



Elegant Occasions

Catering & Event Planning

Catering Menus & Services

For Information & Consultation

- Showroom: (925) 372-6660
- Toll Free: (800) 711-BRIDE
- Fax: (925) 372-3320

- Web Site: www.ElegantOccasionsCatering.com

NO Gratuities • NO Corkage Fees • NO Cake Cutting Fees

Showroom Availability Appointment Only
827 Arnold Drive • Suite 7 • Martinez • California • 94553

An Affair To Remember

All Inclusive Full Service Buffet Package

Day of reception coordinator/catering manager will execute the time line we help you create for your event

Experienced formally attired staff includes on site chef and reception waiters with head table attendant

1 staff member for every 14 guests, on site for 2 to 3 hour set up, 5 hour reception, 1 hour clean up of reception venue

Carving Station (choice of one)

Carved to order by the on site chef

Tuscan herbed and red wine marinated tri tip, pesto mayo on the side

Whiskey and garlic marinated pork loin, peach sauce on the side

Caramelized onion and roasted garlic top sirloin of beef, spicy horseradish on the side

Chicken Breast Entree (choice of one)

Chicken romano, wine cream sauce

Herb Bundle Wine Chicken (Gluten Free)

Grilled apricot chicken, honey soy marinate

Champagne chicken, mushroom and shallot sauce

Basilico chicken in garlic and basil marinate, tomato cream sauce

Garden Salad (choice of one)

Caramelized walnuts with fresh greens, tomato halves, roquefort, red onion, balsamic vinaigrette

Anise, fresh greens, tart apples, golden raisins, gorgonzola, lemon fennel balsamic dressing

Classic caesar, crisp romaine, housemade cheese croutons, shaved parmesan

Sides

Seasonal grilled vegetable display, drizzled garlic aioli

Fresh fruit display served with chocolate mousse • Rustic baguettes, dinner rolls with butter

Unlimited Drinking 5 Hour Hard Liquor, Beer and Wine Bar

Vodka, Gin, Scotch, Bourbon, Whiskey, Rum, Tequila, Brandy

Selection of 3 Domestic Beers

Cabernet and Chardonnay Wines

Champagne and sparkling cider toast served tableside in glass champagne flutes

Mixers, Juices, Sodas, Sparkling and Bottled Water and Fresh Garnish

Wine and Cocktail Glasses, Ice, Bar Set Up and Service with Bartenders

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

Extras Included

Complete china flatware service for main meal, cake and coffee services

Beverage Station: Cucumber fruit flat water and Mango iced tea

Dining Table Water Service: Water glasses and pitchers for all dining tables

Colored linens of your choice for all dining tables (60 colors to choose from)

White linens and drop skirts for head table, cake, gift, sign-in, beverage and buffet tables

Custom printed menu for each place setting (choice of color) • White folded linen napkin at each place setting

Fresh flower arrangements and decor for buffet display will coordinate with event colors

Cut and serve cake • Coffee station decaf and regular • Buffet, beverage, cake and sweetheart tables if needed

Complete Package Price Per Person Includes Alcohol Bar

There are NO gratuities or service fees added to this price!

Over 100 Guests \$69.95 Includes Alcohol Bar

65 to 99 Guests \$71.95 Includes Alcohol Bar

50 to 64 Guests Flat Rate Package \$4,600.00 Includes Alcohol Bar

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

Savory & Chic

All Inclusive Full Service Buffet Package

Day of reception coordinator/catering manager will execute the time line we help you create for your event

Experienced formally attired staff includes on site chef and reception waiters with head table attendant

1 staff member for every 14 guests, on site for 2 to 3 hour set up, 5 hour reception, 1 hour clean up of reception venue

Carving Station (choice of one)

Carved to order by the on site chef

Asian sesame soy beef, grilled pineapple relish

Lime spiked tequila beef, cilantro jalapeño mayo

Chicken Breast Entree (choice of one)

Olive lemon chicken • Pistachio chicken, parsley cream sauce

Maple grilled chicken • Cajun grilled chicken, brown sugar b-b-q glaze

Garden Salad (choice of one)

Mandarin cabbage salad, peppered almonds, toasted sesame seeds, orange sections, shaved carrots, crunchy noodles, honey vinaigrette

Strawberry spinach salad with feta & cucumbers, tangy balsamic dressing

Smokey corn salad, romaine lettuce, grilled corn, pecorino walnut crumble, chipotle Caesars dressing

Sides

Farm stand crudités, creative display, shallot blue cheese dipping sauce

Summer melon, fig syrup, mint garnish • Dinner rolls, butter

Unlimited Drinking 5 Hour Hard Liquor, Beer and Wine Bar

Vodka, Gin, Scotch, Bourbon, Whiskey, Rum, Tequila, Brandy

Selection of 3 Domestic Beers

Cabernet and Chardonnay Wines

Champagne and sparkling cider toast served tableside in glass champagne flutes

Mixers, Juices, Sodas, Sparkling and Bottled Water and Fresh Garnish

Wine and Cocktail Glasses, Ice, Bar Set Up and Service with Bartenders

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

Extras Included

Complete china flatware service for main meal, cake and coffee services

Beverage Station: Cucumber fruit flat water and Mango iced tea

Dining Table Water Service: Water glasses and pitchers for all dining tables

Colored linens of your choice for all dining tables (60 colors to choose from)

White linens and drop skirts for head table, cake, gift, sign-in, beverage and buffet tables

Custom printed menu for each place setting (choice of color) • White folded linen napkin at each place setting

Fresh flower arrangements and decor for buffet display will coordinate with event colors

Cut and serve cake • Coffee station decaf and regular • Buffet, beverage, cake and sweetheart tables if needed

Complete Package Price Per Person Includes Alcohol Bar

There are NO gratuities or service fees added to this price!

Over 100 Guests \$68.95 Includes Alcohol Bar

65 to 99 Guests \$70.95 Includes Alcohol Bar

50 to 64 Guests Flat Rate Package \$4,550.00 Includes Alcohol Bar

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

Elegant Touch

All Inclusive Full Service Buffet Package

Day of reception coordinator/catering manager will execute the time line we help you create for your event

Experienced formally attired staff includes on site chef and reception waiters with head table attendant

1 staff member for every 14 guests, on site for 2 to 3 hour set up, 5 hour reception, 1 hour clean up of reception venue

Chicken Entree (choice of one)

Dutch oven citrus herb chicken, farm fresh chimichurri topper

Roasted chicken cordon bleu prosciutto de parma, swiss cheese fondue, parmesan dijon cream sauce

Mediterranean herb chicken, sundried tomato spinach cream sauce

Shrimp Scampi Fettuccini

Garlic butter parsley toss

Salads

Zesty Harvest

Crisp romaine, blue cheese, rosemary kalamata olives, artichoke hearts

Champagne shallot dressing

Field of Greens

Baby greens, grilled pineapple, candied pecans, cranberries

Honey balsamic vinaigrette

Sides

Sea salt grilled zucchini served warm, herb butter

Rustic sourdough, basil butter

Unlimited Drinking 5 Hour Hard Liquor, Beer and Wine Bar

Vodka, Gin, Scotch, Bourbon, Whiskey, Rum, Tequila, Brandy

Selection of 3 Domestic Beers

Cabernet and Chardonnay Wines

Champagne and sparkling cider toast served tableside in glass champagne flutes

Mixers, Juices, Sodas, Sparkling and Bottled Water and Fresh Garnish

Wine and Cocktail Glasses, Ice, Bar Set Up and Service with Bartenders

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

Extras Included

Complete china flatware service for main meal, cake and coffee services

Beverage Station: Cucumber fruit flat water and Mango iced tea

Dining Table Water Service: Water glasses and pitchers for all dining tables

Colored linens of your choice for all dining tables (60 colors to choose from)

White linens and drop skirts for head table, cake, gift, sign-in, beverage and buffet tables

Custom printed menu for each place setting (choice of color) • White folded linen napkin at each place setting

Fresh flower arrangements and decor for buffet display will coordinate with event colors

Cut and serve cake • Coffee station decaf and regular • Buffet, beverage, cake and sweetheart tables if needed

Complete Package Price Per Person Includes Alcohol Bar

There are NO gratuities or service fees added to this price!

