

*Perfect
Setting*

CATERING & EVENTS

WEDDING GUIDE

WEDDINGS BY PERFECT SETTING CATERING

Weddings by PERFECT SETTING CATERING begin with the fundamentals: the freshest vegetables and greens and the choicest meats, fish and poultry, all delivered daily from the wholesale markets in Philadelphia. Menus are organized or “prepped” at our production kitchen in Berwyn under the supervision of Head Chef Monica Mejia. Most importantly, every menu is cooked “a la minute” at the event location to ensure the very best dining experience. From the first hors D’oeuvres to the last chocolate dipped strawberry you can taste the marriage of fine fresh ingredients and expert preparation.

A great menu remains only an intriguing possibility, however, without a great service staff to deliver the menu in a timely and professional manner. Smartly attired in crisp black uniforms with striped black aprons, all our captains, servers and bartenders are highly trained in their positions. No crooked ties, chewing gum, shirt tails or sneakers. Our servers are relaxed and friendly, but always appropriate.

At PERFECT SETTING CATERING, presentation is the key. From classic to edgy to just plain fun each guest table is set to reflect the client’s vision and personality. All food stations and buffets are designed to complement the guest table décor. With your approval, such enhancements as candlelight, stunning seasonal flower arrangements and custom linen accents are employed to create dramatic three-dimensional displays that add color and personality to your reception space. In keeping with your theme, hors D’oeuvres are butlered, beautifully garnished, on a variety of media such as silver, copper, glass, or ceramics.

Finally, our standards are rigorously upheld by the sales associates, supervisors and ownership of PERFECT SETTING CATERING. Whether you prefer a more casual or formal reception we understand that every successful event begins with a strong plan. When you have chosen PERFECT SETTING CATERING to cater your reception your salesperson then becomes your party planner. At no additional cost to you, we can help you choose the rest of your wedding day team -- florist, photographer, band or deejay, calligrapher, even an officiate -- from a group of professionals with whom we have worked on numerous occasions. At a time of your choosing, we will meet with you to create a “timeline” and a floor plan for your reception day. If the ceremony is on-site, and the need arises, we’ll even help send you down the aisle....

THE WEDDING GUIDE

"ON A DAY WHEN EVERYTHING HAS TO BE PERFECT..."

The PERFECT SETTING CATERING Wedding Guide is designed to give you a small taste of our culinary range. Please keep in mind that we can do a lot more. Don't hesitate to tell us what you want. As true custom caterers, PERFECT SETTING CATERING is always ready to start with your ideas.

Three different reception styles are presented in this wedding guide: Seated Served, Buffet and Food Station Reception. Simply select your favorite menu and we'd be happy to create a proposal for you with pricing. In addition to the menu, our pricing includes all staff; linens in solid colors for bars, food stations and guest seating; china, silverware and glassware; and bar setups. Our quotes also include all fees charged to the caterer by your venue (ie "kitchen fees").

There are absolutely no hidden costs in the prices quoted by Perfect Setting Catering. For example, we build all labor costs into the first price you receive. While a little extra for the staff is always welcome, PERFECT SETTING CATERING will never add a gratuity onto your bill. The only "add on" to a PERFECT SETTING CATERING pricing is the obligatory 6% Pennsylvania state sales tax.

Optional services and amenities appear after the menus section. For instance, you may want to add specialty linen overlays. Seating options are also discussed in detail. Finally, we offer a breakdown of all the "included services" mentioned above.

AN INVITATION

After reviewing our Wedding Guide, let PERFECT SETTING CATERING put your ideas into "proposal form". This no-obligation preliminary proposal pulls together the various details of your Wedding Reception and allows you a much clearer picture of your overall cost.

GIVE US A CALL AT (610) 889 2040. WE CAN DO IT OVER THE PHONE, OR STOP BY OUR SALES AND PRODUCTION FACILITY AT 29 BRIDGE AVENUE, BERWYN.

TABLE OF CONTENTS

WEDDING GUIDE	1
SEATED ENTRÉE SUGGESTIONS.....	4
SEATED ENTRÉES.....	5
CHICKEN.....	5
PORK LAMB.....	5
BEEF.....	6
SEAFOOD.....	6
VEGETARIAN VEGAN GLUTEN FREE.....	7
DOUBLE ENTRÉE SUGGESTIONS.....	8
BUFFET ENTRÉE SUGGESTIONS	9
BUFFET ENTRÉES.....	10
POULTRY	10
PORK LAMB.....	10
SEAFOOD.....	11
FOOD STATION MENU SUGGESTIONS	13
FOOD STATIONS.....	14
SHORT PLATES	17
BUTLERED HORS D’OEUVRES.....	18
BEEF – LAMB – PORK.....	18
POULTRY	18
SEAFOOD.....	19
VEGETARIAN VEGAN GLUTEN FREE.....	20
STATIONARY HORS D’OEUVRES.....	21
FIRST COURSE	23
APPETIZERS.....	23
SOUPS.....	24
SALADS	24
PASTAS	25
VEGETABLES AND STARCHES	26
VEGETABLES.....	26
STARCHES	27
DESSERT SUGGESTIONS.....	29
SERVED DESSERTS	29
DESSERT STATIONS.....	29
DETAILS OF SERVICE.....	31
EQUIPMENT LIST	31
TABLES AND CHAIRS.....	31
LABOR.....	32
EVENT PLANNING.....	32
LIQUOR	32
TASTINGS & OPEN HOUSES.....	33
CONTRACT AND BILLING INFORMATION	33

SEATED ENTRÉE SUGGESTIONS

BUTLERED HORS D'OEUVRES

*Please Choose any Six from the accompanying list of Hors D'oeuvres.
All PERFECT SETTING CATERING Hors D'Oeuvres are made fresh for each Reception*

FIRST COURSE

Please Choose One from the accompanying list.

ENTREE

*Please Choose from the accompanying Seated Entree List.
All menus also include Hearth Baked Rolls with Sweet Butter.*

VEGETABLE/STARCH

Please Choose One of Each from the accompanying list.

