



Menu of Services

Serving MD, DC & VA

240-899-5203

www.PlanittotheT.com

Plan it to the T – Planning & Catering

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Hors d' Oeuvres

Choose 2 (Included in \$50/pp)

*\$10/pp Upcharge

Charcuterie Grazing Table or Charcuterie Cups
(Assorted Meats, Cheeses, Fruits Vegetables, Bread & Crackers)

Stuffed Mushrooms

Cheesesteak Eggs Rolls

Mac n Cheese Cups

Skewers (Chicken honey garlic, Beef Satay, or Caprese)

Individual Meatball with Classic Marinara or Sweet Sauce

Pinwheels (Avocado, Chicken, Turkey, or Roast Beef)

Estate Shrimp Cocktail "Shots" Served with Cocktail Sauce*

Warm Crab Dip*

Miniature Crab Cakes*

Scallops Wrapped in Bacon*

Smoked Salmon on Brioche Toast*

Dinner Menu (\$50+/pp)

Includes Salad of your choice and Rolls

2 Hors d' Oeuvres, 2 Entrees, 2 Sides

**\$20/pp Upcharge*

Salad Course

Field Greens Salad

Caesar Salad with Romaine Hearts

Summer Salad: Arugula, Goat Cheese, Cranberries, Strawberries, and Blueberries

Beef/Steak

Braised Ribs of Beef w/ Red Wine Au Jus

Beef Tips

*Garlic Herb Braised Steak**

Fish*

Cajun Salmon

Branzino w/ Fresh Herb Butter

Seafood*

Seafood Pasta

Paella

Jumbo Lump Crab Cake

Crab Stuffed Salmon

Seafood Boil

Poultry

Lemon Rosemary Garlic Chicken

Basil Cream Stuffed Chicken

Chicken Piccata

Caribbean Grilled Chicken

Garlic Herb Braised Lamb Chops

Curry or Jerk Chicken

Pork

Baby Back Pork Ribs

Pork Medallions

WHOLE PIG (\$10/person)*

Pasta

Cajun Jambalaya Pasta & Rice

Chicken or Shrimp Piccata

Garlic Tortellini Alfredo

Vegetarian/Vegan

Eggplant Rollatini

Vegetable Lasagna

Vegetable Stir-Fry

Stuffed Bell Pepper

Tofu Steak

Vegetable Ratatouille

Roasted Stuffed Butternut Squash

Red Pepper Pasta

Spinach Ravioli

Spaghetti Squash with Feta and Rosemary Chicken

Cauliflower Piccata with Lemon Caper Sauce

Lentil Bolognese

Specialty Entrees*

Orange Chicken & Shrimp Pineapple Bowl Over Fried Rice

Shrimp/Crab stuffed Lobster Tail

Sides

Seasoned Wild Jasmine Rice

Garlic Herb Mashed Potatoes

Roasted Baby Potatoes

Loaded Potatoes
bacon | sour cream | chives

Tuscan Grilled Vegetables

Fresh Steamed Broccoli

Tri-Color French String Bean

Pasta (Vegan, Marinara, Pesto or Alfredo)

Children's Buffett \$25/pp

Entrée (choose 1)

Grilled or Fried Nuggets

Butter/Alfredo Pasta

Mac n Cheese

Sides (Choose 2)

French Fries

Steamed Broccoli

Fruit Cups

Dessert (\$10/pp)

(Choose 2)

Cheesecake (w/Strawberry or Cherry)

Chocolate Cake

German Chocolate Cake

Red Velvet Cake

Chocolate Cream Cheese Brownie

Chocolate Molten Lava Cake

Assorted Fruit & Cheese Platter

Chocolate Covered Strawberries

Chocolate Covered Strawberries w/pecans and caramel

Signature Wedding Cake (\$10/pp)

(Prepared in a Variety of Styles)

