

Hannibal's Catering has created beautiful Events in the greater Sacramento area for over 23 years.

The following buffets are examples of some of our most popular menus.

You are welcome to make additions, changes or create a wedding menu that suits your own individual taste. We are happy to accommodate vegetarians and vegan needs and will discuss options with you when you call or come into our offices to plan your event. When you choose Hannibal's Catering as your caterer, you are assured the highest possible quality of food with a stylish presentation and professional serving staff.

Menu Prices are given in ranges. The number of guests, the location and length of your reception and seasonal food costs will influence the final price for your catering. Event staff, equipment rental plus our 18% service charge and sales tax.

Professional staff charges are in addition to menu pricing. In general, the cost for each Silk staff member will range from about 150.00 for a short, afternoon reception, to 175.00 or more for longer events. Our coordinator will give you an itemized estimate of number of staff you may need and other costs for your event.

In addition to our fine food, the value menu and friendly, experienced staff, we provide a full array of additional catering services. This includes items such as china, silverware, tables, chairs, linens, chair covers, etc.

We are unable to purchase alcohol for you; however, we will order your beer and wine from a local store and have it delivered to you. This is a complimentary service we provide. We have trained bartenders available to host your bar.

Extras! Unlike other caterer, our catering company includes the following services:

- * Guarantee we will not run out of food for your contracted serving time and guest count.
- * Bride and groom eat free
- * Free Tasting
- * Allow confirmation of exact guest count until 3 days before event
- * Guarantee credit of up to 8 guests that are not in attendance.
- * Guarantee extra food for up to 10 unexpected guests plus an additional 10%.
- * Free cutting and serving of the cake
- * Silk Floral arrangement for the buffet tables
- * Linens for the buffet, beverage station and hors d'oeuvres table
- * Complimentary Starbucks coffee and gourmet herbal Tea in all our wedding menus.
- * No corkage fee for opening beverages on the bar.
- * Color matching fabrics for your formal tables as well as your buffet tables .
- * Professional uniformed serving staff
- * Unlimited Phone assistance to confirm and reconfirm each and every detail

Our events are designed to reflect the personalities of each client and your unique lifestyle. Our event coordinator will work closely with you to design a distinctive menu to complement your personal taste, style and vision.

Our goal is to relieve you of the many details that go along with hosting a successful party so that you, as well as your guests, can thoroughly enjoy this special event.

Menu Pricing:

We have outstanding menus to fit all budgets. Many Clients have used these menus, or a modified version to allow for individual tastes. Please remember that you are welcome to make substitutions or additions to any of our packages. Corporate, social and memorial menus are located on our website. They are not suitable for wedding receptions and are not available. To schedule an appointment with one of our experienced planners, call 916-638-4363.

(All package pricing are based on minimum of 100 guests)

All menus below include quality disposable plates, cups and napkins. China and stemware are available at an additional cost.

Silver Menus:

The People's Choice

A Value Priced For a Light
Afternoon Luncheon or Cold Dinner Buffet

Light Hors D' oeuvres

Soft Cheese Tray with Crackers & Red Seedless Grapes

Garden Fresh Vegetable Basket with
Herb Ranch Dip

Main

Gourmet Designer Deli Sandwiches
Roast Turkey, Ham, Roast Beef and Veggies
with Tomato, Crisp Lettuce, Provolone, Swiss and Cheddar Cheese.

Served on Fresh Baked Focaccia, 9 Grains, Sourdough
and Sweet French Rolls with side Mayo and Mustard
Presented in Mulberry Wicker Baskets

Broccoli Salad with Dried Cranberries & Bacon

Tri Color Pasta Primavera Salad

Classic Caesar Salad
Crisp Romaine, Fresh Parmesan Cheese & Home-style Croutons

Complimentary Starbucks® Coffee, Gourmet Herbal Tea and Fruit Punch
to accompany your Beverage

Price per guest: (Price is subject to 18% service charge & tax)

15.86/ 100 guests or more

15.33/ 150 guests or more

14.88/ 200 guests or more

A Hot and Cold Deli Buffet

Light Hors d' oeuvres

Festive Deviled Eggs

Garden Fresh Vegetable Basket with Herb Ranch Dip

Swedish Meatballs

Main

Gourmet Designer Deli Sandwiches and Wraps
Roasted Turkey, Ham, Roast Beef and Veggies
With Tomato, Crisp Lettuce, Provolone, Swiss and Cheddar Cheese

Served on Fresh Baked Focaccia, 9 Grains, Sourdough,

Sweet French Rolls, Sun-dried Tomato and Spinach Tortilla Wrap.
Side Mayo and Mustard.

