# Wedding Packages



561-690-6881
SABATINOSCATERING.COM
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### \$48 PER PERSON

### **STATIONARY DISPLAY**

Consists of a fully decorated display of Italian Meats & Salami, Roasted Red Pepper, Mixed Olives, Marinated Artichoke Hearts, Imported & Domestic Cheeses, and Assorted Fruits & Berries.

Served with assorted crackers and breadsticks.

### • OR •

### SELECT (3) PASSED HORS D'OEUVRES FROM TIER 1

#### **BUFFET STYLE**

### SALAD (CHOOSE 1)

Garden Salad • Caesar Salad • Greek Salad

### SIDES (CHOOSE 2)

- Garlic Mashed Potatoes
- Grilled or Roasted Mixed Vegetable
- Garlic Butter Green Beans
- Roasted Asparagus
- Oven Roasted Potatoes
- Herb Rice Pilaf
- · Chef's Rice and Beans

- Roasted Broccoli with Garlic
- Mac and Cheese Available Truffle Style
- · Creamy Sauteed Mushrooms
- Mexican Style Street Corn on the Cobb
- Sweet Plantains

### ENTREE ( CHOOSE 2 )

- · Chicken Marsala
- Chicken Française
- Chicken Parmesan
- · Sabatino's Chicken
- · Chicken Piccata
- Cattleman's BBQ Chicken Thighs
- Italian Sausage& Peppers
- Authentic Meatballs in Marinara
- Sirloin Tips with Peppers & Onions

• Salmon

(Grilled, Blackened,

Lemon Pepper, Teriyaki, Key

Lime Honey Mustard, or Herb

- & Parmesan Crusted)
- Rigatoni Alla Vodka
- · Baked Ziti
- Fettucine Alfredo
- Spicy Cajun Pasta
- Penne Pasta with Garlic, Broccoli & Olive Oil

### \$58 PER PERSON

### **STATIONARY DISPLAY**

Consists of a fully decorated display of Italian Meats & Salami, Roasted Red Pepper, Mixed Olives, Marinated Artichoke Hearts, Imported & Domestic Cheeses, Vegetable Crudite with Assorted Party Dips. Assorted Fresh Fruits & Berries. Caprese Skewers.

Jumbo Shrimp Cocktail Tower.

Served with Assorted Crackers, Breadsticks, and Tortilla Chips.

### • OR •

# SELECT (3) PASSED HORS D'OEUVRES FROM TIER 1 or TIER 2 BUFFET STYLE

### SALAD (CHOOSE 1)

Garden Salad • Caesar Salad • Greek Salad

Nantucket Salad • Chopped Wedge Salad • Southwest Salad

### SIDES (CHOOSE 2)

- Garlic Mashed Potatoes
- Grilled or Roasted Mixed Vegetable
- Garlic Butter Green Beans
- Roasted Asparagus
- Oven Roasted Potatoes
- Herb Rice Pilaf
- Chef's Rice and Beans
- Roasted Broccoli with Garlic

- Mac and Cheese Available Truffle Style
- Creamy Sauteed Mushrooms
- Mexican Style Street Corn on the Cobb
- Sweet Plantains
- Risotto (Parmesan or Truffle Mushroom)

### ENTREE ( CHOOSE 2 )

- · Chicken Marsla
- Chicken Française
- · Chicken Parmesan
- · Sabatino's Chicken
- Chicken Piccata
- Cattleman's BBQ
   Boneless Chicken
   Thighs
- Sausage & Peppers
- Authentic Meatballs & Marinara
- Sirloin Tips with Peppers & Onions
- Beef Burgundy
  Filet Tips with Mushrooms
  & Onions in a Red Wine
  Demi Sauce

- Snapper Francaise
- Salmon

(Grilled, Blackened, Lemon Pepper, Teriyaki, Keylime Honey Mustard, Herb & Parmesan Crusted)

- Herb Roasted
  Pork Tenderloin
  (Available Bacon Wrapped)
- Italian Rosemary Garlic Shrimp
- Mahi Mahi (Blackened, or Lemon Garlic Cream Sauce)

### PASTA ( CHOOSE 1 )

- Rigatoni Alla Vodka
- Baked Ziti
- Fettucine Alfredo
- · Spicy Cajun Pasta
- Manicotti
- Rigatoni Bolognese

Ravioli

(Lobster, Portobello, or Cheese)

- Four Cheese Stuffed Pasta Purses
- Stuffed Shells
- Penne Pasta with Garlic,
   Broccoli & Olive Oil

### **\$68 PER PERSON**

### STATIONARY DISPLAY

Consists of a fully decorated display of Italian Meats & Salami, Roasted Red Pepper, Mixed Olives, Marinated Artichoke Hearts, Imported & Domestic Cheeses, Vegetable Crudite with Assorted Party Dips. Assorted Fresh Fruits & Berries. Caprese Skewers.

Jumbo Shrimp Cocktail Tower.

Served with Assorted Crackers, Breadsticks, and Tortilla Chips.

