

Fireside

CATERING CO.



Wedding Menu Guide



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YOUR WEDDING YOUR DAY

The food at your wedding is undoubtedly one of the most important elements of the whole event. No matter which meal style you pick—whether it’s a formal plated dinner or a cocktail-style reception—the overarching menu should reflect the two of you as a couple. You are inviting people to the most special dinner party you’ll ever throw! Each bite of food should be memorable, unique, and downright delicious.

Serving your guests the perfect wedding dinner starts with hiring the perfect wedding caterer. We’ll make sure to turn your ideas into an amazing meal. We will help you choose the perfect menu for the season, your budget, and your wedding style. We want everything to be customized so that the food is a cohesive and memorable aspect of your wedding.

You bring the Love, we'll bring the rest!

THREE TYPES OF MEAL SERVICE WE OFFER

BUFFET

A buffet features long tables topped with visually appealing and photogenic food. From a guest standpoint, buffets are great because they can not only pick what they want but how much food they want.

PLATED

As the most traditional reception dinner style, a plated meal is what the majority of couples choose. This is when all the guests are seated and served a formal dinner. Guests are served the same entrée with a silent vegetarian or vegan alternative.

(Additional costs apply. See Optional Additions page 6.)

FAMILY STYLE

A family-style meal is exactly as it sounds: Everyone is seated as big platters and bowls of food are passed around the table, just like you might do with your own family at home. This is a great option if you want to keep people seated at tables but don't want something as formal as a plated meal.

(Additional costs apply. See Optional Additions page 6.)



Wedding Packages

These packages are the most popular options for wedding events, but you are not limited to what you see here. Please feel free to browse our other menu options, or if you don't see what you would like.....ask for a custom quote. We can make almost anything work so that your event is exactly what you had hoped it would be. Each package can be served buffet, plated or family style.

Package 1 | \$33.00 per guest

Features one entree from the pork, chicken, or vegetarian options listed on our hot entrees list below. Choice of one salad, one starch, and one vegetable from the menu list. Also served with an assortment of fresh bakery yeast rolls and cinnamon honey butter.

- Beverage service includes; 3 beverages of your choice (hot coffee, iced water, punch, iced tea, infused water, or lemonade). Condiments and paper products are unlimited for the event.
- Cake Service includes staff to cut and serve cake (paper plates, napkins, and forks included).
- Set-up, buffet service, take-down, and clean-up.
- Served buffet style with paper products we supply, (china and table service available for additional costs listed in our Optional Additions on page 6).
- On-site catering manager and on-site service staff provided and included in the cost.



Package 2 | \$37.00 per guest

Features two entrees from the pork, chicken, or vegetarian options listed on our hot entrees list below. Choice of one salad, one starch, and one vegetable from the menu lists below. Also served with an assortment of fresh bakery yeast rolls and cinnamon honey butter.

- The same bulleted items as Package 1.

Package 3 | \$44.00 per guest

Our most popular package features one entree from the pork, chicken, or vegetarian options and one entree from our beef or seafood options. Choice of one salad, one starch, and one vegetable from the menu lists below. Also served with an assortment of fresh bakery yeast rolls and cinnamon honey butter.

Includes our signature Charcuterie Board of fresh fruit and berries, domestic and imported cheeses, crackers, and vegetable crudites displayed with dips served as an appetizer before dinner during your cocktail hour and pictures.

- The same bulleted items as Package 1.

Package 4 | \$51.00 per guest

A little step up from package 3, features one entree from the pork, chicken, or vegetarian options and one entree from our beef or seafood options. Choice of two salads, two starches, and one vegetable from the menus listed below. Also served with an assortment of fresh bakery yeast rolls and cinnamon honey butter.

- Includes our signature Charcuterie Board in Package 3.
- The same bulleted items as Package 1.

Additional appetizers can be added to any of our packages.

Optional Additions

\$10 a guest to add having family-style or plated dinner service with one professional server for every three dinner tables with bussing and clearing tables.

