

*Emery's
Catering*



Wedding Package Menu

2009



24 Central St

Central Falls, RI 02863

(401) 725-5680

www.emeryscatering.com

*The minute you walk in the door you will begin to feel at ease as you come to the realization that with over 35 years experience, we are the experts at taking away your worries and helping to create the most memorable day of your life. We understand that you have the highest expectations on your wedding day and our chefs are ready to prepare a first class display of the finest food you have ever tasted. Our wait staff is the finest in the industry and will be happy to provide you with our legendary service. With our **No Compromise** attitude you can't go wrong when you book your wedding with Emery's Catering!*

Our Selection Of Linens



China and Glassware included on this menu.
(Prices are Based on a Minimum of 50 Guests)

- LINENS:*** *Basic color and style tablecloths and napkins are included in this package, in a wide array of colors and sizes*
- SKIRTING:*** *The head table, registration and / or gift tables included in this package*
- RENTALS:*** *Available upon request*
- GRATUITY:*** *17 % Gratuity will be added to your total bill*
- TAX:*** *8 % Rhode Island or 5 % Massachusetts meal tax will be added to your total bill*
- DEPOSIT:*** *A 20% non refundable deposit is required to secure your date and rentals which will be taken off the final bill.*
- BILLING:*** *Final payment is due 14 days prior to the event, or 21 days if you choose to use a personal check.*
- CONFIRMATION:*** *A final count is required 14 days prior to your event. You may increase your count up to 48 hours prior*

Hot Gourmet Hors D'oeuvres Suggestions

- Beef & Mushroom Brochette** *Beef tenderloin are skewered together with fresh mushrooms and sweet bell peppers then covered with a tangy teriyaki sauce.*
- Chicken & Pineapple Brochette** *Tender chicken breast is accented with juicy chunks of pineapple topped with a delectable sweet & sour sauce.*
- Blackened Chicken Sate** *Blackened Chicken Sate features chicken tenders, skewered and then coated with a blackened seasoning of garlic, oregano, salt and pepper. It's also colored with paprika and spices that create mental images of the Louisiana bayou country.*
- Chicken Sate** *Chicken Sate features chicken tenders, skewered and then lightly brushed with teriyaki sauce, garlic, pineapple syrup and pepper sauce*
- Cocktail Vegetables Egg Rolls** *Cabbage, celery, mushrooms, carrots and water chestnuts with a touch of soy sauce--all vegetables are chopped, then wrapped in a delicious won ton wrapper.*
- Cocktail Shrimp & Pork Egg Rolls** *Carefully selected shrimp and pork compliment a medley of fresh vegetables: cabbage, celery, mushrooms, carrots, with a touch of soy sauce, all chopped then wrapped*
- Scallops In Bacon** *Bite-sized scallops are lightly rolled in bread crumbs and wrapped in lean, dry-cured bacon.*
- Kosher Spinach Phyllo Triangle** *Kosher Spinach Phyllo Triangle*
- Assorted Petite Quiche** *We offer a wonderful assortment to challenge your every taste sensation. From traditional Quiche Lorraine, Spinach, Herb Cheese to zesty Cajun Shrimp, they are all delicious.*
- Petite Quiche Lorraine** *Made only from the highest quality ingredients--half and half cream, natural Swiss cheese, premium dry cured bacon in a cream cheese pastry-- the firm but flaky crust allows the custard to remain moist and fluffy.*
- Spinach & Goat Cheese Pizza** *A classic blend of pesto with spinach, basil and olive oil. Accented with tomatoes, oyster mushrooms and a dollop of sharp goat cheese then placed on a medallion of crispy pizza dough.*
- Vegetables Quesadilla** *Each individual flour tortilla captures the spicy flavor of jalapeno peppers, tomatoes, red, yellow and green bell peppers, onions and poblano peppers. Compliment that with the mellow taste of mild Cheddar and Monterey Jack cheese. Now accent it all with cilantro and a touch of garlic.*
- Sesame Chicken** *Medallions of chicken breast brushed with nutty sesame oil, flavored with a dash of savory teriyaki sauce then seasoned with garlic, and lightly textured with sesame seeds and a hint of Japanese bread crumbs.*
- Mini Crab Cakes** *A delicious mixture of lump crab and imitation crab, green, yellow and red peppers and a mixture of spices breaded with Japanese bread crumbs.*
- Crab Rangoon** *We start with only the most succulent morsels of snow crabmeat. Then we blend in cream cheese, a touch of surimi and season our mixture with a dusting of tantalizing spices, all pocketed in a crisp, won ton wrapper.*
- Franks in Puff Pastry** *A cocktail size, all-beef frank wrapped in a delicious, flaky puff pastry. With the perfect blend of spices and seasonings,*
- Beef & Duxelle En Croute** *(Mini Beef Wellington) Beef tenderloin medallions complimented by a shitake, oyster and domestic mushroom cream Duxelle and seasoned with shallots, thyme and garlic... all nestled in flaky, French puff pastry.*

Hors d'oeuvre Packages

Our Hors d'oeuvre service includes personnel to supervise the table, buffet table linens, cocktail napkins, serving utensils and chafing dishes. Rentals to create the desired atmosphere are available.

