

A ALEXANDER EVENT
CATERING AND EVENT PRODUCTION

A Alexander Event Caterer Freshness Promise:
All of our produce is hand picked by our own Master Chef
especially for your party.
All our food is hand-made, fresh, NEVER frozen,
Especially for your affair.
This is a special time in your life
And we will take the time to choose
The best for you!

ALEXANDER EVENT LLC
HIGH END MEETS VALUE

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THE BONNET HOUSE
WEDDING RECEPTION SPECIAL

BEVERAGE SERVICE

-STANDARD & PREMIUM BAR PACKAGE-

Caterer Will Provide Complete Bar Set-ups to Include: Ice, Beverage Napkins, Stirrers, Pepsi, Diet Pepsi, 7-up, Tonic Water, Club Soda, Ginger Ale, Orange Juice, Grapefruit Juice, Cranberry Juice, Bloody Mary Mix, Lemons, Limes, Cherries, Olives and Onions. Sour Mix, Roses Lime Juice, and Grenadine

Kettle One And Absolute Vodka

Tanqueray Gin

Bacardi Rum

Dewars White Label

Jack Daniels

Sweet & Dry Vermouth

Specialty Tequila: Camarena Silver, Camarena Gold and
Milagro

Miller Lite and Budweiser

California Pinot Grigio and Merlot

(Unlimited Beverages as Above for 4 Hours)

FRESH MOJITO BAR

Bar Attendants To make To Order:
Regular Mojito, Strawberry, Blueberry and Prickled Pear

All made To Order Using Fresh Fruit

WHITE GLOVE ELEGANT PASSED HORS D'OEUVRES

(Please Choose Any 3 and 2 * Items)

**Australian Mini Baby Lamb Chops Served With a Mint Sauce

Chilled Jumbo Shrimp Served With a Tangy Cocktail Sauce

Asian Style Potsticker Dumplings Served With Diced Scallions,
Hoisen Drizzle and Spicy Dipping Sauce

Chilled Gourmet Gazpacho Shots

*Sesame Coated Seared Tuna, Wasabi Aioli

*Maryland Mini Crab Cakes Served With Old Bay Sauce

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Carpaccio Of Beef Served With Arugula and Extra Virgin Olive Oil on a Garlic Croustade, Parmesan Cheese and Black Pepper

Greek Olives and Anchovies Bruschetta

Coconut Chicken Served With a Mango Papaya Salsa

Sweet and Savory Baked Brie Cups Topped With Fresh Sliced Pear Points

Gourmet Franks in a Blanket Served With Deli Mustard

Roasted Garlic Crusted Tenderloin Of Beef, On Crostini, With Caramelized Onion and a Balsamic Drizzle

Mini Assorted Gourmet Pizzas

Mini Beef Empanadas Served With a Tangy Dipping Sauce

Roasted Red and Yellow Peppers, Fried Basil, Grilled Portobello and Jack Cheese on a Garlic Pesto Croustade

Citrus Marinated Ceviche in a Cool Cucumber Cup

*Mini Chicken Wellington Served With a Thick Mushroom Dipping Sauce

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****Herbed, Fresh Maine Lobster Bruschetta Served With a Red
Pepper Mousseline**

***Sea Scallops Wrapped in Smoked Applewood Bacon, Red
Pepper Coulis**

**Oriental Style Pork Tenderloin, Ginger Scallions, Served With
Hoisen and Duck Sauce**

Spinach and Parmesan Crocquettes

Traditional Oriental Spring Rolls Served With Duck Sauce

****Tuna, Cucumber and California Roll, Served With Wasabi and
Pickled Ginger**

****2 Bite Gourmet Teriyaki Cheeseburgers**

Crunchy Duck and Hoisen in Endive Wrap

**PLEASE NOTE THAT ALL OF THE ABOVE ARE 1-2 BITES EACH
AND WILL BE PASSED AROUND UNLIMITED FOR UP TO 1
HOUR.**

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-----PLATED MEAL-----

1st Course

South Florida Fresh
Black and White Imported Sesame Seeds Rare Sesame Tuna
Slices with Wakami Salad,
Fried Wonton and Pickled Ginger

All Served Atop

Gourmet Mixed Baby Greens, Toasted Almonds, Tangerines
and a Ginger Vinaigrette

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2ND Course

Duet Entree:
Chicken Dish of Your Choice
and
Florida Fresh Red Snapper, Black Bean and Papaya Salsa

Served With
Bacon Crusted Potato Au Gratin
and
Fresh Vegetable Bouquetierre

Each Setting:

Fresh Dinner Rolls
and
Mushroom Tapanade

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3RD Course

Chocolate Ecstasy Pastry
Guayaquil Dark Chocolate Mousse, Brandy Marinated Cherry
Crème Brulee on a Crisp Hazelnut Bottom
Served on a Painted Plate

OR

**We Can Replace Above Dessert With a Custom Multi Tiered
Wedding Cake**

(Butter Cream and Your Choice of Flavors)

Regular and Decaffeinated Served

SEATING INCLUDED:

- 10 Round Tables Of 10 Each
- 100 Chiavari Chairs Colors Of Your Choice
- 10 White Or Ivory Upgraded Pintuck Linens
- 100 White Or Ivory Pintuck Upgraded Napkins
 - Your Choice Of Charger Plates From
<http://www.DifferentLook.com>

ALL SETUP BASED ON CLIENT'S FLOOR PLAN

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PRICE PACKAGE INCLUDES:

- ALL FOOD AND BEVERAGE AS ABOVE.
- ALL EQUIPMENT REQUIRED FOR ONSITE FOOD PREPARATION.
- ALL CHINA (ROUND OR SQUARE), FLATWARE AND GLASSWARE
- ALL STAFFING REQUIRED FOR 4 HOURS EVENT: 1 BAR ATTENDANT, 6 SERVERS AND 2 CULINARY CHEFS
- COMPLIMENTARY 5 HIGH TOP COCKTAIL TABLES WITH ELEGANT BLACK SPANDEX LINENS
- 1 MODERN REAL PORTABLE BAR, ALL WHITE ACRYLIC AND BUILT IN LIGHTS

SPECIAL PRICE PER PERSON: \$79.95
BASED ON A MINIMUM GUARANTEED OF 100 GUESTS
ALL OF THE ABOVE PLUS

6.00 % FLORIDA SALES TAX ADDITIONAL
GRATUITY AT YOUR DISCRETION

ADDITIONAL OPTIONS AVAILABLE, PLEASE INQUIRE WITHIN