



Phone (269) 849-0693 - Fax (269) 849-0115
A Division of Country Kitchen Catering, LLC
www.ckcatering.biz
E-MAIL: bob@ckcatering.biz

On behalf of CK Catering let me say Congratulations on your engagement as well as choosing The Veranda for your reception.

This Welcome Package is designed to give you a few sample menus as well as an idea as to what is included in our full service packages. Please keep in mind menus are limitless we will be happy to create custom menus to fit your vision.

Full Service Includes:

A day of Captain will be assigned to your event this person will be your go to person on your wedding day as well as being responsible to ensure your linens glassware and china are set correctly and timely. The day of captain will supervise the service staff and stay until the end of the evening to ensure everything goes well.

Pre Set Water Service- Carafes of ice water and water goblets will be awaiting each table these will be kept full through dinner.

Linens, our wedding planner will help guide you through the linen order. Linen table clothes and napkins are included.

Cake Cutting, this is done at no charge on disposable plates placed on a station. Plated on china and served is \$1.25 per guest.

China Including: Dinner Plate, Salad Plate, Appetizer Plate, Coffee Cup & Saucer, Silverware, and any serving pieces that may be necessary for your menu.

Serving Staff our professional uniformed service staff will be on hand to take care of all your needs.

The following server to guest ratio varies depending on the degree of difficulty of each particular event.

Plated 1 server per 15 to 20 guests, Family Style 1 server per 24 to 40 guests Buffet 1 server per 40 to 60 guests

Onsite Chef and Kitchen Staff- our onsite chef and kitchen staff prepare and serve the meals assuring excellent results at every event.



A Division of Country Kitchen Catering, LLC

www.ckcatering.biz

E-MAIL: bob@ckcatering.biz

Here are a few sample menus feel free to create your own menu from the lists attached or from your own imagination.

Prices are approximate and may vary

Passed Hors D'oeuvres

Pear and Goat Cheese Tartlett
Bacon Wrapped Dates
Caprese Bites

Salad Course served family style

Mixed Green Salad- apples walnuts and goat cheese with raspberry vinaigrette
Dinner Rolls

Two Entrée Dinner

Beef Tenderloin with Horseradish Sauce
Honey Glazed Salmon
Roasted Garlic Smashed Red Potatoes
Roasted Asparagus

Pricing includes Full Service package
Plated \$53.75, Family Style \$51.80, Buffet \$49.85

Hors D'oeuvres displayed on our Apple Table

Apple Cranberry Crostini

Thai Spring Rolls

Veggies in Vases

Salad Course served family style

Mixed Green Salad- apples walnuts and goat cheese with raspberry vinaigrette

Dinner Rolls

Two Entrée Dinner

Beef Tenderloin with Bourbon Glaze

Champagne Chicken

Garlic Mashed potatoes

Roasted Vegetables Zucchini Squash peppers onion

Pricing includes Full Service package

Plated \$49.25, Family Style \$47.30, Buffet \$45.35

Bistro Table

Raw Veggies in Vases

Fresh Fruit Display

Cheese and Crackers

Salad Course served family style

Mixed Greens with gorgonzola, dried cherries, pecans and raspberry vinaigrette

Dinner Rolls and Butter

Two Entrée Dinner

Carved Prime Rib

Chicken Imperial

Roasted Summer Veggies

Roasted Red Potato

Pricing includes Full Service package

Plated \$47.95, Family Style \$46.00, Buffet \$44.05

Bistro Table

Fresh Fruit Tray

Sour Dough with Spinach Dip

Bowl of Bruschetta with Crostini

Salad Course served family style

Spinach Salad with walnuts feta and raspberry vinaigrette

Mixed basket of Cornbread and dinner rolls

Two Entrée Dinner

Cranberry Apple Glazed Pork Tenderloin

Champagne Chicken

Roasted Red Potatoes

Roasted Asparagus in season

Full Service

Plated \$39.50, Family Style \$37.55, Buffet \$35.60

Appetizer Station

Tropical Fruit Tray

Sweet n sour meatballs

Bacon Wrapped Pineapple

Salad Course served family style

Mixed Greens with Mango, Asparagus and champagne vinaigrette

Corn Bread & Hawaiian bread

Two Entrée Dinner

Jerk Chicken

Caribbean Pork Tenderloin with mango salsa

Roasted Sweet Potatoes

Roasted Zucchini Squash Peppers & Onions

Price includes Full Service package

Plated \$39.50, Family Style \$37.55, Buffet \$35.60

Passed Hors D'Oeuvres

Stuffed Spinach and Cheese Mushroom Caps
Petite Fruit Kabobs
Pork Tenderloin Crostini with Chipotle Mayo

