

QCrew Catering Wedding Menu

WELCOME STATION - ICE TEA AND SEASONAL INFUSED WATER

SIGNATURE STATIONERY DISPLAY

ANY THREE OF THE FOLLOWING STATIONERY ITEMS:

- VEGETABLE CRUDITÉ WITH SELECT DIPPING SAUCE
- CHEESE AND FRUIT DISPLAY WITH ASSORTED CRACKERS
- MARINATED TOMATO BRUSCHETTA WITH HOMEMADE CROSTINIS
- HOMEMADE NACHO CHIPS AND GUACAMOLE AND SALSA
- ROASTED RED PEPPER HUMMUS AND FRESH BAKED PITA

THE ROUND UP - SELECT FROM THE FOLLOWING

- SLOW ROASTED BEEF BRISKET OR HERB ROASTED SALMON DISPLAY
- JUICY BBQ, HERB ROASTED OR GRILLED PINEAPPLE CHICKEN
- BBQ PULLED PORK OR HERB ROASTED PORK LOIN
- CLASSIC RICE PILAF OR ROSEMARY ROASTED POTATOES
- GRILLED MARINATED VEGETABLES OR EGGPLANT ROLANTINI
- BLACK BEAN AND CORN SALAD OR VEGETABLE PASTA SALAD
- GRANDMA'S POTATO SALAD OR SESAME NOODLE SALAD
- GARDEN SALAD OR CAESAR SALAD
- PENNE VODKA OR MAC AND CHEESE
- FRESH BAKED DINNER ROLLS W/ CORN BREAD OR TEXAS TOAST

GRILL CHEFS TO COME ON SITE TO PREP THE MENU, FINISH COOKING ON SITE, SET UP THE BUFFET, BREAK DOWN THE BUFFET AND THEIR WORK STATION, CLEANUP THEIR AREA AND PACK UP ANY LEFT OVERS

YOUR PRESENTATION WILL BE TASTEFULLY USING WITH SELECT BASKETS, STAINLESS CHAFING DISHES, CERAMIC OR GALVANIZED PLATTERS, BUFFET LINENS PRESENTED TO COMPLIMENT YOUR DECOR. UPSCALE DISPOSABLES ARE INCLUDED. ASK YOUR CATERING ADVISOR TO SEE PHOTOS OF OUR PRESENTATIONS.

INCLUDED STAFFING, SERVERS BASED ON YOUR NEEDS. (ADDITIONAL MAY BE NEEDED IN EVENTS THAT CONTACT CHINA, SILVER, GLASSWARE, ETC)

WEDDING EVENT SUPPORT TO COVER ASSOCIATED EVENT COST AND MAY INCLUDE SITE VISITS, ADDITIONAL LABOR, TRAVEL AND SPECIAL EQUIPMENT. THIS WILL COVER UNIQUE VENUE COSTS INCLUDING THE GEOGRAPHICAL CHALLENGES OF THIS VENUE. THIS COVERS MOST ADMINISTRATIVE EFFORTS PLUS AN EVENT SPECIALIST AND AN ASSIGNED CAPTAIN FOR YOUR BIG DAY. YOU WILL HAVE PEACE OF MIND AND BE ABLE TO RELAX KNOWING YOU ARE IN THE BEST OF HANDS!

COFFEE SERVICE - COFFEE, DECAF SET UP WITH ALL NECESSARY CONDIMENTS AND CUPS, STIRRERS.

DESSERT - SIGNATURE FRUIT COBBLER OR COOKIES AND BROWNIES

BASED ON 100 GUESTS

\$72 PER GUEST

PLUS 10% GRATUITY & SALES TAX

BASED ON 150 GUESTS

\$68 PER GUEST

PLUS 10% GRATUITY & SALES TAX

BASED ON 200 GUESTS

\$62 PER GUEST

PLUS 10% GRATUITY & SALES TAX

OTHER WEDDING ENHANCEMENTS YOU MAY LIKE TO ADD:

PASSED HOR'DOURVES \$16.95 PER GUEST

PICK 3 FROM GROUP A

CROSTINI GARLIC BREAD TOASTS WITH FRESH MOZZARELLA, ROASTED PEPPERS AND BASIL
CHICKEN SATE WITH A THAI PEANUT SAUCE
ITALIAN STUFFED MUSHROOM CAPS WITH SAUSAGE & PECORINO ROMANO
TRADITIONAL PIGS IN THE BLANKET WITH ZESTY HORSERADISH SAUCE
SESAME CHICKEN FINGERS WITH POLYNESIAN GLAZE
BAKED BRIE BITES W/ CANDIED WALNUTS AND JAM
HONEY GLAZED RICOTTA CROSTINI
CAP'N CRUNCH CHICKEN TENDERS
PULLED PORK SLIDERS ON HAWAIIAN BREAD WITH GRILLED PINEAPPLE

PICK 2 FROM GROUP B

BABY CRAB CAKES SERVED WITH REMOULADE SAUCE
COCONUT SHRIMP WITH A MANGO DIPPING SAUCE
SHRIMP COCKTAIL (TRADITIONAL)
CRAB STUFFED MUSHROOMS
FILET MIGNON CROSTINI WITH A HORSERADISH MAYO
SEA SCALLOPS WRAPPED IN BACON
BLACKENED SCALLOP SLIDERS WITH HOMEMADE GUACAMOLE

SWEET PEA ICE CREAM - \$250 PLUS \$4.95 PER GUEST

SWEET PEA ICE CREAM - A SELECTION AMAZING GOURMET ICE CREAM SERVED FROM AN ENVIRONMENTALLY FRIENDLY ICE CREAM TRUCK. A REAL CROWD PLEASER!

DESSERTS

SIGNATURE CUPCAKES
6 INCH CELEBRATORY CAKE TOPPER
ASSORTED COBBLER STATION, FRESH BAKED PIES
SMORES BAR
MINI CANNOLIS AND PASTRIES
MADDALENA'S CHEESECAKE DISPLAY AND/ OR MADDALENA'S CHEESECAKE WEDDING CAKE
FRESH BAKED BROWNIES, TARTS, WHOOPIE PIES, COOKIE BARS
HOMEMADE COOKIES & FUDGE BROWNIES

BRIGADEIROS

ASSORTED CHOLATE TRUFFLES THAT MAY BE CUSTOMIZED TO YOUR TASTE. CHOOSE FROM A WIDE VARIETY OF FLAVORS.

ADD TO YOUR COFFEE STATION \$2.25 PER GUEST
CUSTOMIZED BOXED WEDDING FAVORS \$4.95 FOR 2