DESSERTS

Wedding Cake

OR

Chocolate Dipped Strawberries

ALSO SEE OUR "DESSERT SUGGESTIONS" PAGE

IF YOU WOULD LIKE TO EXPLORE ADDITIONAL DESSERT OPTIONS

COFFEE STATION

Freshly Brewed La Colombe "Corsica" Blended Caffeinated Coffee,

"Monte Carlo" Decaffeinated Coffee

And Premium Earl Grey, Oolong, English Teatime & Herbal Teas

Forward your favorite menu, along with your venue and estimated guest count, and we'll be happy to create a proposal for you with pricing. Most wedding receptions run five hours. We'll assume the same time for your event unless you tell us otherwise. All Perfect Setting proposals include the menu; all staff; linens in solid colors for bars, food stations and guest seating; china, silverware and glassware; and bar setups. Our quotes also include all fees charged to the caterer by your venue (ie "kitchen fees").

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Seated Entrées Chicken

PECAN CHICKEN

With Sour Cherry Chutney

BLACK & WHITE SESAME CRUSTED CHICKEN

With a Mandarin Ginger Sauce

GRILLED TEQUILA CHICKEN

Marinated in Tequila, Brown Sugar, Lime & Cilantro and Served with a Mango Salsa

BONELESS BREAST OF CHICKEN

Stuffed with Spinach, Gorgonzola, Sundried Tomatoes & Prosciutto with a Cassis Demi-Glace

INDIAN SPICE CHICKEN

With Eggplant & Toasted Almonds

PAN-SEARED "SKIN ON" CHICKEN BREAST

Filled with Herbs and Mushroom Ragout and Served with a Root Vegetable Demi

MOROCCAN CHICKEN

With Olives, Tomato & Saffron

CHICKEN MARSALA

With Shallots, Oyster Mushrooms & Fried Sage

STUFFED BONELESS BREAST OF CHICKEN

With Cornbread, Andouille Sausage, Apples & Cider Glaze

GRILLED MEDITERRANEAN CHICKEN

With Roasted Preserved Lemon & Basil

CHICKEN PICCATA

With Artichoke Hearts

BONELESS BREAST OF CHICKEN

Filled with Asparagus & Boursin Cheese and Served with a Wild Mushroom Sauce

CHICKEN PARMESAN

With San Marzano Tomatoes, Fresh Mozzarella & Basil

Pork | Lamb

STUFFED PORK LOIN

With Dried Fruits, Fontina & Fig Glaze

SAGE & PECAN CRUSTED PORK CHOP

Served "Bone in" with a Port Demi Sauce

Pork | Lamb Continued

HONEY & LAVENDER ROASTED RACK OF LAMB

BUTTERFLIED LEG OF LAMB PROVENCAL

Beef

HAND CARVED ROAST PRIME RIB OF BEEF AU JUS

CHOICE OF CUT:

TENDERLOIN OF BEEF FILET

NEW YORK STRIP STEAK

GRILLED RIB EYE

MEDALLIONS OF BEEF

SEASONED WITH YOUR CHOICE OF:

Espresso Rub, Herb Crust, Ancho Crust or Quebec Seasoning

WITH CHOICE OF ACCOMPANIMENT:

Rosemary Demi, Horseradish Sauce, Merlot Demi, Wild Mushroom Demi, Stilton Cream, Caramelized Onions, Crumbled Bleu Cheese or Creamy Parmesan Mushrooms

Seafood

GRILLED TUNA STEAK

With Avocado Aioli

MARYLAND CRAB CAKES (2)

With Remoulade Sauce

BLUE CORNMEAL CRUSTED TILAPIA

With Roasted Tomato and Red Pepper Salsa

HERB CRUSTED CHILEAN SEA BASS

With a Prosecco Cream Sauce

CITRUS RED SNAPPER

With Grapefruit, Fennel and Orange Relish

MAHI MAHI *Baked with an Herb Potato Crust*

Served with a Lemon Beurre Blanc

HERB & PARMESAN CRUSTED SALMON

With Red Pepper Yogurt Sauce

PAN ROASTED GROUPER

With Basil Lime Pistou

FLOUNDER FILET

With Crab & Spinach Mousse and a Roasted Red Pepper Coulis

Seafood Continued

TEA SMOKED SALMON FILET

With Fuji Apple Slaw

ROASTED BRONZINO

With Tomato Garlic Broth

MAHI MAHI

With Saffron Tomato Fennel Relish

MISO GLAZED SALMON

With Charred Leeks

ROASTED HALIBUT

With Tomato & Artichoke Relish

BRONZED SEA BASS

With Lemon Shallot Butter

SNAPPER

With a Sweet Chili Glaze

POACHED SALMON

*With Sauce Gribiche (Chopped Egg, Capers,
Champagne Vinegar & Fresh Herbs)*

PANKO CRUSTED ALASKAN COD

With Sweet & Spicy Pickled Tartar Sauce

Vegetarian | Vegan | Gluten Free

STUFFED PORTABELLA MUSHROOM (VEG)

*With Artichoke, Spinach, Asiago Cheese and a Roasted Red Pepper
Sauce*

BAKED HERB POLENTA (V,GF)

With Wild Mushroom and Tomato Ragout

VEGETABLE LASAGNA ROULADE (VEG)

With Basil Marinara

ZUCCHINI BOAT (V,GF,DF)

Stuffed with a Bulgur Lentil Pilaf

BRAISED CARROT OSSO BUCCO (V, GF, DF)

In a Red Wine Mushroom Broth

SEASONAL VEGETABLE STEW (V, GF, DF)

With White Beans

PENNE PASTA, CANNELLINI BEANS & ESCAROLE (VEG)

With Fresh Locatelli & Roasted Tomatoes

GRILLED ZUCCHINI & EGGPLANT PARMESAN (VEG, GF)

With Fresh Ricotta

Double Entrée Suggestions

TENDERLOIN OF BEEF MEDALLIONS

Drizzled with a Rosemary Demi Glaze and HERB CRUSTED
CHICKEN BREAST

TENDERLOIN OF BEEF MEDALLIONS

With Wild Mushrooms Demi-Glaze and HERB CRUSTED CHILEAN
SEA BASS *with Champagne Sauce*

PASILLA HONEY GLAZED BEEF TENDERLOIN

And MARYLAND CRAB CAKE *with Red Pepper & Corn Relish*

PORCINI CRUSTED PETIT FILET MIGNON

With a Wild Mushroom & Chili Demi Glaze and ROASTED TILAPIA
FILET *with Basil Butter*

SLICED ESPRESSO RUBBED MEDALLIONS OF BEEF

On a Bed of Charred Cream Leeks and SIZZLING GARLIC SHRIMP
with Roasted Tomato Corn Relish on a Polenta Cake

SPICE RUBBED PETIT FILET

And ROASTED MAHI MAHI *with Pineapple Sambal*

DOUBLE THICK HONEY DIJON CRUSTED LAMB CHOP

With a Refreshing Mint Chutney and BLACKENED SALMON FILET
With a Jade Sauce

BREAST OF CHICKEN

Stuffed with Boursin and Asparagus in a Shallot Tarragon Sauce and
MEDITERRANEAN ROASTED SALMON *with Tomato Coulis*

Please Note: Many of our Entrees may be modified to accommodate
dietary restrictions.