\$13.00 a guest to add full glass china which includes; a dinner plate, salad plate, appetizer plate, dessert plate, dinner knife, steak knife, dinner, salad and dessert fork, spoon, teaspoon, Water goblet, champagne flute, wine glass, beverage glass, coffee/tea mug, and linen napkin. Set-up, clean-up, and return are included in this price, a delivery fee may apply and additional pieces may be rented at cost.

\$8.00 a guest to add basic glass china which includes: dinner plate, dinner knife, dinner fork, spoon, linen napkin, and water or wine goblet. Set-up, clean-up, and return are included in this price, a delivery fee may apply, and additional pieces may be rented at cost.

\$4.00 a guest to add palm leaf sustainable tableware which includes: a dinner plate, compostable dinner knife, dinner fork, spoon, and paper napkin.

*You might not want all of this, so if that is the case, please contact us and we can give you a custom quote! Adding additional items usually costs about \$1 a piece per person.

*These prices are based on a 40-guest minimum. We happily cater smaller parties and the cost will vary. Please call us directly to discuss the details so that we can give you an accurate estimate.

MENU

CHICKEN ENTREES

BBQ Teriyaki Chicken DF GF

Tender-grilled and sliced teriyaki chicken thighs. (Can be made GF with coconut aminos).

Thai Chicken Coconut Curry DF GF

BBQ grilled curry chicken thighs in a creamy coconut sauce.

Saltimbocca GF

Chicken breast stuffed with prosciutto and imported cheeses and topped with sun-dried tomato Alfredo sauce

Marsala DF GF

Pan-seared chicken breast topped with sauteed mushrooms and Marsala sauce

Cordon Bleu

Grilled chicken breast topped with shaved ham, melted Swiss cheese, and hollandaise sauce

Bourbon BBQ Chicken DF

Sticky, saucy grilled boneless chicken thighs with a homemade bourbon BBQ sauce

Herb Roasted Chicken Breast DF GF

Tender grilled chicken breast with herbs, garlic, and olive oil.

Santa Fe Chicken GF

Grilled Chicken breast with a whole green chile, chipotle aioli, and melted pepper jack cheese.

Chicken Swarma GF

Exotic Middle Eastern spiced chicken thighs and a garlic yogurt sauce.



VEGETARIAN ENTREES

Spinach, Artichoke Stuffed Portabello Mushrooms GF V

Stuffed with spinach, artichokes, cream cheese, and gruyere.

Vegetable Stir fry V

Vegetable Stir Fry with a variety of vegetables in teriyaki sauce.

Cheesy Pesto Tortellinis V

Three cheese tortellini with a silky pesto cream sauce.

Roasted Cauliflower and Black Bean Tacos GF DF V

With sauteed peppers, onions, and taco spices.

PORK ENTREES

Herb Crusted Pork Loin DF GF

Pork tenderloin crusted with garlic, rosemary, and thyme and tender roasted

Maple Bourbon Glazed Ham DF GF

Spiral ham with a maple bourbon glaze.

Smoked BBQ Pulled Pork DF

Ultra flavorful and tender pork shoulder smoked slow and low.

Pork Carnitas Tamale Pie

A cornbread bottom layer, pork carnitas, enchilada sauce, and topped with cheese and cilantro.

Pork Medallions in Blue Cheese Sauce GF

Caramelized pork medallions smothered in a white wine blue cheese sauce.

BEEF ENTREES

Carne Asada Tacos DF GF

Authentic carne asada street tacos topped with onions and cilantro.

Grilled Gingered Flank Steak DF

BBQ'd flank steak sliced with a hoisin candied ginger and scallion sauce.

Oven Roasted Beef Tenderloin DF GF

Oven-roasted garlic, herb, peppercorn beef tenderloin sliced thick and served with creamy horseradish.

Texas Smoked Brisket DF

Brisket coated with herbs and spices and smoked tender. Sliced thin and served with bourbon BBQ sauce

Steak Au Poivre

6 oz. beef tenderloin steak coated in coarsely ground peppercorns and served with a luscious and creamy cognac sauce.