Over 100 Guests \$66.95 Includes Alcohol Bar

65 to 99 Guests \$68.95 Includes Alcohol Bar

50 to 64 Guests Flat Rate Package \$4,400.00 Includes Alcohol Bar

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

The Gala

All Inclusive Full Service Buffet Package

Day of reception coordinator/catering manager will execute the time line we help you create for your event
Experienced formally attired staff includes on site chef and reception waiters with head table attendant
1 staff member for every 14 guests, on site for 2 to 3 hour set up, 5 hour reception, 1 hour clean up of reception venue

Seafood Entree (choice of one)

Market salmon fillet, pan seared, citrus orange glaze • Almond crusted cod, parsley lemon butter
Prawn scampi and portabella skewer, white wine shallot butter sauce

Carving Station Trio

Carved to order by the on site chef
Open flame roasted bacon Tri-Tip, garlic puree
Three toppings on the side... olive relish, spicy horseradish, basil ketchup

Rice or Potato Side (choice of one)

Cheddar and chive mash • Savory basil mash • Vegetable fried rice • Artichoke and cheese potato gratin
Long grain citrus rice steamed in orange and lemon juices, toasted almonds, cranberries, scallions

Garden Salad (choice of one)

Candied pears, spinach leaves, gorgonzola, rosemary balsamic vinaigrette
Baby lettuces, shaved fennel, tart apples, candied pecans, orange brown sugar vinaigrette
Spring greens, feta, sherry wine soaked onions, grape tomatoes, kalamata olives, mediterranean cucumber dressing

Sides

Candied carrots, brandy butter • Fresh fruit display • Sesame, butter and egg rolls with butter

Unlimited Drinking 5 Hour Hard Liquor, Beer and Wine Bar

Vodka, Gin, Scotch, Bourbon, Whiskey, Rum, Tequila, Brandy
Selection of 3 Domestic Beers
Cabernet and Chardonnay Wines
Champagne and sparkling cider toast served tableside in glass champagne flutes
Mixers, Juices, Sodas, Sparkling and Bottled Water and Fresh Garnish
Wine and Cocktail Glasses, Ice, Bar Set Up and Service with Bartenders
Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person
Bartender, wine glasses, ice, bar set up and service still included in the price

Extras Included

Complete china flatware service for main meal, cake and coffee services
Beverage Station: Cucumber fruit flat water and Mango iced tea
Dining Table Water Service: Water glasses and pitchers for all dining tables
Colored linens of your choice for all dining tables (60 colors to choose from)
White linens and drop skirts for head table, cake, gift, sign-in, beverage and buffet tables
Custom printed menu for each place setting (choice of color) • White folded linen napkin at each place setting
Fresh flower arrangements and decor for buffet display will coordinate with event colors
Cut and serve cake • Coffee station decaf and regular • Buffet, beverage, cake and sweetheart tables if needed

Complete Package Price Per Person Includes Alcohol Bar

There are NO gratuities or service fees added to this price!
Over 100 Guests \$72.95 Includes Alcohol Bar
65 to 99 Guests \$74.95 Includes Alcohol Bar
50 to 64 Guests Flat Rate Package \$4,800.00
Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person
Bartender, wine glasses, ice, bar set up and service still included in the price

That's Amore

All Inclusive Full Service Buffet Package

Day of reception coordinator/catering manager will execute the time line we help you create for your event

Experienced formally attired staff includes on site chef and reception waiters with head table attendant

1 staff member for every 14 guests, on site for 2 to 3 hour set up, 5 hour reception, 1 hour clean up of reception venue

Pasta Station

Cheese Tortolini

Penne Pasta

Tri Color Sauces

Plum tomato, garlic, merlot sauce

Creamy pesto

Three cheese alfredo

Chicken Breast Entree (choice of one)

Chicken marsala, porcini mushroom sauce

Saltimbocca chicken, prosciutto de parma, mozzarella, robust cabernet sauce

Herb crusted and roasted chicken, carmelized peppers and fennel sausage

Sides

Yellow summer squash, oven grilled and chilled, roasted garlic, basil infused oil

Romaine lettuce wedges, grape tomatoes, shaved romano, creamy citrus vinaigrette

Fresh strawberries, port wine chocolate drizzle

Rustic sourdough with butter

Unlimited Drinking 5 Hour Hard Liquor, Beer and Wine Bar

Vodka, Gin, Scotch, Bourbon, Whiskey, Rum, Tequila, Brandy

Selection of 3 Domestic Beers

Cabernet and Chardonnay Wines

Champagne and sparkling cider toast served tableside in glass champagne flutes

Mixers, Juices, Sodas, Sparkling and Bottled Water and Fresh Garnish

Wine and Cocktail Glasses, Ice, Bar Set Up and Service with Bartenders

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

Extras Included

Complete china flatware service for main meal, cake and coffee services

Beverage Station: Cucumber fruit flat water and Mango iced tea

Dining Table Water Service: Water glasses and pitchers for all dining tables

Colored linens of your choice for all dining tables (60 colors to choose from)

White linens and drop skirts for head table, cake, gift, sign-in, beverage and buffet tables

Custom printed menu for each place setting (choice of color) • White folded linen napkin at each place setting

Fresh flower arrangements and decor for buffet display will coordinate with event colors

Cut and serve cake • Coffee station decaf and regular • Buffet, beverage, cake and sweetheart tables if needed

Complete Package Price Per Person Includes Alcohol Bar

There are NO gratuities or service fees added to this price!

Over 100 Guests \$66.95 Includes Alcohol Bar

65 to 99 Guests \$68.95 Includes Alcohol Bar

50 to 64 Guests Flat Rate Package \$4,425.00 Includes Alcohol Bar

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

Festive Occasion

All Inclusive Full Service Buffet Package

Day of reception coordinator/catering manager will execute the time line we help you create for your event

Experienced formally attired staff includes on site chef and reception waiters with head table attendant

1 staff member for every 14 guests, on site for 2 to 3 hour set up, 5 hour reception, 1 hour clean up of reception venue

Carving Station Carved to order by the on site chef (choice of one)

Roasted brandy peppercorn tri tip, chimichurri topping on the side

Rosemary and garlic pork loin, mint tzatziki topping on the side

Chicken Breast Entree (choice of one)

Porcini mushroom chicken, bourguignon sauce • Capresse chicken, basil infused plum tomato sauce, melted cheese

Bistro chicken, creamy lemon wine and caper sauce • Pan Seared Mushroom Chicken Thighs (Gluten Free)

Margarita chicken, cilantro lime honey sauce, pineapple relish

Pasta or Potato Entree (choice of one)

Garlic and chive mash • Penne pasta, vodka tomato cream sauce, crisp proscuitto • Velvety rosemary mash

Napa Cheese tortolini, chardonnay cream sauce • Ravioli, cheese filled, lemon parsley parmesan sauce

Hasselback Potatoes, Thyme Butter (Gluten Free)

Garden Salad (choice of one)

Iceberg lettuce wedge, grape tomatoes, sweet onion, warm bacon, champagne bleu cheese dressing

Frisee salad of greens, goat cheese, dates, candied pecans, maple vinaigrette

Seafood caesar, shrimp, grape tomatoes, romaine lettuce, shaved romano, creamy garlic citrus vinaigrette

Hot Vegetable Side and Breads

Seasonal fresh vegetables, sweet butter served warm • Rustic baguettes, rolls with butter

Unlimited Drinking 5 Hour Hard Liquor, Beer and Wine Bar

Vodka, Gin, Scotch, Bourbon, Whiskey, Rum, Tequila, Brandy

Selection of 3 Domestic Beers

Cabernet and Chardonnay Wines

Champagne and sparkling cider toast served tableside in glass champagne flutes

Mixers, Juices, Sodas, Sparkling and Bottled Water and Fresh Garnish

Wine and Cocktail Glasses, Ice, Bar Set Up and Service with Bartenders

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

Extras Included

Complete china flatware service for main meal, cake and coffee services

Beverage Station: Cucumber fruit flat water and Mango iced tea

Dining Table Water Service: Water glasses and pitchers for all dining tables

Colored linens of your choice for all dining tables (60 colors to choose from)

White linens and drop skirts for head table, cake, gift, sign-in, beverage and buffet tables

Custom printed menu for each place setting (choice of color) • White folded linen napkin at each place setting

Fresh flower arrangements and decor for buffet display will coordinate with event colors

Cut and serve cake • Coffee station decaf and regular • Buffet, beverage, cake and sweetheart tables if needed

Complete Package Price Per Person Includes Alcohol Bar

There are NO gratuities or service fees added to this price!

