

[wedding menus]



[859-292-2454] www.current-catering.com

[Wedding Package #1]

- 4 hour event
- Unlimited coffee, tea, water, and soft drinks
- Cake cutting service
- Complete catering room setup
- Skirted head table, gift table, and cake table
- All staff
- Standard china, flatware, and white table linens
- Your choice of stock linen napkins
- Standard buffet setup

MENU-Buffet \$35.00+

(18% service charge and 6% sales tax)

Served house salad with house made ranch and Italian dressings Champagne chicken Tricolor tortellini with sundried tomato pesto sauce Roasted red potatoes with garlic and parmesan Butter glazed carrots Green beans amandine Assorted bread with butter

MENU-Served \$40.00+

(18% service charge and 6% sales tax)

Served house salad with house made ranch and Italian dressings Champagne chicken Tricolor tortellini with sundried tomato pesto sauce Roasted red potatoes with garlic and parmesan Green beans amandine Assorted bread with butter



[Wedding Package #2]

- 4 hour event
- Unlimited coffee, tea, water, and soft drinks
- Cake cutting service
- Complete catering room setup
- Skirted head table, gift table, and cake table
- All staff
- Standard china, flatware, and white table linens
- Your choice of stock linen napkins
- Standard buffet setup

MENU-Buffet \$39.00+

(18% service charge and 6% sales tax)

Served wedge of lettuce garnished with diced tomatoes, cucumbers, red onions and house made ranch dressing Almond crusted tilapia or garlic pesto stuffed chicken breast Braised short ribs Penne primavera Garlic whipped potatoes

Green beans amandine

Roasted seasonal vegetables

Fresh bread assortment with butter

MENU-Served \$44.00+

(18% service charge and 6% sales tax)

Served wedge of lettuce garnished with diced tomatoes, cucumbers, red onions and house made ranch dressing Almond crusted tilapia or garlic pesto stuffed chicken breast Braised short ribs Garlic whipped potatoes Roasted seasonal vegetables fresh bread assortment with butter

[www.current-catering.com]





[Wedding Package #3]

- 4 hour event
- Unlimited Coffee, Tea, Water, and Soft Drinks
- Cake Cutting Service
- Complete Room Setup
- Skirted Head Table, Gift Table, and Cake Table
- All staff
- Standard China, Flatware, and White Table Linens
- Your choice of stock linen napkins
- Standard Buffet Setup

MENU-Buffet \$59.00+

(18% service charge and 6% sales tax)

Chef's seasonal selection of 4 passed hors d' oeuvres

Traditional Caesar salad served with garlic parmesan crisp Carved sirloin of beef Atlantic salmon with dill cucumber sauce Pasta primavera in cream sauce Herb roasted red skin potatoes Asparagus with lemon butter Roasted seasonal vegetables

Chocolate Dipped Strawberries to be served with cake

MENU-Served \$64.00+

(18% service charge and 6% sales tax)

Chef's seasonal selection of 4 passed hors d' oeuvres

Traditional Caesar salad served with garlic parmesan crisp Carved sirloin of beef Atlantic salmon with dill cucumber sauce Sautéed rice pilaf

Roasted seasonal vegetables and grilled asparagus in a lemon butter Chocolate Dipped Strawberries to be served with cake



[www.current-catering.com]

[phone 859.292.2454]