



The Catering Company Special Events & Weddings

Thank you for considering *The Catering Company* for your special event! We have been in business for 10 years in the Metro Louisville, Southern Indiana, and Oldham County areas. We are the fastest growing catering company in Metro Louisville/Southern Indiana, working with all types of people and events. We have catered events for Professional Athletes, Celebrities, CEOs, and numerous high profile Brides! We have catered events as small as ten people up to 2,000 guests! We enjoy the challenge of working with each individual to make their event as unique and special as they are!

Although there are many factors that go into planning your big day, we try to make it as fun and painless for you, as possible! Selecting a caterer is one of the most expensive and time-consuming aspects of wedding planning. At *The Catering Company*, we pride ourselves on taking the time to find out exactly how you visual your big day, so we can make the appropriate suggestions to accommodate your budget! Give us a call to experience why we are *The Catering Company*, "**A Name That's Easy to Remember, Great Food You'll Never Forget.**"

Service Fees

Service-Style		
Buffet	(4-hour event)	\$4.60/guest
Plated Dinner	(4-hour event)	\$9.35/guest
Bartenders	(4-hour event)	\$125.00/bartender

All Menus include Table Linens, Pre-Set China & Glassware, Pre-Set Silver, Buffet Décor, Buffet/Bar Set-up, and Buffet/Bar Clean up. The prices above include a flat hourly rate for the servers and bartenders.

Gratuities

All gratuities are optional. Our staff appreciates any tips that you may choose to give them, but they are not required for any event.

Locations

Southern Indiana		Riverside Locations	
Kye's	812-285-8500	Belle of Louisville	574-2992
300 Spring St	812-280-0300	Spirit of Jefferson	574-2992
Calumet Club	812-949-1611	The Water Tower	896-2416
		Farnsley Moorman Landing	935-6809
Downtown		Waterfront Park	574-3768
The Gillespie	584-8080		
Frazier Arms Museum	412-2280	East Louisville	
The Starks Court	587-5535	Yew Dell Gardens	241-4788
Old Medical School	589-2001	Locust Grove	897-9845
Mellwood Arts Center	895-3650	Jeffersontown Community Center	266-5949
KY Museum of Arts & Crafts	589-0102	Lake Forest Lodge	245-5253



Conrad Caldwell House	636-9254	Owl Creek Lodge	244-2550
Central Locations		Other	
Whitehall House & Gardens	897-2944	My Old Kentucky Home	859-259-4219
Farmington	451-1710	State & Local Parks	
The Louisville Zoo	451-0440		
The Clifton Center	896-8480		
Louisville Exec. Aviation Hangar	292-4800		

Other Facilities

The Catering Company can cater at many other venues not listed above. Some of those include Private Residence, tented events, aircraft hangars, Farms, Etc.

Facility Fees

All of the facilities listed above charge a flat rate for the usage of their facility. Some of them charge a percentage of the catering and/or bar bill in addition to the flat rate. This additional fee (typically, referred to as a "catering surcharge" or "facility fee") will be added into your catering bill and paid to the facility by The Catering Company. Speak with your facility to determine if these additional charges apply.

Rental & Facility Equipment

Most facilities provide adequate tables and chairs for what is needed. Some facilities include tablecloths in their packages. However, if any additional rental equipment is needed, please speak with one of our event coordinators and we will be happy to make the proper arrangements for whatever equipment you may need.

Order of Events

How does all of this fit together?

1. The first step in considering us is to call and set-up a consultation. At this time, we will check date availability (if we still have openings) and set-up a time to meet with you.
2. **At the consultation**, we will sit down and discuss your vision for your reception, your food and bar choices, and your budget. If the food you are considering is not within your budget, we will be able to make suggestions on similar alternatives that will work better for you.
3. Within a week after your consultation, your event coordinator will send you an itemized quote including all of the fees (service, food, bar, facility surcharge, and tax) based on the menu you have chosen. Once you have received your quote, you and your event coordinator can discuss any necessary revisions to your menu or budget.
4. The bride and groom will schedule a time for a free tasting. At the tasting, the bride and groom will get to taste all of the items listed in their quote. Additional guests may attend the tasting. Each additional person will be charged \$20.00 to taste the menu items.
5. **At the tasting**, the bride and groom will have the option to sign the contract and pay the 20% deposit. This will secure their wedding date with us.
6. **One month before the wedding**, the bride and groom will meet with their event coordinator to do a walk-through at their reception facility. At the walk-through, the couple and event coordinator will discuss room layout, linen colors, order of events, etc. This will enable us to have an exact agenda for the way the night is suppose to proceed, and how the room is supposed to be set.

