

# Cardoos Catering Wedding Packages

ALL WEDDING PACKAGES INCLUDE ALL CHINA, SILVERWARE, LINENS AND WAITSTAFF

## Silver Formal Sit-Down

*Hors d' Oeuvres International - Cheese Platter, Variety of European and Domestic Cheeses, Served with Fruit and Gourmet Crackers. Spinach and Artichoke Crudités.*

*Hors d'Oeuvres - Hand passed to guests - Lollipop Lamb Chops with Rosemary, Tuscany Bruschetta, Oriental Battered Shrimp, Greek Spanikopita, and Baked Stuffed Mushroom Caps.*

*Plated Salad - Baby greens tossed with English cucumbers and grape tomatoes, served with aged balsamic vinaigrette.*

*Basket of Rolls - Place on each table with butter*

*Entrees - Choice of two: Vegetarian, Sirloin Medallion topped with a Champignon Sauce, Pollo Con Bacon and Traditional Stuffing, Encrusted Salmon Served with crème' fraiche All entrees served with roasted red bliss potatoes and grilled vegetables*

*The Grand Finale - Café Colombian freshly brewed Colombian supreme coffee regular and decaffeinated, international tea with slices of lemon*

.....\$54.95

## Gold Sit-Down

*Stations Jumbo Gulf Shrimp with Cocktail Crab Claws with a homemade cocktail sauce, International cheese tray with a variety of European and domestic cheeses served with fruit and gourmet crackers, Spinach Artichoke Crudités, Calzone turnover bite-size.*

*Hors d'Oeuvres - Hand passed to guests - Coco Shrimp, Lollipop Lamb Chops with Rosemary and Crème' Fraiche, Tuscany Bruschetta, Greek Spanikopita, Baked Stuffed Mushroom Caps, Scallops Wrapped in Bacon*

*Plated Salad - Served with Aged Balsamic Vinaigrette*

*Entrees Choice of 2 Beef Tenderloin topped with an Onion Jam, Pistachio Encrusted Salmon, and Grilled Chicken Breast Stuffed with Pesto, Tomato and Fresh Mozzarella Cheese.*

*All entrees' are served with roasted red bliss potatoes and grilled seasonal vegetables.*

*The Grand Finale - Viennese table, assorted European Pastries, chocolate dipped strawberries, chantilly, chocolate ganache, hazelnut meringue, mini-cannoli, French Éclairs and much more.*

.....\$64.95

## Silver Buffet

*Hors d' Oeuvres International Cheese Tray a variety of European and Domestic served with fruit and gourmet crackers. Crudités, fresh cut vegetables served with a Spinach Dip. Calzone Bite-size Italian Bread.*

*Hors d' Oeuvres - Hand Passed To Guest - Battered Shrimp, Tuscany Brochette, Spanikopita, Beef Tenderloin over a Crostini topped with Onion Jam, Scallops Wrapped in Bacon.*

*Garden Salad Served with an Aged Balsamic Dressing*

*Basket of Assorted Bread served with Butter*

*Main Event Hand Carved by the Chef (Choice of Two)*

*Roasted Sirloin, Chicken Roulade, Cranberry Chicken, Roasted Pork with sun dried tomatoes and goat cheese [ask the Chef about the Vegetarian Option]*

*Harvest Rice, Grilled Vegetables*

*Fresh Brewed Coffee regular and decaffeinated, international tea with Lemon*

.....\$48.95

## Gold Sit-Down Buffet

*Hors d' Oeuvres Stationary Jumbo Shrimp, Crab Claws, International Cheese Platter, a variety of European and Domestic Cheeses, Crudités fresh cut vegetables served with an Artichoke Dip, Atlantic Salmon, Home Made Sushi*

*Hors d' Oeuvres Hand Passed to Guest Lollipop Lamb Chop with Rosemary, Coconut Shrimp, Bruchetta, Greek Spanikopita, Baked Stuffed Mushrooms, Scallops wrapped in Bacon, Beef Tenderloin on a garlic Rusk.*

*Garden Salad served with an aged Balsamic Dressing*

*Fresh Assorted Rolls*

*Main Event Beef Tenderloin Served with assorted Toppings, Apple Chicken Wrapped in Bacon, vegetarian option available (other options available)*

*Roasted Bliss Potatoes, Assorted Grilled Vegetables*

*The Grand Finale - Viennese Table Assorted European, Fresh fruit tarts, éclairs, chocolate truffles and much more*

.....\$59.95

## Platinum Sit-Down Buffet

*International Cheese Platter, European and Domestic cheeses served with fruit and gourmet crackers, Vegetable Crudités, fresh cut vegetables served with an Spinach artichoke Dip, Middle Eastern Fantasy, Stuffed green leaves, Hummus and Tabouli, Home Made Sushi, Atlantic Salmon with capers, Tuscany Antipasto, black olives, roasted Red peppers and much more.*

*Hors d' Oeuvres - Hand passed to guest - Lollipop Lamb Chop with rosemary, Coco Shrimp, Italian Bruchetta, Chicken Curry on a Canapé, Spanikopita, Baked Stuffed Mushrooms caps, Mini-Beef Brochettes, Beef Tenderloin topped with an Onion Jam, Scallops Wrapped in Bacon served with a Honey Sauce.*

*Garden Salad - Plated Individually*

*Basket of Bread on Each Table with Butter*

*Roast Sirloin Poivre, Encrusted Salmon, Choice of Vegetarian Option*

*Roasted Red Bliss Potatoes, Grilled Seasonal Vegetables.*

*The Grand Finale Viennese Table- Assorted European Fingers pastries, Chocolate Ganache, Hazelnut Meringue, Truffles and much more*

*Fresh Brewed Coffee Regular and Decaffeinated with Assorted Tea*

.....\$62.95

## Cocktail Reception

*Hors d' Oeuvres - Hand passed to guest - International Cheese Platter, European and Domestic cheeses, Crudités fresh cut vegetables served with an artichoke Dip, Tuscany Antipasto Display, Middle Eastern Fantasy Display, grape leaves, hummus, stuffed grape leaves and much more, Calzone mini bite meat Italian bread, Atlantic Salmon Served with English Capers served with mini rye.*

*Lollipop Lamb Chops with rosemary, Coco Shrimp, Mayan Quesadilla, Italian Bruchetta, Beef Tenderloin on a garlic Rusk topped with an Onion Jam, Baked Stuffed Mushrooms, Chicken Curry Canapé, Scallops wrapped in Bacon, Italian Bruchetta.*

*Grand Finale Station - Assorted European Pastries, Chocolate Ganache, Meringue, Truffles, Bread Pudding and much more.*

*Regular Coffee and Decaffeinated - Assorted Tea Served with Lemon Slices*

.....\$38.95