



# Michael's

EVENT CATERING LLC

## New Jersey

(Events with-in 1.5 hours away)

### WEDDING PACKAGES

PASSED HORS D'OEUVRES  
PLATED, SIT DOWN SERVICE  
TRADITIONAL BUFFET OPTIONS  
BARBECUE BUFFET OPTIONS

ASIAN MENUS:  
PASSED HORS D'OEUVRES  
BUFFET OPTIONS  
PLATED, SIT DOWN SERVICE  
ASIAN ADD-ONS

MEXICAN / SPANISH BUFFET  
FOOD TRUCK OPTIONS  
SERVICE STAFF

PHOTO BOOTH & RENTALS  
BEVERAGES & COFFEE STATIONS  
DISPLAYS & COLD STATIONS  
MEAT CARVING & HOT STATIONS  
DESSERTS & SWEET TREATS  
PROFESSIONAL SERVICES  
TASTING INFORMATION  
SUGGESTED VENUES / RENTALS

609-859-8900

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

V.4NJ.0.021822



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# Michael's

EVENT CATERING LLC

## ABOUT MICHAEL'S EVENT CATERING

Our team can help streamline your event choices to exactly what you dreamed about.

Michael Brown, the dedicated owner and head chef of Michael's Event Catering, was born in southern New Jersey and has been passionately cooking since 2001. Michael received an Associate's degree in Culinary Arts from Johnson and Wales University before working for various esteemed catering and banquet companies. After studying and traveling extensively, Michael decided to open his own business in 2009. He is committed to his core values of being customer focused, having quality food, and dependable service.

Michael's Event Catering combines expert planning and service to make your event memorable, relaxing, and just as incredible as the food itself. In addition to our catering services, we offer online ordering where you can buy our homemade meals, fresh baked goods, and desserts to go!

Planning a party, wedding, or other major event is time-consuming enough without worrying about quality service. We specialize in satisfying our customers with chocolate-covered fruit, beautiful centerpieces, fruit carvings, and flexible menus.

Michael's Event Catering serves all of the New Jersey, New York, Delaware, Pennsylvania, & Maryland areas with our reliable, highly-trained, and licensed team.

Thank you for considering Michael's Event Catering for your special event. We look forward to working alongside you to create an unforgettable event.

Due to the nature of our business we are not able to accommodate walk-ins. Please call to schedule a food pick-up or menu tasting. Appointments are recommended to be made 2 weeks ahead. Appointments may be booked within a shorter timeframe, based on availability.

Office Phone: (609) 859-8900  
Email: [Info@michaelseventcatering.com](mailto:Info@michaelseventcatering.com)





## Included with Packages

Menu Packages	Hours of Service	Cocktail Service	Reception Maintenance	Water Pitcher Bread Basket Service	Cake Cutting	Coffee Station	Kitchen & Service Staff	*Site Clean Up
<i>Silver Passed Hor D'oeuvres</i>	3 hrs Food Service 9 hrs total	3 hrs Passed w/ Stations	Servers will Clear Tables & Collect Trash	Water Pitchers Included in Package	Included in Package	Not Included in Package	Included in Package 20 Guest :1 Staff	Included in Package
<i>Gold Passed Hor D'oeuvres</i>	3 hrs Food Service 9 hrs total	3 hrs Passed w/ Stations	Servers will Clear Tables & Collect Trash	Water Pitchers Included in Package	Included in Package	Not Included in Package	Included in Package 20 Guest :1 Staff	Included in Package Trash Removal
<i>Plated, Sit Down</i>	1.5 hrs Food Service 9 hrs total	1 hr Passed w/ Stationary	Servers will Clear Tables & Collect Trash	Included in Package	Included in Package	Included in Package	Included in Package 12 Guest :1 Staff	Included in Package Trash Removal
<b>BUFFETS</b>								
<i>Bronze Buffet</i>	2 hrs Food Service 9 hrs total	1 hr Limited Stationary	Servers will Clear Tables & Collect Trash	Included in Package	Included in Package	Not Included in Package	Included in Package 30 Guest :1 Staff	Included in Package
<i>Silver Buffet</i>	2 hrs Food Service 9 hrs total	1 hr Limited Stationary	Servers will Clear Tables & Collect Trash	Included in Package	Included in Package	Not Included in Package	Included in Package 30 Guest :1 Staff	Included in Package
<i>Gold Buffet</i>	2 hrs Food Service 9 hrs total	1 hr Passed w/ Stationary	Servers will Clear Tables & Collect Trash	Included in Package	Included in Package	Not Included in Package	Included in Package 20 Guest :1 Staff	Included in Package
<i>Platinum Buffet</i>	2 hrs Food Service 9 hrs total	1 hr Passed w/ Stationary	Servers will Clear Tables & Collect Trash	Included in Package	Included in Package	Included in Package	Included in Package 20 Guest :1 Staff	Included in Package Trash Removal
<i>Bronze BBQ Buffet</i>	2 hrs Food Service 9 hrs total	1 hr Limited Stationary	Servers will Clear Tables & Collect Trash	Included in Package	Included in Package	Not Included in Package	Included in Package 30 Guest :1 Staff	Included in Package
<i>Silver BBQ Buffet</i>	2 hrs Food Service 9 hrs total	1 hr Limited Stationary	Servers will Clear Tables & Collect Trash	Included in Package	Included in Package	Not Included in Package	Included in Package 30 Guest :1 Staff	Included in Package
<i>Gold BBQ Buffet</i>	2 hrs Food Service 9 hrs total	1 hr Passed w/ Stationary	Servers will Clear Tables & Collect Trash	Included in Package	Included in Package	Not Included in Package	Included in Package 20 Guest :1 Staff	Included in Package
<i>Platinum BBQ Buffet</i>	2 hrs Food Service 9 hrs total	1 hr Passed w/ Stationary	Servers will Clear Tables & Collect Trash	Included in Package	Included in Package	Included in Package	Included in Package 20 Guest :1 Staff	Included in Package Trash Removal
<b>THEMED</b>								
<i>Asian Gold Buffet</i>	2 hrs Food Service 9 hrs total	1 hr Passed w/ Stationary	Servers will Clear Tables & Collect Trash	Shrimp Chips (Tri-Color) Included in Package	Included in Package	Not Included in Package	Included in Package 20 Guest :1 Staff	Included in Package
<i>Asian Platinum Buffet</i>	2 hrs Food Service 9 hrs total	1 hr Passed w/ Stationary	Servers will Clear Tables & Collect Trash	Shrimp Chips (Tri-Color) Included in Package	Included in Package	Included in Package	Included in Package 20 Guest :1 Staff	Included in Package
<i>Asian Plated, Sit Down</i>	2 hrs Food Service 9 hrs total	1 hr Passed w/ Stationary	Servers will Clear Tables & Collect Trash	Shrimp Chips (Tri-Color) Included in Package	Included in Package	Included in Package	Included in Package 12 Guest :1 Staff	Included in Package Trash Removal
<i>Mexican Buffet</i>	2 hrs Food Service 9 hrs total	1 hr Passed w/ Stationary	Servers will Clear Tables & Collect Trash	Salsa & Chips Included in Package	Included in Package	Not Included in Package	Included in Package 25 Guest :1 Staff	Included in Package
<i>Food Trucks</i>	2 hrs Food Service 4.5 hrs total	No Appetizer Service	Food Truck Staff Does Not Clear Tables	Not Included in Package	Not Included in Package	Not Included in Package	Included in Package 1 Chef / 2 Servers	Not Included in Package

\*Site Clean Up: Staff will clear trash from tables and consolidate all centerpieces to one table

If linens are rented from Michael's Event Catering, LLC our Staff will collect all linens.

Event Trash Removal is not included in all packages, a fee of \$2.50 Per Person will be charged if host needs trash taken

(This covers Bags, Trash Cans, Transportation, Sanitation, and Disposal services)

### Items Not Included in Packages, Available for Additional Fees

Beverages  
Bar Glass Ware

Bar Ware  
Champgne Glasses

Table Linens  
Desserts

Alcohol  
Day of Cordinator

**Rentals:** Tents, Tables, Chairs, Bathroom Trailers, Lighting  
**Centerpieces:** Setting up, Displaying, or Building

\*\*All Prices in Book are subject to change without notice prices can not be retro active and must be in line with current version of wedding book



## PASSED HORS D'OEUVRES PACKAGES

Passed Hors D'oeuvres Wedding Packages are typically used for wedding couples looking for a "Party-Like" atmosphere.

Encouraging guests to move about and interact with our social staff with passed appetizers, live stations, and bar service. Usually paired with limited seating and more high tops and dancing area.

NOTES: \_\_\_\_\_

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## SILVER PASSED HORS D'OEUVRES PACKAGE APPETIZER SERVICE ONLY

Formal appetizers and hors d'oeuvres, individually served by our trained and experienced waitstaff.  
3 hours of passed hors d'oeuvres and plated appetizers are included in package.

Total Event Time is 9 Hours:

3 Hour Set-up • 5 Hour Service (includes 3 hours passed hors d'oeuvres) • 1 Hour Clean-up

Prices include dinnerware & cutlery, water pitcher service, cake cutting, and passed hors d'oeuvres, served by our friendly and experienced staff.

Price per person. Excludes tax, 15% gratuity, and 10% service charge.

### INCLUDED IN PACKAGE

**Service Staff** • Chef, Head Server, Servers, and Dishwashers (with chinaware only)

**Passed Hors D'oeuvres Selections** • 5 Silver, 2 Gold (page 5)

**Plated Appetizer Selections** • 2 Silver, 1 Gold (page 5)

**Live Stations** • Select 1 (page 5)

### DINNERWARE & CUTLERY OPTIONS

Prices include your choice of chinaware or reflectionware. Other metal, disposable, and eco-friendly options available upon request.

#### REFLECTIONWARE

PER PERSON

Heavy weight plastic dinnerware and cutlery offers premium performance and disposable convenience, without compromising an upscale presentation.

INCLUDED: Plastic 10.25" Dinner Plates, 10oz Salad Bowls, Appetizer Plates, Dessert Plates, Plastic Water Cups, Linen-Like Paper Napkins, Forks, Knives, and Spoons

25-40 GUESTS	41-50 GUESTS	51-80 GUESTS	81-100 GUESTS	101-150 GUESTS	151+ GUESTS
\$80.99	\$75.99	\$64.99	\$61.99	\$59.99	\$58.99

#### CHINWARE

PER PERSON

Elegant and classic porcelain dinnerware with matching metal utensils.

INCLUDED: Porcelain 10.25" Dinner Plates, 10oz Salad Bowls, Appetizer Plates, Dessert Plates, Glass Water Goblets, Linen Napkins, Metal Forks, Knives, and Spoons

25-40 GUESTS	41-50 GUESTS	51-80 GUESTS	81-100 GUESTS	101-150 GUESTS	151+ GUESTS
\$88.99	\$83.99	\$72.99	\$68.99	\$67.99	\$66.99

### ADDITIONAL INFO

- Beverages (soda, lemonade, tea) and Coffee / Tea Services are available as package add-ons. (pg 49)
- Certified Bartenders and Bar Services are available at an additional cost, per location approval.
- Special food requests as well as any dietary need options, are always available with any package.
- Exact count of guests and any other changes are required no later than 14 days prior to wedding date.
- If no adequate kitchen is provided at the venue, a \$500.00 fee will be charged for a kitchen set-up.
- Additional Fees may apply for further locations needing kitchens. Please call for more information.
- All Packages are charged a Minimum Gratuity of 15%.
- Service Charge includes all related needs required for any event: consultations, travel, deliveries & pick-ups, linen cleaning, equipment use, disposable products, etc.

# SILVER HORS D'OEUVRES & APPETIZERS

## PASSED FOOD ITEMS AND PLATED OPTIONS

### HORS D'OEUVRES - SILVER

Pigs in a Blanket	Mini Meat Balls Marinara	Pin Wheel Wraps
Mini Vegetable Spring Rolls	Mini Quiche	Fried Ravioli
Mini Cheese Quesadillas	Handmade Chicken Tenders	Mozzarella Sticks
Coconut Shrimp	Veggie Shooters	Fruit Kabobs (Seasonal)
Fried Shrimp	Ham and Gouda Puff Pastry	Fried Broccoli & Cheese Bites
Guacamole Shooters	Chicken and Feta Puff Pastry	Tuxedo Blend Chicken Strips
Jalapeño Poppers	Sausage Stuffed Mushrooms	Spanakopita

### HORS D'OEUVRES - GOLD

BBQ Beef Brisket Sliders	Mini Crab Cakes	Chicken Taquitos
BBQ Pulled Pork Sliders	Thai Shrimp Skewers	Artichoke Hearts & Goat Cheese
Cocktail Shrimp Shooters	Mini Chicken Quesadillas	Grilled Chicken Skewers
Chicken or Pork Pot Stickers	Mozzarella Caprese Skewers	Teriyaki, BBQ, Peanut, Garlic, or Jerk
Grilled Shrimp Skewers		

### PLATED APPETIZERS - SILVER

Cold Spinach Dip	Buffalo Chicken Dip	Chicken Wings
Vegetable Crudit� with Ranch	Tomato Bruschetta	Plain, BBQ, Mild Buffalo, Hot and Sweet, Garlic-Parmesan, Teriyaki, Jerk, Thai Chili
	Fresh Fruit Basket with Chopped Fruits	

### PLATED APPETIZERS - GOLD

Grilled Vegetable Display with Hummus  
 Freshly Sliced Mozzarella Cheese with Tomatoes & Basil Display  
 Smoked Salmon Display with Tea Bread and Lemon Dill Cream Cheese Spread

#### Antipasto Display

Sliced Cured Meats: Mortadella, Spanish chorizo, Prosciutto  
 Cheeses: Asiago, Parmesan, Mozzarella, Feta  
 Pairings: Olives, Marinated Mushrooms, Roasted Peppers, Marinated Artichoke Hearts  
 Comes with Sliced Baguette Pieces

#### Domestic and Imported Cheese Display

Select 4 Types: Sharp Cheddar, Gruyere, Brie, Camembert, Burrata, Fresh Mozzarella, Goat, Feta Cheese, Parmigiano Reggiano, Smoked Gouda, Provolone, Gorgonzola

### LIVE STATIONS

Pasta Station	Fajita Station	Carving Station (Select 1)
Cheese Steak Station	Mashed Potato Bar	Honey Ham, Pork Tenderloin, or Roasted Turkey Breast

SPECIAL DIETARY OPTIONS AND SUBSTITUTES AVAILABLE  
 Vegan, Vegetarian, Gluten Free, Dairy Free, Food Allergies, & More



## GOLD PASSED HORS D'OEUVRES PACKAGE APPETIZER SERVICE ONLY

Formal appetizers and hors d'oeuvres, individually served by our trained and experienced waitstaff.  
3 hours of passed hors d'oeuvres and plated appetizers are included in package.

Total Event Time is 9 Hours:

3 Hour Set-up • 5 Hour Service (includes 3 hours passed hors d'oeuvres) • 1 Hour Clean-up

Prices include dinnerware & cutlery, water pitcher service, cake cutting, and passed hors d'oeuvres, served by our friendly and experienced staff.

Price per person. Excludes tax, 15% gratuity, and 10% service charge.

### INCLUDED IN PACKAGE

**Service Staff** • Chef, Head Server, Servers, and Dishwashers (with chinaware only)

**Passed Hors D'oeuvres Selections** • 7 Silver, 4 Gold, 2 Platinum (page 7)

**Plated Appetizer Selections** • 2 Silver, 2 Gold (page 7)

**Live Stations** • Select 2 (page 7)

### DINNERWARE & CUTLERY OPTIONS

Prices include your choice of chinaware or reflectionware. Other metal, disposable, and eco-friendly options available upon request.

#### REFLECTIONWARE

PER PERSON

Heavy weight plastic dinnerware and cutlery offers premium performance and disposable convenience, without compromising an upscale presentation.

INCLUDED: Plastic 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Plastic Water Cups, Linen-Like Paper Napkins, Forks, Knives, and Spoons

25-40 GUESTS	41-50 GUESTS	51-80 GUESTS	81-100 GUESTS	101-150 GUESTS	151+ GUESTS
\$96.99	\$91.99	\$80.99	\$76.99	\$74.99	\$72.99

#### CHINWARE

PER PERSON

Elegant and classic porcelain dinnerware with matching metal utensils.

INCLUDED: Porcelain 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Glass Water Goblets, Linen Napkins, Metal Forks, Knives, and Spoons

25-40 GUESTS	41-50 GUESTS	51-80 GUESTS	81-100 GUESTS	101-150 GUESTS	151+ GUESTS
\$104.99	\$99.99	\$88.99	\$84.99	\$82.99	\$80.99

### ADDITIONAL INFO

- Beverages (soda, lemonade, tea) and Coffee / Tea Services are available as package add-ons. (pg 49)
- Certified Bartenders and Bar Services are available at an additional cost, per location approval.
- Special food requests as well as any dietary need options, are always available with any package.
- Exact count of guests and any other changes are required no later than 14 days prior to wedding date.
- If no adequate kitchen is provided at the venue, a \$500.00 fee will be charged for a kitchen set-up.
- Additional Fees may apply for further locations needing kitchens. Please call for more information.
- All Packages are charged a Minimum Gratuity of 15%.
- Service Charge includes all related needs required for any event: consultations, travel, deliveries & pick-ups, linen cleaning, equipment use, disposable products, etc.

# HORS D'OEUVRES & APPETIZERS

## PASSED FOOD ITEMS AND PLATED OPTIONS

### HORS D'OEUVRES - SILVER

Pigs in a Blanket	Mini Meat Balls Marinara	Pin Wheel Wraps
Mini Vegetable Spring Rolls	Mini Swedish Meat Balls	Clams Casino
Mini Cheese Quesadillas	Mini Quiche	Fried Ravioli
Coconut Shrimp	Handmade Chicken Tenders	Mozzarella Sticks
Fried Shrimp	Veggie Shooters	Mini Reuben Sandwich
Guacamole Shooters	Deviled Eggs	Fruit Kabobs (Seasonal)
Jalapeño Poppers	Mini Chicken Cordon Bleu	Fried Broccoli & Cheese Bites
Spanakopita	Ham and Gouda Puff Pastry	Sweet Potato Sticks
Sausage Stuffed Mushrooms	Chicken and Feta Puff Pastry	Tuxedo Blend Chicken Strips

### HORS D'OEUVRES - GOLD

Crab Stuffed Puff Pastry	Mini Crab Cakes	Chicken Taquitos
BBQ Beef Brisket Sliders	Thai Shrimp Skewers	Smoked Salmon on Tea Bread
BBQ Pulled Pork Sliders	Mini Chicken Quesadillas	Thai Money Bags with Shrimp
Cocktail Shrimp Shooters	Bacon Wrapped Scallops	Artichoke Hearts & Goat Cheese
Crab Stuffed Mushrooms	Bacon Wrapped Shrimp	Grilled Chicken Skewers
Chicken or Pork Pot Stickers	Mozzarella Caprese Skewers	Teriyaki, BBQ, Peanut, Garlic, or Jerk
Grilled Shrimp Skewers	Cucumber Medallions w/ Salmon Mousse	

### HORS D'OEUVRES - PLATINUM

Teriyaki Filet Skewers	Mini Beef Wellington Bites	Seared Tuna & Wasabi
Colossal Chunk Crab Cakes	French Lamb Lollipops	Crab Imperial
Prosciutto Wrapped Asparagus	Lobster Mac & Cheese Bites	Endive with Tuna or Chicken Salad

### PLATED APPETIZERS - SILVER

Lump Crab Meat Dip	Buffalo Chicken Dip	Hot Parmesan Artichoke & Spinach Dip
Cold Spinach Dip	Tomato Bruschetta	Chicken Wings
Vegetable Crudité with Ranch	Fresh Fruit Carving	Plain, BBQ, Mild Buffalo, Hot and Sweet, Garlic-Parmesan, Teriyaki, Jerk, Thai Chili

### PLATED APPETIZERS - GOLD

Shrimp Cocktail with Sliced Lemons  
 Grilled Vegetable Display with Hummus  
 Fruit Carving with Prosciutto Wrapped Melons  
 Stuffed Portobello Mushrooms with Crabmeat or Sausage  
 Freshly Sliced Mozzarella Cheese with Tomatoes & Basil Display  
 Smoked Salmon Display with Tea Bread and Lemon dill Cream Cheese Spread

#### Antipasto Display

Sliced Cured Meats: Mortadella, Spanish chorizo, Prosciutto  
 Cheeses: Asiago, Parmesan, Mozzarella, Feta  
 Pairings: Olives, Marinated Mushrooms, Roasted Peppers, Marinated Artichoke Hearts  
 Comes with Sliced Baguette Pieces

#### Domestic and Imported Cheese Display

Select 4 Types: Sharp Cheddar, Gruyere, Brie, Camembert, Burrata, Fresh Mozzarella, Goat, Feta Cheese, Parmigiano Reggiano, Smoked Gouda, Provolone, Gorgonzola

### LIVE STATIONS

Pasta Station	Fajita Station	Carving Station (Select 1)
Cheese Steak Station	Mashed Potato Bar	Honey Ham, Pork Tenderloin, Roasted Turkey Breast, Slow Grilled Salmon, or Filet

SPECIAL DIETARY OPTIONS AND SUBSTITUTES AVAILABLE  
 Vegan, Vegetarian, Gluten Free, Dairy Free, Food Allergies, & More



## Plated, Sit Down Wedding Information

Plated, Sit Down Wedding Package are served meals typically used for a more elegant and formal feeling event.