call 502-243-0000



visit www.GreatFood-Wine.com

7. **Two weeks before the event**, the final guest count is due. The remaining balance will be due immediately following the contract revisions based on guest count.
8. **The night of your event:** sit back and enjoy! Your on-site event coordinator will make sure that all events progress smoothly, coordinating with the DJ or Band to make any necessary announcements (i.e. cake cutting and first dance). At the end of the night, the on-site event coordinator will pack a to-go box for the bride and groom, and send any remaining food or alcohol home with a designated parent or guest.



wedding menu

Package hors d'oeuvres

Package prices apply to cocktail hour only. Must be in conjunction with a meal order for greater or equal amount of guests.

- | | |
|---|-------------|
| ▪ Specialty Cheeses & Fresh Fruit Display with Baguette Slices & Fancy Crackers | 3.29 person |
| ▪ Bruschetta, Crab or Sausage Stuffed Mushrooms, Domestic Cheese & Fresh Fruit Display | 3.85 person |
| ▪ Bacon Wrapped Chicken Bites, Bruschetta, Meatballs in Henry Baines, & Fresh Vegetable Display | 4.19 person |

Build Your Own: (any 3) 2.99 person

- | | |
|-------------------------------------|----------------------------------|
| • Fresh Fruit Display, Seasonal | • Vegetable Lavosh |
| • Chicken Wrapped Bacon Bites | • Turkey Lavosh (<i>shown</i>) |
| • Fresh Vegetable Display | • Assorted Pinwheels |
| • Assorted Bruschetta | • Fancy Cocktail Sandwiches |
| • Domestic Cheese & Cracker Display | • Anti-Pasto Skewers |
| • Vegetable Apertif | • Mini Hamburgers |

Build Your Own: (any 3) 4.49 person

- Spanikopita
- Mini Spring Rolls
- Asparagus Roll-Ups
- Green Chili Wontons
- Crab Wontons
- Crab or Sausage Stuffed Mushrooms
- Pear & Brie Stuffed Phyllo
- Cheese Torte with Bread Pieces
- Little Sicily Bites
- Tomato & Fresh Mozzarella Caprese
- Mini Hot Brown Quiche



Turkey Lavosh

For Custom Cocktail Menus, talk to one of our Event Coordinators



wedding menu

A la carte hors d'oeuvres

Asparagus Roll-Ups

Steamed Asparagus rolled inside fresh bread with creamy bacon spread & shredded Parmesan

Vegetable Aperitif

Celery, Carrot, Cherry Tomato, & Cucumber Slices in a plastic shot glass with Chipotle Ranch

Mini Caesar Salad Bread Bowls

Mini bread bowls stuffed with the perfect Caesar salad. Add smoked Salmon or Croutons

Seasonal Fruit & Cheese Skewers

Served on a Mini Skewer

Assorted Bruschetta

Your choice of Olive, Pizza, Cream Cheese, or Pico de Gallo Bruschetta

Baked Brie with Assorted Toppings

Your Choice of Sweet Red Pepper, Caramelized Apple and Pear, Caramel Pecan, or Brie En Croute

Stuffed Mushrooms

Stuffed with your choice of crab, lobster, sausage, spinach/artichoke, or fresh garden mix.

Spanikopita

Made Fresh in-house. Great as a passed hors d'oeuvres.

Tomato & Fresh Mozzarella Caprese

A cherry tomato, and fresh mozzarella on a toothpick, sprinkled with garlic, olive oil & Italian seasonings

Sweet Tai Chicken Skewers

Our own sweet and spicy chicken served on a mini skewer with fresh orange slices

Italian Meatballs

Served in homemade Henry Baines Sauce. Other options available upon request

Bacon Wrapped Chicken Bites

Chicken pieces wrapped in bacon, marinated in Italian dressing and seasonings.

