



Maggie's Catering

Wedding Menu 2022

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Chuck Rudnick, Owner

Thanks for the opportunity to compliment your special day!

Here are some things to help you get started:

1. Lets check the date to see if we are available to cater your event and utilize an event site that allows outside catering.
2. Check over our menu, focus on Main Courses so its not so overwhelming. We typically build your menu around the Main Course.
3. Email us an idea of menu, this can be general. Think of details you might like to see taken care from plates, silverware and glassware to hors d'ouvres, and beverages.
4. Let us know the time and date of the Wedding. Will your ceremony be on site? Include your full name and contact information so we can email you a comprehensive, itemized estimate.
5. If everything looks feasible, affordable and we are available, its time to set up a tasting!
6. We usually have you pick two or three Main Courses. You can see the quality of our food and its presentation as well as help you narrow down your options.
7. If you are satisfied with the tasting, we accept a security deposit (usually \$1000.00) to hold the date. That deposit goes towards your final balance.
8. Final count, menu choices and balance are due 7days prior your event.

Wedding Package Suggestions

(not set in stone, but gives you a good starting point to see what is popular)

Bronze Packages

21.75

Offers one main course selection, one side dish, one salad choice and assorted dinner rolls with butter. This package includes coffee service, lemonade & ice tea dispensers.

Delivery and set up included.

Silver Packages

23.95

Offers one main course selection, with two side dishes (starch and vegetable), and one salad choice.

Assorted dinner rolls with butter. This package includes coffee service, lemonade & ice tea dispensers. Delivery and set up included.

Gold Packages

25.75

Offers two main course selections, with two side dishes (starch and vegetable), and one salad choice.

Assorted dinner rolls with butter. This package includes coffee service, lemonade & ice tea dispensers. Delivery and set up included.

Platinum Packages

28.95

Offers two main course selection, with two side dishes (starch and vegetable), and two salad choices.

Assorted dinner rolls with butter. This package includes coffee service, lemonade & ice tea dispensers. Delivery and set up included.

Salad Selections

Tossed Salad: Romaine and Iceberg lettuce, shredded cheese, carrots, cucumbers and tomatoes. Served with your choice of Homemade Ranch, French, Caesar, Creamy Italian, Raspberry vinaigrette or balsamic

Caesar Salad: Romaine lettuce, parmesan cheese and tomatoes topped with croutons with Caesar dressing on the side

Spring Salad: Mixed Greens, strawberries, raisins, pecans and feta with raspberry vinaigrette dressing on the side

Spinach Salad: Spinach and mixed greens, red onion, sunflower seeds with creamy bacon dressing on the side

Broccoli Salad: Broccoli, sunflower seeds, raisins, mixed with bacon dressing

Classic Greek: Mixed greens, beets, feta cheese, black olives, red onion, chick peas and a classic Greek dressing

Italian Pasta Salad: Rainbow rotini with tortellini, black olives, red pepper tossed in a creamy Caesar dressing

Mustard Potato Salad: freshly diced potatoes in a creamy mustard dressing, chopped chives and seasoning

Creamy Coleslaw: shredded cabbage with a hint of honey and dill in a cream sauce

Fresh Fruit Salad: a mix of honey dew, cantaloupe, watermelon, strawberries, blueberries, grapes and raspberries

Creamy Macaroni Salad: elbow macaroni with shredded cheddar and cream sauce

Main Course

Mediterranean Chicken: Sautéed chicken simmered in a sauce of tomatoes, kalamata olives, garlic, and herbs, topped with feta cheese and served over penne pasta

Hawaiian Sweet and Sour Chicken: Marinated boneless chicken breasts are cooked on the grill, and topped with a lively pineapple and sweet red pepper mixture

Chicken Over Stuffing: Boneless chicken breasts baked over homemade stuffing and topped with gravy

Baked Swiss Chicken: Boneless chicken breasts lightly tossed in bread crumbs, baked and topped with Swiss cheese and a light cream of celery sauce

Chicken Parmesan: Boneless chicken breasts lightly breaded and baked with flavorful marinara sauce, basil and topped with parmesan cheese

BBQ Char-Chicken Breast: Boneless chicken breast grilled to perfection then glazed with Honey BBQ sauce

Pecan Crusted Chicken: One of our most popular! Chicken breast lightly breaded in a sweet mixture of flour, maple syrup, brown sugar and pecans

Chicken Cordon Blue: Chicken breasts hand rolled with ham and Swiss cheese then lightly breaded in seasoned bread crumbs and baked

Chicken Piccata: Lightly breaded boneless chicken breasts laced with lemon and simmered in white wine

Chicken Marcella: Lightly coated chicken breasts braised with Marcella wine and mushrooms

Hot Chicken Salad: Chicken casserole full of celery and almonds, baked with cheese in a tangy cream sauce and topped with a corn flake crust

Honey Baked Ham: Oven baked and topped with pineapple, honey glaze

Roast Pork Loin: Slow roasted and topped with a sweet apple glaze and carved on site.

