



PC EVENTS CATERING







All Inclusive Wedding Package



ince 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 Wedding Song (There Is Love)

He is now to be among you at the calling of your hearts Rest assured this troubadour is acting on His part

The union of your spirits, here, has caused Him to remain
For whenever two or more of you are gathered in His name
There is Love

Well a man shall leave his mother and a woman leave her home

They shall travel on to where the two shall be as one

As it was in the beginning is now and til the end
Woman draws her life from man and gives it back again
And there is Love

Well then what's to be the reason for becoming man and wife?

Is it love that brings you here or love that brings you life?

For if loving is the answer, then who's the giving for?

Do you believe in something that you've never seen before?

Oh there is Love

Oh, the marriage of your spirits here has caused Him to remain For whenever two or more of you are gathered in His name

There is Love









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

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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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 wraped 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





Choose Two Entrees

POULTRY ENTREES

Chicken Cacciatora

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

PORK ENTREES

Carving Station of Boneless Honey Ham

Served with Dijonaise and Horseradish Sauce*
*(Carver and Carving Station optional \$100.00)

Pork Tenderloin

Presliced or carved to order with choice of peppercorn, teriyaki or herbed style served with our homemade dijonaise and plum sauces (market + 1.75pp)

*(Carver and Carving Station optional \$100.00)

Boneless Pork Chops

Served with Apple and Cinnamon demi Brown Sauce

SEAFOOD ENTREES

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 ENTREES

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 ENTREES

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





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

