

*Perfect  
Setting*

CATERING & EVENTS

# WEDDING GUIDE

## WEDDINGS BY PERFECT SETTING CATERING

*Weddings by PERFECT SETTING CATERING begin with the fundamentals: the freshest vegetables and greens and the choicest meats, fish and poultry, all delivered daily from the wholesale markets in Philadelphia. Menus are organized or “prepped” at our production kitchen in Berwyn under the supervision of Head Chef Monica Mejia. Most importantly, every menu is cooked “a la minute” at the event location to ensure the very best dining experience. From the first hors D’oeuvres to the last chocolate dipped strawberry you can taste the marriage of fine fresh ingredients and expert preparation.*

*A great menu remains only an intriguing possibility, however, without a great service staff to deliver the menu in a timely and professional manner. Smartly attired in crisp black uniforms with striped black aprons, all our captains, servers and bartenders are highly trained in their positions. No crooked ties, chewing gum, shirt tails or sneakers. Our servers are relaxed and friendly, but always appropriate.*

*At PERFECT SETTING CATERING, presentation is the key. From classic to edgy to just plain fun each guest table is set to reflect the client’s vision and personality. All food stations and buffets are designed to complement the guest table décor. With your approval, such enhancements as candlelight, stunning seasonal flower arrangements and custom linen accents are employed to create dramatic three-dimensional displays that add color and personality to your reception space. In keeping with your theme, hors D’oeuvres are butlered, beautifully garnished, on a variety of media such as silver, copper, glass, or ceramics.*

*Finally, our standards are rigorously upheld by the sales associates, supervisors and ownership of PERFECT SETTING CATERING. Whether you prefer a more casual or formal reception we understand that every successful event begins with a strong plan. When you have chosen PERFECT SETTING CATERING to cater your reception your salesperson then becomes your party planner. At no additional cost to you, we can help you choose the rest of your wedding day team -- florist, photographer, band or deejay, calligrapher, even an officiate -- from a group of professionals with whom we have worked on numerous occasions. At a time of your choosing, we will meet with you to create a “timeline” and a floor plan for your reception day. If the ceremony is on-site, and the need arises, we’ll even help send you down the aisle....*

## THE WEDDING GUIDE

"ON A DAY WHEN EVERYTHING HAS TO BE PERFECT..."

*The PERFECT SETTING CATERING Wedding Guide is designed to give you a small taste of our culinary range. Please keep in mind that we can do a lot more. Don't hesitate to tell us what you want. As true custom caterers, PERFECT SETTING CATERING is always ready to start with your ideas.*

*Three different reception styles are presented in this wedding guide: Seated Served, Buffet and Food Station Reception. Simply select your favorite menu and we'd be happy to create a proposal for you with pricing. In addition to the menu, our pricing includes all staff; linens in solid colors for bars, food stations and guest seating; china, silverware and glassware; and bar setups. Our quotes also include all fees charged to the caterer by your venue (ie "kitchen fees").*

*There are absolutely no hidden costs in the prices quoted by Perfect Setting Catering. For example, we build all labor costs into the first price you receive. While a little extra for the staff is always welcome, PERFECT SETTING CATERING will never add a gratuity onto your bill. The only "add on" to a PERFECT SETTING CATERING pricing is the obligatory 6% Pennsylvania state sales tax.*

*Optional services and amenities appear after the menus section. For instance, you may want to add specialty linen overlays. Seating options are also discussed in detail. Finally, we offer a breakdown of all the "included services" mentioned above.*

### AN INVITATION

*After reviewing our Wedding Guide, let PERFECT SETTING CATERING put your ideas into "proposal form". This no-obligation preliminary proposal pulls together the various details of your Wedding Reception and allows you a much clearer picture of your overall cost.*

GIVE US A CALL AT (610) 889 2040. WE CAN DO IT OVER THE PHONE, OR STOP BY OUR SALES AND PRODUCTION FACILITY AT 29 BRIDGE AVENUE, BERWYN.

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# SEATED ENTRÉE SUGGESTIONS

## BUTLERED HORS D'OEUVRES

*Please Choose any Six from the accompanying list of Hors D'oeuvres.*

*All PERFECT SETTING CATERING Hors D'Oeuvres are made fresh for each Reception*

## FIRST COURSE

*Please Choose One from the accompanying list.*

## ENTREE

*Please Choose from the accompanying Seated Entree List.*

*All menus also include Hearth Baked Rolls with Sweet Butter.*

## VEGETABLE/STARCH

*Please Choose One of Each from the accompanying list.*

## DESSERTS

*Wedding Cake*

OR

*Chocolate Dipped Strawberries*

ALSO SEE OUR "DESSERT SUGGESTIONS" PAGE

IF YOU WOULD LIKE TO EXPLORE ADDITIONAL DESSERT OPTIONS

## COFFEE STATION

*Freshly Brewed La Colombe "Corsica" Blended Caffeinated Coffee,*

*"Monte Carlo" Decaffeinated Coffee*

*And Premium Earl Grey, Oolong, English Teatime & Herbal Teas*

*Forward your favorite menu, along with your venue and estimated guest count, and we'll be happy to create a proposal for you with pricing. Most wedding receptions run five hours. We'll assume the same time for your event unless you tell us otherwise. All Perfect Setting proposals include the menu; all staff; linens in solid colors for bars, food stations and guest seating; china, silverware and glassware; and bar setups. Our quotes also include all fees charged to the caterer by your venue (ie "kitchen fees").*

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## Seated Entrées Chicken

### PECAN CHICKEN

*With Sour Cherry Chutney*

### BLACK & WHITE SESAME CRUSTED CHICKEN

*With a Mandarin Ginger Sauce*

### GRILLED TEQUILA CHICKEN

*Marinated in Tequila, Brown Sugar, Lime & Cilantro and Served with a Mango Salsa*

### BONELESS BREAST OF CHICKEN

*Stuffed with Spinach, Gorgonzola, Sundried Tomatoes & Prosciutto with a Cassis Demi-Glace*

