

*Elmina
Catering*
Event Management

Dear Bride & Groom,

We would like to first congratulate you on your upcoming wedding. We are honored to be considered for your catering needs. We would love to experience this wonderful time with you. Allow us to show you how vital we can be to the success of your special day.

When planning a wedding, you want everything to be perfect. Here at Elmina Catering & Event Management, we offer full service catering that will be sure to please even the most discerning palate. We can even provide all of your rentals and wait-staff. Once we get the opportunity to sit down with you, we will suggest menus that would best compliment your reception based on your service style, presentation requirement, and budget. We can also provide you with a proposal to show you all of the costs prior to booking with us so that you won't have any surprises later.

During your reception, our event manager will be there to oversee your reception so that you and your family can enjoy your guests to the fullest! Our talented and professional staff will assist you in planning your unforgettable wedding. From linen selection, entertainment, floral, music, cake, and photography needs. Allow the staff of Elmina Catering & Event Management to show you why we stand out from the rest.

Sincerely,

Mrs. Willyne Ross

Director of Catering & Special Events

Buffet or Plated Wedding Package I

Display

Fresh Fruit, Cheese & Crudite Display

Salads

Select one of the following:

Classic Caesar Salad

Tossed Garden Salad

Elmina Catering's House Salad: Mixed field greens with dried sweetened cranberries, glazed pecans/walnuts, crumbled feta cheese, and a balsamic vinaigrette

Choice of One Entrée

Herb Roasted/Baked Chicken with pan gravy

Garlic Pesto Stuffed Chicken Breast with a wild mushroom cream sauce

Chicken Piccata

Sliced Roast Beef with Mushroom Madeira Sauce

Pan Seared Tilapia with Lemon Butter Sauce

Broiled Salmon Topped with Cajun Shrimp Sauce or Creamy Lemon Butter Dill Sauce

Penne Pasta with Grilled Chicken, Sun-Dried Tomatoes, Kalamata Olives & a Gorgonzola Cream Sauce

Vegetable Lasagna

Chef's Choice of Fresh Vegetable

Rosemary Roasted Baby Potatoes/ Garlic & Parmesan Whipped Potatoes

OR

Yellow Rice with mixed vegetables

Assorted Breads & Butter

Iced Tea or Fresh Lemonade

\$20.50pp

Buffet or Plated (dual plate) Wedding Package II

Display

Fresh Fruit, Cheese & Crudite Display

Hors D'oeuvres

Choice of One selection. View list in the back of package.

Salads

Select one of the following:

Classic Caesar Salad

Tossed Garden Salad

Elmina Catering's House Salad: Mixed field greens with dried sweetened cranberries, glazed pecans/walnuts, crumbled feta cheese, and a balsamic vinaigrette

Choice of Two Entrée

Herb Roasted/Baked Chicken with pan gravy

Garlic Pesto Stuffed Chicken Breast with a wild mushroom cream sauce

Chicken Piccata

Sliced Roast Beef with Mushroom Madeira Sauce

Pan Seared Tilapia with Lemon Butter Sauce

Broiled Salmon Topped with Cajun Shrimp Sauce or Creamy Lemon Butter Dill Sauce

Penne Pasta with Grilled Chicken, Sun-Dried Tomatoes, Kalamata Olives & a Gorgonzola Cream Sauce

Vegetable Lasagna

Chef's Choice of Fresh Vegetable

Rosemary Roasted Baby Potatoes/ Garlic & Parmesan Whipped Potatoes

OR

Yellow Rice with mixed vegetables

Warm Rolls & Butter

Iced Tea or Fresh Lemonade

\$28.50pp

Buffet Wedding Package III

Display

Fresh Fruit, Cheese & Crudite Display

Hors D'oeuvres

Choice of Two selections. View list in the back of package.

Salads

Select one of the following:

Classic Caesar Salad

Tossed Garden Salad

Elmina Catering's House Salad: Mixed field greens with dried sweetened cranberries, glazed pecans/walnuts, crumbled feta cheese, and a balsamic vinaigrette

Choice of Three Entrée

Herb Roasted/Baked Chicken with pan gravy

Garlic Pesto Stuffed Chicken Breast with a wild mushroom cream sauce

Chicken Piccata

Sliced Roast Beef with Mushroom Madeira Sauce

Pan Seared Tilapia with Lemon Butter Sauce

Broiled Salmon Topped with Cajun Shrimp or Creamy Dill Sauce

Penne Pasta with Grilled Chicken, Sun-Dried Tomatoes, Kalamata Olives & a Gorgonzola Cream Sauce