Presented in Mulberry Wicker Baskets

Tri-colored Pasta Primavera Salad

Seasonal Fresh Fruit Salad

Classic Caesar Salad

Crisp Romaine, Fresh Parmesan Cheese & Home-style Croutons

Complimentary Starbucks® Coffee, Gourmet Herbal Tea and Fruit Punch
to accompany your Beverages

Price per guest: (Price is subject to 18% service charge & tax)

17.78/ 100 guests or more

17.22/ 150 guests or more

16.68/ 200 guests or more

Italian Pasta Dinner Buffet

Light Hors d' oeuvres

Bruschetta Napoletani

Garlic Toast with Chopped Tomato, Basil and Ricotta cheese

An Array of sliced Sweet melons, Strawberries, Pineapple, Kiwi and Grapes on Italian Platter

Domestic and Imported cheese. Served with an Assortment of Crackers

Entrée

Gourmet Lasagna

Tomato and Rich Meat Sauce

Cheese-Filled Tortellini

Served with Sun-Dried Tomato & Pesto Cream Sauce

Radiatore with Italian Meatballs & Sweet Sausages

Served with our Zesty Marinara Sauce

Mesclun Salad

Young Spring Lettuce with Walnuts and Raspberry vinaigrette

Tomato, Basil and Fresh Mozzarella Cheese Salad

Baby Spinach with Prosciutto, Olives Drizzled with Virgin Olive Oil and Balsamic

Mulberry Wicker Baskets Filled with

Our Favorite Breads: Fresh Baked Focaccia, Garlic Parmesan,
Dark Peasant Rolls and Butter

Complimentary Starbucks® Coffee, Gourmet Herbal Tea and Fruit Punch
to accompany your Beverages

Price per guest: (Price is subject to 18% service charge & tax)

20.97/ 100 guests or more

20.32/ 150 guests or more

19.69/ 200 guests or more

Gold Menus:

The Classic Dinner Buffet

An Array of sliced Sweet melons, Strawberries, Pineapple, Kiwi and Grapes on Italian Platter

Bruschetta with Ricotta, Gorgonzola and Toasted Walnuts

Antipasto Skewers

Imported Cheese Cubes, Marinated Mushrooms,
Grape Tomatoes and Kalamata Olives in Herb Vinaigrette

Entrée

Citrus-Rosemary Chicken

Chicken Breast Roasted with Fresh Rosemary Herbs, Orange and Garlic

Penne with Artichokes, Fresh Vegetables and Sun-Dried Tomato Pesto Sauce

Tender Rice Pilaf with Sun-Dried Tomatoes

Grilled Seasonal Vegetables

Extra Virgin Olive Oil, Fresh Herbs and Drizzled with Balsamic

Traditional Caesar Salad

Crisp Romaine, Parmesan Cheese and Herbed Croutons

Mediterranean Salad

Crumbled Feta, Cucumber, Basil, Tomatoes, Pepperoncini and Kalamata Olives
in Dill Vinaigrette

Broccoli Salad with Dried Cranberries and Crisp Bacon

Mulberry Wicker Baskets Filled with Our Favorite Breads: Fresh baked Focaccia,
Garlic Parmesan, and Dark Peasant Roll with Sweet Butter

Complimentary Starbucks® Coffee, Gourmet Herbal Tea and Fruit Punch
to accompany your Beverages

Price per guest (Price is subject to a 18% service charge & tax)

21.98/ 100 guests or more

21.37/ 150 guests or more

20.84/ 200 guests or more

A Tuscan Dinner Buffet

Light Hors d' oeuvres

Tomato, Pesto & Brie Crostini

Roquefort Grapes

Mini Clusters of Green Grapes Rolled in Blue Cheese/Cream Cheese Mixture
and Coated with Pistachios

