



Catering by Design

916-792-6485

Sample Wedding Menu

APPETIZERS

Baked Brie

Baked brie wrapped in puff pastry with apricot preserves,
garnished with fresh berries served with crackers

Fresh Tomato Bruschetta & Vegetable Crudite

Fresh tomato Bruschetta served with fresh baked Crostini
fresh vegetables in decorative glass with house made Ranch or Hummus Dip
Appetizers served on nice disposable plates

ONE or TWO ENTRÉE BUFFET DINNER

Tri Tip

Marinated and grilled slow Santa Maria style
Served with demi glace & creamy horseradish

and or

Roasted Pork

slow roasted Pork loin with a apricot
filled center and pork apricot demi glaze

or

Citrus Rosemary Chicken

grilled then oven finished tender chicken breast topped with a delicious savory reduction sauce of
chicken broth, dry white wine, orange juice, shallots, lemon, rosemary and garlic

Seasonal Vegetables

Steamed with herb butter or roasted Vegetable Medley with Italian herbs
Carrots, zucchini, yellow squash, broccoli, bell peppers, cauliflower

Starches- choose one

Roasted Red Pepper & Cheddar Cheese Mashed Potatoes

Creamy Mashed potatoes with roasted red pepper & melted cheddar cheese
for a beautiful color and flavor

Roasted Red Potatoes

With garlic, rosemary and olive oil

Pasta Alfredo or Pesto

Italian sausage, sundried tomato or vegetables can be tossed into pasta

Caesar Salad

Romaine lettuce, fresh shaved parmesan,
fresh made garlic croutons
with house Caesar dressing

or

Fruited Spring Greens

mixed spring greens, seasonal berries
dried cranberries, feta cheese and pecans
citrus vinaigrette

Bread Basket and butter

Beverage table

Citrus Mint Water

Iced decanters of Watermelon Lemonade for Summer & Citrus Mint Water during appetizers

Coffee Service after Dinner on beverage table with disposable cups

Fall weddings – Apple Cider or Cranberry Spritzer

\$28.00 (2 entrée)

Per person price is based on 150 minimum guests

Cost of alcohol, Beer & Wine not included

If count goes below 140 per person price may go up.

Sample menu---You may choose other sauces and sides to suit your taste. Based on 1 or 2 entrees and light appetizers

Chef@CateringByDesignRocklin.com

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150 guests one entrée and appetizers \$28 per person \$4200.00 or
150 guests with appetizers, 2 entrée tri tip and chicken or pork \$30.00 per person 4500.00

Estimated Labor includes 4-5 servers, 2 chef set up and break down of buffet

Setting up bar & 1 Bartender services approx 6-7 hours per server 800.00

2nd bartender/server to fill in at appetizer time with bartender if needed

Setting up Bar includes keg, CO2 tank \$150.00

excludes wine glasses and pilsner glasses

Complimentary cake cutting service

Three hour pre planning consultation included **complimentary**

Local sale tax rate is additional

Travel Fee may apply

Rentals add'l ---may vary some depending on final details; hard to estimate until we go through a consultation. Linens, average \$12- \$15 per table; overlays additional; glassware .35- .45 per glass/plate/flatware per person; Linen napkins run about .75 per person;

Extra tables run 10 – 15 depending on size; Table drapes \$18 approx for 6 to 8' tables; Delivery and set up is additional time and will need to be accounted for. **Flatware (knife and fork) complimentary**

Beer and wine glass – all glassware runs about .35 ea- .55ea for specialty

For full set up of tables– add'l labor may need to be determined

Break down, return and pick up of rentals

*hours may need to be adjusted slightly depending on your timeline

Service charge is an additional 12% of bill and covers overhead, tastings, walk throughs etc.,

Signed contract and deposit will hold date 10% to hold
2nd payment 4 months prior to date 25% towards balance

Estimated Balance due 3 weeks before wedding with RSVP count

Credit card payment require an add'l 3% fee

It is industry standard to add gratuity to the total bill, we leave this to your discretion. Our clients often will give gratuity at the end of event. Our staff works hard for you and gratuities are very much appreciated.