Beef Tenderloin Focaccia Bites

Beef tenderloin pieces served on Focaccia bread with a garlic chili sauce. Topped with tomato.

Hot Brown Quiche

The perfect mini hot brown bites. Served warm with no mess!

Anti-Pasta Skewers

Pepperoni, Salami, Pepper jack cheese, Cheddar Cheese, olives, & Banana Peppers on a Mini Skewer

Martini Shrimp Cocktail

Shrimp cocktail in a miniature martini glass, garnished with fresh limes

Smoked Salmon Pumpnickel Bites

Mesquite Smoked Salmon on pumpnickel slice, served with a cucumber dill spread



Hors d'oeuvres buffet



wedding menu

(more hors d'oeuvres)

Crab Wontons

Our own Cajun Crab Dip inside of a crispy wonton

Mini Crab Cakes

Our award-winning mini crab cakes with a Cajun dipping sauce

Mini Twice Baked Potatoes

A seasoned potato skin filled with our hand-made garlic smashed potatoes, sour cream, chives, bacon bits, cheddar cheese, and red peppers

Mini Honey Ham Biscuits

Perfect honey glazed ham inside a Southern-Style hand made biscuit.

Beef Tenderloin Baguettes

Red Wine Marinated Beef served on French bread slices, with choice of sauce on the side.

Mini Pork Tenderloin Sandwiches

Pork Tenderloin on Mini Buns with Horseradish Mayo & Henry Baines Dipping Sauces

Mini Spring Rolls

Stuffed with cabbage, onions, peppers, carrots, green chili spread, and your choice of meat.

Little Sicily Bites

Mini Focaccia bread pieces topped with Feta cheese, olives, and fresh tomatoes. Served warm.

Stuffed Cherry Tomatoes

Stuffed with assorted Cream Cheese Blends

Cheese Torte

Hand-made. Served with Crackers or Bread Pieces

Seasonal Fruit Cups

Seasonal Fruit in your choice of a chocolate cup or plastic shot glass. Can add Mousse.



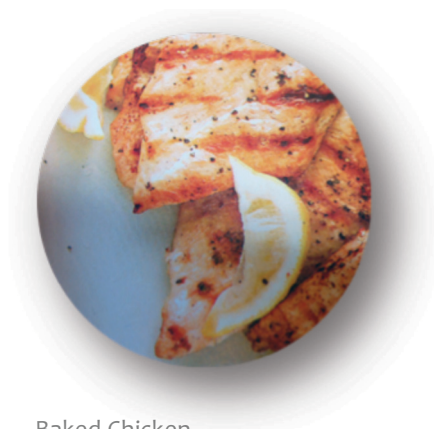
wedding menu

Entrées

All entrées are served with a choice of garden, Caesar, or spinach salad, choice of 3 sides, and dinner rolls or corn bread. Prices include black, white, or ivory floor length table linens, pre-set china and glassware, clear plastic cake plates and forks, and buffet decor.

Chicken

Spanikopita Stuffed Chicken	18.59
Stuffed with a spinach and three cheese mixture and baked to perfection. Add Prosciutto for \$1.50/person	
Chicken Divine	15.79
Served in a cream sauce with broccoli florets.	
Chicken Chardonnay	14.99
Baked chicken breast in a white wine sauce	
Chicken Scaloppini	16.99
Served in a lemon butter sauce with fresh mushrooms and artichokes	
Parmesan Crusted Chicken	17.50
Chicken breast filled with Ranch dressing and fresh Parmesan. Rolled in breadcrumbs and seasoned perfectly.	
Bruschetta Stuffed Chicken	18.59
Baked chicken stuffed with hand-made dressing, red peppers, and tomatoes. Marinated in Italian dressing and sprinkled with Mozzarella	
Italian Chicken	15.25
Baked chicken strips marinated in Italian dressing with extra seasonings, topped with mozzarella cheese.	
Sweet Tai Chicken	18.70
Breaded chicken strips in our own sweet and spicy sauce.	
Stuffed Chicken Cordon Bleu	18.50
Rolled chicken breast stuffed with honey Dijon, ham, and mozzarella cheese. Covered in breadcrumbs and baked.	
Fajita Chicken	21.25
Baked chicken strips with sautéed peppers and onions. Marinated in spicy diced tomatoes and topped with a blend of cheeses.	
BBQ Chicken	14.99
Shredded BBQ Chicken served with mini buns.	
Baked Parmesan Rosemary Chicken	19.50
Chicken breast seasoned with garlic, rosemary, salt & pepper. Topped with fresh Parmesan and baked to perfection.	
Bone-in Fried Chicken	16.99
Hand breaded and seasoned in-house, and fried to a perfect crisp.	
Chicken Tenders	14.99
Wonderfully seasoned chicken tenders with your choice of 3 dipping sauces.	



