

URBAN CUISINE

Getting Started

Congratulations! Allow us to take some of the stress out of your special day!

- o To place a order catered wedding order, a minimum 30-day notice is required
- O Contact us via email at: lnfo@LMariCatering.com
- We will respond to your request within 1-2 business days

Deposit | Payment

- A minimum 25% non-refundable deposit is due at the time services are requested to confirm time allotted
- Unless within 14 calendar days prior to the event; full payment is required
- o The remaining balance can be broken into monthly payments, per outlined in service agreement
- o Full balance due 14 calendar days prior to wedding
- O No menu changes are allowed 14 calendar days prior to the event date; final head count due
- O A 22% service charge applies to all orders

Method of Payment

- We accept cash, credit/debit card payments, corporate cashier checks, and money orders.
 - We do not accept personal checks or eChecks

Allergies | Dietary Restrictions

- o If you have a food allergy, please notify us the allergy/allergies immediately
- O We are not responsible for any allergic reaction to food that is not communicated
- O Please note: We do not cook any pork products

Taste Testing

- o To schedule a taste testing, it's \$25 per person to sample of up to 8 menu items.
- Select a maximum of 10 guest for your scheduled taste testing
- o If you select us as your event caterer, we will deduct this charge off of your final bill

Staffing

- o If your event requires staffing, rates start at \$30 per hour, per staff member
- We require a 4-hour minimum with at least 3 staff members

Dinnerware

- O Glass dinnerware rental available per request, starting at \$3 per person
- o Premium Disposable Dinnerware available, starting at \$2 per person
- Chaffers (including fuel) \$25 each

Buffet Style Wedding Menu

Please Note: Rolls or garlic bread is included with each buffet-style selection.

Appetizers:

- Cajun Shrimp Shooter Cocktails
- Meatballs (BBQ or Bourbon BBQ)
- Tropical Fruit Salad Cups
- o Infused Mini Fruit Cups
- Vegetable Pasta Salad Cups

Salad Options:

- Traditional Romaine Salad
 - Select 1 salad dressing: Ranch, French, Italian, or Balsamic Vinaigrette
- Caesar Salad
 - Includes Caesar salad dressing

Pasta Selections:

- Baked Ziti (vegetable, beef, or turkey)
- o Garlic Marinara Pasta (turkey or beef)
- Signature Parmesan Alfredo
- Cajun Spinach Parmesan Pasta
 - Add Chicken or Shrimp, \$2PP

• Protein Items:

- Signature Seasoned Oven Baked Wings
 - Signature Seasoned, Buffalo, BBQ, Sesame Korean BBQ, Lemon Pepper (dry rub), Spiced Lemon Pepper (saucy), and Sriracha Honey
- Spiced Maple Hennessy Wings
- Cajun Shrimp & Pepper Medley
- Blackened Salmon
- Blackened Chicken
- Grilled Ahi Tuna
- Stuffed Chicken

Signature Sides:

- Yellow Rice
- Garlic Roasted Red Potatoes
- o Five Cheese Baked Macaroni
- Candied Sweet Potatoes/Yams
- Sweet Potato Soufflé
- Sautéed Cabbage
- Mixed Greens
- Green Beans

Premium Sides:

- Grilled Asparagus
- Fresh Broccoli
- Haricots Verts with garlic herb butter
- Seafood Macaroni and Cheese

• Desserts: \$5 Per Item, Per Person

- Signature Banana Pudding
- Cheesecake Slice
- Contact us for additional information about our preferred pastry chef partners!

Main Entrée I: \$25 Per Person

- One Salad Selection
- One Protein Item or Pasta Selection
- O Two Sides, Signature or Premium

• Main Entrée II: \$28 Per Person

- One Salad Selection
- One Protein Item or Pasta Selection
- Three Sides, Signature or Premium

Main Entrée III: \$32 Per Person

- One Salad or appetizer Selection
- One Protein Item or one Pasta Selection
- Two Sides, Signature or Premium
- One dessert selection

*Additional options available upon request.

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Visit us on the web!
www.lmaricatering.com







