

# *W* Catering & Event Styling

## SILVER PACKAGE – SETUP & DROP OFF PRICING

Choice of One Entree – \$13 over 100 people | \$14 under 100 people

Choice of Two Entrees – \$18 over 100 people | \$19 under 100 people

Choice of Three Entrees – \$20 over 100 people | \$21 under 100 people

Silver Package includes delivery within 20 miles and set up of your buffet.

Aluminum

foil pans and disposable napkins, cups, plates and folks.

## GOLD PACKAGE – Full Service Buffet Pricing

Choice of One Entree – \$16 over 100 people | \$17 under 100 people

Choice of Two Entrees – \$20 over 100 people | \$21 under 100 people

Choice of Three Entrees – \$25 over 100 people | \$26 under 100 people.

Gold Package includes delivery within 20 miles and set up and serving of your buffet with

dressed servers. Chafing dishes, acrylic dinnerware, flatware, and cups. Longer distance will incur a delivery fee per mile.

Platinum Package- Plated Sit-Down Menu \$20-\$35 depending on entree

Platinum Package includes delivery within 20 miles and the meal is served to your guest by our

wait staff. Dinnerware, flatware, glasses.

Each package includes entree choice, one salad, one starch, one vegetable, and tea or lemonade.

Linens may be added for an additional Fee.

Add a extra side item for \$2.00 per person.

Add a extra entree item for \$5.00 per person.

Any event under 25 people, add \$4.00 more per person, plus a \$100.00 delivery fee.

Any event under 50 people, add \$2.00 more per person.

All prices subject to a 16% service fee and a 8.25% sales tax.

All Prices Subject to Change

# *W* Catering & Event Styling

## HORS D'OEUVRES

### SPINACH ARTICHOKE DIP

Homemade spinach and artichoke dip served hot with pita chips.  
\$40 serves 12

### SPINACH DIP TRAY

Creamy homemade spinach dip surrounded by fresh homemade bread or tortilla chips.  
\$40 serves 12

### HUMMUS TRAY

Creamy roasted red pepper hummus with pita chips  
\$40 serves 12

### GRILLED VEGETABLE PLATTER

Grilled asparagus, Portobello mushrooms, zucchini, yellow squash, carrots, and red peppers drizzled with balsamic glaze.  
\$50 serves 12

### FRESH VEGETABLE TRAY

Fresh cold assortment of carrots, celery, cucumbers, cauliflower, red bell peppers, and tomatoes served with cucumber dill dressing.  
\$50 serves 12

### ARTISAN CHEESE TRAY

Brie, aged cheddar, smoked gouda, gorgonzola, and spreadable cheese served with crackers and Bread. \$15 per person

### FRESH FRUIT DISPLAY

Sliced melon, pineapple, strawberries, and grapes.  
\$15 per person

### CHEESE & CRACKER TRAY

Cheddar, pepper jack, provolone, spreadable cheese, and assortment of crackers.  
\$15 serves per person

### CHICKEN WINGS BONE IN

Buffalo  
Lemon Pepper  
Sweet BBQ  
\$75 servers 12

### Shrimp Cocktail

A beautiful arrangement of peeled, chilled shrimp served with tangy cocktail sauce  
\$135 serves 24

### Wild Rice Mushroom Caps

\$75/ 24 pieces

### Spinach and Cheese Mushroom Caps

\$75/ 24 pieces

### Crab Stuffed Mushroom Caps

\$100/ 24 pieces

### CHICKEN SKEWERS

\$75/24

Antipasto Kabobs  
Provolone, salami, roasted red pepper, green olive and black olive on a skewer  
\$80/24

### Beefy Meatballs

Marinara sauce  
Asian Teriyaki  
Honey BBQ  
\$75/ 24 pieces

Cheese Quesadillas  
flour tortillas filled with mixed cheeses  
\$75 /24 pieces

Chicken Quesadillas  
Flour tortillas filled with mixed cheeses and grilled chicken  
\$80/ 24 pieces

Steak Quesadillas  
flour tortillas filled with mixed cheeses and grilled steak  
\$90  
24 pieces

Bacon Wrapped Jalapeños  
\$75  
24 pieces

Mexican Seafood Ceviche  
Tilapia and shrimp marinated in lime juice, onion, tomato, cilantro, cucumber  
\$100 serves 24

