

PREMIER CATERING

Operated by PEB – Catering
A Premier Events & Banquets, Inc. Company

Formal Menu

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As a full-service caterer, Premier Catering can help with any and all details of your event. We take pride in our detail-oriented menus to meet the needs of any customer and make your event a memorable one!

If you are looking for a venue, please look at the Renaissance Center (www.renaissancecenter.net)

Thank you in advance for your time and consideration.

*Maura Williams
President*

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Cocktail Party

\$25.99

This will include your choice of 6 hot appetizers and 3 cold appetizers. The appetizers will be out for a time period of 2.5 hours.

Hot Appetizers

<i>Bacon Wrapped Chestnuts</i>	<i>Quiche</i>
<i>Veggie Egg Rolls</i>	<i>Beef Kabobs</i>
<i>Stuffed Mushrooms</i>	<i>Chicken Kabobs</i>
<i>Chicken Rumaki</i>	<i>Bacon Wrapped Scallops</i>
<i>Crabmeat Rangoon</i>	<i>Swedish Meatballs</i>
<i>Sweet & Sour Meatballs</i>	<i>Marinated Chicken Chunks</i>
<i>Bite Size Italian Sausage</i>	

Cold Appetizers

<i>Cheese & Cracker Tray</i>	<i>Meat, Cheese, & Cracker Tray</i>
<i>Veggie Tray w/ Ranch Dip</i>	<i>Relish Tray</i>
<i>Fruit Tray</i>	<i>Deli Tray</i>
<i>Veggie Wraps</i>	<i>Deli Meat Wraps</i>
<i>Chicken Salad on Croissants</i>	<i>Tuna Salad on Croissants</i>
<i>Assorted Finger Sandwiches</i>	<i>on Silver Dollar Rolls</i>

Appetizers with Dinner Package

This pricing for the appetizers is only valid with a dinner package. China & linen service will be provided for the appetizers during cocktail hour. Appetizers will be available for 1 hour.

Cold Appetizers

\$3.99

Appetizers will include fruit tray, veggie tray with ranch dip, cheese tray, and relish tray.

Cold & Hot Appetizers

\$5.99

Appetizers will include fruit tray, veggie tray with ranch dip, cheese tray, and your choice of 2 hot appetizers.

Shrimp Trays

\$22.00 per pound (est. 18 pieces per pound)

Includes: Chilled cooked shrimp, lemon garnish, and cocktail sauce

Buffet Style Dinners

\$29.99

Children's Price

\$19.99

Choice of Two (2) Entrees

Roast Beef

Baked Chicken

Fried Chicken

Italian Sausage in Red Sauce

Boneless Chicken Breast

Roast Pork

Polish Sausage & Kraut

Meat Ravioli

Meat Tortellini

Roasted Turkey

Baked Ham

Choice of Two (2) Starches

Au Gratin Potatoes

Mashed Potatoes

Parsley Potatoes

Roasted Potatoes

Scalloped Potatoes

Mostaccioli

Cheese Ravioli

Cheese Tortellini

Choice of One (1) Vegetable

Green Beans

Green Beans Amandine

Buttered Corn

California Medley

Baby Carrots

Mixed Vegetables

Choice of One (1) Salad

Fresh Tossed Salad

Coleslaw

Potato Salad

Bean Salad

Pasta Salad

Cucumber & Onion

Macaroni Salad

Live Stations

Chef attended stations are a great alternative to the traditional buffet. Service at the various stations will assure your guests they are being served in a personal, friendly and professional manner.

\$36.99 per person (Adults)

\$19.99 per person (Children)

LIVE Pasta Station

Choose 3 Pastas

Rotini

Linguine

Penne

Shells

Bowtie

Choose 3 Sauces

Alfredo

Marinara

Vodka

Garlic & Olive Oil

Creamy Pesto

Accompaniments

Italian Sausage Chicken

Mushrooms Fresh Spinach

Broccoli Tomatoes

Red Onion Black Olives

Bell Peppers Parmesan Cheese

**Shrimp add \$3.00 pp*

Mashed Potato Bar

Your guests can use their imagination using the best toppings to create an amazing mashed potato that will be served in a martini glass

