

# Wedding Celebrations

Every Wedding Celebration is unique. It is our mission to make your special day exactly what you are dreaming of. It is best to set up a consultation to meet and review your vision. We have been catering events for over 25 years and our expertise can guide you with the details. Please see our suggested venues for your special day. You may use the menus below or just use them as outlines for price guidance. We are able to personalize any menu, and work with clients that have gluten or allergy restrictions.

## Traditional Wedding Reception:

### Stationary Appetizers:

Crudite Vegetables with Dips, Selection of Cheeses, Fruits and Antipasto Meats, Olives, Hummus served with crackers, crostini and pita crisps

### Passed Appetizers: 1 hour

Tequila Lime Shrimp

Vegetarian Spring Rolls with Sweet and Sour Dip

Sausage Stuffed Mushrooms

Spinach, Artichoke and Chevre Phyllo Pastries

Spicy Beef Empanadas

Endive with Curried Chicken Salad

### Dinner Buffet:

Garlic and Herb Beef Tenderloin, served with horseradish cream

Sautéed Chicken with Wild Mushrooms and Marsala Wine

Roasted Asparagus with lemon, herbed olive oil and tricolor peppers

Oven Roasted Fingerling Potatoes

Fruited Baby Spinach Salad with candied almonds on the side, served with poppy-seed and honey balsamic dressing

Assorted Finger Rolls and Focaccia

### Dessert:

Wedding Cake, yellow, white, chocolate or marble with vanilla buttercream. (Fillings extra)

Fresh Fruit and Berries

Assorted Fancy Cookies

Coffee, Decaf and Tea

\$68.00 per person/food only, minimum order is for 50 guests.

Substitutions are welcomed, but may effect pricing.

## **Simple Wedding Reception:**

### **Appetizers:**

Stationary Table with Seasonal Crudite Vegetables, Dips, Assorted Cheeses, Fresh Fruit, and Tuscan Bruschetta Display

### **Dinner Buffet:**

Lemon Basil Chicken Medallions, served with pineapple mango salsa and roasted red pepper aioli or Choose Chicken Picatta

Cheese Tortellini Rosa or choose Spinach and Wild Mushroom Lasagna

Roman Chopped Salad: Three greens with radicchio, shaved red onion, fresh mozzarella, kalamata olives, grape tomatoes, cucumber and chick peas. Served with Italian and balsamic dressings

Green Beans with Julienne Carrots in lemon zest butter Assorted Rolls and Crunchy Breads

### **Dessert:**

Wedding Cake or Cupcake Display

Fresh Fruit and Berries

Coffee, Decaf and Tea

\$49.00 per person/food only, minimum order 50 guests

## **Cocktail Reception Package:**

### **Stationary Heavy Appetizer Table: \***

**Due to Covid, these items adjusted to passed appetizers and served stationary appetizers**

Asian Beef Tenderloin with Wasabi Cream and Horseradish Chantilly

Herb and Citrus Chicken Skewers with Apricot Dijon Dip

Baked Brie en Croute with Raspberry

Harvest Dried Fruit and Almond Cheese Torta

Smoked Salmon Mousse surrounded by sliced smoked salmon, endive and cucumber

Tiered Antipasto Display with meats, cheeses, olives and stuffed peppers

Bruschetta: with tomato-basil-fresh mozzarella, Greek bruschetta, Roasted Veggies

Seasonal fresh fruit

Crudite vegetables with hummus and creamy herb dip

Chafing dish of Chicken Parmesan Meatballs

Sweet and Sour Kielbasa or Sausage and Tricolor Peppers

Cut cheeses with multicolor grapes and strawberries

Assorted finger rolls, crostini, crackers, pita crisps and flatbreads

### **Passed Appetizers: 2 ½ hours**

Margarita Shrimp Skewers  
Potato Ravioli with Wasabi Cream  
Sausage Stuffed Mushrooms  
Asian Chicken Spring Rolls with Sweet and Sour  
Teriyaki Beef Skewers  
Spinach, Artichoke and Feta in Phyllo  
Outer banks Crab Cakes with Remoulade  
Wild Mushroom and Chevre Puff Pastries  
Fig & Bleu Cheese Crostini  
\$54.00 per person/food only, minimum order is 50 guests

### **Service Charges:**

Waitstaff/Kitchen Services: Average Wedding of 100 Guests: \$2,800-\$3,800 depending on menu chosen. Gratuity is not included and is left up to the client's discretion. Average tip per server is \$50.00-\$75.00 and up each.

### **Wedding Planner:**

We suggest for all events run at private homes, winery's, etc. that you seriously consider hiring a co-ordinator or planner. Plan-it-Vicki in Avon CT is our preferred planner for events. She handles all of the timing, vendor organization, rental coordination, rehearsal, and ceremony orchestration. Email her at [events@plan-itvicki.com](mailto:events@plan-itvicki.com). Follow her on Instagram, and Facebook. Plan-it Vicki LLC, planitvicki

### **Special Dietary Requests:**

Our food is scratch made, many of our items are already gluten free, or can be modified to be gluten free. We have many vegetarian and vegan options available.

### **Venues:**

Menus should be tailored to fit the venues we are working in. Some venues require additional cooking equipment or warming equipment rentals. We work with area Rental vendors for these needs. They would be a separate additional cost added to the event.

Preferred Venues: Brignole Vineyard: East Granby CT, Lost Acres Vineyard: North Granby, CT, Bliss Farms, Granville MA, Rosedale Farms: Simsbury CT, Ethel Walker School: Simsbury CT, Webb Barn: Wethersfield CT

### **Terms:**

A deposit TBD is required to reserve the function date. Additional deposits will be required 90 days and 10 days prior to the event date-with final guest count and menu changes. The remaining balance of food, service and Ct State tax is due 4 days prior to the event. Acceptable forms of payment are cash, bank check, (personal checks accepted for first three deposits).

If you choose to use master card, visa or discover, a 3.5% processing fee will be added to your bill.