



# WEDDING PACKAGES 2017-2018

# CONGRATULATIONS!

THANK YOU FOR CONSIDERING O'MALLEY'S CATERING. YOU WILL FIND ALL OF OUR WEDDING MENUS WITHIN THIS PACKAGE. ALTHOUGH THESE MENUS ARE TRIED, TESTED AND TRUE, WE WOULD BE MORE THAN HAPPY TO EXPLORE CHANGES OR MODIFICATIONS, TO ENSURE THAT YOU ARE COMPLETELY SATISFIED. THE FOLLOWING IS A LIST OF ITEMS THAT IS INCLUDED WITH ALL OF OUR PACKAGES:

CHINA, FLATWARE AND TABLE GLASSWARE

GUEST LINENS FOR TABLES  
IN BLACK, WHITE OR IVORY (LAP-LENGTH)

CHOICE OF LINEN NAPKIN COLORS

LAP LENGTH LINENS FOR HEAD TABLE, FOOD STATIONS, GIFT, CAKE, AND SIGNING TABLES

COMPLETE SETUP OF FOOD SERVICES

STAFFING SERVICE UNTIL THE COMPLETION OF DINNER

FRESHLY BAKED DINNER ROLLS AND BUTTER

COFFEE AND TEA SERVICE

TEAR DOWN AND CLEAN UP IS **NOT** INCLUDED BUT ARRANGEMENTS MAY BE MADE

# BUFFET WEDDING ONE

PLUS 13% HST AND 15% GRATUITY

MINIMUM OF 100 GUESTS

## COCKTAIL HOUR

### TRAY PASSED HORS D'OEUVRES

GOAT CHEESE PUFF, TAPAS SKEWER, AVOCADO CREPE, GREEK CUP

## DINNER BUFFET

### SALADS

TOSSED SALAD

CAESAR SALAD

### CARVING

HERB AND GARLIC CRUSTED INSIDE ROUND OF BEEF WITH RED WINE GLAZE

### ENTREE

(CHOOSE TWO)

**MEDITERRANEAN CHICKEN** - BONELESS CHICKEN WITH TOMATOES, OLIVES, ONIONS AND MUSHROOMS,  
SEASONED WITH TURMERIC, CUMIN, AND CAYENNE

**CHICKEN CHAMPIGNON** - A SPECIAL CREATION OF BOTH LIGHT AND DARK BONELESS CHICKEN WITH SAUTEÉD  
MUSHROOMS, GARLIC, SAVORY HERBS, WILD RICE AND A LIGHT WINE SAUCE.

**CHICKEN MARSALA** - BONELESS SKINLESS BREAST, MUSHROOMS AND MARSALA WINE SAUCE

**CHICKEN VESUVIO** - BONELESS CHICKEN BREAST WITH BASIL, SUN DRIED TOMATOES AND ARTICHOKE

**HERB ROASTED PORK LOIN** - MEDALLIONS ON PORK LOIN WITH A DRIED FRUIT COMPOTE

**BACON WRAPPED PORK SOUVLAKI** - SKEWERED PORK TENDERLOIN WRAPPED IN BACON AND SERVED WITH  
A CHIPOTLE TZATZIKI SAUCE

**PAN-SEARED TILAPIA** - SERVED WITH A CHIMICHURRI SAUCE

**OVEN-BAKED SALMON** - LEMON, CAPER AND DILL CREAM SAUCE

### SIDES

(CHOOSE THREE)

CHEESE TORTELLINI ROSE

PENNE MARINARA

VEGETABLE LASAGNA

RICE PILAF

ROASTED RED SKIN POTATOES

MASHED POTATOES

SCALLOPED POTATOES

MEDLEY OF VEGETABLES

SESAME BROCCOLI SPEARS

GREEN BEANS AMANDINE

### DESSERT

ASSORTED CAKES, SQUARES AND TARTS

SEASONAL FRUIT

"YOUR" WEDDING CAKE CUT AND SERVED (IF APPLICABLE)

