

exclamations catering & event specialist Wedding Reception Menu Ideas

exclamations catering specializes in custom designing menus to fit our clients particular needs, time of year and tastes. We believe that great food is a given! Our presentation sets us apart from the rest. Our menus are meant as a guide for your imagination. Listed below are some examples to help you get the ball rolling.

Hors d' Oeuvre Receptions

Hors d' Oeuvre receptions are an extremely popular way to service your guests. This type of reception allows for mingling and a lot of guest interaction! Hors d' Oeuvre receptions can certainly be heavy enough to be called a meal! Below, see a selection of some of the various things that we have done for this type of wedding!

Passed Hors d'oeuvres

As guests arrive

We suggest a choice of **3-4** items (1 per guest) to be passed after the ceremony as the guests are waiting for the bride and groom

! Bacon Straws- our signature item

Thin breadsticks, wrapped with bacon & rolled in sugar

! Dates filled with Mascarpone & Herbs wrapped with Prosciutto

!Prosciutto wrapped Melon

! Southern Classic Open Faced PLT

Prosciutto, micro greens & roma tomato with pesto aioli

! Butternut Squash Soup Sip topped with crème fraiche

! Gazpacho Shooters – garnished with a long thin cracker

! Anti-Pasta Skewers – artichoke heart, kalamata olive, mozzarella & sundried tomato

! Fried Green Tomatoes with red bell pepper coulis & feta cheese

! Mini Capris – mozzarella , roma tomato, chiffonade of fresh basil & a dollop of balsamic reduction on an edible spoon

! Vegetarian stuffed Mushroom Caps

! Goat Cheese & Wild Mushroom Strudel

! Asparagus & Asiago Bundles wrapped in Phyllo

! Spinach & Cheese Bouchees

! Upscale Mozzarella Caprese

Pesto lined shot glass with pipette of live oil & balsamic vinegar skewered grape tomato, fresh mozzarella & basil

! Open Faced Tomato Sandwich with pesto aioli & chiffonade of fresh basil

! Individual Crudite Boxes

Small cups filled with crudite & roasted red pepper dip

! Miniature Lump Crab Cakes with lime aioli

! Cucumber Wheels topped with Boursin Cheese & Shrimp

! Crispy Wontons topped with wasabi cream and smoked salmon

! Conch Fritters with spicy Remoulade sauce

! Fried Buttermilk Oyster with Remoulade drizzle

! Coconut Fried Shrimp with marmalade horseradish

! Chicken Salad Shells ~ Chicken Salad in Petite Pastry Shells

! Duck Breast with orange chutney on an edible spoon

! Crisp Wontons topped with Teriyaki Duck breast
drizzled with balsamic fig glaze

Cuisine Stations

! Montage

Artisan Cheese Display ~ Sharp Cheddar, Havarti, Smoked Gouda, Derby Sage

Seasonal Wheel of Brie filled with items of the season,
wrapped in puff pastry & baked – served warm

All centered around a fresh fruit and whole kale garnish

Served with a variety of crackers on marble slabs

Chilled Grilled Vegetable Display

Marinated Vegetables of the season placed on a herb garnished platter

Served with Creamy Balsamic Dip

Exclamations Warm Dip

Choice of **1** of our famous dips ~

! Warm Artichoke Dip

! Warm Crab Dip

! Warm Buffalo Chicken Dip

! Warm Spinach & Sun-dried Tomato Dip

Served with herb pita wedges and assorted crackers

! Salad Station

Put together by a skilled server

! Mixed field greens topped with strawberries, toasted almonds
and goat cheese crumbles

Served with a small shot glass of Sunset Vinaigrette: champagne Honey Mustard
swirled with raspberry vinaigrette

Or

Tossed Mixed Green Salad with an Array of Fresh Vegetables

Served with a choice of Dressings

Caesar Salad with Herb Croutons, Parmesan and Classic Caesar Dressing

Tossed Mixed Greens topped with Strawberries, Mandarin Oranges and Almonds

Laced with Balsamic Vinaigrette

! Spud Station

Put together by a skilled server

! Mashed Yukon Potatoes and Sweet Potatoes

Served with toppings ~ brown sugar, whipped butter, apple cured bacon pieces,
salsa, sour cream, shredded cheddar and sautéed mushrooms

! Shrimp & Grits Station

Put together by a skilled server

Creamy Grits – with cream, parmesan cheese, herbs

Shrimp Mixture – Tasso Ham, white wine, shrimp, cream, herbs, peppers

Served to guests on small plates

! Pasta Station

Pre made Specialty Pastas for guests to self-serve

! Farfalle with creamy Alfredo, bay shrimp & artichoke hearts

! Penne with tangy marinara & fresh vegetables

! Brisket Station

Put together by a skilled server

Sliced Smoked Beef Brisket with slider rolls
3 regional mopping sauces: vinegar, tomato & mustard based
Fire Cracker Crunchy Slaw

! Pork Tenderloin Station

Put together by a skilled server

Marinated Pork Tenderloin sliced to medallions
Served with apple chutney, assorted balsamic syrups
Cinnamon Sugar Sweet potato puffs or Sweet Potato Chips

! Miniature Wellington Station

Put together by a skilled server

Beef Wellingtons ~ with mushroom duxelle & tenderloin wrapped in pastry
Chicken Wellingtons ~ with Dijon cream wrapped in pastry
Placed atop wild rice

! Gourmet Slider Station

Put together by a skilled server

**Mini Beef Burgers , Miniature Lump Crabcakes
and Baby Portabella Mushrooms ~**

Served on small yeast rolls

Micro greens, roma tomato slices

With specialty condiments ~ rosemary ketchup, wasabi Aioli, pesto aioli

! Hoecake Station

(cornmeal flatbread)