Estimated Breakdown of Service: to be detailed after meeting with you

Buffet table will be set up with Chaffers, serving dishes, serving utensils are all included. Linens and other overlay colors can be rented with guest linens to tie colors together. Set up: appetizer & beverage station, Place Coffee out prior to dessert unless otherwise requested set up buffet, serve and replenish food on buffet; clear tables of dirty dishes. Within the 7 hours we will finish setting up tables, if you have tables /linens all in position where you want them; Servers will continue to clear plates and rack rentals; **Dessert cutting is complimentary** when disposable plates are used. Towards the later evening we will switch to plastic glasses and then all glassware get put away. **One server will help bartender pour at**

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beginning of service as needed. Our servers will help pour toast after food serving. We can help you set up a timeline for the reception in the consultation.

The differences between Buffet, Family Style and Plated Dinners –

*We usually serve our entrees at our buffet tables and try to get your guests through the buffet line efficiently- it helps to have the DJ release 3-4 tables at a time so we can replenish the buffet about every 25-35 guest; **Family Style** may require some extra rentals to cover the larger amount of medium size platters to fit on your tables and extra servers to handle multiple trips to tables– also note the tables may get quite crowded; **Plated** service requires more servers and chefs in the kitchen. Some venues may be better suited for certain services depending on your guest count, their layout, and floorplan.*

Breakdown of Bartending service: wine buckets, wine openers, Set up of wine glasses at bar, ice down drinks; Bartender will pour wine, beer champagne for toast if used; Purchase of alcohol is not included. We will help you estimate the amounts to purchase. Announce a last call ½ hour before end. We may switch to plastic cups so glassware gets collected at last call. We will ice down drinks for you 90 minutes before appetizer time. Beverages should be delivered to bar area at least 2 ½ hours prior to ceremony.

A total deposit of 10% is required to hold date upon signing contract and 2nd payment of 25% is due 4 months prior to reception. Per person fee will go up if count goes down. Average is \$1 per 15 guests or more depending on menu. Guest Guarantee is due 3 weeks prior to your reception along with balance or in payments prior to. **Bride and Groom will receive a boxed dinner and 2 pieces of cake to go at the end of the night. Guest Guarantee means the number of rsvp's guests you guarantee you pay for even if your guest count goes lower than your guarantee count given. Any outstanding balance will be due day of reception along with any guest add ons or rental changes. **Please include** any vendor staff i.e. officiate, photographers, DJ., etc., that you have hired and have invited for a meal etc., so we have right portions. Our Catering staff does not need to be included in count. Left overs from buffet will be packed per our discretion. It is best for any additional/ final changes to be accepted in writing (email is fine). **Payments by credit card have a surcharge of 3.5% add'l.****

Please sign below for your approval.

Please hold your catering services for our date of _____ with our deposit.. **Deposits after 30 days are non refundable as we have held your date and possibly turned down other events for your date.** Estimated balance and guest guarantee is due 3 weeks prior with balance. If there are any last minute changes, extra rentals or guest count changes after guarantee additional charges will be due per agreement or the day of reception. By signing here you have read and understand the terms of agreement.

A site inspection with bride and groom to view and walk through location will be part of consulting. Three hours of consultation to organize details of reception is included in fee - split in two meetings and may include the site inspection. We can also help you find other vendor in planning. The above information is assuming we are doing a full service. Any receptions that don't require servers will be handled separately. This sample menu had been put together as a guideline and may be subject to change. Like items can be substituted on the menu and or added to with price adjustments.

Our prices may change without notice. Wedding bids that are farther than 9 months out may be affected by the market as food is a commodity. We do our best to take into consideration of seasonal products and price changes.

Please call or email us with any questions you may have.

Chef Jan

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Approval _____ Date _____
Received by _____ Date _____