# BUFFET WEDDING TWO

PLUS 13% HST AND 15% GRATUITY

MINIMUM OF 100 GUESTS

## COCKTAIL HOUR

### TRAY PASSED HORS D'OEUVRES

GOAT CHEESE PUFF, TAPAS SKEWER, AVOCADO CREPE, GREEK CUP

### STATIONARY PLATTERS

VEGETABLE AND DIP, CHEESE AND CRACKERS, HUMMUS AND PITA TRIANGLES

## DINNER BUFFET

### SALADS

TOSSED SALAD

CAESAR SALAD

### CARVING

DIJON AND PINK PEPPERCORN CRUSTED RIB EYE OF BEEF WITH AU JUS

### ENTREE

(CHOOSE TWO)

**MEDITERRANEAN CHICKEN** - BONELESS CHICKEN WITH TOMATOES, OLIVES, ONIONS AND MUSHROOMS,  
SEASONED WITH TURMERIC, CUMIN, AND CAYENNE

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(CHOOSE THREE)

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PENNE MARINARA

VEGETABLE LASAGNA

RICE PILAF

ROASTED RED SKIN POTATOES

MASHED POTATOES

SCALLOPED POTATOES

MEDLEY OF VEGETABLES

SESAME BROCCOLI SPEARS

GREEN BEANS AMANDINE

### DESSERT

ASSORTED CAKES, SQUARES AND TARTS

SEASONAL FRUIT

"YOUR" WEDDING CAKE CUT AND SERVED (IF APPLICABLE)

# **BUFFET WEDDING THREE**

**PLUS 13% HST AND 15% GRATUITY**

**MINIMUM OF 100 GUESTS**

## **COCKTAIL HOUR**

### **TRAY PASSED HORS D'OEUVRES**

**GOAT CHEESE PUFF, TAPAS SKEWER, AVOCADO CREPE, GREEK CUP**

### **STATIONARY PLATTERS**

**VEGETABLE AND DIP, CHEESE AND CRACKERS, BRUSCHETTA BAR**

## **DINNER BUFFET**

### **SALADS**

**TOSSED SALAD**

**CAESAR SALAD**

### **CARVING**

**HERB AND POMMERY CRUSTED FILET MIGNON WITH A SHIRAZ DEMI**

### **ENTREE**

**(CHOOSE TWO)**

**MEDITERRANEAN CHICKEN** - BONELESS CHICKEN WITH TOMATOES, OLIVES, ONIONS AND MUSHROOMS,  
SEASONED WITH TURMERIC, CUMIN, AND CAYENNE

**CHICKEN CHAMPIGNON** - LIGHT AND DARK BONELESS CHICKEN WITH SAUTEÉD MUSHROOMS, GARLIC, SAVORY  
HERBS, WILD RICE AND A LIGHT WINE SAUCE.

**CHICKEN MARSALA** - BONELESS SKINLESS BREAST, MUSHROOMS AND MARSALA WINE SAUCE

**CHICKEN VESUVIO** - BONELESS CHICKEN BREAST WITH BASIL, SUN DRIED TOMATOES AND ARTICHOKE

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**OVEN-BAKED SALMON** - LEMON, CAPER AND DILL CREAM SAUCE

### **SIDES**

**(CHOOSE THREE)**

**CHEESE TORTELLINI ROSE**

**PENNE MARINARA**

**VEGETABLE LASAGNA**

**RICE PILAF**

**ROASTED RED SKIN POTATOES**

**MASHED POTATOES**

**SCALLOPED POTATOES**

**MEDLEY OF VEGETABLES**

**SESAME BROCCOLI SPEARS**

**GREEN BEANS AMANDINE**

### **DESSERT**

**ASSORTED CAKES, SQUARES AND TARTS**

**SEASONAL FRUIT**

**"YOUR" WEDDING CAKE CUT AND SERVED (IF APPLICABLE)**

# PLATED WEDDING ONE

PLUS 13% HST AND 15% GRATUITY

MINIMUM OF 100 GUESTS

## COCKTAIL HOUR

TRAY PASSED HORS D'OEUVRES

GOAT CHEESE PUFF, TAPAS SKEWER, AVOCADO CREPE, GREEK CUP

## SERVED DINNER

APPETIZER (CHOICE OF ONE)

