

Cater **MASTERS**
Great Food. Superior Service.

Wedding Packages



Wedding Packages: Buffet



- **Wedding Buffet First Level (\$36.50 per person)**
 - Three Hors D'oeuvres for Cocktail Reception
 - First Course of Plated and Pre-Set Salad, Rolls & Butter
 - Salad of Mixed Greens Tomato Rose, Cucumber, Dried Cranberries, Grated Carrot, Vinaigrette
 - Elegant Buffet
 - Chicken Piccata
 - Baked Salmon Fillets with Hollandaise Sauce
 - Grilled Seasonal Vegetables
 - Roasted Red Potatoes
 - Coffee Service

- **Wedding Buffet Second Level (\$46.95 per person)**
 - Three Hors D'oeuvres for Cocktail Reception
 - First Course of Plated and Pre-Set Salad, Rolls & Soft Mascarpone Cheese, Olive Oil
 - Salad of Herb Crusted Goats Cheese, Cucumber Ring of Mixed Greens, Candied Walnuts, Tomato Rose
 - Elegant Buffet
 - Roast Prime Rib of Beef, Popovers and Horseradish Sauce, Natural Jus
 - Florida Grouper in a Citrus Key Lime and Lemon Cream Sauce, Garnished with Sautéed Florida Hearts of Palm
 - Grilled Seasonal Vegetables
 - Individual Mini Twice Baked Potatoes Loaded with Butter, Cheese, Bacon, and Onions
 - Individual Plate of Assorted Pastries to Include Florida Key Lime, Southern Pecan, and Tropical Fruits
 - Coffee Service

Wedding Packages: Plated



- **Wedding Plated First Level (\$55.00 per person)**
 - Three Hors D'oeuvres for Cocktail Reception
 - First Course Salad, Roll & Soft Mascarpone Cheese, Olive Oil
 - Salad of Herb Crusted Goats Cheese, Cucumber Ring of Mixed Greens, Candied Walnuts, Tomato Rose
 - Main Course
 - Duo of 4oz Beef Fillet with Peppered Brandy Sauce over Mushroom Grits
 - 4oz Seared Florida Grouper with Asian Stir Fried Vegetables
 - Individual Chocolate Fondue
 - Coffee Service

- **Wedding Plated Second Level (\$64.00 per person)**
 - Four Hors D'oeuvres for Cocktail Reception
 - First Course Salad, Roll & Soft Mascarpone Cheese, Olive Oil
 - Salad of Arugula, Grilled Shrimp, Prosciutto Rose on Melon
 - Main Course
 - Short Rib of Beef on Southern Mushroom Grits
 - Salmon Wellington with Hollandaise Drizzle
 - New Potatoes, Corn and Asparagus Succotash
 - Plate of Miniature Desserts Delivered to Each Table
 - Chocolate Mousse, Pecan Tarts, Fruit Tarts, Key Lime Tarts
 - Coffee Service

Bar Selections



- **Premium Open Bar (approx.. \$18.00 per person/hour)**
 - Full Liquor, Wine, Beer, Sodas, etc.
 - Includes all coolers, ice, mixers, juice, bar supplies, garnishes
 - Oak Grove Cabernet, Chardonnay, Grey Goose Vodka, Chivas Regal Scotch, Captain Morgan Rum, Crown Royal Whiskey, Jack Daniels Bourbon Bombay Sapphire Gin, Soda, Premium Bottled Water
 - Champagne may also be added but must be requested

- **Estimated Consumption Premium Bar (approx.. \$18.00 per person/hour)**
 - Full Liquor, Wine, Beer, Sodas, etc.
 - Charged by Consumption
 - Includes all coolers, ice, mixers, juice, bar supplies, garnishes
 - Oak Grove Cabernet, Chardonnay, Grey Goose Vodka, Chivas Regal Scotch, Captain Morgan Rum, Crown Royal Whiskey, Jack Daniels Bourbon Bombay Sapphire Gin, Soda, Premium Bottled Water
 - Liquor \$8ea, Wine \$7ea
 - Champagne may also be added but must be requested

- **Beer, Wine, Champagne Bar (approx.. \$16.00 per person/hour)**
 - Includes Cabernet, Chardonnay, Champagne, Beer, Sodas, etc.
 - No Liquor

- **Premium Cash Bar**
 - Liquor \$8ea, Wine \$7, Domestic Beer \$3.50, Imported Beer \$4, Sodas & Bottled Water \$2.5

Suggested Rental Equipment

- Low Boy 36" Round (\$15)
- High Boy 36" Round (\$15)
- Linen 132" or 123" Round- Black/White (\$20)
- White Folding Chairs (\$3.5)
- Chivari Chair with Pad (\$8.5)
- Napkin- Black/White (\$0.95)
- Round 60" Tables- sits 6-8 (\$12)
- Inclusive China, Glass, Silverware (\$7)
- Microphone & Speaker (\$75)
- Hot Box (\$200)
- Portable Oven (\$75)



Hors D'oeuvre Selections



- Seared Tenderloin of Beef with Blue Cheese Fondue
- Watermelon Cubes with Blue Cheese and Candied Walnut
- Signature Lamb with 14 Spices & Mint Rijita
- English Sweet Sausage Rolls
- Short Rib of Beef in Filo Cup
- Scallops Wrapped in Apple Wood Bacon
- Seared Scallops with Minted Pea Puree
- Lobster and Boursin Puffs
- Shot Glass of Lobster Bisque
- Mini Crab Cake with Remoulade Sauce
- Root Beer Leaf Rolled Striploin of Beef
- Rolled Salmon Rounds with Fresh Dill
- Beef Tenderloin on Toasted Rye
- Red Pepper Shrimp
- Steamed Shrimp with Cocktail Sauce
- Mini Salmon Wellingtons
- Baked Goat Cheese, Sun Dried Tomatoes in Filo Cup
- Pork, Chicken, or Vegetable Won Ton
- Pulled BBQ Pork Sliders
- Mini Hamburgers
- Lobster Mac & Cheese
- Shot Glass of Tomato Bisque with Mini Grilled Cheese
- Vegetable/ Lamb Samosa
- Brie & Papaya Quesadilla
- Coconut Shrimp
- Oyster Rockefeller
- Bruschetta of Basil, Prosciutto, Mozzarella
- Sage or Sausage Stuffed Mushroom
- Water Chestnuts Wrapped in Bacon

▪ *More Options Available Upon Request*