



A Bite Of Heaven Catering

# Wedding Receptions

## Special Events

### Event Dinner Options

#### ELEGANT DINNER BUFFET

Your guests will enjoy a formal dinner bursting with your choice of (1) salad, (2) entrees and (3) sides (choose from accompaniments)  
**22.95 PER PERSON**

#### CLASSIC RECEPTION BUFFET

For the hosts that prefer a mingling atmosphere— A festive buffet featuring your choice of (5) elegant hors d’oeuvres and your choice of (1) station  
**27.95 PER PERSON**

#### GALA ENTRÉE SEATED DINNER

Seated dinners are the most formal affairs. Our staff serves your guests tableside. Choose (1) soup or salad, (2) entrees to be paired, (1) vegetable and (1) starch, and our professional staff will orchestrate your event  
**26.95 PER PERSON**

#### FAMILY STYLE SEATED DINNER

As your guests are seated, our staff brings out your choice of (1) salad, (2) entrees and (2) sides (choose from accompaniments), all of which are presented on serving platters and in bowls. Your guests can help themselves to their favorite foods!  
**26.95 PER PERSON**

#### TRADITIONAL DINNER BUFFET

Your choice of (1) Salad, (1) Chicken entrée, (1) Pasta and one (1) Vegetable  
**20.95 PER PERSON**

#### ADD ON ITEMS

Add an Entrée and an additional Accompaniment to your buffet- 4.95 per guest

Pre-set your salad on a dinner plate with Fresh Baked Bread Baskets - 2.75 per guest

Gourmet Coffee Station— 1.75 per guest

All necessary place settings, glassware, flatware, equipment and staff will be outlined in your personalized proposal based on logistics, guest count and facility. Designer and standard linen choices are available for your selection.

Your menu can be presented in your choice of Classic or Station Buffet Style.

### The Celebration Begins

*Add a cocktail hour to welcome your guests, please select from the following:*

- Fresh Fruit Display.....1.50 per person
- International Cheese Board
- With crackers and French Bread....1.00 per person
- Crudités and Dip.....1.00 per person
- Hot Crab & Artichoke Dip.....2.00 per person
- Italian Bruschetta Display.....1.50 per person
- Cocktail Meatball.....1.25 per person



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## *Accompaniments*

Asparagus with Caramelized Onions & Roasted Peppers  
Garlic Green Beans  
Yellow Beans, Green Beans & Red Peppers  
Southern Collard Greens  
Roasted Quash, Zucchini & Vidalia Onions  
Broccoli & Cauliflower Gratin  
Creamed Spinach Soufflé  
Garlic Broccoli with Pine Nuts  
Heaven's Ultimate Macaroni & Cheese  
Garlic Mashed Potatoes  
Parmesan Mashed Potatoes  
Oven Roasted Red Potatoes  
Garlic Rosemary Roasted Baby Potatoes  
Herbed Fingerling Potatoes  
Horseradish Mashed Potatoes  
Wasabi Mashed Potatoes  
Mashed Cauliflower  
Candied Yams  
Sweet Potato Soufflé  
Basil & Pine Nut Wild Rice  
Saffron Rice  
Rice and Peas  
Rice Pilaf  
Cranberry Pecan Rice Pilaf  
Broccoli Rice Au Gratin  
Asian Fried Rice  
Champagne Orzo  
Basmati Rice  
Confetti Acini de Pepi  
Crab Artichoke Risotto (Add 2.95 per person)

## *Interactive Stations*

### *Dinner Buffet Entrees*

*Add something fabulous to the festivities and compliment your buffet or seated package with an interactive station, or combine several of the following to serve as the meal itself! Pricing upon request.*

#### **NOODLE BOWL STATION**

Shrimp, Chicken, Beef, Asian Noodles, Bok Choy, Mushrooms, Carrots, Broccoli and Snow Peas

#### **GREEK STATION**

Roasted Chicken or Lamb, Grilled Vegetables, Diced Tomatoes, Hummus and Tzatziki served in Pita Bread. Accompanied with Moroccan Chickpeas in Olive Oil and Greek Olives

#### **ASIAN STIR FRY STATION**

Sesame Ginger Beef or General Tso's Chicken, Sugar Snap Peas, Broccoli, Carrots, Mushrooms and Green Onions. Served over rice

#### **CAESAR SALAD STATION**

Guests' choice of:  
Italian Caesar with Asparagus Spears, Roasted Red Peppers, Garlic Croutons and Classic Italian Dressing