Prosciutto De Parma Wrapped melon on Wooden forks

Entree

Sicilian Prosciutto Chicken

Boneless Chicken Breast Stuffed with Prosciutto, Spinach and Provolone Cheese

Cheese Tortellini with Sun-Dried tomato & Pesto Cream Sauce

Grilled Seasonal Mix Vegetables

Topped with a Light Dusting of Crumbled Feta Cheese

Tuscan Salad

Crumbled Gorgonzola, Cucumber, Romaine, Olives, Tomato & Onion Salad with
Raspberry Vinaigrette

Caprese Romano

Layers of Sliced Beef Steak tomato, Basil and Fresh Mozzarella. Drizzled with
Olive Oil & Balsamic

Mulberry Wicker Baskets Filled with

Our Favorite Breads: Fresh baked Focaccia,
Garlic Parmesan and Dark Peasant Roll with Sweet Butter

Complimentary Starbucks® Coffee, Gourmet Herbal Tea and Fruit Punch
to accompany your Beverages

Price per guest (Price is subject to a 18% service charge & tax)

21.72/ 100 guests or more

21.17/ 150 guests or more

20.54/ 200 guests or more

Italian Dinner Buffet

Antipasto skewers

Imported Cheese Cubes, Marinated Mushroom, Grape Tomato and Kalamata Olives in Herb Vinaigrette

Bruschetta with Ricotta, Gorgonzola and Toasted Walnut

An Array of sliced Sweet melons, Berries, Pineapple, Kiwi and Grapes on Italian Platter

Entrée

Chicken Parmesan

Breaded Chicken Breast topped with Mozzarella Cheese and a Zesty Tomato Basil Sauce

Parmesan Crusted Atlantic Salmon – with Lemon Pepper and Dill cream sauce

Pasta Bar

Choice of Two: Penne, Fettuccini, Spaghetti or Linguine

Choice of Two Sauces: Chicken Pesto Cream, Lobster Alfredo, Italian Sausage, Classic Marinara

Roasted Vegetables of Italian Zucchini & Squash

Orange Caesar Salad

Crisp Romaine, Zest of Orange, Shredded Parmesan Cheese & Rustic Croutons

Tomato, Basil and Fresh Mozzarella Cheese Salad

Baby Spinach with Prosciutto, Olives Drizzled with Virgin Olive Oil and Balsamic

Italian Antipasto Salad

Italian Dry Salami, Olives, Marinated Peppers & Mushrooms, Sweet Bell Peppers, Prosciutto ,
Imported Cheese Cubes with Garlic and Herb Vinaigrette

Mulberry Wicker Baskets Filled with

Our Favorite Breads: Fresh Baked Focaccia, Garlic Parmesan, and Dark Peasant Roll with Sweet Butter

Complimentary Starbucks® Coffee, Gourmet Herbal Tea and Fruit Punch
to accompany your Beverages

Price per guest: (Price is subject to a 18% service charge & tax)

24.91/ 100 guests or more

24.37/ 150 guests or more

23.79/ 200 guests or more

The Groom's Choice Dinner Buffet

Light Hors d' oeuvres

Swedish Cocktail Meatballs

Domestic and Imported cheese Served with an Assortment of Crackers

A Bountiful, Cascading Tabletop Display of Beautiful Garden Fresh Petite Vegetables with Country Herb Ranch & Honey Dijon Dip

Entree

Chicken Breast Portofino – Stuffed with Diced Zucchini, Onions, Tomato, Prosciutto and Provolone

Baron of Beef and Virginia Baked Ham

Chef Attended Carving Station, accompanied with Fresh Baked Focaccia, Sweet French, Sourdough Rolls. Stone Ground Mustards and Horseradish Cream

Penne Pasta with Sun-dried Tomato Pesto

Oven Roasted Red Potatoes Parmesan

Grilled Seasonal Mix Vegetables

Topped with a Light Dusting of Crumbled Feta Cheese

Mesclun Salad

Potpourri of Young Spring Lettuce with Walnuts and Raspberry Vinaigrette

Seasonal Fresh Fruit Salad

Mulberry Wicker Baskets Filled with

Our Favorite Breads: Fresh Baked Focaccia, Garlic Parmesan, and Dark Peasant Roll with Sweet Butter

Complimentary Starbucks® Coffee, Gourmet Herbal Tea and Fruit Punch to accompany your Beverages

