



*Your Dreams*



*Your Love*



*Your Memories*

# *Wedding Catering Guide*



# *Complimentary Reception Amenities*

*All Reception Packages include the following:*

- *China, glass and silverware*
- *Room set up with head table, lap length house linens for guests tables, mirror tiles with 3 votive candles and standard floor length linens for the gift table, guest book table and cake table.*
- *Experienced banquet captain to cut and serve your wedding cake, includes china plates, dessert forks and white beverage napkins.*
- *Fresh fruit punch, ice water and coffee service*
- *Our professional event staff is here to walk you through the entire planning process.*



# Reception Packages

## **Silver Reception Package \$24.95 Per Person**

*Domestic Cheese Display with Assorted Crackers & Sliced French Baguette*

*Fresh Fruit Display with Lemon & Honey Yogurt Dip*

*Fresh Vegetable Tray with Bacon Ranch Dip*

*Choice of Three Hors D' Oeuvres (Choose 3 for a total of 6 pieces per person):*

- *Cheddar & Bacon Filled Mushroom Caps*
- *Pineapple BBQ Meatball Skewer*
- *Ginger Chicken Satay with Coconut Peanut Sauce*
- *Meatball & Button Mushroom Skewer in Beef Burgundy Sauce*
- *Smoked Sausage & Bacon Skewers in a Brown Sugar Glaze*
- *Fajita Beef Quesadilla with Sour Cream and Salsa*
- *Coconut Chicken with Orange Dipping Sauce*
- *Mango Curry Chicken Salad on a English Cucumber*
- *Brown Sugar Brie*
- *Warm Parmesan Artichoke Dip with Pita Chips*
- *Spinach and Crab Dip with Baguette Rounds*



# Reception Packages

## **Gold Reception Package \$34.95 Per Person**

*Domestic Cheese Display with Assorted Crackers & Sliced French Baguette*

*Fresh Fruit Display with Lemon & Honey Yogurt Dip*

*Fresh Vegetable Tray with Bacon Ranch Dip*

*Choice of Three Hors D' Oeuvres (Choose 3 for a total of 6 pieces per person):*

- *Cheddar & Bacon Filled Mushroom Caps*
- *Pineapple BBQ Meatball Skewer*
- *Ginger Chicken Satay with Coconut Peanut Sauce*
- *Meatball & Button Mushroom Skewer in Beef Burgundy Sauce*
- *Smoked Sausage & Bacon Skewers in a Brown Sugar Glaze*
- *Fajita Beef Quesadilla with Sour Cream and Salsa*
- *Coconut Chicken with Orange Dipping Sauce*
- *Mango Curry Chicken Salad on a English Cucumber*
- *Brown Sugar Brie*
- *Warm Parmesan Artichoke Dip with Pita Chips*
- *Spinach and Crab Dip with Baguette Rounds*

## **Pasta Table**

*Penne Pasta with a Wild Mushroom & Tarragon Cream Sauce*

*Bowtie with Basil Pesto & Sundried Tomatoes*

*Toppings Include: Grilled Diced Chicken, Diced Tomatoes,  
Chopped Scallions, Parmesan Cheese, Olives,  
Artichoke Hearts and Grilled Onions and Peppers*



# Reception Packages

## **Diamond Reception Package \$32.95 Per Person**

*(Minimum of 50 guests)*

*Domestic Cheese Display with Assorted Crackers & Sliced French Baguette*

*Fresh Fruit Display with Lemon & Honey Yogurt Dip*

*Fresh Vegetable Tray with Bacon Ranch Dip*

*Choice of Three Hors D' Oeuvres (Choose 3 for a total of 6 pieces per person):*

- *Cheddar & Bacon Filled Mushroom Caps*
- *Pineapple BBQ Meatball Skewer*
- *Ginger Chicken Satay with Coconut Peanut Sauce*
- *Meatball & Button Mushroom Skewer in Beef Burgundy Sauce*
- *Smoked Sausage & Bacon Skewers in a Brown Sugar Glaze*
- *Fajita Beef Quesadilla with Sour Cream and Salsa*
- *Coconut Chicken with Orange Dipping Sauce*
- *Mango Curry Chicken Salad on a English Cucumber*
- *Brown Sugar Brie*
- *Warm Parmesan Artichoke Dip with Pita Chips*
- *Spinach and Crab Dip with Baguette Rounds*

