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

The Grand Event
Appetizers & Station Theme
PC EVENTS CATERING

$28.95 Wedding Special Promotion

YOUR WEDDING PACKAGE INCLUDES

- Choice of 6 Hors d’oeuvres and 1 Station theme event from the following pages
- 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 $28.95
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
(Choice of 1 Station Theme)

Mexican Fiesta
Our Mexican bar includes chicken strips fajita style, taco meat, salsa, sour cream, shredded cheddar, guacamole, diced tomato, shredded lettuce, brown or black beans, flour tortillas, tortilla chips and Mexican decorations to make the perfect theme. (Add Queso Fountain $50.00 to $175.00) (add $2.50 per person)

Italian Feast
Enjoy two of our special sauces: Chunky marinara, white wine caper sauce, creamy parmesan or our gourmet meat sauce. Our Italian sauces are served with linguine and rigatoni noodles, meatballs, garlic bread and parmesan cheese. Your display will be decorated with beautiful Italian colors.

Ship Wrecked Seafood Bar
This bar is served cold or hot. You must see this beautiful presentation! This seafood bar has it all! Jumbo shrimp, crab claws, oysters on the half shell, all served on our beautiful colored ice displays. Deep fried shrimp, clams casino, crab legs, all served with melted drawn butter and our special cocktail sauce. (Market Price)

Baked Potato Bar
Our potato bar includes large freshly baked potatoes, whipped butter, melted cheddar cheese, broccoli, chives, bacon pieces, sour cream, fresh made beef, turkey or vegetarian chili, black beans, black olives, and chunky salsa.

Beef Carving Station
With au jus, horseradish sauce and served with assorted miniature rolls (optional carving station $100.00)

Our Gourmet Pasta Station
(Made to order) with tri-colored cheese tortellini pasta, penne, alfredo and marinara sauces, sausage and chicken pieces, roasted red peppers, red onion, mushrooms, scallions, sun-dried tomatoes, parmesan cheese, seasonings (chef pasta stations $100.00 per chef) ($3.50 per person)

Oven Baked Boneless Turkey Breast
Served with apple chutney, sweet pepper salsa and turkey au jus with rolls (optional carving station $100.00)

Sweet Honey Glazed Ham
With orange and pineapple marmalade, dijonaise and ham broth with assorted rolls (optional carving station $100.00)

Gourmet Salad Bar
Chicken pieces, parmesan cheese, mixed greens, in-season vegetables with tomatoes, cucumber, black olives, sprouts, broccoli and cauliflower spears, chic peas, shredded mozzarella and cheddar cheeses, bleu cheese, chopped egg, ranch, Italian, bleu cheese, French and low cal dressings, croutons, breadsticks and dinner rolls with butter and margarine

Mashed Potato Bar
With Yukon and redskin potatoes, served with freshly shredded cheddar, parmesan and Monterey jack cheeses, cooked and crumbled bacon, steamed broccoli, basil pesto, brown demiglace, roasted garlic, roasted red pepper strips, sun-dried tomato, caramelized onions, chives and sour cream.

(add sweet potatoes with brown sugar $1.75 pp)
HORS D’OEUVRES (Choice of 6 from the Following Pages)

**Italian Sausage Bites**
With roasted peppers and onions served in our special marinara sauce

**Crab-Stuffed Mushroom Caps**
Filled with fresh crab, parmesan and white wine

**Oriental Egg Rolls**
Served with our hot dijon and sweet and sour sauces

**Goat Cheese and Mushroom Paté Crostini**

**Chicken Wings**
Served original, BBQ, spicy or buffalo style

**Brie Bites**
In phyllo cups topped with chutney and raspberry sauce (Market)

**Bacon-Wrapped Shrimp**
Glazed and served teriyaki or bbq style (Market)

**Chicken Phyllo Strudel Bites**
With crumbled blue cheese

**Beef Tenderloin Crostini**
With shaved parmesan and basil vinaigrette (Market)

**Caramelized Onion, Mushroom & Blue Cheese Tartlets**

**Oriental Dim Sums**
Steamed and served with soy sauce and sweet and sour sauce

**Chicken Tenders**
Lightly breaded, then broiled and served with barbecue and honey mustard sauces

**Stilton and Cheddar Cheese Stuffed Mushrooms**

**Gingered Scallops**
Wrapped in bacon and seasoned with lemon teriyaki (Market)

**Shrimp Skewers**
Choice of teriyaki, lemon glaze, or spicy louisiana old bay (Market)

**Asian Chicken Skewers Satay**
Marinated and served with roasted red peppers in a lemon teriyaki sauce (add .60 cents each)

**Wild Mushroom Paté Crostinis**

**Cheese and Spinach Stuffed Mushroom Caps**
With parmesan, provolone, mozzarella, sun dried tomato and spinach

**Miniature Pizzas**
Halved english muffin pizzas topped with shredded mozzarella, juicy plum tomatoes, pepperoni and our special marinara sauce

**Spinach and Artichoke Fondue**
With wheat pits and focaccia bread (add 1.50 per person)

**Assorted Mini Quiche**
Lorraine, spinach, or cheese

**Handrolled Chicken Meatballs**
With sundried tomato sauce

**Hand Rolled Meatballs**
Served with your choice of marinara, swedish, or barbecue sauce

**Baked Brie**
In a puff pastry with hot apples and cinnamon and served with assorted crackers and toasted bagel chips (add 1.80 per person)