BUFFET ENTRÉE SUGGESTIONS

BUTLERED HORS D'OEUVRES

Please Choose any Six from the accompanying list of Hors D'oeuvres
All PERFECT SETTING CATERING Hors D'oeuvres are made fresh for each Reception

FIRST COURSE

Please Choose One from the accompanying list.

ENTRÉE

Please Choose from the accompanying Buffet Entree List. For your information, buffets usually feature at least 2 proteins ("entrees"). All menus also include Hearth Baked Rolls with Sweet Butter.

VEGETABLE/STARCH

Please Choose One of Each from the accompanying list.

DESSERT

Wedding Cake

~OR~

Chocolate Dipped Strawberries

(ALSO SEE OUR "DESSERT SUGGESTIONS" PAGE

IF YOU WOULD LIKE TO EXPLORE ADDITIONAL DESSERT OPTIONS)

COFFEE STATION

Gleaming Silver Samovars to Contain

Freshly Brewed La Colombe "Corsica" Blended Caffeinated

And "Monte Carlo" Decaffeinated Coffee

And Hot Water for Premium Earl Grey, Oolong, English Teatime and Herbal Teas

Forward your favorite menu, along with your venue and estimated guest count, and we'll be happy to create a proposal for you with pricing. Most wedding receptions run five hours. We'll assume the same time for your event unless you tell us otherwise. All Perfect Setting proposals include the menu; all staff; linens in solid colors for bars, food stations and guest seating; china, silverware and glassware; and bar setups. Our quotes also include all fees charged to the caterer by your venue (ie "kitchen fees").

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Buffet Entrées

For additional Buffet Entrée selections, see the Seated Dinner Menu

Poultry

SANTA FE MARINATED CHICKEN

With Chipotle Cream

PECAN CHICKEN

With Cranberry & Apple Relish

CHICKEN PROVENÇAL

Medallions of Chicken, Sautéed with Sundried Tomatoes, Artichoke Hearts, Roasted Peppers and Black Olives

STUFFED BONELESS BREAST OF CHICKEN

With Cornbread, Chorizo, Sweet Dark Cherries & Fig Glaze

HERB & PARMESAN CRUSTED CHICKEN BREAST

With Warm Heirloom Tomato and Basil Relish

STUFFED BONELESS BREAST OF CHICKEN

With Spinach and Maytag Bleu Cheese; Served with Port Sauce

OREGANO CHICKEN

With Avocado, Tomato and Sweet Onion Relish

LEMON CHEVRE STUFFED BREAST OF CHICKEN

Topped with Basil Wine Sauce & Toasted Pine Nuts

CITRUS MARINATED TURKEY BREAST

Accompanied by a Plum Chutney

DRY RUBBED TURKEY BREAST

With Caramelized Onion & Bacon Jam

TURKEY ROULADE

With Shitake Thyme Stuffing, Dried Cranberries and Pan Gravy

Pork | Lamb

SPIRAL CUT HONEY GLAZED HAM

With Coarse Maple Mustard

HERB ROASTED PORK LOIN

With a White Bean & Tomato Ragout

FENNEL CRUSTED PORK LOIN

With Sour Cherry Sauce

FIVE SPICE PORK TENDERLOIN

With Brandy Hoisin Reduction

Pork | Lamb Continued

BONELESS LEG OF LAMB

With Pistachio & Green Olive Tapenade

LAMB TAGINE

With Apricots & Chickpeas

BRAISED LAMB SHANK

Topped with Gremolata Over Creamy Polenta

BONELESS BEEF SHORT RIBS

Braised in Ancho Chiles, Beer, Exotic Mushrooms & White Beans

CABERNET BRAISED SHORT RIBS

Over Gorgonzola Polenta

CARVED BEEF:

FIRE GRILLED FLANK STEAK

ROASTED SIRLOIN

TENDERLOIN OF BEEF

CHOICE OF:

House Marinade, Churrasco, Miso Marinade, Quebec Rub or Espresso Rub

SERVED WITH:

Herb Aioli, Chimichurri, Bloody Mary Relish, Demi Glaze or Orchard Apple Horseradish Cream

Seafood

ROASTED ARCTIC CHAR

Cilantro, Caper & Parsley Pesto

BLACKENED MAHI MAHI

With Chile Lime Butter

ROASTED SEA BASS

With a Red Pepper & Tangerine Sauce

MARYLAND CRABCAKES (2)

With Remoulade Sauce

SEAFOOD PASTA

Tossed with Bucatini Pasta and Tuscan Hot Oil

GULPH SHRIMP & BROCCOLI RABE

Tossed with Orecchiette & Garlic White Wine Sauce

Seafood Continued

POACHED SIDE OF SALMON

Topped with Tomato Caper Concassé

MAPLE MUSTARD GLAZED SALMON

THAI SPICED SALMON

With a Spicy Almond Sauce

RED SNAPPER

With Butter Roasted Tomato Sauce

FOOD STATION MENU SUGGESTIONS

The Food Station Reception is a popular approach for brides who prefer a more casual, congenial atmosphere. With this style of dining "stations" or mini buffets are scattered throughout your reception area. Food Stations are the perfect solution for non-traditional reception spaces. In addition to the menu items already provided below, we recommend that you choose 3-4 food stations and be sure to include proteins, greens, vegetables and starches to create a well-rounded overall menu.

BUTLERED HORS D'OEUVRES

*Please Choose any Six from the accompanying list of Hors D'Oeuvres.
All PERFECT SETTING CATERING Hors D'Oeuvres are made fresh for each Reception.*

FOOD STATIONS

Choose 3-4 stations from the options below.

