

The Food Muse

Catering & Event Planning

Get Inspired!

Original Tempting Creative Food
To Inspire You & Your Guests

2014 Wedding Concept Menu Promotion

Venetian Cichetti Station

A Delicious Assortment of

Authentic Venetian Hors D'oeuvre

Including Traditional Tomato and Basil Bruschetta
Gorgonzola with Rosemary & Honey Soaked Walnuts

Set on Imported Tile

Tuscan Spinach Dip with Cubed Baguette

Polpettini Small Bite Meatballs in Basil Marinara

Melon and Prosciutto

Bocconcini Fresh Mozzarella Bites

Offered in Festive Radicchio Cups

Marinated Vegetable Giardinere

Roasted Red Peppers, Marinated Artichokes

Sliced Italian Bread, Bread Stix and Assorted Crackers

Station Opens as Guests Arrive

Chef Attended Carving Station

Garlic and Sage Rubbed Top Round of Beef

Served with Haricot Verts Green Beans with Shallot and Bacon

Also Served with Caesar Salad

Crisp Romaine in a Creamy Caesar Dressing with

Shredded Aged Parmesan Cheese and Herbed Garlic Crouton

Station Also Includes

Mini Dollar Rolls, Horseradish Aioli

Rosemary Cabernet Au Jus

Smashed Potato Sundae Bar

An Ice-cream Scoop Full of Delicious

Buttermilk Smashed Potatoes

Served in Mini Sundae Cups

Offered with Cheddar and Monterey Cheese

Bacon Bits, Green Onion

Sautéed Mushroom Sage Brown Gravy

Butter and Sour Cream

Yummy Fun!

You May Substitute with Quattro Formaggio

Dressed Up Mac & Cheese Bar

Above Dinner Stations Open for a Minimum of 1.5 Hours

Stations Beautifully Set with Floor Length Linen

High Quality White Square Biodegradable Plates

Silver Disposable Utensils and White Napkins at Stations

Dessert Station

Food Muse Espresso Infused Mocha Fudge Fondue

Set Impressively on Glass Blocks

Offered with Delectable Edibles Including:

Strawberries, Donut Holes, Rice Krispy Treats

Marshmallows, Banana, Pretzel Stix

A Food Muse Favorite for Kids of Every Age!

Café Station

Guests Enjoy Colombian Coffee, Assorted Herbal Tea and Decaf

Station Offered with Sugar, Sweeteners

Creamers, Stirrers, Flavored Syrups

Opens with Dessert

Ask Us About our Specialty Chef Made Whipped Cream Flavors!

45. Per Guest

Inclusive of Tax & Service

Minimum Guarantee of 150 Guests

Venue Fees Additional

Bartending Available Please Call Us for Pricing

Must Book by April 1st, 2014 for Promotional Pricing

New Clientele Only

Based On Availability

125 - 149 Guests 50. Per Guest

100 - 124 Guests 55. Per Guest

75 - 99 Guests 60. Per Guest

The Food Muse Has Several Partner Venues

Throughout Montgomery, Chester, Berks, Bucks and Lehigh County

We are happy to help you find the venue that works best for your taste and budget!

Let Our Experienced Food Muse Team Work for You!

Pricing Includes

Professional Planning Assistance through our FM Team
Party Captain Throughout Reception
Floor Length Linens for All Food Stations
Guest Table Linens for 60" Round Tables
Minimum Seating 8 Guests Per Table
All High Quality Disposables
Including Silver Durable Utensils
White Square Eco Friendly Plates
White Dinner Napkins, White Cocktail Napkins
Plastic Tumblers for Your Bar
Citrus Water Beverage Dispenser for Your Bar
5 Hour Event Time Frame
All Necessary Delivery, Setup and Service for
FM Food and Beverage
Floor Planning Assistance
Bride & Groom Champagne Flutes

We are happy to accommodate your dietary needs!

Thank You for Your Interest in The Food Muse!

We Look Forward to Serving You

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