Since 1990 our goal has been to provide quality food and prompt professional service for every customer and event. Our staff provides the best service, food quality, as well as the most beautiful food presentations you will ever see!

Let us make your next catering event a most memorable and successful occasion ever!

CONTACT US
(614) 792-3993

50 South Liberty Street
Suite 100
Powell, Ohio 43065

PCEVENTSINC.COM
$26.95 Wedding Special Promotion

YOUR WEDDING PACKAGE INCLUDES

- Choice of 2 Hors d’oeuvres, 2 Dinner Entrees and 2 Side Selections from following pages
- Tossed Salad with Ranch and Italian Dressings
- Gourmet Rolls served with Margarine and Butter
- China Dinner Plates at Buffet Line
- Preset Silverware including Dinner Fork & Knife
- White, Black or Ivory Table Linens for all Guest Tables Rectangular or Round (8 Guests per Table Linen)
- Floor Length Linen Bridal Station
  Up to 30’ Station with 3 Rectangular Linens
- Rectangular Floor Length Linen Gift Station
- Round Floor Length Linen Cake Station
- Floor Length Rectangular Linens for Buffet Line
- Cake Cutting with Disposable Plates, Forks & Napkins
- Linen Napkins
  Choice of Color
- Servers and Service
  Up to 8 Hours - Includes 2 hours for set-up and 1 hour for tear-down
  And 5 hours of Event Time
- Chef in Field or Captain

Promotion Price per Person $26.95
18% Service Fee Added to Total of Order

This Wedding Package listed above is being offered for a Limited Time Only and is based on Date Availability. Please call our sales department for date availability or to schedule a free consultation and taste test appointment.

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PC EVENTS CATERING

PCEVENTSINC.COM
HORS D’OEUVRES

(Choose Two)

Stuffed Mushroom Caps
Your choice of Parmesan, Swiss & Spinach or
❖ Fresh Crab, Parmesan & White Wine or
❖ Herb Sausage & Cheddar Cheese

Oriental Egg Rolls
Served with our Hot Dijon and Sweet & Sour Sauces

Marinated Chicken Wings
Served with Celery Sticks and Bleu Cheese Dressing

Chicken Tenders
Lightly breaded, then broiled and served with
Barbecue & Honey Sauces

Assorted Mini Quiche
Your choice of Lorraine, Spinach, and Cheese

Meatballs
Served with your choice of Marinara, Swedish or Barbecue Sauce

❖ Water Chestnuts
Individually wrapped in Bacon with a Honey Glaze Sauce

❖ Creamy Spinach Dip
Served in a Bread Round with Crackers and Assorted Breads

Stuffed Eggs
Your choice of Deviled, Bacon & Chutney, Mexican or Crabmeat & Dijon

Sausage Pieces
Served with Horseradish and Dijon Mustard Dipping Sauces

Lump Crabmeat Dip
Served with Bread Rounds and Crackers

Fresh Garden Vegetable Display
Served with our Special Dip

❖ Turkey Pinwheels
Rolled with Roasted Red Pepper and Tarragon Cream Cheese

Cubed Cheese Tray
Includes Swiss, Colby Jack, Pepper Jack and Cheddar Cheese (+.75)

Miniature Crostinis
Topped with Chicken Salad and/or Vegetarian Style

❖ Vegetarian Pinwheel Rolls
Rolled with Mushrooms, Black Olives, Roasted Red Peppers, and Herb Cream Cheese

Sliced Cucumbers
Stuffed with Shrimp Mousse, Baby Shrimp
And flavored Cream Cheese

Mozzarella and roasted Beef Steak Tomatoes
Served on Miniature Ryes with Parmesan & Basil Olive Oil

Italian Sausage Bites
Served in our Special Marinara Sauce

❖ Grilled Chicken Skewers Satay
Marinated and served with Teriyaki Pineapple Glaze (+.50)

Miniature Halved Pizzas
Topped with Marinara, Shredded Mozzarella, and Pepperoni on English Muffin

Crostini
Topped with Roasted Tomato, Fresh Mozzarella & Basil

Additional Hors d’oeuvres available on our Full Service Menu.
❖ Denotes a PC EVENTS CATERING House Specialty
POULTRY ENTRÉES

Chicken Cacciatore
With Plum Tomatoes, Roasted Peppers and Onions

Spicy Chicken Breast
Topped with Hot Pepper Jack Cheese and topped with Avocado Salsa

Chicken Marsala
Sauteed in a Mushroom Marsala Cream Sauce

Lemon Chicken Breast
Seared and served with Fresh Lemon-Caper Cream Zest

Plum Teriyaki Chicken
Served over Spinach and topped with Teriyaki Glaze

Chicken
With Artichokes and Dijon White Wine Cream Sauce

Chicken Breast
Topped with Vermont Cheddar and Virginia Ham

Chicken Parmesan
With our House Marinara Sauce, Fresh Spinach and topped with Assorted Italian Cheeses.