DESSERT

Wedding Cake

~OR~

Chocolate Dipped Strawberries

*(ALSO SEE OUR "DESSERT SUGGESTIONS" PAGE
IF YOU WOULD LIKE TO EXPLORE ADDITIONAL DESSERT OPTIONS)*

COFFEE STATION

Gleaming Silver Samovars to Contain

Freshly Brewed La Colombe "Corsica" Blended Caffeinated

And "Monte Carlo" Decaffeinated Coffee

And Hot Water for Premium Earl Grey, Oolong, English Teatime and Herbal Teas

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Food Stations

TEMPURA

*Assorted Vegetables, Shrimp & Chicken Fried in a Light Tempura Batter
With Plum Sauce, Sweet Soy, Thai Chile & Chinese Hot Mustard*

TAPAS

*To Include: Spanish Cheeses, Roasted Garlic Chick Pea & Olive Salad,
Shrimp, Chorizo & Roasted Red Pepper Kebobs, Artichoke Fritters &
Spanish Torta Topped with Tomato Pepper Salad
Served with Crusty Breads*

ASIAN

*Assorted Vegetarian & Seafood Sushi, Chicken Dumplings, Peking Duck
Rolls & Vegetable Spring Rolls
Served with Soy Sauce, Sriracha Mayo, Thai Chili, Wasabi, Pickled
Ginger, Wonton Crisps & Fortune Cookies*

BAYSIDE

*Jumbo Lump Crab Cakes, Individual Mini Scallop Gratin, Sweet
Mustard Shrimp & New England Lobster Rolls.
Served with Old Bay Lattice Chips, Low Country Slaw, Traditional
Cocktail Sauce and Spicy Remoulade*

OCEANFEST

*The Market's Freshest Shellfish of Shrimp, Snow Crab Claws, Clams and
Oysters Displayed on a Bed of Crushed Ice and Garnished with
Seaweed Salad, Cocktail Sauce, Louisiana Hot Sauce, Horseradish,
Lemon Wedges and Oyster Crackers*

PASTA

*Cheese Tortellini, Orecchiette, and Penne Pasta
With your Choice of Panna Romano, Basil Pesto, or Marinara Sauce
Tossed with Choice of: Marinated Artichoke, Roasted Tomatoes, Baby
Shrimp, Sautéed Mushrooms, Sweet Peas, Pancetta, Mini Meatballs &
Pulled Roasted Chicken
Served with Shaved Locatelli Cheese, Toasted Pine Nuts, Red Pepper
Flakes and Peasant Breads*

TIJUANA STREET CART

*Starts with your Base of Either Crunchy Tortilla Chips or Soft Flour
Tortilla Boat
Select Two:
Baja Chicken, Adobe Beef Short Ribs, Lime Cilantro Tilapia or Poblano
Chili Corn & Summer Squash Sauté
Help Yourself to Toppings of: Melted Cheddar, Mexican Crema,
Guacamole, Napa Slaw, Diced Jalapeño, Salsa Ranchera, Corn & Black
Bean Salsa & Roasted Tomatillo Salsa*

Food Stations Continued

SMOKED FISH

Hot Smoked Salmon, Cold Smoked Salmon, Smoked Trout, & Whitefish Salad; Served with Lemon Wedges, Caper Mayonnaise, Whole Grain Mustard, Sliced Red Onion, Sliced Roma Tomatoes, Chopped Egg, Mini Bagels, Sliced Pumpernickel & Sourdough Bread

CHINESE BAO BUN

*Pillowy Warm Steamed Buns Filled with:
Tempura King Oysters with Miso, Cilantro & Scallions
Five Spice Pork Belly with Korean BBQ Sauce
Crispy Sriracha Chicken with Hoisin Sauce & Asian Slaw*

MIXED GRILL

Marinated Skirt Steak Churrasco
Prepared in the Traditional Brazilian Barbecue Style with Lemon Juice, Garlic & Kosher Salt; Offered with a Chimichurri Sauce
Coriander Crusted Baby Lamb Chops
Served with a Tzatziki Sauce & Root Vegetable Gratin
Skewered Chicken Kebobs *with a Chipotle Apricot Glaze*

PHILLY STATION

Cheese Steaks: *with Grilled Wafer Steak, Pretzel & Club Rolls, Aged Homemade Cheddar Sauce, Grilled Onions, Cherry Peppers & Ketchup*
Hoagies: *Classic Italian with Lettuce, Sliced Tomatoes, Onions, Olive Oil, Oregano, Hot & Sweet Peppers*
Philadelphia Soft Pretzels *with Yellow & Spicy Mustard*

SOUTHERN COMFORT

Buttermilk Fried Chicken Bites, Creole Shrimp, Edward's Biscuits, Cheesy Grits, Waffles, Hoppin' John (black eyed peas & rice) & Kickin' Greens; Served with Skillet Pan Gravy, Sriracha Honey, Maple Syrup, and Louisiana Hot Sauce

PORTOBELLO MUSHROOMS

*Grilled Mushrooms Caps Stuffed with:
White Bean Mousse, Arugula & Red Pepper,
Bacon & Cheddar or Spinach and Crab
Accompanied by Soft Baby Greens with Lemon Vinaigrette*

POTATOES

*Sweet Potato Wedges, Waffle Fries, Tater Tots & Yukon Gold Mash
With Toppings to Include: Truffle Salt, Grated Parmesan, Wasabi Cream, House Made Ketchup, Sriracha, Ultimate French Fry Seasoning, Chopped Chives & Candied Bacon*

Food Stations Continued

RISOTTO

Creamy Risotto with Toppings to Include Wild Mushroom Mélange, Walnut Pesto, Caramelized Onions, Baby Shrimp, Asparagus Tips, Shaved Prosciutto, Gorgonzola & Asiago Cheese; Served with Crusty French Bread Baguettes

GARDEN ANTIPASTO

*Seasonal Grilled & Pickled Vegetables, Tuscan White Bean & Heirloom Tomato Salad, Quinoa & Kale Salad with Toasted Pepita & Dried Cherries, Roasted Garlic Hummus, Mediterranean Eggplant Dip & Cured Olives
With Pita Crisps & Sliced Baguettes*

SUSHI

Vegetable and Seafood Sushi to Include California Rolls, Spicy Tuna, Shrimp, and Salmon; Offered with Soy Sauce, Wasabi, and Pickled Ginger

SLIDERS (CHOICE OF TWO)

*Aged Cheddar Cheese Burger, Salmon Cake, Turkey Burger, Crab Cake, Black Bean & Quinoa Burger or Memphis BBQ Pulled Pork on Petit Buns
Served with Seasoned Sweet Potato Wedges, Scallion Sesame Aioli, Bacon Jam, Ketchup, Sriracha & BBQ Sauce*