SEAFOOD ENTREES

Maple Glazed Salmon DF

Salmon filet baked with a crispy, toasted nut and panko crust and sweet-tangy maple bourbon glaze.

Shrimp Scampi GF

Jumbo prawns with bright lemon juice, fresh garlic, and a splash of white wine.

Cod Picatta GF

Seared cod with a lemon, caper, butter sauce.

Parmesan Pistachio Crusted Cod

Baked cod with a flavorful and crunchy parmesan pistachio crust

WEDDING SALAD OPTIONS

Traditional Caesar Salad

Romaine lettuce with shredded parmesan cheese, housemade Caesar dressing, and organic croutons.

Green Salad V

A mixture of romaine and spring mix lettuce garnished with pickled red onion, english cucumbers, cherry tomatoes, organic croutons, and your choice of two dressings to be served on the side. (Dressings - ranch, blue cheese, thousand island, italian, balsamic vinaigrette.)

Asian Sesame Salad DF (GF option available)

Romaine lettuce and napa cabbage tossed with slivered almonds, green onion, and crunchy wonton strips with a honey sesame dressing.

Miranda Mae Apple Pecan Salad GF V

Spring greens and romaine lettuce tossed with Honey Lemon Vinaigrette, pecans, raisins, feta, and apples.

VEGGIE OPTIONS

Baked Asparagus GF V

Tossed in fresh squeezed lemon, butter, and kosher salt

Fresh French Cut Green Beans Almondine GF DF V VG

Tossed in olive oil and toasted almonds.

Roasted Vegetable Medley GF DF V VG

Marinated zucchini, peppers, mushrooms, squash, and onion seasoned and roasted in olive oil and kosher salt.

Seasonal Sautéed Vegetables GF V

Yellow and green squash, carrots, sugar snap peas, and garlic sautéed in butter.

Roasted Root Vegetables DF GF V VG

Parsnips, red and orange beets, turnips, carrots, and onion in rosemary, kosher salt, and olive oil.

Roasted Brussel Sprouts DF GF V VG

In coconut oil and kosher salt.

STARCH OPTIONS

Oven-roasted Yukon Gold Potatoes GF DF V VG

With a splash of olive oil, fresh rosemary, and kosher salt.

Baked Potatoes GF V

Served with sour cream, butter, and fresh chives on the side.

DF-dairy free, GF-gluten free, V-vegetarian, VG-vegan

Garlic Parmesan Mashed Potatoes GF V

Mixed with butter, milk, kosher salt, garlic and parmesan.

Couscous GF DF V VG

Made with olive oil, red peppers, red onion, carrots, and peas.

Quinoa GF DF V VG

With roasted sweet potato, red cabbage, beets, and black beans.

Coconut Jasmine Rice GF DF V VG

Garnished with cilantro.

Seasoned Basmati Rice Pilaf

Made with basmati rice, brown butter orzo, toasted pine nuts, and fresh parsley.

Creamy Lemon Fettuccine (Can be made GF V)

Cooked al dente and served in a creamy lemon, parmesan, caper sauce.

Scalloped Potatoes GF V

Baked with multiple layers of decadent cheese.

Five Cheese Mac and Cheese V

Cheesy, velvety macaroni and cheese with white cheddar, gruyere, parmesan, romano and yellow sharp cheddar cheese.

DF-dairy free, GF-gluten free, V-vegetarian, VG-vegan



PASSED AROUND APPETIZERS

Carried around on trays by catering staff before dinner during your cocktail hour and pictures. Appetizers are priced per dozen. 3 dozen minimum per appetizer.



WARM APPETIZERS

Hot Jalapeno and Artichoke Dip V \$23/dozen
served warm on a crunchy crostini.

Jumbo Stuffed Mushrooms V \$21/dozen
stuffed with spinach and cheese and broiled.

Teriyaki Wonton Meatballs \$21/dozen
served in a wonton cup, topped with toasted sesame seeds, and chives.