Passed cocktail service • 3 Course Meal • Coffee & Tea Station

The number of food selections will be needed at least 14 days before the event.  
Service staff will take orders off previously selected entrees.

NOTES: \_\_\_\_\_

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## PLATED, SIT DOWN SERVICE WITH PASSED HORS D'OEUVRES

Formal and elegant 3 course meals, individually served by our trained and experienced waitstaff.  
1 hour of passed hors d'oeuvres and plated appetizers are included in package.

Total Event Time is 9 Hours:

3 Hour Set-up • 5 Hour Service (includes 1 hour passed hors d'oeuvres & 2 hour buffet service) • 1 Hour Clean-up

Prices include dinnerware & cutlery, fresh bread baskets at guest tables, water pitcher service, cake cutting, and passed hors d'oeuvres, served by our friendly and experienced staff.

Price per person. Excludes tax, 15% gratuity, and 10% service charge.

### INCLUDED IN PACKAGE

**Service Staff** • Chef, Head Server, Servers, and Dishwashers

**Passed Hors D'oeuvres Selections** • 6 Silver, 4 Gold, 2 Platinum (page 7)

**Plated Appetizer Selections** • 2 Silver, 1 Gold (page 7)

**First Course** • Salad • 2 Accompaniments • 3 Entrées

**Standard Coffee Station (Upgrade to Served Coffee for \$2.50pp)**

### DINNERWARE & CUTLERY OPTIONS

Prices include your choice of chinaware color. Other chinaware styles available upon request.

#### CHINAWARE

PER PERSON

Elegant and classic porcelain dinnerware with matching 9 piece elegant stainless steel utensils.  
Available in: all-white, white with gold band, or white with platinum band.

INCLUDED: Porcelain 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates,  
Glass Water Goblets, Linen Napkins, Metal Forks, Knives, and Spoons

25-40 GUESTS	41-50 GUESTS	51-80 GUESTS	81-100 GUESTS	101-150 GUESTS	151+ GUESTS
\$110.99	\$106.99	\$100.99	\$97.99	\$96.99	\$94.99

EACH MENU IS FULLY CUSTOMIZABLE  
 Vegetarian, Vegan, & Gluten Free Substitutes Available  
 Vegan Crab Cakes, Grilled Ratatouille Kebabs, Roasted Potato Cups with Guacamole  
 Vegetable Fritters, Rosemary Infused Wild Rice Stuffed Mushrooms,  
 Vegan Cauliflower Tacos with Chipotle Cream, Falafel with Cilantro

### ENTRÉE ENHANCEMENTS

**Upgrade to a Wedge Salad** Iceberg with bacon, blue cheese, red onion, cherry tomatoes, balsamic. +\$0.95 per person.

**Add 3 Stuffed Shrimp to Entrées** Create a duet plate by adding fresh shrimp. +\$3.99 per person.

**Add a Sorbet Course** Cleanse your palate before your entrée with fresh fruit sorbet. +\$2.00 per person.

**Steak Topping Additions** Blue cheese, lump crab meat, homemade garlic & herb butter. +\$2.95 per person.

**Add Lobster Tail to Entrées** Create a surf and turf meal by adding a steamed lobster tail. MKT Price per person.

### ADDITIONAL INFO

- Beverages (soda, lemonade, tea) and Coffee / Tea Services are available as package add-ons. (pg 49)
- Certified Bartenders and Bar Services are available at an additional cost, per location approval.
- Special food requests as well as any dietary need options, are always available with any package.
- Exact count of guests and any other changes are required no later than 14 days prior to wedding date.
- If no adequate kitchen is provided at the venue, a \$500.00 fee will be charged for a kitchen set-up.
- Additional Fees may apply for further locations needing kitchens. Please call for more information.
- All Packages are charged a Minimum Gratuity of 15%.
- Service Charge includes all related needs required for any event: consultations, travel, deliveries & pick-ups, linen cleaning, equipment use, disposable products, etc.

# PLATED, SIT DOWN SERVICE

## MENU EXAMPLES & OPTIONS

### FIRST COURSE

SELECT ONE

Fresh Fruit Cocktail  
Shrimp Cocktail

Lump Crab Cake Duo (2oz.)  
Petite Antipasto

Soup Choice:  
Tomato Bisque Vegetable  
Chicken & Rice Cream of Mushroom

### SALAD

SELECT ONE

Includes 2 Dressings: French, Italian, Ranch, Caesar, Honey Mustard, Blue Cheese, Raspberry Vinaigrette, Balsamic, Thousand Island

Garden Caesar Spring Mix Spinach Cucumber & Tomato Caprese Wedge (+\$0.95pp)

### ACCOMPANIMENTS

Options may change due to seasonal availability.

SELECT TWO

Roasted Red Bliss Potatoes

Mixed Sautéed Vegetables

Sautéed Green Beans

Roasted Garlic Mashed Potatoes

Steamed Broccoli

Sautéed Zucchini & Squash

Mashed Sweet Potatoes

Honey Glazed Carrots

Roasted Asparagus

Roasted Tri Color Potatoes

Steamed Green Peas

Twice Baked Potatoes

Jasmine, Brown, or Wild Rice

### ENTRÉES

SELECT THREE

#### Filet Mignon 6oz.

Slow grilled filet with a sea salt and garlic dry rub, served with a roasted shallot demi-glace.

Make it a 10oz. filet for \$5.99 more per person

#### Roasted Prime Rib 7oz.

Garlic encrusted prime rib, slow roasted to a medium-medium rare. Paired with a flavorful au jus.

#### Veal Saltimbocca

Sautéed veal medallions topped with mushrooms, spinach, prosciutto and mozzarella. Served with a sage demi-glace.

#### Jumbo Lump Crab Cakes 6oz.

Our house crab cakes made with jumbo lump crab meat. Served with a lemon garlic aoli sauce.

#### Stuffed Flounder

Fresh caught flounder, stuffed with our special blend of sweet crab meat and minced shrimp.

#### Jumbo Shrimp: Coconut or Panko

Hand dipped in your choice of coconut or panko breading. Served with apricot marmalade, or cocktail sauce.

#### Parmigiana: Chicken or Veal

Your choice of chicken or veal, hand breaded and topped with melted mozzarella cheese in our tomato-basil sauce.

#### Marsala: Chicken or Veal

Your choice of chicken or veal, lightly breaded and pan seared with mushrooms in a marsala wine sauce.

#### Roasted Chicken with Spinach & Feta Topping

Slow roasted chicken breast topped with fresh sautéed spinach, garlic, and feta cheese.

#### Roasted Stuffed Pork Tenderloin Medallions

Slow roasted pork tenderloin rolled with fire roasted red peppers, shallots, and homemade stuffing.

#### Salmon: Pecan Encrusted, Lemon Herb, or Teriyaki

Fresh grilled salmon with your choice of either a honey and pecan crust, lemon herb, or teriyaki glaze.

#### Pineapple Honey Glazed Ham

Slow cooked ham, drizzled with our brown sugar honey glaze. Topped with sliced pineapples.

#### Lamb: Leg or Chops

Your choice of roasted or grilled, with a sea salt, garlic, cracked pepper, rosemary, and lemon crust.

#### Oven Roasted Turkey

Tender, slow roasted turkey breast, sliced and served with homemade gravy.

#### Risotto: Mushroom, Garlic - Parmesan, Spinach, or Butternut Squash

A creamy Italian dish made from Arborio rice, sautéed with white wine, garlic, shallots, & chicken (or vegetable) stock.

#### Braised Short Rib

Braised Ribs Slow cooked for 10 hours and served with a pan gravy reduction.



## Buffet Wedding Information

Buffet Wedding Packages are typically used for a more casual atmosphere.

### *Bronze Package*

Stationary Cocktail service • 1 Salad • 2 Accompaniments • 2 Entrees

### *Silver Package*

Stationary Cocktail service • 1 Salad • 2 Accompaniments • 1 Pasta • 2 Entrees

### *Gold, & Platinum Packages*

Cocktail service • 1 Salad • 2 Accompaniments • 1 Pasta • 3 Entrees

Buffet allows your guests to choose from a variety of selections.  
Service staff will serve your guests on the buffet line.

NOTES: \_\_\_\_\_

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## BUFFET SERVICE BRONZE PACKAGE, WITH STATIONARY APPETIZERS

Classic menu options served to your guests by our experienced staff, in an elegant buffet setting.  
1 hour of plated appetizers included in package, upgrades available.

Total Event Time is 9 Hours:

3 Hour Set-up • 5 Hour Service (1 Hour Stationary Cocktail Hour & 2 hour buffet service) • 1 Hour Clean-up

Prices include dinnerware & cutlery, fresh bread baskets at guest tables, water pitcher service, cake cutting, and professional service from our friendly and experienced staff.

Price per person. Excludes tax, 15% gratuity, and 10% service charge.

### INCLUDED IN PACKAGE

**Service Staff** • Chef, Head Server, Servers, and Dishwashers (with chinaware only)

**Plated Appetizer Selections** • 2 Silver (page 5)

1 Salad • 2 Accompaniments • 2 Entrées

EACH MENU IS FULLY CUSTOMIZABLE  
Vegetarian, Vegan, & Gluten Free Substitutes Available  
Vegan Crab Cakes, Grilled Ratatouille Kebabs, Roasted Potato Cups with Guacamole  
Vegetable Fritters, Rosemary Infused Wild Rice Stuffed Mushrooms,  
Vegan Cauliflower Tacos with Chipotle Cream, Falafel with Cilantro

### DINNERWARE & CUTLERY OPTIONS

Prices include your choice of chinaware or reflectionware. Other metal, disposable, and eco-friendly options available upon request.

#### REFLECTIONWARE

PER PERSON

Heavy weight plastic dinnerware and cutlery offers premium performance and disposable convenience, without compromising an upscale presentation.

INCLUDED: Plastic 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Plastic Water Cups, Linen-Like Paper Napkins, Forks, Knives, and Spoons

25-40 GUESTS	41-50 GUESTS	51-80 GUESTS	81-100 GUESTS	101-150 GUESTS	151+ GUESTS
\$85.99	\$65.99	\$53.99	\$48.99	\$47.99	\$45.99

#### CHINWARE

PER PERSON

Elegant and classic porcelain dinnerware with matching metal utensils.

INCLUDED: Porcelain 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Glass Water Goblets, Linen Napkins, Metal Forks, Knives, and Spoons

25-40 GUESTS	41-50 GUESTS	51-80 GUESTS	81-100 GUESTS	101-150 GUESTS	151+ GUESTS
\$93.99	\$73.99	\$61.99	\$56.99	\$55.99	\$53.99

### ADDITIONAL INFO

- Beverages (soda, lemonade, tea) and Coffee / Tea Services are available as package add-ons. (pg 49)
- Certified Bartenders and Bar Services are available at an additional cost, per location approval.
- Special food requests as well as any dietary need options, are always available with any package.
- Exact count of guests and any other changes are required no later than 14 days prior to wedding date.
- If no adequate kitchen is provided at the venue, a \$500.00 fee will be charged for a kitchen set-up.
- Additional Fees may apply for further locations needing kitchens. Please call for more information.
- All Packages are charged a Minimum Gratuity of 15%.
- Service Charge includes all related needs required for any event: consultations, travel, deliveries & pick-ups, linen cleaning, equipment use, disposable products, etc.

# BUFFET SERVICE - BRONZE PACKAGE

## MENU EXAMPLES & OPTIONS

### SALAD

SELECT ONE

Includes 2 Dressings: French, Italian, Ranch, Caesar, Honey Mustard, Raspberry Vinaigrette, Balsamic

Garden Caesar Spring Mix

### ACCOMPANIMENTS

Options may change due to seasonal availability.

SELECT TWO

Roasted Herb Red Bliss Potatoes	Mixed Seasonal Vegetables	Butternut Squash
Roasted Garlic Mashed Potatoes	Sweet Corn Kernels	Sautéed Zucchini
Mashed Sweet Potatoes	Honey Glazed Carrots	Steamed Green Beans
Jasmine, Brown, or Wild Rice		
Baked Macaroni and Cheese		

### ENTRÉES

SELECT TWO

#### Chicken Primavera

Sliced chicken breast sautéed in garlic & olive oil and tossed with fresh broccoli, spinach, and tomatoes.

#### Meatballs: Beef or Vegetarian

Served with our homemade tomato-basil sauce. Vegetarian style made with a chick pea base.

#### Pulled Pork or Chicken

Our house special pulled pork or chicken with your choice of Italian style or bbq sauce.

#### Sausage Medallions

Grilled sausage with sautéed sweet bell peppers, onions, & sun-dried tomatoes.

#### Chicken Parmigiana

Hand breaded and topped with melted mozzarella cheese in our tomato-basil sauce.

#### Chicken Marsala

Lightly breaded and pan seared with mushrooms in a marsala wine sauce.

#### Chicken Picatta

Thinly sliced chicken breast pan seared in white wine and lemon with capers.

#### Hot Roast Beef

Angus beef encrusted with a garlic and burgundy mixture. Served with a roasted shallot brown gravy.

**Pasta:** Each option comes with choice of sauce: Marinara with Basil, Pesto, Alfredo, Vodka, Garlic and Olive oil

Penne	Stuffed Shells	Bow Ties
Spaghetti	Baked Rigatoni	Potato Gnocchi



## BUFFET SERVICE SILVER PACKAGE, WITH STATIONARY APPETIZERS

Classic menu options served to your guests by our experienced staff, in an elegant buffet setting.  
1 hour of plated appetizers included in package, upgrades available.

Total Event Time is 9 Hours:

3 Hour Set-up • 5 Hour Service (1 Hour Stationary Cocktail Hour & 2 hour buffet service) • 1 Hour Clean-up

Prices include dinnerware & cutlery, fresh bread baskets at guest tables, water pitcher service, cake cutting, and professional service from our friendly and experienced staff.

Price per person. Excludes tax, 15% gratuity, and 10% service charge.

### INCLUDED IN PACKAGE

**Service Staff** • Chef, Head Server, Servers, and Dishwashers (with chinaware only)

**Plated Appetizer Selections** • 2 Silver, 1 Gold (page 5)

1 Salad • 2 Accompaniments • 1 Pasta • 2 Entrées

PASSED HORS D'OEUVRES SERVICE INCLUDED IN GOLD & PLATINUM PACKAGES ONLY

Vegetarian, Vegan, & Gluten Free Substitutes Available  
Vegan Crab Cakes, Grilled Ratatouille Kebabs, Roasted Potato Cups with Guacamole  
Vegetable Fritters, Rosemary Infused Wild Rice Stuffed Mushrooms,  
Vegan Cauliflower Tacos with Chipotle Cream, Falafel with Cilantro

### DINNERWARE & CUTLERY OPTIONS

Prices include your choice of chinaware or reflectionware. Other metal, disposable, and eco-friendly options available upon request.

#### REFLECTIONWARE

PER PERSON

Heavy weight plastic dinnerware and cutlery offers premium performance and disposable convenience, without compromising an upscale presentation.

INCLUDED: Plastic 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Plastic Water Cups, Linen-Like Paper Napkins, Forks, Knives, and Spoons

25-40 GUESTS	41-50 GUESTS	51-80 GUESTS	81-100 GUESTS	101-150 GUESTS	151+ GUESTS
\$92.99	\$72.99	\$60.99	\$54.99	\$53.99	\$50.99

#### CHINWARE

PER PERSON

Elegant and classic porcelain dinnerware with matching metal utensils.

INCLUDED: Porcelain 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Glass Water Goblets, Linen Napkins, Metal Forks, Knives, and Spoons

25-40 GUESTS	41-50 GUESTS	51-80 GUESTS	81-100 GUESTS	101-150 GUESTS	151+ GUESTS
\$100.99	\$80.99	\$68.99	\$62.99	\$61.99	\$58.99

### ADDITIONAL INFO

- Beverages (soda, lemonade, tea) and Coffee / Tea Services are available as package add-ons. (pg 49)
- Certified Bartenders and Bar Services are available at an additional cost, per location approval.
- Special food requests as well as any dietary need options, are always available with any package.
- Exact count of guests and any other changes are required no later than 14 days prior to wedding date.
- If no adequate kitchen is provided at the venue, a \$500.00 fee will be charged for a kitchen set-up.
- Additional Fees may apply for further locations needing kitchens. Please call for more information.
- All Packages are charged a Minimum Gratuity of 15%.
- Service Charge includes all related needs required for any event: consultations, travel, deliveries & pick-ups, linen cleaning, equipment use, disposable products, etc.

# BUFFET SERVICE - SILVER PACKAGE

## MENU EXAMPLES & OPTIONS

### SALAD

SELECT ONE

Includes 2 Dressings: French, Italian, Ranch, Caesar, Honey Mustard, Blue Cheese, Raspberry Vinaigrette, Balsamic, Thousand Island

Garden Caesar Spring Mix Cucumber & Tomato

### ACCOMPANIMENTS

Options may change due to seasonal availability.

SELECT TWO

Roasted Herb Red Bliss Potatoes	Mixed Seasonal Vegetables	Steamed Green Peas
Roasted Garlic Mashed Potatoes	Sweet Corn Kernels	Butternut Squash
Mashed Sweet Potatoes	Steamed Broccoli	Sautéed Zucchini
Jasmine, Brown, or Wild Rice	Honey Glazed Carrots	Steamed Green Beans
Baked Macaroni and Cheese		

### PASTA

SELECT ONE

Each option comes with choice of sauce: Marinara with Basil, Pesto, Alfredo, Vodka, Garlic and Olive oil

Penne	Stuffed Shells	Baked Tortellini Cheese or Beef
Spaghetti	Baked Rigatoni	Lasagna Cheese or Beef
Bow Ties	Potato Gnocchi	Ravioli Four Cheese, Spinach, or Beef

### ENTRÉES

SELECT TWO

#### Chicken Primavera

Sliced chicken breast sautéed in garlic & olive oil and tossed with fresh broccoli, spinach, and tomatoes.

#### Eggplant Rollatini

Fresh eggplant layered with ricotta cheese, a touch of homemade marinara, and topped with mozzarella cheese.

#### Meatballs: Beef or Vegetarian

Served with our homemade tomato-basil sauce. Vegetarian style made with a chick pea base.

#### Pulled Pork or Chicken

Our house special pulled pork or chicken with your choice of Italian style or bbq sauce.

#### Sausage Medallions

Grilled sausage with sautéed sweet bell peppers, onions, & sun-dried tomatoes.

#### Chicken Parmigiana

Hand breaded and topped with melted mozzarella cheese in our tomato-basil sauce.

#### Chicken Marsala

Lightly breaded and pan seared with mushrooms in a marsala wine sauce.

#### Chicken Francese

Tender chicken breast dipped in egg and sautéed in our imported white wine & lemon sauce.

#### Chicken Picatta

Thinly sliced chicken breast pan seared in white wine and lemon with capers.

#### Roasted Chicken with Spinach & Feta Topping

Slow roasted chicken breast topped with fresh sautéed spinach, garlic, and feta cheese.

#### Roasted Stuffed Pork Tenderloin Medallions

Slow roasted pork tenderloin rolled with fire roasted red peppers, shallots, and homemade stuffing.

#### Oven Roasted Turkey

Tender, slow roasted turkey breast, sliced and served with homemade gravy.

#### Risotto: Mushroom, Garlic - Parmesan, Spinach, or Butternut Squash

A creamy Italian dish made from Arborio rice, sautéed with white wine, garlic, shallots, & chicken (or vegetable) stock.

#### Hot Roast Beef

Angus beef encrusted with a garlic and burgundy mixture. Served with a roasted shallot brown gravy.



## BUFFET SERVICE GOLD PACKAGE, WITH PASSED HORS D'OEUVRES

Classic menu options served to your guests by our experienced staff, in an elegant buffet setting.  
1 hour of passed hors d'oeuvres and plated appetizers are included in package.

Total Event Time is 9 Hours:

3 Hour Set-up • 5 Hour Service (includes 1 hour passed hors d'oeuvres & 2 hour buffet service) • 1 Hour Clean-up

Prices include dinnerware & cutlery, fresh bread baskets at guest tables, water pitcher service, cake cutting, and passed hors d'oeuvres, served by our friendly and experienced staff.

Price per person. Excludes tax, 15% gratuity, and 10% service charge.

### INCLUDED IN PACKAGE

**Service Staff** • Chef, Head Server, Servers, and Dishwashers (with chinaware only)

**Passed Hors D'oeuvres Selections** • 5 Silver, 2 Gold, 1 Platinum (page 7)

**Plated Appetizer Selections** • 2 Silver, 1 Gold (page 7)

**1 Salad • 2 Accompaniments • 1 Pasta • 3 Entrées**

EACH MENU IS FULLY CUSTOMIZABLE  
Vegetarian, Vegan, & Gluten Free Substitutes Available  
Vegan Crab Cakes, Grilled Ratatouille Kebabs, Roasted Potato Cups with Guacamole  
Vegetable Fritters, Rosemary Infused Wild Rice Stuffed Mushrooms,  
Vegan Cauliflower Tacos with Chipotle Cream, Falafel with Cilantro

### DINNERWARE & CUTLERY OPTIONS

Prices include your choice of chinaware or reflectionware. Other metal, disposable, and eco-friendly options available upon request.

#### REFLECTIONWARE

PER PERSON

Heavy weight plastic dinnerware and cutlery offers premium performance and disposable convenience, without compromising an upscale presentation.