CARVERY

*Espresso Rubbed Tenderloin of Beef
With Creamy Parmesan Mushrooms
&
Rosemary & Sage Marinated Turkey Breast
Sliced and Served with a Plum Chutney, Garlic Mashed Potatoes & Petit Rolls*

CHOP HOUSE

*Peppercorn Crusted Top Round of Beef
Carved and Served with Whiskey Au Jus
&
Double Cut Pork Chop with Grilled Apples
Accompanied by Creamed Spinach with Truffle & Breadcrumbs*

GRILLE

Southwest-Style Flank Steak with Creamy Chipotle Sauce, Grilled Asparagus and Charred Corn & Black Bean Salad

SHORT PLATES

SELECT TWO

CHICKEN ROULADE

With Chevre, Spinach and Creamy Herbed Orzo

SLOW ROASTED CORIANDER PORK

With a Tomatillo Sauce over Beer Baked White Beans

LOBSTER RAVIOLI

With Wilted Greens, Roasted Garlic & Toasted Baguette

CUBAN BRAISED BEEF

On Corn Cakes with Lime Chili Crème Fraiche

NONA'S SPAGHETTI & MEATBALLS

With Rustic Tomato Gravy & Locatelli Cheese

SWEET & HOT FRIED CHICKEN AND WAFFLES

With Spicy Chile Honey

MINI APPLEWOOD CHEDDAR BURGER

With Bacon Jam & Sweet Potato Fries

TEA SMOKED SALMON IN POTATO LEEK PANCAKE

With Fuji Apple Slaw

CIDER GLAZED STUFFED CHICKEN

With Chorizo & Dried Cherry Bread Pudding

CABERNET BRAISED BEEF SHORT RIBS

With Local Mushroom Trio over Creamy Gorgonzola Polenta

SHREDDED BBQ CHICKEN

On Sweet Corn Cake with Apple Fennel Slaw

BUTLERED HORS D'OEUVRES

Beef – Lamb – Pork

- CORN CUPS *with BBQ Pulled Pork & Slaw*
- MINIATURE BEEF WELLINGTON *with Béarnaise Sauce*
- TENDERLOIN OF BEEF CANAPÉS *with Watercress Aioli*
- CUBAN BRAISED BEEF ON CORN CAKES *with Lime Chili Crème Fraiche*
- ASPARAGUS FRITTERS *with Prosciutto & Fontina*
- GRILLED SECKEL PEARS *with Stilton Cheese Wrapped in Prosciutto*
- BABY LAMB CHOPS *with Mango Chutney*
- CAJUN SAUSAGE WRAPPED IN PUFF PASTRY *with Honey Dijon Dipping Sauce*
- SKEWERED JAMAICAN PORK TENDERLOIN *with Rum Jungle Sauce*
- STUFFED MUSHROOMS *with Chorizo & Dried Cherries*
- CHICKEN AND ANDOUILLE SAUSAGE LOLLIPOP *with Tomato Jam*
- PORK CARNITAS *with Verde Sauce in Phyllo Corn Cups*
- STUFFED DATES *with Marcona Almonds & Gorgonzola Wrapped in Bacon*
- BACON, BLUE CHEESE & CARAMELIZED ONION TARTLET

Poultry

- CHICKEN SATAY *with Spicy Peanut Dipping Sauce*
- CHICKEN & CHILI QUESADILLA
- CHICKEN WELLINGTON
- CHICKEN SOUVLAKI SKEWERS *with Tzatziki Sauce*
- ASIAN SPOONS *with Thai Chicken Noodle Salad*
- CHICKEN WONTONS *with a Blood Orange Chili Sauce*
- PEKING DUCK SPRING ROLLS *with Scallion and Hoisin*
- MOROCCAN CHICKEN SKEWER *with Harissa Sauce*
- FIVE SPICE DUCK TOSTADAS *with Cranberries & Chipotle Crema*
- HAZELNUT CHICKEN SKEWER *with Red Plum Sauce*
- CURRIED CHICKEN SALAD *in Phyllo Cups*

Seafood

MUSHROOMS *stuffed with Crabmeat*

SEARED SCALLOPS *with Saffron Dipping Sauce*

CRAB CAKES *with Remoulade Sauce*

LOBSTER MAC & CHEESE *on Asian Spoons*

SHRIMP CAKES *with Avocado Aioli*

SCALLOPS *wrapped in Bacon*

GRILLED TUNA RIBBONS *with Wasabi Cream*

LOBSTER QUESADILLA *with Mexican Crema*

THAI SHRIMP & CORN FRITTERS *with Sweet Chili Sauce*

TEA SMOKED SALMON *on Potato Pancakes with Red Onion Marmalade*

CHILLED SPICY CILANTRO SHRIMP CHILLED JUMBO SHRIMP *with Cocktail Sauce*

SWEET MUSTARD SHRIMP SKEWERS

SMOKED SALMON *on Black Bread with Chèvre & Maple Mustard*

CRAB & ARTICHOKE TARTLET *with Parmesan Streusel*

Vegetarian | Vegan | Gluten Free

Since our Hors D' Oeuvres are made from scratch, many Vegetarian items can be prepared Vegan. Please discuss these options with your event planner

MUSHROOMS *stuffed with Spinach, Feta & Sun-Dried Tomato*

ASPARAGUS, ROASTED TOMATO & HERB CHEESE TART

BRIE & RASPBERRY TARTLETS

ENDIVE PETALS *with Avocado Relish (V, GF)*

TOMATO BASIL BRUSCHETTA (V)

APPLE BUTTERNUT SQUASH SOUP SHOOTERS (V)

BRUSCHETTA *with Apple, Ginger, Beet & Chevre*

Vegetarian | Vegan | Gluten Free

Continued

RISOTTO CAKES *with Artichoke, Roasted Tomato & Olive Tapenade* (GF)

SPANIKOPITA *(Spinach & Feta Wrapped in Phyllo)*

CHEVRE & PARMESAN ARTICHOKE HEARTS *with Roasted Tomato Dipping Sauce*

BLACK BEAN CAKE *with Serrano Salsa* (V)

BLEU CHEESE CROSTINI *topped with Glazed Walnuts & Sundried Cranberries*

STRAWBERRIES & CREAM *with Orange Mascarpone* (GF)

