

SHEILD CATERING PRICING SHEET

225 MADISON STREET, EUGENE, OREGON 97402 | 541-968-2403 | WWW.SHEILDCATERING.COM

WEDDING PACKAGES

PACKAGE 1: SIMPLE ELEGANCE — \$60.00/GUEST

STYLE: FULL SERVICE BUFFET INCLUDES: STATIONED APPETIZERS, BUFFET DINNER SERVICE, BUSSING SERVICE, COMPOSTABLE PLATES/SILVERWARE/NAPKINS (DISH RENTALS AVAILABLE), LEFTOVER PACKAGING, PERSONALIZED CRAFT SIGNAGE & BUFFET MENUS, TASTING FOR 2, 10% GRATUITY & 10% ADMIN FEES INCLUDED. NO SUBSTITUTIONS.

- STATIONED HORS-D'ŒUVRES: CHEESE & ANTIPASTO BOARDS | HARVEST CRUDITÉ BOARDS
- MAIN COURSE: PROVENCAL GRILLED CHICKEN, ASPARAGUS RICOTTA RADIATORI, CHEF'S ROASTED VEGETABLE MEDLEY, ORGANIC GARDEN SALAD, RUSTIC ARTISAN LOAF
- BEVERAGES: LEMON INFUSED WATER, RASPBERRY LEMONADE
- SERVICE: 3 HRS GUEST SERVICE, 2 HRS SETUP/CLEANUP & BREAKDOWN, 1 HR DELIVERY/TRAVEL (ADD'L HOURS BILLED \$45/HR/SERVER)

PACKAGE 2: ELEVATED EVER AFTER — \$95.00/GUEST

STYLE: FULL SERVICE BUFFET WITH PASSED APPETIZERS INCLUDES: PASSED APPETIZERS, BUFFET DINNER SERVICE, BUSSING SERVICE, 2-COURSE PLATE RENTAL, LEFTOVER PACKAGING, PERSONALIZED CRAFT SIGNAGE & BUFFET MENUS, TASTING FOR 2, 10% GRATUITY & 10% ADMIN FEES INCLUDED. MINOR SUBSTITUTIONS ALLOWED.

- PASSED HORS-D'ŒUVRE: SEASONAL GOAT CHEESE GARDEN BITE | HOT HONEY GLAZED APRICOTS
- MAIN COURSE: GRILLED HOUSE TRI TIP, WHITE WINE CHICKEN, WILD MUSHROOM PENNE, CHEF'S ROASTED VEGETABLE MEDLEY, ORGANIC GARDEN SALAD, RUSTIC ARTISAN LOAF
- BEVERAGES: STRAWBERRY BASIL INFUSED WATER, MARIONBERRY LEMONADE
- SERVICE: 4 HRS GUEST SERVICE, 3 HRS SETUP/CLEANUP & BREAKDOWN, 1 HR DELIVERY/TRAVEL (ADD'L HOURS BILLED \$45/HR/SERVER)

PREMIUM ADD-ONS:

- FAMILY STYLE: +\$18/GUEST
- PLATED 2-COURSE DINNER: +\$25/GUEST

PACKAGE 3: A GRAND AFFAIR — \$135.00/GUEST

STYLE: PLATED SALAD & DINNER WITH PASSED APPETIZERS INCLUDES: PASSED APPETIZERS, PLATED DINNER SERVICE, BUSSING SERVICE, 3-COURSE PLATE RENTAL, LEFTOVER PACKAGING, PERSONALIZED CRAFT SIGNAGE & BUFFET MENUS, TASTING FOR 2, 10% GRATUITY & 10% ADMIN FEES INCLUDED. MINOR SUBSTITUTIONS ALLOWED.

- PASSED HORS-D'ŒUVRE: LEMON GARDEN TART | SMOKED SALMON BITE | ASPARAGUS + BACON GALETTE
- SALAD COURSE: STRAWBERRY HAZELNUT SALAD, RUSTIC ARTISAN LOAF BASKETS
- ENTRÉES (GUEST CHOICE): GRILLED HOUSE TRI TIP, TARRAGON BUTTER SALMON, MEDITERRANEAN RATATOUILLE ROULADES
- SIDES: WHIPPED BUTTER MASHED POTATOES, LEMONY BROCCOLINI
- BEVERAGES: CUCUMBER MINT INFUSED WATER, BLUEBERRY LAVENDER LEMONADE
- SERVICE: 4 HRS GUEST SERVICE, 4 HRS SETUP/CLEANUP & BREAKDOWN, 1 HR DELIVERY/TRAVEL (ADD'L HOURS BILLED \$45/HR/SERVER)

NOTE: ALL PACKAGES FULLY CUSTOMIZABLE TO WEDDING NEEDS. ADDITIONAL CHARGES MAY APPLY.

SIGNATURE MENU BASE PRICING

LUNCH

OPTION	PRICE
1 ENTRÉE LUNCH	\$18
2 ENTRÉE LUNCH	\$24

DINNER

OPTION	PRICE
1 ENTRÉE DINNER	\$24
2 ENTRÉE DINNER	\$30

ADD-ONS (LUNCH & DINNER)

ADD-ON	PRICE
ADDITIONAL SIDE	+\$4
ADDITIONAL ENTRÉE	+\$6
SUB PREMIUM ENTRÉE	+\$7
ADDITIONAL PREMIUM ENTRÉE	+\$13

BREAD ADD-ON

- BREAD WITH BUTTER: +\$2/HEAD (ARTISAN BREAD, FOCACCIA, GARLIC BREAD STICKS, DINNER ROLLS, OR BUTTERMILK BISCUITS)

SIGNATURE MENU SELECTION

Any additional charge is a premium item upcharge from base menu pricing.