Price per guest: (Price is subject to 18% service charge & tax)

24.83/ 100 guests or more

24.32/ 150 guests or more

23.67/ 200 guests or more

The Pacific Rim Dinner Buffet

Light Hors d' oeuvres

Malaysian Chicken Satay Skewer with Peanut Sauce

Pot Sticker with Ponzu Sauce

Vegetarian and Chicken Spring Rolls
(Passed Butler Style on Garnished tray)

Entree

Slow Cook Chinese Five Spiced Roast Pork Medallion

Ginger Plum Chicken

Breast of Chicken with Tangy Plum Sauce

Broccoli and Beef

Singapore Style Noodle

Grilled Tofu with Curry Pineapple

Fragrant Jasmine Steamed Rice

Thai Noodle Salad with Sesame Ginger Dressing

Tropical Fresh Fruit Salad

Asian Bok Choy & Napa Cabbage with Ginger Soya Vinaigrette

Complimentary Starbucks® Coffee, Gourmet Herbal Tea and Fruit Punch
to accompany your Beverages

Price per guest: (Price is subject to a 18% service charge & tax)

23.85/ 100 guests or more

23.22/ 150 guests or more

22.76/ 200 guests or more

Diamond Menus:

A Sumptuous Feast Dinner Buffet

A Bountiful, Cascading Tabletop Display of Beautiful Garden Fresh Vegetables with
Country Herb Ranch & Honey Dijon Dip

Domestic and Imported cheese with an Assortment of Crackers

Mini cucumber Cup with Smoked Salmon Cream Cheese

Petite Beef Wellington

Entree

Carved Prime Rib of Beef

Chef Attended Carving Station, accompanied with Fresh Baked Focaccia,
Sweet French, Sourdough Rolls. Stone Ground Mustards, Horseradish Cream and Au Jus

Wild Alaskan Sockeye Salmon in Smirnoff Cream Sauce

Champagne Chicken

Breast of Chicken with Artichoke Hearts and Olives in Champagne Sauce

Cheese Tortellini with Sun-Dried tomato & Pesto Cream Sauce

Oven Roasted Baby Red Potatoes

Blanched Fresh Yellow, Green Beans and Carrots with Buttered Italian Herbs

Tuscan Salad

Crumbled Gorgonzola, Cucumber, Romaine, Olives, Tomato & Onion Salad with Raspberry Vinaigrette

Tomato, Basil and Fresh Mozzarella Cheese Salad

Baby Spinach with Prosciutto, Olives Drizzled with Virgin Olive Oil and Balsamic

Mulberry Wicker Baskets Filled with

Our Favorite Breads: Fresh Baked Focaccia, Garlic Parmesan, and Dark Peasant Roll with Sweet Butter

Complimentary Starbucks® Coffee, Gourmet Herbal Tea and Fruit Punch to
accompany your Beverages

Price per guest: (Price is subject to 18% service charge & tax)

32.72/ 100 guests or more

32.12/ 150 guests or more

31.43/ 200 guests or more

The Father-of-the-Bride Dinner Buffet

A Bountiful, Cascading Tabletop Display of Beautiful Garden Fresh Vegetables with

Country Herb Ranch & Honey Dijon Dip

Roquefort Grapes

Mini Clusters of Green Grapes Rolled in Blue Cheese/Cream Cheese Mixture and Coated with Pistachios

Crab Stuffed Mushrooms

Shrimp and Cheese in Cucumber Cups
(Passed butler style on flower garnished trays)

Menu

Carved Prime Rib of Beef and Apple Stuffed Pork Loin
Chef Attended Carving Station, accompanied with Fresh Baked Focaccia, Sweet French, Sourdough Rolls. Stone Ground Mustards, Horseradish Cream and AuJus

Citrus Rosemary Chicken
Roasted Boneless Chicken Breast with Garlic and Fresh Rosemary Herbs in a Citrus Sauce

Pasta Bar
Choice of Two: Penne, Fettuccini, Spaghetti or Linguine
Choice of Two Sauces: Chicken Pesto Cream, Lobster Alfredo, Italian Sausage, Classic Marinara

Garlic and Chive Mashed Potatoes

Grilled Seasonal Mix Vegetables
Topped with a Light Dusting of Crumbled Feta Cheese

