



# Sample Wedding Menu for 100 Guests

## Sample Menu for Five Hour Wedding

### Menu III

*Selected Menu for 100 Guests*

**Ordered By:**

Shai Chu  
Torpedo Factory  
Phone: 703 838-4565 x2

Status: Sample  
Proposal #: 95301691

**Deliver To:**

Shai Chu  
Torpedo Factory  
  
105 North Union Street  
Alexandria, VA, 22314  
Phone: 703 838-4565 x2

**Submitted By:**

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*Menus are samples and pricing is subject to change.  
Please call for an exact price for your event needs and we  
will supply a proposal for your wedding.*

Catering by Seasons  
5105 Berwyn Road, Suite 101  
College Park, Maryland 20740

Phone: (301) 477-3515  
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## the sophisticated, eco-elegant choice

As the highest rated green caterer in the metropolitan area, Catering by Seasons is dedicated to improving the environmental impact of every event. We believe in the importance of informing our customers about the sustainable services we offer and the methods behind them. Through our green initiatives and education programs, it is our goal to further improve our environmental impact while creating the freshest, most delicious menu for your next event.

*At Catering by Seasons, we strive to:*

- ❖ Partner with local, sustainable farms to bring our customers fresh, healthy foods
- ❖ Organically grow vegetables in our own urban garden at our headquarters in College Park, Maryland
- ❖ Offer seasonal farm-to-table menus and event options
- ❖ Compost thousands of pounds of food trimmings each week, reducing our waste sent to the landfill
- ❖ Reduce waste through our company-wide recycling program
- ❖ Use 100% wind energy to power our kitchens
- ❖ Train all staff on environmental responsibility, empowering them to contribute and work towards a healthier and more sustainable lifestyle in and out of the office



*Selected Menu for  
Sample Menu III  
For the Torpedo Factory  
Wedding Menu for 100 Guests*

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**~Suggested Menu~**

*.....with the following menu we hope to utilize local and sustainably produced products as much as possible.....*

**~Before the Ceremony~**

*.....Chilled cucumber- mint spring water available to refresh your guests prior to the wedding ceremony...served from beverage dispensers.....*

**~Reception Menu~**

**Hors d'oeuvres to be Passed**

**Thai Marinated Seared Tuna**

on rice crackers with green onion & black sesame

**Edamame Dumplings**

served with Cantonese soy dipping sauce

**Golden Gazpacho Shots**

yellow tomatoes and peppers combined with scallion, cucumber and cilantro and served in a shot glass with spicy jack cheese straws

**Crab and Grapefruit Salad**

lump crab salad on thinly sliced watermelon radish petals

**Pesto Grilled Shrimp Skewers**

jumbo Gulf shrimp marinated in fresh basil pesto, and grilled over hot coals

**Balsamic Strawberry Crostini**

strawberries, fresh mint leaves and creamy goat cheese, served atop crisp ficelle toasts and marinated in balsamic reduction sauce

## ~Salad~

*Pre-set*

### **Tuscan Kale Salad**

shredded Tuscan kale and carrots with fresh cherries, sugared walnuts and feta,  
served with a honey mustard and white balsamic vinegar dressing

## ~Plated Dinner~

### **Braised Chicken**

with spinach and white bean ragout

### **Smashed Purple Potatoes**

with black garlic and sea salt

### **Carrot Soufflé**

sweet corn in a light custard sprinkled with diced red peppers and parsley

## ~Beverages~

### **Catering By Seasons to Provide Bar Set Ups & a Variety of Soft Drinks and Waters**

to include: coke, diet coke, ginger ale  
sparkling and still waters  
tonic water, club soda, applicable mixers  
all beverages served with appropriate bar fruit and ice

## **Liquor provided by the Client**

### **Coffee Service**

freshly brewed fair trade locally roasted coffee; served with sugars, sweeteners, sugar batons  
and cream

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### **Tea Service**

an assortment of teas served  
with honey, cream and lemon

Sample Wedding Menu for 100 Guests

SAMPLE MENU III

Event Manager: Misty Zani

Proposal #: 95301691

Food	3,498.92
Beverages	401.98
Liquor	0.00
Equipment	1,950.00
Décor	0.00
Staff	3,057.50
Delivery	120.00
Gratuity	0.00
Taxes	507.09
<b>Total</b>	<b>9,535.49</b>
Deposit Due with signed contract	500.00

**Balance to be paid with final count submission five (5) business days prior to wedding date.**

*Menu Requested By:  
Torpedo Factory  
Torpedo Factory  
105 North Union Street  
Alexandria, VA, 22314  
Phone: 703 838-4565 x2  
SAMPLE THREE*

All equipment to include rentals, decor and all non plastic serving pieces, chafing dishes, coffee urns, etc. remain the property of La Prima Food Group, Inc. Any pieces missing or damaged by the client or their guests may be invoiced at the end of the event.

If this proposal meets with your approval, please sign where indicated and return.

Proposal Approved By \_\_\_\_\_  
Date Approved \_\_\_\_\_  
Title and Company \_\_\_\_\_  
Signature \_\_\_\_\_