INCLUDED: Plastic 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Plastic Water Cups, Linen-Like Paper Napkins, Forks, Knives, and Spoons

25-40 GUESTS	41-50 GUESTS	51-80 GUESTS	81-100 GUESTS	101-150 GUESTS	151+ GUESTS
\$110.99	\$89.99	\$78.99	\$70.99	\$68.99	\$66.99

#### CHINWARE

PER PERSON

Elegant and classic porcelain dinnerware with matching metal utensils.

INCLUDED: Porcelain 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Glass Water Goblets, Linen Napkins, Metal Forks, Knives, and Spoons

25-40 GUESTS	41-50 GUESTS	51-80 GUESTS	81-100 GUESTS	101-150 GUESTS	151+ GUESTS
\$118.99	\$97.99	\$86.99	\$78.99	\$76.99	\$74.99

### ADDITIONAL INFO

- Beverages (soda, lemonade, tea) and Coffee / Tea Services are available as package add-ons. (pg 49)
- Certified Bartenders and Bar Services are available at an additional cost, per location approval.
- Special food requests as well as any dietary need options, are always available with any package.
- Exact count of guests and any other changes are required no later than 14 days prior to wedding date.
- If no adequate kitchen is provided at the venue, a \$500.00 fee will be charged for a kitchen set-up.
- Additional Fees may apply for further locations needing kitchens. Please call for more information.
- All Packages are charged a Minimum Gratuity of 15%.
- Service Charge includes all related needs required for any event: consultations, travel, deliveries & pick-ups, linen cleaning, equipment use, disposable products, etc.

# BUFFET SERVICE - GOLD PACKAGE

## MENU EXAMPLES & OPTIONS

### SALAD

SELECT ONE

Includes 2 Dressings: French, Italian, Ranch, Caesar, Honey Mustard, Blue Cheese, Raspberry Vinaigrette, Balsamic, Thousand Island

Garden Caesar Spring Mix Spinach Cucumber & Tomato

### ACCOMPANIMENTS

Options may change due to seasonal availability.

SELECT TWO

Roasted Herb Red Bliss Potatoes	Mixed Seasonal Vegetables	Steamed Green Peas	Steamed Green Beans
Roasted Garlic Mashed Potatoes	Sweet Corn Kernels	Butternut Squash	Roasted Asparagus
Mashed Sweet Potatoes	Steamed Broccoli	Roasted Cauliflower	Roasted Brussel Sprouts
Jasmine, Brown, or Wild Rice	Honey Glazed Carrots	Sautéed Zucchini	Creamed Spinach
Baked Macaroni and Cheese	Sliced Portobello Mushrooms	Roasted Tri Color Potatoes	

### PASTA

SELECT ONE

Each option comes with choice of sauce: Marinara with Basil, Pesto, Alfredo, Vodka, Garlic and Olive oil

Penne	Stuffed Shells	Baked Tortellini	Cheese or Beef
Spaghetti	Baked Rigatoni	Lasagna	Cheese or Beef
Bow Ties	Potato Gnocchi	Ravioli	Four Cheese, Spinach, or Beef

### ENTRÉES

SELECT THREE

#### Chicken Primavera

Sliced chicken breast sautéed in garlic & olive oil and tossed with fresh broccoli, spinach, and tomatoes.

#### Eggplant Rollatini

Fresh eggplant layered with ricotta cheese, touch of homemade marinara, and topped with mozzarella cheese.

#### Slow Roasted Short Ribs

Short ribs marinated over 24 hours with our famous dry rub, Hard seared, & slow roasted for 7 hours. Paired with a pan gravy.

#### Flounder

Options: Garlic parm, Baked with lemon butter, Panko encrusted with parm, or Flounder with chopped spinach & parm

#### Sausage Medallions

Grilled sausage with sautéed sweet bell peppers, onions, & sun-dried tomatoes.

#### Chicken Parmigiana

Hand breaded and topped with melted mozzarella cheese, in our tomato-basil sauce.

#### Chicken Marsala

Lightly breaded and pan seared with mushrooms in a marsala wine sauce.

#### Chicken Francese

Tender chicken breast dipped in egg and sautéed in our imported white wine & lemon sauce.

#### Stuffed Roasted Chicken with Spinach & Feta

Slow roasted chicken breast stuffed with fresh sautéed spinach garlic and feta cheese.

#### Roasted Stuffed Pork Tenderloin Medallions

Slow roasted pork tenderloin rolled with fire roasted red peppers, shallots, and homemade stuffing.

#### Pineapple Honey Glazed Ham

Slow cooked ham, drizzled with our brown sugar honey glaze. Topped with sliced pineapples.

#### Oven Roasted Turkey

Tender, slow roasted turkey breast sliced and served with homemade gravy.

#### Risotto: Mushroom, Garlic - Parmesan, Spinach, or Butternut Squash

A creamy Italian dish made from Arborio rice, sautéed with white wine, garlic, shallots, & chicken (or vegetable) stock.

#### Hot Roast Beef

Angus beef encrusted with a garlic and burgundy mixture. Served with a roasted shallot brown gravy.



## BUFFET SERVICE PLATINUM PACKAGE, WITH PASSED HORS D'OEUVRES

Premium menu options served to your guests by our experienced staff, in an elegant buffet setting. 1 hour of passed hors d'oeuvres and plated appetizers are included in package.

Total Event Time is 9 Hours:

3 Hour Set-up • 5 Hour Service (includes 1 hour passed hors d'oeuvres & 2 hour buffet service) • 1 Hour Clean-up

Prices include dinnerware & cutlery, fresh bread baskets at guest tables, water pitcher service, cake cutting, and passed hors d'oeuvres, served by our friendly and experienced staff.

Price per person. Excludes tax, 15% gratuity, and 10% service charge.

### INCLUDED IN PACKAGE

**Service Staff** • Chef, Head Server, Servers, and Dishwashers (with chinaware only)

**Passed Hors D'oeuvres Selections** • 6 Silver, 3 Gold, 2 Platinum (page 7)

**Plated Appetizer Selections** • 2 Silver, 2 Gold (page 7)

**1 Salad • 2 Accompaniments • 1 Pasta • 3 Entrées**

**Standard Coffee Station**

EACH MENU IS FULLY CUSTOMIZABLE  
 Vegetarian, Vegan, & Gluten Free Substitutes Available  
 Vegan Crab Cakes, Grilled Ratatouille Kebabs, Roasted Potato Cups with Guacamole  
 Vegetable Fritters, Rosemary Infused Wild Rice Stuffed Mushrooms,  
 Vegan Cauliflower Tacos with Chipotle Cream, Falafel with Cilantro

### DINNERWARE & CUTLERY OPTIONS

Prices include your choice of chinaware or reflectionware. Other metal, disposable, and eco-friendly options available upon request.

#### REFLECTIONWARE

PER PERSON

Heavy weight plastic dinnerware and cutlery offers premium performance and disposable convenience, without compromising an upscale presentation.

INCLUDED: Plastic 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Plastic Water Cups, Linen-Like Paper Napkins, Forks, Knives, and Spoons

25-40 GUESTS	41-50 GUESTS	51-80 GUESTS	81-100 GUESTS	101-150 GUESTS	151+ GUESTS
\$125.99	\$105.99	\$93.99	\$87.99	\$84.99	\$81.99

#### CHINAWARE

PER PERSON

Elegant and classic porcelain dinnerware with matching metal utensils.

INCLUDED: Porcelain 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Glass Water Goblets, Linen Napkins, Metal Forks, Knives, and Spoons

25-40 GUESTS	41-50 GUESTS	51-80 GUESTS	81-100 GUESTS	101-150 GUESTS	151+ GUESTS
\$133.99	\$113.99	\$101.99	\$95.99	\$92.99	\$89.99

### ADDITIONAL INFO

- Beverages (soda, lemonade, tea) and Coffee / Tea Services are available as package add-ons. (pg 49)
- Certified Bartenders and Bar Services are available at an additional cost, per location approval.
- Special food requests as well as any dietary need options, are always available with any package.
- Exact count of guests and any other changes are required no later than 14 days prior to wedding date.
- If no adequate kitchen is provided at the venue, a \$500.00 fee will be charged for a kitchen set-up.
- Additional Fees may apply for further locations needing kitchens. Please call for more information.
- All Packages are charged a Minimum Gratuity of 15%.
- Service Charge includes all related needs required for any event: consultations, travel, deliveries & pick-ups, linen cleaning, equipment use, disposable products, etc.

# BUFFET SERVICE - PLATINUM PACKAGE

## MENU EXAMPLES & OPTIONS

### SALAD

SELECT ONE

Includes 2 Dressings: French, Italian, Ranch, Caesar, Honey Mustard, Blue Cheese, Raspberry Vinaigrette, Balsamic, Thousand Island

Garden    Caesar    Spring Mix    Spinach    Cucumber & Tomato    Caprese

### ACCOMPANIMENTS

Options may change due to seasonal availability.

SELECT TWO

Roasted Herb Red Bliss Potatoes	Mixed Seasonal Vegetables	Steamed Green Peas	Steamed Green Beans
Roasted Garlic Mashed Potatoes	Sweet Corn Kernels	Butternut Squash	Roasted Asparagus
Mashed Sweet Potatoes	Steamed Broccoli	Roasted Cauliflower	Roasted Brussel Sprouts
Jasmine, Brown, or Wild Rice	Honey Glazed Carrots	Sautéed Zucchini	Creamed Spinach
Baked Macaroni and Cheese	Sliced Portobello Mushrooms	Roasted Tri Color Potatoes	

### PASTA

SELECT ONE

Each option comes with choice of sauce: Marinara with Basil, Pesto, Alfredo, Vodka, Garlic and Olive oil

Penne	Stuffed Shells	Baked Tortellini Cheese or Beef	Ravioli Four Cheese, Spinach, Beef, or Lobster
Spaghetti	Baked Rigatoni	Lasagna Cheese or Beef	
Bow Ties	Potato Gnocchi	Linguine with Mussels & Clams	

### ENTRÉES

SELECT THREE

#### Filet Mignon

Slow roasted filet mignon rubbed with sea salt and garlic. Served with a roasted shallot demi-glace.

#### Eggplant Rollatini

Fresh eggplant layered with ricotta cheese, a touch of homemade marinara, and topped with mozzarella cheese.

#### Home Made Jumbo Lump Crab Cakes 6oz.

Our house crab cakes made with jumbo lump crab meat. Served with a lemon aoli sauce. Vegan style available.

#### Stuffed Flounder

Fresh caught flounder, stuffed with our special blend of sweet crab meat and minced shrimp.

#### Jumbo Shrimp: Coconut or Panko

Hand dipped in your choice of coconut or panko breading. Served with apricot marmalade or cocktail sauce.

#### Parmigiana: Chicken or Veal

Hand breaded and topped with melted mozzarella cheese in our tomato-basil sauce.

#### Marsala: Chicken or Veal

Your choice of chicken or veal, lightly breaded and pan seared with mushrooms in a marsala wine sauce.

#### Stuffed Roasted Chicken with Spinach & Feta

Slow roasted chicken breast stuffed with fresh sautéed spinach, garlic, and feta cheese.

#### Roasted Stuffed Pork Tenderloin Medallions

Slow roasted pork tenderloin rolled with fire roasted red peppers, shallots, and homemade stuffing.

#### Salmon: Pecan Encrusted, Lemon Herb, or Teriyaki

Fresh grilled salmon with your choice of either a honey and pecan crust, lemon herb, or teriyaki glaze.

#### Pineapple Honey Glazed Ham

Slow cooked ham, drizzled with our brown sugar honey glaze. Topped with sliced pineapples.

#### Lamb: Leg or Chops

Your choice of roasted or grilled, with a sea salt, garlic, cracked pepper, rosemary, and lemon crust.

#### Oven Roasted Turkey

Tender, slow roasted turkey breast sliced and served with homemade gravy.

#### Risotto: Mushroom, Garlic - Parmesan, Spinach, or Butternut Squash

A creamy Italian dish made from Arborio rice, sautéed with white wine, garlic, shallots, & chicken (or vegetable) stock.

#### Hot Roast Beef

Angus beef encrusted with a garlic and burgundy mixture. Served with a roasted shallot brown gravy.







## BARBECUE STYLE BUFFET BRONZE PACKAGE, WITH STATIONARY APPETIZERS

Freshly grilled items served to your guests by our experienced staff, in a casual buffet setting.  
1 hour of plated appetizers included in package, upgrades available.

Total Event Time is 9 Hours:

3 Hour Set-up • 5 Hour Service (1 Hour Stationary Cocktail Hour & 2 hour buffet service) • 1 Hour Clean-up

Prices include dinnerware & cutlery, fresh bread baskets at guest tables, water pitcher service, cake cutting, and professional service from our friendly and experienced staff.

Price per person. Excludes tax, 15% gratuity, and 10% service charge.

### INCLUDED IN PACKAGE

**Service Staff** • Chef, Head Server, Servers, and Dishwashers (with chinaware only)

**Plated Appetizer Selections** • 2 Silver (page 5)

1 Salad • 2 Accompaniments • 2 Entrées

EACH MENU IS FULLY CUSTOMIZABLE  
Vegetarian, Vegan, & Gluten Free Substitutes Available  
Vegan Crab Cakes, Grilled Ratatouille Kebabs, Roasted Potato Cups with Guacamole  
Vegetable Fritters, Rosemary Infused Wild Rice Stuffed Mushrooms,  
Vegan Cauliflower Tacos with Chipotle Cream, Falafel with Cilantro

### DINNERWARE & CUTLERY OPTIONS

Prices include your choice of chinaware or reflectionware. Other metal, disposable, and eco-friendly options available upon request.

#### REFLECTIONWARE

PER PERSON

Heavy weight plastic dinnerware and cutlery offers premium performance and disposable convenience, without compromising an upscale presentation.

INCLUDED: Plastic 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Plastic Water Cups, Linen-Like Paper Napkins, Forks, Knives, and Spoons

25-40 GUESTS	41-50 GUESTS	51-80 GUESTS	81-100 GUESTS	101-150 GUESTS	151+ GUESTS
\$89.99	\$69.99	\$57.99	\$52.99	\$51.99	\$49.99

#### CHINWARE

PER PERSON

Elegant and classic porcelain dinnerware with matching metal utensils.

INCLUDED: Porcelain 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Glass Water Goblets, Linen Napkins, Metal Forks, Knives, and Spoons

25-40 GUESTS	41-50 GUESTS	51-80 GUESTS	81-100 GUESTS	101-150 GUESTS	151+ GUESTS
\$97.99	\$77.99	\$65.99	\$60.99	\$59.99	\$57.99

### ADDITIONAL INFO

- Beverages (soda, lemonade, tea) and Coffee / Tea Services are available as package add-ons. (pg 49)
- Certified Bartenders and Bar Services are available at an additional cost, per location approval.
- Special food requests as well as any dietary need options, are always available with any package.
- Exact count of guests and any other changes are required no later than 14 days prior to wedding date.
- If no adequate kitchen is provided at the venue, a \$500.00 fee will be charged for a kitchen set-up.
- Additional Fees may apply for further locations needing kitchens. Please call for more information.
- All Packages are charged a Minimum Gratuity of 18.
- Service Charge includes all related needs required for any event: consultations, travel, deliveries & pick-ups, linen cleaning, equipment use, disposable products, etc.

# BARBECUE BUFFET - BRONZE PACKAGE

## MENU EXAMPLES & OPTIONS

### SALAD

SELECT ONE

Includes 2 Dressings: French, Italian, Ranch, Caesar, Honey Mustard, Raspberry Vinaigrette, Balsamic

Garden Caesar Spring Mix

### ACCOMPANIMENTS

Options may change due to seasonal availability.

SELECT TWO

Roasted Herb Red Bliss Potatoes	Mixed Seasonal Vegetables	Butternut Squash
Roasted Garlic Mashed Potatoes	Sweet Corn Kernels	Sautéed Zucchini
Mashed Sweet Potatoes	Honey Glazed Carrots	Steamed Green Beans
Jasmine, Brown, or Wild Rice	Roasted Corn on the Cob	
Baked Macaroni and Cheese		

### ENTRÉES

SELECT TWO

#### 1/3 lb. Fresh Burgers

Homemade 1/3 lb. burgers grilled until medium rare. Veggie burgers available.  
Comes with Lettuce, tomato, onion, & Cheese

#### Pulled Pork or Chicken (Dark Meat)

Our house special pulled pork or chicken with your choice of Italian style or BBQ sauce.

#### Meatballs: Beef or Vegetarian

Your choice of homemade tomato-basil sauce or a smoky bbq glaze. Vegetarian style made with a chick pea base.

#### Sausage Medallions: Sweet Italian or Hot

Grilled sausage with sautéed sweet bell peppers, onions, & sun-dried tomatoes.

#### Jack Daniel's BBQ Grilled Chicken Breast (Please Select: White or Dark Meat)

Grilled chicken breast marinated in our special Jack Daniel's BBQ sauce.

#### Pineapple Pork or Chicken (Please Select: White or Dark Meat)

Your choice of chicken or pork in a citrus marinade, grilled with fresh pineapples.

#### Jerk Spice Turkey Breast

Slow roasted turkey breast with a blend of jerk spices. Served with gravy on the side.

#### Jerk: Pork or Chicken (Please Select: White or Dark Meat)

Your choice of chicken or pork, rubbed with jerk spices and drizzled in a rum glaze.

Each option comes with choice of sauce: Marinara with Basil, Pesto, Alfredo, Vodka, Garlic and Olive oil

#### Pasta Entree

Penne	Stuffed Shells	Bow Ties
Spaghetti	Baked Rigatoni	Potato Gnocchi



## BARBECUE STYLE BUFFET SILVER PACKAGE, WITH STATIONARY APPETIZERS

Freshly grilled items served to your guests by our experienced staff, in an casual buffet setting.  
1 hour of plated appetizers included in package, upgrades available.

Total Event Time is 9 Hours:

3 Hour Set-up • 5 Hour Service (1 Hour Stationary Cocktail Hour & 2 hour buffet service) • 1 Hour Clean-up

Prices include dinnerware & cutlery, fresh bread baskets at guest tables, water pitcher service, cake cutting, and professional service from our friendly and experienced staff.

Price per person. Excludes tax, 15% gratuity, and 10% service charge.

### INCLUDED IN PACKAGE

**Service Staff** • Chef, Head Server, Servers, and Dishwashers (with chinaware only)

**Plated Appetizer Selections** • 2 Silver, 1 Gold (page 5)

1 Salad • 2 Accompaniments • 1 Pasta • 2 Entrées

EACH MENU IS FULLY CUSTOMIZABLE  
Vegetarian, Vegan, & Gluten Free Substitutes Available  
Vegan Crab Cakes, Grilled Ratatouille Kebabs, Roasted Potato Cups with Guacamole  
Vegetable Fritters, Rosemary Infused Wild Rice Stuffed Mushrooms,  
Vegan Cauliflower Tacos with Chipotle Cream, Falafel with Cilantro

### DINNERWARE & CUTLERY OPTIONS

Prices include your choice of chinaware or reflectionware. Other metal, disposable, and eco-friendly options available upon request.

#### REFLECTIONWARE

PER PERSON

Heavy weight plastic dinnerware and cutlery offers premium performance and disposable convenience, without compromising an upscale presentation.

INCLUDED: Plastic 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Plastic Water Cups, Linen-Like Paper Napkins, Forks, Knives, and Spoons

25-40 GUESTS	41-50 GUESTS	51-80 GUESTS	81-100 GUESTS	101-150 GUESTS	151+ GUESTS
\$96.99	\$76.99	\$64.99	\$58.99	\$57.99	\$54.99

#### CHINAWARE

PER PERSON

Elegant and classic porcelain dinnerware with matching metal utensils.

INCLUDED: Porcelain 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Glass Water Goblets, Linen Napkins, Metal Forks, Knives, and Spoons

25-40 GUESTS	41-50 GUESTS	51-80 GUESTS	81-100 GUESTS	101-150 GUESTS	151+ GUESTS
\$104.99	\$84.99	\$72.99	\$66.99	\$65.99	\$62.99

### ADDITIONAL INFO

- Beverages (soda, lemonade, tea) and Coffee / Tea Services are available as package add-ons. (pg 49)
- Certified Bartenders and Bar Services are available at an additional cost, per location approval.
- Special food requests as well as any dietary need options, are always available with any package.
- Exact count of guests and any other changes are required no later than 14 days prior to wedding date.
- If no adequate kitchen is provided at the venue, a \$500.00 fee will be charged for a kitchen set-up.
- Additional Fees may apply for further locations needing kitchens. Please call for more information.
- All Packages are charged a Minimum Gratuity of 18.
- Service Charge includes all related needs required for any event: consultations, travel, deliveries & pick-ups, linen cleaning, equipment use, disposable products, etc.

# BARBECUE BUFFET - SILVER PACKAGE

## MENU EXAMPLES & OPTIONS

### SALAD

SELECT ONE

Includes 2 Dressings: French, Italian, Ranch, Caesar, Honey Mustard, Blue Cheese, Raspberry Vinaigrette, Balsamic, Thousand Island

Garden Caesar Spring Mix Cucumber & Tomato

### ACCOMPANIMENTS

Options may change due to seasonal availability.

