

Saint Lucia



HORS D'OEUVRE STATION

gourmet vegetable platter

*display of asparagus spears, red and yellow peppers, grape tomatoes, broccoli, cauliflower and carrots
served with a homemade ranch dressing*

gourmet fruit display

decorative display of pineapple, papaya, mango, strawberries, blackberries and grapes

BUFFET

shrimp creole

butterfly shrimp sauteed in a rich creole sauce of fresh tomatoes, green peppers and onion

orange roasted chicken breast

macaroni pie

macaroni and cheese Caribbean style (a distinctive dish)

red beans & rice

roasted vegetables with a lemon herb sauce

cauliflower, red bell peppers, portabella mushrooms

gourmet bread basket

homemade dinner rolls, coco bread

DESSERT

service of provided wedding cake

Menu	\$32.50
BUFFET EQUIPMENT PACKAGE	\$13.60
BUFET SETUP & BREAKDOWN	\$ 8.75
BUFFET GUEST SERVICE	\$ 8.75
TOTAL MENU COST	\$63.60/guest

Buffet Service Style

Equipment Package and other Amenities

All buffet menus include the following amenities:

1. BUFFET SERVICE EQUIPMENT

❖ **BUFFET**

- china dinner plates
- silver serving pieces
- silver chafing dishes

❖ **DESSERT SERVICE**

- china dessert plates
- dessert forks

❖ **GUEST TABLES**

- floor length premium linen (our elegant ivory) - seat 10 per table
- linen napkins (our elegant standard ivory)
- silver dinner knife & fork
- water goblet, champagne glass

2. BUFFET STYLE 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. BUFFET STYLE GUEST SERVICE

- ❖ 1 server for wedding party, full service style
- ❖ 1 server for every 20 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.