

Hors D'oeuvre Reception



BUTLERED HORS D'OEUVRES

fresh fruit kabobs

fresh pineapple, mango, kiwi, strawberries, globe grapes served on skewers

grilled chicken kabobs

chicken breast, vegetables and fruit grilled on a skewer

cod fish balls with tamarind sauce

cod fish and potato fritters

cocktail pattie assortment

beef, chicken or vegetables in a light, flaky pastry

curried vegetable canapes

mini pastry cups filled with curried chick peas and topped with mango chutney

DESSERT

service of provided wedding cake

Menu	\$16.50
COCKTAIL EQUIPMENT PACKAGE	\$ 2.75
COCKTAIL SETUP & BREAKDOWN	\$ 7.20
COCKTAIL GUEST SERVICE	\$ 4.80
TOTAL MENU COST	\$31.25/guest

Cocktail Service Style

Equipment Package and other Amenities

All cocktail menus include the following amenities:

I. COCKTAIL EQUIPMENT PACKAGE

❖ DESSERT SERVICE

- china dessert plates
- dessert forks

❖ GUEST TABLES

- Small cocktail style tables or tall café tables or a combination of the two should be used. Ask us about providing these tables if your site does not already provide them
- floor length linen table cloths (our elegant ivory)

2. COCKTAIL 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. COCKTAIL GUEST SERVICE

- 1 server for every 30 guests
- 1 chef & 1 kitchen assistant
- banquet hall manager
- based on 2 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.