LAMB

HERB-ROASTED RACK OF LAMB WITH BORDELAISE	+\$8
HAZELNUT LAMB CHOPS WITH APPLE CHUTNEY	+\$5
SPANISH LAMB ALBONDIGAS & ROMESCO	+\$5

BEEF

RED WINE BRAISED SHORT RIBS	+\$5
CLASSIC HERB-CRUSTED PRIME RIB*	+\$5
SALT & PEPPER PRIME RIB WITH DEMI-GLACE*	+\$5
SMOKY BBQ BRAISED BRISKET	
COFFEE-RUBBED TRI TIP WITH STEAKHOUSE SAUCE	
BALSAMIC GARLIC ROASTED TRI TIP	
GRILLED TENDERLOIN MEDALLIONS	+\$5
RUSTIC RED WINE BRAISED BEEF	
STUFFED BEEF BRACIOLE WITH PARMESAN & SPINACH	

NOTE: PRIME RIB ENTRÉES REQUIRE A CHEF CARVING STATION

SEAFOOD — MARKET PRICE

• CITRUS HERB SALMON WITH BROWN BUTTER	• LANGOSTINO RAVIOLI IN ROASTED PEPPER CREAM	• MEDITERRANEAN COD BAKE
• MARIONBERRY-GLAZED WILD SALMON	• ROCKFISH PICCATO WITH LEMON & CAPERS	• HAZELNUT-CRUSTED ROCKFISH WITH MARIONBERRY CRUDA
• PESTO CREAM SALMON BAKE	• SEARED AHI WITH SIGNATURE SEASONAL SALSA	

CHICKEN

• MARRY ME CHICKEN IN SUN-DRIED TOMATO CREAM SAUCE	• LEMON & HERBS DE PROVENCE CHICKEN	• CAROLINA GOLD BBQ CHICKEN
• MARSALA MUSHROOM CHICKEN	• WHITE WINE HERB CHICKEN	• THAI COCONUT CURRY CHICKEN
• LEMON CAPER CHICKEN PICCATA	• BASIL PESTO GRILLED CHICKEN	• CAPRESE CHICKEN WITH TOMATO & MOZZARELLA
• SOUTHERN PEACH BOURBON CHICKEN	• MEDITERRANEAN-SPICED CHICKEN THIGHS	• RUSTIC CHICKEN CACCIATORE

PORK

• CAROLINA BBQ PULLED PORK	• CIDER-BRINED ROASTED PORK TENDERLOIN	• COFFEE-RUBBED PORK ROAST WITH SALSA VERDE
• SWEET TEXAS BBQ PULLED PORK	• BROWNED BUTTER PORK WITH APPLE CHUTNEY	• BBQ RIBS
• HERB CRUSTED PORK TENDERLOIN WITH DIJON CREAM SAUCE	• KALUA PULLED PORK	• COFFEE-RUBBED RIBS

VEGAN & VEGETARIAN ENTRÉES

• CREAMY VODKA PENNE	• HEARTY MUSHROOM BOLOGNESE PENNE	• BAKED RICOTTA STUFFED SHELLS
• MEDITERRANEAN RATATOUILLE ROULADES	• BEET WELLINGTON WITH GOAT CHEESE & DUXELLE	• LAYERED EGGPLANT & COURGETTE MOUSSAKA
• STUFFED PORTABELLA PILAF	• RUSTIC HARVEST VEGAN CASSOULET	• MUSHROOM MARSALA OVER POLENTA

SIDES — GRAINS & VEGETABLES

• ROSEMARY GOLD POTATOES	• CITRUS-FIRED PEPPER & ONION SAUTÉ	• MAPLE ROASTED CARROTS
• HERB-CRISPED SMASHED POTATOES	• LEMON THYME BRASSICA MEDLEY	• BALSAMIC GLAZED ROOT MEDLEY
• WHIPPED BUTTER MASHED POTATOES	• SIGNATURE ROASTED SEASONAL VEGETABLES	• GARLIC BLISTERED GREEN BEANS
• HARVEST WILD RICE PILAF	• GARLIC-TOSSED MARKET VEGGIES	• GOLDEN CAULIFLOWER GRATIN

SIDES — PASTA

• HOMESTYLE MAC & CHEESE	• SUNDRIED TOMATO & HERB PASTA SALAD	• PASTA VERDE WITH LEMON HERB VINAIGRETTE
• SMOKED CHEDDAR MAC BAKE	• MEDITERRANEAN GARDEN PASTA SALAD	• WILLAMETTE VALLEY WALDORF
• TUSCAN ARTICHOKE SALAD	• PESTO TORTELLINI SALAD	• ASPARAGUS RICOTTA RADIATORI

SALADS

• CLASSIC CAESAR	• SUMMER MARKET CHOP	• WINTER ORCHARD SPINACH SALAD
• POBLANO WATERMELON SALAD	• ORGANIC GARDEN SALAD	• GOLDEN HARVEST KALE SALAD
• SPRING GARDEN CHOP	• ARUGULA SNAP PEA SALAD	• STRAWBERRY & HAZELNUT SALAD

AVAILABLE HOUSE DRESSINGS: RANCH, BLUE CHEESE, CREAMY CAESAR, GREEN GODDESS (GLUTEN FREE, VEGETARIAN, CONTAINS DAIRY) APPLE CIDER VINAIGRETTE, RED WINE-DIJON VINAIGRETTE, POMEGRANATE VINAIGRETTE, CILANTRO-LIME VINAIGRETTE, LEMON TAHINI (GLUTEN FREE, VEGAN)