

A&M Catering Package



At A&M Catering, we have a passion for service. Our professional, attentive staff will go above and beyond to make sure your event runs smoothly and that no detail is overlooked. We strive to make every customer feel unique and special; therefore, your reception is designed specifically for you. From the first phone call to the last dance, we are equipped to make sure your event is simply flawless.

included in all packages

- | Cake cutting
- | Champagne toast
- | Assorted sodas and juices
- | Coffee and herbal tea selection
- | Standard white or ivory table linens
- | Choice of standard napkins

rentals

- | Spoons, knives, forks | \$0.50/each
- | Dinner plate | \$0.50/each
- | Glassware | \$0.50/each
- | Charger plates: \$1.50/each

<p>Celebration Wedding Package \$50</p>	<p>Elegance Wedding Package \$64</p>	<p>Timeless Wedding Package \$70</p>
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ALL PRICES ARE LISTED PER PERSON AND SUBJECT TO STATE SALES TAX AND 20% SERVICE CHARGE.
\$5,000 FOOD AND BEVERAGE MINIMUM BEFORE TAX AND GRATUITY

CELEBRATION WEDDING PACKAGE

COCKTAIL HOUR

Meat and Cheese Board Imported & Domestic Cheeses, Cured Meats, Roasted Red Peppers, Assorted Olives
Vegetable Crudités Display An assortment of raw vegetables served with ranch dressing and hummus

BUFFET DINNER

Choice of one salad:

- **Mixed-Green Salad** served with traditional garden vegetables, House Sweet Italian and ranch dressing
- **Caesar Salad**

Choose one:

- **Bow Tie Pasta** with grape tomatoes, tri-colored peppers and mushrooms tossed in a pesto cream sauce
- **Baked Ziti with Chorizo sausage** baked with marinara and mozzarella cheese
- **Baked Cavatappi** with gouda and cheddar cheese topped with panko bread crumbs

Choice of two entrées

- **Chicken Your Way** Piccata, Marsala, or Cacciatore
- **Pecan Crusted Chicken** with honey dijon glaze
- **Chicken Cordon Bleu**
- **Pork Loin** stuffed with an apple and pancetta stuffing, served with a shallot rosemary au jus
- **Prime Rib Carving Station** with a peppercorn demi-glaze *carving fee applies*
- **Petit Filet of Sirloin** grilled and served with wild mushroom demi-glaze Shrimp Scampi with angel hair
- **Roulade of Sole** stuffed with lobster, served with a lobster cream reduction
- **Eggplant Lasagna** fresh ricotta, mozzarella and deep fried eggplant simmered in our marinara sauce

Choice of: Garlic Mashed Potatoes, Rosemary Roasted Red Potatoes, Long Grain Wild Rice, Savory Rice Pilaf

Choice of: Signature Vegetable Medley, Honey-Dill Baby Carrots, Green Bean Almondine, Swiss Chard, Asian Stir Fry, Spinach & Caramelized Onion, Shredded Brussel Sprouts with Bacon

Harvest Artisan Rolls and Butter

ELEGANCE WEDDING PACKAGE

COCKTAIL HOUR

Meat and Cheese Board Imported & domestic cheeses, cured meats, roasted red peppers, assorted olives, spinach and artichoke dip, bruschetta mix, olive tapenade and roasted red pepper hummus, toasted crostini and pita chips.

FAMILY-STYLE DINNER

Choice of salad *individually plated*:

- **Mixed-Green Salad** served with traditional garden vegetables
- **Spinach and Strawberry Salad** spinach, strawberries, pecans, crumbled bacon, red onion with chipotle bacon vinaigrette
- **Spring Green Salad** with red onion, goat cheese, cucumber and sliced almonds
- **Roasted Beet Salad** with mixed greens, goat cheese and walnuts
- **Apple Trio Mixed Green Salad** mixed greens, apples, almonds, crumbled feta, pomegranate vinaigrette

Dressing Choices: House apple cider vinaigrette, balsamic vinaigrette, ranch, blue cheese or Sweet Italian

Choice of two family-style entrees:

- **Chicken Your Way** Piccata, Marsala, or Cacciatore
- **Chicken Cordon Bleu**
- **Pork Loin** stuffed with an apple and pancetta stuffing, served with a shallot rosemary au jus
- **Filet of Sirloin** with Merlot Demi Glace
- **Shrimp Scampi** with angel hair
- **Roulade of Sole** stuffed with lobster, served with a lobster cream reduction
- **Eggplant Lasagna** with fresh ricotta, mozzarella and deep fried eggplant, simmered in our marinara sauce

Choice of: Creamy Mushroom Risotto, Penne with Marinara Sauce, or Cavatappi Pasta with smoked Gouda-alfredo sauce

Choice of: Garlic Mashed Potatoes, Scalloped Potatoes baked with gouda and cheddar cheese, Rosemary Roasted Potatoes, Savory Rice Pilaf, Long Grain Wild Rice

Choice of: Signature Vegetable Medley, Honey-Dill Baby Carrots, Green Bean Almondine, Roasted Root Vegetable
Harvest Artisan Rolls and butter

ELEGANCE WEDDING PACKAGE

COCKTAIL HOUR

Meat and Cheese Board Imported & Domestic Cheeses, Cured Meats, Roasted Red Peppers, Assorted Olives

Dip Selection: Spinach and artichoke dip, bruschetta mix, olive tapenade and roasted red pepper hummus, served with fresh veggies, toasted crostini and pita chips

Choice of two butler-passed hors d'oeuvres

- **Blue Cheese, Walnut & Pear Crostini** **Goat Cheese and Pesto Bruschetta Stuffed Mushrooms** with sausage asiago **Shrimp Scampi Stuffed Mushroom Caps** **Traditional Greek Spanakopita** **Lemongrass Chicken Pot Stickers**
- **Mini Beef Wellington Bites**
- **Mini Lobster Rolls**
- **Spinach and Artichoke Pot Stickers**
- **Edamame Fried Dumplings** **Southwest Chicken Eggrolls**
- **Crab Stuffed Mushroom Caps** **Empanadas-beef, pork, or vegetable**
- **Smoked Trout Cucumber Canape**

Choice of one salad

- **Mixed-Green Salad** served with traditional garden vegetables
- **Spinach and Strawberry Salad** spinach, strawberries, pecans, crumbled bacon, red onion with chipotle bacon vinaigrette
- **Spring Green Salad** with red onion, goat cheese, cucumber and sliced almonds
- **Roasted Beet Salad** with mixed greens, goat cheese and walnuts
- **Apple Trio Mixed Green Salad** mixed greens, apples, almonds, crumbled feta, pomegranate vinaigrette

Dressing Choices: House apple cider vinaigrette, balsamic vinaigrette, ranch, blue cheese or Sweet Italian

PLATED DINNER

Choice of two entrees and one vegetarian selection for your guests to choose from.

Entrée choices must be listed on your response cards. Extra choices are an additional \$6 per person

Entrée Choices (choose two)

- **Stuffed Chicken Saltimbocca** served with Chardonnay chicken supreme sauce
- **Lobster Stuffed Chicken** served with cardinal sauce
- **Pork Loin** stuffed with spinach, roasted red pepper and Gruyere cheese
- **Filet Mignon** served with Merlot Demi Glace
- **Roulade of Sole** stuffed with lobster, served with a lobster cream reduction
- **Baked Stuffed Shrimp** with lobster cream sauce
- **Vegetarian Selection (choose one)**
- **Wild Mushroom and Shallot Tart puff pastry** topped with wild mushrooms, shallots and Gruyère cheese
- **Tofu Stir Fry** with fresh vegetables tossed in Sweet Chile sauce or ginger soy, served over brown rice
- **Eggplant Tower** with fresh ricotta, mozzarella and deep fried eggplant, simmered in our marinara sauce

Choice of Vegetable and Starch to accompany all entrees (choose one of each): Vegetable Options: Seasonal Vegetable Medley, Green Bean Bundles (green beans, red and yellow pepper and sliced carrots) or Honey-Dill Baby Carrots