SELECT TWO

Roasted Herb Red Bliss Potatoes	Mixed Seasonal Vegetables	Cole Slaw	Macaroni Salad
Roasted Garlic Mashed Potatoes	Sweet Corn Kernels	Succotash	Potato Salad:
Mashed Sweet Potatoes	Roasted Corn on the Cob	Steamed Broccoli	German or Traditional
Twice Baked Potatoes	Honey Glazed Carrots	Steamed Green Peas	
Vegetarian Baked Beans	Sautéed Collard Greens	Sautéed Zucchini	
Baked Macaroni and Cheese	Steamed Green Beans	Fried Plantains	

### PASTA

SELECT ONE

Each option comes with choice of sauce: Marinara with Basil, Pesto, Alfredo, Vodka, Garlic and Olive oil

Penne	Stuffed Shells	Baked Tortellini Cheese or Beef
Spaghetti	Baked Rigatoni	Linguine in Spicy Marinara
Bow Ties	Potato Gnocchi	

### ENTRÉES

SELECT TWO

#### 1/3 lb. Fresh Burgers

Homemade 1/3 lb. burgers grilled until medium rare. Veggie burgers available.  
Comes with Lettuce, tomato, onion, & Cheese

#### Southern Fried Chicken (Please Select: White or Dark Meat)

Tender pieces of chicken dipped in our special blend of spices and buttermilk, then fried on location.

#### Pulled Pork or Chicken (Dark Meat)

Our house special pulled pork or chicken with your choice of Italian style or BBQ sauce.

#### Meatballs: Beef or Vegetarian

Your choice of homemade tomato-basil sauce or a smoky bbq glaze. Vegetarian style made with a chick pea base.

#### Sausage Medallions: Sweet Italian or Hot

Grilled sausage with sautéed sweet bell peppers, onions, & sun-dried tomatoes.

#### Chicken Kabobs

Your choice of meat, skewered with fresh red peppers and onions. Choice of sauce: Teriyaki, BBQ, Jerk Spice, Buffalo, Lemon & Garlic

#### Vegetable Kabobs

A fresh assortment of seasonal vegetables grilled on skewers. Choice of sauce: Teriyaki, BBQ, Jerk Spice, Buffalo, Lemon & Garlic

#### Jack Daniel's BBQ Grilled Chicken Breast (Please Select: White or Dark Meat)

Grilled chicken breast marinated in our special Jack Daniel's BBQ sauce.

#### Pineapple Pork or Chicken (Please Select: White or Dark Meat)

Your choice of chicken or pork in a citrus marinade, grilled with fresh pineapples.

#### Jerk Spice Turkey Breast

Slow roasted turkey breast with a blend of jerk spices. Served with gravy on the side.

#### Jerk: Pork or Chicken (Please Select: White or Dark Meat)

Your choice of chicken or pork, rubbed with jerk spices and drizzled in a rum glaze.



## BARBECUE STYLE BUFFET GOLD PACKAGE, WITH PASSED HORS D'OEUVRES

Freshly grilled items served to your guests by our experienced staff in a casual buffet setting.  
1 hour of passed hors d'oeuvres and plated appetizers are included in package.

Total Event Time is 9 Hours:

3 Hour Set-up • 5 Hour Service (includes 1 hour passed hors d'oeuvres & 2 hour buffet service) • 1 Hour Clean-up

Prices include dinnerware & cutlery, fresh bread baskets at guest tables, water pitcher service, cake cutting, and passed hors d'oeuvres, served by our friendly and experienced staff.

Price per person. Excludes tax, 15% gratuity, and 10% service charge.

### INCLUDED IN PACKAGE

**Service Staff** • Chef, Head Server, Servers, and Dishwashers (with chinaware only)

**Passed Hors D'oeuvres Selections** • 5 Silver, 2 Gold, 1 Platinum (page 7)

**Plated Appetizer Selections** • 2 Silver, 1 Gold (page 7)

**1 Salad • 2 Accompaniments • 1 Pasta • 3 Entrées**

EACH MENU IS FULLY CUSTOMIZABLE  
Vegetarian, Vegan, & Gluten Free Substitutes Available  
Vegan Crab Cakes, Grilled Ratatouille Kebabs, Roasted Potato Cups with Guacamole  
Vegetable Fritters, Rosemary Infused Wild Rice Stuffed Mushrooms,  
Vegan Cauliflower Tacos with Chipotle Cream, Falafel with Cilantro

### DINNERWARE & CUTLERY OPTIONS

Prices include your choice of chinaware or reflectionware. Other metal, disposable, and eco-friendly options available upon request.

#### REFLECTIONWARE

PER PERSON

Heavy weight plastic dinnerware and cutlery offers premium performance and disposable convenience, without compromising an upscale presentation.

INCLUDED: Plastic 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Plastic Water Cups, Linen-Like Paper Napkins, Forks, Knives, and Spoons

25-40 GUESTS	41-50 GUESTS	51-80 GUESTS	81-100 GUESTS	101-150 GUESTS	151+ GUESTS
\$114.99	\$93.99	\$82.99	\$74.99	\$72.99	\$70.99

#### CHINAWARE

PER PERSON

Elegant and classic porcelain dinnerware with matching metal utensils.

INCLUDED: Porcelain 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Glass Water Goblets, Linen Napkins, Metal Forks, Knives, and Spoons

25-40 GUESTS	41-50 GUESTS	51-80 GUESTS	81-100 GUESTS	101-150 GUESTS	151+ GUESTS
\$122.99	\$101.99	\$90.99	\$82.99	\$80.99	\$78.99

### ADDITIONAL INFO

- Beverages (soda, lemonade, tea) and Coffee / Tea Services are available as package add-ons. (pg 49)
- Certified Bartenders and Bar Services are available at an additional cost, per location approval.
- Special food requests as well as any dietary need options, are always available with any package.
- Exact count of guests and any other changes are required no later than 14 days prior to wedding date.
- If no adequate kitchen is provided at the venue, a \$500.00 fee will be charged for a kitchen set-up.
- Additional Fees may apply for further locations needing kitchens. Please call for more information.
- All Packages are charged a Minimum Gratuity of 18.
- Service Charge includes all related needs required for any event: consultations, travel, deliveries & pick-ups, linen cleaning, equipment use, disposable products, etc.

# BARBECUE BUFFET - GOLD PACKAGE

## MENU EXAMPLES & OPTIONS

### SALAD

SELECT ONE

Includes 2 Dressings: French, Italian, Ranch, Caesar, Honey Mustard, Blue Cheese, Raspberry Vinaigrette, Balsamic, Thousand Island

Garden Caesar Spring Mix Spinach Cucumber & Tomato Corn Salad

### ACCOMPANIMENTS

Options may change due to seasonal availability.

SELECT TWO

Roasted Herb Red Bliss Potatoes	Mixed Seasonal Vegetables	Succotash	Steamed Green Beans
Roasted Garlic Mashed Potatoes	Sweet Corn Kernels	Steamed Broccoli	Roasted Asparagus
Mashed Sweet Potatoes	Roasted Corn on the Cob	Steamed Green Peas	Roasted Brussel Sprouts
Twice Baked Potatoes	Honey Glazed Carrots	Roasted Cauliflower	Creamed Spinach
Vegetarian Baked Beans	Sautéed Collard Greens	Sautéed Zucchini	Potato Salad:
Baked Macaroni and Cheese	Sliced Portobello Mushrooms	Fried Plantains	Traditional or German Style

### PASTA

SELECT ONE

Each option comes with choice of sauce: Marinara with Basil, Pesto, Alfredo, Vodka, Garlic and Olive oil

Penne	Stuffed Shells	Baked Tortellini Cheese or Beef	Chili Pasta Bake: Beef or Vegetarian
Spaghetti	Baked Rigatoni	Spicy Beef Goulash	Homemade Chili, Shell Pasta, Black Beans & Cheeses
Linguine	Potato Gnocchi	Bacon & Ranch Bowties	

### ENTRÉES

SELECT THREE

#### 1/2 lb. Fresh Burgers

Homemade 1/2 lb. burgers grilled until medium rare. Veggie burgers available.  
Comes with Lettuce, tomato, onion, & Cheese

#### Southern Fried Chicken (Please Select: White or Dark Meat)

Tender pieces of chicken dipped in our special blend of spices and buttermilk, then fried on location.

#### Pulled Pork or Chicken (Dark Meat)

Our house special pulled pork or chicken with your choice of Italian style or BBQ sauce.

#### Grilled Flounder

Options: Parm & Lemon, Cajun, Lemon & Black Pepper, or Cilantro Lime

#### Sausage Medallions: Sweet Italian or Hot

Grilled sausage with sautéed sweet bell peppers, onions, & sun-dried tomatoes.

#### Slow Grilled Short Ribs

Short ribs marinated over 24 hours in our house BBQ sauce.

#### Chicken or Steak Kabobs

Your choice of meat, skewered with fresh red peppers and onions. Choice of sauce: Teriyaki, BBQ, Jerk Spice, Buffalo, Lemon & Garlic

#### Vegetable Kabobs

A fresh assortment of seasonal vegetables grilled on skewers. Choice of sauce: Teriyaki, BBQ, Jerk Spice, Buffalo, Lemon & Garlic

#### Jack Daniel's BBQ Grilled Chicken Breast (Please Select: White or Dark Meat)

Grilled chicken breast marinated in our special Jack Daniel's BBQ sauce.

#### Pineapple Pork or Chicken (Please Select: White or Dark Meat)

Your choice of chicken or pork in a citrus marinade, grilled with fresh pineapples.

#### Lamb: Leg or Chops

Grilled, with a sea salt, garlic, cracked pepper, rosemary, and lemon crust.

#### BBQ Beef Brisket

Slow grilled beef brisket, cooked until pull apart tenderness.

#### Jerk Spice Turkey Breast

Slow roasted turkey breast with a blend of jerk spices. Served with gravy on the side.

#### Jerk: Pork or Chicken (Please Select: White or Dark Meat)

Your choice of chicken or pork, rubbed with jerk spices and drizzled in a rum glaze.



## BARBECUE STYLE BUFFET PLATINUM PACKAGE, WITH PASSED HORS D'OEUVRES

Freshly grilled items served to your guests by our experienced staff in a casual buffet setting.  
1 hour of passed hors d'oeuvres and plated appetizers are included in package.

Total Event Time is 9 Hours:

3 Hour Set-up • 5 Hour Service (includes 1 hour passed hors d'oeuvres & 2 hour buffet service) • 1 Hour Clean-up

Prices include dinnerware & cutlery, fresh bread baskets at guest tables, water pitcher service, cake cutting, and passed hors d'oeuvres, served by our friendly and experienced staff.

Price per person. Excludes tax, 15% gratuity, and 10% service charge.

### INCLUDED IN PACKAGE

**Service Staff** • Chef, Head Server, Servers, and Dishwashers (with chinaware only)

**Passed Hors D'oeuvres Selections** • 6 Silver, 3 Gold, 2 Platinum (page 7)

**Plated Appetizer Selections** • 2 Silver, 2 Gold (page 7)

**1 Salad • 2 Accompaniments • 1 Pasta • 3 Entrées**

**Standard Coffee Station**

**EACH MENU IS FULLY CUSTOMIZABLE**  
 Vegetarian, Vegan, & Gluten Free Substitutes Available  
 Vegan Crab Cakes, Grilled Ratatouille Kebabs, Roasted Potato Cups with Guacamole  
 Vegetable Fritters, Rosemary Infused Wild Rice Stuffed Mushrooms,  
 Vegan Cauliflower Tacos with Chipotle Cream, Falafel with Cilantro

### DINNERWARE & CUTLERY OPTIONS

Prices include your choice of chinaware or reflectionware. Other metal, disposable, and eco-friendly options available upon request.

#### REFLECTIONWARE

PER PERSON

Heavy weight plastic dinnerware and cutlery offers premium performance and disposable convenience, without compromising an upscale presentation.

INCLUDED: Plastic 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Plastic Water Cups, Linen-Like Paper Napkins, Forks, Knives, and Spoons

25-40 GUESTS	41-50 GUESTS	51-80 GUESTS	81-100 GUESTS	101-150 GUESTS	151+ GUESTS
\$129.99	\$109.99	\$97.99	\$101.99	\$88.99	\$85.99

#### CHINAWARE

PER PERSON

Elegant and classic porcelain dinnerware with matching metal utensils.

INCLUDED: Porcelain 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Glass Water Goblets, Linen Napkins, Metal Forks, Knives, and Spoons

25-40 GUESTS	41-50 GUESTS	51-80 GUESTS	81-100 GUESTS	101-150 GUESTS	151+ GUESTS
\$137.99	\$117.99	\$105.99	\$109.99	\$96.99	\$93.99

### ADDITIONAL INFO

- Beverages (soda, lemonade, tea) and Coffee / Tea Services are available as package add-ons. (pg 49)
- Certified Bartenders and Bar Services are available at an additional cost, per location approval.
- Special food requests as well as any dietary need options, are always available with any package.
- Exact count of guests and any other changes are required no later than 14 days prior to wedding date.
- If no adequate kitchen is provided at the venue, a \$500.00 fee will be charged for a kitchen set-up.
- Additional Fees may apply for further locations needing kitchens. Please call for more information.
- All Packages are charged a Minimum Gratuity of 18.
- Service Charge includes all related needs required for any event: consultations, travel, deliveries & pick-ups, linen cleaning, equipment use, disposable products, etc.

# BARBECUE BUFFET - PLATINUM PACKAGE

## MENU EXAMPLES & OPTIONS

### SALAD

SELECT ONE

Includes 2 Dressings: French, Italian, Ranch, Caesar, Honey Mustard, Blue Cheese, Raspberry Vinaigrette, Balsamic, Thousand Island

Garden Caesar Spring Mix Spinach Cucumber & Tomato Corn Salad

### ACCOMPANIMENTS

Options may change due to seasonal availability.

SELECT TWO

Roasted Herb Red Bliss Potatoes	Mixed Seasonal Vegetables	Succotash	Steamed Green Beans
Roasted Garlic Mashed Potatoes	Sweet Corn Kernels	Steamed Broccoli	Roasted Asparagus
Mashed Sweet Potatoes	Roasted Corn on the Cob	Steamed Green Peas	Roasted Brussel Sprouts
Twice Baked Potatoes	Honey Glazed Carrots	Roasted Cauliflower	Creamed Spinach
Vegetarian Baked Beans	Sautéed Collard Greens	Sautéed Zucchini	Potato Salad:
Baked Macaroni and Cheese	Sliced Portobello Mushrooms	Fried Plantains	Traditional or German Style

### PASTA

SELECT ONE

Each option comes with choice of sauce: Marinara with Basil, Pesto, Alfredo, Vodka, Garlic and Olive oil

Penne	Stuffed Shells	Baked Tortellini Cheese or Beef	Lobster Mac & Cheese
Spaghetti	Baked Rigatoni	Spicy Beef Goulash	Chili Pasta Bake: Beef or Vegetarian
Linguine	Potato Gnocchi	Bacon & Ranch Bowties	Homemade Chili, Shell Pasta, Black Beans & Cheeses

### ENTRÉES

SELECT THREE

#### 1/2 lb. Fresh Burgers

Hand formed burgers with custom filling, select 2 types from below, grilled until medium rare. Veggie burgers available.

Fillings, Select 2: Bacon, Cheddar, Smoked Gouda, Grilled Jalapeno & Cheddar, Chicken Curry, Bacon Cheddar, Wild Mushroom, Swiss & Steak  
Comes with Lettuce, tomato, onion, & Cheese

#### Grilled Filet Mignon

Slow roasted filet mignon rubbed with sea salt and garlic. Served with a roasted shallot demi-glace.

#### Slow Roasted Pig

Brined and smoked for over 24 hours, until pull apart tenderness. Served with Au Jus.

#### Slow Grilled Baby Back Ribs

Baby back ribs marinated over 24 hours in our house BBQ sauce.

#### Fresh Fried Catfish

Lightly breaded with cornmeal and served with tartar sauce.

#### Old Bay Jumbo Lump Crab Cakes 6oz.

Our house crab cakes made with jumbo lump crab meat. Served with tartar sauce. Vegan style available.

#### Salmon: Pecan Encrusted, Lemon Herb, Teriyaki, or BBQ

Fresh grilled salmon with your choice of either a honey and pecan crust, lemon herb, or teriyaki glaze.

#### Chicken, Steak, or Shrimp Kabobs

Your choice of meat, skewered with fresh red peppers and onions. Choice of sauce: Teriyaki, BBQ, Jerk Spice, Buffalo, Lemon & Garlic

#### Vegetable Kabobs

A fresh assortment of seasonal vegetables grilled on skewers. Choice of sauce: Teriyaki, BBQ, Jerk Spice, Buffalo, Lemon & Garlic

#### Jack Daniel's BBQ Grilled Chicken Breast (Please Select: White or Dark Meat)

Grilled chicken breast marinated in our special Jack Daniel's BBQ sauce.

#### Pineapple Chicken or Shrimp

Your choice of chicken or shrimp in a citrus marinade, grilled with fresh pineapples.

#### Lamb: Leg or Chops

Grilled, with a sea salt, garlic, cracked pepper, rosemary, and lemon crust.

#### BBQ Beef Brisket

Slow grilled beef brisket, cooked until pull apart tenderness.

#### Jerk Spice Turkey Breast

Slow roasted turkey breast with a blend of jerk spices. Served with gravy on the side.

#### Jerk: Pork or Chicken (Please Select: White or Dark Meat)

Your choice of chicken or pork, rubbed with jerk spices and drizzled in a rum glaze.



# ASIAN HORS D'OEUVRES & APPETIZERS

## PASSED FOOD ITEMS AND PLATED OPTIONS

### HORS D'OEUVRES - SILVER

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Beef Satay	Vegetable Springs Rolls	Teriyaki MeatBalls
Chicken Satay	Fried Shrimp	Fried Wonton Cups w/ asian slaw and shrimp
Chicken Teriyaki Skewers	Coconut Shrimp	Vegetable Tempura
Scallion Pancakes	Kimchi Pancakes	Clams Casino
Fruit Kabobs	Swedish Meat Balls	Chicken Cordon Bleu
Deviled Eggs	Mini Quiche	
Pigs in a Blanket		

### HORS D'OEUVRES - GOLD

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Crab Stuffed Mushrooms	Fried Calamari	Samosa
Crab Stuffed Puffy Pastry	Mini Crab Cakes	Shrimp Avocado Cucumber Rolls
Dumplings	Thai Money Bags w/Shrimp	Mozzarella Caprese Skewers
Pork & Chive	Bacon Wrapped Scallops	Brisket/Pulled Pork Sliders
Chicken and Chive	Bacon Shrimp Skewers	Artichoke Hearts & Goat Cheese

### HORS D'OEUVRES - PLATINUM

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Fried Scallops	Pork Belly	Panko Shrimp with Spicy Mayo
Summer Rolls	Seared Tuna w/ Wasabi	Spicy Salmon Cucumber Medallions
Mini Steamed Buns	Frenched Lamb Lollipops	Shrimp Ceviche
Shumai	Beef Wellington Bites	Lobster Mac N Cheese
Firecracker Shrimp	Crab Rangoon	

### PLATED APPETIZERS

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Cocktail Shrimp	Fried Wontons	Escargot with Black Bean Sauce
Fresh Fruit Carving	Mini Bahn Mi Sandwiches	Avocado Sushi Roll
Fried Crab Sticks	Cucumber Sushi Roll	California Roll
Steamed Wontons	Lettuce Wraps	Chicken Wings (sauces)
Antipasto Display	Chicken or Teriyaki Beef	Plain, BBQ, Mild Buffalo, Hot and Sweet, Garlic-Parmesan, Teriyaki, Jerk, Thai Chili, or Honey Miso

SPECIAL DIETARY OPTIONS AND SUBSTITUTES AVAILABLE  
Vegan, Vegetarian, Gluten Free, Dairy Free, Food Allergies, & More



## ASIAN BUFFET SERVICE GOLD PACKAGE, WITH PASSED HORS D'OEUVRES

Classic menu options served to your guests by our experienced staff, in an elegant buffet setting.  
1 hour of passed hors d'oeuvres and plated appetizers are included in package.

Total Event Time is 9 Hours:

3 Hour Set-up • 5 Hour Service (includes 1 hour passed hors d'oeuvres & 2 hour buffet service) • 1 Hour Clean-up

Prices include dinnerware & cutlery, Shrimp Chip (Tri-Color) baskets at guest tables, water pitcher service, cake cutting, Soy Sauce & Sambal served in dishes at every table, and 1 hour passed hors d'oeuvres served by our friendly and experienced staff.

Price per person. Excludes tax, gratuity, and service charge

### INCLUDED IN PACKAGE

Service Staff • Chef, Head Server, Servers, and Dishwashers (with chinaware only)

Passed Hors D'oeuvres Selections • 5 Silver, 2 Gold, 1 Platinum (page 33)

Plated Appetizer Selections • 1 selection (page 33)

1 Soup • 1 Salad • 2 Accompaniments • 3 Entrées

EACH MENU IS FULLY CUSTOMIZABLE  
Vegetarian, Vegan, & Gluten Free Substitutes Available

### DINNERWARE & CUTLERY OPTIONS

Prices include your choice of chinaware or reflectionware. Other metal, disposable, and eco-friendly options available upon request.

#### REFLECTIONWARE

PER PERSON

Heavy weight plastic dinnerware and cutlery offers premium performance and disposable convenience without compromising an upscale presentation.

INCLUDED: Plastic 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Plastic Water Cups, Linen-Like Paper Napkins, Forks, Knives, and Spoons

25-40 GUESTS	41-50 GUESTS	51-80 GUESTS	81-100 GUESTS	101-150 GUESTS	151+ GUESTS
\$116.99	\$95.99	\$84.99	\$76.99	\$74.99	\$72.99

#### CHINAWARE

PER PERSON

Elegant and classic porcelain dinnerware with matching metal utensils.