VEGETABLE SPRING ROLLS *with Ginger Plum Sauce*

WILD MUSHROOM RAGOUT *in Phyllo Cups*

PISTACHIO GRAPES (GF)

HERBED CHEVRE AND GRAPE CROSTINI

MUSHROOM WALNUT PESTO CROSTINI *with Goat Cheese Crumble*

ENDIVE PETALS *pipéd with Herbed Chevre Topped with Fig & Spiced Pecans* (GF)

STATIONARY HORS D'OEUVRES

*Stationary Hors D'oeuvres may be added singly or in combination to your
Cocktail Reception*

WHEELS OF BRIE

*With Choice of Mélange of Sherried Mushroom or Strawberry Mint
Chutney; Accompanied by French Bread, Carr's Crackers and
Flatbreads*

CHEESE DISPLAY

*A Selection of Imported and Domestic Cheeses; Garnished with Fresh
Fruit, Carr's Crackers and Flatbreads*

CHARCUTERIE DISPLAY

*Assorted Smoked Meats and Sausages, Cheeses, Cornichons, Coarse
and Dijon Mustard; Served with Bread Rounds and Assorted Crackers*

VEGETABLE AND SEAFOOD SUSHI

With Soy Sauce, Wasabi and Pickled Ginger

BACON BOURBON SPICY COCKTAIL MEATBALLS

WARM MARYLAND CRAB DIP

With Toasted French Bread Rounds

WARM PARMESAN ARTICHOKE DIP

Accompanied by Baguette Slices

SAVORY PICK-UP STICKS

*A Skewered Charcuterie of Bite-Sized International Favorites
Select Three: Tandoori Chicken with Harissa, Coriander Lamb with
Pomegranate Syrup, Zucchini and Eggplant with Balsamic Drizzle,
Swordfish Souvlaki with Tzatziki, Thai Shrimp with Sweet Chile Sauce
and Churrasco Beef with Chimichurri Sauce*

BRUSCHETTA TRIO

*Assorted Crostini with Choice of Three Toppings: Sweet Pea Pesto with
Shaved Parmesan, Lemon Ricotta with Pistachio & Honey, Mushroom
& Walnut Pesto, Prosciutto with Brie & Cranberry, Fresh Mozzarella
with Saffron Tomato Confit, and Classic Tomato & Basil*

CRUDITÉS

*A Colorful Cornucopia of Fresh Cut Raw Vegetables with our Chef's
Selection of Freshly Prepared Dips*

MIDDLE EASTERN DISPLAY

*Sriracha Hummus, White Bean Hummus & Roasted Garlic Hummus
Accompanied by: Feta, Assorted Cured Olives, Roasted Tomatoes,
Cucumber Slices, Tabbouleh Salad & Pita Triangles*

CRAB AND AVOCADO NAPOLEON

Topped with Diced Tomato and Cilantro with Corn Tortilla Chips

Stationary Hors O'Doeuvres Continued

RUSTIC FLATBREAD PIZZAS

To Include Choice of Two:

Cheesesteak with Sriracha Ketchup

BBQ Chicken with Smoked Gouda and Cilantro

Spinach with Roasted Tomato & Goat Cheese

Caramelized Onion with Fig, Gorgonzola & Baby Arugula

SAVORY CHEESECAKES (EACH SERVES 25-30)

Choose From:

Wild Mushroom & Smoked Mozzarella

Crab & Artichoke

Or

BLT with Applewood Smoked Bacon, Leek & Roasted Tomato

Garnished with Olives, Roasted Peppers, Carr's Water Crackers and

Assorted Flatbreads

FRENCH ONION SOUP GRATIN

Caramelized Onions Topped with Melted Gruyere & Fontina Cheese

Served with Herb Crostini

SAFFRON CRAB SALAD

*With Shaved Hard-Boiled Egg & Scallion; Served with Cucumber Slices
and Pumpernickel Toast*

ITALIAN ANTIPASTO

*An Elaborate Display of Gorgonzola, Aged Sharp Provolone, Marinated
Mozzarella, Fontina, Roasted Red Peppers, Assorted Cured Olives,
Grilled Artichokes & Eggplant, Prosciutto, Soprasatta, Pepperoni, and
a Variety of Tuscan & Peasant Breads*

FIRST COURSE

Appetizers | Soups | Salads | Pastas

Choose one of the following as a first course prior to your main course. You may choose more than one for an additional charge.

Appetizers

CHILLED MELON *with Prosciutto*

RISOTTO CAKE *with Pistachio Pesto*

STUFFED PORTABELLA MUSHROOM
Filled with Artichokes & Asiago Cheese
Over a Fire Roasted Tomato Coulis

ASPARAGUS, ROASTED TOMATO & HERBED CHEESE TART

CHILLED SHRIMP COCKTAIL
On a Bed of Diced Cucumber and Jicama
Topped with a Lime Tomato Cocktail Sauce

POLENTA CAKE
Topped with Shrimp and Tomato Corn Relish

BABY LAMB CHOPS
With Arugula
Splashed with Jalapeño Mint Vinaigrette

SMOKED SALMON QUESADILLA
With Habenero Crème Fraiche

Soups

FARMHOUSE VEGETABLE
SPLIT PEA *with Mint*
APPLE & BUTTERNUT SQUASH
RED GAZPACHO WITH CILANTRO
LENTIL & CHORIZO
SMOKED TURKEY & CORN CHOWDER
WILD MUSHROOM WITH TRUFFLE OIL
TRADITIONAL ITALIAN WEDDING SOUP

Salads

HOUSE CHOPPED SALAD
Romaine and Iceberg Lettuce, Diced Tomato, Cucumber, Carrot, Red Onion & Croutons
With Dijon Buttermilk or White Balsamic Dressing

CAESAR SALAD
With Homemade Croutons, Shaved Locatelli and Classic Caesar Dressing

BABY ARUGULA & ROMAINE
With Blueberries, Radish, Ricotta Salata, Toasted Pepita, Sunflower Seeds
And Champagne Vinaigrette

WATERCRESS CAESAR SALAD
With Pumpernickel Croutons
And Manchego Cheese Crisps

GREEK SALAD
With Cherry Tomato, Cucumber, Kalamata Olives, Feta & Red Onion
With Preserved Lemon Vinaigrette

SPINACH SALAD
With Strawberries, Candied Walnuts & Gorgonzola
Drizzled with a Roasted Vidalia Onion Vinaigrette

