

Caribbean Elegance 1



BUTLERED HORS D'OEUVRES

cocktail beef patties

spicy ground beef in light, flaky pastry

mini crab cakes with remoulade

pumpkin soup shooters

STATIONS

1. CARVING STATION

jerk turkey or roasted leg of lamb

coco bread

roasted red pepper butter

2. HORS D'OEUVRE STATION

grilled shrimp and plantain with mango sauce

grilled chicken kabobs

fresh fruit kabobs

3. DIP STATION

assortment of dips

served with crostini, carrot straws, celery spears & broccoli florettes

DESSERT

service of provided wedding cake

| | |
|---------------------------|---------|
| Menu | \$35.75 |
| STATION EQUIPMENT PACKAGE | \$ 5.25 |
| STATION SETUP & BREAKDOWN | \$ 7.50 |
| STATION GUEST SERVICE | \$ 7.50 |

TOTAL MENU COST **\$56.00/guest**

Station Service Style

Equipment Package and other Amenities

All station menus include the following amenities:

I. STATION EQUIPMENT PACKAGE

❖ STATIONS

- linen table cloth (our standard satin ivory)
- china hors d'oeuvre plates
- dinner forks
- silver chafing dishes
- disposable napkins

❖ GUEST TABLES

- Small tables informally set for 25% of guests only
- floor length linen table cloths (our standard ivory)
- Informal place setting

❖ DESSERT SERVICE

- china dessert plates
- dessert forks

2. STATION SETUP & BREAKDOWN

- ❖ includes entire banquet hall set up according to coordinator's floor plan and set up instructions (2 hours)
- ❖ includes clean up to reception site specifications (1 hour)

3. STATION GUEST SERVICE

- ❖ 3 station attendants
- ❖ 1 server for every 40 guests
- ❖ 1 chef & 1 kitchen assistant
- ❖ banquet hall manager
- ❖ based on 3 hours of guest service

4. CAKE CUTTING SERVICE IS COMPLIMENTARY





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Planning your Reception

Follow these 3 easy steps:

1. Select your reception style

2. Choose your menu.

You may select a package in the appropriate reception style category or design a custom menu using the A LA CARTE selections available in our menu packet or during your consultation.

3. Call your consultant to schedule a consultation.

During your consultation we take the time to get to know more about you and your wedding to tailor your desired menu for your specific reception needs and guest. Afterwards we are able to produce a more accurate price for the number of guest you will have, your menu selections, and any upgrades that will complete the experience you are hoping to achieve.

- The prices quoted are subject to an 18% gratuity and applicable sales tax..
- Prices based on party of 100 guests, price adjustments may be necessary for smaller parties.
- All parties subject to a site visit fee.
- Additional costs may be incurred based on amenities not provided by your site of choice.
- Prices subject to change without notification.