

# Traditional

5- course full service dinner



## HORS D'OEUVRE

**grilled shrimp and plantain with mango sauce**

*jumbo grilled gingery shrimp and fried plantain served with fresh mango puree*

## SALAD

**mixed baby salad greens with raspberry vinaigrette**

## PASTA

**smoked salmon pasta imperial**

*bow tie pasta in a creamy smoked salmon sauce*

## ENTREE

**blackened prime rib**

*6 ounce rib eye steak seared with special Caribbean blackening spices*

served with

**herb cream potatoes**

and

**steamed asparagus bundle**

*tender stalks of asparagus steamed & seasoned*

## DESSERT

**service of provided wedding cake**

MENU	\$38.50
FULL SERVICE EQUIPMENT PACKAGE	\$16.75
FULL SERVICE SETUP & BREAKDOWN	\$13.50
FULL SERVICE GUEST SERVICE	\$16.75

**TOTAL MENU COST** **\$85.50/guest**

# *Plated Service Style*

## *Equipment Package and other Amenities*

*All plated menus include the following amenities:*

### **1. EQUIPMENT PACKAGE**

- floor length linen table cloths (our elegant ivory) for guest tables
- linen napkins (our elegant standard ivory)
- place setting (china dinner, bread, dessert & salad plates; silver flatware; water goblet and champagne glass)
- plate warming equipment

### **2. FULL SERVICE SETUP & BREAKDOWN**

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

### **3. FULL SERVICE GUEST SERVICE** based on 3 hours of guest service

- 1 server for every 10 guests, including wedding party
- 2 chefs & 1 pantry
- banquet hall manager

### **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.