ARUGULA & RADICCHIO
With Shaved Golden Beets, Radish, Orange Segments, Red Onion & Toasted Almonds
With a Champagne Vinaigrette

SEASONAL SALAD OF BIBB LETTUCE, GRANNY SMITH APPLE SLICES, SHAVED FENNEL
& GOAT CHEESE
Drizzled with Cider Vinaigrette

Salads Continued

BABY KALE & ROMAINE SALAD

With Quinoa, Strawberries, Toasted Hazelnuts & Citrus Maple Vinaigrette

RADICCHIO AND BABY ROMAINE SALAD

With Kalamata Olives, Red Onion and Asiago Dressing

BABY SPINACH SALAD

*With Citrus Wedges, Toasted Pine Nuts
And Blood Orange Vinaigrette*

FIELD GREEN SALAD

With Sliced Pears, Gorgonzola, Toasted Pecans and Balsamic Vinaigrette

Pastas

RIGATONI

With a Rustic Basil Marinara

PASTA PRIMAVERA

*Penne Pasta and Fresh Garden Vegetables
With a Lemon Garlic Sauce*

TRI-COLOR TORTELLINI

*With Pancetta and Sweet Peas
In a Panna Romano Sauce*

ORECCHIETTE

*With Artichoke Hearts, Olives & Chick Peas
Tossed with a Basil & Roasted Red Pepper Sauce*

CAMPANELLE

*With a Wild Mushroom Mélange & Pearl Onions
In a Bourbon Cream*

VEGETABLES AND STARCHES

(Choice of two)

Vegetables

BROCCOLI & CAULIFLOWER FLAN

SUGAR SNAP PEAS

With Sweet Peas & Asparagus

ZUCCHINI PANCAKES

With Fresh Mint and Feta Cheese

CIDER GLAZED ROASTED ROOT VEGETABLES

BUNDLES OF STEAMED ASPARAGUS

Tied with Carrot Ribbons

ASPARAGUS BATONS

With Red and Yellow Blistered Tomatoes

RATATOUILLE

WILTED SPINACH

With Garlic & Olive Oil

ZUCCHINI, CARROTS & SUMMER SQUASH

With Miso Butter

BROCCOLI RABE

With Olive Oil, Garlic & Parmesan Cheese

HARICOT VERTS

CARROT & SPINACH TIMBALE

BABY CARROTS

With Honey Sriracha Glaze

BRAISED SWISS CHARD

With Cranberries

BRUSSEL SPROUTS

With Bacon & Shallot Butter

GREEN BEANS

With Red & Yellow Pepper Confetti

Vegetables Continued

BABY BROCCOLI
With Shallot Butter

GRILLED ASPARAGUS GRIBICHE

HARISSA ROASTED ACORN & BUTTERNUT SQUASH
With Carrot

SWISS CHARD & LEEK GRATIN, ROASTED CARROT,
FETA & MINT, CORN, EDAMAME & ASPARAGUS STIR SAUTÉ

SAUTEED GREENS BEANS
With Bacon and Caramelized Shallots

SEASONAL GRILLED & ROASTED VEGETABLES

Starches

OVEN ROASTED NEW POTATOES
With Rosemary

MASHED YUKON GOLD POTATOES
With Truffle Oil

POTATO & LEEK TIMBALE

ROASTED RED BLISS POTATOES
With Shallots & Dill

MAYTAG BLEU SCALLOPED POTATOES

PARMESAN & BASIL MASHED POTATOES

POTATO & ARTICHOKE PANCAKES

HEIRLOOM POTATO SMASH
With Crumbled Gorgonzola & Virgin Olive Oil

ROASTED POTATOES
With Fresh Herbs

POMMES ANNA

ARTICHOKE AND POTATO SMASH

SAGA BLEU POLENTA

Starches Continued

WILD MUSHROOM POLENTA

RISOTTO

With Herb Pesto

WILD & LONG GRAIN RICE

With Hazelnut Pesto

BROWN RICE & LENTIL PILAF

JASMINE RICE

With Ginger & Lemon Grass

WHIPPED BUTTERNUT SQUASH & PARSNIP SWIRL

With Shitake Mushrooms

LOADED MASHED POTATO CUPS

With Bacon, Scallion, Cheddar and Sour Cream

LONG GRAIN RICE

With Vegetable Confetti

PECAN RICE

With Sun Dried Cherries

LEMON SAFFRON BASMATI RICE

ISRAELI COUS COUS

HERB & MUSHROOM RISOTTO

TRIO OF ROASTED BABY POTATOES WITH SEA SALT

DESSERT SUGGESTIONS

Served Desserts

PEACH & MASCARPONE NAPOLEON

With Blackberry Coulis

CRÈME BRULEE

Seasonal flavors available

FRESH FRUIT TART

With Grand Marnier Pastry Cream

WHITE CHOCOLATE MOUSSE

In Chocolate Cups

CHOCOLATE KAHLUA CAKE

GRILLED PEACHES & CREAM (SEASONAL)

With Bourbon Vanilla Sauce; Served over Almond Pound Cake

BANANAS FOSTER CHEESECAKE

With Homemade Rum Caramel

SWEET POTATO CAKE

With Caramel Butter Cream and Cream Cheese Icing

RASPBERRY FRANGIPANE

With Raspberry Almond Butter

APPLE ALMOND TART

With Almond Cream & Sliced Baked Apples

TRIPLE CHOCOLATE BROWNIE

Served on a Bed of Raspberry Coulis

ENGLISH TOFFEE HAZELNUT BROWNIE

With Vanilla Sauce

APPLE CRANBERRY CRISP

With Cinnamon Ice Cream

Dessert Stations

FONDUE STATION

White or Dark Chocolate Fondue with Strawberries, Pineapple, Pound Cake, Stick Pretzels, Petite Meringue Kisses, Butter Cookies

HOMEMADE SEASONAL PIES

Served with Premium Vanilla Ice Cream & Whip Cream

DESSERT CHEESES & FRUITS

Stilton, St. Andre, & Aged Cheddar With Seasonal Fruit Display

Dessert Stations Continued

CHEESECAKE BAR

*Chefs Selection of New York Style Cheesecakes
Served with Berries, Fruit Coulis, Cinnamon Crème Anglaise,
And Chocolate Sauce*

AN ASSORTMENT OF SEASONAL MINIATURE PASTRIES & PETIT FOURS

SHORTCAKE BAR

*Home Baked Shortcakes with Berries, Flavored Whipped Creams,
Lemon Curd, Seasonal Fruit, Mint*

