



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:

Misty Zani
Bob Sierralta
301 477-3508
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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
Fax: (301) 220-4489
www.cateringbyseasons.com

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*

~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

&

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
Total	9,535.49
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 _____