Columbus Ohio’s Favorite Caterer Since 1990

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
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
- 8’ Floor Length Linen Gift Station
- 5’ 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
- Preset Water Glasses at each Table Setting with Pitcher of Ice Water at Each Guest Table
- Regular Coffee Service with Self-Serve Coffee Station
- Floor Length Linen Self Serve Coffee Station

Promotion Price per Person $29.95
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.
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

Crostinis
Topped with Roasted Tomato, Fresh Mozzarella & Basil

Additional Hors d’oeuvres available on our Full Service Menu.

Denotes a PC EVENTS CATERING House Specialty
### Dinner Buffet

**Choose Two Entrees**

#### Poultry Entrees
- **Spicy Chicken Breast**
  Topped with Hot Pepper Jack Cheese and topped with Avocado Salsa
- **Chicken Cacciatore**
  With Plum Tomatoes, Roasted Peppers and Onions
- **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 Parmesan**
  With our House Marinara Sauce, Fresh Spinach and Topped with Assorted Italian Cheeses.
- **Chicken Breast**
  Topped with Vermont Cheddar and Virginia Ham
- **Chicken Cordon Bleu with Swiss Cheese** (+.50)
- **Chicken Marsala**
  Sauteed in a Mushroom Marsala Cream Sauce
- **Chicken Beurre Blanc**
  Seasoned Boneless Chicken Breast Lightly Sautéed in a White Wine, Butter, Onion and Mushroom Sauce
- **Chicken Mornay**
  Boneless Chicken Breast with Fresh Spinach, Red Peppers and our Special Creamy Parmesan Sauce
- **Stuffed Chicken Breast**
  Filled with Hot Pepper Cheese and Avocado Salsa

#### Boneless Pork Chops
Served with Apple and Cinnamon demi Brown Sauce

#### BEEF ENTREES
- **Slow Cooked Sliced Beef**
  In our special Demi Brown Sauce
- **Beef Tips**
  Served In Our Special Bourbon and Garlic Brown Sauce
- **Our Special Carving Station of Top Round of Beef**
  Served with Au Jus and Horseradish Sauce
  *(Carver and Carving Station optional $100.00)*
- **Sliced Flank Steak**
  Served with Bourbon Black Peppercorn Brown Sauce (Market)

#### Seafood Entrees
- **Swordfish Steaks**
  With Avocado Butter (Market)
- **Stuffed Flounder**
  With Grabmeat and Hollandaise (Market)
- **Oven Baked Salmon**
  Salmon Filet Topped with Sliced Lemon, Fresh Dill and our Lemon Caper Butter Cream Sauce. +$1.25 pp
- **Rainbow Trout**
  Stuffed with Grabmeat and served in a Lemon Sauce (Market)

#### Pasta Entrees
- **Tri-Colored Cheese Tortellini**
  Served with Peas, Mushrooms, Onion, Roasted Red Peppers in our Special Tarragon Cream Sauce.
- **Our Special Meat Lasagne**
  With Beef, Ricotta, Parmesan, Mozzarella and Marinara Sauce
- **Vegetarian Lasagna**
  with Mounds of Cheese, Spinach, Vegetables and Marinara Sauce
- **Manicotti Noodles**
  Stuffed with Cheese and Topped with Our Garden Vegetable Marinara Sauce

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

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Choose Two Side Selections

- Scalloped Potatoes with Swiss Cheese
- 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

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