



villagepantrycatering.com

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 2.00
- 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 . . . 22.50 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 . . . 26.50 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 32.75 per person

Served with Our Most Popular Butler Passed Hors d'oeuvres (Below)

- Mushrooms Stuffed with Boursin and Spinach
- BBQ or Italian Meatballs
- Mini Stuffed New Potatoes
- 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
Lime & Cilantro Rice
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 Chilis,
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 32.75
- Braised Short Rib Polynesian-Style 32.75
- 8 Ounce Grilled Filet Mignon
with Rosemary Demi-Glace 38.25
- Marinated Flank Steak with Bourbon Teriyaki
Glaze 27.25

POULTRY

- Chicken Marsala with Mushrooms 26.25
- Grilled Chicken Montreal
with Tomato Chutney Cream Sauce 26.25
- Spinach & Goat Cheese Stuffed Chicken Thighs
27.75
- Apple Almond Raisin
Stuffed Chicken Breast 27.75
- Chicken Tuscany 26.50
- Chicken Alouette 26.50
- Chicken Piccata with Capers 26.50
- Herb Lemon Chicken Breast 26.50
- Stuffed Chicken Florentine
with Pernod Sauce 27.75
- Fontina & Sage Stuffed Chicken Breast with
Roasted Red Pepper Sauce 27.75

VEGETARIAN

- Butternut Squash, Pesto and Edamame
with Penne Pasta 22.75
- Stuffed Peppers with Sweet Potato, Kale
and Black Bean Quinoa 25.50
- Chickpea Filet
with Mediterranean Tomato Compote 24.50
- Chickpea Fiesta Stir Fry 22.75

PORK

- Rosemary Roasted Pork Tenderloin with
Rosemary Sauce 26.50
- Cumin & Chili Rubbed Pork Tenderloin
with Raspberry Chipotle Sauce 26.50
- Roasted Pork Loin with Apple Raisin Sauce
25.25

SEAFOOD

- All Seafood at Market Price*
- Herb Roasted Salmon with Dill Beurre 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 24.25
- Greek Pasta Vegetarian Style 24.25
- Pasta Annabelle with Chicken 25.25
- Pasta Nouvelle (Chicken and Artichokes) 25.25
- Bowtie Pasta with Italian Sausage and Vodka
Cream Sauce 25.50

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.

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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
- Mini Cannoli 2.50 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