### INDIAN SPICE CHICKEN

*With Eggplant & Toasted Almonds*

### PAN-SEARED "SKIN ON" CHICKEN BREAST

*Filled with Herbs and Mushroom Ragout and Served with a Root Vegetable Demi*

### MOROCCAN CHICKEN

*With Olives, Tomato & Saffron*

### CHICKEN MARSALA

*With Shallots, Oyster Mushrooms & Fried Sage*

### STUFFED BONELESS BREAST OF CHICKEN

*With Cornbread, Andouille Sausage, Apples & Cider Glaze*

### GRILLED MEDITERRANEAN CHICKEN

*With Roasted Preserved Lemon & Basil*

### CHICKEN PICCATA

*With Artichoke Hearts*

### BONELESS BREAST OF CHICKEN

*Filled with Asparagus & Boursin Cheese and Served with a Wild Mushroom Sauce*

### CHICKEN PARMESAN

*With San Marzano Tomatoes, Fresh Mozzarella & Basil*

## Pork | Lamb

### STUFFED PORK LOIN

*With Dried Fruits, Fontina & Fig Glaze*

### SAGE & PECAN CRUSTED PORK CHOP

*Served "Bone in" with a Port Demi Sauce*

## Pork | Lamb Continued

HONEY & LAVENDER ROASTED RACK OF LAMB

BUTTERFLIED LEG OF LAMB PROVENCAL

### Beef

HAND CARVED ROAST PRIME RIB OF BEEF AU JUS

CHOICE OF CUT:

TENDERLOIN OF BEEF FILET

NEW YORK STRIP STEAK

GRILLED RIB EYE

MEDALLIONS OF BEEF

SEASONED WITH YOUR CHOICE OF:

Espresso Rub, Herb Crust, Ancho Crust or Quebec Seasoning

WITH CHOICE OF ACCOMPANIMENT:

Rosemary Demi, Horseradish Sauce, Merlot Demi, Wild Mushroom Demi, Stilton Cream, Caramelized Onions, Crumbled Bleu Cheese or Creamy Parmesan Mushrooms

### Seafood

GRILLED TUNA STEAK

*With Avocado Aioli*

MARYLAND CRAB CAKES (2)

*With Remoulade Sauce*

BLUE CORNMEAL CRUSTED TILAPIA

*With Roasted Tomato and Red Pepper Salsa*

HERB CRUSTED CHILEAN SEA BASS

*With a Prosecco Cream Sauce*

CITRUS RED SNAPPER

*With Grapefruit, Fennel and Orange Relish*

MAHI MAHI *Baked with an Herb Potato Crust*

*Served with a Lemon Beurre Blanc*

HERB & PARMESAN CRUSTED SALMON

*With Red Pepper Yogurt Sauce*

PAN ROASTED GROUPER

*With Basil Lime Pistou*

FLOUNDER FILET

*With Crab & Spinach Mousse and a Roasted Red Pepper Coulis*

## Seafood Continued

TEA SMOKED SALMON FILET

*With Fuji Apple Slaw*

ROASTED BRONZINO

*With Tomato Garlic Broth*

MAHI MAHI

*With Saffron Tomato Fennel Relish*

MISO GLAZED SALMON

*With Charred Leeks*

ROASTED HALIBUT

*With Tomato & Artichoke Relish*

BRONZED SEA BASS

*With Lemon Shallot Butter*

SNAPPER

*With a Sweet Chili Glaze*

POACHED SALMON

*With Sauce Gribiche (Chopped Egg, Capers,  
Champagne Vinegar & Fresh Herbs)*

PANKO CRUSTED ALASKAN COD

*With Sweet & Spicy Pickled Tartar Sauce*

## Vegetarian | Vegan | Gluten Free

STUFFED PORTABELLA MUSHROOM (VEG)

*With Artichoke, Spinach, Asiago Cheese and a Roasted Red Pepper  
Sauce*

BAKED HERB POLENTA (V,GF)

*With Wild Mushroom and Tomato Ragout*

VEGETABLE LASAGNA ROULADE (VEG)

*With Basil Marinara*

ZUCCHINI BOAT (V,GF,DF)

*Stuffed with a Bulgur Lentil Pilaf*

BRAISED CARROT OSSO BUCCO (V, GF, DF)

*In a Red Wine Mushroom Broth*

SEASONAL VEGETABLE STEW (V, GF, DF)

*With White Beans*

PENNE PASTA, CANNELLINI BEANS & ESCAROLE (VEG)

*With Fresh Locatelli & Roasted Tomatoes*

GRILLED ZUCCHINI & EGGPLANT PARMESAN (VEG, GF)

*With Fresh Ricotta*

## Double Entrée Suggestions

TENDERLOIN OF BEEF MEDALLIONS

*Drizzled with a Rosemary Demi Glaze and* HERB CRUSTED  
CHICKEN BREAST

TENDERLOIN OF BEEF MEDALLIONS

*With Wild Mushrooms Demi-Glaze and* HERB CRUSTED CHILEAN  
SEA BASS *with Champagne Sauce*

PASILLA HONEY GLAZED BEEF TENDERLOIN

*And* MARYLAND CRAB CAKE *with Red Pepper & Corn Relish*

PORCINI CRUSTED PETIT FILET MIGNON

*With a Wild Mushroom & Chili Demi Glaze and* ROASTED TILAPIA  
FILET *with Basil Butter*

SLICED ESPRESSO RUBBED MEDALLIONS OF BEEF

*On a Bed of Charred Cream Leeks and* SIZZLING GARLIC SHRIMP  
*with Roasted Tomato Corn Relish on a Polenta Cake*

SPICE RUBBED PETIT FILET

*And* ROASTED MAHI MAHI *with Pineapple Sambal*

DOUBLE THICK HONEY DIJON CRUSTED LAMB CHOP

*With a Refreshing Mint Chutney and* BLACKENED SALMON FILET  
*With a Jade Sauce*

BREAST OF CHICKEN

*Stuffed with Boursin and Asparagus in a Shallot Tarragon Sauce and*  
MEDITERRANEAN ROASTED SALMON *with Tomato Coulis*

**Please Note:** Many of our Entrees may be modified to accommodate  
dietary restrictions.



# BUFFET ENTRÉE SUGGESTIONS

## BUTLERED HORS D'OEUVRES

*Please Choose any Six from the accompanying list of Hors D'oeuvres  
All PERFECT SETTING CATERING Hors D'oeuvres are made fresh for each Reception*

## FIRST COURSE

*Please Choose One from the accompanying list.*

## ENTRÉE

*Please Choose from the accompanying Buffet Entree List. For your information, buffets usually feature at least 2 proteins ("entrees"). All menus also include Hearth Baked Rolls with Sweet Butter.*

