



Michael's

EVENT CATERING LLC

Pennsylvania & Delaware

(Events over 1.5-2 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

V.4PADE.0.021822



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EVENT CATERING LLC

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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





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
BUFFETS								
<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
THEMED								
<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: _____



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
\$95.99	\$80.99	\$78.99	\$75.99	\$73.99	\$72.99

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
\$103.99	\$88.99	\$86.99	\$83.99	\$81.99	\$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.

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
\$110.99	\$95.99	\$92.99	\$89.99	\$87.99	\$85.99

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	\$103.99	\$100.99	\$97.99	\$95.99	\$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 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: _____



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
\$120.99	\$112.99	\$107.99	\$104.99	\$102.99	\$100.99

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 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	\$78.99	\$65.99	\$63.99	\$60.99	\$58.99

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	\$86.99	\$73.99	\$71.99	\$68.99	\$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.

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
\$95.99	\$88.99	\$75.99	\$73.99	\$70.99	\$68.99

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
\$103.99	\$96.99	\$83.99	\$81.99	\$78.99	\$76.99

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
\$115.99	\$102.99	\$90.99	\$86.99	\$84.99	\$82.99

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	\$110.99	\$98.99	\$96.99	\$94.99	\$90.99

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
\$130.99	\$112.99	\$102.99	\$100.99	\$98.99	\$95.99

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
\$138.99	\$120.99	\$110.99	\$108.99	\$106.99	\$103.99

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.





BBQ Buffet Wedding Information

BBQ Buffet Wedding Packages are typically used for a more casual grilling barbecue ambience.

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

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

NOTES: _____



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	\$82.99	\$69.99	\$67.99	\$64.99	\$62.99

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	\$90.99	\$77.99	\$75.99	\$72.99	\$70.99

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
\$99.99	\$92.99	\$79.99	\$77.99	\$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
\$107.99	\$100.99	\$87.99	\$85.99	\$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.

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
\$119.99	\$106.99	\$94.99	\$90.99	\$88.99	\$86.99

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
\$127.99	\$114.99	\$102.99	\$98.99	\$96.99	\$94.99

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
\$134.99	\$116.99	\$106.99	\$104.99	\$102.99	\$99.99

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
\$142.99	\$124.99	\$114.99	\$112.99	\$110.99	\$107.99

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

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

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

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

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
\$121.99	\$108.99	\$96.99	\$92.99	\$90.99	\$88.99

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
\$149.99	\$130.99	\$119.99	\$109.99	\$106.99	\$100.99

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
\$137.99	\$118.99	\$108.99	\$106.99	\$104.99	\$101.99

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
\$170.99	\$149.99	\$136.99	\$124.99	\$120.99	\$114.99

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
\$125.99	\$117.99	\$112.99	\$109.99	\$107.99	\$105.99

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

- 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

- 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

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

Dim Sum

- | | |
|-----------------------------|---------------------------|
| 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: _____



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
\$119.99	\$106.99	\$94.99	\$90.99	\$88.99	\$86.99

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
\$127.99	\$114.99	\$102.99	\$98.99	\$96.99	\$94.99

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 Tomate	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.



Food Truck Wedding Information

Food Truck Packages gives guests a casual interactive atmosphere with either BBQ, Mexican, or Asian themed Food Items.

Variety of hand-held meal options are available depending on theme.

Food Truck Package staff and services are at the venue for the duration of only serving food.

There will be additional staff inside the venue, maintaining the event space through the duration of the event

NOTES: _____



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.



Add-on Information

Additional services are available to customize your event just to your liking!

- Mirror Me Photobooth* super- fun, interactive, memory-maker
- Hot and Cold Stations* adds extra peaks of interest with specialized food items
- Beverages, Coffee, & Barware* offers variety of choices to pair with your event
- Desserts and Sweets Displays* are always welcome to sweeten the deal
- Rentals and Tents* are available to personalize and cover any necessities

All additional add-ons are based on per-person prices.

NOTES: _____



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

1 Hour Service	25-50 - \$12.99pp	51-80 - \$9.99pp	81-150+ \$7.99pp
2 Hour Service	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

1 Hour Service	25-50 - \$7.99pp	51-80 - \$6.99pp	81-150+ \$4.99pp
2 Hour Service	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

1 Hour Service	25-50 - \$12.99pp	51-80 - \$9.99pp	81-150+ \$7.99pp
2 Hour Service	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

1 Hour Service	25-50 - \$19.99pp	51-80 - \$16.99pp	81-150+ \$14.99pp
2 Hour Service	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

1 Hour Service	25-50 - \$7.99pp	51-80 - \$6.99pp	81-150+ \$4.99pp
2 Hour Service	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

1 Hour Service	25-50 - \$14.99pp	51-80 - \$11.99pp	81-150+ \$9.99pp
2 Hour Service	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

1 Hour Service	25-50 - \$6.99pp	51-80 - \$4.99pp	81-150+ \$2.99pp
2 Hour Service	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

1 Hour Service	25-50 - \$18.99pp	51-80 - \$16.99pp	81-150+ \$14.99pp
2 Hour Service	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.

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

PASTA STATION

1 Hour Service	25-50 - \$6.99pp	51-80 - \$5.99pp	81-150+ \$4.99pp
2 Hour Service	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

1 Hour Service	25-50 - \$6.99pp	51-80 - \$5.99pp	81-150+ \$4.99pp
2 Hour Service	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

1 Hour Service	25-50 - \$7.99pp	51-80 - \$6.99pp	81-150+ \$5.99pp
2 Hour Service	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
FRENCH FRY STATION	2 Hour Service	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
STIR FRY STATION	2 Hour Service	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
BBQ SLIDER STATION	2 Hour Service	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
NACHO BAR	2 Hour Service	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
MAC & CHEESE BAR	2 Hour Service	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
MASHED POTATO BAR	2 Hour Service	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.

SELECT ONE

Peaches flambé, Cherries Jubilee, Bananas Foster, Mixed Berry, Brandied Apples with Raisins, Strawberry Gran Marnier

ADD-ON OPTIONS

Pound Cake.....\$1.99

Bread Pudding.....\$2.99

Sorbet.....\$3.99



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 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

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CAKES & DESSERTS



Diane Fehder
Pastry Chef
(609) 707-2954
Diane@dianemichellectakes.com
www.dianemichellectakes.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