Salad Course served family style

Dinner Rolls and Butter
Mixed Greens- walnuts, craisins and feta

Two Entrée Dinner

Carved Tri Tip with Bourbon Glaze
Chicken Marsala
Parmesan Horseradish Smashed Red Potatoes
Steamed Asparagus in season

Full Service

Plated \$44.05, Family Style \$42.10, Buffet \$40.15

Bistro Table

Raw Vegetable Tray with Dip
Fresh Fruit Tray
Cheese and Crackers

Salad Course served family style

Mixed Greens with apples walnuts and goat cheese
Rolls & Butter

Two Entrée Dinner

Honey Glazed Salmon
Lemon Herb Marinated Grilled Chicken breast
Steamed Yukon Gold Potatoes with Dill Butter
Fresh Green Beans

Full Service

Plated \$45.00, Family Style \$43.40, Buffet \$41.45

Bistro Table

BBQ Meatballs

Bruschetta

Raw Veggie tray with dip

Salad Course served Family style

Garden Salad- ranch french italian

Rolls & Butter

Two Entrée Dinner

Chicken Imperial

Creamy Spinach Pasta

Roasted Red Potatoes

Roasted Veggies

Full Service

Plated \$33.65, Family Style \$31.70, Buffet \$30.10

Bistro Table

BBQ Meatballs

Bruschetta

Raw Veggie tray with dip

Salad Course served Family style

Spinach Salad with walnuts feta and raspberry vinaigrette

Rolls & Butter

Single Entrée Dinner

Champagne Chicken

Roasted Red Potatoes

Roasted Veggies

Full Service

Plated \$31.65, Family Style \$29.70, Buffet \$28.10

Buffet Only Menus

BBQ Meatballs

Bruschetta

Raw Veggie tray with dip

Salad Course served buffet style

Garden Salad

Rolls & Butter

Two Entrée Buffet

Baked Chicken

Roast Beef

Mashed Potatoes

Green Beans with almonds

Full Service

Buffet \$31.05

Bistro Table:

Raw Veggies in Vases

Fresh Fruit tray

Cheese and crackers

Salad & Rolls Served on Buffet

Garden Salad

Rolls and Butter

Baked Chicken

Italian Sausage and Mostacoli

Steamed Red Potatoes with Dill Butter

Roasted Veggies

Full Service

Buffet Only \$29.05

Create your menu; here are some of our selections

Please remember there is no limit to the possibilities for your menu, our talented staff thrives on the unique.

Beef Entrees:

Tenderloin with Bourbon Glaze or Horseradish Sauce

Filet Mignon

Prime Rib

Carved Tri Tip (sirloin)

Beef Sirloin Kabobs

Eye of Round with Port Wine Sauce

Seafood Entrees:

Salmon with Honey Glaze

Blackened Salmon

Coconut Shrimp

Tilapia with Strawberry Salsa

Pork Entrees:

Pig Roast

Pulled Pork

Pork Tenderloin with Cranberry Apple

Pork Tenderloin with Mango Salsa

Pork Tenderloin Herb Roasted

Stuffed Pork Loin

Chicken Entrees:

Chicken Imperial

Champagne Chicken

Chicken Marsala

Chicken Dijon

Cranberry Chicken

Chicken Picatta

Vegetable Options:

Fresh Green Bean with Almonds

Roasted Veggies-zucchini squash peppers onion etc.

Asparagus Roasted or Steamed

Baby Glazed Carrots

Vegetarian Entrees:

Tortellini Primavera

Vegetable Lasagna

Tuscan Pasta

Eggplant Parmesan

Portabella with Couscous

Salad Options:

Cucumber Ring Salad

Mixed Green Salad –pecans, raisins, feta

Mixed Green Salad –walnuts, apple, goat cheese

Garden Salad – tomato, cucumber, asst'd dressings

Watermelon Arugula

Caesar

Potato and Rice:

