

# Take Away Catering Weddings



## *The Rustic Farmhouse Reception*

### *Appetizer Displays*

Farm Stand Cheese Board  
Imported & Domestic Cheeses Served with Assorted Seasonal Fruits & Jams

Fresh & Marinated Gourmet Vegetables  
Served with Assorted Cold Dips & Tapenades

Artisan Breads & Crackers

### *Passed Hors D'Oeuvres*

Smoked Tomato Jam Crostini with Chive Cream  
BBQ Beef Brisket Served on Griddled Johnny Cakes  
Prosciutto Wrapped Grilled Asparagus

### *Salad*

#### *The Harvest*

Field Greens with Cranberries, Raspberry Onions, Monterey Jack Shredded Cheese, Spiced Pecans & Raspberry Vinaigrette

### *Entrée & Sides*

Mustard & Herb Roasted Pork Loin  
Cider & Herbed Brined Roasted Chicken with White BBQ Sauce

Poblano Chile & White Cheddar Macaroni & Cheese  
Tuscan Green Bean Salad with Chick Peas, Red Pepper & Balsamic

### *Dessert to Accompany the Cutting of the Wedding Cake*

#### *Create Your Own Doughnut Bar*

Freshly Fried, Unglazed Doughnuts Served with Guests Choice of Chocolate Sauce, Caramel Sauce, or Strawberry Sauce  
Served with Marshmallow Cream, Crushed Oreo Cookies, Mini M&M's, Shredded Coconut, Chocolate & Rainbow Sprinkles, & Chopped Peanuts

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## ***The Cocktail Supper***

### ***Passed Hors D'Oeuvres***

Sliced Strawberry over Soft Cheese Crostini with Aged Balsamic Reduction Drizzle  
Gourmet Open-Faced BLTs  
Creole Shrimp & Cheesy Grits Spoons

### ***Chef-Manned Carving Station***

Hand-Carved Beef Tenderloin with Creamy Horseradish Sauce  
Hand-Carved Maple Glazed Ham Served with Maple Honey Mustard  
*Served with Warm Yeast Rolls*

### ***Mashed Potato Martini Bar***

Freshly Whipped Mashed Potatoes & Freshly Whipped Sweet Potatoes

Served with Crispy Chopped Bacon, Bleu Cheese Crumbles, Butter, Sour Cream,  
Shredded Cheddar, Freshly Diced Chives, Cinnamon, Brown Sugar, Spiced Pecans,  
Marshmallows, Honey-Cinnamon Ricotta Cheese

### ***Wedge Salad Station***

Hand Cut Iceberg Salad Wedges  
Served with Guests Choice of the Following Toppings:  
Crispy Chopped Bacon, Bleu Cheese Crumbles, Halved Cherry Tomatoes, Diced Red Onions  
Guests Choice of Ranch Dressing or Balsamic Vinaigrette

### ***Dessert Station to Accompany Cutting of the Cake***

*Decadent Chocolate Fountain*  
*White Chocolate Fountain May Be Dyed to Match Your Color Scheme!*  
Rich Milk or White Chocolate Fountain  
Served with Seasonal Cut Fruit, Marshmallows, Pretzels, Cake Bites, & Rice Crispy Treats  
*Minimum of 75 Guests*

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## *The Mexican Luau Reception*

### *Chef Manned Create Your Own Taco Station*

Roasted Suckling Pig, Carved by our Chefs and Grilled Fajita Chicken  
Served with Warm Taco Shells on our Giant Paella Pan

*Assorted Taco Toppings Include:*

Purple & Green Cabbage Slaw, Shredded Lettuce, Jalapenos  
Jerk Marinated Black Beans, Warm Island Rice  
Queso Fresco, Pineapple Salsa, Curry BBQ Sauce,  
Guacamole, Sour Cream, Pico de Gallo  
Served with Warm Queso & Tortilla or Corn Chips

### *Polynesian Accompaniments*

Assorted Island Inspired Roasted Vegetable Skewers  
Warm Pineapple Skewers  
Herb Roasted Potatoes

### *Street Cart Corn Station*

Skewered Corn on the Cob Served Three Ways  
*Grilled with Husk On, Steamed, & Tempura Battered & Fried*  
Served with Chili Lime Aioli, Chimichurri Sauce, Melted Garlic Butter, Parmesan Cheese,  
Dried Herbs, Old Bay Seasoning, Salt, Pepper, & Cilantro

### *Composed Cold Salads*

Maui Maui Pasta Salad  
*Fusilli Pasta with Peas, Carrots, Cucumber, & Pineapple Tossed in a Sesame Ginger Dressing*  
Tropical Hearts Salad  
*Field Greens, Chilled Hearts of Palm, Artichoke Hearts, & Asparagus Spears with Coconut Lime Dressing*

### *Wedding Cake Served In Lieu of Dessert*

Comes with Tropical Fruit Salad

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## *The Light Tea Brunch Reception*

### *Finger Sandwiches*

English Cucumber with Herbed Cream Cheese on Sourdough  
Smoked Salmon Mousse & Chives on Pumpernickel  
Gala Apple Chicken Salad on Miniature Croissant  
Thinly Sliced Tomato with Spiced Mayonnaise on Country White  
Watercress Egg Salad on Country White  
Goat Cheese, Chopped Walnuts, & Red Bell Pepper on Sourdough  
Tuna & Celery with Red Grape on Miniature Croissant

### *Seasonal Berries & Fruit Parfait Cups*

Served with Layers of Sweetened Fruit & Sweet Whipped Cream

### *Brunch Quiches*

Quiche Lorraine – *Bacon & Swiss*  
Caprese Quiche – *Tomato, Mozzarella, Fresh Basil*  
Western Quiche – *Ham, Cheddar, Peppers, & Onions*  
Roasted Mushroom and Caramelized Onion