Savory Eggrolls  
Veggie, shrimp, pork,  
Or chicken  
\$100 serves 24 pieces

# *V's* Catering & Event Styling

## Salads

### Cesar Salad

Fresh romaine tossed with Caesar dressing, parmesan cheese, and croutons. Garnished with grape tomatoes

### Cobb Salad

Chopped, romaine, bacon, green onions, eggs, avocado, tomatoes

### V's Salad

Fresh spinach tossed with blue cheese crumbles, walnuts, bacon, and raspberry walnut vinaigrette.

### Strawberry Supreme Salad

Fresh spring mix tossed with strawberries, feta cheese, walnuts, and raspberry walnut vinaigrette.

Pasta Salad, Potato Salad, Cold Slaw

# *V's* Catering & Event Styling

## Sliders

Slow roasted pulled pork slider  
Slow Roasted Pork, Slaw, Sweet  
BBQ Sauce, Pickles on a Roll

\$75

24 sliders

### V's SLIDERS

Seasoned beef patties  
Lettuce, tomato, chipotle  
mayo on a bun.

\$75

24 Sliders

Hawaiian Honey Ham slider  
honey-baked ham on Hawaiian  
rolls with honey  
mustard

\$75 serves 24 Sliders

# *W* Catering & Event Styling

## Italian Entrees

### Chicken Marsala

Chicken breast sautéed with mushrooms & marsala wine sauce

### Stuff Shells

Jumbo shells stuffed with, ricotta cheese, mozzarella, covered in our signature meat sauce, and baked to perfection.

### Chicken Florentine

Chicken breast sautéed with marsala wine sauce topped with spinach & mozzarella

### Chicken à la King

### Homemade Meatballs And Spaghetti

Chicken and Mozzarella Tortellini in a Garlic Cream Sauce

Chicken, Spinach, Rigatoni in a basil Alfredo Sauce

Chicken Alfredo

Chicken Breast Parmesan

### Chicken Piccata Pasta

Boneless, skinless breast of chicken prepared with lemon and capers in a garlic butter sauce tossed with bowtie pasta, garnished with a fresh lemon wheel.

### Shrimp Piccata Pasta

Add \$5 per person

Sautéed Shrimp prepared with lemon and capers in a garlic butter sauce, garnished with a fresh lemon wheel.

# *W* Catering & Event Styling

## Vegetarian Italian Entrees

Vegetable Lasagna in a Tomato Sauce

Three Cheese Lasagna with Marinara

Cheese Ravioli in Vodka Sauce

Rigatoni in Red Sauce

Fettuccini with Broccoli and Mushrooms in an Alfredo Sauce

Roasted Vegetable and Penne  
Cherry tomatoes, zucchini, yellow squash,  
mushrooms, asparagus and garlic in a light  
herb and pesto sauce

## Italian Starches

Cheddar Au Gratin Potatoes

Roasted Garlic Mashed Potatoes

Steamed Rice

Choice of Buttered Pasta

Roasted Italian Potatoes

Italian Vegetables

Grilled Seasonal Vegetables

Sautéed Asparagus

Steamed Broccoli & Cauliflower

# V's Catering & Event Styling

## Soul Food Entrees

V's Famous Fried Chicken	Grilled Pork Chops with Peached
Smothered Chicken	Bourbon Sauce
Herb Roasted Chicken	Blacken Pork Chops
BBQ Chicken	Fried Pork Chops
	Smothered Pork Chops
Blacken Tilapia	Fried Tilapia
Grilled Tilapia	Fried (Spicy) Tilapia
Baked Turkey Wings and Legs	
	Fried Catfish
Blacken Catfish	Fried (Spicy) Catfish
Grilled Catfish	Honey Baked
	Ham

## Soul Food Sides

Yams
Cornbread Dressing
Mashed Potatoes with Gravy
Rice Pilaf
White Rice with Gravy
Baked Mac N Cheese
Fried Corn
Sautéed Cabbage
Turnip Greens
Collard Greens
Mixed Greens
Turnip, Collard,
Mustard
Smoked cheddar whipped potatoes
Fresh Green Beans Sautéed with bacon and onions
Green Beans Casserole

# *W* Catering & Event Styling

## Food Stations

Stations are a great way to ensure your party creates a buzz among your guests, and that the evening won't soon be forgotten. Don't forget to add drinks!

