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## RENTAL ITEMS AND BEVERAGES

### China / Silverware / Glassware

China and Silverware (Buffet or Stations) 2.75  
China and Silverware (Seated Dinner) 3.75  
Champagne Flute .75  
Water Glass, Beverage Glass, Wine Glass or Rocks Glass .75  
Coffee Cup or Saucer .50  
Salad Plate, Dessert Plate, Bread & Butter Plate or Cocktail Plate .50 per piece  
Silverware .50 per piece  
Grill Rental 100.00

### Linens

90" x 90" Lap Length Cloths (White, Black or Ivory) 8.00 each  
120" Floor Length Round Cloths (White, Black or Ivory) 15.00 each  
120" Floor Length Round Cloths (Variety of Colors) 18.00 each  
90" x 156" Floor Length Cloths for Banquet Tables (White, Black or Ivory) 15.00 each  
Linen Napkins (Variety of Colors) .75 each  
Luxury Linens ... *Ask For Quote*

### Tables And Chairs

Please call for a quote on rental items

*Items available for rent:*

Tall Cocktail Tables, 3, 4 or 5 Foot Round Tables  
6 or 8 Foot Long Tables  
White, Black or Natural Wood Padded Chairs  
Samsonite Plastic Chairs  
Tents, Lighting Systems, Audio Visual, etc.  
Delivery / Pick-up Fees Charged by Zip Code

*If you choose to have the rental company, set up or break down the tables or chairs there is an additional charge per table and per chair.*

### Beverages

Coffee and Decaf 20.00 per gallon (3 Gallon Minimum - Includes Sugar, Equal, Cream, Stirs, Paper Cups)  
Soft Drinks or Bottled Waters 1.75 each  
Hot Tea or Hot Chocolate Packets 2.00 each  
Hot Chocolate, Iced Tea, Lemonade, Fruit Punch or Apple Cider 20.00 per Gallon  
Ice 1.50 per person if you supply your own beverages but need ice  
Bar Mix Package 4.50 per person (based on 4 hours)  
Includes: Soft Drinks, Soda, Tonic, Bar Fruit, Plastic Glasses, Ice, Stirs, Cocktail Napkins and Chilled Juices  
(1.00 per person for each additional hour)

*Additional Bar Packages and Services Available - Ask For Quote  
All prices subject to change due to current market pricing.*



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## WEDDING HORS D'OEUVRES

### DISPLAYS AND TRAYS

*These items are presented for guests to self-serve. Most smaller trays serve approximately 30- 40 guests.*

*Larger trays serve approximately 60- 80 guests.*

- Antipasto Display with Crackers 80.00
- Hummus (Regular, Buffalo or Edamame) with Pita Chips 50.00
- Brie (Caramel/Pecan, Raspberry or Roasted Garlic/Herb 65.00/ Wrapped in Puffed Pastry and Baked add 10.00
- Cajun Shrimp Spread with Crackers 60.00
- Charcuterie Board with Sliced Baguette and Crackers 175.00
- Cranberry Amaretto Chutney with Crackers 50.00
- Creole Crab Dip with Chips 80.00
- Spinach Dip with Party Rye & Gluten-Free Crackers 60.00
- Beer Cheese with Party Rye and Bagels 60.00
- Vegetables Tray with Herbed Ranch Dip 60.00/ 90.00
- Fresh Fruit Tray 75.00/ 100.00
- Grilled Minted Pineapple with Honey Lime Dip 75.00/ 120.00
- Grilled Vegetable Tray 80.00/ 120.00
- Goat Cheese Spread with Sour Cherry Preserves, Chopped Pistachios and Crackers 70.00
- Gourmet Cheese Tray with Crackers and Gluten-Free Crackers 75.00/ 100.00
- Mexican Taco Dip with Chips 50.00
- Mixed Nuts 20.00 per pound
- Potato Chips, Pretzels, Goldfish 20.00 per box
- Pesto Torta with Crostini 60.00
- Spinach and Artichoke Dip with Tortilla Chips 80.00

*Below items are intended to be butler-passed on garnished trays.*

*We recommend ordering 4 pieces per person to sustain guests throughout the cocktail hour.*

### HOT DELUXE HORS D'OEUVRES

*(Minimum Order 50 Pieces of Each Item)*

- Butternut Squash and Pear Soup Shooters 2.00
- Feta & Herb Cheese Puffs 2.00
- Mini Stuffed New Potatoes 1.75
- Spanakopita 2.25
- Spring Rolls with Sweet Thai Chili 2.00
- Tomato Bisque Soup Shooters 2.00
- Vegetable Quesadilla 2.25
  
