



**Wedding
Packages**



Wedding Packages

BLISS PACKAGE \$14.99 per person

Platters to be dropped off at the venue of your choice.

- Cheese and Cracker Platter with Fruit Garnish
- Vegetable Crudites with French onion dip
- Mini Fruit Skewers with Yogurt dipping sauce
- Mini Chicken Salad Croissants
- Mini Ciabatta Roll with Ham and Honey mustard
- Turkey & Swiss Finger Sandwiches
- Assorted dessert platter

BARBEQUE PACKAGE \$19.99 per person

Celebrate with your favorite Texas Style Barbeque.

Choose 2 of Our Slow Cooked Meats or Brisket only for additional charge

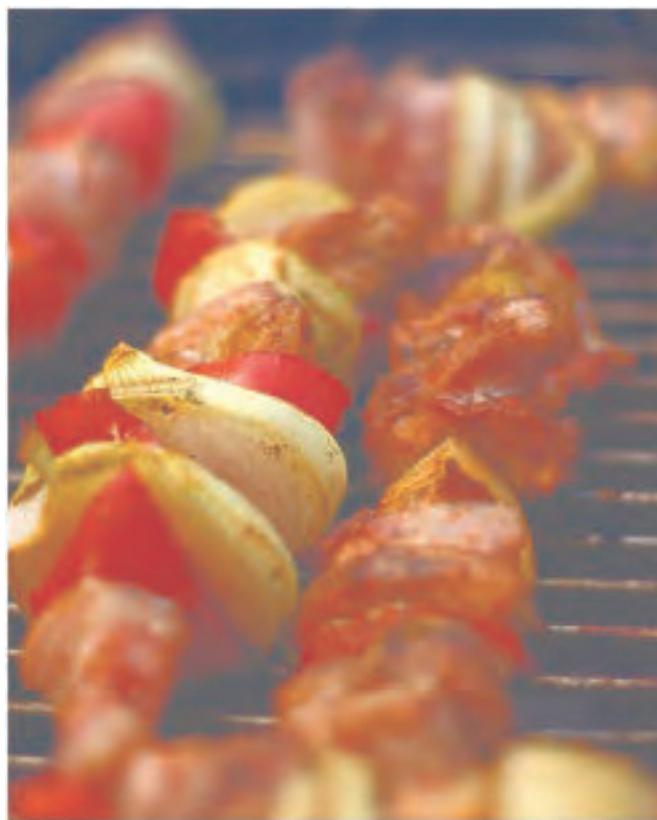
- Slow Cooked Pit Smoked Sliced Brisket
- Sliced Sausage
- Pulled Pork with Tangy City Barbeque Sauce
- BBQ Chicken

Choose 2 of our Specialty Sides

- Baked Beans
- Charro Beans
- Mashed Potatoes
- New Potato Salad
- Macaroni and Cheese
- Garden Salad with Dressings

Included with All Choices

- Tangy City Barbeque Sauce
- Relish Tray
- Sliced Bread





Wedding Packages

MEXICAN PACKAGE \$19.95 per person

Join us for a South of the Border Feast!

- Chips with Homemade Salsa
- Homemade Guacamole

Your Choice of Two Entrees

- Beef Fajitas with Bell Peppers and Onions Served with Flour Tortillas, Cheese, Sour Cream and Pico de Gallo
- Chicken Fajitas with Bell Peppers and Onions Served with Flour Tortillas, Cheese, Sour Cream and Pico de Gallo
- Beef Enchiladas (ground beef)
- Cheese Enchiladas
- Chicken Enchiladas

Your Choice of Two Sides

- Spanish Rice
- Refried or Pinto Beans
- Charro Beans





Wedding Packages

ITALIAN PACKAGE \$21.99 per person

All Meals Served with Caesar or Mixed Greens Salad and Bread Sticks

Choice of Two Entrees

- Italian Sausage and Beef Lasagna or Spinach and Three Cheese Lasagna
- Chicken Marsala
- Chicken Piccata
- Chicken Samartino-Baked in Salsa Origano al Pomodoro
- Chicken Parm
- Stuffed Tortellini with Vodka Sauce
- Red Fish-Parmesan Crusted, Finished with Herb Butter Sauce
- Sirloin Steak Italian Style-Sauteed in a Chianti Wine Sauce and Mushrooms

Sides

- Garlic Mashed or Roasted New Potatoes
- Green Beans with Almonds and Shallots
- Broccoli and Red Peppers
- Orecchiette Pasta with Marinara
- Charcuterie Platter- call for price