<i>Flavors</i>	<i>Marble</i>	<i>Specialties</i>
Vanilla	Strawberry/Vanilla	German
Chocolate	Chocolate/Vanilla	Raspberry
Strawberry	Strawberry/Chocolate	Butter Pecan
Lemon		Pineapple
Red Velvet		Coconut
		Carrot
		Raspberry
		Pink Champagne
		Almond

Food Stations (\$25+/pp)

Bruschetta Bar \$25/pp

Build your Own Bruschetta Bar with Toasted Baguettes, Diced Fresh Tomatoes, Diced Figs, Roasted Red Peppers, Tomato Balsamic Relish, Crumbled Goat Cheese, Feta, Shaved Parmesan, Caramelized Onions, Fresh Basil, Fresh Arugula, Pesto Vinaigrette, Chili Pepper Drizzle, Virgin Olive Oil, and Aged Balsamic

Deviled Egg Station \$25/pp

Deviled Eggs with Chopped Green Onions, Red Onions, Capers, Pickles, Roasted Red Peppers, Green Olives, Jalapenos, Crispy Bacon, Baby Shrimp, Chopped Fresh Dill, Chili Flakes, Paprika, Sea Salt, and Tabasco

Popcorn Bar \$25/pp

Baskets of Fresh Popped Classic Butter with Caramel and Berry Drizzle, Assorted Shakable Seasonings to include Sea Salt, Cracked Pepper, White Pepper, Cinnamon, Flavored Sugars, Paprika, Cayenne Pepper, Garlic Salt, Cheddar Sprinkles, Regular, Chipotle, and Green Jalapeno Tabasco, and Fresh Limes (flavored popcorns available upon request)

Salsa Bar \$25/pp

Baskets of House made Corn Tortilla Chips and Organic Blue Tortilla Chips artfully displayed with Salsa Fresca, Salsa Roja, Salsa Verde, and Pineapple Mango Salsa

Antipasti Bar \$30/pp

Assorted Olives and Pickled Peppers, Marinated Mushrooms and Artichoke Hearts, Dolmas, Slow Roasted Garlic Gloves, Seasoned Pita Triangles, Carrot and Celery Sticks, Cucumbers, Yogurt Dill Dip, Olive Tapenade, and Garlic Hummus. Served with Melba Toast, Crackers, and Bread Sticks.

Macaroni and Cheese Bar \$30/pp

Fresh Cooked Gourmet Macaroni and Cheese with Crumbled Bacon, Bay Shrimp, Roasted Red Peppers, Roasted Cauliflower, Broccoli Florets, Chili Flakes, Tabasco, Toasted Seasoned Bread Crumbs (ask about adding sausage, lobster and/or lump crab meat)

Fruit and Cheese Station \$30/pp

Local Artisan Cheeses including Humboldt Fog and Cowgirl Creamery, Baked Brie topped with House made Apricot Basil Jam and Pesto, Roasted Tomato, and Cracked Black Pepper Goat Cheeses. Served with Fresh Seasonal Fruit to be selected based on your event date.

Berry Station \$30/pp

Colorful display of Local Strawberries, Blackberries, Red and Golden Raspberries, and Blueberries served with Fresh Whipped Cream, Sour Cream, Brown Sugar and Raw Turbinado Sugar. Add melted chocolate for \$2/pp

French Fry Bar \$35/pp

Fresh Hot Shoestring, Curly, and Sweet Potato Fries with Ketchup, Smokey Ketchup, Chipotle Aioli, Truffle Aioli, Ranch, Fresh Parmesan, Crumbled Feta Cheese, Sracha and Assorted Hot Sauces. Served at self service station with Bamboo Cones.

Charcuterie Station \$35/pp

Thinly Sliced Italian Meats including Coppa, Salami, and Prosciutto and Assorted Soft Cheeses displayed on Wooden Boards. Station includes Cornichon and Sweet Pickles, Pepperoncini's, Italian Olives, Melba Toast and Crackers.

