dip, Guinness chili with cream cheese, cheddar and spinach fondue and vegetarian taco style dip.

### ☞ Cheese Fondue Station \*

We work close with local importer, iGourmet, to procure a selection upon request. Imported melted cheese served with roasted peppers, cubed turkey, smoked chicken and artichokes.

### ☞ Seasonal fruit Display

Sliced seasonal fruit and berries with honey and fresh mint yogurt

### ☞ Seafood Ice Bar \*

Snow Crab Legs  
King Crab Legs  
Shrimp  
Oysters  
Crab Claws



# Salad Displays

*Choose 2*

Roasted eggplant with mushroom and red peppers  
Rice and baby pea salad with parmesan and spinach  
Carrot and raisin salad  
Brussels sprout salad - Asian style (seasonal available)  
Quinoa, spinach and feta salad  
Orzo Italian pasta salad  
Orzo Greek salad  
Marinated grilled vegetable display  
Roasted beet and feta salad  
Antipasti style “chopped” salad  
Signature Fire and Ice orange cognac salad  
Classic Caesar salad with onion, olive and croutons  
Fresh garden salad with 2 dressing choices and croutons  
Broccolini and bacon parmesan salad  
Curried chick pea salad  
Cucumber salad (choose creamy dill or Italian onion and tomato)  
Thai linguini salad with mandarin oranges  
Black eyed peas Jamaican style  
Quinoa salad with mango and scallion  
Hearts of palm pasta salad  
Tortellini salad Italian style  
Tortellini salad with sweet raspberry vinaigrette and spinach  
Tomato, cavatappi and peppers pasta salad  
Italian meat and cheese pasta salad  
Caprese tomato and mozzarella salad\* (Heirloom seasonally available)  
Ditalini pasta salad with basil and tomato  
Carrot, candied walnut and raisin salad  
Potato & egg salad  
German potato salad  
Asian kimchee  
Yellow curried cauliflower salad  
Waldorf apple salad with walnut  
Green pea salad with cheddar cheese  
Classic macaroni salad  
Tabbouleh salad  
Classic Cole Slaw  
Bocaccini Mozzarella & Grape Tomato Salad

# Chef Stations

**Choose 1**  
(Chef fee applies)

## ☞ Risotto Station

Italian Arborio rice finished table side

### **Toppings: (Choose 5)**

Peas, bacon, ham, cheese, broccoli, cauliflower, caponata of vegetables, butternut squash, maple syrup, roasted red peppers, roasted tomatoes, grape tomatoes, pancetta, prosciutto, mushrooms, bacon or peas

## ☞ Carving Station\*

Includes mini rolls

### **Chef-made sauces: (Choose 2)**

Horseradish sauce, roasted tomato aioli, horseradish, jus lie, roasted garlic aioli, honey mustard, aioli and wasabi crema

### **Meats: (Choose 1)**

Roasted top round of beef, Steamship of beef (serves 150), Bone-in ham, Roasted bone-in turkey breast, Pork loin porketta roulade, Prime rib of beef, Roasted beef tenderloin or Sesame encrusted Ahi tuna (served rare)

## ☞ Mashed Potato Station

White whipped potatoes and whipped sweet potatoes

### **Toppings: (Choose 5)**

Peas, bacon, ham, aged cheddar, broccoli, cauliflower, caponata vegetables, butternut squash, maple syrup, roasted red peppers, roasted tomatoes, pancetta, prosciutto, chives, mushrooms, gorgonzola, cooper cheese

## ☞ Pasta Station

### **Pastas: (Choose 2)**

Penne, cork screw, cheese tortellini,\* rigatoni, ravioli\* (meat, cheese or butternut squash)

### **Sauces: (Choose 2)**

Alfredo, vodka blush, marinara, pesto cream sauce

### **Toppings: (Choose 4)**

Grated parmesan cheese, peas, bacon, ham, asiago, broccoli, butternut squash, olives roasted red peppers, roasted tomatoes, grape tomatoes, pancetta, mushrooms, roasted long hot peppers, crushed garlic

stations continued...