## VEGETABLE/STARCH

*Please Choose One of Each from the accompanying list.*

## DESSERT

*Wedding Cake*

*~OR~*

*Chocolate Dipped Strawberries*

*(ALSO SEE OUR "DESSERT SUGGESTIONS" PAGE*

*IF YOU WOULD LIKE TO EXPLORE ADDITIONAL DESSERT OPTIONS)*

## COFFEE STATION

*Gleaming Silver Samovars to Contain*

*Freshly Brewed La Colombe "Corsica" Blended Caffeinated*

*And "Monte Carlo" Decaffeinated Coffee*

*And Hot Water for Premium Earl Grey, Oolong, English Teatime and Herbal Teas*

*Forward your favorite menu, along with your venue and estimated guest count, and we'll be happy to create a proposal for you with pricing. Most wedding receptions run five hours. We'll assume the same time for your event unless you tell us otherwise. All Perfect Setting proposals include the menu; all staff; linens in solid colors for bars, food stations and guest seating; china, silverware and glassware; and bar setups. Our quotes also include all fees charged to the caterer by your venue (ie "kitchen fees").*

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# Buffet Entrées

For additional Buffet Entrée selections, see the Seated Dinner Menu

## Poultry

SANTA FE MARINATED CHICKEN

*With Chipotle Cream*

PECAN CHICKEN

*With Cranberry & Apple Relish*

CHICKEN PROVENCAL

*Medallions of Chicken, Sautéed with Sundried Tomatoes, Artichoke Hearts, Roasted Peppers and Black Olives*

STUFFED BONELESS BREAST OF CHICKEN

*With Cornbread, Chorizo, Sweet Dark Cherries & Fig Glaze*

HERB & PARMESAN CRUSTED CHICKEN BREAST

*With Warm Heirloom Tomato and Basil Relish*

STUFFED BONELESS BREAST OF CHICKEN

*With Spinach and Maytag Bleu Cheese; Served with Port Sauce*

OREGANO CHICKEN

*With Avocado, Tomato and Sweet Onion Relish*

LEMON CHEVRE STUFFED BREAST OF CHICKEN

*Topped with Basil Wine Sauce & Toasted Pine Nuts*

CITRUS MARINATED TURKEY BREAST

*Accompanied by a Plum Chutney*

DRY RUBBED TURKEY BREAST

*With Caramelized Onion & Bacon Jam*

TURKEY ROULADE

*With Shitake Thyme Stuffing, Dried Cranberries and Pan Gravy*

## Pork | Lamb

SPIRAL CUT HONEY GLAZED HAM

*With Coarse Maple Mustard*

HERB ROASTED PORK LOIN

*With a White Bean & Tomato Ragout*

FENNEL CRUSTED PORK LOIN

*With Sour Cherry Sauce*

FIVE SPICE PORK TENDERLOIN

*With Brandy Hoisin Reduction*

## Pork | Lamb Continued

### BONELESS LEG OF LAMB

*With Pistachio & Green Olive Tapenade*

### LAMB TAGINE

*With Apricots & Chickpeas*

### BRAISED LAMB SHANK

*Topped with Gremolata Over Creamy Polenta*

### BONELESS BEEF SHORT RIBS

*Braised in Ancho Chiles, Beer, Exotic Mushrooms & White Beans*

### CABERNET BRAISED SHORT RIBS

*Over Gorgonzola Polenta*

### CARVED BEEF:

FIRE GRILLED FLANK STEAK

### ROASTED SIRLOIN

### TENDERLOIN OF BEEF

### CHOICE OF:

*House Marinade, Churrasco, Miso Marinade, Quebec Rub or Espresso Rub*

### SERVED WITH:

*Herb Aioli, Chimichurri, Bloody Mary Relish, Demi Glaze or Orchard Apple Horseradish Cream*

## Seafood

### ROASTED ARCTIC CHAR

*Cilantro, Caper & Parsley Pesto*

### BLACKENED MAHI MAHI

*With Chile Lime Butter*

### ROASTED SEA BASS

*With a Red Pepper & Tangerine Sauce*

### MARYLAND CRABCAKES (2)

*With Remoulade Sauce*

### SEAFOOD PASTA

*Tossed with Bucatini Pasta and Tuscan Hot Oil*

### GULPH SHRIMP & BROCCOLI RABE

*Tossed with Orecchiette & Garlic White Wine Sauce*

## Seafood Continued

POACHED SIDE OF SALMON

*Topped with Tomato Caper Concassé*

MAPLE MUSTARD GLAZED SALMON

THAI SPICED SALMON

*With a Spicy Almond Sauce*

RED SNAPPER

*With Butter Roasted Tomato Sauce*

# FOOD STATION MENU SUGGESTIONS

*The Food Station Reception is a popular approach for brides who prefer a more casual, congenial atmosphere. With this style of dining "stations" or mini buffets are scattered throughout your reception area. Food Stations are the perfect solution for non-traditional reception spaces. In addition to the menu items already provided below, we recommend that you choose 3-4 food stations and be sure to include proteins, greens, vegetables and starches to create a well-rounded overall menu.*

## BUTLERED HORS D'OEUVRES

*Please Choose any Six from the accompanying list of Hors D'Oeuvres.  
All PERFECT SETTING CATERING Hors D'Oeuvres are made fresh for each Reception.*

## FOOD STATIONS

*Choose 3-4 stations from the options below.*

## DESSERT

*Wedding Cake*

*~OR~*

*Chocolate Dipped Strawberries*

*(ALSO SEE OUR "DESSERT SUGGESTIONS" PAGE  
IF YOU WOULD LIKE TO EXPLORE ADDITIONAL DESSERT OPTIONS)*

## COFFEE STATION

*Gleaming Silver Samovars to Contain*

*Freshly Brewed La Colombe "Corsica" Blended Caffeinated*

*And "Monte Carlo" Decaffeinated Coffee*

*And Hot Water for Premium Earl Grey, Oolong, English Teatime and Herbal Teas*

*Forward your favorite menu, along with your venue and estimated guest count, and we'll be happy to create a proposal for you with pricing. Most wedding receptions run five hours. We'll assume the same time for your event unless you tell us otherwise. All Perfect Setting proposals include the menu; all staff; linens in solid colors for bars, food stations and guest seating; china, silverware and glassware; and bar setups. Our quotes also include all fees charged to the caterer by your venue (ie "kitchen fees").*

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# Food Stations

## TEMPURA

*Assorted Vegetables, Shrimp & Chicken Fried in a Light Tempura Batter  
With Plum Sauce, Sweet Soy, Thai Chile & Chinese Hot Mustard*

## TAPAS

*To Include: Spanish Cheeses, Roasted Garlic Chick Pea & Olive Salad,  
Shrimp, Chorizo & Roasted Red Pepper Kebobs, Artichoke Fritters &  
Spanish Torta Topped with Tomato Pepper Salad  
Served with Crusty Breads*

