Chef’s Preferred Wedding Menu

HORS D’OEUVRES
Seasonal Fresh Fruit Artistically Displayed
on Silver Trays with Dark Chocolate Fondue

Assorted Cheese Tray with a Swan Carved Melon
Berries & Bunches of Grapes, served with Crackers

DINNER
Chef Carved, Herb Crusted Top Sirloin Roast
with Horseradish Cream Sauce and Au Jus
(can be cooked to order)
Smothered Chicken Breast
(Boneless Chicken Breast smothered with Mushrooms, Sauteed Onions & Green Peppers
then topped with Melted Provolone Cheese)
Green Bean Amandine
(Whole Tender Green Beans with Toasted Almonds)
Wild & White Rice Pilaf
Baby Mixed Green Salad
with Zinfandel Vinaigrette
Bakery Fresh Dinner Rolls with Butter
All Served on Contemporary Dinnerware
Iced Tea with Lemon
Fresh Brewed Coffee with all the Condiments
Wedding Punch

This Menu Requires One Additional Server
$23.95 per person for 100 or more people
$24.95 per person for 75 to 99 people
$25.95 per person for 50 to 74 people
$26.95 per person for 25 to 49 people

Menu includes buffet tables, skirting, equipment, and decor for Affordable Catering buffet.
Prices do not include sales tax, servers or gratuity. Servers are $90.00 for a four hour event.

“Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness”

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Effective 1/1/20
25 person minimum