Over 100 Guests \$71.95 Includes Alcohol Bar

65 to 99 Guests \$73.95 Includes Alcohol Bar

50 to 64 Guests Flat Rate Package \$4,750.00 Includes Alcohol Bar

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

Lasting Memories

All Inclusive Full Service Buffet Package

Day of reception coordinator/catering manager will execute the time line we help you create for your event

Experienced formally attired staff includes on site chef and reception waiters with head table attendant

1 staff member for every 14 guests, on site for 2 to 3 hour set up, 5 hour reception, 1 hour clean up of reception venue

Carving Station (choice of one)

Carved to order by the on site chef

Classic prime rib, roasted herb bundles, spicy horseradish on the side

New york strip, dry coffee rub, corn & tomato relish on the side

Molasses glazed filet mignon, spicy horseradish on the side - \$2.00 up charge per person

Chicken Breast Entree (choice of one)

Marengo chicken, wine cream sauce, artichokes and feta

Pan grilled Pesto and walnut chicken

Rosemary chicken, portabella brown wine sauce

Gourmet Potato (choice of one)

Caramelized onion mash • Marscapone and leek mash

Roasted herb potato halves • Parmesan and cracked pepper mash

Twice baked, three cheese and chive

Sides

Seasonal grilled vegetable display, garlic aioli

Salad Bar: salad of baby greens, grape tomatoes, cucumbers, red beets, pecorino romano

Side Dressings: roasted shallot balsamic vinaigrette and champagne bleu

French baquettes with butter

Unlimited Drinking 5 Hour Hard Liquor, Beer and Wine Bar

Vodka, Gin, Scotch, Bourbon, Whiskey, Rum, Tequila, Brandy

Selection of 3 Domestic Beers

Cabernet and Chardonnay Wines

Champagne and sparkling cider toast served tableside in glass champagne flutes

Mixers, Juices, Sodas, Sparkling and Bottled Water and Fresh Garnish

Wine and Cocktail Glasses, Ice, Bar Set Up and Service with Bartenders

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

Extras Included

Complete china flatware service for main meal, cake and coffee services

Beverage Station: Cucumber fruit flat water and Mango iced tea

Dining Table Water Service: Water glasses and pitchers for all dining tables

Colored linens of your choice for all dining tables (60 colors to choose from)

White linens and drop skirts for head table, cake, gift, sign-in, beverage and buffet tables

Custom printed menu for each place setting (choice of color) • White folded linen napkin at each place setting

Fresh flower arrangements and decor for buffet display will coordinate with event colors

Cut and serve cake • Coffee station decaf and regular • Buffet, beverage, cake and sweetheart tables if needed

Complete Package Price Per Person Includes Alcohol Bar

There are NO gratuities or service fees added to this price!

Over 100 Guests \$73.95 Includes Alcohol Bar

65 to 99 Guests \$75.95 Includes Alcohol Bar

50 to 64 Guests Flat Rate Package \$4900.00 Includes Alcohol Bar

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

Champagne Toast

All Inclusive Full Service Finger Food Package

Day of reception coordinator/catering manager will execute the time line we help you create for your event

Experienced formally attired staff includes on site chef and reception waiters with head table attendant

1 staff member for every 14 guests, on site for 2 to 3 hour set up, 5 hour reception, 1 hour clean up of reception venue

Tray Passed Hot Selections

Beef sliders, caramelized onions, arugula, tarragon mayo on mini rolls

Rosemary and red peppercorn pork with mint aioli

Candied pear and brie toast

Tray Passed Cold Selections

Five spice prawns with citrus aioli

Crudite selection with pipped chive mousse

Prosciutto wrapped melon cube drizzled with fig syrup

Creatively Displayed Finger Food Selection For Guests To Help Themselves

Rustic bruschetta, sherry basil vinaigrette served with large garlic crostini

Market roasted zucchini and peppers with virgin oil

Adobe chicken skewer, cilantro lime marinate

Oven fired portabella mushrooms filled with goat cheese, balsamic syrurp

Seasonal fresh fruits

Aged parmesan and sharp cheddar

Tuscan olives

Unlimited Drinking 5 Hour Hard Liquor, Beer and Wine Bar

Vodka, Gin, Scotch, Bourbon, Whiskey, Rum, Tequila, Brandy

Selection of 3 Domestic Beers

Cabernet and Chardonnay Wines

Champagne and sparkling cider toast served tableside in glass champagne flutes

Mixers, Juices, Sodas, Sparkling and Bottled Water and Fresh Garnish

Wine and Cocktail Glasses, Ice, Bar Set Up and Service with Bartenders

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

Extras Included

China flatware service for finger food display, cake and coffee services

Beverage Station: Cucumber fruit flat water and Mango iced tea

Colored linens of your choice for all dining or cocktail tables (60 colors to choose from)

White linens and drop skirts for head table, cake, gift, sign-in, beverage and finger food tables

Fresh flower arrangements and decor for finger food display will coordinate with event colors

Cut and serve cake • Coffee station decaf and regular • Finger food, beverage, cake and sweetheart tables if needed

Complete Package Price Per Person Includes Alcohol Bar

There are NO gratuities or service fees added to this price!

Over 100 Guests \$64.95 Includes Alcohol Bar

65 to 99 Guests \$66.95 Includes Alcohol Bar

50 to 64 Guests Flat Rate Package \$4,300.00 Includes Alcohol Bar

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

Mexican Flair

All Inclusive Full Service Buffet Package

Day of reception coordinator/catering manager will execute the time line we help you create for your event

Experienced formally attired staff includes on site chef and reception waiters with head table attendant

1 staff member for every 14 guests, on site for 2 to 3 hour set up, 5 hour reception, 1 hour clean up of reception venue

Fajita and Taco Station

Spiced grilled chicken and carmelized onions

Seasoned taco meat

Served with warm flour tortillias and corn taco shells

Toppings

Sour cream

Lettuce

Guacamole

Hot sauce

Mexican cheese

Sides

Black bean spanish rice

Garden salad of shrimp, baby greens, tomatoes, olives, cilantro lime vinaigrette

Seasonal fruit display

Tortilla Chips

Tomato corn salsa

Unlimited Drinking 5 Hour Hard Liquor, Beer and Wine Bar

Vodka, Gin, Scotch, Bourbon, Whiskey, Rum, Tequila, Brandy

Selection of 3 Domestic Beers

Cabernet and Chardonnay Wines

Champagne and sparkling cider toast served tableside in glass champagne flutes

Mixers, Juices, Sodas, Sparkling and Bottled Water and Fresh Garnish

Wine and Cocktail Glasses, Ice, Bar Set Up and Service with Bartenders

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

Extras Included

Complete china flatware service for main meal, cake and coffee services

Beverage Station: Cucumber fruit flat water and Mango iced tea

Dining Table Water Service: Water glasses and pitchers for all dining tables

Colored linens of your choice for all dining tables (60 colors to choose from)

White linens and drop skirts for head table, cake, gift, sign-in, beverage and buffet tables

Custom printed menu placed at each place setting (choice of color)

Fresh flower arrangements and decor for buffet display will coordinate with event colors

Cut and serve cake • Coffee station decaf and regular • Buffet, beverage, cake and sweetheart tables if needed

Complete Package Price Per Person Includes Alcohol Bar

There are NO gratuities or service fees added to this price!

Over 100 Guests \$66.95 Includes Alcohol Bar

65 to 99 Guests \$68.95 Includes Alcohol Bar

50 to 64 Guests Flat Rate Package \$4,425.00 Includes Alcohol Bar

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

The Luau

All Inclusive Full Service Buffet Package

Day of reception coordinator/catering manager will execute the time line we help you create for your event
Experienced formally attired staff includes on site chef and reception waiters with head table attendant
1 staff member for every 14 guests, on site for 2 to 3 hour set up, 5 hour reception, 1 hour clean up of reception venue

Carving station

Carved to order by the on site chef
Sweet Kahlua beef , melon salsa on the side
Option Entree: Crispy roasted suckling pig \$550.00 each

Chicken Breast Entree

Honey teriyaki chicken

Hot Side

Barbecue shrimp pineapple rice

Cold Sides

Hawaiian macaroni egg salad
Tropical cucumber salad, kiwi lime vinaigrette • Orange coconut parfait • Corn bread with butter

Edible Buffet Centerpiece

Fresh fruits covering a five foot high palm tree creating a hawaiian tropical atmosphere

Theme Staff Attire

Upon request our staff will dress in Hawaiian shirt and black pants
Option: fresh flower lays can be purchased for guests

Unlimited Drinking 5 Hour Hard Liquor, Beer and Wine Bar

Vodka, Gin, Scotch, Bourbon, Whiskey, Rum, Tequila, Brandy
Selection of 3 Domestic Beers
Cabernet and Chardonnay Wines
Champagne and sparkling cider toast served tableside in glass champagne flutes
Mixers, Juices, Sodas, Sparkling and Bottled Water and Fresh Garnish
Wine and Cocktail Glasses, Ice, Bar Set Up and Service with Bartenders
Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person
Bartender, wine glasses, ice, bar set up and service still included in the price

