

# Caribbean Elegance 2



## **BUTLERED HORS D'OEUVRES**

**cocktail beef patties**

*spicy ground beef in light, flaky pastry*

**fresh fruit kabobs**

*decorative display of tropical fruit threaded on skewers*

## **STATIONS**

### **1. CARVING STATION**

**jerk turkey or roasted leg of lamb**

**coco bread**

**roasted red pepper butter**

### **2. SEAFOOD / PASTA STATION**

**macaroni pie**

*macaroni and cheese Caribbean style, a distinctive dish*

**baked whiting filet**

*with lemon pepper or mushroom sauce*

### **3. SALAD STATION**

**rainbow salad**

*served with your choice of mango or ranch dressing*

## **DESSERT**

**service of provided wedding cake**

Menu	\$21.00
STATION EQUIPMENT PACKAGE	\$ 5..25
STATION SETUP & BREAKDOWN	\$ 7.50
STATION GUEST SERVICE	\$ 7.50

**TOTAL MENU COST** **\$41.25/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**





## **Caribbean Caterers Inc.**

12352 Wilkins Avenue Rockville, MD 20852

Phone: (301) 255-0001 Fax: (301) 255-0003

sales@caribbeancaterers.com

Twitter : CaribbeanCater

Facebook: Caribbean Caterers

# *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.