



Michael's

EVENT CATERING LLC

New Jersey
(Events With-in 1.5 hours away)

For events Further then 1.5 hours away please see our NY/DE Wedding book

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 & BARTENDERS

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

609-859-8900

www.MichaelsEventCatering.com



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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	Not 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, 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 (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, Bread Plates, Dessert Plates, Plastic Water Cups, Linen-Like Paper Napkins, Forks, Knives, and Spoons

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$47.99	\$45.99	\$43.99	\$42.99

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

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$53.99	\$51.99	\$49.99	\$48.99

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.

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 Crudité	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 Cream Cheese Spreads

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 Tender Loin, 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, gratuity, and 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

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$63.99	\$61.99	\$60.99	\$59.99

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

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$69.99	\$67.99	\$66.99	\$65.99

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.

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 Crudit�	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 Cream Cheese Spreads

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 Tender Loin, 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: _____

NOTES

[illegible]



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 Event Set-up • 5 Hour Service (includes 1 hour passed hors d'oeuvres & 1.5 hour dinner 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, gratuity, and 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

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$89.99	\$84.99	\$81.99	\$79.99

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, Oven Baked 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) 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.

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 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

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

Marsala: Chicken or Veal

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

Roasted Chicken with Spinach & Feta Topping

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

Roasted Stuffed Pork Tenderloin Medallions

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

Salmon: Pecan Encrusted, Lemon Herb, or Teriyaki

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

Pineapple Honey Glazed Ham

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

Lamb: Leg or Chops

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

Oven Roasted Turkey

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

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

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

Braised Short Rib

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



Buffet Wedding Information

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

Bronze Package

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

Silver Package

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

Gold, & Platinum Packages

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

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

NOTES: _____

NOTES

[illegible]



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 (includes 1 hour plated appetizers & 2 hour buffet service) • 1 Hour Clean-up

Prices include dinnerware & cutlery, fresh bread baskets at guest tables, water pitcher service, cake cutting, and plated 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)

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, Oven Baked 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

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$45.99	\$43.99	\$42.99	\$40.99

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

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$51.99	\$49.99	\$48.99	\$46.99

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 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 - 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
Roasted Garlic Mashed Potatoes
Mashed Sweet Potatoes
Jasmine, Brown, or Wild Rice
Baked Macaroni and Cheese

Mixed Seasonal Vegetables
Sweet Corn Kernels
Honey Glazed Carrots

Butternut Squash
Sautéed Zucchini
Steamed Green Beans

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 (includes 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, gratuity, and 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, Oven Baked 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

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$50.99	\$48.99	\$47.99	\$45.99

CHINWARE

PER PERSON

Elegant and classic porcelain dinnerware with matching metal utensils.

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

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$56.99	\$54.99	\$53.99	\$51.99

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 - 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, 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 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, Oven Baked 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

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$61.99	\$59.99	\$58.99	\$56.99

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

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$67.99	\$65.99	\$64.99	\$62.99

ADDITIONAL INFO

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

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, 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 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, Oven Baked 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

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$73.99	\$71.99	\$70.99	\$68.99

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

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$79.99	\$77.99	\$76.99	\$74.99

ADDITIONAL INFO

- Beverages (soda, lemonade, tea) 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 - 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: _____

NOTES

[illegible]



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 (includes 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, gratuity, and 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, Oven Baked 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

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$45.99	\$43.99	\$42.99	\$40.99

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

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$51.99	\$49.99	\$48.99	\$46.99

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.

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.

Pasta Entree 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



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.

otal Event Time is 9 Hours:

3 Hour Set-up • 5 Hour Service (includes 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, gratuity, and 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, Oven Baked 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

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$50.99	\$48.99	\$47.99	\$45.99

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

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$56.99	\$54.99	\$53.99	\$51.99

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.

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, 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 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, Oven Baked 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

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$59.99	\$57.99	\$56.99	\$54.99

CHINAWARE

PER PERSON

Elegant and classic porcelain dinnerware with matching metal utensils.

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

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$65.99	\$63.99	\$62.99	\$60.99

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.
- All Packages are charged a Minimum Gratuity of 18%.
- We do not charge any mandatory gratuity. We believe gratuity should be based on service, communication, food, & professionalism!
- 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.