Accompaniments

Broccoli Diced Bacon

Chives Cheddar Cheese

Fried Onion Diced Ham

Sour Cream Butter

Carving Station

Choose 1 item for your live carving station:

Roast Pork Loin with Dijon Mustard Sauce

Roast Turkey with Cranberry Sauce

Baked Ham Seasonal Fruit Chutney

Beef Sirloin served with creamy horseradish sauce

*Beef Tenderloin *add \$4.00 per person*

*Prime Rib *add \$3.00 per person*

1 Chaffered Entrée

1 Chaffered Vegetable

Full Salad Station

Mixed Greens with Ranch, French & Italian Dressings

Accompaniments

Tomatoes Cucumbers Red Onion

Black Olives Bell Peppers Bacon

Mozzarella Cheese Cheddar Cheese

Croutons Sunflower Seeds

Dinner Rolls and Butters Cups included

Family Style Dinners **\$32.99**
Children's Price **\$19.99**

Choice of Two (2) Entrees

<i>Roast Beef</i>	<i>Baked Chicken</i>
<i>Fried Chicken</i>	<i>Italian Sausage in Red Sauce</i>
<i>Boneless Chicken Breast</i>	<i>Roast Pork</i>
<i>Polish Sausage & Kraut</i>	<i>Meat Ravioli</i>
<i>Meat Tortellini</i>	<i>Roasted Turkey</i>
<i>Baked Ham</i>	

Choice of Two (2) Starch

<i>Au Gratin Potatoes</i>	<i>Mashed Potatoes</i>
<i>Parsley Potatoes</i>	<i>Roasted Potatoes</i>
<i>Scalloped Potatoes</i>	<i>Mostaccioli</i>
<i>Cheese Ravioli</i>	<i>Cheese Tortellini</i>

Choice of One (1) Vegetable

<i>Steamed Green Beans</i>	<i>Green Beans Amandine</i>
<i>Buttered Corn</i>	<i>California Medley</i>
<i>Glazed Baby Carrots</i>	<i>Grilled Vegetables (add \$1.50)</i>

Choice of One (1) Salad

<i>Spring Mix Salad</i>	<i>Caesar Salad</i>
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Single Entrée Plated Meals

CHICKEN

Stuffed Chicken Breast	\$31.99
<i>A traditional bread stuffing served with white wine sauce</i>	
Chicken Marsala	\$29.99
<i>Sauteed chicken breast served with marsala and mushroom wine sauce</i>	
Chicken Picatta	\$29.99
<i>Sauteed chicken breast served with capers, lemon and white wine sauce</i>	
Chicken Parmesan	\$31.99
<i>Breaded chicken breast topped with mozzarella cheese and homemade marinara sauce</i>	
Chicken Boursin	\$31.99
<i>Sauteed chicken breast served with herbed cheese and white wine cream sauce</i>	
Roasted Chicken	\$29.99
<i>Lightly seasoned and finished to perfection.</i>	
Chicken Kabobs	\$31.99
<i>Lightly marinated chicken skewered with grilled vegetables.</i>	

BEEF

Prime Rib of Beef	\$39.99
<i>Slowly roasted & served with a horseradish cream sauce</i>	
Filet Mignon 10 oz	\$42.99
<i>Grilled Beef Tenderloin served with sautéed mushrooms over demi glaze</i>	
New York Strip Steak 10 oz	\$34.99
<i>Choice hand cut served with sautéed mushrooms over demi glaze</i>	
Ribeye Steak 10 oz	\$37.99
<i>Grilled ribeye hand cut steak served with sautéed mushrooms</i>	
Beef Tenderloin Medallions	\$42.99
<i>Sliced Tenderloin cooked to medium rare.</i>	
Beef Wellington	\$42.99
<i>6oz of beef tenderloin with garlic, herb and mushroom pate in puff pastry, baked and served with mushroom sauce</i>	
Beef Kabobs	\$39.99
<i>Marinated tenderloin skewered and cooked to perfection with grilled vegetables</i>	