Baked Chicken



wedding menu

Beef

Beef Tenderloin Carving Station	20.99
Your choice of seasoned beef tenderloin. Sliced on-site for your guests to enjoy.	
Beef Kabobs	22.99
Beef Tips, Fresh Mushrooms, Assorted Peppers, and Red Onions marinated and skewered. Served over a bed of rice.	
Bleu Cheese Stuffed Tenderloin	20.99
Stuffed with Bleu Cheese and cooked in an Au Jois Sauce	
Red Wine Marinated Beef Tenderloin	20.50
Beef Tenderloin marinated in red wine, seasoned then cut into perfect medallions.	
Herb Crusted Beef Tenderloin	19.99
Rubbed with our special blend of seasonings. Baked then cut into medallions.	
Beef Wellington	24.99
Beef stuffed with a homemade mushroom sauté. Wrapped in our special dough and baked to a golden brown.	
Crab Stuffed Filet	24.99
8oz. Filet Mignon stuffed with claw crabmeat and topped with a Bernaise sauce.	
Portabella Stuffed Filet	25.99
8oz. Filet Mignon stuffed with our Portabella Mushroom blend. Topped with special sauce.	
Filet Mignon	22.50
8oz. Filet Mignon, cooked your way!	
Meatloaf	17.49
Country-style meatloaf. Better than any you've ever tasted!	

Pork

Breaded Pork Chops	18.59
Bone-in Pork Chop breaded and baked	
Apple Crusted Pork	16.99
Crusted pork tenderloin served with baked apples	
Pork Tenderloin Carving Station	19.25
Pork Loin in a white wine sauce sliced on-site	
Pork Chops Parmesan	16.49
Cooked in a wild mushroom sauce with Parmesan and Mozzarella Cheeses	
Honey Glazed Pork Tenderloin	15.49
Slow cooked in a sweet glaze, then cut into medallions.	
Stuffed Tender Pork Loin	18.50
Rolled pork stuffed with our hand-made dressing, sautéed onions and celery. Baked in a white wine sauce.	
Shredded Pork BBQ	15.99
Shredded with the perfect BBQ sauce. Served with mini buns.	
Pork Ribs	17.50
Boiled in the perfect seasoning and then slow cooked with our amazing BBQ.	
Brown Sugar Glazed Ham	15.99
Thin sliced ham covered in our brown sugar glaze then baked.	



Mini Beef Tenderloin Baguettes



Honey Glazed Pork



wedding menu

Seafood

Bourbon Crusted Salmon	29.99
Fresh Salmon Filet marinated in Kentucky Bourbon, crusted with Bread Crumbs and Baked.	
Herb Crusted Salmon with Pecans	29.50
8oz. Filet marinated and baked.	
Shellfish Pasta	27.25
Crab, Shrimp, & Lobster with Fettuccine Noodles in a Pesto Cream Sauce	
Seafood Lasagna	23.50
White Fish, Crab, & Shrimp in hand-made Lasagna with Alfredo sauce.	
Lemon Dill Cod	20.99
8oz. Baked cod filet seasoned with lemon juice, garlic, and dill.	
Baked Cajun Salmon	27.25
8oz. Salmon filet seasoned with our own special blend of Cajun spices!	
Blackened Tilapia or Cod	23.75
Choice of fish seasoned with a special blend of spices and baked.	
Lemon Herb Tilapia	23.50
Baked tilapia topped with our special lemon artichoke marinade.	
Smoked Salmon	28.50
Mesquite smoked salmon made in-house. Guaranteed to be the best you've ever had.	
Hand-Made Maryland Crab Cakes	21.99
Our award winning crab cakes served with our home made Cajun sauce. Baked with a light butter sauce. Can do full portions or our famous mini version.	