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, 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 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, Oven Baked 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

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$70.99	\$68.99	\$67.99	\$65.99

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

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$76.99	\$74.99	\$73.99	\$71.99

ADDITIONAL INFO

- Beverages (soda, lemonade, tea) 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

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 BBQ sauce.

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 Sticks	Coconut Shrimp	Taiwanese Meat Stuffed Scallion Pancakes
Scallion Pancakes	Kimchi Pancakes	Vegetable Tempura

HORS D'OEUVRES - GOLD

Crab Stuffed Mushrooms	Fried Calamari
Crab Stuffed Puffy Pastry	Mini Crab Cakes
Dumplings	Thai Money Bags w/Shrimp
Pork & Chive	
Chicken and Chive	

HORS D'OEUVRES - PLATINUM

Fried Scallops	Pork Belly	Escargot with Black Bean Sauce
Summer Rolls	Seared Tuna w/ Wasabi	Panko Shrimp with Spicy Mayo
Mini Steamed Buns		

PLATED APPETIZERS

Cocktail Shrimp	Fried Wontons	Avocado Sushi Roll
Fresh Fruit Carving	Lettuce Wraps	California Roll
Fried Chicken Wings	Mini Bahn Mi Sandwiches	Chicken Wings (sauces)
Fried Crab Sticks	Cucumber Sushi Roll	Plain, BBQ, Mild Buffalo, Hot and Sweet, Garlic, Parmesan, Teriyaki, Jerk, Thai Chili

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

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$65.99	\$63.99	\$62.99	\$61.99

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

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$71.99	\$69.99	\$68.99	\$67.99

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

Seafood
Miso

Pho (chicken or beef)
Wonton

Chicken with Rice
Egg Drop and Tofu Soup
Cream Corn and Chicken

SALAD

SELECT ONE

Caesar Salad
Cucumber and Tomato

Garden Salad
Salad Gado Gado

Spring Mix Salad
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
Green Peas
Mixed Stir Fry Vegetables
Sauteed Baby Chinese Broccoli

Peppers and Onions
Pineapple Fried Rice
Roasted Asparagus
Roasted Cauliflower
Sautéed Zucchini
Garlic Spinach

Sautéed Green Beans
Sautéed Mushrooms
Steamed Jasmine Rice
Roasted Garlic Mashed Potatoes
Roasted Herbed Red Bliss Potatoes

ENTRÉES

SELECT THREE

POULTRY:

Chicken Curry (Cá rigá)
Kung Pao Chicken (w/ cashew)

Five Spice Roasted Chicken
Steamed Whole Chicken w/ Ginger

Chicken with Mushrooms
Crispy Fried Chicken

BEEF:

Beef with Broccoli
Vermicelli Noodles
Beef Rendang
(served with coconut infused jasmine rice)

Pepper Steak & Onions
Mongolian Beef

Bo Luc Lac (marinated beef cubes)

SEAFOOD:

Steamed White Fish
Shrimp Lo Mein

Chili Garlic Prawns
Shrimp Stuffed Eggplant

Walnut Shrimp

VEGETARIAN:

Fried Tofu (choice of sauce)
Tempura
Vegetarian Curry

Vegetable Stir Fry with Tofu or Tempeh
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 Event 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

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$75.99	\$73.99	\$72.99	\$70.99

CHINAWARE

PER PERSON

Elegant and classic porcelain dinnerware with matching metal utensils.

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

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$81.99	\$79.99	\$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 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	Pho (chicken or beef)	Tom Kha Gai (chicken & coconut)
Miso	Lobster Bisque	Egg Drop and Tofu Soup
Jook	Chicken with Rice	Cream Corn and Chicken
Wonton	Winter Melon (seasonal)	

SALAD

SELECT ONE

Caesar Salad	Garden Salad	Spring Mix Salad
Caprese	Petite Antipasto	Garden Salad w/Ginger Miso Dressing
Cucumber and Tomato	Salad Gado Gado	

ACCOMPANIMENTS

Options may change due to seasonal availability.