INCLUDED: Porcelain 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Glass Water Goblets, Linen Napkins, Metal Forks, Knives, and Spoons

25-40 GUESTS	41-50 GUESTS	51-80 GUESTS	81-100 GUESTS	101-150 GUESTS	151+ GUESTS
\$124.99	\$103.99	\$92.99	\$84.99	\$82.99	\$80.99

### ADDITIONAL INFO

- Beverages (soda, lemonade, tea) and Coffee / Tea Services are available as package add-ons. (pg 49)
- Certified Bartenders and Bar Services are available at an additional cost, per location approval.
- Special food requests as well as any dietary need options, are always available with any package.
- Exact count of guests and any other changes are required no later than 14 days prior to wedding date.
- If no adequate kitchen is provided at the venue, a \$500.00 fee will be charged for a kitchen set-up.
- Additional Fees may apply for further locations needing kitchens. Please call for more information.
- All Packages are charged a Minimum Gratuity of 18.
- Service Charge includes all related needs required for any event: consultations, travel, deliveries & pick-ups, linen cleaning, equipment use, disposable products, etc.

# ASIAN BUFFET SERVICE - GOLD PACKAGE

## MENU EXAMPLES & OPTIONS

### SOUP

SELECT ONE

Miso  
Egg Drop and Tofu Soup

Wonton  
Cream Corn and Chicken

Chicken with Rice

### SALAD

SELECT ONE

Caesar Salad  
Cucumber and Tomato

Garden Salad  
Spring Mix Salad  
Includes 2 Dressings:  
French, Italian, Ranch, Caesar, Honey Mustard,  
Blue Cheese, Raspberry Vinaigrette, Balsamic, Thousand Island

Petite Antipasto  
Garden Salad w/Ginger Miso Dressing

### ACCOMPANIMENTS

Options may change due to seasonal availability.

SELECT TWO

Blanched Baby Bok Choy  
Butternut Squash  
Creamed Spinach  
Fried Rice  
White or Brown Rice  
Steamed Jasmine Rice  
Mixed Stir Fry Vegetables

Pineapple Fried Rice  
Roasted Asparagus  
Roasted Cauliflower  
Sautéed Yu Choy  
Sautéed Zucchini  
Garlic Spinach

Sautéed Green Beans  
Sautéed Baby Chinese Broccoli  
Sautéed Mushrooms  
Sugar Snap Peas  
Roasted Garlic Mashed Potatoes  
Roasted Herbed Red Bliss Potatoes

### ENTRÉES

SELECT THREE

#### POULTRY:

Chicken Curry  
Kung Pao Chicken (w/ cashew)

Five Spice Roasted Chicken  
Steamed Chicken w/ Ginger  
Sweat & Spicy Chicken

Chicken with Mushrooms  
Crispy Fried Chicken  
Bourbon Chicken

#### BEEF:

Beef with Broccoli  
Vermicelli Noodles  
Beef Rendang

Pepper Steak & Onions  
Mongolian Beef

Vietnamese Shaking Beef

#### SEAFOOD:

Steamed White Fish  
Shrimp Lo Mein

Chili Garlic Prawns  
Shrimp Stuffed Eggplant

Walnut Shrimp  
Flounder  
Garlic-Parm, Lemon Butter, or Miso

#### VEGETARIAN:

Fried Tofu (choice of sauce)  
Tempura  
Vegetarian Curry

Vegetable Stir Fry with Tofu  
Chinese Eggplant with Chili Garlic Sauce

Vegetable Lo Mein



## ASIAN BUFFET SERVICE PLATINUM PACKAGE, WITH PASSED HORS D'OEUVRES

Premium menu options served to your guests by our experienced staff, in an elegant buffet setting.  
1 hour of passed hors d'oeuvres and plated appetizers are included in package.

Total Event Time is 9 Hours:

3 Hour Set-up • 5 Hour Service (includes 1 hour passed hors d'oeuvres & 2 hour buffet service) • 1 Hour Clean-up

Prices include dinnerware & cutlery, Shrimp Chip (Tri-Color) baskets at guest tables, water pitcher service, cake cutting, Soy Sauce & Sambal served in dishes at every table, and 1 hour passed hors d'oeuvres served by our friendly and experienced staff.

Price per person. Excludes tax, gratuity, and service charge

### INCLUDED IN PACKAGE

Service Staff • Chef, Head Server, Servers, and Dishwashers (with chinaware only)

Passed Hors D'oeuvres Selections • 6 Silver, 3 Gold, 2 Platinum (page 33)

Plated Appetizer Selections • 2 selections (page 33)

1 Soup • 1 Salad • 2 Accompaniments • 3 Entrées

Standard Coffee Station

EACH MENU IS FULLY CUSTOMIZABLE  
Vegetarian, Vegan, & Gluten Free Substitutes Available

### DINNERWARE & CUTLERY OPTIONS

Prices include your choice of chinaware or reflectionware. Other metal, disposable, and eco-friendly options available upon request.

#### REFLECTIONWARE

PER PERSON

Heavy weight plastic dinnerware and cutlery offers premium performance and disposable convenience without compromising an upscale presentation.

INCLUDED: Plastic 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Plastic Water Cups, Linen-Like Paper Napkins, Forks, Knives, and Spoons

25-40 GUESTS	41-50 GUESTS	51-80 GUESTS	81-100 GUESTS	101-150 GUESTS	151+ GUESTS
\$131.99	\$111.99	\$99.99	\$93.99	\$90.99	\$87.99

#### CHINAWARE

PER PERSON

Elegant and classic porcelain dinnerware with matching metal utensils.

INCLUDED: Porcelain 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Glass Water Goblets, Linen Napkins, Metal Forks, Knives, and Spoons

25-40 GUESTS	41-50 GUESTS	51-80 GUESTS	81-100 GUESTS	101-150 GUESTS	151+ GUESTS
\$139.99	\$119.99	\$107.99	\$101.99	\$98.99	\$95.99

### ADDITIONAL INFO

- Beverages (soda, lemonade, tea) and Coffee / Tea Services are available as package add-ons. (pg 49)
- Certified Bartenders and Bar Services are available at an additional cost, per location approval.
- Special food requests as well as any dietary need options, are always available with any package.
- Exact count of guests and any other changes are required no later than 14 days prior to wedding date.
- If no adequate kitchen is provided at the venue, a \$500.00 fee will be charged for a kitchen set-up.
- Additional Fees may apply for further locations needing kitchens. Please call for more information.
- All Packages are charged a Minimum Gratuity of 18.
- Service Charge includes all related needs required for any event: consultations, travel, deliveries & pick-ups, linen cleaning, equipment use, disposable products, etc.

# ASIAN BUFFET SERVICE - PLATINUM PACKAGE

## MENU EXAMPLES & OPTIONS

### SOUP

SELECT ONE

Seafood	Lobster Bisque	Tom Kha Gai (chicken & coconut)
Miso	Chicken with Rice	Egg Drop and Tofu Soup
Jook	Winter Melon (seasonal)	Cream Corn and Chicken
Wonton		

### SALAD

SELECT ONE

Caesar Salad	Garden Salad	Petite Antipasto
Caprese	Spring Mix Salad	Garden Salad w/Ginger Miso Dressing
Cucumber and Tomato	Includes 2 Dressings: French, Italian, Ranch, Caesar, Honey Mustard, Blue Cheese, Raspberry Vinaigrette, Balsamic, Thousand Island	

### ACCOMPANIMENTS

Options may change due to seasonal availability.

SELECT TWO

Blanched Baby Bok Choy	Pineapple Fried Rice	Sautéed Green Beans
Butternut Squash	Roasted Asparagus	Sautéed Baby Chinese Broccoli
Creamed Spinach	Roasted Cauliflower	Sautéed Mushrooms
Fried Rice	Sautéed Yu Choy	Sugar Snap Peas
White or Brown Rice	Sautéed Zucchini	Roasted Garlic Mashed Potatoes
Steamed Jasmine Rice	Garlic Spinach	Roasted Herbed Red Bliss Potatoes
Mixed Stir Fry Vegetables		Green Beans with Minced: Pork, Beef, Turkey, or Chicken

### ENTRÉES

SELECT THREE

#### POULTRY:

Peking Duck	Five Spice Roasted Chicken	Chicken with Mushrooms
Chicken Curry	Steamed Chicken w/ Ginger	Crispy Fried Chicken
Kung Pao Chicken (w/ cashew)	Sweet and Sour Chicken	
Traditional Crispy Duck, Boneless Dark & White Meat (served with chicken broth infused jasmine rice)		

#### BEEF:

Beef with Broccoli	Pepper Steak & Onions	Vietnamese Shaking Beef
Kalbi Beef	Vermicelli Noodles	Mongolian Beef
Beef Rendang (served with coconut infused jasmine rice)		

#### SEAFOOD:

Steamed White Fish	Chili Garlic Prawns	Walnut Shrimp
Shrimp Lo Mein	Pan Seared Scallops	Grilled Salmon w/ Soy
Shrimp Stuffed Eggplant	Ginger Scallion Steamed White Fish	Flounder
Cantonese Style Lobster Tail w/ Ginger & Scallion (served with plain jasmine rice)		Garlic-Parm, Lemon Butter, or Miso

#### VEGETARIAN:

Fried Tofu (choice of sauce)	Vegetable Lo Mein	Vegetable Stir Fry with Tofu
Tempura	Singapore Noodles	
Vegetarian Curry	Chinese Eggplant with Chili Garlic Sauce	



## ASIAN PLATED, SIT DOWN SERVICE WITH PASSED HORS D'OEUVRES

Formal and elegant 3 course meals, individually served by our trained and experienced waitstaff.  
1 hour of passed hors d'oeuvres and plated appetizers are included in package.

Total Event Time is 9 Hours:

3 Hour Set-up • 5 Hour Service (includes 1 hour passed hors d'oeuvres & 2 hour buffet service) • 1 Hour Clean-up

Prices include dinnerware & cutlery, Shrimp Chip (Tri-Color) baskets at guest tables, water pitcher service, cake cutting, Soy Sauce & Sambal served in dishes at every table, and 1 hour passed hors d'oeuvres served by our friendly and experienced staff.  
Price per person. Excludes tax, 15% gratuity, and 10% service charge.

### INCLUDED IN PACKAGE

**Service Staff** • Chef, Head Server, Servers, and Dishwashers

**Passed Hors D'oeuvres Selections** • 6 Silver, 3 Gold, 2 Platinum (page 33)

**Plated Appetizer Selections** • 2 selections (page 33)

**1 First Course • 1 Salad • 2 Accompaniments • 3 Entrées**

**Standard Coffee Station (Upgrade to Served Coffee for \$2.50 pp)**

### DINNERWARE & CUTLERY OPTIONS

Prices include your choice of chinaware color. Other chinaware styles and eco-friendly options available upon request.

#### CHINAWARE

PER PERSON

Elegant and classic porcelain dinnerware with matching metal utensils.  
Available in: all-white, white with gold band, or white with platinum band.

INCLUDED: Porcelain 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Glass Water Goblets, Linen Napkins, Metal Forks, Knives, and Spoons

25-40 GUESTS	41-50 GUESTS	51-80 GUESTS	81-100 GUESTS	101-150 GUESTS	151+ GUESTS
\$115.99	\$111.99	\$105.99	\$103.99	\$101.99	\$99.99

EACH MENU IS FULLY CUSTOMIZABLE  
Vegetarian, Vegan, & Gluten Free Substitutes Available

### ENTRÉE ENHANCEMENTS

**Upgrade to a Wedge Salad** Iceberg with bacon, blue cheese, red onion, cherry tomatoes, balsamic. +\$0.95 per person.

**Add 3 Stuffed Shrimp to Entrées** Create a duet plate by adding fresh shrimp. +\$3.99 per person.

**Add a Sorbet Course** Cleanse your palate before your entrée with fresh fruit sorbet. +\$2.00 per person.

**Add Lobster Tail to Entrées** Create a surf and turf meal by adding a steamed lobster tail. MKT Price per person.

### ADDITIONAL INFO

- Beverages (soda, lemonade, tea) and Coffee / Tea Services are available as package add-ons. (pg 49)
- Certified Bartenders and Bar Services are available at an additional cost, per location approval.
- Special food requests as well as any dietary need options, are always available with any package.
- Exact count of guests and any other changes are required no later than 14 days prior to wedding date.
- If no adequate kitchen is provided at the venue, a \$500.00 fee will be charged for a kitchen set-up.
- Additional Fees may apply for further locations needing kitchens. Please call for more information.
- All Packages are charged a Minimum Gratuity of 18.
- Service Charge includes all related needs required for any event: consultations, travel, deliveries & pick-ups, linen cleaning, equipment use, disposable products, etc.

# ASIAN PLATED, SIT DOWN SERVICE

## MENU EXAMPLES & OPTIONS

### FIRST COURSE

SELECT ONE

Seafood	Lobster Bisque	Tom Kha Gai (chicken & coconut)
Miso	Winter Melon (seasonal)	Egg Drop and Tofu Soup
Jook	Chicken with Rice	Cream Corn and Chicken
Wonton		

### SALAD

SELECT ONE

Caesar Salad	Garden Salad	Petite Antipasto
Caprese	Spring Mix Salad	Garden Salad w/Ginger Miso Dressing
Cucumber and Tomato	Includes 2 Dressings: French, Italian, Ranch, Caesar, Honey Mustard, Blue Cheese, Raspberry Vinaigrette, Balsamic, Thousand Island	

### ACCOMPANIMENTS

Options may change due to seasonal availability.

SELECT TWO

Blanched Baby Bok Choy	Pineapple Fried Rice	Sautéed Green Beans
Butternut Squash	Roasted Asparagus	Sautéed Baby Chinese Broccoli
Creamed Spinach	Roasted Cauliflower	Sautéed Mushrooms
Fried Rice	Sautéed Yu Choy	Sugar Snap Peas
White or Brown Rice	Sautéed Zucchini	Roasted Garlic Mashed Potatoes
Steamed Jasmine Rice	Garlic Spinach	Roasted Herbed Red Bliss Potatoes
Mixed Stir Fry Vegetables		

### ENTRÉES

SELECT THREE

#### POULTRY:

Peking Duck	Five Spice Roasted Chicken	Chicken with Mushrooms
Chicken Curry	Steamed Chicken w/ Ginger	Crispy Fried Chicken
Kung Pao Chicken (w/ cashew)	Sweet and Sour Chicken	Bourbon Chicken
Traditional Crispy Duck, Boneless Dark & White Meat (served with chicken broth infused jasmine rice)		

#### BEEF:

Beef with Broccoli	Pepper Steak & Onions	Vietnamese Shaking Beef
Kalbi Beef	Vermicelli Noodles	Mongolian Beef
Beef Rendang (served with coconut infused jasmine rice)		

#### SEAFOOD:

Steamed White Fish	Chili Garlic Prawns	Walnut Shrimp
Shrimp Lo Mein	Pan Seared Scallops	Grilled Salmon w/ Soy
Shrimp Stuffed Eggplant	Ginger Scallion Steamed White Fish	Flounder
Cantonese Style Lobster Tail w/ Ginger & Scallion (served with plain jasmine rice)		Garlic-Parm, Lemon Butter, or Miso

#### VEGETARIAN:

Fried Tofu (choice of sauce)	Vegetable Lo Mein	Vegetable Stir Fry with Tofu
Tempura	Singapore Noodles	
Vegetarian Curry	Chinese Eggplant with Chili Garlic Sauce	



## ASIAN ADD-ONS

### ENHANCEMENTS

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- Chop Sticks, 10.5" Plastic (Black, Red, or White). Each \$0.95
- Chop Sticks, 9" Bamboo (Natural). Each \$0.75
- Chop Stick Rests: Natural Wood, or Black Plastic. Each \$2.99
- Spoons: Flat Base, White, or Black. Each \$0.50

### DESSERTS

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- Chinese Black Glutinous Rice Pudding with Coconut Milk, \$5.25pp
- Fried Sesame Balls, \$3.95pp
- Lychee or Strawberry Icecream, homemade, \$4.95pp
- Fried Bananas or Plantains, \$3.95pp
- Bubble Tea Station, \$5.95pp
- Includes: 2 Flavors of Fresh Brewed Tea or Milk Tea, Tapioca Balls, Cups and Straws

- Egg Tarts \$2.25pp
- Turon \$2.75pp
- Fresh Fruit Display \$4.95pp

### Additional Sides @ Tables

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- Cold Beansprouts
- Kimchi
- Pickled Daikon & Carrots
- Potato Salad
- Sauteed Potato & soyasauce
- Seaweed Salad
- Spicy Cucumber Salad
- Edamame

### Dim Sum

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- |                             |                           |
|-----------------------------|---------------------------|
| Dumplings, \$2.25pp         | Thai Money Bags, \$3.95pp |
| Scallion Pancakes, \$2.25pp | Soup Dumplings, \$4.25pp  |
| Bao, \$3.25pp               | Shu Mai, \$4.55pp         |
| Turnip Cake, \$3.95pp       | Spring Rolls, \$3.25pp    |



# Mexican & Spanish Buffet Wedding Information

Mexican & Spanish Buffet Packages gives a flair of flavor and offers traditional dishes in a casual atmosphere .

### *Buffet Package*

Cocktail service • 1 Salad • 2 Accompaniments • 3 Entrees

This allows your guests to enjoy a variety of specialized Mexican & Spanish dishes

NOTES: \_\_\_\_\_

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## MEXICAN & SPANISH BUFFET SERVICE

Classic Spanish menu options served to your guests by our experienced staff, in an elegant buffet setting. 1 hour of passed hors d'oeuvres and plated appetizers are included in package.

Total Event Time is 9 Hours:

3 Hour Set-up • 5 Hour Service (includes 1 hour passed hors d'oeuvres & 2 hour buffet service) • 1 Hour Clean-up

Prices include dinnerware & cutlery, salsa & chips at guest tables, water pitcher service, cake cutting, and 1 hour passed hors d'oeuvres served by our friendly and experienced staff.

Price per person. Excludes tax, 15% gratuity, and 10% service charge.

### INCLUDED IN PACKAGE

**Service Staff** • Chef, Head Server, Servers, and Dishwashers (with chinaware only)

**Passed Appetizer Selections** • 5 Selections (page 43)

**Plated Appetizer Selections** • 3 Selections (page 43)

1 Salad • 2 Accompaniments • 3 Entrées

PASSED HORS D'OEUVRES SERVICE INCLUDED IN GOLD & PLATINUM PACKAGES ONLY

Vegetarian, Vegan, & Gluten Free Substitutes Available  
 Vegan Crab Cakes, Grilled Ratatouille Kebabs, Roasted Potato Cups with Guacamole  
 Vegetable Fritters, Rosemary Infused Wild Rice Stuffed Mushrooms,  
 Vegan Cauliflower Tacos with Chipotle Cream, Falafel with Cilantro

### DINNERWARE & CUTLERY OPTIONS

Prices include your choice of chinaware or reflectionware. Other metal, disposable, and eco-friendly options available upon request.

#### REFLECTIONWARE

PER PERSON

Heavy weight plastic dinnerware and cutlery offers premium performance and disposable convenience, without compromising an upscale presentation.

INCLUDED: Plastic 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Plastic Water Cups, Linen-Like Paper Napkins, Forks, Knives, and Spoons

25-40 GUESTS	41-50 GUESTS	51-80 GUESTS	81-100 GUESTS	101-150 GUESTS	151+ GUESTS
\$115.99	\$94.99	\$83.99	\$75.99	\$73.99	\$71.99

#### CHINWARE

PER PERSON

Elegant and classic porcelain dinnerware with matching metal utensils.

INCLUDED: Porcelain 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Glass Water Goblets, Linen Napkins, Metal Forks, Knives, and Spoons

25-40 GUESTS	41-50 GUESTS	51-80 GUESTS	81-100 GUESTS	101-150 GUESTS	151+ GUESTS
\$123.99	\$102.99	\$91.99	\$83.99	\$81.99	\$78.99

### ADDITIONAL INFO

- Beverages (soda, lemonade, tea) and Coffee / Tea Services are available as package add-ons. (pg 49)
- Certified Bartenders and Bar Services are available at an additional cost, per location approval.
- Special food requests as well as any dietary need options, are always available with any package.
- Exact count of guests and any other changes are required no later than 14 days prior to wedding date.
- If no adequate kitchen is provided at the venue, a \$500.00 fee will be charged for a kitchen set-up.
- Additional Fees may apply for further locations needing kitchens. Please call for more information.
- All Packages are charged a Minimum Gratuity of 18.
- Service Charge includes all related needs required for any event: consultations, travel, deliveries & pick-ups, linen cleaning, equipment use, disposable products, etc.