### • OR •

# SELECT (4) PASSED HORS D'OEUVRES FROM TIER 1, TIER 2, or TIER 3 BUFFET STYLE

### SALAD ( CHOOSE 1 )

Garden Salad • Caesar Salad • Greek Salad
Nantucket Salad • Chopped Wedge Salad • Southwest Salad

### SIDES (CHOOSE 2)

- Garlic Mashed Potatoes
- Grilled or Roasted Mixed Vegetable
- Garlic Butter Green Beans
- Roasted Asparagus
- Oven Roasted Potatoes
- Herb Rice Pilaf
- Chef's Rice and Beans
- Roasted Broccoli with Garlic

- Mac and Cheese Available Truffle Style
- Creamy Sauteed Mushrooms
- Mexican Style Street Corn on the Cobb
- Sweet Plantains
- Risotto (Parmesan or

 $Truffle\ Mushroom)$ 

### ENTREE ( CHOOSE 2 )

- · Chicken Marsla
- Chicken Française
- · Chicken Parmesan
- · Sabatino's Chicken
- Chicken Piccata
- Cattleman's BBQ Boneless Chicken Thighs
- Authentic Sausage
- & Peppers
- Meatballs & Marinara
- Sirloin Tips with Peppers & Onions
- Herb Roasted
   Pork Tenderloin

(Available Bacon Wrapped)

• Italian Rosemary Garlic Shrimp

- Snapper Française
- Salmon

(Grilled, Blackened, Lemon Pepper,

Teriyaki, Keylime Honey Mustard, Herb &

Parmesan Crusted)

- Mahi Mahi
  (Blackened, or Lemon Garlic Cream
  Sauce)
- Beef Burgundy
  Filet Tips with Mushrooms & Onions in
  a Red Wine Demi Sauce
- Prime Filet Mignon with Creamy Peppercorn Sauce
- Chimichurri Churrasco Skirt Steak
- •Veal

(Marsala, Parmesan, or Piccata)

### PASTA ( CHOOSE 1 )

- Rigatoni Alla Vodka
- Baked Ziti
- Fettucine Alfredo
- · Spicy Cajun Pasta
- Four Cheese Stuffed Pasta Purses

- Ravioli (Lobster, Portobello, or Cheese)
- Stuffed Shells
- Rigatoni Bolognese
- Penne Pasta with Garlic,
   Broccoli & Olive Oil
- Manicotti

# **BBQ PACKAGE**

### \$35 PER PERSON

### ENTREE ( CHOOSE 2 )

- Grilled BBQ Chicken
- BBQ Baby Back Ribs
- Slow Cooked BBQ Pulled Pork with Brioche Buns
- Boneless BBQ Pork Loin
- Cattleman's BBQ Chicken Thighs
- Jerk Seasoned Chicken

- Grilled Chicken Wings
  (BBQ, Buffalo, or Garlic Parmesan)
- Beef Brisket + \$5
- Chicken, Beef, or Shrimp Kabobs
- · Cheese & Parsley Sausage
- Hot & Sweet Sausage Links

# CATERING

### SIDES (CHOOSE 2)

- Rice & Beans
- Sweet Plantains
- Smokehouse BBQ Baked Beans
- Macaroni Salad
- Southern Style Potato Salad
- Homestyle Potato Salad

- Creamy Coleslaw
- Mashed Potatoes
- · Baked Mac & Cheese
- Fire Roasted Street Corn
- Green Bean Casserole
- Southwest Corn & Black Bean Salad
- Southwest Pasta Salad

# PREMIUM WEDDING PACKAGE OPTIONS

### **APPETIZERS**

- Lollipop Lamb Chops
- Mini Lobster Rolls
- Crab Stuffed Shrimp
- Lobster Crab Cakes
- Lobster Mac & Cheese Shooters
- Prime Filet Mignon Sliders

- Tuna Tartare on a Wonton
- Stone Crabs (Seasonal)
- Snow Crab Legs
- WiAnno Oyster
- Lobster Risotto

### **ENTREES**

- Jumbo Lump Crab Cakes
- Lemon Butter Seared Sea Scallops
- Snapper Piccata
- Shrimp Parmesan
- Chilean Seabass
- Prime New York Strip or Ribeye
- Wagyu Japanese A5 Beef

- Herb Crusted
  Lamb Rack
- Grilled Lobster Tails with Lemon Butter
- Chef's Braised Short Ribs or Lamb Shanks
- Bone -in Veal Chop Milanese
- Grouper Française
- Prime Rib

# WEDDING PACKAGE ACCOMPANIMENTS

### **Professional Staffing**

Sabatinos Catering provides full service professional staffing for your events including chef, servers, and bartenders. Our staff will help with your event from set up to breakdown and everything in between.

Sit back, relax, and enjoy your event!

# DESSERT TABLE OPTIONS

- Assorted Mini Dessert Shooters
- A Variety of Mini Italian Pastries
- · Gourmet Cookies & Brownies
- Assorted Mini Cheesecakes
- Mini Cupcakes
- Chocolate Covered Strawberries

### PREMIUM PLASTIC PACKAGE

\$4.00 PER PERSON

### **INCLUDING:**

- Appetizer Plates
- Appetizer Forks
- Cocktail Napkins
- Dinner Plates

- Dinner Napkin Rollup with
- Cutlery
- Dessert Plates & Forks
- Bar Plastic Ware

### **COFFEE SERVICE STATION**

\$3.00 PER PERSON

### **INCLUDING:**

Regular Coffee • Decaffeinated Coffee

Creamers • Sugars • Cups Stirrers

\*\*Personalized Plated Dinner or Action Stations
Available Upon Request\*\*

Looking for something you don't see?
Contact us to work with our coordinator to
customize your event!