Nacho Bar \$35/pp

Warm Corn Tortilla Chips with House made Creamy Nacho Cheese Sauce, Black or Pinto Beans, Sour Cream, Salsa Fresca, Jalapenos, Black Olives, and Guacamole. Add Carne Asada, Diced Tequila Lime Chicken, Sauteed Baby Shrimp)

Taco Bar \$35/pp

Soft & Hard Tortillas with Choice of Meats (Tequila Lime Marinated Chicken, Carne Asada, Ground Beef, Grilled Peppers and Onions, Blacked Basa Fish) and Condiments (Cilantro Lime Cabbage, Chipotle Sour Cream, Salsa, Fresh Limes)

American Slider Bar \$35/pp

Fresh Grilled Organic Ground Beef Burgers, Mini Hamburger Buns, Sliced Cheddar, Pepper jack, and Swiss Cheeses, Sliced Tomatoes, Romaine Lettuce, Pickle Chips, House made Thousand Island Sauce, Ketchup, Dijon and Yellow Mustard.

Make to Order Pasta Bar \$50/pp

Freshly cooked Penne Pasta and Cheese Tortellini with House made Pesto Cream and Zesty Marinara Sauce. Made to order with guest's choice of: Sauteed Mushrooms, Diced Fresh Tomatoes, Black Olives, Artichoke Hearts, Green and Yellow Onions, Fresh Basil, Bay Shrimp, Italian Sausage and Fresh Parmesan. Add steak or chicken for \$10/pp

Seafood Bar \$100/pp

Assorted California Sushi Rolls to include Real Crab and Avocado, Vegetarian with Shitake Mushroom and Cucumber, Ahi Tuna, and Avocado. Chilled Jumbo Prawns with Wasabi Cocktail Sauce, Oysters on the Half Shell with Fresh Lemon, Capers, and Salsa.

Carving Station (Pricing Varies – ask for quote)

Carved to Order Prime Rib, Roasted Turkey, Tri Tip or New York Strip, with Roasted Garlic Aioli, Creamed Horseradish, and Chimichurri spreads. Served with Baskets of Sliced Rolls, Ciabatta Squares, and Herb Focaccia

Oyster Bar (Pricing Varies – ask for quote)

Two types of Fresh Oysters shucked to Order with Fresh Lemons, Fresh Limes, Salsa Roja, Salsa Verde, Tabasco, Capers, Chili Flakes, and Diced Jalapenos

Open Bar(\$40+/pp)

Includes 2 or 3 beer choices, 2 or 3 wine choices and liquors such as whiskey, bourbon, vodka, rum, gin, scotch, and tequila. Along with mixers such as sodas, juices, tonic, club soda, assorted sodas, sweet and sour, and garnishes

Suggested

Bar Drinks

*Red Wine / White Wine
Jim Beam - Bourbon/Whiskey
Grey Goose - Vodka
Patron - Tequila
Bacardi - Rum
Macallan - Scotch
Tanqueray - Gin
Bud Light/Heineken/Budweiser*

Mixers/Garnishes

*Sprite
Coca Cola
Tonic
Club Soda
Triple Sec
Sweet n Sour
Pineapple Juice
Cranberry Juice*

Brunch Appetizers (\$10/pp)

(Choose 2/*\$10/pp upcharge)

Charcuterie Platter*

Mini Quiche

Smoked Salmon Crostini*

Mini Cinnamon Rolls

Brunch(\$60/pp)

(*\$10/pp upcharge)

Chicken n Waffles or Sausage Gravy n Biscuits

Shrimp or Salmon n Grits*

Pancakes or French Toast

Chicken Sausage or Turkey Bacon

Pork (Candied) Bacon or Pork Sausage

Quiche or Egg Frittata

Hash Browns or Home Fries

Brunch Desserts (\$10/pp)