Latin Caesar with Tortilla Strips, Queso Fresco, Corn and Black Beans with Cilantro Caesar Dressing

Asian Caesar with Snap Peas, Mandarin Oranges and Fried Noodles with a Sesame Ginger Dressing all tossed to order with Bay Shrimp or Grilled Chicken



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#### **MOO SHU STATION**

Shredded pork and chicken presented with moo shu, Hoisin and Pancakes. Accompanied with an Asian rice noodle salad

#### **GRILLED QUESADILLA STATION**

Flour tortillas grilled with guest's choice of fillings: tequila lime steak and chicken, fire roasted peppers, mushrooms, caramelized Spanish onions, cheddar cheese. Accompanied by tomato salsa, guacamole, sour cream and tortilla chips

#### **MONGOLIAN STIR FRY STATION**

Guest's choice of Sesame-Ginger beef strips or Szechuan chicken strips and vegetables to include bean sprouts, bok choy, scallions, water chestnuts, celery, mushrooms, baby corn, broccoli and sauces. Served over Lo Mein noodles or fried rice. Served in Chinese takeout boxes with chopsticks

### *Salads*

#### **ASPARAGUS & ROASTED PEPPER CAESAR**

Crisp Romaine with Asparagus Tips, Roasted Peppers, Parmesan Cheese and Croutons in our Classic Caesar Dressing

#### **HEAVENLY HOUSE SALAD**

Iceberg, Romaine and Green Leaf Lettuce Tossed with Diced Tomatoes and Cucumbers, Red Cabbage and Carrots, Cheddar Jack Cheese, Purple Onions, Homestyle Garlic Croutons and Creamy House Ranch Dressing

#### **STRAWBERRY SPINACH SALAD**

Tender Spinach, Toasted Pine Nuts, Strawberries, Feta Cheese and Cranberry Citrus Dressing

#### **MOZZARELLA TOMATO SALAD**

Fresh Mozzarella, Grape Tomatoes, Fresh Basil, Balsamic Vinegar, Olive Oil and Cracked Black Pepper

#### **PEAR AND WALNUT SALAD WITH GORGONZOLA**

Field Greens Tossed with Sweet Pears, Toasted Walnuts, Gorgonzola Cheese and Our Cranberry Citrus Vinaigrette

#### **SPINACH AND BLUE CHEESE SALAD**

Baby Spinach, Blue Cheese Crumbles, Grape Tomatoes with Blue Cheese Dressing

#### **ASIAN SALAD**

Field Greens Tossed with Snow Peas, and Mandarin Oranges with Sesame Ginger Dressing

#### **CRANBERRY ALMOND SALAD**

Field Greens Tossed with Dried Cranberries, Toasted Almonds, Feta Cheese and White Balsamic Vinaigrette

#### **GREEK SALAD**

Chopped Greens, Kalamata Olives, Grape Tomatoes, Feta Cheese, Cucumbers and Purple Onions Tossed with Balsamic Vinaigrette

#### **ARTICHOKE SALAD**

Chopped Romaine, Artichoke Hearts, Smoked Apple wood Bacon, Yellow and Red Peppers, Blue Cheese, Purple Onions and a Spicy Dijon Vinaigrette

#### **TRICOLOR SALAD**

Arugula, Endive, Radicchio, Sun-Dried Tomatoes, Shaved Parmesan Cheese with Honey Balsamic Vinaigrette

#### **SOUTHWEST SALAD**

Mixed Field Greens, Avocado, Sweet Corn and Tomatoes with Vidalia Onion Vinaigrette



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## *Dinner Buffet Entrées*

### *Beef & Pork*

#### **CARVED OVEN ROASTED TOP ROUND**

Carved to guests Order and Presented with Au Jus, Onion and Whipped Horse Radish

#### **BEEF MEDALLIONS WITH ONION CRISPS**

Tender Beef Medallions presented with a top of crispy Onion Strings. Drizzled with a delicious Brandy Sauce

#### **BEEF BURGUNDY**

Sirloin Cubes Simmered in a Rich Burgundy Sauce with Mushrooms And Pearl Onions

#### **SIRLOIN TIPS WITH WILD MUSHROOM SAUCE**

Sirloin Tips Sautéed and Topped with a Creamy Wild Mushroom Sauce

#### **LONDON BROIL WITH A PORT WINE SAUCE**

London Broil Served with a Port Wine Mushroom Sauce

#### **TERIYAKI LONDON BROIL**

Tender London Broil, Glazed with Teriyaki and Grilled to Perfection

#### **BLACKENED TENDERLOIN**

Blackened Center Cut of Beef Tenderloin Drizzled with a Wild Mushroom Cream. Add 5.95 per person

