

The Silver Platter Experience

“Catering Done Right by Real Chefs”

-Quality, Style, and Distinction that Matters-



CULINARY VILLAGE CATERING, LLC.

772-335-1699

www.culinaryvillagecatering.com
events@culinaryvillagecatering.com

The Silver Platter Experience

“Event Planning to Perfection”

-Quality, Style, and Distinction that Matters-



Full Service Hospitality

Appetizers to 5-Dining Course Service

Food, China, Flatware, Glassware, Linen, Servers, Bar Service,
Travel Service, Event Coordinators, Tables, and Chairs- Chefs'
with Experience from 5-Star Hotels

You deserve the very best on the most important day of your life. With our experience & attention to detail, we'll ensure a flawless event!

From Our Chefs, Owners and Staff We are Here for You.....

Houghton Francis, OPS

Yolanda Honeycutt-Francis, C.E.C

IDA LAURINE EVENTS, LLC.

772-335-1699

www.idalauraineevents.com
info@idalauraineevents.com

Culinary Village Catering, LLC.

PROVIDING GREAT SERVICE, EXQUISITE FOOD, AND AN AMBIANCE TO REMEMBER, IS WHAT WE DO BEST.

Custom Event Packaging

Minimum of 25 Guest

All packages include Dishes, Flatware, and Glassware

Essential \$25 per person - Buffet with 1 entrees, 1 vegetable, 1 starch, Tossed or Caesar salad & bread/butter.

Essential Plus \$29 per person - Buffet with 2 entrees, 1 vegetable, 1 starch, salad bar & bread/butter.

Silver \$32.50 per person - Buffet with 2 entrees, 1 vegetables, 1 starches, salad & bread/butter. Beverage station with water, coffee, and Tea.

Gold \$47.00 per person - Buffet Style Dining 2 entrees, 1 vegetables, 2 starches, 1 Vegetarian Option, salad & bread/butter. Table service for water/iced tea, coffee/hot tea. And (2) Servers

Platinum \$60.00 per person - Buffet or sit down dinner with 2 entrees, 2 vegetables, 2 starches, a 2 Vegetarian Hot Buffet Option, salad & bread/butter. Server Table service for water/iced tea, coffee/hot tea.. Includes linens for your cake, check-in & gift table, And (4) Servers

****Book your event with us.
Present this Flyer and receive (1)
Free Chef Choice Appetizer
(772)335-1699**

ESSENTIAL (I)

Honey Baked Ham
Crispy Fried Chicken
Chicken Cordon Bleu
Chicken Florentine
Meatballs
Sliced Roast Beef and Red Wine Sauce
Chicken Marsala
Chicken Picatta
Roasted Chicken with White Wine Sauce
Meatloaf and Brown Gravy

ESSENTIAL PLUS (II)*

Teriyaki White Fish
Chicken Stuffed with Broccoli and Cheese
Chicken Parmesan
Beef Bolognese
Meat Lasagna
Vegetable Lasagna
Baked Ziti

SILVER (III)**

Maple Bourbon Chicken
Grilled Chicken with Bruschetta
Stir Fry Shrimp and Vegetable
Pepper Steak
Flank Steak
Grilled Salmon
Beef Roulade
Chicken Roulade
Coconut Shrimp
Coffee Rubbed Pork Loin

GOLD (IV) ***

Lemon Butter Herb Crusted Cod
Beef Medallions
Veal Scaloppini
Shrimp Scampi
Halibut

PLATINUM (V) ****

Snapper
Beef Tenderloin
Prime Rib
Surf and Turf Combo
Colossal Stuffed Shrimp with Crab
Salmon

STARCH

Rosemary and Caramelized Shallots
Roasted Potatoes
Garlic Her Mashed Potatoes
Cheddar Mashed Potatoes
Spanish Rice
Wild Rice Blend
Rice Pilaf
Pasta
White Rice
Creamy Risotto
Rainbow Fingerling Potatoes
Scallop Potatoes
Mac n Cheese

VEGETABLES

Maple Glazed Carrots
Cream Spinach
Grilled Asparagus
Sautéed Kale
Grilled Zucchini and Squash
Seasonal Vegetable Medley
Green Bean Almandine
Steamed Broccoli

*Choose Entrees from both Essential I & II

** Options from I, II & III

*** Options from I,II,III, IV

*** Options from I,II, III, IV, &V

Be sure to check out appetizers and the reception menu for Happy Hour and Cocktail Hour.