Baked Orange Roughy: Baked to perfection in a light lemon butter mixture and topped with paprika

Grilled Salmon (add \$3.25 per person): Baked perfectly moist in a lemon pepper garlic butter

Sliced Sirloin Steak: Our most popular request! Sirloin roast with robust seasonings and fresh crushed garlic carved on site with horseradish sauce

Prime Rib (add \$5.25 per person): 10-12 oz of slow roasted prime rib drenched in au jus and served with horseradish sauce and carved on site

Four Cheese Lasagna: Meatless blend of Italian seasonings, cheese, and sauce layered in curly noodles (ground beef or sausage can be added)

Manicotti and Stuffed Shells: manicotti and shell pasta stuffed with a delicious blend of spinach and seasonings with ricotta and parmesan

Pasta Primavera: Penne pasta mixed with an array of freshly chopped vegetables simmered in a light white wine sauce and topped with parmesan cheese

Side Dishes

Roasted Redskins Potatoes: Redskin potatoes oven roasted with butter and herbs

Mashed Potatoes: Blended with sour cream and butter

Baked Potato: Idaho potatoes baked to perfection and served with butter, sour cream and chives

Au Gratin Potatoes: Idaho potatoes thinly sliced and layered in buttermilk and cheddar cheese and baked to a bubbly perfection

Twice Baked Potatoes: Idaho potatoes mixed to a creamy blend with sour cream, butter and cheddar cheese

Wild Rice: Long grain and wild rice combined with a rich mixture of butter, garlic and herbs

White Rice: / Rice Pilaf: steamed to perfection

Garlic Penne Pasta: Penne pasta prepared al dente then covered in a buttery garlic and herb sauce

Sweet Corn: Crisp, buttery corn topped with diced peppers

Peas and Carrots: Fresh peas and diced carrots in a light butter sauce

Green Beans (fresh steamed) : Fresh, crispy green beans lightly buttered and topped with toasted almonds

Grilled Zucchini and Yellow Squash: Fresh zucchini and squash grilled and mixed with a lightly seasoned butter

Broccoli Crowns: fresh florets of broccoli cooked until tender then tossed with butter

Baby Carrots: fresh baby carrots glazed in a sweet honey and brown sugar sauce

California Vegetable Blend: A delicious mixture of fresh broccoli, cauliflower and carrots in a lightly seasoned butter sauce

Asparagus: (seasonal May-September) tender spears of fresh asparagus in butter

Sugar Snap Peas: fresh, steamed snap peas in a light butter sauce

Green Bean Casserole: A classic combination of cream of mushroom soup, fresh green beans, and French fried onions baked to a bubbly perfection

We include all Chaffing dishes and serving ware

In addition you can choose:

9 ' white melamine plate, silverware rolled in a white paper napkin

\$2.95 per place setting

10.5" white china plates, silver rolled in a white linen napkin

\$3.55 per place setting

Water Goblets .55

Wine Glasses .55

Water Pitchers 3.50 (ice/water/lemon/filled & placed)

Banquet table linens(8ft) 7.00

Round table linens (80"x80") 7.50

China white coffee cups & saucers .95

Champagne flutes .65

Beer Pilsner .55

Mixed drink rock glass .55

Cake cutting services with disposable clear plates & forks 48.00

HORS D'OEUVRES

(purchased as individual trays ala carte' with 60 servings avg)

Vegetables & Dip (\$80) Cheese & Cracker Tray (\$84)

Fresh Fruit Tray (\$82) Mini Croissant Sandwiches (\$88)

Artichoke Dip and Pita Toasts (\$79)

Crab Stuffed Mushroom Caps (\$98)

Sweet & Sour Meatballs (\$78)

BBQ Chicken Skewers (\$86)

Bacon Wrapped Filet Mignon (\$105)

Cheese and Chicken Quesadillas (\$88)

Shrimp cocktail tray (\$108)

Jumbo Sea Scallops wrapped in Bacon (\$112)

Sausage Stuffed Mushroom Caps (\$95)