**Herb Goat Cheese Crostinis**
Brushed with pure olive oil

Additional Hors d’oeuvres available on our Full Service Menu.
**HORS D’OEUVRES**

<table>
<thead>
<tr>
<th>Water Chestnuts</th>
<th>Smoked Quesadillas</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wrapped in bacon served with honey brown glaze</td>
<td>With vegetable, chicken, or cheese served with chunky salsa and sour cream (add .50 cents each)</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Stuffed Redskin Potatoes</th>
<th>Jalapeño Poppers</th>
</tr>
</thead>
<tbody>
<tr>
<td>With apple bacon, vermont cheddar, chives and sour cream (add .50 cents each)</td>
<td>Stuffed with flavored cream cheese served with tomato salsa and sour cream</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Mini Cocktail Franks</th>
<th>Award Winning Miniature Crab Cakes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Served with hot barbecue sauce</td>
<td>Served with our special remoulade sauce (Market)</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Smoked Shrimp Skewers</th>
<th>Oriental Spring Rolls</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemon and cajun remoulade (Market)</td>
<td>Served with soy sauce and orange plum sauces</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Tomato and Fresh Mozzarella Crostini</th>
<th>Petite Corn Cakes</th>
</tr>
</thead>
<tbody>
<tr>
<td>French baguette slices, fresh mozzarella cheese, roma tomatoes</td>
<td>With charred poblano salsa</td>
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<table>
<thead>
<tr>
<th>Cheese Mushroom Caps</th>
<th>Our Gourmet Display</th>
</tr>
</thead>
<tbody>
<tr>
<td>Topped with provolone and parmesan cheese</td>
<td>Specialty domestic fresh in-season fruits, domestic cubed and sliced cheeses, brie cheese, fresh garden vegetables, in season fresh edible flowers, fresh assorted berries. You must see this - three specialty hors d’oeuvres in one! (Market)</td>
</tr>
</tbody>
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<table>
<thead>
<tr>
<th>Sausage Mushroom Caps</th>
<th>Smoked Salmon Pinwheels</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stuffed with Italian sausage and cheddar cheese</td>
<td>Red onion, watercress and lemon caper cream cheese pinwheels (add .95 cents each)</td>
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</table>

<table>
<thead>
<tr>
<th>Spanakopita</th>
<th>Reuben Petites</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spinach, feta cheese wrapped in phyllo (add .50 cents each)</td>
<td>Rye Squares piled with corned beef, sauerkraut, swiss cheese then topped with thousand island dressing (add .65 cents each)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Eggplant Stacks</th>
<th>Smoked Salmon Display</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato, pesto and fresh mozzarella</td>
<td>With capers, lemon, crackers, chopped egg &amp; shallots (Market)</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Smoked Turkey Reubens</th>
<th>Smoked Turkey Wrap</th>
</tr>
</thead>
<tbody>
<tr>
<td>With 1000 island dressing, swiss cheese and alfalfa sprouts (add .75 cents each)</td>
<td>Served with cranberry cream cheese and alfalfa sprouts</td>
</tr>
</tbody>
</table>

*Additional Hors d’oeuvres available on our Full Service Menu.*
HORS D’OEUVRES

Fresh Fruit and Cheese
With crackers (add 1.75 per person)

Cubed Meat and Cheese Tray
With cubed salami, ham, turkey, colby jack, swiss, and pepper jack cheese (add 2.75 cents per person)

Creamy Spinach Dip
In our special braided bread round with crackers and assorted breads

Stuffed Deviled Eggs
With choice of plain, bacon and chutney, mexican or crabmeat and dijon

Hummus
With Grilled Pita Bread (add .95 per person)

Sausage Pieces
With horseradish and dijon mustard dipping sauces

Black Bean Salsa and Guacamole
With blue and yellow corn tortilla chips (add .75 per person)

Smoked Chicken, Avocado and Bacon Pinwheel Rolls
(add .40 cents each)

International Cheese Board
With specialty nuts, chutney and fresh fruit garnish (Market)

Domestic Cheese Display
With crackers, toasted bagel chips and garnished with in-season berries (add .75 per person)

Chilled Iced Shrimp
Served with spicy cocktail sauce and lemon wedges (Market)

Lump Crabmeat Dip
With bread rounds and crackers (add .50 per person)

Prosciutto Wrapped Asparagus
Topped with Kosher Salt (Market)

Chicken Salad Croissant
Chunks of tender chicken tossed in our light tarragon mayonnaise (add .85 cents each)

Mediterranean Platter
With hummus, feta cheese, olives and assorted vegetables (add 1.85 per person)

Fresh Garden Vegetable Display
With in-season vegetables served with our special dip

Fresh Shrimp Prawn Crostini
Served with daikon and horseradish cream cheese sauce (add .55 cents each)

Turkey Pinwheels
Rolled with herbed cream cheese and vegetables

Assorted Miniature Sandwiches
(Roast beef with horseradish cream cheese, ham and cheese with dijon cream cheese, turkey and swiss with bacon cream cheese) on mini rolls and croissants (add .75 cents per each)

Sugared Bleu Cheese and Pinenut Stuffed Mushrooms

Sliced Shrimp Cucumbers
Stuffed with shrimp mousse, baby shrimp and flavored cream cheese (add .55 cents each)

Vegetarian Pinwheel Rolls
With mushrooms, black olives, roasted red peppers in our herbed cream cheese

Tri-Colored Cheese Tortellini Skewers
In pesto sauce with fresh basil (add .45 cents each)

Fresh Fruit Kebobs
With in-season fresh fruit (add .75 cents each)

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