BABY SPINACH WITH TOASTED ALMONDS, CRUMBLER GOAT CHEESE AND FRESH STRAWBERRY VINAIGRETTE

CAPRESE PANZANELLA WITH CROUTONS, VINE-RIPENED TOMATOES, BASIL LEAVES AND FRESH MOZZARELLA

MESCULIN GREENS SHAVED FENNEL, GRAPES, GALA APPLES AND ARUGULA SALAD WITH MAPLE VINAIGRETTE

BUTTER LETTUCE TANGERINES, TOASTED WALNUT AND GOAT CHEESE SALAD WITH CITRUS VINAIGRETTE

ARUGULA ROASTED BUTTERNUT SQUASH, POMEGRANATE AND SPICED PECANS WITH HONEY VINAIGRETTE

PEAR & SPINACH HONEY POACHED PEARS, CRUMBLER GOAT CHEESE & APPLE CIDER VINAIGRETTE

ENTREE (CHOICE OF TWO PROTEIN AND ONE VEGETARIAN)

PANKO CHICKEN - FILLED WITH GOAT CHEESE AND ROASTED RED PEPPER, LIGHT CREAM SAUCE

CHICKEN SUPREME - CLASSIC CHICKEN SUPREME FILLED WITH A MUSHROOM DUXELLE, LIGHT PAN SAUCE

PROSCIUTTO CHICKEN - FILLED WITH ASIAGO, SPINACH AND SHALLOT, LIGHT CREAM SAUCE

HERB CRUSTED RIBEYE - CARVED ON SITE AND SERVED WITH AU JUS

BACON WRAPPED FILET MIGNON - SERVED WITH A BRANDY-HORSRADISH REDUCTION

ROASTED TENDERLOIN OF PORK - SERVED WITH A VIDALIA ONION-APPLE COMPOTE

PAN-SEARED MAHI MAHI - WITH SHRIMP SKEWER AND SUNDRIED TOMATO-CREAM SAUCE

ALMOND CRUSTED SALMON - WITH BROWNED BUTTER-ORANGE SAUCE WITH CARAMELIZED SHALLOTS

PORTOBELLO MUSHROOM WELLINGTON - WITH GRUYÈRE CHEESE, PUFF PASTRY AND SHERRY CREAM

EGGPLANT PARMESAN - WITH MOZZARELLA CHEESE AND TOMATO SAUCE

## SIDES

(CHOOSE TWO)