SELECT TWO

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

ENTRÉES

SELECT THREE

POULTRY:

Peking Duck	Five Spice Roasted Chicken	Chicken with Mushrooms
Chicken Curry (Cá rigá)	Steamed Whole 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	Bo Luc Lac (marinated beef cubes)
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	
Cantonese Style Lobster Tail w/ Ginger & Scallion (served with plain jasmine rice)		

VEGETARIAN:

Fried Tofu (choice of sauce)	Vegetable Lo Mein	Vegetable Stir Fry with Tofu or Tempeh
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 Event Set-up • 5 Hour Service (includes 1 hour passed hors d'oeuvres & 1.5 hour dinner 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

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

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$87.99	\$82.99	\$79.99	\$77.99

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) 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
Miso
Jook
Wonton

Pho (chicken or beef)
Lobster Bisque
Winter Melon (seasonal)
Chicken with Rice

Tom Kha Gai (chicken & coconut)
Egg Drop and Tofu Soup
Cream Corn and Chicken

SALAD

SELECT ONE

Caesar Salad
Caprese
Cucumber and Tomato

Garden Salad
Petite Antipasto
Salad Gado Gado

Spring Mix Salad
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
Green Peas
Mixed Stir Fry Vegetables
Sautéed Baby Chinese Broccoli

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

Sautéed Green Beans
Sautéed Mushrooms
Steamed Jasmine Rice
Roasted Garlic Mashed Potatoes
Roasted Herbed Red Bliss Potatoes
Green Beans with Minced:
Pork, Beef, Turkey, or Chicken

ENTRÉES

SELECT THREE

POULTRY:

Peking Duck
Chicken Curry (Cá rigá)
Kung Pao Chicken (w/ cashew)
Traditional Crispy Duck, Boneless Dark & White Meat
(served with chicken broth infused jasmine rice)

Five Spice Roasted Chicken
Steamed Whole Chicken w/ Ginger
Sweet and Sour Chicken

Chicken with Mushrooms
Crispy Fried Chicken

BEEF:

Beef with Broccoli
Kalbi Beef
Beef Rendang
(served with coconut infused jasmine rice)

Pepper Steak & Onions
Vermicelli Noodles

Bo Luc Lac (marinated beef cubes)
Mongolian Beef

SEAFOOD:

Steamed White Fish
Shrimp Lo Mein
Shrimp Stuffed Eggplant
Cantonese Style Lobster Tail w/ Ginger & Scallion
(served with plain jasmine rice)

Chili Garlic Prawns
Pan Seared Scallops
Ginger Scallion Steamed White Fish

Walnut Shrimp
Grilled Salmon w/ Soy

VEGETARIAN:

Fried Tofu (choice of sauce)
Tempura
Vegetarian Curry

Vegetable Lo Mein
Singapore Noodles
Chinese Eggplant with Chili Garlic Sauce

Vegetable Stir Fry with Tofu or Tempeh



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 and 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 Ice Tea, Tapioca Balls, Cups and Straws

Egg Tarts \$2.25pp

Turon \$2.75pp

Fresh Fruit Display \$4.95pp

Additional Sides

Cold Beansprouts

Kimchi

Pickled Daikon Do Chua

Potato Salad

Sauteed Potato & soysauce

Seaweed Salad

Spicy Cucumber

Edamame

Dim Sum

Dumplings, \$2.25pp

Scallion Pancakes, \$2.25pp

Bao, \$3.25pp

Turnip Cake, \$3.95pp

Thai Money Bags, \$3.95pp

Soup Dumplings, \$4.25pp

Shu Mai, \$4.55pp

Spring Rolls, \$3.25pp



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 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 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, Oven Baked 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

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$61.99	\$59.99	\$58.99	\$56.99

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

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$67.99	\$65.99	\$64.99	\$62.99

ADDITIONAL INFO

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

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	Tacuitos
Bacon Wrapped Dates	Cheese Quesdillas	Shrimp Ceviche
Spanish-style Meatballs	Pan Con Tomato	Chorizo, Manchego, & Olive Skewers
Mejillones Rellenos (Stuffed Mussels)	Mini Ham Croquettes	Spinach and Artichoke Stuffed Mushrooms

PLATED APPETIZER

SELECT THREE

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

SALAD

SELECT ONE

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

Garden	Ensalada Mixta	Fiesta Salad	Cucumber & Tomato	Mexican Salad
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ACCOMPANIMENTS

Options may change due to seasonal availability.

