

Wedding Packages

MCDANIEL CULINARY SERVICES





Celebrate!

Silver Package Reception

\$50 PER PERSON + STAFF



HORS D'OEUVRES *(Stationary)*

Seasonal Fruit Display
International Cheese Display with Gourmet Crackers
Warm Spinach and Artichoke Fondue with Sourdough Bread

SEATED DINNER OR BUFFET DINNER

Classic Caesar Salad
Tossed Garden Salad

ENTRÉE CHOICE *(choose one)*

Chicken Rustica
Grilled Lemon Chicken with Smoked Tomato Chutney
Pork Medallions with Apple Barbecue Sauce
Grilled Flank Steak with au Jus
Tarragon Roasted Cod with Hazelnut Brown Butter

SIDE DISHES *(choose one)*

Red Skinned Garlic Mashed Potatoes
Rice Pilaf Sauteed Green Beans with Almonds
Broccoli Crowns with Olive Oil and Garlic

All dinners are served with a variety of Rolls and Butter.

Gold Package Reception

\$60 PER PERSON + STAFF



HORS D'OEUVRES *(Stationary)*

Charcuterie Board

Warm Crab Fondue with Old Bay Seasoned Pita Petals

SEATED OR BUFFET DINNER

SALAD CHOICE *(choose one)*

Gala Salad with Seasonal Berries and Walnuts

Baby Spinach and Strawberry Salad with Goat Cheese and Sugared Pecans

ENTRÉE CHOICE *(choose one)*

Chicken Azul

Chicken Chesapeake

Braised Boneless Beef Short Rib

Grilled Beef Kabobs with Fresh Herbs

Dry Rubbed Beef Brisket with au Jus

Tarragon Roasted Cod with Hazelnut Brown Butter

All Lump Crab Cake with Old Bay Cream

STARCHES *(choose one)*

Oven Roasted Potatoes with Fresh Herbs

Yukon Gold Potatoes

VEGETABLE *(choose one)*

Roasted Brussel Sprouts

Vegetable Medley

All dinners are served with Seasonal Vegetables and a variety of Rolls and Butter

Platinum Package Reception

\$70 PER PERSON + STAFF



STATIONARY HORS D'OEUVRES

Grilled Vegetables with Balsamic Glaze
Chilled Jumbo Shrimp with Spicy Cocktail Sauce and Lemon Wedges
Warm Crab Dip with Old Bay Pita Petals

OPTIONAL BUTLERED HORS D'OEUVRES (Please Select Four)

Mini Corn Cake Topped with Braised Short Ribs
Quinoa Cake with Smoked Mozzarella and Sun dried Tomatoes and Balsamic Glaze
Baby Lamb chop Lollipops Served with Mint Jelly and Tzatziki Sauce
Shrimp & Grits
Chicken Wellington & Wild Mushrooms Wrapped in Puff Pastry
Grilled Scallops with Brown Sugar Bacon Drizzled with Honey
Crab Stack-Lump with Wasabi Spiked Mayo on a Crustini
Spinach Stuffed Mushrooms
Quesadillas filled with Monterey Jack Cheese and Vegetable Confetti
Grilled Tenderloin on Gruyere Toast with Horseradish Creme Fraiche
Mediterranean Grilled Shrimp

SEATED OR BUFFET DINNER

SALAD CHOICE (choose one)

Rainbow Salad with Balsamic Vinaigrette
Harvest Salad with Granny Smith Apples and Roasted Walnuts
Napa Salad with Red Grapes, Blue Cheese, and a Champagne Vinaigrette
Mediterranean Salad tossed in Oil and White Wine Vinegar
Soy Ginger Salad with mandarin oranges and a Soy Ginger Vinaigrette

ENTRÉE CHOICE (choose one)

Herb Crusted Filet Mignon
Braised Boneless Short Rib
Filet Medallions and Shiitake Mushrooms
All Lump & Black Fin Crab Cake
Chilean Sea Bass with Pommery Veloute
Wild Mushroom Crusted Salmon with Lemon Beurre Blanc

VEGAN ENTRÉE CHOICE (choose one)

Vegetable Patty with Charred Pineapple Relish
Vegetarian Paella with Saffron Rice
Bow Tie Pasta tossed with Spinach and Sun dried Tomatoes
Tofu with Vegetables and Brown Rice with and Orange Glaze
Quinoa Cakes

STARCHES (choose one)

Red Skinned Garlic Mashed Potatoes
Lemon Herb Rice
Corn Pudding
Oven Roasted New Potatoes with Fresh Herbs
Orzo with Fresh Basil Plum Tomatoes & Parmesan
Mashed Sweet Potatoes with Brown Sugar and Honey Butter
Long Grain Wild Rice Studded with Toasted Almonds and Cranberries
Mash Cauliflower with Truffle Oil and Parmesan

VEGETABLES (choose one)

Vegetable Medley
Steamed Asparagus
Sautéed Spinach
Broccoli Crowns with Olive Oil and Garlic
Green Beans with Lemon Zest

All dinners are served with a variety of Rolls and Butter



CATERING TERMS AND CONDITIONS

AVI Fresh Culinary Services

All prices are subject to change without notice (except for events for which a contract has been executed).

State Sales Tax shall be added where applicable.

Overtime Service hours shall be applied when an event exceeds contracted "end time".

Overtime rate shall be billed at \$30.00 per hour, per server. House Linens, China and Labor are all included in your wedding package. Any non-house rental will be billed based on price of item. Due to health regulations and liability, we cannot supply the client with the leftover food. No outside food is allowed. We understand that changes other than the count are sometimes necessary and unavoidable. However, we must have adequate time to make any adjustments to ensure staff is able to execute the event as planned. Any changes made within 24 hours prior to the event will incur a \$150.00 labor charge.

AVI Fresh has built a well-respected referral list for all wedding services you may need including:

Florists, DJ/Bands, Photographers, Wedding Cakes and much more!

Contact us for details.

THE FAMILY DIFFERENCE IN HOSPITALITY SERVICES

Enjoy!



