



All Inclusive Wedding Package

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!

*The Grand Event
Appetizers & Station Theme*

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 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

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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STATION THEME PARTIES



(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, chick 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)



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HORS D'OEUVRES

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 pitas 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.

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HORS D'OEUVRES

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Water Chestnuts

Wrapped in bacon served with honey brown glaze

Stuffed Redskin Potatoes

With apple bacon, vermont cheddar, chives and sour cream
(add .50 cents each)

Mini Cocktail Franks

Served with hot barbecue sauce

Smoked Shrimp Skewers

Lemon and cajun remoulade (Market)

Tomato and Fresh Mozzarella Crostini

French baguette slices, fresh mozzarella cheese,
roma tomatoes

Cheese Mushroom Caps

Topped with provolone and parmesan cheese

Sausage Mushroom Caps

Stuffed with italian sausage and cheddar cheese

Spanakopita

Spinach, feta cheese wrapped in phyllo
(add .50 cents each)

Eggplant Stacks

Tomato, pesto and fresh mozzarella

Smoked Turkey Reubens

With 1000 island dressing, swiss cheese and alfalfa sprouts
(add .75 cents each)

Mini Beef Wellington

Served in puff pastry with red wine au jus and horseradish
dipping sauce (add .75 cents each)

Smoked Quesadillas

With vegetable, chicken, or cheese served with chunky salsa
and sour cream (add .50 cents each)

Jalapeño Poppers

Stuffed with flavored cream cheese served with tomato salsa
and sour cream

Award Winning Miniature Crab Cakes

Served with our special remoulade sauce (Market)

Oriental Spring Rolls

Served with soy sauce and orange plum sauces

Petite Corn Cakes

With charred poblano salsa

Our Gourmet Display

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)

Smoked Salmon Pinwheels

Red onion, watercress and lemon caper cream cheese pin-
wheels (add .95 cents each)

Reuben Petites

Rye Squares piled with corned beef, sauerkraut, swiss cheese
then topped with thousand island dressing
(add .65 cents each)

Smoked Salmon Display

With capers, lemon, crackers, chopped egg & shallots (Market)

Smoked Turkey Wrap

Served with cranberry cream cheese and alfalfa sprouts

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HORS D'OEUVRES

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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 Kabobs

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

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