# BUFFET SERVICE - Mexican & Spanish

## MENU EXAMPLES & OPTIONS

### HORS D'OEUVRES

SELECT FIVE

Cilantro Lime Filet Skewers	Empanadas: Chicken or Beef	Seared Tuna & Wasabi
Mini Tacos: Fish, Chicken or Beef	French Lamb Lollipops	Tacquitos
Bacon Wrapped Dates	Cheese Quesdillas	Shrimp Ceviche
Spanish-style Meatballs	Pan Con Tomato	Chorizo, Manchego, & Olive Skewers
Mejillones Rellenos (Stuffed Mussels)	Mini Ham Croquettes	Spinach and Artichoke Stuffed Mushrooms

### PLATED APPETIZER

SELECT THREE

Pico de gallo and Chips	Buffalo Chicken Dip	Queso Dip
Guacamole and Chips	Tomato Bruschetta	Olive Tapenade
Mango Salsa and Chips	Fresh Fruit Carving	Fried Calamari
Mini Churros	Spanish Cheese Board	
Nachos	Grapes, dates, Cured Chorizo, Prosciutto, Goat Cheese, Manchego cheese, mixed olives, pickled peppers, figs, roasted red peppers	

### SALAD

SELECT ONE

Includes 2 Dressings: Roasted Red Pepper Vinaigrette, Cilantro Lime, Italian, Ranch, Blue Cheese, Raspberry Vinaigrette, Balsamic, Thousand Island

Garden	Ensalada Mixta	Fiesta Salad	Cucumber & Tomato	Mexican Salad
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### ACCOMPANIMENTS

Options may change due to seasonal availability.

SELECT TWO

Roasted Herb Red Bliss Potatoes	Mixed Seasonal Vegetables	Butternut Squash
Roasted Garlic Mashed Potatoes	Warm Flour or Corn Tortillas	Steamed Green Beans
Mashed Sweet Potatoes	Mexican Rice	Baked Macaroni and Cheese
Jasmine, Brown, or Wild Rice	Street Corn	optional: Bacon or Bacon & Jalapeno
	brushed with Chipotle Mayo and Cojita Cheese	

### ENTRÉES

SELECT THREE

#### Tacos: Chicken, Fish, Pork Carnitas, Ground Beef, or Strip Steak

Seasoned cuts of meat topped with mexican cheese, cilantro, onions, and slice of lime

#### Tequila & Lime Marinated Chicken Breast

Tender Chicken breast marinated in tequila and lime and served with Pico de gallo

#### Ancho Honey Glazed Pork Tenderloin

Served with our honey, lime, soy, and ancho chile sauce.

#### Pulled Pork or Chicken

Our house special pulled pork or chicken with your choice of Spanish style or bbq sauce.

#### Beef Brisket Barbacoa

Slow roasted beef brisket, tossed with Zesty guajillo chile BBQ sauce.

#### Carved Honey Ham

Slow roasted ham roast drizzled with honey glaze.

#### Enchilladas: Chicken, Beef, or Vegetarian

Tender meat with green chiles, rolled up with beans and cheese with homemade enchilada sauce.

#### Roasted Red Pepper Chicken

Tender chicken breast cooked tender with roasted red peppers, parmesan & spinach served with Avocado puree

#### Carne Asada - Strip Steak

Grilled strip steak with a lime and onion marinade, served with smokey grilled tomato salsa.





## Mexican Food Truck

**Included in All Packages:** Home Made Tortilla Chips and Salsa

All food will be served in paper food boats

Basic Disposables: Napkins, Boats, Forks, Knives & Spoons (China or Reflectionware at Additional Cost)

Total Event Time 4.5 hours: 1.5 hour set-up & food prep, 2 hour food Service from trailer, 1 hour Pack up of Kitchen.

Pricing does not include staff to bus tables or help with wedding set-up

\*\*Recommended to hire outside staff for busing and day of event staffing.

Food Truck Dimensions : Length: 60 feet; Width: 11 feet; Height: 12 feet.

Client must verify that we are allowed to park at the event location site.

### Package A - Pick 2

**\$21.95** PER PERSON

#### Pick your Type of Taco

Chicken, Al Pastor, Short Rib, Carnitas, Barbacoa, Chorizo, Carne Asada, Brisket, Baja Shrimp, Chicken Tinga, The Ape (Sweet Potato)

### Package B - Pick 3

**\$25.95** PER PERSON

#### Pick your Type of Taco

Chicken, Al Pastor, Short Rib, Carnitas, Barbacoa, Chorizo, Carne Asada, Brisket, Baja Shrimp, Chicken Tinga, The Ape (Sweet Potato)

### Package C - Pick 3

**\$30.95** PER PERSON

#### Pick 5 Types of Tacos or (3 Tacos & 1 Burrito)

**Tacos:** Chicken, Al Pastor, Short Rib, Carnitas, Barbacoa, Chorizo, Carne Asada, Brisket, Baja Shrimp, Chicken Tinga, The Ape (Sweet Potato)

**Burritos:** Steak or Chicken with rice and beans or Vegetable Enchilada (Green or Red Sauce)

**Included Toppings:** Sour Cream and Cheddar Cheese (Soft and Hard Shell options)

Iced Tea and Lemonade Station

## ADDITIONAL INFO

- Beverages (soda, lemonade, tea) and Coffee / Tea Services are available as package add-ons. (pg 49)
- Special food requests as well as any dietary need options, are always available with any package.
- Exact count of guests and any other changes are required no later than 14 days prior to wedding date.
- Food truck base fee of \$400 which covers staffing for the day will be added to all food truck rentals
- Minimum \$1,400 Subtotal order, Not including Base Fee
- Additional Hours \$300 Per Hour
- All Packages are charged a Minimum Gratuity of 15%.
- 10 % Service Charge includes all related needs required for any event: consultations, travel, deliveries & pick-ups, linen cleaning, equipment use, disposable products, etc.



## BBQ Food Truck

Included in All Packages: Home Made Potato Chips

All food will be served in paper food boats

Basic Disposables: Napkins, Boats, Forks, Knives & Spoons (China or Reflectionware at Additional Cost)

Total Event Time 4.5 hours: 1.5 hour set-up & food prep, 2 hour food Service from trailer, 1 hour Pack up of Kitchen.

Pricing does not include staff to bus tables or help with wedding set-up

\*\*Recommended to hire outside staff for busing and day of event staffing.

Food Truck Dimensions : Length: 60 feet; Width: 11 feet; Height: 12 feet.

Client must verify that we are allowed to park at the event location site.

**Package A -** **\$20.95** PER PERSON

Pick 1 Bread, 2 Meats, 2 Sides (2 Stationary Appetizers)

**Package B -** **\$23.95** PER PERSON

Pick 1 Bread, 3 Meats, 2 Sides & 1 Dessert (2 Stationary Appetizers)

**Package C -** **\$31.95** PER PERSON

Pick 1 Bread, 4 Meats, 3 Sides & 1 Dessert (3 Stationary Appetizers)

### Breads

Home Made Corn Muffins, Assorted Rolls, Honey Rolls

### Meats

Beef Brisket

Dry Rubbed and Roasted for over 8 hours

Grilled Beef Fajitas with sautéed onions and peppers

Grilled Chicken Fajitas, with sautéed onions and peppers

Grilled Tri-Tip Sirloin

Pork Spare Ribs or Baby Back ribs

Jerked BBQ Chicken, Dark Meat

BBQ Pulled Chicken

BBQ Pulled Pork

Angus Beef Burgers

Hot dogs

Veggie Burgers

Grilled Jumbo Shrimp U8 **\$7.95pp**

Grilled Salmon Filets **\$6.25pp**

### Sides

BBQ Baked Beans, Grilled Vegetables, Mac & Cheese, Cole Slaw, Potato Salad, Corn on the Cob

### Dessert

Mixed Seasonal Berries, Homemade Brownies, Homemade Cookies, Bread Pudding, Sweet Potato Pie, Pecan Pie

## ADDITIONAL INFO

- Beverages (soda, lemonade, tea) and Coffee / Tea Services are available as package add-ons. (pg 49)
- Special food requests as well as any dietary need options, are always available with any package.
- Exact count of guests and any other changes are required no later than 14 days prior to wedding date.
- Food truck base fee of \$400 which covers staffing for the day will be added to all food truck rentals
- Minimum \$1,400 Subtotal order, Not including Base Fee
- Additional Hours \$300 Per Hour
- All Packages are charged a Minimum Gratuity of 15%.
- 10 % Service Charge includes all related needs required for any event: consultations, travel, deliveries & pick-ups, linen cleaning, equipment use, disposable products, etc.



## Asian Food Truck

Included in All Packages: Fried Shrimp Chips

All food will be served in paper food boats

Basic Disposables: Napkins, Boats, Forks, Knives & Spoons (China or Reflectionware at Additional Cost)

Total Event Time 4.5 hours: 1.5 hour set-up & food prep, 2 hour food Service from trailer, 1 hour Pack up of Kitchen.

Pricing does not include staff to bus tables or help with wedding set-up

\*\*Recommended to hire outside staff for busing and day of event staffing.

Food Truck Dimensions : Length: 60 feet; Width: 11 feet; Height: 12 feet.

Client must verify that we are allowed to park at the event location site.

**Package A -** **\$23.95** PER PERSON

Pick 1 Base, 2 Bowls, Sushi Boat x 1 roll (2 Stationary Appetizers)

**Package B -** **\$30.95** PER PERSON

Pick 1 Base, 3 Bowls, Sushi Boat x 2 rolls (2 Stationary Appetizers)

**Package C -** **\$34.95** PER PERSON

Pick 1 Base, 4 Bowls, Sushi Boat x 3 rolls (3 Stationary Appetizers)

### Select Base

White or Kimchi Rice

### Bowls

#### Bulgogi Beef or Chicken

Glass Noodles, Spring Mix, Kimchi, Sesame seeds, Spicy Mayo, Kewpie Mayo, Scallions

#### Sweet and Sour Chicken

Glass Noodles, Spring Mix, Kimchi, Sesame seeds, Thai Chili, Kewpie Mayo, Scallions

#### Veggie Bowl

Carrots, Corn, Fried Egg, Seaweed Salad, Daikon, Avocado, Sesame seeds, Scallion

#### Pork Belly Scallion Pancake Taco

With Daikon, Scallions, Sesame Seeds

#### Shrimp Tempura

Spring Mix, Daikon, Spicy Mayo, Kewpie Mayo

#### Spicy Tuna or Salmon Poke

Spring Mix, Daikon, Masago Spicy Mayo, Avocado, Cucumber, Sesame seeds

#### Dumplings

(Pork or Chicken)

Seaweed Salad, Daikon, Glass Noodles, Spring Mix, Teriyake Glaze

### Sushi Boat Options

#### Vegetarian Options

**Soy Eggplant Crunch** - Grilled Eggplant with cucumber, carrot, and spinach

**Spring Breeze** - Green asparagus, avocado, tomato, spicy sesame, and mayo.

**Sweet Potato Roll** - Roasted Sweet Potato with siracha mayo

**Cucumber  
Avocado**

#### Cooked Options:

**Hanako** - Cream cheese, crunchy panko crumbs, imitation crab, and green onions topped w/ mayo & teriyaki sauce.

**Philadelphia** - Cream cheese, avocado, and smoked salmon

**San Francisco** - Imitation crab tempura, masago and cucumber with spicy mayo

**Teriyaki Chicken** - Teriyaki chicken, avocado, & cucumber with Teriyaki sauce.

**California** - Imitation crab, avocado, and cucumber topped w/ masago.

**Tiger Sushi Roll** - Shrimp Tempura, Imitation Crab, & Avocado topped with Shrimp.

#### Raw Options

**San Diego** - Spicy salmon, crunchy panko crumbs, and cucumber, topped w/ Sriracha Sauce & spicy Mayo.

**Phoenix** - Crunchy Spicy tuna, and avocado w/ masago and spicy Mayo.

**Spicy Tuna** - Tuna with spicy Mayo.

**Spicy Salmon** - Salmon with spicy Mayo.

**Spicy Yellowtail** - Yellowtail with spicy Mayo.

**Spicy Tuna Cucumber Rolls** - Spicy tuna on rice wrapped with cucumber.

## ADDITIONAL INFO

- Beverages (soda, lemonade, tea) and Coffee / Tea Services are available as package add-ons. (pg 49)
- Special food requests as well as any dietary need options, are always available with any package.
- Exact count of guests and any other changes are required no later than 14 days prior to wedding date.
- Food truck base fee of \$400 which covers staffing for the day will be added to all food truck rentals
- Minimum \$1,400 Subtotal order, Not including Base Fee
- Additional Hours \$300 Per Hour
- All Packages are charged a Minimum Gratuity of 15%.
- 10 % Service Charge includes all related needs required for any event: consultations, travel, deliveries & pick-ups, linen cleaning, equipment use, disposable products, etc.





## STAFF, SPECIAL MENUS

### ADDITIONAL OPTIONS & SERVICES

Overview of available staff options, specialty menus, and rentals.  
 Additional menus, rental items, and staff are available upon request.  
 Excludes tax, gratuity, and service charge where applicable.

### SERVICE STAFF

All packages include standard service staff for event: Chef, Head Server, Servers.  
 9 Hour Service Breakdown Includes: 3 Hour Setup, 5 hour Event Service, 1 Hour Post Event Cleanup  
 Service staff is included in price per person of the wedding package. Amount based off of final guest total.

#### OVERTIME RATES

Scheduled overtime must be scheduled 2 weeks prior to event to confirm availability.  
 Unscheduled overtime is not guaranteed and may not be available day of the event.  
 If overtime is needed day of the event and is available, see additional price per hour, per staff member below.  
 Additional holiday fees may also apply.

SCHEDULED OVERTIME RATES				DAY OF EVENT OVERTIME RATES			
Chefs	\$55/hr	Bartenders	\$40/hr	Chefs	\$75/hr	Bartenders	\$55/hr
Head Servers	\$45/hr	Bar Backs	\$30/hr	Head Servers	\$65/hr	Bar Backs	\$45/hr
Servers	\$30/hr	Dishwashers	\$30/hr	Servers	\$45/hr	Dishwashers	\$45/hr

\*Staff rates are subject to change.  
 \*\*Additional cost for staff will be accessed on Holidays.  
 \*\*\*\*Some locations have longer times for events and may require additional time added on.

### BARTENDERS

All bartenders are TIPS certified, insured for events, and are available at an additional cost.  
 - No Cash Bars permitted.  
 Tip jar can be placed out at event or tips can be paid in advance Pre-Tipping: we suggest \$3-5 Per Person

INCLUDES:  
 Bar Set-up, Ice, 5 hour Event Service, Post Event Clean-up

BARTENDER RATE: Starting at \$295 each  
 Must be scheduled 2 weeks prior to event to confirm availability.

### CHILDREN & VENDOR MENUS

Children under 12 years of age, and professional vendors (photographers, DJs, florists, venue staff, misc.) are offered special priced meal rates. Please specify how many of each type of meal is needed 2 weeks prior to event to get discounted rates. Our staff is covered!

#### KIDS MEALS.....

Kids 12 and younger will be 20% less than adults wedding package price. Exception of add-on prices will not be discounted  
 \*\*Kids meals are not available on Passed wedding service with stations or food trucks

VENDOR MEALS.....\$35 each Selection of Entrée from Menu



## Photo Booth Rental

A unique 5ft tall touch-screen mirror, that offers the latest in photo-generating technology. It offers a sleek Gold or Silver frame design while user-friendly for a completely interactive photo & video experience.

Optional services include: green screen capability, video guestbook recording, digital autographing and stamping, dynamic overlays, games, and more

Price per person. Excludes 15% gratuity.

### Mirror Me Starter Package

\$699.00

Up to Two (2) Hours Runtime  
 Unlimited Pictures + 100 Prints  
 Standard Print Template  
 Creative Props

Booth Attendant  
 Private/Public Online Gallery  
 Free Travel 30 Miles from 08088  
 Txt Messaging Photos

Add Extra Hour - \$100 per hour

1 GB Flash Drive, Copy of all pictures from the event

### Mirror Me Recommended Package

\$899.00

Up to Three (3) Hours Runtime  
 Unlimited Pictures & Prints  
 Custom Print & Startup Template  
 Creative Props  
 Backdrop

Booth Attendant  
 Private/Public Online Gallery  
 Free Travel 30 Miles from 08088  
 Txt Messaging Photos

Add Extra Hour - \$100 per hour

1 GB Flash Drive, Copy of all pictures from the event

### Mirror Me Pro Package

\$999.00

Up to Four (4) Hours Runtime  
 Unlimited Pictures & Prints  
 Custom Print & Startup Template  
 Creative Props  
 Backdrop

Booth Attendant  
 Private/Public Online Gallery  
 Free Travel 30 Miles from 08088  
 Txt Messaging Photos

Add Extra Hour - \$100 per hour

1 GB Flash Drive, Copy of all pictures from the event



## BEVERAGES, COFFEE, & BARWARE

### ADDITIONAL OPTIONS & SERVICES

Pair your meals with a variety of soft drinks and homemade beverages.

All wedding packages include traditional water pitcher service.

Price per person. Excludes tax, gratuity, and service charge.

#### BARWARE Prices per person

**CHINA / GLASS.....\$5.99**

Rocks, Wine, Champagne & Pilsner

**HARD PLASTIC.....\$3.99**

Wine, Champagne & 14oz Beer Cup

\*Bar/Glass Ware Packages must be used with Michael's Event Catering Bartenders

#### LIGHT-UP BARWARE Prices per person

**LED Rocks Cup, 10oz.....\$4.99**

**LED Pint Cup, 16oz.....\$5.99**

**LED Champagne Cup, 6oz...\$4.99**

#### BEVERAGES Prices per person

Select options from our list of sodas, and homemade beverages.

Drinks can either be self service, or kept with bartender (if applicable).

**Hard Plastic Cups.....\$3.99**

**China / Glass, 11.5oz.....\$5.99**

#### SELECT TWO

**SODA**  
Coke / Diet Coke  
Pepsi / Diet Pepsi  
Ginger Ale  
Lemon Lime  
Mountain Dew  
Root Beer  
Dr. Pepper

#### SELECT TWO

**TEAS / LEMONADE**  
Unsweetened Tea  
Sweetened Tea  
Peach Tea  
Raspberry Tea  
Green Tea  
Classic Lemonade  
Strawberry Lemonade

#### SELECT ONE

**INFUSED WATER**  
Cucumber  
Strawberry Mint  
Lemon Lime  
Orange Citrus  
Cantaloupe  
Watermelon (seasonal)

#### Dual Slush machine Prices per person

Select 2 options

**Hard Plastic Cups.....\$5.99**

**China / Glass, 11.5oz.....\$7.99**

**SYRUPS**  
Banana  
Blue Raspberry  
Cherry  
Coconut

Root Beer  
Cola  
Fruit Punch  
Grape  
Lemon

Lemon-Lime  
Lemonade  
Orange  
Pina Colada  
Pineapple  
Watermelon

#### Bar Mixer Packages Prices per person

**Full Bar, Mixers and Garnish Package.....\$10.99**  
Mixers Included in Package

Club Soda, Colas (Regular & Diet), Lemon & Lime Juice, Orange Juice, Tonic water, Grenadine, Sweet & Sour Mix, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Ginger Ale, Sprite, Simple Syrup, Bitters

**Garnishes Included in Package**

Cocktail Olives (Green), Oranges, Lemons, Limes, Maraschino Cherries (with Stems), Mint, Strawberries  
\*\*Ice is not included

**Limited Bar, Mixers and Garnish Package.....\$7.99**  
Mixers Included in Package

Club Soda, Colas (Sprite, Regular & Diet), Lemon & Lime Juice, Orange Juice, Tonic water, Grenadine, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Ginger Ale.

**Garnishes Included in Package**

Oranges, Lemons, Limes, Maraschino Cherries (with Stems)  
\*\*Ice is not included

\*Bar/Glass Ware Packages must be used with Michael's Event Catering Bartenders

#### BEVERAGE FOUNTAIN Prices per person

Select 1 option from our homemade iced teas, lemonades, and juices to be served from our silver fountain. Drinks can either be self service or kept with bartender (if applicable).

**Hard Plastic Cups.....\$3.95**

**China / Glass, 11.5oz.....\$4.99**

**TEAS & LEMONADE**  
Unsweetened Tea  
Sweetened Tea  
Peach Tea  
Raspberry Tea  
Green Tea  
Lemonade  
Strawberry Lemonade

**JUICE**  
Orange  
Fruit Punch  
Grape  
Apple  
Cranberry

#### COFFEE & TEA STATIONS Prices per person

**STANDARD STATION**  
Original & Decaf Assorted Coffee & Teas

Served with: Creamers, Stirrers, Sugar, Sugar in The Raw, and Splenda.

**Hard Plastic.....\$2.25**

**China / Ceramic.....\$3.25**

**Server Poured Coffee Service**  
Original & Decaf Gourmet Coffee & Teas

Served with: Creamers, Stirrers, Sugar, Sugar in The Raw, Splenda. There will be a basket placed at each table and servers will come around pouring coffee and offering tea

**Hard Plastic.....\$3.65**

**China / Ceramic.....\$4.99**



## DISPLAYS & COLD STATIONS

### ADDITIONAL OPTIONS & SERVICES

Elegant self serve displays and cold stations can be added to any of our packages.

Custom requests and special dietary options are available.

Price Per Total Guest Count. Excludes tax, gratuity, and service charge.

#### ANTIPASTO DISPLAY

<b>1 Hour Service</b>	25-50 - \$12.99pp	51-80 - \$9.99pp	81-150+ \$7.99pp
<b>2 Hour Service</b>	25-50 - \$14.99pp	51-80 - \$11.99pp	81-150+ \$9.99pp

Sliced Cured Meats: Mortadella, Spanish chorizo, Prosciutto      **Cheeses:** Asiago, Parmesan, Mozzarella, Feta  
**Pairings:** Olives, Marinated Mushrooms, Roasted Peppers, Marinated Artichoke Hearts  
 Comes with Sliced Baguette Pieces

#### GRILLED VEGETABLE DISPLAY

<b>1 Hour Service</b>	25-50 - \$7.99pp	51-80 - \$6.99pp	81-150+ \$4.99pp
<b>2 Hour Service</b>	25-50 - \$10.99pp	51-80 - \$8.99pp	81-150+ \$6.99pp

Grilled zucchini, eggplant, portobello mushrooms, tri-color peppers, red onions & asparagus.