2 options

Homemade Pound Cake

Coffee Cake

Peach Cobbler

Apple Cobbler

Apple Tarts

Chocolate Lava Cakes

Brunch Beverages (\$20+/pp)

Sangria

Sunrise Tequila

Peach Bellini

Mimosas

Late Night Additions

Snacks

Mini Burger Slider & Fries

Cheesesteak Eggrolls & Wedge potatoes

Wings w/Celery & Carrots

Pot stickers

Mini Tacos

Mini Pizzas

Desserts

Donut Holes

Mini Churros

Popcorn Bar

S'mores Bar

Trail Mix Bar

Candy Bar

Wedding Décor

Décor Package \$5000

Throne/Loveseat/Sofa
Cake Table or Pedestals
Personalized Backdrop
Balloon Garland
Tablecloths
Charger Plates
Centerpieces/ with Florals or A-florals
Accents
Drape Backdrop
Wedding Frame
Metal Hoop Cake Stand
Cake Up Lighting
Monogram Lighting

Table Décor (\$160+/table)

Elegant Floor Length Tablecloths
Welcome Sign
Table Numbers
Linen Napkins
Centerpieces
Florals (Artificial *upcharge for real florals)

Venue Decor

Pergola/Trellis Design
Basic Pipe & Drape Backdrop
Cake Table Design
Head Table/Sweetheart Table Design
King/Queen/Sweetheart Chair
Ceremony Design
Up lighting
Monogram Lighting
Glassware, Dinnerware & Utensils

Add - On

Photo Booth
Photographer
Wedding Frame
Metal Hoop Cake Stand
Chair Covers
Music (Live or DJ)
Chair Covers & Sashes

Event Planning

Full-Service Event Planning services for clients who want a full-time professional overseeing every aspect of their event. This package includes (but is not limited to) assistance with:

- *Event location selection*
- *Planning the details of the event, including its time, location, and cost*
- *Request bids from venues, caterers, and other service providers*
- *Visit venues to ensure the usability and that they meet requirements*
- *Coordinate rooms, menu, product giveaways, transportation, and other services*
- *Oversee all activities to ensure that everyone is satisfied*
- *Review bills, invoices, and approve payments*

Wedding Planning \$5,000

Full-Service Wedding Coordination packages are for the couple who want a full-time professional overseeing every aspect of their wedding day or weekend. This package includes (but is not limited to) assistance with:

Pre-Wedding

- Wedding planning timeline preparation and creating a wedding checklist
- Establishing priorities, developing, and tracking the budget
- Ceremony + reception venue location
- Vendor recommendations, negotiations, and bookings
- Contract review
- Vendor management
- Creation and execution of a design scheme
- Assistance in ordering save-the-dates, wedding invitations and all printed materials
- Tracking of guest RSVP's
- Wedding favors & accessories
- Coordinating accommodations, transportation, and childcare
- Marriage License
- Etiquette information
- General advice and consultation
- Unlimited meetings and coordination time
- Attendance at vendor meetings
- Confirming all details with the appropriate vendors prior to the wedding
- Facilitating the ceremony rehearsal
- Stuffing and sending save-the-dates and wedding invitations
- Procuring and delivering guest welcome bags
- Coordination of the Rehearsal Dinner + Post-Wedding Brunch

Wedding Day Coordination - \$1500

- *Unlimited time on-site with your coordinator and up to two assistants, allowing you to enjoy every moment of your wedding day without any worry of the details*
- *Directing the ceremony processional*
- *Coordinating and assisting with the setup of the ceremony and reception*
- *Setup of wedding accessories such as guest book, place cards, favors, etc.*
- *Coordinating pinning of boutonnieres and ensuring VIP's receive flowers*
- *Acting as the point of contact for all vendors*
- *Assisting the family, wedding party and guests as needed*
- *Distributing final payment and gratuity to vendors*
- *Providing a stocked emergency kit*
- *Dealing with any unforeseen hiccups*
- *Coordinate load-out*