

# Where Love Meets Delicious

## Say "I Do" to Exceptional Cuisine

Your wedding day is a special occasion that deserves unforgettable food. At Latitude Catering, we believe catering goes beyond just the meal. We are passionate about creating a culinary experience that reflects your unique style and complements your wedding theme.

## Craft Your Dream Menu

We offer a variety of custom menu options to suit your vision and budget. From intimate gatherings to grand celebrations, our team will work closely with you to craft a perfect menu that delights your guests.

- **Fresh, Seasonal Ingredients:** We source locally grown, high-quality ingredients to ensure the freshest and most flavorful dishes.
- **Dietary Accommodations:** We cater to all dietary needs, including vegetarian, vegan, gluten-free, and other restrictions.
- **Culinary Expertise:** Our experienced chef prepare a variety of cuisines to suit your preferences, from classic comfort food to elegant international flavors.



## Let's Make Your Wedding Dream a Reality

Schedule a free consultation with one of our catering specialists today. We'll discuss your vision, dietary needs, and budget to create a personalized proposal that exceeds your expectations.





# JOHN WOOTERS

Chef

## • *Price Tiers:*

- **Bronze Package:**
  - Small Intimate Wedding
  - Rehearsal dinner
  - Includes a selection of passed hors d'oeuvres, a plated main course with two choices and a delicious wedding cake
- **Silver Package:**
  - Medium Size Wedding
  - More elaborate menu
  - Features a wider selection of passed appetizers, a plated dinner with three main course options and a decadent dessert buffet
- **Gold Package:**
  - Large Wedding
  - Luxurious dining experience
  - Includes a premium selection of passed hors d'oeuvres, a chef-curated carving station with multiple protein options, an elegant plated dessert, and a late-night snack station

## • CONTACT

✉ [johnw@latcat.com](mailto:johnw@latcat.com)

☎ 520-888-3000

🌐 [www.latitudecatering.com](http://www.latitudecatering.com)

## • BEYOND THE FOOD

- **Event Rentals:**  
We can assist with the rental of tables, chairs, linens, and tableware to create a cohesive atmosphere
- **Professional Staff:**  
Our experienced event staff will ensure a seamless dining experience for you and your guests

# Wedding Menu

## SAMPLE OF

## “A CELEBRATION OF FLAVORS”



### TIER 1 : HORS D'OEUVRES

- Sweet & Savory: Mini brie and fig crostini with a balsamic glaze (vegetarian)
- Light & Refreshing: Cucumber gazpacho shooters with a dollop of crème fraîche
- Hearty & Delicious: Mini lamb meatballs with a mint yoghurt dip (gluten-free option available)



### TIER 2 : MAIN COURSE

Choice of plated dinner:

- Seared Scallops with Lemon Risotto: Pan-seared scallops served on a bed of creamy lemon risotto with shaved asparagus
- Herb-Crusted Chicken Breast with Roasted Vegetables: Seasoned chicken breast with a crispy herb crust, served with roasted root vegetables and a light white wine sauce
- Grilled Portobello Steak with Goat Cheese and Arugula: A marinated portobello mushroom grilled to perfection, topped with creamy goat cheese and a bed of peppery arugula (vegetarian)



# Wedding Menu

## SAMPLE OF

## “A CELEBRATION OF FLAVORS”



### TIER 3 : DESSERT

Plated or buffet style:

- Mini Dessert Selection: A delightful assortment of bite-sized treats, such as chocolate dipped strawberries, mini cheesecakes and fruit tarts



### BEVERAGES:

- Throughout the evening, a selection of soft drinks, iced tea, coffee and/or mocktails

### OPTIONAL ADD-ONS:

- Late-Night Snack: A miniature burger and fries station for guests to enjoy after dancing the night away



### PLEASE NOTE:

- This is a sample menu and you can customize to reflect your personal preferences and dietary needs of your guests



## Rehearsal Dinner Buffet Sample Menus

### Menu 1: Italian Feast

- **Antipasto Platter:**  
A selection of cured meats (prosciutto, salami, capicola), marinated olives, roasted peppers, artichoke hearts, and assorted cheeses (Parmesan, mozzarella, provolone) served with crostini bread
- **Pasta Station:**  
Choose from two freshly made pastas (e.g., penne and fettuccine) with classic sauces like marinara and creamy Alfredo. Add-ons can include grilled chicken, meatballs and sautéed vegetables
- **Salad Station:**  
A mix of fresh greens with a variety of toppings like cherry tomatoes, cucumbers, red onions, crumbled feta cheese, and balsamic vinaigrette dressing
- **Dessert:**  
Tiramisu with chocolate ganache and fresh berries

### Menu 2: International Tapa

- **Hummus Pita Station:**  
Creamy hummus served with warm pita bread, chopped vegetables (cucumber, tomato, red onion) and olives
- **Spanish Tapas:**  
A selection of bite-sized dishes like Gambas al Ajillo (shrimp with garlic), Patatas Bravas (spicy potatoes) and Croquetas de Jamón (ham croquettes)
- **Asian Influences:**  
Mini spring rolls with dipping sauce, chicken satay with peanut sauce, and vegetable dumplings
- **Dessert:**  
A platter of assorted international sweets like baklava, churros and cookies with chocolate and caramel dipping sauce

### Menu 3: Backyard BBQ

- **Grilled or Smoked Meats:**  
A selection of marinated options like chicken breasts, burgers, pulled pork, brisket and sausages (vegetarian option available)
- **Sides:**  
The classics such as baked beans, coleslaw, potato salad and macaroni salad
- **Fixings Bar:**  
Buns, condiments (ketchup, mustard, BBQ sauce, mayo), sliced onions, pickles, and fresh tomatoes for customization
- **Dessert:**  
A classic American dessert spread with assorted pies (apple, cherry, blueberry), brownies, and ice cream with toppings

**These are just starting points! We invite you to mix and match elements or add your own personal touches to create a unique and delicious rehearsal dinner menu for your celebration!**