Extras Included

Complete china flatware service for main meal, cake and coffee services
Beverage Station: Cucumber fruit flat water and Mango iced tea
Dining Table Water Service: Water glasses and pitchers for all dining tables
Colored linens of your choice for all dining tables (60 colors to choose from)
White linens and drop skirts for head table, cake, gift, sign-in, beverage and buffet tables
Custom printed menu placed at each place setting (choice of color)
Fresh flower arrangements and decor for buffet display will coordinate with event colors
Cut and serve cake • Coffee station decaf and regular • Buffet, beverage, cake and sweetheart tables if needed

Complete Package Price Per Person Includes Alcohol Bar

There are NO gratuities or service fees added to this price!
Over 100 Guests \$69.95 Includes Alcohol Bar
65 to 99 Guests \$71.95 Includes Alcohol Bar
50 to 64 Guests Flat Rate Package \$4,625.00 Includes Alcohol Bar
Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person
Bartender, wine glasses, ice, bar set up and service still included in the price

The Brunch Buffet

All Inclusive Full Service Buffet Package

Day of reception coordinator/catering manager will execute the time line we help you create for your event

Experienced formally attired staff includes on site chef and reception waiters with head table attendant

1 staff member for every 14 guests, on site for 2 to 3 hour set up, 5 hour reception, 1 hour clean up of reception venue

Waffle Station

Made to order with our Belgium grills on site

Waffle Toppings On The Side

Fruit

Maple syrup

Whip cream

Entree

Cheddar scrambled eggs

Seafood Display

Smoked salmon, lemon aioli & capers • Served with buttered crostini

Sides

Crisp bacon

Roasted red breakfast potatoes

Skinned fresh fruits

Breakfast Bread and muffins

Unlimited Drinking 5 Hour Hard Liquor, Beer and Wine Bar

Vodka, Gin, Scotch, Bourbon, Whiskey, Rum, Tequila, Brandy

Selection of 3 Domestic Beers

Cabernet and Chardonnay Wines

Champagne and sparkling cider toast served tableside in glass champagne flutes

Mixers, Juices, Sodas, Sparkling and Bottled Water and Fresh Garnish

Wine and Cocktail Glasses, Ice, Bar Set Up and Service with Bartenders

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

Extras Included

Complete china flatware service for main meal, cake and coffee services

Beverage Station: Cucumber fruit flat water and Mango iced tea

Dining Table Water Service: Water glasses and pitchers for all dining tables

Colored linens of your choice for all dining tables (60 colors to choose from)

White linens and drop skirts for head table, cake, gift, sign-in, beverage and buffet tables

Custom printed menu placed at each place setting (choice of color)

Fresh flower arrangements and decor for buffet display will coordinate with event colors

Cut and serve cake • Coffee station decaf and regular • Buffet, beverage, cake and sweetheart tables if needed

Complete Package Price Per Person Includes Alcohol Bar

There are NO gratuities or service fees added to this price!

Over 100 Guests \$68.95 Includes Alcohol Bar

65 to 99 Guests \$70.95 Includes Alcohol Bar

50 to 64 Guests Flat Rate Package \$4,550.00 Includes Alcohol Bar

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

Crab Feed

All Inclusive Full Service Buffet Package

Day of reception coordinator/catering manager will execute the time line we help you create for your event

Experienced formally attired staff includes on site chef and reception waiters with head table attendant

1 staff member for every 14 guests, on site for 2 to 3 hour set up, 5 hour reception, 1 hour clean up of reception venue

Tableside Service To Dining Tables

Service staff will serve 2 bowls of freshly cooked crab alaganza (zesty oil vinegar marinate upon request)

Note: Average one crab per person included

Crusty french bread with butter • Cocktail sauce and lemon wedges

Crab bibs for all guests

Carving Station

Carved to order by the on site chef

Garlic crusted tri tip of beef served with peppered horseradish

Pasta Chateau

Fresh plum tomato basil pino nior penne pasta, parmesan cheese topping on the side

Antipasto Salad

Crisp greens, italian cheeses and cured meats, vegetables and olives
oregano vinaigrette

Dessert

Served tableside by our staff

Chocolate cake, decadent fudge filling, mocha frosting and chocolate shavings

Unlimited Drinking 5 Hour Hard Liquor, Beer and Wine Bar

Vodka, Gin, Scotch, Bourbon, Whiskey, Rum, Tequila, Brandy

Selection of 3 Domestic Beers

Cabernet and Chardonnay Wines

Champagne and sparkling cider toast served tableside in glass champagne flutes

Mixers, Juices, Sodas, Sparkling and Bottled Water and Fresh Garnish

Wine and Cocktail Glasses, Ice, Bar Set Up and Service with Bartenders

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

Extras Included

Beverage Station: Cucumber fruit flat water and Mango iced tea

Disposable plasticware and napkins for main meal, cake and coffee services

Dining Table Water Service: Water cups and pitchers for all dining tables

Colored linens of your choice for all dining tables (60 colors to choose from)

White linens and drop skirts for all other reception tables

Custom printed menu placed at each place setting (choice of color)

Fresh flower arrangements and decor for buffet display will coordinate with event colors

Cut and serve cake • Coffee station decaf and regular • Buffet, beverage, cake and sweetheart tables if needed

Complete Package Price Per Person Includes Alcohol Bar

There are NO gratuities or service fees added to this price!

Over 100 Guests \$73.95 Includes Alcohol Bar

65 to 99 Guests \$79.95 Includes Alcohol Bar

50 to 64 Guests Flat Rate Package \$4,875.00 Includes Alcohol Bar

Seasonal pricing may apply

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

B-B-Q Buffet

All Inclusive Full Service Buffet Package

Day of reception coordinator/catering manager will execute the time line we help you create for your event

Experienced formally attired staff includes on site chef and reception waiters with head table attendant

1 staff member for every 14 guests, on site for 2 to 3 hour set up, 5 hour reception, 1 hour clean up of reception venue

Slider Station

Root beer honey b-b-q pulled pork

Slider rolls

Pickled red onion garnish

Chicken Breast Entree

Fire grilled lime ginger chicken breast

Pineapple salsa

Hot Sides

Steamed corn stalk, herb butter

Brown sugar bacon baked beans

Cold Sides

Watermelon, tomato and feta salad, honey dressing

Classic macaroni salad

Garden tortellini salad, tomato thyme vinaigrette

Unlimited Drinking 5 Hour Hard Liquor, Beer and Wine Bar

Vodka, Gin, Scotch, Bourbon, Whiskey, Rum, Tequila, Brandy

Selection of 3 Domestic Beers

Cabernet and Chardonnay Wines

Champagne and sparkling cider toast served tableside in glass champagne flutes

Mixers, Juices, Sodas, Sparkling and Bottled Water and Fresh Garnish

Wine and Cocktail Glasses, Ice, Bar Set Up and Service with Bartenders

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

Extras Included

Disposable plasticware and napkins for main meal, cake and coffee services

Beverage Station: Cucumber fruit flat water and Mango iced tea

Dining Table Water Service: Water cups and pitchers for all dining tables

Colored linens of your choice for all dining tables (60 colors to choose from)

White linens and drop skirts for all other reception tables

Custom printed menu placed at each place setting (choice of color)

Fresh flower arrangements and decor for buffet display will coordinate with event colors

Cut and serve cake • Coffee station decaf and regular • Buffet, beverage, cake and sweetheart tables if needed

Complete Package Price Per Person Includes Alcohol Bar

There are NO gratuities or service fees added to this price!

Over 100 Guests \$64.95 Includes Alcohol Bar

65 to 99 Guests \$66.95 Includes Alcohol Bar

50 to 64 Guests Flat Rate Package \$4,300.00 Includes Alcohol Bar

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

Celebration

Individual Plated Meal Menu

All Inclusive Full Service Plated Meal Package

Day of reception coordinator/catering manager will execute the time line we help you create for your event
Experienced formally attired staff includes on site chef and reception waiters with head table attendant
1 staff member for every 12 guests, on site for 2 to 3 hour set up, 5 hour reception, 1 hour clean up of reception venue

Salad Course

Bouquet of greens, candied pear, caramelized pecans, blue cheese wedge, organic honey balsamic vinaigrette
Rustic breads and butter

Main Served Meal

Salt and pepper chicken, roasted artichokes and capers, wine cream sauce
Roasted baby potato halves, brushed herb oil
Buttery carrots

Vegetarian Option

Can replace any meat plated meal option to serve a vegetarian guest
Open fire truffle oil roasted zucchini, portabella mushrooms and carrots
Topped with a mound of fettuccine, creamy pesto alfredo sauce, shaved asiago

Unlimited Drinking 5 Hour Hard Liquor, Beer and Wine Bar

Vodka, Gin, Scotch, Bourbon, Whiskey, Rum, Tequila, Brandy
Selection of 3 Domestic Beers
Cabernet and Chardonnay Wines

Champagne and sparkling cider toast served tableside in glass champagne flutes
Mixers, Juices, Sodas, Sparkling and Bottled Water and Fresh Garnish
Wine and Cocktail Glasses, Ice, Bar Set Up and Service with Bartenders

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person
Bartender, wine glasses, ice, bar set up and service still included in the price

Extras Included

Complete china flatware service for main meal, cake and coffee services
Beverage Station: Cucumber fruit flat water and Mango iced tea
Dining Table Water Service: Water glasses and pitchers for all dining tables
Colored linens of your choice for all dining tables (60 colors to choose from)
White linens and drop skirts for head table, cake, gift, sign-in, beverage and service tables
Custom printed menu placed at each place setting (choice of color)
Cut and serve cake • Coffee station decaf and regular • Beverage, cake and sweetheart tables if needed

Complete Package Price Per Person Includes Alcohol Bar

There are NO gratuities or service fees added to this price!