Starch Options: Garlic Mashed Potatoes, Rosemary Roasted Potatoes, Twice Baked Potato, Savory Rice Pilaf, or Long Grain Wild Rice

Harvest Artisan Rolls and butter

Bar Packages

Classic

Full Bar:

5 hours \$30.00 | 1 Hour \$15.00 | add'l hours, \$4.50/each

Beer and Wine Only:

5 hours \$22.5 | 1 Hour \$11.25 | add'l hours, \$3.25/each

House

Full Bar:

5 hours \$22.00 | 1 Hour \$11.00 | add'l hours, \$3.00/each

Beer and Wine Only:

5 hours \$18.00 | 1 Hour \$9.00 | add'l hours, \$2.50/each

BAR PACKAGES

A thoughtful and vibrant beverage service is important for a stellar event. We have designed bar packages for every budget and take pride in offering a wide selection. If you do not see something here that meets your tastes, please contact us for a personalized option.

CLASSIC

The most popular option

- Labatt Blue & Bud Light Draft
- Choice of Two Bottled Beers: Budweiser, Coors Light, Sam Adams, Blue Moon, Corona or Yuengling
- Choice of Three Wines: Blackstone Cabernet, Blackstone Merlot, Toasted Head Chardonnay, Yellow Tail Chardonnay, Ecco Domani Pinot Grigio, Chateau Ste. Michelle Riesling, Sutter Home White Zinfandel
- Call Spirits: New Amsterdam Vodka, Bacardi Light Rum, Jose Cuervo Tequila, Tanqueray Gin, Dewar's Scotch, Jack Daniels Whiskey, and Jim Beam Bourbon
- Assorted Mixers

HOUSE

As our most economical option, personalized options are not available.

- Domestic Beer & House Pour Wines
- Call Spirits: New Amsterdam Vodka, Bacardi Light Rum, Jose Cuervo Tequila, Tanqueray Gin, Dewar's Scotch, Jack Daniels Whiskey, and Jim Beam Bourbon
- Assorted Mixers

CASH & CONSUMPTION BARS

If an open bar package is not the right fit for your event, we are happy to set up a cash or consumption bar for your guests. Personalized options are not available with cash or consumption bars. Consumption bars require a credit card with prior approval.

- Setup Fee: \$350 per bar
- Drink Prices: Wine \$6, Beer \$5, Spirits \$6

BEVERAGE SERVICE ENHANCEMENTS

Whiskey & Scotch Tasting Station | \$1200

Limited to an hour and a half of service. Pricing includes one bottle of each of the following, rocks and snifter glassware

- Jameson Irish Whiskey, Knob Creek Bourbon Whiskey,
- J&B Blended Scotch, Glenlivet Single Malt Scotch, Macallan Single Malt Scotch

After-Dinner Package | \$1200

Available at the bar or as a stand-alone station, these after-dinner selections offer the perfect night-cap. Pricing includes one bottle of each of the following:

- Grand Marnier, Kahlua, Courvoisier VSOP, Bailey's Irish Cream, Disaronno Amaretto

SIGNATURE DRINKS

Whether you have a recipe in mind or would like us to create one for you, signature cocktails are a fun and delicious way to add a personal touch to your reception. Our service staff can welcome your guests with your drink of choice starting at \$4 per person. Specialty glassware is additional.

BAR POLICIES

NO OUTSIDE ALCOHOL MAY BE BROUGHT ON TO THE PROPERTY! AS A LICENSED PREMISE, A&M CATERING, IS REQUIRED TO REQUEST PROPER IDENTIFICATION OF ANY PERSON OF QUESTIONABLE AGE AND REFUSE ALCOHOLIC BEVERAGES TO ANY PERSON UNDERAGE OR WHO, IN OUR JUDGMENT, APPEARS TO BE INTOXICATED. A&M CATERING DOES NOT SERVE ALCOHOLIC SHOTS OR ANY ALCOHOLIC BEVERAGE WITH MORE THAN TWO ALCOHOLIC COMPONENTS.

Contact A&M Catering for more details:
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