## ASIAN

*Assorted Vegetarian & Seafood Sushi, Chicken Dumplings, Peking Duck  
Rolls & Vegetable Spring Rolls  
Served with Soy Sauce, Sriracha Mayo, Thai Chili, Wasabi, Pickled  
Ginger, Wonton Crisps & Fortune Cookies*

## BAYSIDE

*Jumbo Lump Crab Cakes, Individual Mini Scallop Gratin, Sweet  
Mustard Shrimp & New England Lobster Rolls.  
Served with Old Bay Lattice Chips, Low Country Slaw, Traditional  
Cocktail Sauce and Spicy Remoulade*

## OCEANFEST

*The Market's Freshest Shellfish of Shrimp, Snow Crab Claws, Clams and  
Oysters Displayed on a Bed of Crushed Ice and Garnished with  
Seaweed Salad, Cocktail Sauce, Louisiana Hot Sauce, Horseradish,  
Lemon Wedges and Oyster Crackers*

## PASTA

*Cheese Tortellini, Orecchiette, and Penne Pasta  
With your Choice of Panna Romano, Basil Pesto, or Marinara Sauce  
Tossed with Choice of: Marinated Artichoke, Roasted Tomatoes, Baby  
Shrimp, Sautéed Mushrooms, Sweet Peas, Pancetta, Mini Meatballs &  
Pulled Roasted Chicken  
Served with Shaved Locatelli Cheese, Toasted Pine Nuts, Red Pepper  
Flakes and Peasant Breads*

## TIJUANA STREET CART

*Starts with your Base of Either Crunchy Tortilla Chips or Soft Flour  
Tortilla Boat  
Select Two:  
Baja Chicken, Adobe Beef Short Ribs, Lime Cilantro Tilapia or Poblano  
Chili Corn & Summer Squash Sauté  
Help Yourself to Toppings of: Melted Cheddar, Mexican Crema,  
Guacamole, Napa Slaw, Diced Jalapeño, Salsa Ranchera, Corn & Black  
Bean Salsa & Roasted Tomatillo Salsa*

## Food Stations Continued

### SMOKED FISH

*Hot Smoked Salmon, Cold Smoked Salmon, Smoked Trout, & Whitefish Salad; Served with Lemon Wedges, Caper Mayonnaise, Whole Grain Mustard, Sliced Red Onion, Sliced Roma Tomatoes, Chopped Egg, Mini Bagels, Sliced Pumpernickel & Sourdough Bread*

### CHINESE BAO BUN

*Pillowy Warm Steamed Buns Filled with:  
Tempura King Oysters with Miso, Cilantro & Scallions  
Five Spice Pork Belly with Korean BBQ Sauce  
Crispy Sriracha Chicken with Hoisin Sauce & Asian Slaw*

### MIXED GRILL

***Marinated Skirt Steak Churrasco***  
*Prepared in the Traditional Brazilian Barbecue Style with Lemon Juice, Garlic & Kosher Salt; Offered with a Chimichurri Sauce*  
***Coriander Crusted Baby Lamb Chops***  
*Served with a Tzatziki Sauce & Root Vegetable Gratin*  
***Skewered Chicken Kebobs*** *with a Chipotle Apricot Glaze*

### PHILLY STATION

***Cheese Steaks:*** *with Grilled Wafer Steak, Pretzel & Club Rolls, Aged Homemade Cheddar Sauce, Grilled Onions, Cherry Peppers & Ketchup*  
***Hoagies:*** *Classic Italian with Lettuce, Sliced Tomatoes, Onions, Olive Oil, Oregano, Hot & Sweet Peppers*  
***Philadelphia Soft Pretzels*** *with Yellow & Spicy Mustard*

### SOUTHERN COMFORT

*Buttermilk Fried Chicken Bites, Creole Shrimp, Edward's Biscuits, Cheesy Grits, Waffles, Hoppin' John (black eyed peas & rice) & Kickin' Greens; Served with Skillet Pan Gravy, Sriracha Honey, Maple Syrup, and Louisiana Hot Sauce*

### PORTOBELLO MUSHROOMS

*Grilled Mushrooms Caps Stuffed with:  
White Bean Mousse, Arugula & Red Pepper,  
Bacon & Cheddar or Spinach and Crab  
Accompanied by Soft Baby Greens with Lemon Vinaigrette*

### POTATOES

*Sweet Potato Wedges, Waffle Fries, Tater Tots & Yukon Gold Mash  
With Toppings to Include: Truffle Salt, Grated Parmesan, Wasabi Cream, House Made Ketchup, Sriracha, Ultimate French Fry Seasoning, Chopped Chives & Candied Bacon*

## Food Stations Continued

### RISOTTO

*Creamy Risotto with Toppings to Include Wild Mushroom Mélange, Walnut Pesto, Caramelized Onions, Baby Shrimp, Asparagus Tips, Shaved Prosciutto, Gorgonzola & Asiago Cheese; Served with Crusty French Bread Baguettes*

### GARDEN ANTIPASTO

*Seasonal Grilled & Pickled Vegetables, Tuscan White Bean & Heirloom Tomato Salad, Quinoa & Kale Salad with Toasted Pepita & Dried Cherries, Roasted Garlic Hummus, Mediterranean Eggplant Dip & Cured Olives  
With Pita Crisps & Sliced Baguettes*

### SUSHI

*Vegetable and Seafood Sushi to Include California Rolls, Spicy Tuna, Shrimp, and Salmon; Offered with Soy Sauce, Wasabi, and Pickled Ginger*

### SLIDERS (CHOICE OF TWO)

*Aged Cheddar Cheese Burger, Salmon Cake, Turkey Burger, Crab Cake, Black Bean & Quinoa Burger or Memphis BBQ Pulled Pork on Petit Buns  
Served with Seasoned Sweet Potato Wedges, Scallion Sesame Aioli, Bacon Jam, Ketchup, Sriracha & BBQ Sauce*

### CARVERY

*Espresso Rubbed Tenderloin of Beef  
With Creamy Parmesan Mushrooms  
&  
Rosemary & Sage Marinated Turkey Breast  
Sliced and Served with a Plum Chutney, Garlic Mashed Potatoes & Petit Rolls*

### CHOP HOUSE

*Peppercorn Crusted Top Round of Beef  
Carved and Served with Whiskey Au Jus  
&  
Double Cut Pork Chop with Grilled Apples  
Accompanied by Creamed Spinach with Truffle & Breadcrumbs*