#### **BALSAMIC GLAZED SIRLOIN**

Sirloin Steak seared with Sesame Seeds and topped with a delectable Balsamic Glaze with a hint of Honey. Add 1.95 per person

#### **FILET MIGNON WITH BLUE CHEESE CRUMBLES AND TOMATOES**

Seared Filet Mignon Topped with Crumbled Blue Cheese, Tomatoes and Caramelized Vidalia Onions. Add 5.95 per person

#### **PRIME RIB AND BLACKBERRY SAUCE**

Succulent Prime Rib Carved to Guest Order, Then Drizzled with a Delightful Red Wine and Blackberry Sauce. Add 2.95 per person

#### **PRIME RIB AU JUS**

Seasoned Prime Rib Presented With Whipped Horse Radish and Au Jus. Add 2.95 per person.

#### **PAN FRIED PORK WITH APPLES AND CAMELIZED ONIONS**

Pan Fried Center Cut Pork Chops Topped with a Sautée of Sweet Apples and Caramelized Onions

#### **TROPICAL PORK TENDERLOIN**

Tenderloin of Pork with a Tropical sauce of Apricot Confit, Pineapples and Pineapple Juice

#### **VIRGINIA BAKED HAM**

Virginia Baked Ham, Oven Roasted and Presented with Jack Daniels Mustard

### *Poultry*

#### **CHICKEN BREAST MARSALA**

Breast of Chicken, Lightly Floured and Sautéed, Then Drizzled with A Rich Marsala Sauce Then accented with Mushrooms

#### **CHICKEN PARMESAN**

Tender Breast of Chicken, Lightly Encrusted with Seasoned Bread Crumbs and Topped with Heaven's Own Tomato Sauce Then Finished with Parmesan Cheese



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**CHICKEN BREAST PICCATA**

Breast of Chicken lightly floured and sautéed, drizzled with Lemon Butter Cream Sauce accented with Capers

**PINEAPPLE CHICKEN**

Oven Roasted Chicken Glazed in a Sweet Tropical Sauce with Pineapple Chunks

**JERK CHICKEN**

Chicken Expertly Seasoned with Authentic Caribbean Jerk Rub and Grilled to Perfection. Available in Mild and Hot

**OVEN ROASTED TURKEY**

Slowly Roasted, Seasoned Turkey Presented with Homestyle Cranberry Sauce. Also Available as Turkey Breast Only

**CHAMPAGNE CHICKEN**

Tender Breast of Chicken Sautéed in a Light Champagne Cream Sauce

**FONTINA STUFFED CHICKEN WITH SUN-DRIED TOMATO SAUCE**

Fontina stuffed Chicken Breast drizzled with our Sun-Dried Tomato Sauce

**TERIYAKI CHICKEN WITH MUSHROOMS**

Grilled Chicken Breast glazed with Teriyaki Sauce then topped with a sauté of flavorful Portobello Mushrooms

**CHICKEN BREASTS WITH POBLANO CHILE STRIPS & CREAM**

Chicken sautéed and topped with a robust sauce of roasted poblano chiles, onions and crème fraîche

*Seafood*

**SALMON WITH MUSTARD DILL SAUCE**

Marinated Salmon Fillets, Grilled to Perfection and Drizzled with a Tomato Onion Salsa

**TILAPIA WITH CHAMPAGNE CREAM SAUCE**

Fresh Tilapia, Topped with Champagne Cream Sauce

**TUNA FILLET WITH CHARRED TOMATO SALSA**

Lightly Seasoned Fresh Yellow-Fin Tuna Grilled and Topped with a Delectable Charred Tomato Salsa, accented with Cilantro. Add 2.00 per person

**RED SNAPPER**

Flaky Red Snapper Lightly Floured and Sautéed, then Topped with Tomato Onion Relish. Add 2.00 per person

**BLACKENED SALMON**

Blackened Salmon with Spicy Cajun Cream Sauce

**CRAB STUFFED SALMON**

Salmon Fillets Filled with Crab Meat, Then Drizzled with a Creamy Tomato Sauce. Add 2.95 per person

**HALIBUT**

Halibut Fillet, Grilled and Sautéed, Topped With Onions, Roasted Peppers and Garlic