Herb Crusted Salmon with Pecans

Pasta

Chicken & Penne Pasta	18.49
Baked & Diced Cajun Chicken with Penne Noodles in a white wine and Mushroom sauce.	
Cajun Chicken Pasta	14.99
Penne noodles in our home-made Cajun Sauce with chicken, broccoli florets and fresh peppers	
Baked Ziti	16.49
Marinara, Mozzarella Cheese, Mushrooms, & Italian Sausage seasoned perfectly with Penne noodles.	
Chicken Alfredo Bowtie Pasta	16.49
Bowtie noodles mixed with our home-made Alfredo, Parmesan cheese, broccoli florets, and diced Cajun chicken.	
Chicken Tetrazini	16.99
Bowtie noodles in a cream sauce with chicken, peas, carrots, onions, and peppers.	



Dinner Buffet



wedding menu

Build Your Own Pasta Bar 17.99

Your Choice of 3 pastas, 3 sauces, and 3 toppings. Each element is cooked separately, so your guests can build their favorite pasta dishes. Choices listed below. On-site pasta chefs may be provided at an additional cost.

Pasta:

Penne, Bowtie, Spaghetti, Fettuccine, Macaroni

Sauces:

Marinara, Alfredo, Tomato Alfredo, Roasted Red Pepper Cream Sauce, Pesto Cream Sauce

Toppings:

Meatballs, Baked or Fried Chicken Strips, Italian Sausage, Roasted Vegetables, Ground Beef

* Add shrimp for \$2.00/person

Vegetarian

Roasted Vegetable 3-Cheese Lasagna 18.59

Hand-made Lasagna with roasted vegetables, 3-cheeses, and Alfredo sauce.

Wild Mushroom Penne 15.99

Penne noodles with a white wine mushroom sauce. Topped with Parmesan cheese.

Black Bean Cakes 17.99

Hand-made black bean cakes filled with sweet potatoes, green onions and seasoning. Served with a lime sour cream.

Vegetable Linguini 16.99

Penne noodles with a white wine mushroom sauce. Topped with Parmesan cheese.

Vegetarian Shepherd's Pie 14.99

Mashed potatoes and assorted vegetables in a wild mushroom sauce topped with a flaky crust.

Kid's Menu – 8.95/ kid

For kids 10 and under. Minimum 20 kids.

Entrees

- Chicken Nuggets
- Mini Cheese Pizza
- Grilled Cheese
- Hamburgers
- Breaded Fish Nuggets
- Hot Dogs

Side Items

- Macaroni & Cheese
- Applesauce
- French Fries
- Green Beans
- Fruit Salad
- Mashed Potatoes



wedding menu

Sides

Potatoes & Starches:

- Roasted Red Potatoes
- Garlic Smashed Potatoes
- Hashbrown Casserole
- Scalloped Potatoes
- Au Gratin Potatoes
- Herb Seasoned Rice
- Wild Brown Rice
- Home-Made Macaroni & Cheese
- Garlic Ranch Penne
- Corn Pudding
- Corn O-Bryan

Hot Vegetables:

- Vegetarian Green beans
- Home-style Green beans
- Fresh Steamed Green beans with red pepper slivers - (Add \$2.50 per person)
- Honey-Glazed Carrots
- Steamed Vegetable Medley
- Roasted Vegetables
- Broccoli Casserole
- Green bean Almondine - (Add \$2.50 per person)
- Asparagus Stirfry - (Add \$2.50 per person)
- Roasted Cauliflower & Broccoli - (Add \$1.00 per person)
- Steamed broccoli with Olive Oil and Garlic - (Add \$1.00 per person)
- Steamed Asparagus - (Add \$2.50 per person)
- Sugar Snap Peas - (Add \$1.00 per person)
- Carrot Almondine - (Add \$1.00 per person)