### *Marinated Gourmet Vegetables*

Gourmet, Garden Fresh Vegetables, Marinated in Balsamic Vinaigrette & Served Chilled

### *Spinach & Mixed Berry Salad*

Spinach Topped with Mixed Berries with Goat Cheese & Toasted Almonds  
Served with Raspberry Balsamic Vinaigrette

### *Sweet Treat Display* *In Lieu of Cake*

Cream Puffs • Orange Cranberry Scones • Lemon Chess Bars • Chocolate Chip Scones  
Raspberry Linzer Bars • Russian Tea Cakes • Pastel Colored French Macarons

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## *The Southern Style BBQ Feast*

### *Entrée Options*

Grilled Chicken with Hickory Style BBQ  
Slow Smoked Beef Brisket with Warm Kansas City Style BBQ Sauce  
Pulled Pork with Hickory Style BBQ Sauce  
Pulled Chicken BBQ with Carolina White Sauce

*All Entrées Served with Our Signature Cabbage Crazy Slaw  
Comes with Southern Bread Basket  
Cornbread Muffins, Yeast Rolls, & Corn Johnnie Cakes*

### *Vegetarian Entrée Options*

Grilled Chipotle BBQ Portobello Stack with Roasted Peppers & Melted Provolone  
Roast Vegetable & Rice Stuffed Pepper with Dill Havarti OR Fresh Tomato Sauce  
*Vegetarian Meals can be added in addition to Entrée for specified number of people.*

### *Side Dishes*

Buttermilk Mashed Potatoes  
Country Pasta Salad with Cheddar, Tomato, & Red Onion  
Maple Bacon Baked Beans  
White Cheddar Mac & Cheese  
Home-Style Cheddar Macaroni & Cheese  
Smokey Onion & Dill Pickle Potato Salad  
  
Smokey Southern Greens with Ham Hock  
Country Style Green Beans  
Family Reunion Broccoli Salad  
Gingered Baby Carrots  
Creamed Corn  
Spinach & Broccoli Casserole

### *Dessert to Accompany the Cutting of the Wedding Cake*

*Southern Style Hand Pies*  
Freshly Baked Miniature Pies, Topped with Chantilly Cream  
*Available Flavors: Apple, Cherry, Blueberry, Pecan, Fudge, Pumpkin, Peach, Sweet Potato*

# Take Away Catering Weddings



## *The Plated Reception*

### *Cocktail Hour – Passed Hors D'Oeuvres*

Pear Salad with Candied Pecans & Balsamic Reduction Served on Endive  
Braised Beef & Pearl Onion with Red Wine Demi-Glace Sauce on a Spoon  
Wild Mushroom Caviar Crostini with Shallots

### *Soup Course*

Creamy Cauliflower Puree with Lardons & Gorgonzola

### *Salad Course*

Roasted Red Beet Salad with Arugula, Walnuts, Orange Zest & Citrus Vinaigrette

### *Main Course*

*Guests Choice of the Following*

Pan Seared Statler Chicken Breast with Herb Au Jus  
Sea Salt Crusted Rack of Lamb served with Fresh Mint Sauce

Au Gratin Potatoes  
Crispy Roasted Brussel Sprouts

### *Dessert Course to Accompany the Cutting of the Wedding Cake*

*Miniature Mousse Shooters*

Chocolate Hazelnut

Vanilla Crème

Lemon

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## *Beverage Options*

### *Non-Alcoholic Beverages & Hot Beverage Station*

Your Choice of Unsweet Tea, Our Signature Fruit Tea Punch, or Lemonade

Includes Chilled Water

*Displayed in Decorative Dispensers*

Regular & Decaf Coffee

Hot Water with Assorted Herbal Teas

Creamer & Sugar

### *Classic Bottled Soda Beverage Station*

Assorted Bottled Sodas & Root Beer

Includes Chilled Water

*Displayed in Decorative Dispensers*

### *Full Bar Set Up*

Includes All Juices, Mixers & Garnishes for Full Bar Set Up

Includes Assorted Sodas as Mixers

*Liability Insured & ABC Licensed Bartenders*

*We do not have a liquor license but we gladly offer consulting for specialty cocktails and alcohol selection.*

# Take Away Catering Weddings



## *Event Planning & Additional Services*

### *Event Planning*

Please contact us for a meeting with a personal event planner. We will setup an appointment to custom design all of your event's needs including rentals, décor, flowers, draping, lighting, entertainment, selection of venue, and more.

### *Event Staffing*

At Take Away Catering, not only can we provide the food and design elements, but we also have the ability to staff the service at your event. With chefs, bartenders, and service staff that are the best in the business, we understand that execution is everything and will do what's in our power to ensure your event takes place as smoothly as possible.

All of our bartenders are ABC Certified!

#### ***\$25.00/hour per Staff Member***

Four hour minimum required per Server, Bartender, or Back of House Staff.  
Service recommendations based on guest count and style of service required.

#### ***\$35.00/hour per Event Manager***

An Event Manager will be on site to make sure every detail is correct and your event runs smoothly.  
One Event Manager per event for every 200 guests (dependent on level of service required).

#### ***\$150.00 per Chef***

Chef Required for each Chef Manned Action Station.

One Chef required for each 75 guests.

*Includes 4 Hours of Chef-Manned Station or Dinner Service. \$40.00/hour for each additional hour.*

### *Rentals*

We would be happy to arrange to provide any item including glassware & barware, plates, cutlery, linens, tables, chairs, and anything else you might need.

*All events subject to Service Charge and 9.25% TN State Sales Tax  
Delivery & Service Fees Apply*

Contact Sales for More Information on Sample Wedding Menus  
sales@sovafood.com - 615-383-0777  
takeawaycatering.net