BREAD PUDDING STATION

*Select Two of our House Baked Seasonal Bread Puddings: Chocolate
with Sour Cherry Syrup, Crème Brulee with Warm Vanilla Sauce,
Lemon with Ricotta & Blueberry or Coconut Cream with Toasted
Coconut Streusel*

CREPE STATION

*Homemade Crepes Filled with Choice of Spiced Apples, Shaved
Chocolate, Whipped Cream, Fresh Fruit Compote And Powdered Sugar*

SUNDAE BAR

*Vanilla & Chocolate Ice Cream with Hot Fudge, Butterscotch Sauce,
Candy Pieces, Strawberries, Jimmies, Whipped Cream, Wet Nuts &
Maraschino Cherries*

CHOCOLATE FOUNTAIN

*Cascades of Strawberries, Pineapple, Bananas, Pound Cake,
Marshmallows, Pretzel Sticks, Almond Macaroons, Butter Cookies and
Meringues*

COOKIES AND MILK BAR

*Cookie Jars Filled with Homemade Cookies to Include Your Choice of
Three: Chocolate Chip, Heath Bar Crunch, Chocolate Macadamia,
Oatmeal Raisin and Snickerdoodle
Offered with Chilled 2% and Chocolate Milk*

CUSTOM DESIGNED CANDY BAR

*Featuring Candies to Reflect your Personal Style and Color Scheme
Displayed in Glass Jars and Containers with Scoops, Candy Bags or
Take-Away Boxes*

CUSTOM BUILT S'MORES STATION

*Accompanied By Fluffy Marshmallows, Dark & Milk Chocolate,
Nutella, Chocolate & Honey Graham Crackers, Gingersnaps and
Skewers*

REFRESHING MANGO, RASPBERRY AND LEMON SORBETS

Topped onto Miniature Cones and Butlered to Your Guests

DETAILS OF SERVICE

Equipment List

The following equipment list is included with the price of each menu:

- *Complete Rego bone china & Oneida "Unity" flatware**
- *Water glasses and champagne flutes for the guest tables and wine, highball and rocks glasses at the bar*
- *Spun Cotton Linens in solid colors for all bars, dining tables, and food stations; linen napkins in solid colors***
- *Buffet and food station décor to include linen accents, candlelight and seasonal décor*
- *Chafers, platters and serving pieces for all buffets and food stations*
- *Votive candles for guest tables, bars and buffets*
- *Salt and pepper shakers*
- *Silver samovars for coffee service for buffet and food station menus*
- *Beautiful serving trays with fresh flower accents for butlered hors D'oeuvres*
- *Bar setups to include cocktail napkins, bar kit, sodas, sparkling water, mixers, garnishes, glassware and ice.*

**Rego china and Oneida flatware are our in-house patterns. A wide array of china and silver patterns are also available for an additional charge.*

***Custom overlays and specialty linens are also available for an added charge.*

Tables and Chairs

Tables for bars, buffets and guest seating and chairs are available for an additional \$2.50 to \$12.50 per person depending on table size and chair type.

Details of Service Continued – Labor

Labor

All staff, including event supervision, is included with the price of each menu. A gratuity for our staff is welcome though not required.

All servers and bartenders are formally attired in black tuxedo pants, crisp black dress shirt, black silk tie and striped black apron. Kitchen personnel are outfitted in appropriate kitchen attire with full white apron.

PERFECT SETTING CATERING will always send ample staff to ensure smooth and efficient service. At least one supervisor is sent to every reception. One server is provided for every 15 to 20 guests; one bartender for every hundred. A chef with appropriate support staff delivers the menu.

Your menu price includes a two and a half-hour set-up time and whatever time is necessary for a thorough clean-up. Unless otherwise noted, this includes a five-hour event time.

If you decide to arrange for an event in excess of five hours, overtime will be charged at a rate of \$38.00 PER HOUR for each staff person. Additional time can also be arranged in half-hour increments.

If your wedding ceremony is on-site and you intend to reserve the full five hours for the reception, it may be necessary to purchase additional time (usually a half-hour) in order to prepare in time for the arrival of your guests.

Event Planning

At PERFECT SETTING CATERING we help you plan the perfect day. If you need a recommendation for a reception venue, we can give you one and we'd be happy to meet you there for a site visit. When you have chosen PERFECT SETTING CATERING to cater your reception, your salesperson then becomes your party planner. At a time of your choosing, we will meet with you to create a "timeline" and a floor plan for your reception day. At no additional cost to you, we can help you choose the rest of your wedding day team – florist, photographer, band or deejay, calligrapher, even an officiate – from a group of professionals with whom we have worked on numerous occasions.

Liquor

UNDER PENNSYLVANIA STATE LAW, clients must purchase their own liquor for their reception unless the facility they have chosen has a liquor license. For your information, PERFECT SETTING CATERING meets all liquor liability insurance requirements to serve alcohol during your party.

We would be happy to create a **Suggested Liquor List** for you with our compliments to help you identify quantities and brands. We can also pick up your liquor for you for a fee of \$1.50 PER PERSON.

Details of Service Continued

Tastings & Open Houses

PERFECT SETTING CATERING regularly hosts wedding menu tastings and open houses at several of the area's most beautiful event facilities. All are welcome with our compliments no matter where your reception takes place.

A private tasting will gladly be arranged at our facility for a charge of \$75.00 per couple. Should you book your reception with PERFECT SETTING CATERING, this charge will be deducted from your final bill.

Contract and Billing Information

Should you accept our formal proposal, a \$1,500.00 DEPOSIT will be required to reserve your date and time.

A second deposit totaling 50% of the estimated balance due is expected 6 MONTHS PRIOR to the reception.

The balance is due five business days prior to the reception by cash, personal check or money order and must include a 6% PENNSYLVANIA STATE SALES TAX.

Final guest counts are due **within 10 working days of the reception.**

If you wish to cancel the reserved date a **written notice must be received** by the PERFECT SETTING CATERING office in order to receive a refund as follows:

12 or more months prior to the reserved date:	40% of deposits received are non-refundable
6 to 12 months prior to the reserved date:	60% of deposits received are non-refundable
Less than 6 months prior to the reserved date:	75% of deposits received are non-refundable
Less than 3 months prior to the reserved date:	100% of deposits received are non-refundable