Served with balsamic dressing.

#### FRUIT CARVINGS & DISPLAYS

<b>1 Hour Service</b>	25-50 - \$12.99pp	51-80 - \$9.99pp	81-150+ \$7.99pp
<b>2 Hour Service</b>	25-50 - \$14.99pp	51-80 - \$11.99pp	81-150+ \$9.99pp

A fresh fruit display with 3 to 5 fruit carvings will be set up on an 8' table.

Whole and chopped seasonal fruits with assorted whole fruit baskets included.

Fruit will be left on display & refreshed throughout the night.

#### RAW BAR

<b>1 Hour Service</b>	25-50 - \$19.99pp	51-80 - \$16.99pp	81-150+ \$14.99pp
<b>2 Hour Service</b>	25-50 - \$25.99pp	51-80 - \$22.99pp	81-150+ \$20.99pp

Fresh shrimp, snow crab claws "shelled", clams, and oysters beautifully displayed on a bed of crushed ice.

Garnished with kale, cocktail sauce, hot sauce, horseradish, lemon wedges, and crackers. Includes Shucking Chef.

#### CHEESE DISPLAY

<b>1 Hour Service</b>	25-50 - \$7.99pp	51-80 - \$6.99pp	81-150+ \$4.99pp
<b>2 Hour Service</b>	25-50 - \$10.99pp	51-80 - \$8.99pp	81-150+ \$6.99pp

**Select 4 Types:** Includes Crackers, Fresh Sliced Baguette, & Olive Oil with Fig Jam

**Aged:** Mild/Sharp white or Yellow Cheddar, Gruyere, Smoked Gouda.      **Blue:** Gorgonzola, Roquefort, Stilton.

**Soft:** Brie, Camembert, Goat, Mozzarella      **Firm:** Manchego, Parmigiano-Reggiano, Edam, Baby Swiss, Parm, Asiago

#### MEAT DISPLAY

<b>1 Hour Service</b>	25-50 - \$14.99pp	51-80 - \$11.99pp	81-150+ \$9.99pp
<b>2 Hour Service</b>	25-50 - \$17.99pp	51-80 - \$13.99pp	81-150+ \$11.99pp

A variety of domestic and imported meats served with fresh bread and assorted crackers.

Sliced Cured Meats: Mortadella, Spanish chorizo, Prosciutto

Gold Label Prosciutto will be sliced in front of guest

#### VEGETABLE CRUDITÉ DISPLAY

<b>1 Hour Service</b>	25-50 - \$6.99pp	51-80 - \$4.99pp	81-150+ \$2.99pp
<b>2 Hour Service</b>	25-50 - \$8.99pp	51-80 - \$6.99pp	81-150+ \$4.99pp

Fresh cut vegetables conveniently pre-sliced and arranged in an attractive display.

Carrots, broccoli, cucumbers, bell peppers, and sweet cherry tomatoes

are served with our own creamy ranch dressing.

Add Homemade Hummus & Pita Chips.....\$2.25 per person

#### ICE CARVINGS

STARTING AT \$450

Large selection available. Please call for a custom quote.

Ice Carving with Shrimp Cocktail Additional \$6.99 per person, plus tax

OTHER CUSTOM DISPLAYS AND STATIONS AVAILABLE



## DISPLAYS & COLD STATIONS

### ADDITIONAL OPTIONS & SERVICES

Elegant self serve displays and cold stations can be added to any of our packages.

Custom requests and special dietary options are available.

Price Per Total Guest Count. Excludes tax, gratuity, and service charge.

#### SUSHI STATION

<b>1 Hour Service</b>	25-50 - \$18.99pp	51-80 - \$16.99pp	81-150+ \$14.99pp
<b>2 Hour Service</b>	25-50 - \$22.99pp	51-80 - \$20.99pp	81-150+ \$18.99pp

**Includes:** Chop Sticks, Bamboo Boats, Soy Sauce, Wasabi, Pickled Ginger  
Traditionally Rolled with bamboo mat and served on bamboo leaves and glass trays. Sushi Chef to Roll fresh on site

Please Select From the Following:

#### Vegetarian Options (Select 3) :

- Soy Eggplant Crunch** - Grilled Eggplant with cucumber, carrot, and spinach
- Spring Breeze** - Green asparagus, avocado, tomato, spicy sesame, and mayo.
- Sweet Potato Roll** - Roasted Sweet Potato with siracha mayo
- Tamago Roll** - Japanese rolled omelette
- Cucumber**
- Avocado**

#### Cooked Options (Select 3) :

- Hanako** - Cream cheese, crunchy panko crumbs, imitation crab, and green onions topped w/ mayo & teriyaki sauce.
- Philadelphia** - Cream cheese, avocado, and smoked salmon
- San Francisco** - Imitation crab tempura, masago and cucumber with spicy mayo
- Teriyaki Chicken** - Teriyaki chicken, avocado, & cucumber with Teriyaki sauce.
- California** - Imitation crab, avocado, and cucumber topped w/ masago.
- Boston Roll** - Poached Shrimp, Avocado, & Cucumber w/ masago
- Dragon** - Eel & cucumber topped with Avocado
- Tiger Sushi Roll** - Shrimp Tempura, Imitation Crab, & Avocado topped with Shrimp.

#### Raw Options (Select 2) :

- San Diego** - Spicy salmon, crunchy panko crumbs, and cucumber, topped w/ Sriracha Sauce & spicy Mayo.
- Phoenix** - Crunchy Spicy tuna, and avocado w/ masago and spicy Mayo.
- Spicy Tuna** - Tuna with spicy Mayo.
- Spicy salmon** - Salmon with spicy Mayo.
- Spicy yellowtail** - Yellowtail with spicy Mayo.
- Spicy Tuna Cucumber Rolls** - Spicy tuna on rice wrapped with cucumber.

#### Nigiri (Select 2) :

- Raw Fish over Rice**
- Salmon, Tuna, Yellowtail, Tilapia**

OTHER CUSTOM DISPLAYS AND STATIONS AVAILABLE



## MEAT CARVING & HOT STATIONS

### ADDITIONAL OPTIONS & SERVICES

Carving and specialty stations can be added to any of our packages. Stations include a serving attendant to professionally cut meats and serve items.

Price Per Total Guest Count. Excludes tax, gratuity, and service charge.

### MEAT CARVING STATIONS

PRICE PER TOTAL GUEST COUNT

Prime cuts of meat and fresh seafood carved and served in front of your guests.

<b>Roasted Whole Pig</b>	Tender, pull-apart whole roasted pig. Garnished with fresh fruits and kale.	<b>1 Hour Service</b>	25-50 - \$11.99pp	51-80 - \$9.99pp	81-150+ \$7.99pp
		<b>2 Hour Service</b>	25-50 - \$13.99pp	51-80 - \$11.99pp	81-150+ \$9.99pp
<b>Roast Beef</b>	Angus beef encrusted with garlic and burgundy. Served with au jus and horseradish.	<b>1 Hour Service</b>	25-50 - \$7.99pp	51-80 - \$6.99pp	81-150+ \$5.99pp
		<b>2 Hour Service</b>	25-50 - \$9.99pp	51-80 - \$8.99pp	81-150+ \$7.99pp
<b>Honey Glazed Ham</b>	Oven baked ham glazed with our honey glaze. Served with fresh pineapple.	<b>1 Hour Service</b>	25-50 - \$6.99pp	51-80 - \$5.99pp	81-150+ \$4.99pp
		<b>2 Hour Service</b>	25-50 - \$8.99pp	51-80 - \$7.99pp	81-150+ \$6.99pp
<b>Roasted Prime Rib</b>	Roasted to medium rare. Served with au jus & horseradish sour cream.	<b>1 Hour Service</b>	25-50 - \$11.99pp	51-80 - \$9.99pp	81-150+ \$7.99pp
		<b>2 Hour Service</b>	25-50 - \$13.99pp	51-80 - \$11.99pp	81-150+ \$9.99pp
<b>Pork Tenderloin</b>	Slow roasted pork tenderloin, stuffed with fire roasted red peppers and sautéed onions.	<b>1 Hour Service</b>	25-50 - \$6.99pp	51-80 - \$5.99pp	81-150+ \$4.99pp
		<b>2 Hour Service</b>	25-50 - \$8.99pp	51-80 - \$7.99pp	81-150+ \$6.99pp
<b>Beef Tenderloin (Filet)</b>	Slow roasted filet mignon, accompanied with a shallot demi sauce and horseradish.	<b>1 Hour Service</b>	25-50 - \$11.99pp	51-80 - \$9.99pp	81-150+ \$7.99pp
		<b>2 Hour Service</b>	25-50 - \$13.99pp	51-80 - \$11.99pp	81-150+ \$9.99pp
<b>Pecan Encrusted Salmon</b>	Grilled salmon, glazed with honey and topped with a crushed pecan blend.	<b>1 Hour Service</b>	25-50 - \$8.99pp	51-80 - \$7.99pp	81-150+ \$6.99pp
		<b>2 Hour Service</b>	25-50 - \$10.99pp	51-80 - \$9.99pp	81-150+ \$8.99pp
<b>Roasted Turkey Breast</b>	Fire roasted turkey breast, accompanied with a pan rendered gravy.	<b>1 Hour Service</b>	25-50 - \$8.99pp	51-80 - \$7.99pp	81-150+ \$6.99pp
		<b>2 Hour Service</b>	25-50 - \$10.99pp	51-80 - \$9.99pp	81-150+ \$8.99pp
<b>Leg or Rack of Lamb</b>	Seared lamb rubbed with sea salt and herbs. Served with mint jelly.	<b>1 Hour Service</b>	25-50 - \$11.99pp	51-80 - \$9.99pp	81-150+ \$7.99pp
		<b>2 Hour Service</b>	25-50 - \$13.99pp	51-80 - \$11.99pp	81-150+ \$9.99pp

### PASTA STATION

<b>1 Hour Service</b>	25-50 - \$6.99pp	51-80 - \$5.99pp	81-150+ \$4.99pp
<b>2 Hour Service</b>	25-50 - \$8.99pp	51-80 - \$7.99pp	81-150+ \$6.99pp

Served with parmesan cheese, fresh crushed pepper flakes, and fresh baked breads.

**Choice of 3 Pastas:** Spaghetti, Linguine, Penne, Bow Ties, Tortellini, Stuffed Shells, Baked Rigatoni, Potato Gnocchi

**Choice of 2 Sauce:** Marinara, Spicy Tomato-Basil, Vodka, Pesto, Alfredo, Garlic and Olive Oil

**Choice of 5 Toppings:** Diced Peppers & Onions, Grated Parm, Chopped Fresh Tomatoes, Chopped Fresh Basil, Meat Balls, Olives, Sausage, Grilled Chicken, Steamed Vegetables, Crushed Red Peppers

**ADD-ON Meats** Add \$2.99 per person

Hot or Sweet Sausage, Grilled Chicken, Grilled Shrimp, Grilled Vegetables

### FAJITA STATION

<b>1 Hour Service</b>	25-50 - \$6.99pp	51-80 - \$5.99pp	81-150+ \$4.99pp
<b>2 Hour Service</b>	25-50 - \$8.99pp	51-80 - \$7.99pp	81-150+ \$6.99pp

**Select 2 Options: Chicken, Steak, Pork, or Mixed Vegetable**

Served with Flour or Corn Tortillas, Grilled peppers and Onions, Black Beans, Grated Cheese, Fresh Garden Salsa, Sour Cream, and Guacamole.

### PHILLY STEAK STATION

<b>1 Hour Service</b>	25-50 - \$7.99pp	51-80 - \$6.99pp	81-150+ \$5.99pp
<b>2 Hour Service</b>	25-50 - \$9.99pp	51-80 - \$8.99pp	81-150+ \$7.99pp

**Your Choice of Meat: Traditional Beef or Chicken**

Served with Fresh Rolls, American & Provolone Cheese, Cheese Wiz, Grilled Onions & Mushrooms, and Condiments.



## HOT STATIONS

### ADDITIONAL OPTIONS & SERVICES

Carving and specialty stations can be added to any of our packages. Stations include a serving attendant to professionally cut meats and serve items.

Price Per Total Guest Count. Excludes tax, gratuity, and service charge.

	1 Hour Service	25-50 - \$6.99pp	51-80 - \$5.99pp	81-150+ \$4.99pp
<b>FRENCH FRY STATION</b>	<b>2 Hour Service</b>	25-50 - \$8.99pp	51-80 - \$7.99pp	81-150+ \$6.99pp

#### Types of Fries (Select 3):

Curly, Sea Salt Shoe String, Coated Crinkle Cut, Sweet Potato, Tempura Green Beans, Plantain Chips, Wedges, Crab Fries, Black Truffle & Parm Fries, Eggplant Fries

#### Self Service Toppings

**Seasonings:** Old Bay, Sea Salt, & Pepper, Garlic Salt

**Toppings:** Cheese Sauce, Ranch, Apple Cidar Vinegar, Ketchup, BBQ, Mustard, & Mayo

	1 Hour Service	25-50 - \$8.99pp	51-80 - \$7.99pp	81-150+ \$6.99pp
<b>STIR FRY STATION</b>	<b>2 Hour Service</b>	25-50 - \$10.99pp	51-80 - \$9.99pp	81-150+ \$8.99pp

Live Station with Woks and Burners, Decorated with red brick.

**Entree Options:** Chicken, Beef, Shrimp

**Vegetables:** Fresh Garden Vegetables, Ginger, Garlic

**Sauces:** Stir Fry Sauce, Teriyaki, or Soy Sauce

**Paired with:** Sesame Seeds & served with Chinese Noodles

	1 Hour Service	25-50 - \$6.99pp	51-80 - \$5.99pp	81-150+ \$4.99pp
<b>BBQ SLIDER STATION</b>	<b>2 Hour Service</b>	25-50 - \$8.99pp	51-80 - \$7.99pp	81-150+ \$6.99pp

Select 2 Options: Pulled BBQ Chicken, Pulled (BBQ/Italian) Pork, Brisket, Short Ribs, or Grilled Salmon

Served with Grilled Long Hots, Coleslaw, BBQ, Arugula, & Jalapeños

Served from Polished chaffing dishes and heat lights.

	1 Hour Service	25-50 - \$4.99pp	51-80 - \$3.99pp	81-150+ \$2.99pp
<b>NACHO BAR</b>	<b>2 Hour Service</b>	25-50 - \$7.99pp	51-80 - \$6.99pp	81-150+ \$4.99pp

Overflowing basket of home made tortilla chips, surrounded with toppings

**Toppings:** Salsa, Guacamole, Corn, Refried Beans, and Nacho Cheese

	1 Hour Service	25-50 - \$6.99pp	51-80 - \$5.99pp	81-150+ \$4.99pp
<b>MAC &amp; CHEESE BAR</b>	<b>2 Hour Service</b>	25-50 - \$8.99pp	51-80 - \$7.99pp	81-150+ \$6.99pp

Our Chefs Famous Mac and Cheese

**Toppings (Select 7)**

Bacon, Hot Sauce, BBQ, Cheddar, Sour Cream, Toasted Bread Crumbs,

Ground Beef, Fried Shallots, Sautéed Mushrooms, Chives, Gorgonzola, Parm, Gouda, Jalapeños & Truffle Oil

	1 Hour Service	25-50 - \$5.99pp	51-80 - \$4.99pp	81-150+ \$3.99pp
<b>MASHED POTATO BAR</b>	<b>2 Hour Service</b>	25-50 - \$7.99pp	51-80 - \$6.99pp	81-150+ \$5.99pp

Your Choice of 2 Different Homemade Mashed Potatoes

Buttermilk, Chunky Red Bliss, Garlic & Parmesan, Cheese & Chive, Sweet Potato, Cauliflower

**ASSORTED TOPPINGS (Select 6)**

Butter, Sour Cream, Fresh Cut Scallions, Crumbled Bacon, Assorted Cheeses, Chives, Broccoli, Mushrooms, French Onions, Brown Sugar Pecans, Mini Marshmallows



## DESSERTS & SWEET TREATS

### ADDITIONAL OPTIONS & SERVICES

Complete your event with homemade cakes, sweet treats, ice cream, and more.

Custom requests and special dietary options are available.

Price Per Total Guest Count. Excludes tax, gratuity, and service charge.

### VIENNESE DESSERT TABLE

1 Hour Service

25-50 - \$11.99pp

51-80 - \$9.99pp

81-150+ \$7.99pp

Assorted Mini Desserts, Whole Pies, Cakes, and Candies

(1 Hour Service, after Dinner)

(Select 5 Mini Desserts)

Tiramisu, Limoncello, Mini Brownies, Cream Puffs, Eclairs, Assorted Mini Cupcakes, Mini Assorted Pies, Dark Chocolate Mousse Shots, Fruit Tarts, White Chocolate Mousse Shots, Mini Strawberry Short Cakes, Dipped Fruit, Vanilla Pudding, Apple Pastry, Cheese Danish, Mixed Berry Tarts, Macaroons, Lemon Curd Cups, Cannolis

(Select 3 Pies)

Apple Crumb Top, Blackberry, Pecan, Apple Dutch, Blueberry, Cherry, Strawberry, Lemon Meringue, Turtle Pie

(Select 2 Cakes)

Carrot Cake, Red Velvet, Angel Food, Black Forest, Chocolate, Pound, Butter, Coconut, Marble, Boston Cream, Sponge, Bundt Cake, Spice Cake, Swiss Roll, Banana Cake

### CAKES & PIES

CALL FOR QUOTE

Homemade cakes, pies, and other satisfying desserts  
baked fresh in our kitchen.

#### CAKES

Vanilla

Chocolate

Marble

Carrot

Strawberry

#### PIES

Cherry

Apple

Pecan

Blueberry

Pumpkin

#### OTHER

Cheesecakes

Berry Cobblers

Brownies

Cupcakes

Shortcakes

Custom cakes and other flavor options are available.

Please contact us for a quote.

### ICE CREAM & SORBET

PER PERSON

SUNDAE BAR....1 Hour Service

25-50 - \$6.99pp

51-80 - \$5.99pp

81-150+ \$4.99pp

Please pick from the following selections (Cones, Bowls, & Spoons Included)

Choose 2 Types of Ice Cream: (additional \$1.50pp for extra Ice Cream)

French Vanilla, Vanilla, Vanilla Bean, Butter Pecan, Chocolate Chip Cookie Dough, Classic Chocolate, Cookie and Cream, Strawberry Shortcake, Strawberry

Choose 6 Toppings: (additional \$.65pp for extra toppings)

Chocolate Chips, Jimmies/Sprinkles, M&M's, Reese's, Coconut, Caramel Sauce, Chocolate Sauce, Strawberry Sauce, Crushed Oreos, Toasted Nuts, Cinnamon Candy, Maraschino Cherries, Gummy Bears, Whipped Cream, Cut Strawberries, Bananas, Marshmallows

ADD-ON, CUSTOM HOMEMADE ICE CREAM OR SORBET.....\$3.50+ per person

Create a custom flavor combination of your choice.

Examples: Champagne or Seasonal Sorbets, Chocolate & Banana Ice Cream

### CHOCOLATE FOUNTAIN

1 Hour Service

25-50 - \$11.99pp

51-80 - \$9.99pp

81-150+ \$7.99pp

Choice of Chocolate and 5 Dipping Items.

Includes: Skewers, Napkins, & Plates.

Marshmallows

Pretzels

Brownie Bites

Strawberries

Graham Crackers

Grapes

Bananas

Melons

Apples

Pineapple

Vanilla Wafers

Pound Cake

Angel Food Cake

Rice Crispy Treats

Assorted Cookies

#### CHOCOLATE OPTIONS

Milk, White, or Dark



## DESSERTS & SWEET TREATS

### ADDITIONAL OPTIONS & SERVICES

Complete your event with homemade cakes, sweet treats, ice cream, and more.

Custom requests and special dietary options are available.

Price Per Total Guest Count. Excludes tax, gratuity, and service charge.

#### Passed Butlered Mini Dessert Service **1 Hour Service** 25-50 - \$17.99pp 51-80 - \$15.99pp 81-150+ \$12.99pp

**Assorted Mini Desserts Passed by Staff on Silver Trays**  
(1 Hour Service, after Dinner)

(Select 8 Mini Desserts)

##### Shot Glasses:

Tiramisu, Limoncello, Dark Chocolate Mousse Shots, White Chocolate Mousse Shots, Mini Strawberry Shortcake Shooters, Peanut Butter and Chocolate Pudding Parfaits, Raspberry Cheesecake Parfaits, Banana Cream Pie Dessert Shooters, Coffee Cheesecake Mousse Trifles

##### Paper Base:

Cream Puffs, Eclairs, Assorted Mini Cupcakes, Mini Assorted Pies, Fruit Tarts, Mini Strawberry Short Cakes, Puff Pastry with Bavarian Cream & Strawberries, Mini Lemon Meringue Pies, Mini Key Lime Pies

##### Spoon Base:

Mini Red Velvet Cheese Cakes, Decadent Fudge Brownie Drizzled with a homemade light caramel sauce, Key Lime cheesecake on a biscuit crumb, Vanilla cheesecake with raspberry on a biscuit crumb, Chocolate Truffles

#### Philly Pretzel Station **1 Hour Service** 25-50 - \$5.99pp 51-80 - \$4.99pp 81-150+ \$3.99pp

##### Self Serve Options

Condiment Options. Select 4

Cheese Sauce, Yellow Mustard, Spicy Brown Muustard, Honey Mustard, Cinnamon Sugar Butter, Buttercream

#### Popcorn Bar **1 Hour Service** 25-50 - \$4.99pp 51-80 - \$3.99pp 81-150+ \$2.99pp

##### Kettle Corn, Buttered Popcorn, Plain Popcorn (No butter)

Topping Options. Select 6

Melted Butter, Cinnamon Sugar, Ranch Seasoning, Garlic Parmesan, Cheddar Seasoning, Dill Pickle Seasoning, M&Ms, Chocolate Sauce, Caramel Sauce, Marshmallows, Salted Nuts.