Chicken Mornay
Boneless Chicken Breast with Fresh Spinach, Red Peppers and our Special Creamy Parmesan Sauce

Chicken Cordon Bleu with Swiss Cheese (+.50)

Chicken Beurre Blanc
Seasoned Boneless Chicken Breast Lightly Sautéed in a White Wine, Butter, Onion and Mushroom Sauce

Stuffed Chicken Breast
Filled with Hot Pepper Cheese and Avocado Salsa

SEAFOOD ENTRÉES

Boneless Pork Chops
Served with Apple and Cinnamon demi Brown Sauce

SEAFOOD ENTRÉES

Rainbow Trout
Stuffed with Crabmeat and served in a Lemon Sauce (Market)

Swordfish Steaks
With Avocado Butter (Market)

Stuffed Flounder
With Crabmeat and Hollandaise (Market)

Oven Baked Salmon
Salmon Filet Topped with Sliced Lemon, Fresh Dill and our Lemon Caper Butter Cream Sauce. +$1.25 pp

PASTA ENTRÉES

Manicotti Noodles
Stuffed with Cheese and Topped with Our Garden Vegetable Marinara Sauce

Our Special Meat Lasagne
With Beef, Ricotta, Parmesan, Mozzarella and Marinara Sauce

Tri-Colored Cheese Tortellini
Served with Peas, Mushrooms, Onion, Roasted Red Peppers in our Special Tarragon Cream Sauce.

Vegetarian Lasagna
with Mounds of Cheese, Spinach, Vegetables and Marinara Sauce

BEEF ENTRÉES

Our Special Carving Station of Top Round of Beef
Served with Au Jus and Horseradish Sauce*
*(Carver and Carving Station optional $100.00)

Slow Cooked Sliced Beef
In our special Demi Brown Sauce

Beef Tips
Served In Our Special Bourbon and Garlic Brown Sauce

Sliced Flank Steak
Served with Bourbon Black Peppercorn Brown Sauce (Market)

Additional Entree Selections available on our Full Service Menu. *Fee may apply.

Denotes a PC EVENTS CATERING House Specialty
SIDE SELECTIONS

Choose Two Side Selections

Scalloped Potatoes with Swiss Chees
Quartered and Oven Roasted Redskin Potatoes
Tossed with Pure Olive Oil and Seasonings
Baked Potato
Served with Butter and Sour Cream
Au Gratin Potatoes
Oven Baked and served with Cheddar Cheese
▷ Butter Parsley Redskin Potatoes
Tossed with Butter and Seasonings
▷ Whipped Potatoes
With Butter and Sour Cream
Parsley Buttered Egg Noodles
Rice Pilaf with Pine Nuts
▷ Vegetable Medley
With Broccoli, Cauliflower and Baby Carrots
Wild Rice Medley with Thyme
▷ Zucchini, Yellow Squash and Baby Carrots
Steamed with Basil Butter
Macaroni and Cheese
Gourmet Style with Fresh Assorted Cheeses
Sweet Potato Purée
Topped with Marshmallow and Brown Sugar and Honey
Twice Baked Potatoes
With Boursin Cheese Sour Cream and Chives +$.75 pp
In-Season Vegetables
Marinated in our Tarragon Vinaigrette
Basil Buttered Baby Carrots
Tossed with Honey Butter
▷ Fresh Green Beans
Tossed with Butter, Salt and Pepper
Fresh Cut, Seasoned Broccoli Spears
Citrus Sweet Pea Pods
Tossed with an Orange Butter Sauce
Sliced Tomatoes
With Fresh Herb Basil Vinaigrette
▷ Tomato and Basil Linguine
With Olive Oil and Parmesan
In-Season Fresh Fruit Salad (+.75)
Cantaloupe, Honeydew, Pineapple, Blueberries & Strawberries
▷ Our Special Ranch Pasta Salad
With Julienne Turkey, Ham, and Fresh Spinach, in our Special Ranch Dressing
Pasta Salad
Marinated in Italian Dressing
Penne Pasta
With Pesto, Cream, Sun-Dried Tomatoes Wild Mushrooms and Onion

Additional Food Selections available on our Full Service Menu. *Fee may apply.
▷ Denotes a PC EVENTS CATERING House Specialty

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