***Carving Station*** (Please add a \$100.00 Carver Fee to this package)

*Roast Turkey served with Silver Dollar Rolls*

*Cranberry Orange Mayonnaise and a Creamy Dijon Mustard*



# *Complimentary Buffet Amenities*

*All Buffet Packages include the following:*

- *China, glass and silverware*
- *Room set up with head table, lap length house linens and cloth napkins for guest tables, mirror tiles with 3 votive candles, standard floor length linens for the gift table, guest book table and cake table*
- *Buffet service time of 1 ½ hours*
- *Experienced banquet captain to cut and serve your wedding cake, includes china plates, dessert forks and white beverage napkins.*
- *Iced Tea, ice water and coffee service during the meal*
- *Fruit Punch Station available during wedding cake service*
- *Our professional event staff is here to walk you through the entire planning process.*



# Wedding Buffets

**Minimum of 50 Guests Please**

***\$27.95 Per Person with choice of 1 Entrée***

***\$34.95 Per Person with choice of 2 Entrées***

***Entrée Choices:***

- *Chicken Piccata with Caper Cream Sauce*
- *Roasted Chicken Florentine*
- *Parmesan Crusted Tilapia with Chive Butter Sauce*
- *Roasted London Broil with Creamy Horseradish & Beef Au Jus*
- *Roasted Pork Tenderloin with Sweetened Raspberry Vinegar Sauce*
- *Portobello Mushroom Napoleon*
- *Lemon Parmesan Chicken with White Wine Chive Sauce*

***Buffet Includes:***

- *Baby Greens with Red and Yellow Cherry Tomato and Basil with a Roasted Tomato Vinaigrette Dressing*
- *Tomato, Cucumber, Mozzarella & Parmesan Salad*
- *Appropriate Starch*
- *Fresh Seasonal Vegetables*
- *Dinner Rolls and Butter*



# *Ala Carte Menu Options*

***All items below are served ala carte and include appropriate china and silverware as well as linens for food and beverage tables and service staff. All additional items are priced separately.***

## **Hot Hors d' oeuvres**

(priced at 2 pieces per person)

<i>Chipotle Maple Bacon wrapped Chicken</i>	<i>\$2.00 per person</i>
<i>Coconut Chicken with Orange Dipping Sauce</i>	<i>\$2.50 per person</i>
<i>Ginger Chicken Satay with Coconut Peanut Sauce</i>	<i>\$6.00 per person</i>
<i>Sausage Bites with White Wine and Dijon Mustard</i>	<i>\$3.00 per person</i>
<i>Maple-Glazed Apple Rumaki</i>	<i>\$2.00 per person</i>
<i>Bacon and Cheddar Stuffed Mushrooms</i>	<i>\$3.75 per person</i>
<i>Smoked Sausage and Bacon Skewer in a Brown Sugar Glaze</i>	<i>\$3.00 per person</i>
<i>Mini Crab Cakes with Cajun Remoulade Sauce</i>	<i>\$4.50 per person</i>
<i>Crab and Risotto Balls</i>	<i>\$3.00 per person</i>
<i>Bacon Wrapped Scallops</i>	<i>\$8.00 per person</i>
<i>Meatball &amp; Button Mushroom Skewer in Beef Burgundy Sauce</i>	<i>\$3.00 per person</i>
<i>Pineapple BBQ Meatball Skewer</i>	<i>\$3.00 per person</i>
<i>Fajita Beef Quesadilla served with Sour Cream and Salsa</i>	<i>\$4.25 per person</i>
<i>Beef Tenderloin Yakitori</i>	<i>\$4.75 per person</i>
<i>Brown Sugar Brie with Pecans</i>	<i>\$5.50 per person</i>
<i>Vegetable Egg Rolls with Spicy Dipping Sauce</i>	<i>\$3.50 per person</i>



# *Ala Carte Menu Options*

***All items below are served ala carte and include appropriate china and silverware as well as linens for food and beverage tables and service staff. All additional items are priced separately.***