Over 100 Guests \$76.95 Includes Alcohol Bar

65 to 99 Guests \$78.95 Includes Alcohol Bar

50 to 64 Guests Flat Rate Package \$5,075.00 Includes Alcohol Bar

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person
Bartender, wine glasses, ice, bar set up and service still included in the price

Tasteful

Individual Plated Meal Menu

All Inclusive Full Service Plated Meal Package

Day of reception coordinator/catering manager will execute the time line we help you create for your event
Experienced formally attired staff includes on site chef and reception waiters with head table attendant
1 staff member for every 12 guests, on site for 2 to 3 hour set up, 5 hour reception, 1 hour clean up of reception venue

Salad Course

Iceburg lettuce wedge, denmark blue cheese, grape tomatoes, organic purple onion
Pink champagne vinaigrette and warm bacon
Basil and oregano focaccia bread

Main Served Meal

Prime Rib of Beef, authentic dry herb bundles, creamed horseradish on the side
Caramelized onion and chive mash
Lemony beurre blanc zucchini sticks

Vegetarian Option

Can replace any meat plated meal option to serve a vegetarian guest
Open fire truffle oil roasted zucchini, portabella mushrooms and carrots
Topped with a mound of fettuccine, creamy pesto alfredo sauce, shaved asiago

Unlimited Drinking 5 Hour Hard Liquor, Beer and Wine Bar

Vodka, Gin, Scotch, Bourbon, Whiskey, Rum, Tequila, Brandy
Selection of 3 Domestic Beers
Cabernet and Chardonnay Wines

Champagne and sparkling cider toast served tableside in glass champagne flutes
Mixers, Juices, Sodas, Sparkling and Bottled Water and Fresh Garnish
Wine and Cocktail Glasses, Ice, Bar Set Up and Service with Bartenders

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person
Bartender, wine glasses, ice, bar set up and service still included in the price

Extras Included

Complete china flatware service for main meal, cake and coffee services
Beverage Station: Cucumber fruit flat water and Mango iced tea
Dining Table Water Service: Water glasses and pitchers for all dining tables
Colored linens of your choice for all dining tables (60 colors to choose from)
White linens and drop skirts for head table, cake, gift, sign-in, beverage and service tables
Custom printed menu placed at each place setting (choice of color)
Cut and serve cake • Coffee station decaf and regular • Beverage, cake and sweetheart tables if needed

Complete Package Price Per Person Includes Alcohol Bar

There are NO gratuities or service fees added to this price!

Over 100 Guests \$79.95 Includes Alcohol Bar

65 to 99 Guests \$81.95 Includes Alcohol Bar

50 to 64 Guests Flat Rate Package \$5,250.00 Includes Alcohol Bar

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person
Bartender, wine glasses, ice, bar set up and service still included in the price

Surf and Turf

Individual Plated Meal Menu

All Inclusive Full Service Plated Meal Package

Day of reception coordinator/catering manager will execute the time line we help you create for your event

Experienced formally attired staff includes on site chef and reception waiters with head table attendant

1 staff member for every 12 guests, on site for 2 to 3 hour set up, 5 hour reception, 1 hour clean up of reception venue

Salad Course

Triple Berry Caprese

Butter lettuce and spinach leaves, strawberries, blackberries, tomatoes and fresh mozzarella

Raspberry balsamic dressing

Garlic butter toast

Main Served Meal

Grilled beef and mushroom kabob, brushed whiskey sauce

Cremolot shrimp kabob, pino noir butter

Kabobs are criss crossed on a mound of vegetable fried rice, lemon aioli garnish

Vegetarian option

Can replace any meat plated meal option to serve a vegetarian guest

Open fire truffle oil roasted zucchini, portabella mushrooms and carrots

Topped with a mound of fettuccine, creamy pesto alfredo sauce, shaved asiago

Unlimited Drinking 5 Hour Hard Liquor, Beer and Wine Bar

Vodka, Gin, Scotch, Bourbon, Whiskey, Rum, Tequila, Brandy

Selection of 3 Domestic Beers

Cabernet and Chardonnay Wines

Champagne and sparkling cider toast served tableside in glass champagne flutes

Mixers, Juices, Sodas, Sparkling and Bottled Water and Fresh Garnish

Wine and Cocktail Glasses, Ice, Bar Set Up and Service with Bartenders

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

Extras Included

Complete china flatware service for main meal, cake and coffee services

Beverage Station: Cucumber fruit flat water and Mango iced tea

Dining Table Water Service: Water glasses and pitchers for all dining tables

Colored linens of your choice for all dining tables (60 colors to choose from)

White linens and drop skirts for head table, cake, gift, sign-in, beverage and service tables

Custom printed menu placed at each place setting (choice of color)

Cut and serve cake • Coffee station decaf and regular • Beverage, cake and sweetheart tables if needed

Complete Package Price Per Person Includes Alcohol Bar

There are NO gratuities or service fees added to this price!

Over 100 Guests \$81.95 Includes Alcohol Bar

65 to 99 Guests \$83.95 Includes Alcohol Bar

50 to 64 Guests Flat Rate Package \$5,400.00 Includes Alcohol Bar

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

Palate Pleasing

Family Style Menu

Plated Selections

The selections on the family style meals are brought to the dining tables on platters for your guests to pass around and help themselves. This style service lets your guests decide how much of each item they want to enjoy

All Inclusive Full Service Family Style Menu Package

Day of reception coordinator/catering manager will execute the time line we help you create for your event

Experienced formally attired staff includes on site chef and reception waiters with head table attendant

1 staff member for every 12 guests, on site for 2 to 3 hour set up, 5 hour reception, 1 hour clean up of reception venue

Salad and Bread

Salad course served in bowls to pass around before the main meal is served

Field of greens, zinfandel infused watermelon, denmark blue cheese, caramelized walnuts,

Shaved purple onion, eight barrel honey balsamic vinaigrette dressing

Ciabatta and rustic french with butter

Main Meal Platters

Platter #1 - Single barrel jack daniel marinated tri tip medallions, pan dripping peppercorn sauce
Surrounded by whole oven roasted portabella mushrooms

Platter #2 - Champagne chicken breast, cream wine sauce, piled with caramelized white onions

Platter #3 - Aged cheddar mashed potato

Platter #4 - Seasonal vegetables, organic herbs and sweet butter

Unlimited Drinking 5 Hour Hard Liquor, Beer and Wine Bar

Vodka, Gin, Scotch, Bourbon, Whiskey, Rum, Tequila, Brandy

Selection of 3 Domestic Beers

Cabernet and Chardonnay Wines

Champagne and sparkling cider toast served tableside in glass champagne flutes

Mixers, Juices, Sodas, Sparkling and Bottled Water and Fresh Garnish

Wine and Cocktail Glasses, Ice, Bar Set Up and Service with Bartenders

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

Extras Included

Complete china flatware service for main meal, cake and coffee services

Beverage Station: Cucumber fruit flat water and Mango iced tea

Dining Table Water Service: Water glasses and pitchers for all dining tables

Colored linens of your choice for all dining tables (60 colors to choose from)

White linens and drop skirts for head table, cake, gift, sign-in, beverage and service tables

Custom printed menu placed at each place setting (choice of color)

Cut and serve cake • Coffee station decaf and regular • Beverage, cake and sweetheart tables if needed

Complete Package Price Per Person Includes Alcohol Bar

There are NO gratuities or service fees added to this price!

