

Executive Catering and Events Presents:

2017 Bridal Menu

Creative Cuisine and Dazzling Flavor



Please Note:

The attached menus are features and only representative of a small portion of our capabilities. The culinary team at EFS is always ready for a challenge and we endeavor to help you create a menu That highlights your unique taste and style.

♥ True Romance

Dinner Buffet:

Beautiful Mixed Field Greens and Baby Spinach Salad
Topped with Lush Strawberries, Creamy Feta, Red Onions and Sugared Pecans
Served with Two Homemade Dressings

Artisan Bakery Basket with Assorted Soft and Hard Rolls and Sweet Cream Butter

Salted Herb Crusted King Round of Beef with Pink Peppercorn Au Jus
And Horseradish Aioli

Fire Roasted Breast of Chicken with Sundried Tomato, Wheels of Goat Cheese and
White Wine Lemon Basil Sauce

Whipped Idaho and Bliss Potatoes with Heavy Cream and Real Butter

Blistered Green Beans in Olive Oil and Sea Salt

Southern Style Tea and Water Service

\$20.95 Per Person++

♥ The Proposal

Plated Salad:

Beautiful Mixed Field Greens with Baby Spinach, Topped with Sliced Anjou Pears
Black Walnuts, Red Onions and Crumbled Gorgonzola Cheese
Drizzled with Citrus Dijon Vinaigrette

Artisan Bakery Baskets with Assorted Soft and Hard Bakery Rolls and Sweet Cream Butter

Entrée Selection: Dinner Buffet

Lightly Dusted and Stuffed Breast of Chicken with Herbed Boursin
Baby Spinach and White Wine Cream Sauce

House Smoked Prime Rib with Garlic Herb Aioli and Black Currant Au Jus

Whipped Idaho and Bliss Potatoes with Heavy Cream, Gruyere and Parsley Butter

Penne Pasta with Deconstructed Pesto: Fresh Basil, Toasted Pine Nuts, Parmesan and
Garlic Infused Olive Oil

Garlic and Parmesan Roasted Vegetables

Southern Style Tea and Water Service

\$32.95pp++

♥A Walk in the Clouds

~White Glove Passed Hors D Oeuvres~

Mini Hand Shaped Crab Cakes with Cajun Remoulade
Mini Shrimp and Grits Martini
Andouille and White Cheddar Stuffed Portobello Mushroom
Petite Chicken and Waffle Bites with Peach Bourbon Maple Syrup

~Display Station~

Bright Seasonal Fruits, Berries and Melon
Red and Green Grapes on the Vine
Golden Baked Brie with Local Bee Honey and Toasted Almonds
International and Infused Cheeses to Include:
Pineapple, Sage, Stout and Chipotle
Domestic Cheese Selection to Include:
Cheddar, Pepper Jack, Swiss and Colby
Whipped Garlic and Herb Spread
Bread Sticks, Gourmet Crackers and Pita Points

~Plated Salad~

Beautiful Mixed Field Greens, Arugula and Butter Lettuce
Topped with Pistachio Crusted Goat Cheese, Dried Cherries and Red Onions
Drizzled with Raspberry Vinaigrette

Artisan Bakery Baskets with Assorted Soft and Hard Bakery Rolls and Sweet Cream Butter

Entrée Selection: Plated Duet

Espresso Rubbed Filet of Beef with Crispy Onion Frizze and Crumbled Gorgonzola

Stuffed Medallions of Chicken Breast with Baby Spinach and Herbed Boursin
Drizzled in White Wine Cream Sauce

Whipped Idaho and Bliss Potatoes with Roast Garlic and Brown Butter

White Wine Poached Asparagus

Southern Style Tea and Water Service

Gourmet French Roast Coffee

\$54.95pp++

~In Addition~

Executive Catering Can Also Provide:

Linens

Floor Length Guest Table Linens for \$15.95 Each {60-72 Inch Rounds}

Linen Napkins for \$1.25 Each

Cocktail Linens and Sashes for \$18.95 Each Table

Envelopes for 6 or 8ft Banquet Tables \$18.95 Each

Sweet Heart Table Linens \$13.95 Each

Additional Linens Available on Request

China/Silver/Glass Package

Includes: 2 Beverage Glasses Per Person, Salad Plate, Dinner Plate, Appetizer Plate,

Full Silver Set, Salt and Pepper Shakers and Sugar Caddies

\$2.95 Per Person

Professional Banquet Staff and Bartenders

Professional Wait Staff is available at \$25 Per Server Per Hour/ Four Hour Minimum
(1 Server for Every 20-25 Guests is Suggested)*

Professional Bartenders are Available at \$25 Per Bartender Per Hour/ Four Hour Minimum
(1 Bartender for Every 50 Guests is Suggested)

Assorted Bar Glass is Available at \$1.25 Per Person

*We are fully licensed and insured for full bar services and encourage our clients to provide
Their own alcohol- A list of desired items can be provided for your convenience

Table, Chair and Tent Rental Prices Available on Request

A 21% Service Fee will be added on top of the final bill

This service fee is for delivery and set up of your event, and includes professional chef services, labor and production
Event hardware, buffet or food station linens where applicable and breakdown/ reload post event

This fee is not a gratuity

A 7% Sales Tax will also apply