### GRILLE

*Southwest-Style Flank Steak with Creamy Chipotle Sauce, Grilled Asparagus and Charred Corn & Black Bean Salad*



# SHORT PLATES

## SELECT TWO

### CHICKEN ROULADE

*With Chevre, Spinach and Creamy Herbed Orzo*

### SLOW ROASTED CORIANDER PORK

*With a Tomatillo Sauce over Beer Baked White Beans*

### LOBSTER RAVIOLI

*With Wilted Greens, Roasted Garlic & Toasted Baguette*

### CUBAN BRAISED BEEF

*On Corn Cakes with Lime Chili Crème Fraiche*

### NONA'S SPAGHETTI & MEATBALLS

*With Rustic Tomato Gravy & Locatelli Cheese*

### SWEET & HOT FRIED CHICKEN AND WAFFLES

*With Spicy Chile Honey*

### MINI APPLEWOOD CHEDDAR BURGER

*With Bacon Jam & Sweet Potato Fries*

### TEA SMOKED SALMON IN POTATO LEEK PANCAKE

*With Fuji Apple Slaw*

### CIDER GLAZED STUFFED CHICKEN

*With Chorizo & Dried Cherry Bread Pudding*

### CABERNET BRAISED BEEF SHORT RIBS

*With Local Mushroom Trio over Creamy Gorgonzola Polenta*

### SHREDDED BBQ CHICKEN

*On Sweet Corn Cake with Apple Fennel Slaw*

# BUTLERED HORS D'OEUVRES

## Beef – Lamb – Pork

- CORN CUPS *with BBQ Pulled Pork & Slaw*
- MINIATURE BEEF WELLINGTON *with Béarnaise Sauce*
- TENDERLOIN OF BEEF CANAPÉS *with Watercress Aioli*
- CUBAN BRAISED BEEF ON CORN CAKES *with Lime Chili Crème Fraiche*
- ASPARAGUS FRITTERS *with Prosciutto & Fontina*
- GRILLED SECKEL PEARS *with Stilton Cheese Wrapped in Prosciutto*
- BABY LAMB CHOPS *with Mango Chutney*
- CAJUN SAUSAGE WRAPPED IN PUFF PASTRY *with Honey Dijon Dipping Sauce*
- SKEWERED JAMAICAN PORK TENDERLOIN *with Rum Jungle Sauce*
- STUFFED MUSHROOMS *with Chorizo & Dried Cherries*
- CHICKEN AND ANDOUILLE SAUSAGE LOLLIPOP *with Tomato Jam*
- PORK CARNITAS *with Verde Sauce in Phyllo Corn Cups*
- STUFFED DATES *with Marcona Almonds & Gorgonzola Wrapped in Bacon*
- BACON, BLUE CHEESE & CARAMELIZED ONION TARTLET

## Poultry

- CHICKEN SATAY *with Spicy Peanut Dipping Sauce*
- CHICKEN & CHILI QUESADILLA
- CHICKEN WELLINGTON
- CHICKEN SOUVLAKI SKEWERS *with Tzatziki Sauce*
- ASIAN SPOONS *with Thai Chicken Noodle Salad*
- CHICKEN WONTONS *with a Blood Orange Chili Sauce*
- PEKING DUCK SPRING ROLLS *with Scallion and Hoisin*
- MOROCCAN CHICKEN SKEWER *with Harissa Sauce*
- FIVE SPICE DUCK TOSTADAS *with Cranberries & Chipotle Crema*
- HAZELNUT CHICKEN SKEWER *with Red Plum Sauce*
- CURRIED CHICKEN SALAD *in Phyllo Cups*

## Seafood

MUSHROOMS *stuffed with Crabmeat*

SEARED SCALLOPS *with Saffron Dipping Sauce*

CRAB CAKES *with Remoulade Sauce*

LOBSTER MAC & CHEESE *on Asian Spoons*

SHRIMP CAKES *with Avocado Aioli*

SCALLOPS *wrapped in Bacon*

GRILLED TUNA RIBBONS *with Wasabi Cream*

LOBSTER QUESADILLA *with Mexican Crema*

THAI SHRIMP & CORN FRITTERS *with Sweet Chili Sauce*

TEA SMOKED SALMON *on Potato Pancakes with Red Onion Marmalade*

CHILLED SPICY CILANTRO SHRIMP CHILLED JUMBO SHRIMP *with Cocktail Sauce*

SWEET MUSTARD SHRIMP SKEWERS

SMOKED SALMON *on Black Bread with Chèvre & Maple Mustard*

CRAB & ARTICHOKE TARTLET *with Parmesan Streusel*

## Vegetarian | Vegan | Gluten Free

*Since our Hors D' Oeuvres are made from scratch, many Vegetarian items can be prepared Vegan. Please discuss these options with your event planner*

MUSHROOMS *stuffed with Spinach, Feta & Sun-Dried Tomato*

ASPARAGUS, ROASTED TOMATO & HERB CHEESE TART

BRIE & RASPBERRY TARTLETS

ENDIVE PETALS *with Avocado Relish (V, GF)*

TOMATO BASIL BRUSCHETTA (V)

APPLE BUTTERNUT SQUASH SOUP SHOOTERS (V)

BRUSCHETTA *with Apple, Ginger, Beet & Chevre*

## Vegetarian | Vegan | Gluten Free

### Continued

RISOTTO CAKES *with Artichoke, Roasted Tomato & Olive Tapenade* (GF)

SPANIKOPITA (*Spinach & Feta Wrapped in Phyllo*)

CHEVRE & PARMESAN ARTICHOKE HEARTS *with Roasted Tomato Dipping Sauce*

BLACK BEAN CAKE *with Serrano Salsa* (V)

BLEU CHEESE CROSTINI *topped with Glazed Walnuts & Sundried Cranberries*

STRAWBERRIES & CREAM *with Orange Mascarpone* (GF)

VEGETABLE SPRING ROLLS *with Ginger Plum Sauce*

WILD MUSHROOM RAGOUT *in Phyllo Cups*

PISTACHIO GRAPES (GF)

HERBED CHEVRE AND GRAPE CROSTINI

MUSHROOM WALNUT PESTO CROSTINI *with Goat Cheese Crumble*

ENDIVE PETALS *pipéd with Herbed Chevre Topped with Fig & Spiced Pecans* (GF)

# STATIONARY HORS D'OEUVRES

*Stationary Hors D'oeuvres may be added singly or in combination to your  
Cocktail Reception*