Wedding Packages

CELEBRATION PACKAGE \$24.95 per person

The Perfect Dinner Buffet Package

- Fruit and Cheese Display

Your Choice of One Salad

- Mixed Greens Salad with Dressings
- Caesar Salad with Caesar Dressing
- Rolls and Butter



Celebration Package Choices

- Pan Seared Chicken with Fresh Corn and Roasted Poblano Chile Sauce
- Pecan Crusted Chicken Breast with Serrano Gouda Sauce
- Chicken Marsala
- Braised Short ribs with red wine sauce
- Almond Crusted Red Fish with Garlic Herb Sauce
- Blackened Red Fish with Cajun Cream Sauce
- Pork Medallions with Fig Demi sauce
- Herb Crusted Roasted Pork Loin with Madeira Mushroom Sauce
- House-made Italian Sausage and Beef Lasagna with House Marinara
- Grilled Cauliflower steak topped with caramelized onion and tomato sauce
- Vegetarian Lasagna with Spinach and Three Cheeses with House Marinara

Your Choice of Two Sides

- Roasted Seasonal Vegetables
- Garlic Mashed Potatoes
- Roasted New Potatoes
- Wild Rice Mix
- Pasta with Alfredo Sauce
- Roasted Curry Cauliflower
- String Beans with Almonds and Shallots





Wedding Packages

THE ESSENTIALS PACKAGE p1 \$28.99 per person

To Upgrade or Add an Entrée or Add an Appetizer please Contact us for pricing.

- Two Passed Appetizers
- One Salad
- One Entree
- One Vegetable
- One Starch
- Rolls and Butter

Hot Appetizers

- Chipotle Shrimp Skewers with Avocado Dipping Sauce
- Boudin and Pepperjack Egg Rolls with Creole Aioli
- Tomato Basil Risotto Cakes with Basil Aioli
- Blackened Tenderloin Skewers with Ancho Chili Mayo

Essential Package Choices

- Coconut Chicken Tenders with Honey Mustard
- Bruschetta of Mozzarella with Roma Tomatoes and Pesto
- Traditional Spanokopita with Spinach and Feta
- Fried Macaroni & Cheese Balls w/Creamy Horseradish Dipping Sauce
- Chipotle BBQ Meatballs
- Jerk Chicken Skewer





Wedding Packages

THE ESSENTIALS PACKAGE p2 \$28.99 per person

Cold Appetizers

- Mini Ciabatta Roll with Ham and Honey Mustard
- Crostini with Marinated Tomatoes and Reggiano Cheese
- Fig with Goat Cheese
- Goat Cheese Crostini with Balsamic Tomato Topping
- Skewered Bite Size Mozzarella with Grape Tomatoes and Basil
- Mini Fruit Skewers with Yogurt Dipping Sauce
- Curry Chicken salad Pinwheels



Salads

- Garden Fresh Salad with Mixed Greens, Cucumbers, Bell Peppers, Roma Tomatoes and Shredded Carrots served with Ranch and Balsamic Dressings
 - Caesar Salad with Crisp Romaine Lettuce, Sundried Tomatoes, Parmesan Cheese and Roasted Garlic Croutons with Caesar Dressing
 - Mixed Organic Baby Greens with Red Grapes, Candied Walnuts and Gorgonzola Cheese with Honey Balsamic Dressing
 - Strawberry Spinach Salad with Tender Spinach, Sweet Strawberries, Toasted Almonds and Feta Cheese served with Raspberry Vinaigrette
- *Seasonal Only





Wedding Packages

THE ESSENTIALS PACKAGE p3 \$25.95 per person

Poultry Entrées

- Chicken Pesto
- Chicken Marsala
- Grilled Chicken Breast with Mediterranean Relish
- Baked Breast of Chicken Topped with Herb Butter Sauce
- Pecan Crusted Chicken Breast with Serrano Gouda Sauce
- Pan Sautéed Chicken Breast with a Reduction of Champagne, Garlic, Shallots and Cream



Beef Entrées +2 upcharge

- Sirloin with Wild Mushrooms Red Wine sauce
- Grilled Top Sirloin Steak with Brandy Peppercorn Sauce
- Braised Short Ribs with Port wine demi Sauce



Pork Entrées

- Pork Medallions Pan Seared with Fig Demi Sauce
- Herb Crusted Roasted Pork Loin with Madiera Mushroom Sauce