Cold Salads:

- Italian Pasta
- Sun-dried Tomato Basil Pasta
- Red-Skin Potato Salad
- Vegetable Salad - (Add \$1.00 per person)
- Marinated Asparagus - (Add \$2.50 per person)
- Coleslaw
- Fruit Salad - (Add \$2.50 per person)



wedding menu

Desserts

Dessert Bar Options

We do not provide wedding cakes, however, we will be more than happy to provide you with a list of recommendations.

Tiramisu	6.50 per slice
Whole Cheesecake Serves 12	45.00 per cake
2-Layer Cakes	35.00 per cake
4-Layer Cakes	55.00 per cake

Miniature Desserts

Includes clear plastic dessert plate and fork

Mini Cheesecake Bites Your choice of chocolate chip, chocolate pecan, strawberry, New York style, brownie, Kentucky chocolate nut, and Oreo.	2.50
Brownies Mint Julep or Regular	2.75
Mini Cheesecakes (Circular) Your choice of chocolate chip, chocolate pecan, strawberry, New York style, brownie, Kentucky chocolate nut, and Oreo.	3.50
Lemon Bars Sweet lemon bars topped with powdered sugar	3.50
Assorted Dessert Bites Bar Includes assorted cheesecake bites, derby pie, lemon bar, brownies, and mini cookies.	2.75
Mini Dessert Tins (2 per person) Includes assorted mousses and puddings topped with assorted desserts.	6.50
Mousse & Fruit Shooters (2 per person) Includes chocolate, French vanilla, orange, and raspberry mousses with an assortment of fruits.	5.25
Chocolate Chip Cannolis Flaky crust with a chocolate chip filling.	3.75
Fruit Filled Chocolate Cups (2 per person) Chocolate dessert cups with an assortment of fillings.	4.25
Derby Pie Made right here in Louisville. A Kentucky favorite!	3.75
Carrot Cake Bars Home-made carrot cake with cream cheese icing and pecans.	2.75



wedding menu

Assorted Mini Cookies	1.75
Includes chocolate chip, peanut butter, sugar & oatmeal raisin	
Banana Nut Bars with Cream Cheese Icing	2.25
Made in-house. Moist bars with the perfect icing!	
Fruit Tortes	3.50
Apple, Cherry, & Strawberry Filled mini pie shells topped with brown sugar.	
Pumpkin Pie Bites	2.25
Made in-house and served with cool whip and fresh cinnamon.	
Doughnut Towers (<i>prices available upon request</i>)	
Assorted Homemade Pies (<i>prices available upon request</i>)	
Mini Ice Cream Bar (<i>prices available upon request</i>)	



wedding menu

Open (Complimentary) Bar Prices

All bar pricing is custom and based on consumption. All prices are per bottle, keg, or case (depending on type of alcohol). You only pay for what your guests drink. The Catering Company will refund any unopened bottles/kegs/cases of house brand liquors or beer to you. Individual prices and Package prices are listed below. Contact an event coordinator to get exact pricing for your event. Prices do not include facility surcharges or tax.

Beer

Domestic Keg Beer	\$125 per keg	\$100 per pony keg
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- Budweiser
- Bud Light
- Miller Light

Import Keg Beer Assorted Brands Available Upon Request	Prices available upon request.
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Bottled Domestic Beer	\$60 per 24 bottles
Canned Domestic Beer	\$48 per 24 bottles

Wine

House Wines (750mL)	\$22 per bottle
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Specialty Wines
Available upon request

Champagne	\$25 per bottle
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Liquor

Maker's Mark Bourbon 1.75L	\$70 per bottle
Smirnoff Vodka 1.75L	\$50 per bottle
Bacardi Rum 750mL	\$40 per bottle
Seagram's Gin 750mL	\$45 per bottle

Other liquors available upon request



wedding menu

Beverages

Soft Drinks (2-Liters)	2.50 per bottle
Iced Tea	.75 per person
Lemonade	.75 per person
Coffee	1.00 per person