## Chef Stations Continued

### Wok Station \*

Chef stir fry to include: Basket of Asian style vegetables, chicken and shrimp snow peas, carrot, peppers, broccoli, celery, mushrooms, onions, ginger, garlic, shallot, scallions, teriyaki glaze, sweet chili glaze, sesame peanut sauce, bean sprouts or bok choy

#### **Noodles: (Choose 2)**

Lo-Mein noodles, Soba noodle, rice, rice noodles.

### Mac and Cheese Station

Gigli spiral pasta, gimelli, elbow, simmered in cooper and cheddar Mornay béchamel.

#### **Toppings: (Choose 3)**

Peas, bacon, ham, cheese, broccoli, cauliflower, caponata vegetables, butternut squash, maple syrup, roasted red peppers, roasted tomatoes, grape tomatoes, pancetta, prosciutto, mushrooms, bacon or peas.

**Make it special...** Executive Chef Gary works with specialty importers to procure creative and unique cheeses from around the world\*

### Outdoor Back Yard Grill Station\*

Certain banquet facilities may not permit. Grill fee may apply.

#### **Choose from**

Jerk chicken with mango relish

Cajun salmon with peach puree

Sesame tuna with teriyaki sweet chili

Smoked pork shoulder heated in cast iron skillet

Smoked BBQ brisket of beef heated in cast iron skillet

Guinness braised pot roast heated in cast iron skillet

Sliced flank steak (choose BBQ rub or Asian rub)

Sliced NY strip steak (choose BBQ rub or Asian rub)

Sliced grilled petite filet mignon (choose BBQ rub or Asian rub)

Shrimp, scallops or lobster (choose BBQ rub or Asian rub)

Smoked free-roaming chicken (choose BBQ rub or Asian style)

Grilled chicken with mango-cilantro salsa

Grilled swordfish tropical island style

Sesame encrusted tuna with ginger teriyaki glaze

Kobe and Berkshire Pork Hot Dogs

Kobe Beef Burgers

Chuck Burgers

Italian Hot and Sweet Sausage

# Protein (Main Dish)

*(Oven rental or grill rental may apply \*)*

## **Choose 2**

Creole dusted smoked paprika salmon with red pepper cream sauce  
(wild caught available depending on season \*)

Lemon-garlic cod topped with panko, served with Florentine cheddar sauce

Crab-stuffed orange roughy with dill cream \*

Crab-stuffed shrimp with dill cream \*

Orange roughly francaise with lemon caper white wine sauce

Marinated sliced London broil with sautéed onion mushroom demi-glace

NY strip steaks grilled & sliced; marinated in garlic-rosemary-roasted-shallot demi glace \*

Petite filet mignon with toast point brandied entrecote \*

Smoked beef brisket with whiskey BBQ, tortilla strips and corn relish

Smoked free roaming chicken\* (style and sauce selection custom - see chef)

Shrimp and bay scallops over cork screw pasta in pesto cream sauce with roasted tomatoes \*

Grilled speedie-style chicken with roasted tomatoes, aged provolone & green goddess ranch

Grilled chicken Jamaican island style with mango and coconut rice noodles

Grilled smoked paprika style chicken topped with whiskey BBQ tortilla strips and corn relish

Grilled shrimp and scallops with Bourbon brown sugar sauce and rice noodles \*

Grilled boneless pork loin thin sliced with choice of bourbon brown sugar sauce, BBQ or Asian teriyaki sweet chili

Roasted pork loin choose BBQ, Asian, brown sugar bourbon or sautéed apples & fennel

Roasted pork with apples and brandy or, BBQ pit style

Guinness pot roast with vegetables and potatoes, or seasonal fall vegetable style

Grilled swordfish Jamaican island style with mango & cilantro and rice & black eyed peas \*