Traditional Caesar Salad with Shredded Parmesan Cheese and Garlic Croutons

Seasonal Fresh Fruit and Melons Artistically Displayed

Mulberry Wicker Baskets Filled with
Our Favorite Breads: Fresh Baked Focaccia, Garlic Parmesan, and Dark Peasant Roll with Sweet Butter

Complimentary Starbucks® Coffee, Gourmet Herbal Tea and Fruit Punch
to accompany your Beverages

Price per guest: (Price is subject to 18% service charge & tax)

31.77/ 100 guests or more

31.22/ 150 guests or more

30.59/ 200 guests or more

Our Bride's Favorite Dinner Buffet

A Bountiful, Cascading Tabletop Display of

Beautiful Garden Fresh Petite Vegetables with
Country Herb Ranch & Honey Dijon Dip

Roquefort Grapes

Mini Clusters of Green Grapes Rolled in Blue Cheese/Cream Cheese Mixture and Coated with Pistachios

Crispy Wonton Cup Filled with Cashew Chicken Salad

Spanakopita

Menu

Carved Beef Tenderloin and Roasted Turkey Breast

Chef Attended Carving Station, accompanied with Fresh Baked Focaccia,
Sweet French, Sourdough Rolls. Stone Ground Mustards, Horseradish Cream, Pan Jus and Cranberry

Wild Alaskan Sockeye Salmon in Smirnoff Cream Sauce

Pasta Bar

Choice of Two: Penne, Fettuccini, Spaghetti or Linguine

Choice of Two Sauces: Chicken Pesto Cream, Lobster Alfredo, Italian Sausage, Classic Marinara

A Medley of Grilled and Roasted Vegetables with Asparagus

Tomato, Basil and Fresh Mozzarella Cheese Salad

Baby Spinach with Prosciutto and Olives Drizzled with Extra Virgin Olive Oil and Balsamic

Traditional Caesar Salad with Shredded Parmesan Cheese and Garlic Croutons

Italian Antipasto Salad

Italian Dry Salami, Olives, Marinated Peppers, Prosciutto, Assortment of Cheese Cubes and
Tossed with Garlic and Herb vinaigrette

Mulberry Wicker Baskets Filled with

Our Favorite Breads: Fresh Baked Focaccia, Garlic Parmesan, and Dark Peasant Roll with Sweet Butter

Complimentary Starbucks® Coffee, Gourmet Herbal Tea and Fruit Punch
to accompany your Beverages

Price per guest: (Price is subject to 18% service charge & tax)

36.88/ 100 guests or more

36.12/ 150 guests or more

35.29/ 200 guests or more

A Taste of Aloha

Light Hors d' oeuvres

Lomi Salmon in Cucumber Cup
Coconut Shrimp Skewer with Chili lime Sauce

Entrée

Choose One of the Following Menu:

A. Kalua Pork and Teriyaki Chicken

20.85 -100 guests or more 20.25 - 150 guests or more 19.65 -200 guests or more

B. Roast Pork Loin and Plum Chicken

20.85 -100 guests or more 20.25 - 150 guests or more 19.65 -200 guests or more

C. Prime Sirloin and Macadamia Nut Crusted Chicken

21.85 -100 guests or more 21.25 - 150 guests or more 20.65 -200 guests or more

D. Citrus Lime Mahi Mahi and Pineapple Teriyaki Chicken

26.85 -100 guests or more 26.25 - 150 guests or more 25.65 -200 guests or more

All Entrée Includes The Followings:

Island Pineapple Rice

Maui Mix Green Salad with Mango Vinaigrette Dressing

Exotic Tropical Fruit Salad

Pineapple and Tomato Salad

Mozzarella Cheese with Fresh Basil, Olive Oil and Balsamic

Hawaiian Sweet Rolls and Butter

Complimentary Starbucks® Coffee, Gourmet Herbal Tea and Mai Tai
(Without the Alcohol) to accompany your Beverages

Light Hors d' oeuvres

Hand Rolled Chicken Taquitos

Margarita Shrimp Skewers

Choose One of the Following Menus:

A. Chicken Fajita and Pork Barbacoa

20.85 -100 guests or more 20.25 - 150 guests or more 19.68 -200 guests or more

B. Chicken Enchilada and Carnita Fajita

20.85 -100 guests or more 20.25 -150 guests or more 19.68 -200 guests or more

C. Pork Barbacoa Tostada and Steak Fajita

20.85 -100 guests or more 20.25 -150 guests or more 19.68 -200 guests or more

D. Tequila Lime Chicken and Carnita Nacho

20.85 -100 guests or more 20.25 -150 guests or more 19.68 -200 guests or more

All Entrée Includes The Followings:

Potato and Cheese Enchilada

Homemade Refried Beans

Spanish Rice

Accompanied with Tostada, Flour Tortilla, Tri color Tortilla Chips,
Shredded Cheese Guacamole, Sour Cream, Jalapeno, Lime Wedges and TwoTypes of Salsa

Nuevo Latino Salad

Fresh Tomato, Black Beans, tortilla Strips, Jalapeno Bacon and Mixed Greens. Served with Cilantro Vinaigrette

Seasonal Fresh Fruit and Berries Display

Complimentary Starbucks® Coffee, Gourmet Herbal Tea and Fruit Punch to
accompany your Beverages

Wedding Barbeque Menu

Light Hors d' oeuvres

Bruschetta with Ricotta, Gorgonzola and Toasted Walnuts

Festive Deviled Eggs

Mulberry Wicker Baskets Filled with

Our Favorite Breads: Fresh Baked Focaccia, Garlic Parmesan, and Dark Peasant Roll with Sweet Butter

Complimentary Starbucks® Coffee, Gourmet Herbal Tea and Lemonade to accompany your Beverages

Choose 1 of the Following selection:

A. Tangy BBQ Chicken and Grilled Tri Tips

21.85 -100 guests or more 21.25 -150 guests or more 20.68 -200 guests or more

B. BBQ Beef Brisket and Tangy BBQ Chicken

21.85 -100 guests or more 21.25 -150 guests or more 20.68 -200 guests or more

C. Slow Cooked Pork Ribs and Tangy BBQ Chicken

22.85 -100 guests or more 22.25 - 150 guests or more 20.68 -200 guests or more

D. Grilled Sausage/Kielbasa Kebabs and Tangy BBQ Chicken

21.85-100 guests or more 21.25 - 150 guests or more 20.68 -200 guests or more

All Entrée Includes your choice of 4 sides:

Corn on the Cobb with Butter

Ranch Style Beans

Individual bag of Potato Chips

Garden Salad – field greens with sweet onions, grape tomatoes, cucumbers and dried cranberries
with house and Italian dressing

Picnic Red Potato Salad

Mango Coleslaw

Santé Fe Salad – Crisp Romaine, jicama, red onion, tomato, corn and black bean in cilantro vinaigrette
Fresh Fruit Salad

Tri Color Pasta Salad with Fresh Vegetables

Tri Color Tortilla Chips & House Made Salsa

Mediterranean Pasta Salad – Orzo pasta with crumbled feta cheese, red onions, tomatoes, olives in
dill vinaigrette

Caprese Romano – Layers of sliced steak tomato, basil and fresh mozzarella cheese. Drizzled with
extra virgin olive oil and balsamic.

Antipasto Medley Salad – Italian dry Salami, olives, marinated peppers, prosciutto, cheese cubes,
garlic and herb vinaigrette

Mango Coleslaw

Tomato, Cucumber, Mozzarella Salad

Traditional Caesar Salad

Sun Ripened Watermelon Slices

Wedding Hors d'oeuvres menu

This Menu is Perfect for a Light Afternoon Cocktail Party Between 2-4 hours.
(May not be suitable to use this menu in lieu of a heavy dinner expected by your guests)

Choose Hot and Cold Items from the List Below:

1 Display, 4 Cold and 2 Hot Items -15.96 - 100 guests or more

1 Display, 5 Cold and 3 Hot Items – 17.84 - 100 guests or more

1 Display, 6 Cold and 4 Hot Items – 19.63 - 100 guests or more

Displays

A Bountiful, Cascading Tabletop Display of Beautiful Garden Fresh Petite Vegetables with Country Herb Ranch Dip & Honey Dijon

A Sumptuous Hannibal's Signature Display of Whole and Sliced Cantaloupe, Honeydew and Watermelons, Hawaiian Pineapple, Seedless Grapes and Strawberries