Over 100 Guests \$79.95 Includes Alcohol Bar

65 to 99 Guests \$81.95 Includes Alcohol Bar

50 to 64 Guests Flat Rate Package \$5,250.00 Includes Alcohol Bar

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

Savory Fair

Family Style Menu

Plated Selections

The selections on the family style meals are brought to the dining tables on platters for your guests to pass around and help themselves. This style service lets your guests decide how much of each item they want to enjoy

All Inclusive Full Service Family Style Menu Package

Day of reception coordinator/catering manager will execute the time line we help you create for your event
Experienced formally attired staff includes on site chef and reception waiters with head table attendant
1 staff member for every 12 guests, on site for 2 to 3 hour set up, 5 hour reception, 1 hour clean up of reception venue

Salad and Bread

Salad course served in large bowl to pass around before the main meal is served
Spring greens, spinach leaves, strawberries, goat cheese, bacon berry balsamic vinaigrette
Cheesy focaccia bread

Main Meal Platters

Platter #1 - Pan roasted salmon, crusted pecans, vermouth butter

Platter #2 - Pacific rim chicken, orange honey glaze, pineapple salsa

Platter #3 - Provencal vegetable gratin, thyme shallot cheese bake

Platter #4 - Classic rice pilaf

Unlimited Drinking 5 Hour Hard Liquor, Beer and Wine Bar

Vodka, Gin, Scotch, Bourbon, Whiskey, Rum, Tequila, Brandy

Selection of 3 Domestic Beers

Cabernet and Chardonnay Wines

Champagne and sparkling cider toast served tableside in glass champagne flutes

Mixers, Juices, Sodas, Sparkling and Bottled Water and Fresh Garnish

Wine and Cocktail Glasses, Ice, Bar Set up and Service with Bartenders

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

Extras Included

Complete china flatware service for main meal, cake and coffee services

Beverage Station: Cucumber fruit flat water and Mango iced tea

Dining Table Water Service: Water glasses and pitchers for all dining tables

Colored linens of your choice for all dining tables (60 colors to choose from)

White linens and drop skirts for head table, cake, gift, sign-in, beverage and service tables

Custom printed menu placed at each place setting (choice of color)

Cut and serve cake • Coffee station decaf and regular • Beverage, cake and sweetheart tables if needed

Complete Package Price Per Person Includes Alcohol Bar

There are NO gratuities or service fees added to this price!

Over 100 Guests \$81.95 Includes Alcohol Bar

65 to 99 Guests \$83.95 Includes Alcohol Bar

50 to 64 Guests Flat Rate Package \$5,400.00 Includes Alcohol Bar

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

Family Tratoria

Family Style Menu

Plated Selections

The selections on the family style meals are brought to the dining tables on platters for your guests to pass around and help themselves. This style service lets your guests decide how much of each item they want to enjoy

All Inclusive Full Service Family Style Menu Package

Day of reception coordinator/catering manager will execute the time line we help you create for your event
Experienced formally attired staff includes on site chef and reception waiters with head table attendant
1 staff member for every 12 guests, on site for 2 to 3 hour set up, 5 hour reception, 1 hour clean up of reception venue

Salad and Bread

Salad course served in large bowl to pass around before the main meal
Hearts of romaine, housemade croutons, shaved parmesan, grape tomatoes,
Rosemary grilled and chilled shrimp, caesar dressing
Rustic sourdough with butter

Main Meal Platters

Platter #1 - Carbonara chicken breast, wine cream sauce, crisp bacon

Platter #2 - Roasted fennel sausage, caramelized onions

Platter #3 - Penne pomodoro, plum tomato garlic basil sauce, parmigiano reggiano

Platter #4 - Grilled and chilled vegetables, pesto aioli

Unlimited Drinking 5 Hour Hard Liquor, Beer and Wine Bar

Vodka, Gin, Scotch, Bourbon, Whiskey, Rum, Tequila, Brandy

Selection of 3 Domestic Beers

Cabernet and Chardonnay Wines

Champagne and sparkling cider toast served tableside in glass champagne flutes

Mixers, Juices, Sodas, Sparkling and Bottled Water and Fresh Garnish

Wine and Cocktail Glasses, Ice, Bar Set Up and Service with Bartenders

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

Extras Included

Complete china flatware service for main meal, cake and coffee services

Beverage Station: Cucumber fruit flat water and Mango iced tea

Dining Table Water Service: Water glasses and pitchers for all dining tables

Colored linens of your choice for all dining tables (60 colors to choose from)

White linens and drop skirts for head table, cake, gift, sign-in, beverage and service tables

Custom printed menu placed at each place setting (choice of color)

Cut and serve cake • Coffee station decaf and regular • Beverage, cake and sweetheart tables if needed

Complete Package Price Per Person Includes Alcohol Bar

There are NO gratuities or service fees added to this price!

Over 100 Guests \$78.95 Includes Alcohol Bar

65 to 99 Guests \$80.95 Includes Alcohol Bar

50 to 64 Guests Flat Rate Package \$5,200.00 Includes Alcohol Bar

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$15.00 to \$17.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

Beverage Bars

These beverage options replace the Unlimited Drinking 5 Hour Hard Liquor, Beer and Wine Bar
There are no service or gratuities fees on bar packages

This Bar Is Included In All Menu Packages...

Unlimited Drinking 5 Hour Hard Liquor, Beer and Wine Bar

Vodka, Gin, Scotch, Bourbon, Whiskey, Rum, Tequila, Brandy

Selection of 3 Domestic Beers

Cabernet and Chardonnay Wines

Champagne and sparkling cider toast served tableside in glass champagne flutes

Mixers, Juices, Sodas, Sparkling and Bottled Water and Fresh Garnish

Wine and Cocktail Glasses, Ice, Bar Set Up and Service with Bartenders

Option: If customer supplies beer, wine and champagne for toast credit package \$15.00 to \$17.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

Customer Supplies Alcohol #1

Replaces the unlimited drinking 5 hour hard liquor, beer and wine bar

Customer to supply beer, wine and champagne for toast, our bartender will serve at no charge

Elegant Occasions will supply unlimited wine glasses, cups, ice and beverage napkins for the reception

Also included champagne flutes and apple cider for toast

Bartender included

Credit \$15.00 to \$17.00 per person off any menu package

If customer supplies standard hard liquor and mixers for Elegant Occasions to serve add \$150.00 set up fee

Non - Alcohol - Self Service #2

Replaces the unlimited drinking 5 hour hard liquor, beer and wine bar

Kiwi lime lemonade

Blood orange punch

Bottled water

Apple cider toast served tableside in flute glass

Ice, cups, beverage napkins included with beverage display

Credit \$13.00 per person off any menu package

Non - Alcohol - Self Service #3

Replaces the unlimited drinking 5 hour hard liquor, beer and wine bar

Coke, Diet Coke Cans

Tropical fruit punch, Bottled water

Apple cider toast served tableside in flute glass

Ice, cups, beverage napkins included with beverage display

Credit \$13.00 per person off any menu package

Beverage Bars

To top off your event, these beverage options can be added to any menu package
There are no service or gratuities fees on bar packages

Welcoming Cocktail or Signature Drink #4

Tray passed of one selection in glassware to all guests
Great for prior to wedding ceremony, cocktail hour or just to get the party started!

Pick your choice of one the following

Pomegranate cranberry champagne spritzer

Raspberry lemonade vodka cooler

Tropical blue hawaiian

Lemon lime mojito

Peach bellini

Rustic fruit sangria

\$3.75 per person for a welcoming drink

\$4.95 per person for a signature drink, unlimited entire reception

Wine Service For Dining Tables #5

One bottle of Chardonnay per table

One bottle of Cabernet Sauvignon per table

Wine glass for place settings

\$55.00 per table

Professional Barista Cart Bar #6

3 hour unlimited drinking espresso beverages

Latte, cappuccino, mocha

Hot chocolate

Assorted hot tea

Italian syrups, whipped cream, sprinkles

Served in barista cups with lids

Flat rate price of \$625.00 up to 65 guests

\$3.00 per person to the flat rate price over 65 guests

Smoothie Station #7

3 Hours unlimited drinking

Assorted fresh fruit smoothies made and blended to order for your guests to keep refreshed

Flat rate price of \$575.00 up to 65 guests

\$3.00 per person to the flat rate price over 65 guests

Tray Passed Appetizer

Chefs Choice Selections Total of five!