Vegetable Lasagna

Chef's Choice of Fresh Vegetable

Rosemary Roasted Baby Potatoes/ Garlic & Parmesan Whipped Potatoes

OR

Yellow Rice with mixed vegetables

Warm Rolls & Butter

Iced Tea or Fresh Lemonade

\$37.50pp

Hors D'oeuvres List

Hot

Lobster Bisque in Martini or Shot Glass
Mini Crab Cakes with tomato remoulade
Pulled BBQ Chicken Sliders
Miniature Burgers/Sliders
Mini Philly Cheese steak sandwiches
Papaya Garlic Shrimp Skewers
Calypso Butterfly Shrimp
Hot Crab & Artichoke Dip with toasted baguette
Creamy Spinach & Roasted Artichoke Dip
Mac & Cheese (served in martini glass)
Jerk Chicken Skewers with sweet duck sauce
Herb Chicken Skewers with pineapple glaze
Cocktail Franks wrapped in puff pastry
Scallops wrapped in hickory smoked bacon
Mini Chicken egg rolls
Mini Vegetable egg rolls
Southwest Spring Rolls with avocado mousseline
Bourbon BBQ Cocktail Meatballs
Creamy Puree of Mashed Potatoes with Chorizo Sausage on Asian Spoons
Beef Satay with sweet chili sauce & Thai peanut sauce
Chicken Satay with Thai peanut sauce
Herb Crusted Salmon Skewers with Dijon mousseline
Lobster Mac & Cheese served in martini glass with wafer garnish
Cocktail Beef Patties (mild or spicy)
Cocktail Chicken Patties (mild or spicy)
Italian Sausage Stuffed Mushroom Caps
Jerk Chicken Wings
Fried Wingettes
Lobster Bites with Orange Buerre Blanc served on Asian Spoons
Cocktail Lamb Chops with rosemary mousseline
Spiced Chicken Lollipop with guava or pineapple glaze
Mini Shepherd's Pie Tartlets
Warm Butternut & Green Apple Soup

Cold

Wild Mushroom & Goat Cheese Tartlet

Miniature BLTs

Assorted Sushi served with wasabi & soy sauce

Domestic & Imported Cheese Display

Fresh Fruit, Cheese, & Crudite Display

Hummus Display with pita chips

Chilled Shrimp Cocktail with zesty sauce

Plantain Chips with mango salsa

Zesty Crab Salad served on plantain chips

Endive Petals with Gorgonzola & Glazed walnuts

Fresh Mozzarella, Pesto, & Roasted Pepper on crostini

Smoked Salmon with dill cream cheese on a toasted crostini

Plattered Deli Meats of Roasted Turkey, Roast Beef, Ham, & Cheese with condiments & bakery rolls

Fresh Basil & Tomato Bruschetta served on garlic toast

Stuffed Cherry Tomato

Chilled Cucumber Soup served in shot glass

Trio of Mini Café Sandwiches: Brown Sugar Ham, Oven Roasted Turkey, & Peppered Roast Beef

Please visit our website for updated options of Entrée, Pasta, Vegetable, & Starch Items

www.ElminaCatering.com

Beverage Package



Open Bar Packages includes the cost of one licensed & insured bartender. Additional bartender may be needed for large events.

Beer, Wine, & Soda Bar (4 hours)

This option includes domestic & imported bottled beer, house wine selections, coke, diet coke, sprite, cocktail napkins, plastic cups, bar equipment, bar fruit, & ice --\$13.50 pp

Premium Open Bar (4 hours)

This bar is stocked with premium brands of dark & white liquors, house wine selections, imported & domestic bottled beer, sodas, & all bar supplies & equipment----\$18.50pp

Semi-Premium Open Bar (4 hours)

This bar is stocked with semi-premium brands of dark & white liquors, house wine selections, imported & domestic bottled beer, sodas, & all bar supplies & equipment-----\$16.50pp

Rail Open Bar (4 hours)

This bar is stocked with rail brands of dark & white liquors, house wine selections, imported & domestic bottled beer, sodas, & all bar supplies & equipment-----\$14.50pp

Soda & Juice Bar (4 hours)

This bar is stocked with coke brand sodas and a variety of juice options including lemonade, sweet tea or wild raspberry iced tea, cocktail cups, bar supplies/equipment-----\$6.50pp

Stock Your Own Bar (4 hour min)

You provide the alcohol, chasers, mixes, bar fruit, plastic cups, cocktail napkins, ice, etc. We provide the bartender only! ----- Bartender fee is \$30.00 per hour (1/2 hour set up and 1/2 hour clean up must be included in bartender time for all packages.)

Additional Services:

Assorted Bar Glassware is available at a cost of \$.75 per glass (3 glass/per person recommendation)

General Information

Payment Plans

We accept all forms of payment. We offer our clients three convenient payment plans to choose from.

Option 1 (2 Payments): A 50% deposit is made when the contract is signed. The second payment of the total is due two weeks prior to the event.

Option 2 (3 Installments): Payments are made in three equal installments. One third (1/3) of the contract value is due when the contract is signed. The second payment is due six weeks prior to the event, and the final payment is due two weeks prior to the event.

Option 3 (Monthly Installments): Payments are made in equal monthly installments until your event date. The first payment of 25% of the total is made at the signing of the contract, and the remaining balance is divided in equal monthly installment until two weeks prior to the event date. When this option is selected, each payment may be made electronically and can be taken automatically on the date chosen.

If these options are not convenient for the client, we can customize a payment schedule to reflect their budget needs. For either option, the final payment is subject to revision if changes are made to the contract. All bills must be settled before the reception or service will not be rendered. All credit card payments are subject to a separate 3% credit card processing fee.

Rentals

Hot menu selections require warming on-site. Unless otherwise stated, your catering proposal will include buffet equipment to include chafers, rechauds, serving utensils & buffet tablecloth. Unless otherwise stated, your catering proposal will also include our standard table-setting which includes: Dinner Plate, Fork, Knife, Dessert Plate, Fork, Water Goblet, & Dinner Napkin @5.75pp. Client can elect to add additional rental items.

Service Personnel

Unless otherwise stated, your catering proposal will include kitchen staff, Front of the House Staff (waiters, bartenders) and an Event Manager to manage your event staff and to ensure your event is ran smoothly.

Contact Info:

(301) 839-3307-Office

(888) 401-5634-fax

Serving the DC, VA & MD areas

Sales@ElminaCatering.com

www.ElminaCatering.com