Extravagant Display of Domestic and Imported Cheeses
Crumbled Bleu, Cheddar, Swiss, Smoked Gouda, Edam, Pepperjack, Provolone, Boursin & Dill Havarti.
Wheels Hollow Out with Chunks of Cheese and Garnish
with Grapes. Served with an Assortment of Crackers

Bruschetta Display

An Array of Grilled Breads Accompanied by Roasted Tomatoes, Marinated Olives, Red Onion, garlic, Fresh Basil, Extra Virgin Olive Oil, Aged Balsamic Vinegar, Parmesan and Fresh Mozzarella Cheese

Cold Items

***Roquefort Grapes -Mini Clusters of Green Grapes Rolled in Blue Cheese/Cream Cheese Mixture and Coated with Pistachios

Baked Brie en Croute with Toasted, Almond, Dried Cranberries and Raspberry Preserve. Served with Gourmet Crackers

***Mini Cucumber Cups with Smoked Salmon Cream Cheese

Festive Deviled Eggs

***Smoked salmon pinwheels (Butlered)

***Andouille Sausage en Croute with Creole Mustard Sauce (Butlered)

***Prosciutto Wrapped Melon on Wooden Forks

***Bruschetta with Olive, Basil, Balsamic Tomatoes & Garlic Ricotta Cheese

***Creamy Crab & Artichoke Dip with French Baguette

Hot Items

***Lemon Garlic Shrimp with Sweet Chili and Parmesan Baguette Crisps

***Teriyaki Glazed Salmon Bites and Pineapple Skewer

Reuben Baked Potato Skin Sauerkraut, Corn Beef, 1000 Island Dressing, Swiss and Parmesan

Jumbo Cheese Ravioli Crisp with Sun-dried Tomato Aioli

***Stuffed Mushroom with Spinach and Gorgonzola

Swedish Cocktail Meatball

***Malaysian Chicken Satay with Peanut Sauce

***Potato and Pea Samosa (vegetarian) with Cilantro Dip

***Mini crab cakes with Tangy Remoulade sauce

***Coconut Jumbo Shrimp on Bamboo Skewer

Complimentary Starbucks® Coffee, Gourmet Herbal Tea and Fruit Punch to accompany your Beverages

*** Suitable for Butler Service

The following upgrade is only available for add on to an existing package. Limited to 50 or more guest and prices are subject to change based on guest count. Please call us for details.

Dazzling Fruit Palm Tree

Skewered Fresh Fruit and Berries Palm Tree. A Magnificent Display That will surely Wow Your Guest and

Make a Lasting Impression!

5ft tall: 325.00 ~ 3 ft tall: 210.00 ~ 2ft tall: 160.00

Spectacular Chocolate Fountain

Belgium Dark or Milk Chocolate 5.50/guest

(Chocolate are also available in different colors, ask for details)

Served with Strawberries, Bananas, Apples, Rice Krispy Treats, Pretzels, Cookies and Marshmallows

Beverages Station 2.50/guest

Assortment of Soda (Regular & diet) Bottled water and Lemonade

China & Stemware Packages, linen and other services

The Wedding China & Stemware Packages

Includes: China Plate, Two Forks, knife, Linen Napkin, Water Goblet, Champagne flute and Dessert Plate
4.75/per guest

Linens for Dining Tables - Call us!

Uniformed Professional Staff

Professional staff rate is \$25 per hrs with a minimum 4 hrs. Staff hours are estimated and are billed portal to portal. Billing starts at arrival time and ends after buffet /equipments are remove from event. If your event should run longer than anticipated, your invoice will be adjusted

Wine, Champagne, and Beer Service

Service includes one bartender for 4 hours as well as alcohol liability insurance of a million dollars. We will also provide ice, tubs and cocktail napkins for the bar. No corkage Fee - 250.00

Additional Bartender 25.00 Per Hour

Alcohol Handling Fee

Alcohol handling fee of \$125 will be added if any of our staff open and serve client wine, champagne or beer at a public venue like a community hall, etc. It includes a million dollars liability insurance coverage for alcohol related incident. There will be no charge if client has professional hired bar service and our staff will just be helping pour and serve the alcohol beverages under the supervision of the professional bar service.