## **Cold Hors d' oeuvres**

*(priced at 2 pieces per person unless noted)*

<i>Shrimp Cocktail with Cajun Remoulade and Cocktail Sauce (3 per person)</i>	<i>\$8.50 per person</i>
<i>Prosciutto Wrapped Melon with Dijon Dipping Sauce</i>	<i>\$3.25 per person</i>
<i>Roasted Garlic Hummus and Smoked Salmon Bruschetta</i>	<i>\$7.00 per person</i>
<i>Cool Salmon Canapés</i>	<i>\$2.50 per person</i>
<i>Mango Curry Chicken Salad on a English Cucumber</i>	<i>\$4.00 per person</i>
<i>Cucumber Rounds with Feta and Tomato</i>	<i>\$2.25 per person</i>
<i>Tomato, Basil and Mozzarella Skewer</i>	<i>\$3.00 per person</i>
<i>Crostini with Spicy Mango Shrimp Salsa</i>	<i>\$2.50 per person</i>
<i>Mini Curried Chicken Tart</i>	<i>\$4.95 per person</i>
<i>Ham and Cream Cheese Pinwheels</i>	<i>\$2.00 per person</i>
<i>Assorted Finger Sandwiches includes Turkey, Ham and Chicken Salad</i>	<i>\$2.95 per person</i>

## **Savory Cheesecakes**

*Served with Crackers and Baguette Rounds*

<i>Roasted Vegetable Cheesecake – serves 15-20 guests</i>	<i>\$37.95 each</i>
<i>Savory Pesto and Sundried Tomato Torte- serves 30 – 40 guests</i>	<i>\$82.25 each</i>



# *Ala Carte Menu Options*

***All items below are served ala carte and include appropriate china and silverware as well as linens for food and beverage tables and service staff. All additional items are priced separately.***

## ***Gourmet Dips and Displays***

*(priced by the person unless noted)*

### *Hot Dips*

<i>Warm Parmesan Artichoke Dip with Pita Chips</i>	<i>\$3.00 per person</i>
<i>Spinach and Crab Dip with Baguette Rounds</i>	<i>\$3.50 per person</i>
<i>Warm Queso with Tortilla Chips</i>	<i>\$3.00 per person</i>

### *Cold Dips*

<i>Creamy Mediterranean Dip with Pita Chips</i>	<i>\$2.25 per person</i>
<i>Tortilla Chips with Salsa</i>	<i>\$2.00 per person</i>
<i>Fresh Baja Guacamole and Tortilla Chips</i>	<i>\$3.00 per person</i>
<i>Red Pepper Hummus and Pita Chips</i>	<i>\$3.00 per person</i>
<i>Tzatziki Cucumber Yogurt Dip with Pita Chips</i>	<i>\$2.00 per person</i>

### *Cold Displays*

<i>Fresh Crudités with Ranch Dip</i>	<i>\$3.00 per person</i>
<i>Seasonal Fresh Fruit Display</i>	<i>\$3.50 per person</i>
<i>Domestic Cheese Display with Crackers</i>	<i>\$3.50 per person</i>
<i>Antipasto Platter Display with Baguette Rounds</i>	<i>\$5.00 per person</i>



# *Ala Carte Menu Options*

*All items below are served ala carte and include appropriate china and silverware as well as linens for food and beverage tables and service staff. All additional items are priced separately. Minimum of 50 guests and a fee of \$100.00 will be applied for all carving stations.*

## **Carving Stations**

*All Carved Items are sold by the person. Carved by a Uniform Chef and served with Assorted Mini Rolls and Listed Condiments.*

<i>Roast Breast of Turkey with Cranberry and Orange Mayonnaise and Creamy Dijon Mustard</i>	<i>\$ 4.00 per person</i>
<i>Roasted Beef Tenderloin with Horseradish Aioli and Stone Ground Mustard Sauce</i>	<i>\$12.95 per person</i>
<i>Mustard Apricot Glazed Ham with Honey Mustard Sauce</i>	<i>\$ 3.50 per person</i>
<i>Roast Pork Loin with Chipotle Mayonnaise</i>	<i>\$ 3.95 per person</i>



# *À la Carte Menu Options*

All items below are served ala carte and include appropriate china and silverware as well as linens for food and beverage tables and service staff. All additional items are priced separately. Minimum of 50 guests.