Grilled lobster tails with drawn butter \*

Sausage and peppers

Baked Italian meatballs

Grilled shrimp scampi over fettuccini noodles \*

Eggplant rollatini with imported cheeses and marinara

Vegetarian lasagna with grilled vegetables imported cheeses and peppers

**The menus listed are suggestions are able to be customized by Executive Chef Gary to meet your personal tastes and desires. \***

**Locally farmed meats, cheeses and vegetables may be sourced, depending upon seasonality, to create a unique farm-to-table menu. \***



# Starch Selections

*Choose 2*

- Oven roasted potatoes with rosemary
- Steamed red potatoes
- Mashed red skinned potatoes
- Roasted sweet potatoes
- Calabrese style potatoes
- Sour cream and chive mashed potatoes with English cheddar \*
- Scallop au gratin potatoes \*
- Pierogi style lasagna \*
- Baked ziti pasta with ricotta, mozzarella and choice of sauce:  
(tomato sauce, roasted tomato sauce, alfredo and peas, vodka blush sauce)
- Macaroni and cheese: cooper and cheddar
- Macaroni and cheese: Choose chef's selection of imported cheese \*
- Chef's suggestion

# Vegetable Selections

*Choose 1*

- Grilled summer vegetables
- Roasted fall vegetables (seasonal)  
Choose from: butternut squash, spaghetti squash, acorn squash or pumpkin
- Roasted fresh corn (seasonal)
- Roasted fall cauliflower (seasonal)
- Steamed broccoli and cauliflower
- Green beans almandine
- Grilled asparagus with lemon and olive oil
- Chef's suggestion



# Sweet Endings

## ☞ Wedding Cake

A traditional 3-tier wedding cake is included in the wedding package. The cake is sized appropriately according to the number of guests.

Upgraded cakes are available for an additional cost \*

## ☞ Hot Beverages \*

Coffee and Hot Tea

Hot Cider

Chef's Homemade Hot Cocoa

Hillside Farms Egg Nog (seasonal)

## ☞ Ice Cream \*

Local Hillside Farms Ice-cream served with the wedding cake (choice of flavor)

## ☞ Chef manned Flambé Stations \*

Banana Foster flambé

Cherry Jubilee flambé

Blueberry Flambé (seasonal)

## ☞ A la mode Cobblers/Crisps with Hillside Farms Ice Cream \*

Baked crisp or cobbler with warm crisp crumb topping

Local seasonal fruits (in season)

Choose from peach, blueberry cobbler, strawberry rhubarb, apple or cherry

## ☞ Vignette Mini Desserts \*

(Choose 3)

Miniature fruit filled pies

Miniature cannolis

Miniature lemon tarts

Assorted mousse

(milk chocolate, vanilla, chocolate peanut butter, lemon, strawberry, peach)

Triple liquor brownies with dulce de leche sauce

Mini éclairs

Mini cream puffs

Chocolate covered strawberries (seasonal)

Mini s'mores

Pastry chef's suggestion

# Additional Packages \*

## ☞ Snack Attack

Surprise your guests by satisfying those late night cravings. It's a final highlight from your special day that they will always remember. Choose from:

Miniature assorted sandwiches  
Assorted gourmet cheese display  
Assorted nuts and dried fruits  
Mini cheese steaks  
Buffalo chicken bites  
Warm popcorn  
Hot pretzel sticks with dipping sauces  
Taco bar  
Chefs selection

## ☞ Bar Supplies

Fruit Garnishes and Mixers  
Soda and Juice  
Water Station

## ☞ Platd Wedding Dinner Packages

## ☞ Country Style Packages

## ☞ Farm-to-Fork Packages

Chef Gary works with local farmers to create a truly unique and special event.

## ☞ Back Yard BBQ / Afternoon Pool Party Packages

## ☞ Cocktail-Style Stations

## ☞ Rehearsal Dinners

## ☞ Graduation Afternoon Pool Party Packages

## ☞ Drop-off and Pick-up Packages

## ☞ Shower Packages