PORK

Roasted Pork Tenderloin \$32.99

Sliced roast pork medallions served with our homemade pork gravy

Grilled Pork Chop \$32.99

8oz Grilled Pork Chop served with homemade pork gravy

Sliced Pork Loin \$29.99

Baked and sliced pork loin served with homemade pork gravy

Stuffed Pork Chop \$32.99

Traditional bread stuffing with apple brandy pork gravy

SEAFOOD

Broiled Orange Roughy \$35.99

7oz Broiled Orange Roughy served with bearnaise sauce

Grilled Atlantic Salmon \$35.99

8oz grilled Atlantic salmon filet served with herb butter

Shrimp Scampi \$35.99

Jumbo Shrimp in white wine, butter and garlic sauce topped with bread crumbs

VEGETARIAN

Cavatelli Pasta with Vodka Sauce \$29.99

Cavatelli pasta served with seasonal fresh vegetables in our homemade vodka sauce

Fettuccini Pasta with Broccoli & Mushrooms \$29.99

Sauteed broccoli and mushrooms in our garlic alfredo sauce

Pasta Primavera \$29.99

Seasonal fresh vegetables with penne pasta served with your choice of garlic and olive oil or homemade marinara sauce, topped with parmesan cheese

DUAL ENTREES

\$39.99

Beef & Chicken

Choose from any of our beef options and pair with one chicken entrée served together with one starch and one vegetable option.

Beef & Seafood

Choose from any of our beef options and pair with one seafood entrée served together with one starch and one vegetable option.

Chicken and Seafood

Choose from any of our chicken options and pair with one seafood entrée served together with one starch and one vegetable option.

Plated Dinner Sides

STARCH OPTIONS

<i>Wild Rice</i>	<i>Garlic Mashed Potatoes</i>
<i>Parsley Potatoes</i>	<i>Roasted Potatoes</i>
<i>Baked Macaroni & Cheese</i>	<i>Mashed Sweet Potatoes</i>
<i>Creamy Mashed Potatoes</i>	<i>Rice Pilaf</i>

VEGETABLE OPTIONS

<i>Green Beans</i>	<i>Green Beans Amandine</i>
<i>Buttered Corn</i>	<i>California Medley</i>
<i>Glazed Baby Carrots</i>	<i>Grilled Vegetables</i>
<i>Riviera Blend</i>	

SALAD OPTIONS

<i>Spring Mix Salad</i>	<i>Caesar Salad</i>
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All dinners served with assorted dinner rolls and butter cups

Plated Children's Menu

\$19.99

A special package may be ordered for children between the ages of 3 - 13 years old.

Choice of One (1) Entrée

*Baked Macaroni & Cheese
Mostaccioli with Meat Sauce
Chicken Strips*

All entrees are served with a potato and a vegetable

SWEETS TABLE

Sweets Table may consist of a wide variety of different pastries, cookies, and cakes. You have the choice of up to 5 different sweets to be included with your sweets table. The sweets will be displayed on silver trays along a desserts buffet line.

\$4.99 per person with Dinner Package (Minimum 100 guests)

Sweets to choose from:

<i>Cake Petits fours</i>	<i>Mini Cream Puffs</i>	<i>Mini Cannoli</i>
<i>Potica</i>	<i>Mini Eclairs</i>	<i>Mini Fruit Tarts</i>
<i>Italian Cookies</i>	<i>Russkie Cookies</i>	<i>Butter Cookies</i>
<i>Biscotti</i>		

ASSORTED DESSERTS

Assorted Dessert Tray - \$2.99 per person

(Pick 3 from the List Below)

Apple Slices - \$39.99 per sheet Cherry Slices - \$44.99 per sheet

Cookies - \$8.99 per dozen Brownies - \$29.99 per sheet

Carrot Cake - \$31.99 per sheet Cheesecake - \$43.99 per cake

Bar Packages

All bar packages include glassware

Open Bar Package (4 hours)

\$19.99

<i>Ketel One Vodka</i>	<i>Absolute Vodka</i>	<i>Jack Daniels</i>
<i>Canadian Club</i>	<i>Southern Comfort</i>	<i>Jim Beam</i>
<i>Crown Royal</i>	<i>Seagrams VO</i>	<i>Tanqueray Beefeaters</i>
<i>Bacardi</i>	<i>Captain Morgan</i>	<i>J & B Scotch</i>
<i>Dewars</i>	<i>Korbel Brandy</i>	<i>Christian Brothers</i>
<i>Jose Cuervo</i>	<i>Montezuma</i>	<i>Peach Schnapps</i>
<i>Amaretto</i>	<i>Apricot</i>	<i>Triple Sec</i>
<i>Bottle Beer</i>	<i>Wine</i>	

DISCLAIMER: Brands are subject to change upon availability to higher / equal quality.