Put together by a skilled server

- **Pulled Roasted Chicken**
- **Pulled Pork Shoulder**

With Apple Chutney, Red pepper coulis and balsamic glaze

! Lemon Water & Iced Tea Station

Organic Lemon Water and Unsweetened Tea

Served with simple flavor syrups: Mint, Pomegranate,
Raspberry and Rosemary

Buffet or Plated Dinner Receptions

Many brides & groom's feel that they want their guests to sit down to eat a full meal for the wedding reception. This can be accomplished in two ways, either a buffet meal or a plated meal. The difference between the two is whether or not the guest stands in a line to get their food or is served by attentive wait staff. A buffet can sometimes allow for guests to have more variety in their meal choices than by having the meal plated. When a meal is plated, brides and grooms can either choose one meal for all guests or have the guests "choose" their meal when they RSVP to the reception. When this is done, a place card is made by the bride and groom to let the servers know who is eating what food during the event.

Dinner Suggestions

Salad: Choice of one Salad

! Tossed Mixed Green Salad with an Array of Fresh Vegetables

Served with a choice of Dressings

! Tossed Mixed Greens topped with Apples, Sugared Walnuts and Goat Cheese

Laced with Champagne Honey Mustard Vinaigrette

! Caesar Salad with Herb Croutons, Parmesan and Classic Caesar Dressing

! Tossed Mixed Greens topped with Strawberries,

Mandarin Oranges and Almonds

Laced with Balsamic Vinaigrette

! Iceberg Wedge with grape tomatoes, sweet onion & blue cheese crumbles

Laced with Raspberry Vinaigrette

Entrées:

Poultry ~

! Lemon Piccata Oven Roasted Turkey Breast

! Baked Chicken Breast laced with Pancetta Cream

! Stuffed Chicken Breast with Spinach, Cream Cheese and Sundried Tomato

! Pesto Chicken topped with tomatoes & feta

Seafood ~

! Baked Tilapia with sun-dried tomato olive tapanade

! Salmon Fillet with lemon & dill butter

! Lump Crabcakes with Apricot Chutney

Pork ~

! Pork Loin with Mushroom Onion Thyme Sauce

! Dried Fruit Stuffed Pork Loin with apple cider jus

Beef ~

! Teriyaki Grilled Flank Steak

! Highly Seasoned Top Round of Beef with Mushroom Demi Glaze

! Seasoned Certified Angus Filet of Beef Steak au Poivre

! Sliced Certified Angus Tenderloin of Beef with Merlot Wild Mushrooms

! Slow Roasted Prime Rib of Beef with Horseradish jus

Vegetarian and Pasta ~

! Wild Mushroom Strudel

! Portabella Mushroom Cap stuffed with sun-dried tomato, spinach & cheese

! Farfalle with creamy Alfredo, bay shrimp & artichoke hearts

! Penne with tangy marinara & fresh vegetables

! Vegetarian Lasagna with grilled vegetables layered in marinara sauce,

ricotta cheese, classic Italian herbs, parmesan and mozzarella

! Beefy Lasagna with ground beef layered with marinara sauce, ricotta cheese, classic

Italian herbs, parmesan and mozzarella

! Chicken Lasagna with breast of chicken layered with Alfredo sauce, ricotta cheese,

classic Italian herbs, parmesan and mozzarella

Vegetables and Starches: Choice of one vegetable and one starch
! Steamed Green Beans tossed with Sundried Tomatoes, Olive Oil, Kosher Salt & Pepper
! Zucchini, Yellow Squash & Roasted Red Peppers
! Citrus Glazed Carrots
! Steamed Asparagus with olive oil, Kosher Salt & Pepper
! Chef's Fresh Vegetable Medley of Broccoli, Cauliflower, Carrots
! Smashed Red Potatoes
! Smashed Sweet Potatoes
! Oven Roasted Red Potatoes
! Oven Roasted Fingerling Potatoes
! Mixed Wild Rice with Cranberries

Gourmet Rolls and Butter

Dessert: client to provide wedding cake for exclamations to cut & serve

Iced Tea or Water offered at the tables
Coffee Station

ADDITIONAL REQUESTS

Service ware

Exclamations can offer either plastic service ware or China / Glass service ware
Pricing is done based upon number of pieces needed and type used. We will give you several suggestions based upon the type of event you decide to have!

Tables / Chairs

Many event facilities provide tables and chairs for your use. We will utilize the tables available in order to help save costs! If any additional tables or specialty tables are required, we will price these upon request.

Linens

There are many varieties linens available. We will be glad to discuss the options with you and give you a variety of prices. Typically, we will give you a variety of choices with a variety of linen types. This way you can make a decision on what works best for your event!

Staffing

Set up, service and clean-up of event. Charges are based upon clock in, clock out times from our commissary for our staff.

Supervisors @ \$20.00 per hour (each party requires at least 1 supervisor)

Wait Staff @ \$15.00 per hour

On site Display Attendants, Cooks and Carvers @ \$15.00 per hour

Bartenders @ \$15.00 per hour

Number of staff required based upon the type of food, number of guests and facility. Once a menu is chosen, we will give you our best judgment on the number of staff and the cost for the event.

6.75% Sales Tax to be added to all charges

At exclamations catering, we are experts with the details. An exclamations wedding can include all aspects of the event: Quality Food, experienced staff, unique themes and décor, specialty linens, award winning floral, service ware, rentals, music, directing, facility suggestions, etc.

Let us make your dreams a reality!