- Boneless Wings with Honey Mustard Ginger Sauce 1.75
- Buffalo Chicken Wontons 2.25
- Chicken Quesadillas 2.25
- Franks in Pastry 1.75
- Meatballs (BBQ, Italian or Bourbon-Teriyaki) 1.25
- Miniature Reubens 2.00
- Pot Stickers with Ginger Soy Sauce 2.25
- Stuffed Mushrooms (Sausage or Boursin & Spinach) 2.00
- Teriyaki Skewered Salmon with Black Sesame Seeds 2.75

### COLD DELUXE HORS D'OEUVRES

*(Minimum Order 50 Pieces of Each Item)*

- Bruschetta 1.50
- Deviled Eggs 1.75
- Gruyere Cheese Toast 2.00
- Mozzarella Caprese Skewers with Balsamic Glaze 2.25
- Olive and Artichoke Tapenade on Croustades 1.75
- Strawberry Poppers with Rosemary and Pistachios 2.25
- Vegetable and Hummus Shooter Cups 2.00
  
- Candied Bacon with Pecans 2.00
- Chipotle Grilled Shrimp with Cilantro Aioli 2.25
- Curry Chicken Salad on Pita 2.00
- Prosciutto Wrapped Asparagus 2.50
- Salami Cornucopia 1.75
- Steak au Poivre Crostini with Gorgonzola Cream 3.50



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## WEDDING DINNER BUFFETS

### BUFFET 1

Select Two Entrees . . . 21.50 per person for 100 or more  
(Add 2.00 for 50-99 guests; Add 3.00 for 49 or fewer guests.)

- Grilled Chicken Montreal with Tomato Chutney Cream Sauce
- Grilled Chicken Parmesan \*GF
- Grilled Mediterranean Chicken with Tomato Compote \*GF
- Chicken Piccata with Capers
- Lemon Herb Chicken Breast
- Chicken Alouette
- Fresh Roasted Turkey Breast (Minimum 30 guests) \*GF
- Sliced London Broil with Mushroom Sauce
- Carved Marinated Flank Steak with Choice of Sauce \*GF
- Carved Top Round with Demi-Glace (Minimum 30 guests)
- Rubbed Beef Brisket (with Onion Jam or Hoisin BBQ) \*GF
- Beef Tenderloin Tips Diane \*GF
- Roast Loin of Pork with Apple Cream Sauce
- Bowtie Pasta with Italian Sausage and Vodka Cream Sauce
- Blackened White Fish \*GF
- Tilapia with Lemon Beurre Blanc \*GF
- Quinoa with Roasted Sweet Potato, Kale, and Black Beans \*GF
- Penne Pasta with Butternut Squash, Pesto and Edamame
- Vegetarian Lasagna

### BUFFET 2

Select Two Entrees . . . 25.50 per person for 100 or more  
(Add 2.00 for 50-99 guests; Add 3.00 for 49 or fewer guests)

- Chicken Marsala with Mushrooms
- Grilled Chicken Tuscany \*GF
- Fontina and Sage Stuffed Chicken Breast
- with Roasted Red Pepper Sauce
- Chicken Breast Florentine with Pernod Sauce
- Goat Cheese & Spinach Stuffed Chicken Thighs \*GF
- Braised Short Ribs (Merlot Sauce or Polynesian-Style) \*GF
- Carved Beef Tenderloin (Additional \$6 per person) \*GF
- with Béarnaise & Horseradish Sauce
- Carved Prime Rib (Additional \$4 per person) \*GF
- with Au Jus & Horseradish Sauce (Minimum 40 guests)
- Cumin & Chili Rubbed Pork Tenderloin \*GF with Raspberry
- Chipotle Sauce
- Rosemary Roasted Pork Tenderloin with Rosemary Sauce
- Teriyaki Glazed Salmon with Pineapple Salsa \*GF
- Herb Roasted Salmon with Dill Beurre Blanc \*GF
- Almond and Parmesan Encrusted Orange Roughy
- Creamy Lemon & Garlic Seafood Pasta
- Chickpea Filets with Mediterranean Tomato Compote

### SELECT THREE ACCOMPANIMENTS

#### Salads

- RSVP Signature Salad
- Garden Green Salad
- Caesar Salad
- Sunny Salad
- Fall Salad
- Tropical Spinach Salad
- Strawberry Fields Salad
- Rotini Pasta Salad
- Quinoa Salad with Mangoes, Black Beans and Corn