ROASTED RED SKIN POTATOES

MASHED POTATOES

MEDLEY OF VEGETABLES

ROASTED ROOT VEGETABLES

## DESSERT

"YOUR" WEDDING CAKE CUT AND SERVED

# PLATED WEDDING TWO

PLUS 13% HST AND 15% GRATUITY

MINIMUM OF 100 GUESTS

## COCKTAIL HOUR

### TRAY PASSED HORS D'OEUVRES

GOAT CHEESE PUFF, TAPAS SKEWER, AVOCADO CREPE, GREEK CUP

### STATIONARY PLATTERS

VEGETABLE AND DIP, CHEESE AND CRACKERS, HUMMUS AND PITA TRIANGLES

## SERVED DINNER

### APPETIZER (CHOICE OF ONE)

BABY SPINACH WITH TOASTED ALMONDS, CRUMBLLED GOAT CHEESE AND FRESH STRAWBERRY VINAIGRETTE

CAPRESE PANZANELLA WITH CROUTONS, VINE-RIPENED TOMATOES, BASIL LEAVES AND FRESH MOZZARELLA

MESCULIN GREENS SHAVED FENNEL, GRAPES, GALA APPLES AND ARUGULA SALAD WITH MAPLE VINAIGRETTE

BUTTER LETTUCE TANGERINES, TOASTED WALNUT AND GOAT CHEESE SALAD WITH CITRUS VINAIGRETTE

ARUGULA ROASTED BUTTERNUT SQUASH, POMEGRANATE AND SPICED PECANS WITH HONEY VINAIGRETTE

PEAR & SPINACH HONEY POACHED PEARS, CRUMBLLED GOAT CHEESE & APPLE CIDER VINAIGRETTE

### ENTREE (CHOICE OF TWO PROTEIN AND ONE VEGETARIAN)

PANKO CHICKEN - FILLED WITH GOAT CHEESE AND ROASTED RED PEPPER, LIGHT CREAM SAUCE

CHICKEN SUPREME - CLASSIC CHICKEN SUPREME FILLED WITH A MUSHROOM DUXELLE, LIGHT PAN SAUCE

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ALMOND CRUSTED SALMON - WITH BROWNEED BUTTER-ORANGE SAUCE WITH CARAMELIZED SHALLOTS

PORTOBELLO MUSHROOM WELLINGTON - WITH GRUYÈRE CHEESE, PUFF PASTRY AND SHERRY CREAM

EGGPLANT PARMESAN - WITH MOZZARELLA CHEESE AND TOMATO SAUCE

### SIDES (CHOOSE TWO)

ROASTED RED SKIN POTATOES

MASHED POTATOES

MEDLEY OF VEGETABLES

ROASTED ROOT VEGETABLES

### DESSERT (ALTERNATING)

APPLE BLOSSOM

HAND CRAFTED LEMON MERINGUE PIE

# PLATED WEDDING THREE

PLUS 13% HST AND 15% GRATUITY

MINIMUM OF 100 GUESTS

## COCKTAIL HOUR

### TRAY PASSED HORS D'OEUVRES

GOAT CHEESE PUFF, TAPAS SKEWER, AVOCADO CREPE, GREEK CUP

### STATIONARY PLATTERS

VEGETABLE AND DIP, CHEESE AND CRACKERS, BRUSCHETTA BAR

## SERVED DINNER

### APPETIZER (CHOICE OF ONE)

BABY SPINACH WITH TOASTED ALMONDS, CRUMBLD GOAT CHEESE AND FRESH STRAWBERRY VINAIGRETTE

CAPRESE PANZANELLA WITH CROUTONS, VINE-RIPENED TOMATOES, BASIL LEAVES AND FRESH MOZZARELLA

MESCULIN GREENS SHAVED FENNEL, GRAPES, GALA APPLES AND ARUGULA SALAD WITH MAPLE VINAIGRETTE

BUTTER LETTUCE TANGERINES, TOASTED WALNUT AND GOAT CHEESE SALAD WITH CITRUS VINAIGRETTE

ARUGULA ROASTED BUTTERNUT SQUASH, POMEGRANATE AND SPICED PECANS WITH HONEY VINAIGRETTE

PEAR & SPINACH HONEY POACHED PEARS, CRUMBLD GOAT CHEESE & APPLE CIDER VINAIGRETTE

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### SIDES (CHOOSE TWO)

ROASTED RED SKIN POTATOES

MASHED POTATOES

MEDLEY OF VEGETABLES

ROASTED ROOT VEGETABLES

### DESSERT (ALTERNATING) CHOOSE 2

CHOCOLATE CARAMEL FANTASY

CREME BRULEE

RASPBERRY MOUSSE GLACE



## **PLATED WEDDING ADD-ONS**

### **SOUPS (\$3.75 PER GUEST)**

**MINISTRONE  
BUTTERNUT SQUASH  
ITALIAN WEDDING SOUP**

**CORN BISQUE  
CALDO VERDE  
WILD MUSHROOM CREAM**

### **PASTA (\$4.50 PER GUEST)**

**LASAGNA  
MUSHROOM ROTOLO  
RICOTTA MANICOTTI**

**TORTELLINI ROSE  
PENNE A LA VODKA  
BEEF CANNELONI ALFREDO**