

Winter Wonderland

4-course full service dinner



SOUP COURSE

cream of pumpkin soup

roasted Spanish pumpkin simmered into a creamy soup with a cinnamon bouquet

SALAD COURSE

mixed salad greens with warm brie dressing

MAIN COURSE

duet plate:

seared tuna medallions

jerk London broil

with coconut curry sauce

calypso rice

brown rice, carrots and corn delicately spiced

grilled vegetables

grilled cauliflower, red pepper, zucchini & squash with a lemon herb dressing

DESSERT

service of provided wedding cake

MENU	\$29.75
FULL SERVICE EQUIPMENT PACKAGE	\$15.25
FULL SERVICE SETUP & BREAKDOWN	\$13.00
FULL SERVICE GUEST SERVICE	\$15.00

TOTAL MENU COST **\$73.00/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





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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.