Additional Fees

Mixers	1.25 per person
Cranberry Juice, Orange Juice, Club Soda, Tonic Water, Lemons/Limes, Cherries	

Clear plastic Cups	.60 per person
Per 4-hour event	

Glass and Stemware	1.75 per person
Wine Glasses, All-Purpose goblets, Pilsner glasses, and highball glasses	
per 4-hour event	



wedding menu

Bar Package 1: (for 150 guests)

2 Bartenders
1 Keg of Domestic Beer
30 Bottles of House Wine
3-1.75L Maker's Mark Bourbon
3-1.75L Smirnoff Vodka
2-750mL Bacardi Rum
2-750mL Seagram's Gin
1 Bottle of Champagne (for the Bride & Groom)
Asst. Soft Drinks
Mixers
Water
Clear plastic cups
Stemware Wine Glasses

Normal Price \$2259.00

Package Price \$1899.00

Bar Package 2: (for 150 guests)

2 Bartenders
2 Kegs of Domestic Beer
40 Bottles of House Wine
1 Bottle of Champagne (for the Bride & Groom)
Asst. Soft Drinks
Water
Clear plastic cups
Stemware Wine Glasses

Normal Price \$1800.00

Package Price \$1599.00

Bar Package 3: (for 250 guests)

3 Bartenders
2 Kegs of Domestic Beer
45 Bottles of House Wine
5-1.75L Maker's Mark Bourbon
5-1.75L Smirnoff Vodka
3-750mL Bacardi Rum
2-750mL Seagram's Gin
1 Bottle of Champagne (for the Bride & Groom)
Asst. Soft Drinks
Mixers
Water
Clear plastic cups
Stemware Wine Glasses

Normal Price \$3499.00

Package Price \$3199.00

Bar Package 4: (for 250 guests)

3 Bartenders
3 Kegs of Domestic Beer
60 Bottles of House Wine
1 Bottle of Champagne (for the Bride & Groom)
Asst. Soft Drinks
Water
Clear plastic cups
Stemware Wine Glasses

Normal Price \$2799.00

Package Price \$2499.00

Prices based on consumption. Packages only available if guest count for bar and catered guest count are equal.



Frequently Asked Questions

- 1. Do we have to choose from the options listed, or can you all accommodate special requests?** At The Catering Company, we pride ourselves on working with you in every way we can to make your event as unique as you. We enjoy creating new menus, or custom menus, to fit your exact taste. Chances are, our staff has experience with what you are looking for. However, we cannot list every item we are able to prepare! Please ask about any items that you are interested in!
- 2. What about Theme Menus and Vegetarian Menus?** We are known for our unique ability to work in numerous cuisines. Whether you are looking for a Mediterranean, Kentucky, Italian, or any other cuisine, we will be more than happy to accommodate your tastes! Please speak with one of our event coordinators about the specific theme you would like. We have also worked with numerous vegetarian and vegan couples. We understand your unique situation, and have plenty of experience in the area. Some options are available in our menu and other options are available upon request.
- 3. Are there other (less-expensive) options available besides China and glassware?** The Catering Company also offers clear plastic dinner plates and utensils, and paper napkins for couples who are looking for a less-expensive dinner option. Just deduct \$.95/per guest for an estimated dinner price with clear plastic dinnerware.
- 4. How do we figure pricing for Heavy Hors d' Oeuvres Buffets?** Heavy Hors d' Oeuvres Dinner Buffets are a little more difficult to price in comparison to a regular meal. Prices are based off of quantity, selection of hors d' oeuvres, and type of hors d' oeuvres. We have found that creating hors d' oeuvres menus on a custom basis saves the customer time and a lot of money. Please ask one of our event coordinators for special pricing for your event.
- 5. For facilities that have their own linens, is there a discounted catering price?** Certain facilities have their own in-house linens that you are required to use. The Catering Company does offer a discounted rate for those couples not using our linens. To estimate the reduced price, deduct \$.95 per guest from the prices listed above.

To have any additional questions answered, please contact one of our wedding event coordinators at: (502) 243-0000, or e-mail TheCateringCompany@insightbb.com for more information.