## **Specialty Stations**

### *Mashed Potato Martini Bar*

*\$7.50 per person*

*Yukon gold and Sweet Potatoes served with Whipped Butter and Sour Cream*

*Choose Five of the Following Toppings:*

*Chopped Scallions, Crumbled Bacon, Shredded Cheddar Cheese, Country Gravy, Brown Gravy, Caramelized Onions, Fried Onion Crisps, or Mini Marshmallows*

### *Martini Mac N' Cheese Bar*

*\$7.99 per person*

*Cavateppi Corkscrew Pasta*

*Choice of: Four Cheese or Gorgonzola Cheese*

*Choice of: Grilled Sliced Sausage, Italian Sausage or Grilled Sliced Chicken*

*Accompaniments of: Scallions, Crumbled Bacon, Parmesan Cheese, Caramelized Onions and Sautéed Mushrooms*

### *Seasonal Salad Station*

*\$6.50 per person*

*Choose 3 of the following Salads*

*Fresh Fruit with Vanilla Cream Sauce*

*House-Tossed Caesar Salad*

*Strawberry Salad with Chocolate Balsamic Dressing*

*Spinach Salad with Mandarin Oranges, Cranberries and*

*Pumpkin Seeds with Poppy Seed Dressing*

*Jicama Mango Salad*

*Mixed Greens with a Lemon Vinaigrette Dressing*

### *Pasta Table*

*\$9.00 per person*

*Penne Pasta with a Wild Mushroom & Tarragon Cream Sauce*

*Bowtie with Basil Pesto & Sundried Tomatoes*

*Toppings Include: Grilled Diced Chicken, Diced Tomatoes,*

*Chopped Scallions, Parmesan Cheese, Olives, Artichoke*

*Hearts and Grilled Onions and Peppers*



# *Additional Rental Options*

## ***Linens***

<i>85" White or Black Square Linens for Round Tables</i>	<i>\$ 3.00 per table</i>
<i>114" White or Black Rectangle for 6' or 8' Banquet Tables</i>	<i>\$ 3.00 per table</i>
<i>Black Table Linen with Black Skirt for 6' or 8' Banquet Tables</i>	<i>\$18.00 per table</i>
<i>Floor length Linens in Standard Colors</i>	<i>\$22.00 per table</i>
<i>Cloth Napkin in Standard Colors</i>	<i>\$ .75 per napkin</i>

*Other linen colors, depending on availability, may be placed as special orders. Specialty linens are also available for your food and guest tables at an additional cost. Floor length or specialty linens require a 3 week advanced notice. Please contact the catering department so we can discuss options for your special day.*

## ***Attendants***

*Pricing for all reception and/or meal events includes a 4 hour event from start to finish. If more time is desired, a fee of \$20.00 per hour, per attendant will be added to your event. Station Chefs, if required, are charged at \$25.00 per hour per station with a minimum of four hours.*

## ***Outside Vendors***

*Please make sure that you provide a list of vendors and their set up time and requirements as part of the planning process. As we are not responsible for their deliveries and set up, we do need to make arrangements with the building's security department so that vendors have access to the room. All vendors delivering to CityPlex Towers will need to access the building through the loading dock area when loading and unloading their items.*

## ***Leftover Food and Beverage Removal***

*Due to food safety liability, guest may not remove any food from the function site except for items brought in from pre arranged vendors.*

## ***Outside Food Policy***

*Sodexo is the contracted Food Service Company for all spaces on the ORU Campus as well as Skyline 60 and the Atrium at CityPlex Towers. No outside food is allowed in these areas with the exception of a wedding cake or/or specialty cake. Please notify the catering department when discussing details of your event concerning set up and delivery requirements for the cake.*



# *Information & Policies*

## **Decorations**

We let your wedding planner determine your unique style for the wedding and reception. Your planner or coordinator is responsible for arranging all decorations from outside vendors.

## **Deposits**

*A catering deposit of 50% of the estimated amount will be required upon signing the catering contract and will be applied to your final bill.*

## **Guarantee**

*Final confirmation of the anticipated number of attendees will be required 10 days prior to your event for catering preparation.*

## **Payment**

*The estimated balance of the event will be required when you provide us with your final guarantee. Visa, Master Card, Discover and American Express are valid payment methods. Sorry, we do not accept checks as payment.*

## **Service Charge/Tax**

*A 20% taxable service charge and 8.517% Sales Tax will be added to all catering services.*