



WEDDING MENU PACKAGE

APPETIZER (STATION)

Charcuterie & sausage boards
with BRIO BAKERY baguette,
pickles & condiments
imported and domestic cheese board with
locally made jelly and fresh fruit

1 BOARD PER 50 PPL

SALAD (FAMILY STYLE)

House salad with fresh greens:
spinach, arugula, romaine
with cranberries, sunflower seeds,
almonds, feta and
signature house dressing GF

MAIN COURSE (FAMILY STYLE)

Braised beef short ribs
with tomato-garlic red wine sauce GF

Roast chicken breasts
with mushroom dill cream sauce GF

Garlic mashed potatoes GF

Roasted vegetables
with herbs and olive oil GF

ADDITIONAL INFORMATION

\$45 PP + GST & service fees | MINIMUM 100 ppl required | SERVICE FEES: \$27.50 /hr minimum 6 hrs
VEGETARIAN OPTIONS upon request | Accomodations for DIETARY RESTRICTIONS | GRATUITY ON FOOD is optional
1 SERVER per 20-25ppl | Culina Catering does not provide BARTENDING SERVICES

ALSO INCLUDED

\$100 GIFT CERTIFICATE for Culina To Go | COMPLIMENTARY MENU TASTING for 2 | CAKE CUTTING service
COFFEE AND TEA service | Late night LUNCH SET UP

For more information on Culina Catering visit CULINAFAMILY.COM