

# **Do-It Yourself Wedding Menu**

*Food Only – No Service Staff*

*A simple yet delicious option for our budget conscience couples. Blooming Glen Catering will bring the food to your location, set up the buffet, and leave you and your guests to enjoy on your own.*

## **Appetizer Trays:** - Choice of 3 of the following:

- Fresh Vegetable Tray with our own sour cream ranch dip
- Assorted Cheese and Bologna Tray with crackers and champagne dipping mustard
- Fresh Sliced Fruit Tray with a light fruit dip
- Cocktail Meatballs served hot with a savory sauce
- Shrimp Cocktail Tray with jumbo 16/20 shrimp (\$2 extra per person)

## **Dinner Includes:**

- Tossed Green Garden Salad with fancy lettuces OR Caesar Salad
- Fresh Corn Bread + Dinner Rolls & butter
- Condiments to compliment your menu
- Choice of 2 entrees (see list to select from)
- Choice of 3 side dishes (see list to select from)

## ***Choice of Two Entrees:***

Honey Glazed Spiral Sliced Ham

Pulled Pork – bbq sauces & small sandwich rolls served on the side

Marinated Sliced Pork Loin served with Gravy

Our Own Sausage with sautéed sweet peppers & onions

Honey Garlic Pork Tenderloin

Gingered Pork Tenderloin

Sausage Stuffed Pork Tenderloin wrapped in Bacon

Chicken Dijon Rosemary – Boneless chicken breast with fresh rosemary & Dijon mustard

Baked Stuffed Breast of Chicken

Oven Roasted Seasoned Bone-In Chicken Pieces

Boneless Chicken Breast over Seasoned Rice with a cream sauce

Chicken Monte – *boneless breast with sautéed veggies in a creamy pub sauce (slightly spicy)*

Boneless Barbequed Chicken Breasts

Roasted Sliced Turkey Breast served with gravy

Chicken Marsala with mushrooms

Balsamic Marinated Chicken with fresh Bruschetta

Chicken Francaise

Chicken Cordon Bleu served with hollandaise sauce

Boneless Chicken Breast with Parmesan Cream Sauce (*mushrooms optional*)

Southwest Lime Boneless Chicken Breast with fresh mango salsa

Jumbo Lump Crab Cakes with a zesty roumalade sauce (*add \$3.50 per person*)

Seasoned Top Round of Roast Beef *sliced and served in a rich brown gravy*

Homemade Meatloaf served with brown gravy

Italian Meatballs in marinara sauce

Balsamic Marinated London Broil

Slow Roasted Prime Rib of Beef (*market price*)

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***Choice of Three Side Dishes:***

Black Kettle Baked Beans – made with our own bacon  
Oven Roasted Red Skin Potatoes  
Yukon Gold Mashed Potatoes with butter & milk  
Garlic Mashed Potatoes  
Cheesy Scalloped Potatoes  
Baked Macaroni & Cheese  
Baked Ginger Carrots – slightly sweetened  
Broccoli & Cauliflower Cheese Bake  
Herb Bread Stuffing (with or without sausage)  
Seasoned Barrel Sauerkraut  
Garden Blend Long Grain & Wild Rice  
Buttered Corn  
Creamy Green Bean Casserole  
Fresh Hot Green Beans with garlic butter sauce  
Fresh Hot Buttered Green Beans with toasted almonds  
Roasted Brussels Sprouts with balsamic glaze  
Caprese Salad with tomatoes, fresh mozzarella, basil, and balsamic vinaigrette  
Green Bean Salad with purple onion, grape tomato, & a balsamic vinaigrette dressing  
Marinated & Roasted Vegetables  
Creamy Cole Slaw  
“Carolina Style” Vinegar Slaw with Bacon  
Home-style Red Skin Potato Salad  
Dutch Potato Salad with Egg  
Elbow Macaroni Salad  
Pasta Parmesan Salad  
Grandma’s 5-Bean Salad  
Cucumber Salad in vinaigrette dressing  
Wild Rice and Corn Salad  
Broccoli Raisin Salad with bacon  
Black Bean & Corn Salad

**Package Includes:**

- All disposable serving equipment (wire chafing racks with sterno, serving bowls, serving utensils)
- Disposable earth friendly palm plates (appetizers, dinner, & salad) OR Plastic “china like” white plates also available if preferred
- Heavy weight upscale silver disposable utensil wraps and paper dinner napkins (includes dinner fork, knife, spoon) - client may provide a basket or tray for buffet display

**Service Included:**

- All food delivered to your location hot & ready to serve (delivery charged per distance)
- Set up of the buffet with chafing racks and food (nothing needs to be returned) – client must provide adequate tables with linens for the food. See below
- Once the food is set up and ready to serve, we will leave. BGC does not stay on-site during the food service or return to clean up. Everything is disposable and is yours to keep or dispose of.
- Minimum of 30 guests

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**Client Responsibilities:**

- Rentals of all tents, all tables with linens, and chairs as needed
- (1-2) 8-foot banquet tables with linens for appetizers
- (2-3) 8-foot banquet tables with linens for buffet (we suggest floor length linens for food tables)
- All setup of tables and chairs & all decorating of tent
- All beverages & bar necessities [ice, cups, mixers, alcohol, bartender(s)]
- Table rentals with linens as needed for DJ, cake & desserts, bar, gifts, place cards
- Dessert and/or Wedding Cake (including plates, forks, napkins, cutting, serving)
- Trash receptacles & removal after reception
- Volunteers or other wait staff to maintain and refill the food as needed during dinner and to clean up at the end (With this package BGC will set up everything and then leave)

**\*\*Please check with your wedding venue before booking this package.**

Most venues do require service staffing onsite to handle the necessary servicing duties during the reception.

This package is intended for smaller backyard receptions that are more informal and being handled privately since there will be no staffing.

**Options to consider:**

- >Add an extra entrée to your menu - 3.95 per person
- > Add an extra side dish to your menu – 2.95 per person

**PRICING:**

30-70 guests = 49.95 per person

71-155 guests = 45.50 per person

156+ guests = 43.55 per person

+ delivery according to location

+6% sales tax