SELECT TWO

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

ENTRÉES

SELECT THREE

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

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

Tequila & Lime Marinated Chicken Breast

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

Ancho Honey Glazed Pork Tenderloin

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

Pulled Pork or Chicken

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

Beef Brisket Barbacoa

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

Carved Honey Ham

Slow roasted ham roast drizzled with honey glaze.

Enchilladas: Chicken, Beef, or Vegetarian

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

Roasted Red Pepper Chicken

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

Carne Asada - Strip Steak

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



Food Truck Wedding Information

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

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.

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 bussing 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	\$19.95 PER PERSON
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Package B - Pick 3	\$23.95 PER PERSON
---------------------------	---------------------------

Pick your Type of Taco

Chicken, Al Pastor Taco, Carnitas Taco, Carne Asada Taco, Brisket Taco, Baja Shrimp Taco, The Ape (Sweet Potato)

Package C - Pick 3	\$27.95 PER PERSON
---------------------------	---------------------------

Pick 5 Types of Meat or (3 Meats & 1 Burrito)

Meats: Chicken, Al Pastor Taco, Carnitas Taco, Carne Asada Taco, Brisket Taco, Baja Shrimp Taco, The Ape (Sweet Potato)

Burrito: Steak or Chicken with rice and beans served with Home Made Tortilla Chips and Salsa

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

Iced Tea and Lemonade Station

BBQ Food Truck

Package A - Pick 1 Bread, 2 Meats, 2 Sides	\$18.95 PER PERSON
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Package B - Pick 1 Bread, 3 Meats, 2 Sides & 1 Dessert	\$24.95 PER PERSON
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Package C - Pick 1 Bread, 4 Meats, 3 Sides & 1 Dessert	\$28.95 PER PERSON
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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

BBQ Pulled Chicken • BBQ Pulled Pork • Angus Beef Burgers • Hot dogs • and Veggie Burgers

Grilled Salmon Filets **\$6.25pp** Grilled Jumbo Shrimp U8 **\$7.95pp**

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 \$350 which covers staffing for the day will be added to all food truck rentals
- Minimum \$1,250 Subtotal order -- Additional Hours \$250Per Hour
- 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.



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

Chefs	\$55/hr	Bartenders	\$40/hr
Head Servers	\$45/hr	Bar Backs	\$30/hr
Servers	\$30/hr	Dishwashers	\$30/hr

DAY OF EVENT OVERTIME RATES

Chefs	\$75/hr	Bartenders	\$55/hr
Head Servers	\$65/hr	Bar Backs	\$45/hr
Servers	\$45/hr	Dishwashers	\$45/hr

*Staff rates are subject to change.

**Additional cost for staff will be accessed on Holidays.

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.....\$25 each Chicken Tenders, French Fries, Applesauce

**Kids meals are not available on Passed wedding service with stations or food trucks

(Kids 12 and younger will be 20% less than adults wedding package price. Exception of add-on prices will not be discounted)

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

Excludes tax, gratuity, and service charge.

Mirror Me Starter Package

\$699.00

Up to Two (2) Hours Runtime	Booth Attendant	Add Extra Hour - \$100 per hour
Unlimited Pictures + 100 Prints	Private/Public Online Gallery	
Standard Print Template	Free Travel 30 Miles from 08088	
Creative Props	Txt Messaging Photos	
	1 GB Flash Drive, Copy of all pictures from the event	

Mirror Me Recommended Package

\$899.00

Up to Three (3) Hours Runtime	Booth Attendant	Add Extra Hour - \$100 per hour
Unlimited Pictures & Prints	Private/Public Online Gallery	
Custom Print & Startup Template	Free Travel 30 Miles from 08088	
Creative Props	Txt Messaging Photos	
Backdrop	1 GB Flash Drive, Copy of all pictures from the event	

Mirror Me Pro Package

\$999.00

Up to Four (4) Hours Runtime	Booth Attendant	Add Extra Hour - \$100 per hour
Unlimited Pictures & Prints	Private/Public Online Gallery	
Custom Print & Startup Template	Free Travel 30 Miles from 08088	
Creative Props	Txt Messaging Photos	
Backdrop	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.....\$7.99

Mixers Included in Package

Club Soda, Colas (Regular & Diet), Sour Mix, Tonic water,
Lemon & Lime Juice, Orange Juice, Grenadine, Triple Sec
Simple Syrup, Cranberry Juice, Grapefruit Juice,
Pineapple Juice, Ginger Ale, Creamer.