Salt and pepper shrimp, lemon dill aioli

Onion and cheese canape

Caramelized onion, artichoke and parmesan crusted mushroom cap

Watermelon & feta cups, basil oil

Honey chicken, crisp coconut skewers

\$12.95 per person to any menu price

Crostini and Toasts

Champagne basil vinaigrette brushetta on seasoned crostini

Fig jam and brie crostini - served warm

Mushroom and gruyere bruschetta - served warm

Sugared apples and brie toasts - served warm

Blue cheese butter and fig glazed crostini - served warm

Carmelized red onion and feta canape - served warm

Ricotta, prosciutto and honey crostini

Gorgonzola, grape and honey crostini

Parmesan crusted onion canape

Anchovie, roasted garlic and mozzarella crostini

Candied pears and roqufort canape

Apricot and camembert toast - served warm

Lemony chickpea brushetta

Avacado, spanish olive and tomato brushetta

Merlot soaked pear and brie crostini

Gruyere and cheddar grilled cheese, sourdough points

Artichoke and goat cheese bruschetta

\$2.75 per person, per selection, to any menu price

50 to 64 guests flat rate price \$180.00

Seafood Selections

Crab cake, red pepper remoulade

Orange glazed salmon

Mojito shrimp

Garlic shrimp scampi with lemon aioli - served warm

Coconut shrimp, plum puree

Grilled five spice shrimp, pesto cilantro topper

Smoked salmon, kiwi lime aioli

Pan fried shrimp, tequillia mayo - served warm

Chipolte bacon wrapped maple shrimp - served warm

Halibut, market tomato and olive relish crostini

Capresse and clam, cilanrto lime vinagrette

Sesame crusted ginger prawn

Hickory salmon, olive relish on endive leaf

\$3.25 per person, per selection, to any menu price

50 to 64 guests flat rate price \$215.00

Gluten Free

Artichoke & feta mushroom caps

Ginger shrimp & pineapple skewer

Crunchy crudités, garlic hummas dip

Sirloin sesame kabob

Lemon caper potato bites

\$2.95 per person, per selection, to any menu price

50 to 64 guests flat rate price \$190.00

Tray Passed Appetizer

Mushroom Cap Selections - Served Warm

Cornbread, chorizo and cheddar cheese

Caramelized onion, artichoke and parmesan crusted

Fennel sausage and cheddar

Spinach and feta

Salame, mozzarella and green onion

Five cheese and zucchini

Chipolte shrimp and honey bacon

Crab and cheese

\$2.95 per person, per selection, to any menu price

50 to 64 guests flat rate price \$195.00

Skewered Selections

BLT bites, taragon mayo

Meatball poppers

Honey chicken, crisp coconut

Pacific rim satay, sesame soy ginger sauce - served warm

Rosemary pork with mint aioli - served warm

Artichoke hearts gratin lemon aioli

B-B-Q beef - served warm

Roasted portabella and fresh mozzarella balsamic drizzle

Herb roasted potato and olive champagne vinaigrette

Sirloin and water chestnut meatballs avocado paste

Apricot-mango glazed chicken and pineapple

Prosciutto and melon with mint and honey

Jerk chicken mango salsa

Grilled lamb pistachio mint sauce

\$2.95 per person, per selection, to any menu price

50 to 64 guests flat rate price \$195.00

Small Bites On Small Things

Garlic fries, sea salt mayo, mini cups

Antipasto cups

Bloody mary shrimp shooters

Blue cheese steak crostini, blasamic syrup

Chipotle shrimp, corn guacamole

Crudite cups, buffalo blue cheese dip

Watermelon & feta cups, basil oil

Caprese bites, champagne basil marinate

Citrus salmon spoons, pecan bits

Focaccia sticks, creamed garlic dip

Melon cups, crisp prosciutto & honey syrup

Oven fired portabellas, goat cheese & balsamic syrup

\$3.50 per person, per selection, to any menu price

50 to 64 guests flat rate price \$230.00

Soup Shots - Served Warm

Mushroom and cognac

Green pea and bacon

Potato, crab and cheddar bisque

Harvest butternut squash

Corn and bacon, clantro oil

Tomato bisque, cream fraiche

\$3.25 per person, per selection, to any menu price

50 to 64 guests flat rate price \$210.00

Appetizer Displays

The following hors d'oeuvre displays can be added to any menu price

Added Attraction

To wow your guests... Add one of our 5 foot tall garlic shrimp palm trees
Made with 400 shrimp, served with pesto cilantro dipping
Great for an hors d'oeuvre or add it to any buffet!
\$695.00 Per Tree

Fiesta

Tortilla chips buckets served with black bean tomato cilantro salsa
\$5.95 Per Person
50 to 64 guests flat rate price \$295.00
Includes small plates and napkins

Farm Stand Bites

Fresh raw cut vegetable bites, blue cheese and chive dip
Cubed cheese assortment • Crackers, crostini and breadsticks
\$7.95 Per Person
50 to 64 guests flat rate price \$5.25
Includes small plates and napkins

The Charcuterie Station

Creative display of gourmet cheese boards
Fresh berries and grapes • Olives with fennel marinate • Crackers, crostinis and nuts
\$11.95 Per Person
50 to 64 guests flat rate price \$775.00
Includes small plates and napkins

Dazzle'em Party Starter

Crab vegetable dip served with butter crostini • Apricot mango chicken skewers
Fresh fruit kabob • Smoked salmon carpaccio, kiwi lime and caper aioli
Roasted portobello mushrooms with goat cheese and balsamic syrup
\$14.95 Per Person
50 to 64 guests flat rate price \$975.00
Includes small plates and napkins

Crostini Station

Elegant selection of prepared crostini
Brie and pomegranate • Dried apricot, blue cheese and walnut • Ricotta, berries and honey
Smoked salmon, capers, lemon zest • Cucumber and chive mousse • Kalamata, olive, artichoke and pinenuts
12.95 Per Person
50 to 64 guests flat rate price \$825.00
Includes small plates and napkins

Nacho Bar

Tortilla Chips • Warm Cheese Sauce • Salsa • Guacamole • Sour Cream • Jalapenos
\$7.95 Per Person
50 to 64 guests flat rate price \$525.00
Includes nacho boats and napkins
Add grilled chicken \$2.50 Per Person

Chocolate Fountain

Unique and elegant addition to any event

Full service package includes

2 1/2 hours of chocolate dipping time from our large tiered fountain
Imported Belgian chocolate, dark, milk or white selections to choose from

Fresh flowers and decor for display table

Attendant, set up, clean up

Skewers, napkins, small plates

Serves up to 100 guests flat rate minimum package \$395.00

Add \$40.00 dollars for every 20 guests over 100

Dipping items

Option # 1

Whole Strawberries

Pineapple cubes

Rice Krispie squares

Pretzels

Marshmallows

Graham Crackers

\$3.95 per person 100 guests and up

\$4.50 per person 65 - 99 guests

Option # 2

Whole strawberries

Donut holes

Angel food cake squares

Marshmallows

Apple wedges

Biscotti

Melon balls

\$4.95 per person 100 guests and up

\$5.50 per person 65-99 guests

Option # 3

Whole Strawberries

Cream puffs

Coconut macaroons

Marshmallows

Butter spritz cookies

Chocolate chip cookies

Brownie bites

Madelines

\$6.95 per person 100 guests and up

\$7.50 per person 65-99 guests

Late Night Snacks

After all your guests have had dinner and a chance to do some dancing, a couple hours have gone by without food, how about one of our late night snack stations to top of your event

Donuts & Milk Station

Variety of cake donuts...Custom colors available to match your event
A tall glass of milk on the side • Milk glasses, donut bags, napkins

Grilled Cheese

Sharp cheddar on sourdough tray passed to guests while mingling and dancing

French Fries

Mini glass cups filled with sea salt fries, garlic parsley mayo

Hot Chocolate Station

Creamy hot chocolate served in barista to go cups with lids
Toppings - mini marshmallows, whipped cream, chocolate shavings, crushed peppermint candy

Tacos

Sirloin, cheddar, shaved lettuce corn tacos. Spicy sauce can be added for those who want a kick!
Tray passed to guests to guests while mingling and dancing

Chocolate Lovers Station

Chocolate chip cookies served on top of chocolate milk • Clear cookie bags, milk glasses, napkins

All options above can be added to any menu price

Guest Count: 50 to 75 flat rate of \$275.00

For every 25 Guests over 75 add a flat rate of \$99.00

Waffle Station

Made to order on site by our waffle chef, gourmet belgium waffles hot off the griddle

Syrup, powder sugar, cinnamon sugar, whipped cream, butter

Small plates, forks, napkins

We even supply to-go plates for the guests who are ready to leave!

