

# Offsite Wedding & Other Event Packages

# Comfort Food for the Soul

Whether you want traditional wedding fare or something unique, we've got you. During your individual tasting, we will craft a menu to bring your vision to life. From tacos, because that's what you had on your first date, to incorporating your family heritage with curried goat and fufu, your wedding menu will reflect you. If there's something you want that you don't see on our menus, just ask. With our reasonable packages and transparent pricing, you don't have to worry about any unexpected fees.

# All off-site wedding catering packages include:

- All set-up and clean-up pertaining to the serving of food will be handled by the staff of Emerald City Catering.
- Event food service staffing.
- Water service during dinner.
- Cake cutting.
- Quotes available for number of guests other than standard packages.
- Standard white or black linen tablecloths provided for buffet tables and/or appetizer tables, if applicable. Tablecloths for guest and other tables available for additional charge.
- Packages pricing includes all standard charges except for sales tax and venue catering charges.

# Ask about our Rehearsal Dinners & Bridal Showers At our place or yours

Email oz@emeraldcitycatering.com for more information.

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# **Appetizer Packages**

Treat your guests during cocktail hour to tide them over until dinner. Served from an appetizer station with clear disposable plates and cocktail napkins. Select from the following items:

#### Hot

- BBQ Rumyaki (Bacon Wrapped Water Chestnuts in Big Boss BBQ Sauce) GF
- Maple Rumyaki **GF**
- Parmesan Artichoke Dip w/Crostini
- Petite Pulled Pork Sliders
- Buffalo Chicken Sliders
- Bite Size Burgers
- Gourmet Grilled Cheese Triangles Vegetarian
- Italian Grilled Cheese Vegetarian
- Meatballs (Italian, Swedish, BBQ or Teriyaki) GF except Swedish
- Vegetable Samosas Vegetarian
- Petite Loaded Potato Skins GF
- Cocktail Reubens
- Assorted Petite Quiche
- Cauliflower "Wings" with Herbed Dip Vegan/GF
- Sweet Chili Rice Acorn Squash Shooters Vegan/GF
- Pesto Flatbread Pizzas Vegetarian
- Sundried Tomato Flatbread Pizza Vegetarian

## Chilled

- Watermelon Rounds w/ Mascarpone Cheese & Pistachio Dust Vegetarian/GF
- Fig Toast w/ Goat Cheese & Balsamic Drizzle
   Vegetarian
- Bruschetta Crostini Vegan
- Caprese Skewers Vegetarian
- Charcuterie & Cheese Display
- Jumbo Shrimp Platter with Cocktail Sauce GF
- Tenderloin Silver Dollar Sandwiches
- Antipasto Skewers
- Fresh Fruit Display Vegan/GF
- Fresh Vegetable Display Vegetarian/GF
- Hummus with Pita Chips Vegan
- Sticky Mango Rice Cups Vegetarian

**3 appetizers** - \$10.95/person **4 appetizers** - \$12.95/person **5 appetizers** - \$14.50/person

For **Passed Appetizers**, add \$3.50/person



# **Causal Comfort**

With a laid-back vibe, our non-traditional fare will fill your guests at a budget-friendly price. Served Buffet-Style. Includes compostable disposable plates, napkins and utensils with bottled water on the buffet.

To upgrade to **china-like disposable plates**, add \$1.50/person.

To upgrade to standard china plates, silverware rolled in white or black linen napkins and water goblets with water service, add \$6.00/person.

# Taco/Nacho Bar

Who doesn't love tacos? A tasty, make-your-own taco and nacho bar. Includes:

Soft Flour & Corn Tortillas, Hard Taco Shells & Tortilla Chips

### Meats - Choose three (3)

- Seasoned Ground Beef
- Carne Asada
- Barbacoa
- Cilantro Lime Chicken
- Chicken Tinga
- Al Pastor
- Carnitas
- Chorizo

## Rice - Choose one (1)

- Arroz con Sofrito-Mexican Rice
- Arroz con Gandules-Puerto Rican Rice with Pigeon Peas
- Cilantro Lime Rice

Vegetarian Refried Beans, Nacho Cheese Sauce, Shredded Lettuce, Black Olives, Diced Onions, Sliced Jalapeno Peppers, Salsa, Pico de Gallo, Queso Fresco, Cheddar-Jack Cheese, Guacamole, Sour Cream, Cilantro and Diced Tomatoes.

#### **Price**

**100** People - \$3,725 **125** People - \$4,325 **150** People - \$5,195 **175** People - \$6,075 **200** People - \$6,950



# Italian Pasta Buffet

Meat Lasagna, Vegetarian Lasagna, Cheese Stuffed Jumbo Shells (Vegetarian). Served with Buttery Garlic Bread Sticks and a Mixed Greens Salad.

#### **Price**

**100** People - \$3,575 **125** People - \$4,125 **150** People - \$4,950 **175** People - \$5,795 **200** People - \$6,625

# **BBQ Buffet**

Includes Cornbread, Dinner Rolls and Butter.