Minimum guest 50

### **Build your own Salad Bar**

Romaine, spring mix, Spinach, kale, apples, blueberries, raspberry, walnuts, cucumbers, tomatoes, feta, croutons, cheddar cheese, parmesan cheese., blue cheese, red onions,

Proteins: bacon, chickpeas, grilled chicken. ham, turkey,

Dressing: Bleu Cheese ● Cucumber Dill ● French

Ranch ● lite Italian ● Balsamic Vinaigrette ● Greek

Choice of 2 Salad Dressings.

Choice of 6 vegetable and fruit.

Choice of 2 proteins

\$12 per person Drop off

\$15 per person Full service

### **Build Your Own Pasta Bar**

Choice of two proteins: Grilled Chicken Breast, Italian Sausage, Homemade Beefy Meatballs. Choice of two sauce: Marinara, Garlic Alfredo, Spicy Marinara, and Alfredo. Choice of one pasta: Ziti Mostaccioli Thin Spaghetti Angel Hair Farfalle Spaghetti Bow Tie Choice of Salad, and an assortment of Bread

\$15 per person Drop off

\$20 per person Full Service

### **Build your own Taco Bar**

The Taco Bar comes with a choice of two proteins: Seasoned Beef, Cilantro Lime Chicken, or Chipotle Chicken. Grilled Steak

(add \$3.00 pp), Grilled Shrimp

(add \$3.00 pp), Spanish Rice, or

Cilantro Lime Rice. Refried Beans, or Black Beans, Soft Shells, Hard Tortillas

Shells, Pico de gallo, Sour Cream, Lettuce, Cotija

Cheese, Jalapeno Peppers, and Salsa.

\$14 per person Drop off

\$16 per person Full service



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## Texas-Size Baked Potato Bar

Includes extra-large baked potatoes with all the trimmings. Toppings include pulled pork, grilled chicken, or smoked sausage, butter, cheddar cheese, sour cream, bacon bits, and chives.

\$12 per person drop off

\$14 per person Full Service

## Smashed Potato Bar

Sweet Cream Butter, Bacon, Sour Cream, Shredded Cheese, Fried Onion Straws, Jalapenos, and Scallions

\$6 per person add on only

Full Service Only

## Caramel Apple Bar

Hot, caramel dipped apples with crushed nuts, candy sprinkles, mini chocolate chips, and toasted coconut toppings

\$6 per person add on only

Full Service Only

## Infused Water Station

Fruit Infused Water

\$3 per person add on only

Full Service Only

## Iced Tea Station

Infused Tea

\$3 per person add on only

Full Service Only

## Lemonade Station

Infused lemonade

\$4 per person add on only

Full Service Only

# *W*Catering & Event Styling

## Platinum Package

### Plated Dinners

ALL ENTREES ARE SERVED WITH A SALAD, VEGETABLE AND STARCH  
FRESH BAKED BUTTERED ROLLS, ICED TEA

#### Pasta Primavera\*

Penne Pasta tossed with Grilled with Vegetables, Creamy Pesto Alfredo  
Topped with Freshly Grated Parmesan Cheese

\$25

#### Balsamic Glazed Portobello Mushroom

\$26

#### Mango Habanero Grilled Chicken Breast with Mango Salsa

\$26

#### Cilantro Lime Grilled Chicken Breast

\$26

#### Herb Roasted Chicken

\$26

#### BBQ Chicken

\$26

#### Chicken Florentine

Chicken breast sautéed with marsala wine sauce topped with spinach &  
mozzarella

\$29

#### Chicken Marsala

Chicken breast sautéed with mushrooms & marsala wine sauce

\$29

#### Grilled Pork Chops

Topped with spiced peach bourbon chutney

\$26

#### Cajun Tilapia

Tilapia is flavored with Cajun seasoning and cooked to flaky  
perfection

\$27

#### Shrimp Scampi over Pasta\*

\$30

#### Herb Roasted Salmon

\$35

\*pasta does not come with two sides