



WEDDING MENU
Elegant Buffet

*Budget Tier entrée selection comes with your choice of two side items.
Includes all necessary Styrofoam ware, buffet attendants and fueled chafing units.*

Budget Tier \$9.00 per person (additional entrée from this tier \$1.00)

<i>Italian</i>	<i>Pork/Poultry</i>	<i>Barbeque/Grill</i>
Lasagna	Baked Ham	Beef Hotdog
Basil Cream Alfredo	Baked Turkey	Brats
Lemon butter pasta	Roasted Chicken	Hamburger

*Tier I – III entrée selection comes with your choice of two side items, salad, bread and self served iced tea.
Includes all necessary Styrofoam ware, buffet attendants and fueled chafing units.*

Tier I \$12.00 per person (additional entrée from this tier \$2.00)

<i>Italian</i>	<i>Beef/Chicken</i>	<i>Barbeque/Grill/Smoked</i>
Grilled Chicken Alfredo	Herb Encrusted Baked Chicken Breast	Smoked Pulled Pork
Lasagna w/Bolognese Sauce	German Style Pot Roast	BBQ Chicken Quarters
Penne with Vodka Sauce	Oven Roasted Beef Brisket	

Tier II \$14.00 per person (additional entrée from this tier \$3.00)

<i>Italian</i>	<i>Beef/Chicken/Fish/Pork/Seafood</i>	<i>Barbeque/Grill/Smoked</i>
Stuffed Manicotti w/marinara	Slow Roasted Pork Tenderloin	BBQ Baby Back Ribs
Eggplant Parmesan w/blush sauce	Herb Encrusted Baked Fish	Slow Smoked Beef Brisket
Hand Made Spinach Ravioli	White Fish w/Cream Sauce (“Dover Sole”)	Thick Cut Iowa Chops

Tier III \$16.00 per person (additional entrée from this tier \$4.00)

<i>Italian</i>	<i>Beef/Chicken/Fish/Pork/Seafood</i>	<i>Barbeque/Grill/Smoked</i>
Chicken Marsala	Pancetta Shrimp w/ beef tenderloin	Grilled Shrimp
Grilled Chicken Rigatoni Martino	Prime Rib with Garlic Maple Horseradish	Grilled Salmon w/ Lemon Butter
Calamari w/Lemon Butter Sauce	Steak Kabobs w/choice of vegetables	
	Stuffed Pork Loin	
	Sautéed Garlic Shrimp w/Linguine Noodles	
	Shrimp Curry with Coriander Rice	

All menus are based on a 50 person minimum

Taxes not included. Prices subject to change without notice. Deposit required for all catered wedding events. Final count must be given 14 days before the event. Delivery price will be based on final count.

We will be happy to customize a menu for you.

660.864.7461
www.Tableof5Catering.com
Lisa@tableof5catering.com



Side Dish Choices (additional side items \$1.00)

Vegetables

Buttered Corn
BBQ Baked Beans
Green Beans w/ Bacon and Onions
Honey Glazed Carrots
Steamed Asparagus
Steamed Broccoli
Steamed Carrots
Stir Fry Vegetable Medley

Starches

Baked Potato w/ Butter and Sour Cream
Cheesy Potatoes
Garlic and Sour Cream Mashed Potatoes
Macaroni and Cheese
Roasted Rosemary Potatoes
Traditional Rice Pilaf

Salad Choices (additional salad items \$1.00)

Caesar Salad
Cole Slaw
Creamy Potato Salad
Garden Salad
Greek Broccoli Salad

Lettuce Cauliflower Salad

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Bread

Bread selection comes with butter.

Choose one (1) bread listing

Tier I Included

Wheat Bread

White Bread

Heat and Serve Rolls

Tier II \$1.00 per person (must be ordered for the entire group count)

Elsie's Potato Rolls

French Bread

Garlic Bread

Hawaiian Sweet Rolls

Iron Skillet Corn Bread

Tier III \$2.00 per person (must be ordered for the entire group count)

Omni Parker House Style Rolls

Focaccia Bread

Ciabatta Bread

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WEDDING MENU
Appetizers

Tier I - \$3.00 per person for each item chosen

Bacon Crostini
Cascade of Fresh Vegetables with Homemade Ranch Dressing
Calabrese Lollipops
Domestic Cheese Display
Gourmet Deli Sandwiches
Homemade Italian Meatballs
Pinwheels
Salsa with Tortilla chips
Smoked Apricot Tarts
Swedish Meatballs
Tzatziki & Pita Chips

Tier II - \$4.00 per person for each item chosen

Bacon Wrapped Shrimp
Bruschetta Bar and Display
Crab Stuffed Mushrooms
Fresh Fruit Display with Fruit and Yogurt Dip
Hot Artichoke Crab Dip
Smoked Chicken Nachos
Salmon Pastries with Dill Pesto
Shrimp and Cucumber Rounds

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Trays and Platters

Premium Meat and Cheese Tray- \$8.00 per person
Smoked Turkey, premium beef, and ham with smoked Provolone, Swiss, and Pepper Jack cheeses. Served with savory gourmet dressing.

Homemade Baked Bread - \$1.00 per person
3" Serving, Wheat or White

Cheese Tray - \$6.00 per person
Hot pepper jack, Colby jack, and smoked sharp cheddar with savory gourmet snack crackers.

Vegetable Platter - \$4.00 per person
Garden fresh veggies and homemade, gourmet dressing

Fruit Tray - \$6.00 per person
Three types of in season fruit arranged with two types of dips

Add Ons

(all beverage add – ons must be ordered for the entire group count)

Soft Drinks - \$1.00 per person

Coffee - \$1.00 per person

Ice Sculptures

Provided by Jeff Addison with Cool Carvings. Call for pricing.

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Service Options

*Includes buffet attendants and fueled chafing units.

**Includes wait staff

\$2.00 per guest includes all necessary plastic ware and self served iced tea and water.*

\$8.00 per person with a complete guest table set up (porcelain style plates and full place settings) with buffet service. Iced tea and water on each table.*

\$12.00 per person with a complete guest table set up (porcelain style plates and full place settings) with plated service. Iced tea and water passed service.**

\$40.00 flat rate for us to cut and serve your cake. Service includes plastic plates, plastic forks and napkins.

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