Seafood Entrées

- Voodoo Salmon Blackened with Cajun Cream
- Grilled Mahi Mahi with Roasted Pineapple Pico de Gallo
- Grilled Shrimp Skewer with Chimichurri Sauce



Wedding Packages

THE ESSENTIALS PACKAGE p4 \$25.95 per person

Vegetarian Entrées

- Lasagna with Spinach & Three Cheeses with House Marinara
- Grilled Tofu with Cilantro Pesto



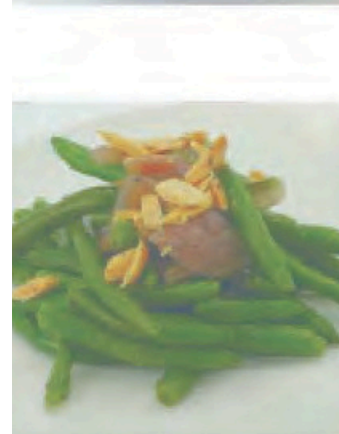
Vegetables

- Green Beans with Toasted Almonds and Shallots
- Roasted Vegetables
- Grilled Asparagus
- Broccoli and Peppers



Starches

- Polenta
- Cranberry Wild Rice Pilaf
- Garlic Mashed Potatoes
- Wild Mushroom Risotto
- Jalapeño Cheddar Grits





EXTRAS & OPTIONS

CARVING STATION

- Garlic and Rosemary Studded Prime Rib with Classic Au Jus, Whole Mustard and Creamy Horseradish **Mkt price**
- Herb Crusted Tenderloin of Beef with Brandy Peppercorn or Red Wine Demi-Glaze **Mkt price**
- Turkey Breast Made with a Fig Chutney, Balsamic Glaze **\$9.99 per person**
- Glazed Ham with Stone Ground Honey Mustard **\$9.99 per person**

*Chef Attendant Required for all Action Stations

Modular Display Stations

- Imported Cheese Board **Mkt price**
Exotic Fruit Tray with Pineapple, Select Melons, Grapes, Strawberries, Kiwi, and Yogurt
- Sauce **\$6.99 per person**
- Charcuterie Board **Mkt price**
- Vegetable Display with Assorted Raw Garden Vegetables and Grilled Vegetables with Balsamic Drizzle with Hummus and Garden French Onion Dip **\$6.99 per person**

*Chef Attendant Required for all Action Stations

Action Stations

- Slider Station: Pulled Pork, Chopped Brisket, Blackened Chicken, and Black Angus Burgers **Mkt price**
- Street Tacko Station: Pulled Pork, Barbacoa, Chicken **\$7.99 per person**
- Chicken and Waffle Station **\$8.99 per person**
- Elote Station: Wood Fired Corn Sautéed with Mexican Crema, Green Onions, Red Bell Peppers, Roasted Green Chilies and Picante Salsa served with Pulled Pork, Smoked Chicken, Queso Fresco and Apple wood Bacon **\$8.49 per person**

* Chef Attendant Required for all Action Stations

Wedding Cakes and Desserts

- Please ask about our wide variety of desserts and gourmet Wedding Cakes. Consultations are available with our in-house baker.



SERVICES & FEES

Staffing

The charges are \$35 per hour for the Captain (who is in charge of the event), \$27 per hour for Banquet Servers and \$35 per hour for Event Chefs. We recommend one server to every 30-40 guests for buffet style and one server to every 15 guests for sit down service. Bartenders are \$35 per hour and we recommend one bartender for every 50-60 guests. Additional staff may be required according to the type and complexity of each event.

Rentals

Chafing dishes are included in the pricing per person, Any other equipment needed for the event is broken down on your proposal. We do not provide chafing dishes or serving pieces unless the event is staffed by City Kitchen. We will be happy to assist you with your rental needs such as linens, cloth nap-kins and china service.

Deposits and Contracts

A deposit of \$500.00 or 20% (whichever is greater) is due at the time of booking your event. The remaining balance is due fourteen (14) days prior to your event along with a final guest count. All dates are considered tentative and will not be held without a deposit or signed contract.

Tastings

Tastings are available prior to your event. Your final event must be 50 persons or more and up to two selections may be sampled. Four people are invited to the tasting. Any other guests are subject to charge. The tastings take place in our cafe.

Delivery and Service Fees

All events are subject to delivery and service fees based on menu selection, venue and guest count.



CONTACT US

CRAFTED FOR YOU WEDDINGS

817-534-9900

817-415-2202