NOTE: Any special requests can be accommodated.

Mixes

Pepsi, Diet Pepsi, Sierra Mist, Tonic Water, Soda Water, Orange Juice, Grapefruit Juice, Cranberry Juice, Pineapple Juice, Sweet & Sour Mix, Tomato Juice, Lime Juice, Sweet & Dry Vermouth (Included with all bars)

Limited Bar

Bottle Beer, Wine, Pop
\$11.99 per person (2 hours)
\$12.99 per person (3 hours)
\$14.99 per person (4 hours)

Garnish Bar

Pepsi, Diet Pepsi, Sierra Mist, Tonic Water, Soda Water, Orange Juice, Grapefruit Juice, Cranberry Juice, Pineapple Juice, Tomato Juice
\$4.99 per person (3 hours)
\$5.99 per person (4 hours)

Add On

<i>Table Wine</i>	<i>\$22.00 per bottle</i>
<i>Champagne</i>	<i>\$25.00 per bottle</i>
<i>Extra Bar Time</i>	<i>\$3.00 per person per hour</i>
<i>Bottle Beer</i>	<i>\$60.00 per case (domestic)</i>

Cash Bar / Tab / Limited Bar

There will be a bartender fee of \$100.00 per bartender per 5-hour event. There is no bartender fee with open bar package.

WHAT'S INCLUDED

All Cocktail Party, Buffet, Family Style, and Sit-Down Dinners include:

China & Linen Service

- Dinner Plate, Salad Plate, Bread & Butter Plate, Coffee Cup and Saucer, Water Goblet, and all Silverware*
- Choice of White or Ivory Linens for Tables (120 inch)*
- Choice of White or Ivory Linen Napkins*
- Skirting*

Dinner Rolls & Buttercups

Coffee Service

Water Pitchers

Linens and skirting for all additional tables

- Cake table, entry tables, head table, gift tables, etc.*

Set up of any wedding reception items

- Favors, place cards, guest book, toasting glasses, etc.*

We also request the name of any other vendors (i.e. photographer, D.J., etc.) to coordinate the evening's event such as toasts, cake cutting, first dance, etc.

Catering Policies

Deposit: A \$1000.00 non-refundable deposit is required to reserve your date. This deposit does go towards your final balance due.

Payment: The final count is due 8 days prior to the event. Your final count can increase but NEVER decrease. The final payment is due 4 days prior to the event, once the final count is established. The final payment may be made by cashier's check or cash. Credit Card payments will have a 3.0% processing fee added to your bill.

Taxes & Gratuity: 9.75% sales tax and 20% gratuity will be added to all food & beverages. Please be advised that any venue charging a caterer's fee, that fee will be added to any per person price.

Tastings: Tastings are conducted by reservation only. We require 1 week notice on all tastings. There will be a \$60.00 tasting fee (unless you have already booked your catering) to cover up to 6 guests at the tasting. Please call to schedule.

Minimum Requirement: All pricing is based on a minimum of 100 guests at the ADULT pricing.

Rental Items

(Prices are valid with the purchase of a dinner package only)

High Top Table with Linen *\$17.50 per table*

Table Overlays *Call for pricing*

Floor Length Linens (Poly Non-White) *\$10.00 per linen*

Floor Length Linen *Call for pricing*
(This includes satin, colored, pin tuck, jacard, embroidered taffeta, flower pattern linens)

Chair Covers with sash (white or ivory) *\$6.00 each*

Table Runners *Call for Pricing*

Colored Napkins *\$2.00 each*

Satin Napkins *\$3.50 each*

Ice Sculptures Available *Please call for pricing*

Champagne Glasses

Plastic *\$1.75 each*

Glass *\$3.50 each*

Premier Catering also offers the rental of tents, tables, chairs, and dance floors for the perfect outdoor event!