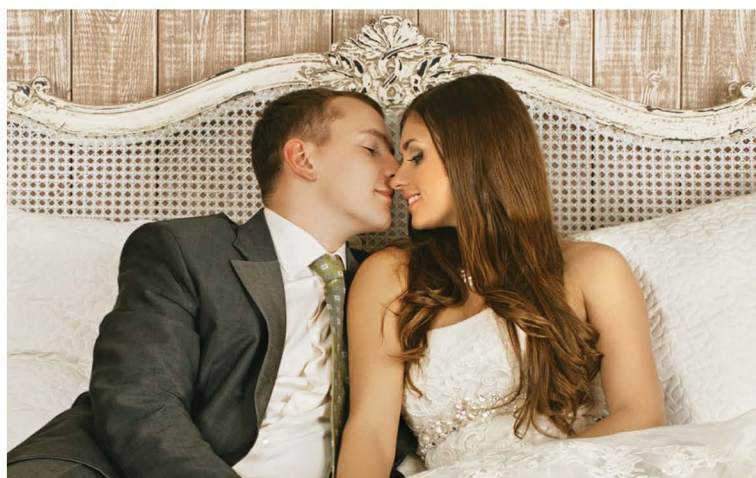




All Inclusive Wedding Package

**PC EVENTS
CATERING**

The Perfect Pairing



~ 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!

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(614) 792-3993

50 South Liberty Street
Suite 100
Powell, Ohio 43065

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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
- ❖ 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

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

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



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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

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

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 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

Rainbow Trout

Stuffed with Crabmeat 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

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

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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.*

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