#### Vegetables

- Nantucket Vegetable Blend
- Fresh Vegetable Medley
- Green Bean Casserole
- Green Beans (Almandine or Caramelized Onions)
- Corn Souffle
- Summer Squash, Corn, Roasted
- Tomatoes with Fresh Basil
- Sweet Potato Soufflé with Pecans
- Bourbon & Honey Glazed Carrots
- Broccoli au Gratin

#### Starches

- Pasta Annabelle
- Pasta Primavera
- Greek Pasta with Feta Cheese
- Pasta with Cajun Cream Sauce
- Pasta Marinara with Parmesan
- Au Gratin Potatoes
- Mashed Potatoes
- (Plain, Garlic or Pesto)
- Roasted Red Potatoes
- (Rosemary, Garlic, or Ranch)
- Rice Pilaf
- Brown Rice with Roasted Butternut Squash and Craisins

### BUFFET 3

Select Two Entrees from Buffet 2 and Three Accompaniments ..... 31.50 per person  
*Served with Our Most Popular Butler Passed Hors d'oeuvres (Below)*

- Mushrooms Stuffed with Boursin and Spinach
- Mini Stuffed New Potatoes
- BBQ or Italian Meatballs
- Bruschetta

*All Wedding Buffets include Dinner Rolls, Whipped Herb Butter, Elegant Plastic Plates, Clear Flatware and Paper Napkins.  
China and Silver available at \$2.75 per person. All prices subject to change due to current market pricing.*



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## MINI BUFFET STATIONS

*Stations are a popular alternative to traditional dinner fare. If you choose to do an All Station Buffet, we suggest a minimum of 3 stations in order to satisfy your guests' appetites. Minimum 50 people per station.*

### **MASHED POTATO BAR 6.75**

Garlic Mashed Potatoes,  
*Toppings to Include:* Salsa, Cheddar, Bacon,  
Sour Cream, Broccoli Florets, Scallions

### **TASTE OF ITALY 7.95**

Penne Pasta and Cheese Tortellini  
*Choose 2 Sauces:* Marinara, Alfredo Sauce, Vodka  
Cream or Cajun Cream Sauce  
Shredded Parmesan, Pesto  
Fresh Herbs, Capri Vegetables  
Add Sliced Chicken, Italian Sausage or Meatballs  
for 4.50 per person

### **VERY VEGGIE 6.95**

RSVP Signature Salad with Cabernet Vinaigrette,  
Vegetable Crudite with Cilantro Ranch Dip,  
Warm Spinach and Artichoke Dip with Chips

### **SLIDER BAR 9.75**

Mini Slider Burgers and Slider Buns  
Cheddar, Swiss, Bacon,  
Pickles, Dijon, Ketchup, Jalapeno Mayo  
Ranch Saratoga Chips and BBQ Sauce

### **SOFT TACO BAR 9.50**

*Choice of One Protein:* Shredded Chicken, Pulled  
Pork Asada, Seasoned Ground Beef,  
Blackened Whitefish  
Chili Roasted Sweet Potatoes  
Stewed Black Beans  
Diced Tomatoes, Sour Cream, Guacamole  
Shredded Cheddar & Pepper Jack Cheeses  
House Made Salsa, Tortilla Chips, Flour Tortillas  
3.50 each Additional Meat

### **SALAD BAR 6.95**

Mixed Greens, Shredded Cheddar, Feta Cheese,  
Grape Tomatoes, Cucumbers, Dried Cranberries,  
Croutons, Peas, Shredded Carrots, Black Olives,  
Chickpeas  
Choice of Three Dressings  
with Sliced Grilled Chicken Strips 9.95

### **CHEESE CONEY BAR 8.50**

Wieners, Wiener Buns, Cincinnati Chili,  
Shredded Cheddar, Diced Onions,  
Mustard, Hot Sauce

### **MAC & CHEESE BAR 8.95**

Al Dente Macaroni, White Mornay Sauce,  
Sharp Cheddar Cheese Sauce, Bleu Cheese,  
Diced Tomatoes, Bacon, Buffalo Chicken,  
Jalapenos, Chopped Spinach, Sautéed Mushrooms

### **WILD WEST BBQ 9.75**

*(Choice of One Protein)*  
Barbecued Pulled Pork, Pulled Chicken or  
Vegetarian Lentil Faux Joes  
Mini Slider Buns, Homemade Cole Slaw  
Sweet Potato Soufflé with Pecan Topping