## WHEELS OF BRIE

*With Choice of Mélange of Sherried Mushroom or Strawberry Mint  
Chutney; Accompanied by French Bread, Carr's Crackers and  
Flatbreads*

## CHEESE DISPLAY

*A Selection of Imported and Domestic Cheeses; Garnished with Fresh  
Fruit, Carr's Crackers and Flatbreads*

## CHARCUTERIE DISPLAY

*Assorted Smoked Meats and Sausages, Cheeses, Cornichons, Coarse  
and Dijon Mustard; Served with Bread Rounds and Assorted Crackers*

## VEGETABLE AND SEAFOOD SUSHI

*With Soy Sauce, Wasabi and Pickled Ginger*

## BACON BOURBON SPICY COCKTAIL MEATBALLS

## WARM MARYLAND CRAB DIP

*With Toasted French Bread Rounds*

## WARM PARMESAN ARTICHOKE DIP

*Accompanied by Baguette Slices*

## SAVORY PICK-UP STICKS

*A Skewered Charcuterie of Bite-Sized International Favorites  
Select Three: Tandoori Chicken with Harissa, Coriander Lamb with  
Pomegranate Syrup, Zucchini and Eggplant with Balsamic Drizzle,  
Swordfish Souvlaki with Tzatziki, Thai Shrimp with Sweet Chile Sauce  
and Churrasco Beef with Chimichurri Sauce*

## BRUSCHETTA TRIO

*Assorted Crostini with Choice of Three Toppings: Sweet Pea Pesto with  
Shaved Parmesan, Lemon Ricotta with Pistachio & Honey, Mushroom  
& Walnut Pesto, Prosciutto with Brie & Cranberry, Fresh Mozzarella  
with Saffron Tomato Confit, and Classic Tomato & Basil*

## CRUDITÉS

*A Colorful Cornucopia of Fresh Cut Raw Vegetables with our Chef's  
Selection of Freshly Prepared Dips*

## MIDDLE EASTERN DISPLAY

*Sriracha Hummus, White Bean Hummus & Roasted Garlic Hummus  
Accompanied by: Feta, Assorted Cured Olives, Roasted Tomatoes,  
Cucumber Slices, Tabbouleh Salad & Pita Triangles*

## CRAB AND AVOCADO NAPOLEON

*Topped with Diced Tomato and Cilantro with Corn Tortilla Chips*

## Stationary Hors O'Doeuvres Continued

### RUSTIC FLATBREAD PIZZAS

*To Include Choice of Two:*

*Cheesesteak with Sriracha Ketchup*

*BBQ Chicken with Smoked Gouda and Cilantro*

*Spinach with Roasted Tomato & Goat Cheese*

*Caramelized Onion with Fig, Gorgonzola & Baby Arugula*

### SAVORY CHEESECAKES (EACH SERVES 25-30)

*Choose From:*

*Wild Mushroom & Smoked Mozzarella*

*Crab & Artichoke*

*Or*

*BLT with Applewood Smoked Bacon, Leek & Roasted Tomato*

*Garnished with Olives, Roasted Peppers, Carr's Water Crackers and*

*Assorted Flatbreads*

### FRENCH ONION SOUP GRATIN

*Caramelized Onions Topped with Melted Gruyere & Fontina Cheese*

*Served with Herb Crostini*

### SAFFRON CRAB SALAD

*With Shaved Hard-Boiled Egg & Scallion; Served with Cucumber Slices and Pumpernickel Toast*

### ITALIAN ANTIPASTO

*An Elaborate Display of Gorgonzola, Aged Sharp Provolone, Marinated Mozzarella, Fontina, Roasted Red Peppers, Assorted Cured Olives, Grilled Artichokes & Eggplant, Prosciutto, Soprasatta, Pepperoni, and a Variety of Tuscan & Peasant Breads*

# FIRST COURSE

## Appetizers | Soups | Salads | Pastas

*Choose one of the following as a first course prior to your main course. You may choose more than one for an additional charge.*

### Appetizers

CHILLED MELON *with Prosciutto*

RISOTTO CAKE *with Pistachio Pesto*

STUFFED PORTABELLA MUSHROOM  
*Filled with Artichokes & Asiago Cheese*  
*Over a Fire Roasted Tomato Coulis*

ASPARAGUS, ROASTED TOMATO & HERBED CHEESE TART

CHILLED SHRIMP COCKTAIL  
*On a Bed of Diced Cucumber and Jicama*  
*Topped with a Lime Tomato Cocktail Sauce*

POLENTA CAKE  
*Topped with Shrimp and Tomato Corn Relish*

BABY LAMB CHOPS  
*With Arugula*  
*Splashed with Jalapeño Mint Vinaigrette*

SMOKED SALMON QUESADILLA  
*With Habenero Crème Fraiche*

## Soups

FARMHOUSE VEGETABLE  
SPLIT PEA *with Mint*  
APPLE & BUTTERNUT SQUASH  
RED GAZPACHO WITH CILANTRO  
LENTIL & CHORIZO  
SMOKED TURKEY & CORN CHOWDER  
WILD MUSHROOM WITH TRUFFLE OIL  
TRADITIONAL ITALIAN WEDDING SOUP

## Salads

HOUSE CHOPPED SALAD  
*Romaine and Iceberg Lettuce, Diced Tomato, Cucumber, Carrot, Red Onion & Croutons*  
*With Dijon Buttermilk or White Balsamic Dressing*

CAESAR SALAD  
*With Homemade Croutons, Shaved Locatelli and Classic Caesar Dressing*

BABY ARUGULA & ROMAINE  
*With Blueberries, Radish, Ricotta Salata, Toasted Pepita, Sunflower Seeds*  
*And Champagne Vinaigrette*

WATERCRESS CAESAR SALAD  
*With Pumpernickel Croutons*  
*And Manchego Cheese Crisps*

GREEK SALAD  
*With Cherry Tomato, Cucumber, Kalamata Olives, Feta & Red Onion*  
*With Preserved Lemon Vinaigrette*

SPINACH SALAD  
*With Strawberries, Candied Walnuts & Gorgonzola*  
*Drizzled with a Roasted Vidalia Onion Vinaigrette*

ARUGULA & RADICCHIO  
*With Shaved Golden Beets, Radish, Orange Segments, Red Onion & Toasted Almonds*  
*With a Champagne Vinaigrette*