**SALMON & CHARRED TOMATO SALSA**

Lightly seasoned fresh Atlantic salmon grilled and topped with a delectable charred tomato salsa accented with cilantro



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**FIRECRACKER SALMON**

Salmon Fillet glazed with an Asian inspired sweet and spicy sauce

**CARIBBEAN STYLE ESCOVITCH SEA BASS**

Fried Sea Bass Fillet, Marinated in Heaven's Own Escovitch Sauce and Topped with Shredded Peppers, Carrots and Onions. Add 3.95 per person

**LUMP CRAB CAKES**

Lump Crab Meat, Onions, Celery, Herbs and Just Enough Breading To Bind. Presented with Spicy Mustard Aioli. Add 6.95 per person

**SHRIMP SCAMPI**

Tender Shrimp cooked in Garlic Butter, White Wine and Lemon Juice, served atop a Bed of Linguine

**GARLIC PEPPER SHRIMP AND SCALLOPS**

Tender Shrimp and Sea Scallops Sautéed in a garlic Butter Sauce and Topped With Fresh Cracked Pepper. Add 5.95 per person

*Pasta & Vegetarian*

**SHIITAKE PASTA**

Shiitake Mushrooms, Shallots, Green Pepper Strips and Thyme Sautéed with Capers, tossed with Penne Laced with Garlic

**ASPARAGUS MUSHROOM PASTA**

Penne Tossed with Asparagus Button and Porcini Mushrooms in a rich Cheese Sauce

**PASTA WITH SUNDRIED TOMATOES AND ARUGULA**

Open Faced Sea Shell Pasta Sautéed with Fresh Herbs, Sun – Dried Tomatoes and Arugula

**ROASTED VEGETABLE TORTELLINI**

Cheese Tortellini Tossed with Roasted Onions, Zucchini, Tomatoes and Pancetta

**PASTA WITH SCALLOPS AND SHRIMP**

Pasta Tossed with Jumbo Sea Scallops and Shrimp in a Creamy Lobster Based Sauce. Add 3.95 per person

**CARAMELIZED ONION AND ROASTED RED PEPPER ALFREDO**

Linguini Tossed with Caramelized Onions, Roasted Red Peppers, Alfredo Sauce and Parmesan Cheese

**SPINACH STUFFED PORTOBELLO**

**MUSHROOMS**

Tender Portobello Mushrooms, Filled with Spinach, Fresh herbs, Parmesan Cheese topped with Monterey Jack Cheese Then Baked to Perfection!

**PENNE A LA VODKA**

Penne Tossed with Heaven's Own Rich Vodka Sauce and accented with Garden Peas

**SPAGHETTI WITH MEATBALLS**

Homestyle Spaghetti Tossed in a Delicious Red Sauce and Topped With House Made Italian Meatballs



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### *Decadent Desserts*

#### **INDIVIDUAL CHEESECAKE BAR**

Creamy 2” Cheesecakes Presented with Grand Marnier Laced Berries, Shaved Belgian Chocolate and Chantilly Crème. –3.50 per person

#### **TABLESIDE TIERED DESSERTS DISPLAY**

Your Choice of any three (3) of our Miniature Dessert Samplers Served on tiered trays for each guest table. Miniature Desserts: Amaretto Cake, Chocolate Cake, Golden Cake with Chocolate Frosting, Red Velvet Cake, Berry Mini Pastries, Cream Puffs and Baby Brownies– 4.95 per person

#### **BELGIAN CHOCOLATE FOUNTAIN DISPLAY**

A beautiful fountain continuously dripping Belgian Milk Chocolate or White Chocolate from three tiers. Includes station attendant – 375.00

#### **CHOCOLATE FOUNTAIN FRIENDS**

Pineapple, Strawberries, Bananas, Maraschino Cherries, Marshmallows, Pretzel Rods and Coconut Macaroons! – 3.75 per person

#### **ICE CREAM SUNDAE BAR**

Vanilla and Chocolate Ice Creams Presented in Martini Glasses And Make your Own Sundae Toppings including Chocolate Syrup, Strawberry Topping, Whipped Cream, Caramel, M & Ms , Oreo Cookie Crumbles and Rainbow Sprinkles– 4.95 per person

#### **BISTRO COFFEE STATION**

An elegant addition to any event, Gourmet Regular, Decaffeinated and Flavored Coffee Blends, Shaved Chocolate, Rock Sugar Sticks, Whipped Cream and Cinnamon Sticks, Fresh Creamer and Sweeteners, along with a Decorative Glass Jar Displaying Coffee Beans. Client providing Grand Marnier, Kahlua and Bailey’s Irish Cream– 2.75 per person

