

Affordable Catering

The Formal Inclusive Wedding Menu

HORS D'OEUVRES

(choose three)

Vine-ripened Tomato and Mozzarella Caprese Salad Display
Assorted Cheese Display with a Carved Swan Melon, Bunches of Grapes and Berries. Served with Crackers
Garden Vegetable and Relish Tray with a Southern Ranch Dip
(Crispy Veggies, Olives, Pepperoncini and Gherkin Pickles)
Seasonal Fresh Fruit Artistically displayed on Silver Trays with a Dark Chocolate Fondue

SALAD

(choose one)

California Salad with Zinfandel Vinaigrette, Garden Salad with Creamy Balsamic,
Bleu Cheese and Walnut Salad with Balsamic Vinaigrette,
Spinach Salad with Honey Dijon, Caesar Salad with Creamy Caesar Dressing
Baby Mixed Green Salad with Zinfandel Vinaigrette

STARCH

(choose one)

Sour Cream Dill Potatoes, Garlic New Potatoes, Au Gratin Potatoes w/ Imported Swiss,
Pan Roasted Baby Potatoes with Rosemary, Vidalia Onion Scalloped Potatoes
Parmesan Pasta, Tri-Color Cheese Tortellini with Creamy Alfredo Sauce, Wild and White Rice Pilaf

VEGETABLE

(choose one)

Roasted Vegetables, Glazed Baby Carrots, Sauteed Broccoli with Toasted Sesame Seeds,
Green Bean Amandine, French Green Beans with Caramelized Shallots and Dijon, Grilled Asparagus with Herb Garlic Butter

FIRST ENTREE

(choose one)

Chicken Portobello - Portobello Mushrooms, Caramelized Onions, and topped with Provolone Cheese
Chicken Frances - Stuffed with Italian Sausage, Mozzarella Cheese, and Spinach then covered with a Pink Sauce
Smothered Chicken - Topped with Mushrooms, Sauteed Onions, Green Peppers and topped with Provolone Cheese
Blackberry Key Lime Chicken - Lightly dusted with Flour, sauteed in Olive Oil with a Blackberry Key Lime Sauce on the side
Stuffed Chicken Marsala - Stuffed with Mushrooms and Mozzarella Cheese and topped with a Marsala Wine Sauce

SECOND ENTREE

(choose one)

Chef Carved, Herb Crusted Top Sirloin Roast served with Horseradish Cream Sauce & Au Jus; Roasted Cornish Hens with an Herb Butter
Seafood Pasta Primavera with Shrimp, Crab and Scallops; Herb Crusted Raspberry Glazed Pork Loin
(can be cooked to order)

Dinner Rolls and Bakery Fresh Breads with Butter

Gourmet Coffee Station with Whipped Cream, Chocolate Shavings, Cocoa and Cinnamon
Wedding Punch with Fountain

PACKAGE INCLUDES

China Package including Silverware, Water Goblets, Champagne Flutes, and Linen Napkins on Guest Tables ·
Standard Floor Length Linens for Guest, Food, Drink, Head, Wedding Cake, and Guest Register Tables ·
Centerpiece for Buffet · Catering Coordinator · Banquet Captain · Service Staff · Gratuity · Facility Fee Not Included

\$43.99 per person for 200 or more people · \$44.99 per person for 100 or more people

\$48.99 per person for 75 or more people · \$52.99 per person for 50 or more people

\$64.99 per person for 25 or more people

Price Does Not Include 7% Sales Tax & Delivery

4108 Gunn Highway · Tampa, FL 33618

(813) 962-1525 · Fax (813) 960-1910

info@AffordableCatering.net · www.AffordableCatering.net



We Accept All Major Credit Cards



© 2015 Affordable Catering

Effective 3/1/15
25 person minimum