Assorted Domestic Cheeses (Sharp Cheddar, Swiss & Muenster) with a Medley of Crackers

H1 Stationary \$ 3

Fresh Vegetable Crudités (fresh vegetables with a sour cream dip)

H2 Stationary \$ 2

Fresh Vegetable Crudités (fresh vegetables with a sour cream dip)

Assorted Domestic Cheeses (Sharp Cheddar, Swiss & Muenster) with a Medley of Crackers

H3 Stationary \$ 4

Fresh Sliced Seasonal Fruits, Fresh Vegetable Crudités (fresh vegetables with a sour cream dip)

Assorted Domestic Cheeses (Sharp Cheddar, Swiss & Muenster) with a Medley of Crackers

H4 Stationary \$6

Fresh Vegetable Crudités (fresh vegetables with a sour cream dip)

Assorted Domestic Cheeses (Cheddar, Swiss & Muenster) with a Medley of Crackers,

Plus Passed Hors d'oeuvres (4) per person - Hot Wings with Blue Cheese Dip,

Pigs in a Blanket with Savory Mustard Sauce, Chicken Tenders with Sweet & Sour Sauce

(No substitutions on this package please)

H5 Stationary & Passed \$9

Fresh Sliced Seasonal Fruits,

Assorted Domestic Cheeses (Sharp Cheddar, Swiss & Muenster) with a Medley of Crackers

Plus Any 3 Hot Passed Hors d'oeuvres - from the list on the previous page - (4) per person

H6 Stationary & Passed \$ 11

Fresh Sliced Seasonal Fruits, Fresh Vegetable Crudités (fresh vegetables with a sour cream dip)

Assorted Domestic Cheeses (Sharp Cheddar, Swiss & Muenster) with a Medley of crackers

Plus Any 4 Hot Passed Hors d'oeuvres - from the list on the previous page - (7) per person

H7 Stationary & Passed \$13

All Hors d'oeuvres are served on Sterling Silver Trays

Dinner Menu Suggestions

Custom Menus are Always Available

ENTREES: *(served individually)*

King Cut Roast Prime Rib of Beef, au Jus

Marinated Beef Tip Teriyaki, Served on a Bed of Rice Florentine

12 oz. Grilled Filet Mignon

Chicken Cordon Bleu with Supreme Sauce

*Stuffed Boneless Breast of Chicken with your Choice of:
Pork and Rice or Rice Florentine Stuffing*

Arrezo Con Pollo

Chicken Breast in Marsala Wine Sauce

Grilled Lemon Pepper Chicken Breast

Herb Roasted Stuffed Pork Loin

Apple-Glazed Slow Roasted Pork Loin

Honey Glazed Virginia Ham

Grilled Brown Sugar Glazed Salmon Fillet

Baked Stuffed Scrod with Lobster Newburg Sauce

Striped Lobster Ravioli with Ricotta and Mozzarella

Surf & Turf - Baked Stuffed Shrimp with English Cut Prime Rib

COMBINATION ENTREES: *(served family style)*

Roast Top Round and Baked Chicken

Roast Top Round and Baked Virginia Ham

Baked Virginia Ham and Baked Chicken

Side Selections on the following Page

**Included with Your Choice of Entrees is One Selection from
Each of the Following:**

Appetizer

*Fresh Fruit Cup
Minestrone Soup
Chicken Escarole Soup*

Salad

*Fresh Garden Salad
Cesar Salad
Chilled Pasta Salad*

Vegetable

*Fresh Green Beans
Buttered Baby Carrots
Broccoli in a Butter Sauce
Sautéed Asparagus Tips
Chef's Choice Seasonal
Steamed Broccoli
Grilled Zucchini and Summer Squash
Asian Stir Fry Vegetables*

Starch

*Oven Roasted Potatoes
Red Bliss Roasted Potatoes
Whipped Potatoes
Baked Potato with Sour Cream
Potatoes au Gratin
Rice Pilaf
Rice Florentine*

**Add a Little Extra to Your Menu with these
Additional Starters**

Appetizers

<i>Individual Shrimp Cocktail (3)</i>	\$3
<i>Jumbo Sea Scallops in Bacon (3)</i>	\$4
<i>Sake Roll (Salmon Sushi) (2)</i>	\$6
<i>Imported Antipasto</i>	\$6
<i>Flavored Sorbet</i>	\$1
<i>Lobster Bisque</i>	\$2
<i>Tequila Fiesta Chicken Soup</i>	\$2
<i>Prosciutto Wrapped Asparagus</i>	\$3

Salads & Pastas

<i>Caprese Salad</i>	\$2
<i>Seasonal Vegetable Salad</i>	\$2
<i>Fried Chicken Salad</i>	\$2
<i>Poached Pear Salad</i>	\$3
<i>Chicken Cesar Salad</i>	\$2
<i>Bowtie Pasta Primavera</i>	\$2
<i>Italian Penne Rigate</i>	\$1