### **CHILI TOTCHOS 10.50**

Tater Tots with Toppings:  
Vegetarian and Cincinnati Chillis,  
Shredded Cheddar, Sour Cream, Hot Sauce,  
Onions, Guacamole, Black Olives, Cilantro Ranch

### **THE MEZZE MODE 9.50**

Roasted Garlic Hummus, Baba Ghanoush  
Feta Cheese, Olive Medley, Pita Bread  
Mediterranean Quinoa Salad, Grape Leaves

### **CHEF CHARCUTERIE BOARD 4.95**

An Abundant Display of Imported and Domestic  
Cheese Wedges, Cubed Cheeses, Salami,  
Pepperoni, Prosciutto, Dried Fruit and Olives  
Garnished with Grapes and Whole Berries  
Sliced Baguette, Focaccia Bread & Crackers

### **ORIENTAL TAKE-OUT 9.75**

Sweet & Sour Chicken with Pineapple  
Beef and Broccoli in Brown Sauce  
Sticky White Rice  
Spring Rolls with Sweet Thai Chili



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## ELEGANT SEATED DINNERS

### BEEF

- Braised Short Rib with Merlot Sauce 30.75
- Braised Short Rib Polynesian-Style 30.75
- 8 Ounce Grilled Filet Mignon  
with Rosemary Demi-Glace 36.25
- Marinated Flank Steak with Bourbon Teriyaki  
Glaze 25.25

### POULTRY

- Chicken Marsala with Mushrooms 24.25
- Grilled Chicken Montreal  
with Tomato Chutney Cream Sauce 24.25
- Spinach & Goat Cheese Stuffed Chicken Thighs  
25.75
- Apple Almond Raisin  
Stuffed Chicken Breast 25.75
- Chicken Tuscany 24.50
- Chicken Alouette 24.50
- Chicken Piccata with Capers 24.50
- Herb Lemon Chicken Breast 24.50
- Stuffed Chicken Florentine  
with Pernod Sauce 25.75
- Fontina & Sage Stuffed Chicken Breast with  
Roasted Red Pepper Sauce 25.75

### VEGETARIAN

- Butternut Squash, Pesto and Edamame  
with Penne Pasta 20.75
- Stuffed Peppers with Sweet Potato, Kale  
and Black Bean Quinoa 23.50
- Chickpea Filet  
with Mediterranean Tomato Compote 22.50
- Chickpea Fiesta Stir Fry 20.75

### PORK

- Rosemary Roasted Pork Tenderloin with  
Rosemary Sauce 24.50
- Cumin & Chili Rubbed Pork Tenderloin  
with Raspberry Chipotle Sauce 24.50
- Roasted Pork Loin with Apple Raisin Sauce  
23.25

### SEAFOOD

*All Seafood at Market Price*

- Herb Roasted Salmon with Dill Beurr Blanc
- Teriyaki Glazed Salmon with Pineapple Salsa
- Parmesan Encrusted Halibut with Tomato Basil  
Sauce
- Garlic Horseradish Crusted Orange Roughy
- Baked Cod with Sautéed Spinach & Lemon
- Lobsters Ravioli with Vodka Cream Sauce

### PASTAS

- Pasta with Cajun Cream Sauce, Asparagus and  
Mushrooms 22.25
- Greek Pasta Vegetarian Style 22.25
- Pasta Annabelle with Chicken 23.25
- Pasta Nouvelle (Chicken and Artichokes) 23.25
- Bowtie Pasta with Italian Sausage and Vodka  
Cream Sauce 23.50

### DUET ENTRÉES

*Ask for a quote*

Duet Entrees offer a more seamless experience for host/hostess and guests as far as planning and executing.

*Above selections, include three accompaniments, dinner rolls and butter rosettes. When offering a choice of entrees, please limit options to three. Additional options would incur additional per person charges.*

*All prices subject to change due to current market pricing.*



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## SPECIALTY WEDDING DESSERTS

### Homemade Mini's

*(Minimum 50 of each item)*

- Pineapple-Carrot Cake 2.25 each
- Assorted Cheesecakes 2.25 each
- Chocolate Bourbon Truffles 2.50 each
- Rum Cakes with Crème Anglaise & Seasonal Berries 2.50 each
- Strawberry Poppers 2.25 each
- Chocolate Dipped Oreos 2.25 each