### *Elegant Hors d’Oeuvres*

(Priced Per Piece)

Jerk Chicken and Pineapple Kabob.....	2.25
Mozzarella-Tomato Kabob.....	2.25
Swedish, BBQ or	
Cranberry Pinot Noir Meatballs.....	1.25
Teriyaki Chicken Skewers.....	2.75
Cajun Shrimp.....	2.75
Spiced Pork Tenderloin Pineapple	
on a Pick.....	2.25
Sirloin and Blue Cheese on a Cracker.....	2.25
Mini Sirloin Burgers.....	1.75
Vegetable Spring Roll.....	1.75
Fried Spicy Drumettes with Blue Cheese	
Sauce Drizzle.....	2.25
Buffalo Chicken Skewers.....	2.75

### *Passed Hors d’Oeuvres*

(Priced Per Person)

Mini Lump Crabcakes.....	3.00 per person
Mini Grilled Cheese with Tomato	
Soup Shooter.....	2.75 per person
Shrimp Cocktail.....	3.00 per person
Lobster and Filet of Beef Kabob...3.25	per person
Stuffed Mushrooms with	
Sausage.....	2.50 per person
Shrimp Tempura with Plum Sauce	
Drizzle.....	3.00 per person
Tuna with Wasabi Kabob.....	2.50 per person
Chicken, Prosciutto and	
Sage Kabob.....	2.50 per person
Seared Scallops with	
Apple Wood Bacon.....	2.50 per person
Tenderloin of Beef with Horseradish	
Mashed Potatoes.....	2.50 per person
Ahi Tuna on Sesame Cracker	
with Fresh Ginger and	
Wasabi Dollop.....	3.00 per person
Tenderloin of Beef with	
Crispy Onion Curls.....	2.75 per person
Prosciutto Wrapped Melon.....	2.50 per person



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**ASIAN SPOONS**

(Priced Per Piece)

- Seared Scallops with Orange Glaze.....2.50
- Shrimp Ceviche.....2.50
- Crab, Mango and Avocado Salad.....2.75
- Cajun Shrimp on Sweet Plantain.....2.00
- Moroccan Lamb on Couscous.....2.50
- Beef on Garlic Mashed Potatoes.....2.50

**CANAPÉS**

(Priced Per Piece)

- Cajun Catfish with Remoulade on Baguette.....2.50
- Spiced Pork Tenderloin on Baguette.....2.25
- Sirloin and Blue Cheese on Baguette.....2.25
- Chicken Salad on Corn Bread.....2.25
- Prosciutto, Goat Cheese and Honey on Wheat Cracker.....2.50
- Stuffed Grape Tomatoes.....2.25

*Unique Additions*

**MASH & SMASH BAR**

Garlic Mashed Yukon Gold Potatoes and Smashed Sweet Potatoes served in martini glasses with a variety of toppings: Sun – Dried Tomato Tapenade, Cheddar Cheese, Bacon Crumbles, Sour Cream, Chives, Mini Marshmallows, Warm Honey, Chopped Pecans, Candied Walnuts – 5.00 per person

**SHRIMP AND FRESH TOMATO TEQUILA COCKTAIL BAR**

Fresh Tomatoes tossed with Jalapeno Peppers, grated Lime Zest, Tequila and Fresh Black Pepper. Topped with Two Jumbo Shrimp and served in a martini glass. Client provides Tequila. – 6.00 per person

**MACARONI AND CHEESE BAR**

Rich Macaroni and Cheese presented with a variety of toppings guests can choose from Including: Sun Dried Tomatoes, Bacon Crumbles, Cayenne Pepper and French Fried Onion Rings. — 5.00 per person

*Provide Your Own Bar Support*

Providing your own liquor? We can help. Use the non alcoholic Station for your alcohol free event or to support the alcoholic beverages you provide.

**NON ALCOHOLIC STATION 4 HOURS**

Diet Coke, Coke, Sprite, Mineral Water, Bottled Water 9 and 10 oz. Acrylic Cups, White Cocktail Napkins and Ice Service. 4.00 per person. Extra Hour 1.00 per person

**ADD ON MIXER**

Tonic Water, Soda Water and Sour Mix, Orange, Grapefruit and Cranberry Juice, Ginger Ale, Lemons, Limes and Cherries. Add 1.50 per person to our Non Alcoholic Station