# Meats - Choose two (2)

- BBQ Pulled Pork GF
- Smoked Beef Brisket GF
- BBQ Baby Back Ribs GF
- BBQ Pulled Chicken GF
- Grilled BBQ Chicken Bone-in or Boneless, Skinless Breasts GF

# Sides - Choose three (3)

- Mashed Potatoes with Gravy GF without Gravy
- Big Boss Baked Beans GF
- Creamy Coleslaw GF/Vegetarian
- Creamy Potato Salad GF/Vegetarian
- Mac & Cheese Vegetarian
- Italian Pasta Salad Vegetarian

### **Vegetables - Choose one (1)**

- Sweet Corn GF/Vegan
- Collard Greens GF
- Cheesy Broccoli **GF/Vegetarian**
- Steamed Tricolor Vegetable Blend Vegan/GF

#### **Price**

**100** People - \$3,895 **125** People - \$4,525 **150** People - \$5,450 **175** People - \$6,375 **200** People - \$7,295



# Pig Roast Buffet

Includes Cornbread, Dinner Rolls and Butter. Whole Pig Roasted & Served with an additional Chicken Option.

# Meats - Choose one (1)

- BBQ Pulled Chicken GF
- Grilled BBQ Chicken Bone-in or Boneless, Skinless Breasts GF

# Sides - Choose three (3)

- Mashed Potatoes with Gravy GF without Gravy
- Big Boss Baked Beans GF
- Creamy Coleslaw GF
- Creamy Potato Salad Vegetarian
- Mac & Cheese Vegetarian
- Italian Pasta Salad Vegetarian

#### **Vegetables - Choose one (1)**

- Sweet Corn Vegan/GF
- Collard Greens GF
- Cheesy Broccoli GF/Vegetarian
- Steamed Tricolor Vegetable Blend Vegan/GF

#### **Price**

**100** People - \$4,950 **125** People - \$5,695 **150** People - \$6,725 **175** People - \$7,775 **200** People - \$8,795



# **Classy Comfort**

With a more elevated feel, these buffets are still a departure from traditional wedding cuisine. These packages include standard china, standard silverware rolled in white or black linen napkins and water goblets with water service. Additional charges for tablecloths, specialty china, other color napkins, other silverware, or chair covers.

## **Custom Pasta Stations**

Tantalizing custom dish created before your eyes. Each guest chooses from an assortment of toppings and our chef will personalize a meal just for them. Penne pasta (**GF Pasta and/or Zoodles available by host request**) with guest choice of:

Marinara Sauce, Alfredo Sauce, Italian Sausage, Diced Ham, Diced Chicken, Pepperoni, Bacon Bits, Diced Onions, Diced Green Pepper, Sliced Mushrooms, Parmesan Cheese, Mozzarella Cheese, Black Olives, and Scallions. Includes a Mixed Greens Salad, Buttery Garlic Bread Sticks and Chicken Parmesan.

#### **Price**

**100** People - \$5,195 **125** People - \$5,795 **150** People - \$6,695

# **Grand Buffet**

Includes Mixed Greens Salad with Assorted Dressings, Dinner Roll and Butter. For plated salads, add \$3.00/person.

#### Meats - Choose two (2) or three (3)

- Herb Roasted Chicken Bone in chicken, seasoned perfectly and roasted to perfection GF
- Roast Pork Loin with Cranberry-Apple Chutney GF
- Maple-Walnut Chicken & Waffles Boneless/skinless chicken breast in a maple syrup and balsamic vinegar reduction topped with toasted walnuts served on a golden waffle. Can be served without waffles as a GF option.
- Chicken Marsala Boneless/skinless chicken breast in a sweet Marsala wine & mushroom sauce
- Chicken Picata Boneless/skinless chicken breast in a buttery lemon caper sauce
- Beef Stroganoff Tender beef tips in a creamy mushroom gravy



- Slow Roasted Sliced Beef in gravy or au jus **GF in au jus**
- Roasted Prime Rib Carving Station (additional \$16/person) GF
- Baked Cod with Lemon Butter Sauce (additional \$5/person) GF
- Sweet Chili Rice Acorn Squash Vegan/GF
- Tofu Pad Thai Vegan/GF

## Sides - Choose two (2)

- Mashed Potatoes with Gravy **GF without Gravy**
- Mashed Sweet Potatoes **GF/Vegetarian**
- Garlic-Dill New Potatoes GF/ Vegan
- Herb Roasted Red Potatoes GF/Vegan
- Long Grain & Wild Rice with Dried Cranberries GF
- Buttered Noodles Vegetarian
- Mac & Cheese Vegetarian
- Loaded Twice Baked Potato Cakes Mashed Potatoes with Bacon Bits, Cheddar Cheese & Green Onion GF