Roasted Red Potatoes

Steamed Yukon Gold with Dill Butter

Garlic Mashed

Cheddar and Bacon Mashed

Twice Baked Potatoes

Roasted Sweet Potato

Rice Pilaf

Wild Rice Blend

Heavy Hors D'Oeuvres Menu

Silver-

Choose 3 from group A & 3 from group B and 1 station

\$32.00

Gold-

Choose 3 from group A, 3 from group B & 2 from group C and 1 station

\$35.00

Platinum-

Choose 3 from group A, 3 from group B, 2 from group C, 1 premium and 1 station

\$37.50

Group A Stationed

- ☐ *Raw Vegetable Tray with Dip*
- ☐ *Fresh Fruit Tray*
- ☐ *International Cheese Tray with Crackers*
- ☐ *BBQ Meatballs*
- ☐ *Sour Dough & Spinach Dip*
- ☐ *Bruschetta*
- ☐ *Pita and Hummus*
- ☐ *Hot Spinach and artichoke dip with crackers*

Group B Passed or Stationed

- ☐ *Caprese Bites - cherry tomato stuffed and skewered with fresh mozzarella & basil then topped with olive oil, salt and fresh cracked black pepper*
- ☐ *Crostini- crusty garlic bread topped with an assortment of beef and pork tenderloin then topped with our homemade sauces and glazes.*
- ☐ *Spring Rolls- flavorful Asian noodles wrapped in rice paper served with peanut dipping sauce*
- ☐ *Apple Cranberry Crostini- perfect for autumn baguette slices topped with brie, apple slices and cranberry*
- ☐ *Toasted Butternut Squash Ravioli*
- ☐ *Cheese & Grape Skewers -*
- ☐ *Tortellini Skewers -tri colored tortellini with sundried tomatoes and basil*
- ☐ *Crab Puffs – Crab and Cheese soufflé set on top of a baguette slice*
- ☐ *Gazpacho shooter topped with mini pepper jack grilled cheese*
- ☐ *Mini Tacos*
- ☐ *Petite Philly Cheese Steak*

Group C - Passed

- ☐ *Bacon Wrapped Water Chestnut*
- ☐ *Bacon Wrapped Date*
- ☐ *Pear & Goat Cheese Tartlet- pear and goat cheese baked on top of a puff pastry round and drizzled with honey served hot out of the oven –yum!*
- ☐ *Chicken Satay- marinated in coconut & lime, served with peanut dipping sauce*
- ☐ *Beef Satay- marinated in coconut & lime, served with peanut dipping sauce*
- ☐ *Stuffed Mushroom Caps- stuffed with either seafood dressing, or chorizo*
- ☐ *Mini Crab Cakes-served with Remoulade sauce*

Group C Premium - Passed

- ☐ *Bacon Wrapped Shrimp or Scallops*
- ☐ *Bacon Wrapped Steak - topped with blue cheese then wrapped in bacon*
- ☐ *Coconut Shrimp -served with our citrus marmalade*
- ☐ *Shrimp Cocktail Shooter - Jumbo Shrimp served in a tall shot glass shooter*
- ☐ *Thai Shrimp lightly breaded and tossed in a sweet chili sauce*
- ☐ *Sirloin Bundle – slice of sirloin tri tip brushed with hoison and*

Choose 1 Station

__Quesadilla Station

Assorted Quesadillas grilled on site
Chips with Salsa and Sour Cream

__Slider Station

Mini Slider stuffed with blue Cheese topped with sautéed onions

__Paella Station (served in Martini Glasses)

Paella cooked on station

__Pad Thai served in mini Chinese take-out boxes and chop sticks

Prepared on station in small batches

__Mashed Potato (served in Martini Glasses)

Toppings to include
Cheddar cheese, blue cheese, bacon, green onions, broccoli, sautéed onions & roasted mushrooms

__Macaroni and Cheese (served in Martini Glasses) Topped with lobster add \$3.00

Toppings to include
Cajun sausage, imitation crab, bacon, green onions, tomatoes, & sour cream

__Pork Tenderloin Sliders –

Include:
Petite Rolls and Chipotle Mayo

__Pommes Frites

Hand Cut French Fries served in a newspaper cone and with a topping bar

Premium Carving Station

Served on homemade petite roll
Beef Tenderloin add **\$6.00**
Include:
Petite Rolls - Sauces

Prices include linens all necessary china and serving vessels serving and kitchen staff

Hors D'Oeuvres events receive a 5% discount on Friday and Sunday

These are suggested packages feel free to create your own and we will be happy to price it for you.