



The Wedding Package

Our buffet style dinner package includes:

- All linens, staff and accessories necessary for your event.
- One stationary display table of assorted cheese and vegetables
 - Choice of three hors d'oeuvres
- Choice of two entrees with appropriate starch and vegetables
- The Catering Company house wines poured with dinner
- One hour open bar of house brands

FIRST HOUR

- The Catering Company house brands open bar
- International cheese display with imported and domestic cheeses, fruits and crostini
- Crudité display of fresh vegetables and dip

Hors d'Oeuvres Stations

(please choose three of the following)

COLD

- Vegetarian Pinwheels with Boursin Cheese
- Montrachet Goat's Cheese and Sun-Dried Tomato Pesto Crostini
- Assorted Canapés

HOT

- Herb and Three Cheese Stuffed Mushroom Caps
- Sweet Sea Scallops Wrapped in Bacon
- Pork Stuffed Potstickers with Sweet and Spicy Dipping Sauce
- Assorted Mini Quiche
- Spanakopita

An 18% service fee and 5.5% sales tax will be added to all food and beverage.

The Catering Company,
1901 S. Oneida St.
Green Bay, WI
54304

Phone:
920-405-1188

Fax:
920-497-5678

pmicatering.com



The Wedding Package

(continued)

Main Buffet

Traditional Caesar Salad

Bread, Rolls and Butter

Appropriate Starch and Vegetables

The Catering Company house wines poured with dinner

Choice of Two Entrees

(please choose two of the following)

Chicken Marsala

Kentucky Bourbon Pork Loin

Chef Carved Prime Rib

Cedar Plank Salmon

Eggplant Parmesan

COFFEE STATION

CAKE CUTTING

\$50 per person

An 18% service fee and 5.5% sales tax will be added to all food and beverage.

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The Grand Wedding Package

Our buffet style dinner package includes:

All Linens, staff and accessories necessary for your event.

Stationary display tables of Assorted Cheese, Vegetables, Smoked Salmon and Goat Cheese Marinara

Choice of five hors d'oeuvres

Choice of three entrees with appropriate starch and vegetables

The Catering Company house wines poured with dinner

Four and one-half hour open bar of House brands

THE CATERING COMPANY HOUSE BRANDS OPEN BAR
(Four and a Half-hour duration)

FIRST HOUR

International Cheese Display with Imported and Domestic Cheeses, Fruits and Crostini.

Crudit  Display of Fresh Vegetables and Dip

Smoked Salmon Display with Mustard Dill Dipping Sauce

Goat Cheese Marinara Display with Grilled Baguette Points

Hors d'Oeuvres Stations

(please choose Five of the following)

COLD

Jumbo Shrimp Cocktail

Vegetarian Pinwheels with Boursin Cheese

Montrachet Goat's Cheese and Sun-Dried Tomato Pesto Crostini

Assorted Canap s

HOT

Saut ed New Zealand Green Lipped Mussels

Caribbean Spiced Rum Battered Shrimp with Mango Dipping Sauce

Herb and Three Cheese Stuffed Mushroom Caps

Sweet Sea Scallops Wrapped in Bacon

Pork Stuffed Potstickers with Sweet and Spicy Dipping Sauce

Assorted Mini Quiche

Spanakopita

An 18% service fee and 5.5% sales tax will be added to all food and beverage.

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The Grand Wedding Package

(continued)

Main Buffet

Traditional Caesar Salad
Insalata Caprese

CHOICE OF ENTREES
(Please choose three of the following)

Chicken Marsala
Chicken Bernardi
Kentucky Bourbon Pork Loin
Chef Carved Prime Rib
Grilled N.Y. Strip Steak
Cedar Plank Salmon
Tilapia
Eggplant Parmesan
Grilled Portabella Mushrooms

All entrees served with Appropriate Starch and Vegetable.
Fresh Baked Breads and Rolls with Butter

The Catering Company house wines poured with dinner.

COFFEE STATION

PETITEFORE STATION

CAKE CUTTING

\$100 per person

An 18% service fee and 5.5% sales tax will be added to all food and beverage.

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The Catering Company

Wedding Dinner Package

Our Formal sit down dinner package includes:
All Linens, staff and accessories necessary for your event.
Stationary display tables of Assorted Cheese, Vegetables
Choice of five passed hors d'oeuvres
A Served three course dinner
The Catering Company house wines poured with dinner
Four and one-half hour open bar of House brands

THE CATERING COMPANY HOUSE BRANDS OPEN BAR
(Four and a Half-hour duration)

FIRST HOUR

International Cheese Display with Imported and Domestic Cheeses, Fruits and Crostini.
Crudité Display of Fresh Vegetables and Dip

Passed Hors d'Oeuvres

(please choose Five of the following)

COLD

Jumbo Shrimp Cocktail
Vegetarian Pinwheels with Boursin Cheese
Montrachet Goat's Cheese and Sun-Dried Tomato Pesto Crostini
Assorted Canapés

HOT

Sautéed New Zealand Green Lipped Mussels
Caribbean Spiced Rum Battered Shrimp with Mango Dipping Sauce
Herb and Three Cheese Stuffed Mushroom Caps
Sweet Sea Scallops Wrapped in Bacon
Pork Stuffed Potstickers with Sweet and Spicy Dipping Sauce
Assorted Mini Quiche
Spanakopita

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Wedding Dinner Package

(continued)

Salad Course

(Choose one of the following)

House Salad
Caesar Salad
Spinach Salad

Entrees

(Choice of Two)

Blackened Chicken au Pontchartrain
\$85

Pork Dona Vista
\$85

Marinated Tenderloin Filet
\$90

Pecan Crusted Salmon
\$85

Grilled Portabella Mushrooms
\$78

All Entrees are Served with Appropriate Starch and Vegetables

The Catering Company House Wines will be served with Dinner

COFFEE AND TEA SERVICE

CAKE CUTTING AND SERVICE OF CAKE

Above Pricing is per person.

An 18% service fee and 5.5% sales tax will be added to all food and beverage.

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Private Group Dinner

Please pre-choose one selection from each course listed below for your group.

A choice of two different entrees is possible. Please call for details.

Appetizers

Jumbo Shrimp Cocktail
Sautéed New Zealand Green Lipped Mussels
Caribbean Spiced Rum Battered Shrimp with Mango Dipping Sauce
Fresh Herb and Three Cheese Stuffed Mushroom Caps

Salads

Spinach Salad
Caesar Salad
House Salad
Antipasto Salad (add \$2.00 per person)

Entrees

Marinated Tenderloin Filet
Chicken Portuguese
Pork Dona Vista
Blackened Tuna
Grilled Portabella Mushroom

Our Chef will choose the appropriate starch and vegetable which will best suit your entrée.

Desserts

Tiramisu
Carrot Cake
Milky Way Mousse Cake

All dinners begin with fresh breads and butter and conclude with freshly brewed coffee & assorted teas.

Poured wine is available and charged per consumption.

\$50 per person

An 18% service fee and 5.5% sales tax will be added to all food and beverage.

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