Minimum purchase for waffle station package serves up to 65 guests \$575.00

\$5.00 per person over 65 guests

Ice Cream Stations

Two Scoop Sundae

Vanilla ice cream, hot fudge, whipped cream, toasted nuts and a cherry

\$4.25 per person to any menu price 65 guests and up • \$4.50 per person 50-64 guests

Double Decker

Fudge brownie, vanilla ice cream, caramel sauce, whipped cream and chocolate shavings

\$5.75 per person to any menu price 65 guests and up • \$6.00 per person 50-64 guests

Strawberry Shortcake

Tender shortcake, vanilla ice cream, infused port organic strawberries, vanilla whipped cream

\$5.95 per person to any menu price 65 guests and up • \$6.25 per person 50-64 guests

Additional price to bring in freezer if not available at location of service

Cupcake Tower

Our custom made 7 tiered white stand with an elegant scrolled silver pedestal to display your choice of gourmet cupcakes

Cupcake Selections

Chocolate peanut butter • Red velvet, cream cheese frosting
Pink Champagne, champagne buttercream frosting
Decadent carrot, cream cheese frosting
Chocolate, chocolate cheesecake
Vanilla, cheesecake filling and topping
Dulce De Leche • Coconut macaroon, chocolate drizzle
Lemon Meringue, toasted meringue frosting
Chocolate, chocolate buttercream frosting • Banana, cream cheese frosting
Strawberry, strawberry buttercream frosting • Black forest, cherry filled, whipped topping
S'more/marshmallow center, fudge dipped, crushed graham crackers
German chocolate, coconut caramel topping • Vanilla, vanilla buttercream
Italian rum, custard filling, whipped topping, almonds

Cupcake tower package includes

Elegant display stand with pedestal
Cupcakes of your choice
Delivery and set up of cupcake display at your location of choice
Round cake table with colored linen of your choice
\$4.95 per cupcake
Minimum purchase of 84 cupcakes • Out of area delivery charge may apply
Option: Rustic Dessert Bar: 2 tier large floor cart with wheels, includes stands and decor
\$275.00 includes delivery and pick up same day service
This cart can also be rented for customer supplied desserts

Petite Sweets

Handmade gourmet assortment of mini's elegantly displayed includes
Glazed blueberry pocket pies
Coconut macaroon cakes
Fruit custard tartlets
Brownie bites
Powdered sugar donuts
Hazelnut meringue and apricot whoopie pie sticks
Red velvet cupcakes, cream cheese frosting
Lemon curd shortbread squares
\$9.95 per person to any menu price 65 guests and up
Option: Rustic Dessert Bar: 2 tier large floor cart with wheels, includes stands and decor
\$275.00 includes delivery and pick up same day service
This cart can also be rented for customer supplied desserts

Cheesecake Station

New York Style Creamy Cheesecake Wedges
Creatively displayed, toppings served on the side
Lemon meringue kiss
Fresh strawberry zinfandel preserve sauce
Chunky caramel praline
Whipped cream
\$7.95 per person to any menu price 65 guests and up

Custom Made Cakes

Elegant Occasions can customize any cake to your theme or function. Weddings, Birthdays, Graduations, Anniversaries, Open Houses, or Just Any Event!. We have many flavors, colors, fillings and frostings to complement any ones taste. All cakes are made to order and delivered and set up to your local reception site for a \$40.00 Delivery fee, out of area delivery fees may apply.

Cake Flavors

- White Cake
- Chocolate Cake
- Marble Chiffon Cake
- Carrot Cake

Cake Fillings

- Almond Cream
- Assorted Liquors
- Apricot
- Cherry
- Chocolate
- Buttercream
- Chocolate Mousse
- Cappuccino Mousse
- Fudge
- Pineapple
- Raspberry
- Raspberry Cream
- Strawberry
- Rum Custard
- Vanilla Custard
- Zabajone Mousse

Cake Frosting

- Butter Cream.....A
- Rolled Fondant.....C
- Ganache.....C
- Custom.....C

Wedding Cake Styles "Round & Square" Means That Size Is Available In Square Layers

Number Of Guests	Size of Cakes	Price A	Price C	
14 to 18	8", 6"	\$99.00	\$138.50	<input type="checkbox"/>
20 to 30	10", 6"	\$165.00	\$231.00	<input type="checkbox"/>
40 to 50	12", 8"	\$275.00	\$385.00	
60 to 70	14", 8"	\$385.00	\$539.00	<input type="checkbox"/>
70 to 80	12", 8", 6"	\$440.00	\$616.00	<input type="checkbox"/>
80 to 90	12", 10", 8"	\$495.00	\$693.00	
90 to 100	14", 10", 6"	\$550.00	\$770.00	<input type="checkbox"/>
100 to 120	14", 12", 8"	\$660.00	\$924.00	
120 to 135	14", 10", 8", 6"	\$742.50	\$1,039.50	
145 to 155	16", 12", 8"	\$852.50	\$1,193.50	<input type="checkbox"/>
175 to 200	16", 14", 10", 6"	\$1,100.00	\$1,549.00	
200 to 230	18", 14", 10", 6"	\$1,265.00	\$1,771.00	

Sheet Cakes or Side Cakes

Great for back up wedding cakes, birthdays, corporate events and private events
We can decorate any cake with the theme of your choice, extra charges may apply

Sheet Cake Price

\$75.00 to \$160.00

Call for pricing

Price depends on flavor and decor

Tiramisu

Sheet Cake Price

\$80.00 to \$150.00

Call for pricing

Price depends on flavor and decor

Celebration Cakes

Customized cakes to fit your party type
Let us know your theme and we can design a specialty cake for you

Additional Services

Party rentals

We customize equipment packages for any event, ceremony, wedding reception, private, corporate and holiday

Chairs: black, white, mahogany and natural color wood with pad

Chairs: gold, black and white chiavari with pad

Chair covers, tie backs, table umbrellas, cake stands and outdoor heaters

4, 6 and 8 foot banquet tables for dining, buffet, beverages, cake and bridal

48, 60 and 72 inch round tables for dining, buffet, beverages, cake and bridal

Cocktail tables (stand up or sit down style)

Tents with lighting and walls

All rental packages include delivery, set up and pick up from location of your choice

Ice Sculptures

Large ice carvings are delivered and set up with lighting or ice coloring, fresh flowers & decor

We work with our customers to customize an ice piece to top off your event theme

Sample ideas include, numbers, initials, animals, sports, wedding, logos, autos, names,

Anniversary, nautical, holiday, wine bottle, birthday, drink luge and the list goes on

Custom ice sculpture average pricing from \$350.00 to \$550.00

Out of area delivery charge may apply

Venue Preparation

Arrangement of tables and chairs according to a custom floor plan our coordinator

Creates to establish the best possible floor plan for your venue and guest count

This package includes set up and take down of all chairs, dining and service tables the same day of the event

One or two hours additional set up time may be required

Flat rate price \$ 325.00

Reception Site Trash Removal

Collect and haul away all trash from the catered event, same day service

Flat rate price \$295.00

Fresh Flower Packages

Customized colors and flowers types

Delivery and set up included

Table centerpieces

Reception decor

Bridal and church arrangements

Holiday and private parties

Balloon & Decor Packages

Balloons make any event festive and fun

Customize balloon packages to fit your event's theme

All decor is delivered, set up and picked up same day service

Ceiling drapping with lighting, Arches, Dance floor design,

Table centerpieces, People, Hearts, Shapes, Custom logos

Professional DJ Services

At Elegant Occasions Catering & Event Planning we pride ourselves in not only making your event a day to remember, ensuring that you and all your guests have the time of their lives. Our professional disc jockeys will help make that happen. They will play everything from Big Band to Top 40's and everything in between. They come to your event professionally dressed ready to make your event a day to remember for a life time.

All of our disc jockeys have state-of-the-art commercial equipment, Cordless microphones, and libraries of over 10,000 different artists of computerized digital music to ensure the success of every event.

Disc Jockey Music Package

Our Reception Music Package Includes

Formally attired disc jockey

Up to five hours of music coverage

State of the art commercial equipment

Dance floor lighting

Cordless microphone

A complete library of music from big band to top 40's

Reception coordination

Total reception music package \$1,195.00

Additional hours may be purchased if needed

Ceremony Music Package

Our Professional Ceremony Music Package Includes

Formally attired disc jockey

One hour music coverage, including 1/2 Hour of pre ceremony music

Second system included if needed

State of the art commercial equipment

Lapel microphone for the officiate

A full complete library of special ceremony music

Total ceremony music package \$350.00

Additional hours may be purchased if needed

Up Lighting

Uplighting adds a soft elegant look to any reception site

Your choice of color, set up and strategically placed around the reception site

\$35.00 per up light, 8 purchase minimum

Custom Monograms

A customized monogram or image to be projected onto the dance floor, wall or ceiling at your event

Our coordinator will assist you in choosing the perfect monogram

to fit the style and look you would like to achieve

Custom Monogram \$300.00

Photo Booths

3 Hours of unlimited photos, double-prints, an attendant, custom personal logo, your name, event date, or message to be printed on the bottom of each photo strip, scrapbook,

prop box, delivery, set up and break down of the photo booth

Photo Booth \$795.00

Additional Hours May Be Purchased If Needed