### Bars & Cookies

*(Minimum of 50 of each item)*

- Mini Kahlua Brownies 2.00 each
- Mini Lemon Bars 1.75 each
- Snakebit Sandwich Cookies 2.00 each
- Pumpkin Chocolate Chip Brownie 2.25 each
- Vegan Avocado Fudge 2.25 each
- Raspberry Almond Squares 2.25 each
- Chocolate Dipped Cookies 2.00 each
- Assorted Mini Desserts (3 pieces per person) 4.00 per person

### Shooters

*2.50 each (Minimum 50 of each flavor)*

- Chocolate Mousse with Salted Caramel
- Apple Crisp with Crème Anglaise
- Crème Brulee with Fresh Berries
- Chocolate-Peanut Butter Parfait
- Salted Caramel Custard
- Pumpkin Mousse
- Dark Chocolate-Espresso
- Strawberry Shortcake
- Key Lime Pie
- Chocolate Bourbon Budino

### Cakes & Cupcakes

*(Minimum 50 of each flavor)*

- Cake Pops 3.00 each
- Chocolate, Vanilla, Red Velvet, M & M
- Oreo, Carrot Cake, Mint Chocolate
  
- Mini Cupcakes 2.00 each
- Key Lime, Red Velvet
- Vanilla with Strawberry Buttercream
- Chocolate with Dark Chocolate Ganache
- S'mores, Peanut Butter Cup
- Vanilla, Chocolate, Funfetti
  
- Decorated Half-Sheet Cake 180.00 and up
- Round Cakes – Ask for Quote

### Dessert Spoons

*3.00 each spoon (Minimum 50 of each flavor)*

- Vanilla Bean Custard with Coffee Caramel, Banana Mousse and Banana Crisps
- Raspberry Mousse with Pistachio Anglaise and Chocolate Crumb
- Layered Reese Cup Brownie Bombs

### Mini Tarts

*2.75 each (Minimum 50 of each flavor)*

- Lemon Meringue, Peach, Key Lime
- Strawberry, Chocolate Silk, Derby Pie
- Pastry Cream with Berries

### Regional Sundae Bar

\$6.95 per person

- Choose 3 Flavors of Graeter's Ice Cream*
- Toppings: Caramel, Chocolate Sauce, Chopped Nuts, Sprinkles, Candy Pieces, Whipped Cream, Maraschino Cherries



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## LATE NIGHT SNACKS

### **Cheese Cones**

Wieners, Wiener Buns, Cincinnati Chili,  
Shredded Cheddar, Diced Onions,  
Mustard, Hot Sauce  
3.75 each

### **Mini Slider Burgers**

Mini Slider Burgers, Mini Slider Buns  
Cheddar Cheese, Pickle Chip Skewer,  
Squirt Bottles of Ketchup & Mustard  
4.00 each

### **Walking Tacos**

Fun-Sized Frito Bags, Cincinnati Chili,  
Sour Cream, Shredded Cheddar  
3.25 each

### **Chinese Take-Out Boxes**

Chicken Teriyaki  
Sticky Rice  
Stationed with Take Out Boxes & Chopsticks  
5.50 each

### **Mac N Cheese Martinis**

Al Dente Macaroni, White Mornay Sauce  
Buffalo Chicken, Blue Cheese, Chopped Bacon  
Served in Acrylic Martini Glasses  
4.95 each

### **Chips and Dips**

Assorted Tortilla Chips  
Traditional Salsa, Guacamole, White Queso Dip  
Served in Paper Boats  
4.95 per person

### **Dips & Spreads**

*Each Serves Approximately 30-40 guests*  
Creole Crab Dips with Tortilla Chips 80.00  
Spinach and Artichoke Dip with Tortilla Chips  
80.00  
Buffalo Chicken Dip with Tortilla Chips 80.00  
Mexican Taco Dip with Tortilla Chips 50.00  
Skyline Dip with Tortilla Chips 60.00  
Reuben Dip with Party Rye 70.00

### **By The Bite**

*Minimum Order 50 Pieces of Each Item*  
BBQ, Italian or Bourbon Teriyaki Meatballs 1.25  
each  
Mini Stuffed New Potatoes 1.50 each  
Soft Pretzel Nuggets with Beer Cheese 2.00  
each  
Buffalo Chicken Wontons 2.50 each

### **Graeter's Sundae Bar**

Three Flavors of Graeter's Ice Cream  
Sprinkles, Whipped Cream, Cherries  
Chopped Nuts, Caramel & Chocolate Syrup  
6.95 per person

### **Milk & Cookies**

White & Chocolate Milk Shooters  
Mini Chocolate Chip Cookies  
2.00 per person