SEASONAL SALAD OF BIBB LETTUCE, GRANNY SMITH APPLE SLICES, SHAVED FENNEL  
& GOAT CHEESE  
*Drizzled with Cider Vinaigrette*



## Salads Continued

### BABY KALE & ROMAINE SALAD

*With Quinoa, Strawberries, Toasted Hazelnuts & Citrus Maple Vinaigrette*

### RADICCHIO AND BABY ROMAINE SALAD

*With Kalamata Olives, Red Onion and Asiago Dressing*

### BABY SPINACH SALAD

*With Citrus Wedges, Toasted Pine Nuts  
And Blood Orange Vinaigrette*

### FIELD GREEN SALAD

*With Sliced Pears, Gorgonzola, Toasted Pecans and Balsamic Vinaigrette*

## Pastas

### RIGATONI

*With a Rustic Basil Marinara*

### PASTA PRIMAVERA

*Penne Pasta and Fresh Garden Vegetables  
With a Lemon Garlic Sauce*

### TRI-COLOR TORTELLINI

*With Pancetta and Sweet Peas  
In a Panna Romano Sauce*

### ORECCHIETTE

*With Artichoke Hearts, Olives & Chick Peas  
Tossed with a Basil & Roasted Red Pepper Sauce*

### CAMPANELLE

*With a Wild Mushroom Mélange & Pearl Onions  
In a Bourbon Cream*

# VEGETABLES AND STARCHES

*(Choice of two)*

## Vegetables

BROCCOLI & CAULIFLOWER FLAN

SUGAR SNAP PEAS

*With Sweet Peas & Asparagus*

ZUCCHINI PANCAKES

*With Fresh Mint and Feta Cheese*

CIDER GLAZED ROASTED ROOT VEGETABLES

BUNDLES OF STEAMED ASPARAGUS

*Tied with Carrot Ribbons*

ASPARAGUS BATONS

*With Red and Yellow Blistered Tomatoes*

RATATOUILLE

WILTED SPINACH

*With Garlic & Olive Oil*

ZUCCHINI, CARROTS & SUMMER SQUASH

*With Miso Butter*

BROCCOLI RABE

*With Olive Oil, Garlic & Parmesan Cheese*

HARICOT VERTS

CARROT & SPINACH TIMBALE

BABY CARROTS

*With Honey Sriracha Glaze*

BRAISED SWISS CHARD

*With Cranberries*

BRUSSEL SPROUTS

*With Bacon & Shallot Butter*

GREEN BEANS

*With Red & Yellow Pepper Confetti*

## Vegetables Continued

BABY BROCCOLI  
*With Shallot Butter*

GRILLED ASPARAGUS GRIBICHE

HARISSA ROASTED ACORN & BUTTERNUT SQUASH  
*With Carrot*

SWISS CHARD & LEEK GRATIN, ROASTED CARROT,  
FETA & MINT, CORN, EDAMAME & ASPARAGUS STIR SAUTÉ

SAUTEED GREENS BEANS  
*With Bacon and Caramelized Shallots*

SEASONAL GRILLED & ROASTED VEGETABLES

## Starches

OVEN ROASTED NEW POTATOES  
*With Rosemary*

MASHED YUKON GOLD POTATOES  
*With Truffle Oil*

POTATO & LEEK TIMBALE

ROASTED RED BLISS POTATOES  
*With Shallots & Dill*

MAYTAG BLEU SCALLOPED POTATOES

PARMESAN & BASIL MASHED POTATOES

POTATO & ARTICHOKE PANCAKES

HEIRLOOM POTATO SMASH  
*With Crumbled Gorgonzola & Virgin Olive Oil*

ROASTED POTATOES  
*With Fresh Herbs*

POMMES ANNA

ARTICHOKE AND POTATO SMASH

SAGA BLEU POLENTA

## Starches Continued

WILD MUSHROOM POLENTA

RISOTTO

*With Herb Pesto*

WILD & LONG GRAIN RICE

*With Hazelnut Pesto*

BROWN RICE & LENTIL PILAF

JASMINE RICE

*With Ginger & Lemon Grass*

WHIPPED BUTTERNUT SQUASH & PARSNIP SWIRL

*With Shitake Mushrooms*

LOADED MASHED POTATO CUPS

*With Bacon, Scallion, Cheddar and Sour Cream*

LONG GRAIN RICE

*With Vegetable Confetti*

PECAN RICE

*With Sun Dried Cherries*

LEMON SAFFRON BASMATI RICE

ISRAELI COUS COUS

HERB & MUSHROOM RISOTTO

TRIO OF ROASTED BABY POTATOES WITH SEA SALT

# DESSERT SUGGESTIONS

## Served Desserts

PEACH & MASCARPONE NAPOLEON

*With Blackberry Coulis*

CRÈME BRULEE

*Seasonal flavors available*

FRESH FRUIT TART

*With Grand Marnier Pastry Cream*

WHITE CHOCOLATE MOUSSE

*In Chocolate Cups*

CHOCOLATE KAHLUA CAKE

GRILLED PEACHES & CREAM (SEASONAL)

*With Bourbon Vanilla Sauce; Served over Almond Pound Cake*

BANANAS FOSTER CHEESECAKE

*With Homemade Rum Caramel*

SWEET POTATO CAKE

*With Caramel Butter Cream and Cream Cheese Icing*

RASPBERRY FRANGIPANE

*With Raspberry Almond Butter*

APPLE ALMOND TART

*With Almond Cream & Sliced Baked Apples*

TRIPLE CHOCOLATE BROWNIE

*Served on a Bed of Raspberry Coulis*

ENGLISH TOFFEE HAZELNUT BROWNIE

*With Vanilla Sauce*

APPLE CRANBERRY CRISP

*With Cinnamon Ice Cream*

## Dessert Stations

FONDUE STATION

*White or Dark Chocolate Fondue with Strawberries, Pineapple, Pound Cake, Stick Pretzels, Petite Meringue Kisses, Butter Cookies*

HOMEMADE SEASONAL PIES

*Served with Premium Vanilla Ice Cream & Whip Cream*

DESSERT CHEESES & FRUITS

*Stilton, St. Andre, & Aged Cheddar With Seasonal Fruit Display*

## Dessert Stations Continued

### CHEESECAKE BAR

*Chefs Selection of New York Style Cheesecakes  
Served with Berries, Fruit Coulis, Cinnamon Crème Anglaise,  
And Chocolate Sauce*

### AN ASSORTMENT OF SEASONAL MINIATURE PASTRIES & PETIT FOURS

### SHORTCAKE BAR

*Home Baked Shortcakes with Berries, Flavored Whipped Creams,  
Lemon Curd, Seasonal Fruit, Mint*