Garnishes Included in Package

Cocktail Olives (Green), Cocktail Onions (Pearl),
Oranges, Lemons, Limes, Maraschino Cherries,
Mint, Strawberries

Limited Bar, Mixers and Garnish Package.....\$5.99

Mixers Included in Package

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

Garnishes Included in Package

Oranges, Lemons, Limes, Mint, Maraschino Cherries

*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) :

Spicy Garden Crunch - Avocado, jalapeño pepper, crunchy panko crumbs, and Sriracha.

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

Fiesta - Jalapeño, cucumber, avocado, tomato, and cilantro with lime.

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

Fantasy - Deep fried salmon, pickled jalapeño pepper, cucumber, parsley, and spicy mayo.

Teriyaki - Teriyaki chicken and 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.

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
		2.5 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.

FRENCH FRY 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

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 Cider Vinegar, Ketchup, BBQ, Mustard, & Mayo

STIR FRY STATION

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

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

BBQ SLIDER 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: 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.

NACHO BAR

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

MAC & CHEESE BAR

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

Our Chefs Famous Mac and Cheese

With all your favorite toppings: Bacon, Hot Sauce, BBQ, Cheddar, Sour Cream, Toasted Bread Crumbs,
Ground Beef, Fried Shallots, Sautéed Mushrooms, Chives, Gorgonzola, Parm, Gouda, Jalapeños & Truffle Oil

MASHED POTATO BAR

1 Hour Service	25-50 - \$5.99pp	51-80 - \$4.99pp	81-150+ \$3.99pp
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 INCLUDED

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.

Custom cakes and other flavor options are available.
Please contact us for a quote.

CAKES

Vanilla
Chocolate
Marble
Carrot
Strawberry

PIES

Cherry
Apple
Pecan
Blueberry
Pumpkin

OTHER

Cheesecakes
Berry Cobblers
Brownies
Cupcakes
Shortcakes

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

Candy Bar

1 Hour Service

25-50 - \$13.99pp

51-80 - \$11.99pp

81-150+ \$9.99pp

Candy Bar Options:

Color Options:

Silver, Gold, White, Blue, Pink, Purple, Green, Yellow, Orange, Red, Black, Rainbow
(depending on color package different items may be included)

Includes all bows, scoops, & bags

May contain (following items depending on color)

Metallic Foiled Hard Candy Buttons, 1-Inch Gumballs, Sixlets Mini Milk Chocolate Balls, Zaza Foiled Passion Fruit Chewy Candy, Milk Chocolate Gems Candy, Rolo Candy, Chocolate Nuggets, Wrapped Buttermint Creams, Rock Candy Strings, Toasted Marshmallow Hard Candy Sticks, Pineapple Swipple Pops, Petite Swirly Ripple Lollipops, Ect.

Please ask to confirm what color contains what items

Custom Options Available, Pricing on Market Value

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

Peaché 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

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

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

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

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

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

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

PRICE PER ITEM

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



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 Wedding Package Main Dishes

Please Select:

1 First Course

2 Accompaniments

4 Entrées

Included In Tasting, Passed Wedding

Selections based off 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 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, Oven Baked 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 15% service charge, 18% 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.

Is gratuity included?

In an effort to ensure a seamless wedding day and prevent our staff from any interruptions during the events, an 18% gratuity will automatically be added to the subtotal.



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 Brinkerhoff 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

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Pastry Chef
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Diane@dianemichellecakes.com
www.dianemichellecakes.com

DJ ENTERTAINMENT



(856) 426-1204
www.greaterpurposeentertainment.com

LIQUOR, BEER & WINE



(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



(267) 872-6193
www.danettepascarella.com



(609) 953-2464
www.clementiphoto.com

Steph Lynn Photography

SOUTH JERSEY & SURROUNDING AREA

stephlynnphotos@gmail.com

Text/call 609-634-8123



609-859-8900
www.MichaelsEventCatering.com