Bacon, Scallion, and Cheddar Mini Quiche
\$20/dozen
(can be made crustless - GF)

Mini Barbeque Pork Sliders DF \$36/dozen
Succulent pulled pork served on mini brioche rolls.

Jalapeno Poppers GF \$24/dozen
stuffed with cream cheese and wrapped in bacon.

Grilled Dry Rubbed Ribeye Steak Crostini \$36/dozen
Served on crostini with horseradish cream, caramelized onions, and chive sprinkles.

Chicken Poblano Enchilada Cups \$24/dozen
Rotisserie chicken breast, black beans, corn, cheddar cheese, creamy green enchilada sauce, and roasted poblano peppers in a corn tortilla cup.

Blueberry Brie Bites V \$30/dozen
Served in phyllo cups and drizzled with honey.



DF-dairy free, GF-gluten free, V-vegetarian, VG-vegan



COLD APPETIZERS

Bloody Mary Prawn Cocktail GF

\$30/dozen

served in a shot glass filled with bloody mary cocktail sauce and celery sprig garnish.

Italian Bruschetta V \$20/dozen

toasted crostini topped with fresh tomato and basil.

Mini Gyro Sliders \$24/dozen

grilled chicken on mini naan bread with cucumber, tomato, pickled red onion, and a tangy white garlic shawarma sauce.

Italian Sausage Skewer GF \$30/dozen

with artichoke heart, mozzarella, roasted red pepper, and basil pesto.

Smoked Salmon Crostini \$36/dozen

Topped with herbed cream cheese, capers, and dill.

Chopped Chicken Curry Salad \$24/dozen

served on tiny croissants.

Fresh Fruit Skewers V GF \$27/dozen

a rainbow of seasonal fruit bites on an 8-inch skewer.

Bacon Wrapped Dates GF \$24/dozen

stuffed with mascarpone cheese and broiled to perfection.

Buffalo Chicken Salad Shooters GF \$26/dozen

served with a crisp celery stick and whipped blue cheese.

Caprese Skewers GF V \$36/dozen

fresh Mozzarella balls, cherry tomatoes, and basil leaves drizzled with balsamic reduction.

Mini Sweet Peppers GF V \$20/dozen

stuffed with martini olive cream cheese and parsley sprinkles.

Mini Cheese Ball GF V \$30/dozen

cream cheese, cheddar, blue cheese, and pecan balls rolled in parsley on a multigrain cracker (or gluten-free cracker).

Whipped Blue Cheese Crostini V \$26/dozen

with pear, honey drizzle, and walnut sprinkles.

LATE NIGHT SNACKS



Make your own Mini Taco Bar GF | \$10pp

Seasoned ground beef and grilled julienne chicken served with mini street taco shells. Toppings: diced onions and cilantro, jalapenos, cotija cheese, cilantro lime crema, and traditional salsa

Donut and Coffee Bar V | \$7pp

assorted donuts and donut holes, with coffee, creamers, and sugar.

Popcorn Party GF V | \$5pp

buckets of caramel corn, cheddar cheese corn, garlic and parmesan corn, and traditional butter popcorn.

Pretzel Board V | \$7pp

mini pretzel rolls, crunchy yogurt pretzels, chocolate dipped pretzel sticks, soft pretzel logs, and big soft twisted pretzels served with Bavarian sweet mustard, cheddar cheese dip, and grainy mustard.

Siesta Nacho Bar GF V | \$6pp

tortilla chips served with hot nacho cheese, jalapenos, salsa, cilantro lime crema.

Gourmet Sandwich Sliders and Kettle Chips | \$13pp

assorted deli meat sliders with turkey, ham, and pastrami with lettuce, tomato, cheese, and condiments on the side. Served with kettle chips and housemade french onion dip. jalapenos, salsa, cilantro lime crema.

Assorted Trifle Dessert Shooters V | \$5pp

choice of three different shooters: tiramisu, strawberry shortcake, cookies and cream, banana cream, lemon lush, mint cookie, chocolate Butterfinger, and blueberry cheesecake.