### BREAD PUDDING STATION

*Select Two of our House Baked Seasonal Bread Puddings: Chocolate  
with Sour Cherry Syrup, Crème Brulee with Warm Vanilla Sauce,  
Lemon with Ricotta & Blueberry or Coconut Cream with Toasted  
Coconut Streusel*

### CREPE STATION

*Homemade Crepes Filled with Choice of Spiced Apples, Shaved  
Chocolate, Whipped Cream, Fresh Fruit Compote And Powdered Sugar*

### SUNDAE BAR

*Vanilla & Chocolate Ice Cream with Hot Fudge, Butterscotch Sauce,  
Candy Pieces, Strawberries, Jimmies, Whipped Cream, Wet Nuts &  
Maraschino Cherries*

### CHOCOLATE FOUNTAIN

*Cascades of Strawberries, Pineapple, Bananas, Pound Cake,  
Marshmallows, Pretzel Sticks, Almond Macaroons, Butter Cookies and  
Meringues*

### COOKIES AND MILK BAR

*Cookie Jars Filled with Homemade Cookies to Include Your Choice of  
Three: Chocolate Chip, Heath Bar Crunch, Chocolate Macadamia,  
Oatmeal Raisin and Snickerdoodle  
Offered with Chilled 2% and Chocolate Milk*

### CUSTOM DESIGNED CANDY BAR

*Featuring Candies to Reflect your Personal Style and Color Scheme  
Displayed in Glass Jars and Containers with Scoops, Candy Bags or  
Take-Away Boxes*

### CUSTOM BUILT S'MORES STATION

*Accompanied By Fluffy Marshmallows, Dark & Milk Chocolate,  
Nutella, Chocolate & Honey Graham Crackers, Gingersnaps and  
Skewers*

### REFRESHING MANGO, RASPBERRY AND LEMON SORBETS

*Topped onto Miniature Cones and Butlered to Your Guests*

# DETAILS OF SERVICE

## Equipment List

*The following equipment list is included with the price of each menu:*

- *Complete Rego bone china & Oneida "Unity" flatware\**
- *Water glasses and champagne flutes for the guest tables and wine, highball and rocks glasses at the bar*
- *Spun Cotton Linens in solid colors for all bars, dining tables, and food stations; linen napkins in solid colors\*\**
- *Buffet and food station décor to include linen accents, candlelight and seasonal décor*
- *Chafers, platters and serving pieces for all buffets and food stations*
- *Votive candles for guest tables, bars and buffets*
- *Salt and pepper shakers*
- *Silver samovars for coffee service for buffet and food station menus*
- *Beautiful serving trays with fresh flower accents for butlered hors D'oeuvres*
- *Bar setups to include cocktail napkins, bar kit, sodas, sparkling water, mixers, garnishes, glassware and ice.*

*\*Rego china and Oneida flatware are our in-house patterns. A wide array of china and silver patterns are also available for an additional charge.*

*\*\*Custom overlays and specialty linens are also available for an added charge.*

## Tables and Chairs

*Tables for bars, buffets and guest seating and chairs are available for an additional \$2.50 to \$12.50 per person depending on table size and chair type.*

## Details of Service Continued – Labor

### Labor

All staff, including event supervision, is included with the price of each menu. A gratuity for our staff is welcome though not required.

All servers and bartenders are formally attired in black tuxedo pants, crisp black dress shirt, black silk tie and striped black apron. Kitchen personnel are outfitted in appropriate kitchen attire with full white apron.

PERFECT SETTING CATERING will always send ample staff to ensure smooth and efficient service. At least one supervisor is sent to every reception. One server is provided for every 15 to 20 guests; one bartender for every hundred. A chef with appropriate support staff delivers the menu.

Your menu price includes a two and a half-hour set-up time and whatever time is necessary for a thorough clean-up. Unless otherwise noted, this includes a five-hour event time.

If you decide to arrange for an event in excess of five hours, overtime will be charged at a rate of \$38.00 PER HOUR for each staff person. Additional time can also be arranged in half-hour increments.

If your wedding ceremony is on-site and you intend to reserve the full five hours for the reception, it may be necessary to purchase additional time (usually a half-hour) in order to prepare in time for the arrival of your guests.

### Event Planning

At PERFECT SETTING CATERING we help you plan the perfect day. If you need a recommendation for a reception venue, we can give you one and we'd be happy to meet you there for a site visit. When you have chosen PERFECT SETTING CATERING to cater your reception, your salesperson then becomes your party planner. At a time of your choosing, we will meet with you to create a "timeline" and a floor plan for your reception day. At no additional cost to you, we can help you choose the rest of your wedding day team – florist, photographer, band or deejay, calligrapher, even an officiate – from a group of professionals with whom we have worked on numerous occasions.

### Liquor

UNDER PENNSYLVANIA STATE LAW, clients must purchase their own liquor for their reception unless the facility they have chosen has a liquor license. For your information, PERFECT SETTING CATERING meets all liquor liability insurance requirements to serve alcohol during your party.

We would be happy to create a **Suggested Liquor List** for you with our compliments to help you identify quantities and brands. We can also pick up your liquor for you for a fee of \$1.50 PER PERSON.



## Details of Service Continued

### Tastings & Open Houses

PERFECT SETTING CATERING regularly hosts wedding menu tastings and open houses at several of the area's most beautiful event facilities. All are welcome with our compliments no matter where your reception takes place.

A private tasting will gladly be arranged at our facility for a charge of \$75.00 per couple. Should you book your reception with PERFECT SETTING CATERING, this charge will be deducted from your final bill.

### Contract and Billing Information

Should you accept our formal proposal, a \$1,500.00 DEPOSIT will be required to reserve your date and time.

A second deposit totaling 50% of the estimated balance due is expected 6 MONTHS PRIOR to the reception.

The balance is due five business days prior to the reception by cash, personal check or money order and must include a 6% PENNSYLVANIA STATE SALES TAX.

Final guest counts are due **within 10 working days of the reception.**

If you wish to cancel the reserved date a **written notice must be received** by the PERFECT SETTING CATERING office in order to receive a refund as follows:

12 or more months prior to the reserved date:	40% of deposits received are non-refundable
6 to 12 months prior to the reserved date:	60% of deposits received are non-refundable
Less than 6 months prior to the reserved date:	75% of deposits received are non-refundable
Less than 3 months prior to the reserved date:	100% of deposits received are non-refundable