#### Churro Station **1 Hour Service** 25-50 - \$4.99pp 51-80 - \$3.99pp 81-150+ \$2.99pp

Topping Options. Select 6

Chocolate Sauce, Caramel Saucue, Strawberry Sauce, Marshmallows, Nuts, Crushed Oreos, Sweet Coconut Flakes, Peanut Butter Sauce, Nutella

**Add Ice Cream \$2.99pp**

#### Rustic Wood S'More Bar **1 Hour Service** 25-50 - \$7.99pp 51-80 - \$5.99pp 81-150+ \$3.99pp

Whole Graham Crackers, Milk Chocolate, Marshmallows

Complete with mason jar skewer holder

Features 5 toasting spots with sternos and decorated with river rocks

#### FLAMBÉ STATION **1 Hour Service** 25-50 - \$8.99pp 51-80 - \$6.99pp 81-150+ \$4.99pp

Chef prepared flambé station. Served with vanilla ice cream.

##### ADD-ON OPTIONS

Pound Cake.....\$1.99

Bread Pudding.....\$2.99

Sorbet.....\$3.99

##### SELECT ONE

Peaches flambé, Cherries Jubilee, Bananas Foster,

Mixed Berry, Brandied Apples with Raisins, Strawberry Gran Marnier



## RENTALS

### CHAIRS, TABLES, LINENS, AND TENTS

Custom set-ups and layouts are available, please call for more information

Price per person. Excludes tax, gratuity, and service charge.

#### TABLES

##### PRICE PER ITEM

30" Cocktail Tall Round Table	\$14.00
48" Round Table (6-8ppl)	\$12.25
1/2 round 60"	\$18.00
60" Round Table (8-10ppl)	\$12.75
72" Round Table (10-12ppl)	\$17.00
4' Rectangle Table (4-6ppl)	\$12.50
6' Rectangle Table (6-8ppl)	\$13.00
8' Rectangle Table (8-10ppl)	\$15.25

#### Linens

##### PRICE PER ITEM

90" Round Polyester	\$14.00
96" Round Polyester	\$16.00
108" Round Polyester	\$18.00
120" Round Polyester	\$21.00
132" Round Polyester	\$25.00
90" x 132" Banquet Polyester	\$27.00
90" x 156" Banquet Polyester	\$30.00
108" x 156" Banquet Polyester	\$41.00
60" x 120" Banquet Polyester	\$18.00
70" x 120" Banquet Polyester	\$20.00
54" x 54" Square Polyester	\$12.00
72" x 72" Square Polyester	\$14.00
82" x 82" Square Polyester	\$10.00
90" x 90" Square Polyester	\$17.00
120" x 120" Banquet Polyester	\$32.00
10" x 10" Polyester Napkins	\$0.65
20" x 20" Polyester Napkins	\$0.75

#### CHAIRS

##### PRICE PER ITEM

Black Folding Chair	\$2.95
White Folding Chair	\$2.95
Black Resin Padded Chair	\$4.95
Fruitwood Padded Folding Chair	\$5.95
Natural Wood Padded Folding Chair	\$5.95
White Padded Folding Chair	\$5.95
Chiavari Chair	\$10.95
Barstool (Chrome/Black)	\$12.00
Walnut Crossback Chair	\$19.00
Natural Crossback Chair	\$19.00

#### Lighting

##### PRICE PER ITEM

Murano Crystal Chandelier	\$175.00
Swirl Crystal Chandelier	\$275.00
3-Tier Crystal Chandelier	\$375.00
Wrought Iron Chandelier	\$120.00
Bistro String Lights (48')	\$65.00
Light Dimmer- 2000w	\$65.00
Chinese Lanterns (w/ lights)	\$25.00
Chinese Lanterns (w/o lights)	\$40.00
Uplights	\$25.00

#### ADDITIONAL FEES, RENTAL MOVING & SET-UP

Michael's Event Catering, Does not charge for chair/table/linen set up for reception if items are rented through catering company.

\$5 per Table, \$4 per Ceremony Chairs, \$4 per Reception Chairs

Table Displays or Center Pieces \$12 per set-up

This charge is when Michael's Event Catering, is required to Set-up any Non-food Related Items that are not brought with caterer.

(Seating Chairs for Event for 1 location, Moving Tables, Decorations, Favors, Any Items not brought with Caterer, Etc.)



## BASIC TENT RENTAL PRICES

### CHAIRS, TABLES, LINENS, AND TENTS

Custom set-ups and layouts are available, please call for more information

Price per person. Excludes tax, gratuity, and service charge.

#### FRAME TENTS PRICE PER ITEM

6'x10'	\$195.00
9'x10'	\$195.00
12'x12'	\$290.00
12'x24'	\$520.00
12'x36'	\$720.00
14'x14'	\$330.00
15'x15'	\$380.00
15'x45'	\$680.00
16'x16'	\$400.00
16'x24'	\$520.00
20'x20'	\$400.00
20'x30'	\$545.00
20'x40'	\$620.00
20'x50'	\$770.00
20'x60'	\$920.00
20'x70'	\$985.00
20'x80'	\$1,175.00
30'x30'	\$670.00

#### HI-PEAK FRAME TENTS PRICE PER ITEM

10'x10'	\$280.00
10'x20'	\$335.00
10'x30'	\$485.00
15'x15'	\$385.00
20'x20'	\$480.00
20'x30'	\$620.00
20'x40'	\$700.00
30'x30'	\$750.00
40'x40', Hexagon	\$950.00

#### KEDERTRAC PRICE PER ITEM

30'x40'	\$950.00
30'x45'	\$975.00
30'x55'	\$1,200.00
30'x60'	\$1,300.00
30'x70'	\$1,450.00
30'x75'	\$1,600.00
30'x85'	\$1,750.00
30'x90'	\$1,900.00

#### NAVI-TRAC FRAME TENTS PRICE PER ITEM

40'x40'	\$1,240.00
40'x60'	\$2,360.00
40'x75'	\$2,900.00
40'x80'	\$3,000.00
40'x100'	\$3,800.00

#### POLE TENTS PRICE PER ITEM

30'x30'	\$675.00
30'x45'	\$975.00
30'x60'	\$1,270.00
30'x75'	\$1,553.00
30'x90'	\$1,855.00
40'x40'	\$1,300.00
40'x60'	\$1,900.00
40'x80'	\$2,550.00
40'x100'	\$3,250.00
60'x40'	\$1,950.00
60'x60'	\$2,900.00
60'x70'	\$3,350.00
60'x90'	\$4,250.00
60'x100'	\$4,700.00
60'x120'	\$5,550.00
80'x60'	\$4,280.00
80'x70'	\$4,960.00
80'x90'	\$6,320.00
80'x100'	\$7,000.00
80'x120'	\$8,360.00

#### SAILCLOTH TENTS PRICE PER ITEM

20'x17'	\$470.00
32'x30'	\$970.00
32'x50'	\$1,570.00
32'x60'	\$1,800.00
32'x90'	\$2,634.00
44'x43'	\$1,800.00
44'x63'	\$2,590.00
44'x83'	\$3,380.00
44'x103'	\$4,270.00
44'x123'	\$4,970.00
59'x59'	\$3,230.00
59'x79'	\$4,300.00
59'x99'	\$5,350.00
59'x119'	\$6,070.00

#### CLEARTOP FRAME TENTS PRICE PER ITEM

16'x24'	\$695.00
20'x20'	\$750.00
20'x30'	\$950.00
20'x40'	\$1,000.00
30'x30'	\$1,000.00
30'x45'	\$1,450.00
30'x60'	\$1,900.00
40'x20' Mid Panel	\$580.00
40'x40'	\$2,500.00
40'x60'	\$3,700.00
40'x80'	\$4,900.00

#### CLIMATE

Heater 80,000 BTU	\$250.00
Heater 180,000 BTU	\$450.00
20 lb Propane Tank	\$30.00
100 lb Propane Tank	\$150.00
Portable Generator - 5500 Watt	\$350.00
Generator - 25kva	\$1,900.00

Clamp On Fan 20"	\$75.00
Pedestal Fan 30"	\$75.00
Port-A-Cool	\$200.00
Standing Patio Heater	\$200.00
Flame Patio Heater	\$250.00

PRICE PER ITEM

**Out of State Events Prices  
May vary on location.**



## Tasting Information

Tastings start at \$35 per person.  
 Upon booking your wedding with us \$50 will be taken off the balance of the wedding.  
 Add-ons available (see below)  
 Most appointments last 30min - 1 hour.  
 Menu tastings are based off of items directly from your package menu that you selected!  
 This way, you will get to taste exactly what you would have on your special day!

Tastings are held at our kitchen/location  
 157 Eayrestown Road, Southampton, NJ 08088

### Included In Tasting, Plated Wedding

Selections based off of Wedding Package Main Dishes

Please Select:

- 1 First Course
- 2 Accompaniments
- 4 Entrées

### Included In Tasting, Passed Wedding

Selections based off of Wedding Package

Silver Package

Passed 5 Silver, 2 Gold, Stations Select 1 (page 5)

Gold Package

Passed 7 Silver, 4 Gold, 2 Platinum, Stations Select 2 (page 7)

### Included In Tasting, Buffet Wedding

Selections based off of Wedding Package Main Dishes

Bronze Package

2 Accompaniments, 2 Entrees

Silver Package

2 Accompaniments, 1 Pasta, 2 Entrees

Gold, & Platinum Packages

2 Accompaniments, 1 Pasta, 3 Entrees

#### EACH MENU IS FULLY CUSTOMIZABLE

Vegetarian, Vegan, & Gluten Free Substitutes Available

Vegan Crab Cakes, Grilled Ratatouille Kebabs, Roasted Potato Cups with Guacamole

Vegetable Fritters, Rosemary Infused Wild Rice Stuffed Mushrooms,

Vegan Cauliflower Tacos with Chipotle Cream, Falafel with Cilantro

### Additional Tasting Options:

- Add a Salad for \$3 per person.
- Add a fresh OJ Mimosa toast for \$8 per person

- Hors D'oeuvres Tastings (PLATED, GOLD, or PLATINUM Packages Only)

Available at an additional \$35 per person, and includes the following from either package. Please Select: (pg 3 in book)

Gold Package

- 5 Silver Butlered Hors D'oeuvres
- 2 Gold Butlered Hors D'oeuvres
- 1 Platinum Butlered Hors D'oeuvres

Platinum Package

- 6 Silver Butlered Hors D'oeuvres
- 3 Gold Butlered Hors D'oeuvres
- 2 Platinum Butlered Hors D'oeuvres

Plated Package

- 5 Silver Butlered Hors D'oeuvres
- 4 Gold Butlered Hors D'oeuvres
- 2 Platinum Butlered Hors D'oeuvres

### Other Tasting Info:

- Payments for the tasting can be made the day of via cash or credit card only (credit card has additional 4% processing fee).
- Our location will be on the tasting agreement for quick reference, and we have a dedicated parking lot for easy finding.
- Any cancellations within less than 48 hours notice: Client will be billed for tasting to cover food cost



# FAQ

## Common Questions For Weddings and Catering

### Can I use a Catering Package for a Wedding

The Short answer is Yes. However, there is a major difference from a Wedding Package and Catering Package.

Catering Packages are meant for private events with food service only lasting 2.5 hours with a 1.5 set up and 1 hour clean up, staffing cost additional to the package.

Wedding Packages are 3 hours of food service which include apps and main entrées.

They are all-inclusive packages that can integrate multiple services for the entire duration of the event.

Most halls or Venues Require Catering Staff on-site the whole time, we usually find it more cost effective for clients to use Wedding packages

(Staffing cost for 9 hours included in the price per person, plus any additional time and add ons)

### Are there any fees in addition to the menu price?

Yes. All of our pricing is custom to your desired menu, plus an 10% service charge, 15% Gratuity, and Sales Tax.

### Can we use our own bartenders?

We have no problems with you hiring your own bartenders for your event. In the event that you need barware, glassware, mixers, etc. a bartender would have to be hired from Michael's Event Catering staff to use the equipment.

### What does the 15% service fee include?

Our 15% service charge includes all of the general liability insurance, service equipment (Chafing dishes, pans, serving utensils, service bowls and trays for all room temperate/cold items), in office coordination, thermal controlled equipment for transportation (coolers, ice, Cambro hot boxes), and all tables and linens needed to execute our services for the event.

### What if I want to change my menu?

No problem! Once you've secured your event date with a deposit, you'll have the freedom to adjust your menu and services as desired until 2 weeks prior to your event date.

### What is your cancellation policy?

The deposit shall be non-refundable for any reason that is the customer's fault or acts of God.

- \*if at least 30 days notice is provided, we will forward your Payments toward a future Date within 6 months of event original contracted date, provided we have availability for the new date.

- \* If fewer than 20 days notice, we will require the payment of 50% the remaining Balance after the 50% Deposit.

- \* If less then 15 days notice, the total remaining balance will be due.

- \* Plus: Any other real charges incurred by Michael's Event Catering on behalf of client (I.e. Tasting Fees, Pre-Paid Rentals, Staffing, etc.) are non-refundable.

- \* 4% Credit Card Processing Fees on any payments processed are non-refundable.

Event Insurance can easily be purchased at [www.wedsafe.com](http://www.wedsafe.com) or through numerous other insurance providers.

### How far will you Travel?

We travel to New Jersey, Pennsylvania, Delaware, and New York

### What locations can you cater?

We can cater at any location that allows caterers.

This includes public or private locations, parks, beaches, recreation centers, churches, venue spaces, etc.

See Suggested Hall Rentals page for locations we have catered at previously.

### What about the leftovers?

In the event there is leftovers, we provide containers for clients and guests to take home.

### When do you need to know the number of guests?

We will need your final guest count 2 weeks prior to your event date, which is also when the final balance will be due.

After that point we can go up in count, but not down

### What if I have changes within 2 weeks?

In order to move forward with event preparations, ordering, and staffing, we ask that all details are finalized 2 weeks prior to your event.

We understand that things can arise in those final weeks of planning that were not previously anticipated,

and with the exception of lowering your guest count we can generally make minor adjustments .

### Can I substitute items or change the menus?

Yes! All of our menus are suggested popular combinations, but only a place to start.

We are very flexible and can vary menus to suit your needs. Any combinations are possible - just ask!

### Can we subtract appetizers to help lower the cost per person?

Unfortunately, No. If we designate that we have to bring 1,200 apps for 100 people, it doesn't change if it's 5 options or 12 options we will still bring 1,200 apps

### Are there vegetarian, vegan, gluten free, and allergen free options?

Yes, we have many options for vegetarians, vegans or those with food sensitivities.

Please let us know how many guests require an alternative option, and we will work with you on a menu custom to their dietary needs.

### What if more guests show up then preplanned?

As long as the guest count doesn't exceed the allowed amount in the venue, our staff will have no problem handling additional people.

Any additional guests will require additional charges the day of the event and will also need to be paid that same night.

The Venue may also charge depending on what is needed.

### Can we add food on for the next morning?

Absolutely, Please make arrangements prior to your event.

Our staff can bring the cold trays of food items to be reheated the next morning.



## SUGGESTED HALL RENTALS

HALLS LISTED BELOW ARE LOCATIONS WE HAVE WORKED WITH IN THE PAST

### NORTH JERSEY

**Womans Club of Upper Montclair**  
200 Cooper Ave  
Montclair, NJ 07043

**Glenburn Estate**  
211 Hamburg Turnpike  
Riverdale, NJ 07457

**Alstede Farms**  
1 Alstede Farms Ln  
Chester, NJ 07930

**The WCE Carriagehouse**  
187 Brinckerhoff Ct  
Englewood, NJ 07631

**Conservatory at Sussex**  
37 Plains Rd  
Augusta, NJ 07822

**Avenue Event Space**  
1382 Queen Anne Rd  
Teaneck, NJ 07666

### NEW YORK

**Greenpoint Loft**  
67 West St  
Brooklyn, NY 11222

**26 Bridge**  
26 Bridge St  
Brooklyn, NY 11201

**Afrika House**  
2265 Bedford Ave  
Brooklyn, NY 11226

**Midtown Loft & Terrace**  
267 5th Ave  
New York, NY 10016

**Queens Botanical Garden**  
43 50 Main Street Flushing  
Queens, NY 11355

### DELAWARE

**Thousand Acre Farm**  
260 S. Reedy Point Rd  
Middletown, DE 19709

**Lavish**  
1206 N Union St  
Wilmington, DE 19806

### CENTRAL / SOUTH JERSEY

**Eagle Manor**  
806 Back Neck Rd  
Fairfield Township, NJ 08320

**The Little Red Schoolhouse Mickleton**  
12 Harmony Rd  
Mickleton, NJ 08056

**Hampton Lakes Fire Company**  
72 Holly Blvd  
Southampton, NJ 08088  
75-125 people

**Lake Pine Colony Club**  
2 Chestnut Road  
Medford, NJ 08055

**Kings Grant Community Room**  
50 Landings Dr  
Marlton, NJ 08053

**JCC Camps At Medford**  
400 Tuckerton Rd  
Medford, NJ

**Lake Side Medford Club House**  
8 Blue Heron Court  
Medford, NJ 08055

**Gibson House Community Center**  
535 E Main St  
Marlton, NJ 08053

**Valenzano's  
Courtyard & Vintners Pavilion  
&  
Winemaker's Ballroom**  
1090 US-206, Shamong, NJ 08088  
LOCATIONS BOOKED WITH CATER

**Grange Hall**  
88 Atlantic Ave  
Columbus, NJ

**Flying W**  
60 Fostertown Rd  
Medford, NJ 08055

**Everly at Railroad**  
171 Railroad Ave  
Woodbine, NJ 08270

**Camp Inawendiwin**  
71 Powell Place Rd  
Tabernacle, NJ 08088

**American Legion Eden-Stanley Post 294**  
39 Fort Dix Rd  
Pemberton, NJ 08068

**Lenola Fire Department**  
225 N Lenola Rd  
Moorestown, NJ 08057

**Medford Farms Volunteer Fire**  
76 Hawkin Rd  
Tabernacle, NJ 08088

**Collingswood Community Center**  
30 Collings Ave  
Collingswood, NJ 08108

**Smithville Mansion**  
803 Smithville Rd  
Eastampton Township, NJ 08060  
\*\*MUST USE OUR RENTALS & BARTENDERS

**Burlington County Agricultural Center,  
Market Barn**  
500 Centerton Rd  
Moorestown, NJ 08057  
\*\*MUST USE OUR RENTALS & BARTENDERS  
2:30PM EARLIEST LOAD IN  
(NEEDS BATHROOM TRAILER)

### PENNSYLVANIA

**Barn Swallow Farm**  
382 E. Bullshead Rd.  
Northampton, PA 18067

**Hilltop House**  
570 Beaumont Rd.  
Devon, PA 19333

**Castle Inn**  
20 Delaware Avenue  
Delaware Water Gap, PA 18327

**Hampton Inn - Bensalem**  
3660 Street Rd  
Bensalem, PA 19020

**Washington Crossing Historic Park**  
1112 River Road  
Washington Crossing, PA 18977

**The Barn at the Flying Hills**  
10 Village Center Drive  
Reading, PA 19607

**Lower Macungie Community Center**  
3400 Brookside Rd  
Macungie, PA 18062

**Duportail House**  
297 Adams Dr  
Chesterbrook, PA 19087

# RECOMMENDED PROFESSIONALS & VENDORS

OUR TOP CHOICES FOR SPECIAL SERVICES

## CAKES & DESSERTS



Diane Fehder  
Pastry Chef  
(609) 707-2954  
Diane@dianemichellecakes.com  
www.dianemichellecakes.com

## DJ ENTERTAINMENT



(856) 426-1204  
www.greaterpurposeentertainment.com

## LIQUOR, BEER & WINE

**Joe  
Canal's**

**Discount Liquor Outlet**

(856) 983-2222  
305 North Route 73, Marlton, N.J. 08053

Mike  
(856) 764-6565  
5020 US-130 N, Delran, NJ 08075

## LOCAL FLORIST

**A Rose In December Inc.**

629 Stokes Rd  
Medford, NJ 08055  
609-654-2159

## PHOTOGRAPHERS

  
danette pascarella  
P H O T O G R A P H Y

(267) 872-6193  
www.danettepascarella.com

**JOSEPH CLEMENTI**  
**photography**

(609) 953-2464  
www.clementiphoto.com

*Steph Lynn Photography*

SOUTH JERSEY & SURROUNDING AREA  
stephlynnphotos@gmail.com  
Text/call 609-634-8123



# Let us make your day Special and Fun!





609-859-8900  
[www.MichaelsEventCatering.com](http://www.MichaelsEventCatering.com)