# **Vegetables - Choose one (1)**

- Green Bean Almandine **GF/Vegan**
- Orange Glazed Ginger Carrots GF/Vegetarian
- Cinnamon Roasted Butternut Squash GF/Vegan
- Roasted Root Vegetables GF/Vegan
- Steamed Tricolor Vegetable Blend **GF/Vegan**
- Sauteed Asparagus with Sundried tomatoes GF/Vegan

#### **Two Meats**

Price

**100** People - \$4,925 **125** People - \$5,675 **150** People - \$6,695 **175** People - \$7,725 **200** People - \$8,775

**Three Meats** 

Price

**100** People - \$5,225 **125** People - \$6,050 **150** People - \$7,150 **175** People - \$8,250 **200** People - \$9,375



# **Upscale Elegance**

Individual plated dinners served at the table: Includes a House Salad, Dinner Rolls, & Butter. **Signature Salad (**Mixed Greens with Apple, Cranberry, Walnuts, Blue Cheese and Raspberry Vinaigrette Dressing) or **Caesar Salad – Add \$3.50/person.** 

### Choose Two (2) entrees:

- Maple-Walnut Chicken & Waffles Boneless/skinless chicken breast in a maple syrup and balsamic vinegar reduction topped with toasted walnuts served on a golden waffle. Can be served without waffles as a GF option.
- Mango Chicken GF
- Chicken Cordon Bleu
- Chicken Marsala Boneless/skinless chicken breast in a sweet Marsala wine & mushroom sauce
- Chicken Picata Boneless/skinless chicken breast in a buttery lemon caper sauce
- Stuffed Pork Chop Filled with a savory white/wild rice & dried cranberries filling GF
- Beef Filet with Mushroom Wine Sauce (additional \$10/person) GF
- Roasted Prime Rib of Beef (additional \$16/person) GF
- Baked Cod with Buttery Lemon Sauce (additional \$5/person) GF
- Baked Cod Piccata (additional \$5/person)
- Mandarin Orange Cod (additional \$5/person)
- Portobello Parmesan served on a bed of penne pasta Vegetarian
- Sweet Chili Rice Acorn Half an acorn squash filled with jasmine rice and sweet chili sauce Vegan/GF
- Tofu Pad Thai Vegan

# Choose One (1) side:

- Duchess Potatoes GF/Vegetarian
- Potatoes Dauphenoise w/ Fontina Cheese GF/Vegetarian
- Loaded Twice Baked Potato Cakes GF
- Herb Roasted Red Potatoes **GF/Vegan**
- White and Wild Rice Pilaf GF
- Sweet Potato Gratin GF/Vegetarian
- Cranberry Apple Chutney GF/Vegan



# Choose One (1) - Vegetable:

- Green Bean Almandine **GF/Vegan**
- Orange Glazed Ginger Carrots **GF/Vegetarian**
- Cauliflower Au Gratin GF/Vegetarian
- Tricolor Vegetable Blend **GF/Vegan**
- Sauteed Asparagus with Sundried tomatoes **GF/Vegan**

#### Price

**100** People - \$6,050 **125** People - \$6,850 **150** People - \$7,950 **175** People - \$9,025 **200** People - \$10,125



# **Dessert**

The following dessert options are available either served from a dessert table or served plated at guest tables.

- Flourless Chocolate Cake GF
- Carrot Cake
- Tiramisu
- Cheesecake
- Assorted Mini Desserts Station Assorted Mini Trifles, Tiramisu Shooters, Mini Cream Puffs, Mini Eclairs, Mini Cheesecakes

#### **Price**

**Dessert Station** - \$6.95/person **Plated Table Service** - \$8.95/person

# **Coffee Service**

Includes coffee, cups, sweeteners & creamer.

## **Price**

**Coffee Station** - \$3/person **Table Service** - \$6/person



# **Late-Night Snack**

Keep your guests energized with a late-night snack to keep the party going.

# Soft Pretzel Bar

Warm, soft pretzels with various toppings, including nacho cheese, cream cheese, mustard & cinnamon sugar. **\$8.95/person** 

## Nacho Bar

Tortilla chips with salsa, guacamole, nacho cheese & sour cream. **\$6.95/person** 

# **Grilled Cheese Triangles**

Cast iron grilled cheese, crispy on the outside, melty on the inside. **\$5.95/person** 

#### **Poutine Bar**

The traditional French fries with gravy & cheese curds. Alternate toppings include smoked brisket shavings, pulled pork, nacho cheese, bacon bits, green onions, melted chocolate & cinnamon sugar. \$9.95/person

## **Mashed Potato Bar**

Mashed Potatoes with Shredded Cheese, Cheese Sauce, Bacon Bits, Brisket Bites, Chives, Sour Cream, Garlic Seasoning & French's Fried Onions

\$9.95/person

# Polish & Pierogis

Emerald City Catering's own polish sausage with cheese & potato pierogis will keep your guests dancing through the evening.

\$9.95/person

#### Sliders

BBQ pulled pork & buffalo chicken sliders flavored with Big Boss Sauces. **\$8.95/person**