New England Grilled Lunch

Buffet

*Lobster Bisque with Sherry
New England Clam Chowder*

*Fresh Seafood and Pasta Salad
with Grilled Shrimp*

*Grilled Salmon with a Caramelized
Brown Sugar Glaze*

*Flame Broiled Chicken Breast
With a Lemon Pepper Glaze*

Grilled Zucchini and Summer Squash

*Classic Baked Potato
Steamed Jasmine Rice*

Assorted Petite Fours

Steamship Round of Beef Buffet

(Minimum 75 people)

Fresh Tossed Garden Salad

Steamship Round of Beef

Baked Virginia Ham

Oven Roasted or Baked Stuffed Potato

Buttered and Steamed Broccoli

Caramelized Brown Sugar Glazed Carrots

Assorted Petite Fours

Stations Buffet

Cheese and Cracker Station

Assortment Domestic Cheese and Crackers

Pasta Station

*Penne with Chicken and Pesto Alfredo
Lemon Pepper Linguine Primavera
Home style Spaghetti with Meat Sauce
(or your own favorite pastas)*

Carving Station

*Roast Top Round of Beef
Glazed Turkey Breast*

Potato Bar

*Potatoes, served mashed, baked and oven
roasted with an assortment of toppings*

Salad Station

*Freshly Baked Dinner Rolls
Crispy greens served with cucumbers, red
onions, tomatoes and black olives
and choice of several dressings.*

Dessert Station

*Assorted Petite Fours
Coffee and Tea*

Federal Hill Buffet

Classic Caesar Salad
Steamed Rice Pilaf
Red Bliss Oven Roasted Potatoes
Choice of (1) Vegetable
Baked Scrod
Boneless Stuffed Chicken Florentine
Sirloin Tips in Red Wine Demi Glaze or
Mushroom Demi Glaze
Rolls & Butter
Fancy Mini Pastry
Coffee, Tea, Decaf, Herbal Teas
Vegetable Choices:
Medley of Vegetables, Green Beans in Garlic
Butter
Peas & Pearl Onions, Hawaiian Medley of
Vegetables

Promenade Buffet

Tossed Garden Salad or Caesar Salad
Steamed Broccoli
Tomato Basil Penne Pasta
Red Bliss Garlic Mashed Potatoes or
Red Bliss Oven Roasted Potatoes
Grilled Chicken with Pepper Cream Sauce
Black Angus Prime Rib
Rolls & Butter
Fancy Mini Pastry
Coffee, Tea, Decaf, Herbal Teas

Newport Buffet

Tossed Garden Salad or Caesar Salad
Fettuccini with Alfredo Sauce or
Penne Pasta in Tomato Basil Sauce
Red Bliss Oven Roasted Potatoes
Lobster Ravioli with Chive Cream Sauce
Grilled Chicken with Dijon Sauce
Roast Sirloin or Delmonico in
Red Wine Demi Glaze or Mushroom Demi Glaze
Choice of (1) Vegetable
Rolls & Butter
Fancy Mini Pastry
Coffee, Tea, Decaf, Herbal Teas

Dessert Menu

We will cut and serve your wedding cake on platters with the ice cream of your choice.

Mini hot fudge or strawberry Sundae (add .50), *Chocolate peanut butter pie

*Apple pie ala mode, *Pumpkin pie with whipped cream, *Chocolate chip pie

*The big blitz pie (made with snickers), *German chocolate cake, *Chocolate mousse pie

*Carrot cake, *Cheese cake (plain or strawberry)

*Available at an additional \$2.40 per person or a Dessert Bar at \$3.75 per person

Death by Chocolate Menu

(Based on 1 hour)

50% off on chocolate menu with any entree selection

Chocolate #30\$6.95 per person

50 people or more (fountains included) Milk or Dark Chocolate
Dipping Delights include: Cherries, Pirouette, Large Strawberries,
Large Marshmallows and Bananas,
6” Styrofoam plates, cocktail napkins, skewers

Chocolate #31\$7.75 per person

50 people or more (fountains included) Milk or Dark Chocolate
Dipping Delights include: Pineapple Chunks, Angel Food Cake Cubes, Cherries,
Pirouette, Large Strawberries, Large Marshmallows and Bananas,
6” Styrofoam plates, cocktail napkins, skewers

Chocolate #32.....\$9.75 per person

50 people or more (fountains included) Milk or Dark Chocolate
Dipping Delights include: Mini Cream Puffs, Red Grapes, Pineapple Chunks,
Angel Food Cake Cubes, Cherries, Pirouette, Large Strawberries,
Large Marshmallows and Bananas,
6” Styrofoam plates, cocktail napkins, skewers

Chocolate #33\$9.75 per person

50 people or more (fountains included) Milk or Dark Chocolate
Dipping Delights include: Honey Dew Melon, Red Grapes, Pineapple Chunks,
Angel Food Cake Cubes, Maraschino Cherries,, Cantaloupes, Large Strawberries,
6” Styrofoam plates, cocktail napkins, skewers