

## exclamations catering & event specialist

### Inspiration. Creativity. Passion.

**exclamations catering & event specialist LOVES weddings!** Every couple that we work with becomes a part of our special family. Your day is as important to us as it is to you! We specialize in full service event catering.

*exclamations catering loves to customize thoughts and ideas for our couples. This happens after detailed conversations discussing how you see your special day play out. Your vision is where we start to come up with ideas that will make you and your guests exclaim! Once we have a clear vision, we work our magic to make it come true on paper and in reality! We strongly believe in quality catering not quantity catering. We will only take on as many high-quality events as we can manage in order to maintain our exceptional standards.*

### Wedding Brunch Thoughts

*Why a wedding brunch? Wedding brunches are a good way to feed a group of people earlier in the day with a very specific theme. We think of a wedding brunch as not so formal. Guests are not at their seats the entire dinner hour because they are forced to get up and move around some. Of course, if you have guests with disabilities and need us to serve them, we are ALWAYS there to do that. Typically, we would have staff actually serve your guests at the buffet. This allows for a more personal touch as well as having folks being able to talk to your guests about what is being served. We can make a theme with your wedding brunch and also combine a buffet with stations*

*Since exclamations is known as a "presentation" caterer, we think that a buffet allows us to showcase your theme with various props, décor, elevation, colors to customize and display your buffet perfectly!*

#### Passed Brunch Hors d'oeuvres

*As guests arrive following the ceremony ~ passed on garnished trays*

*Choice of 3 -4 items from the list below: 1 of each item chosen per guest*

**! Bacon Straws** ~ our signature item

**! Cucumber Wheels** topped with boursin cheese & shrimp

**! Brie & Raspberry Bites**

**!! Southern Deviled Egg** with pickled okra garnish

**! Open Faced Tomato Sandwiches**

**! Asparagus & Asiago in phyllo**

**! Crispy Wontons** topped with wasabi cream & smoked salmon

**! Sausage & Cheese Bouchees**

**! French Toast Stick Shots**

*French toast placed in a shot cup with syrup – dusted with powdered sugar*

#### BRUNCH BUFFET:

*Please note, this is just a small sampling of the many things that we can do for you on a brunch buffet. We will customize once we know your thoughts & ideas!*

**WE SUGGEST a choice of 1 traditional brunch and 2 additional stations:**

#### ! Traditional Brunch I.

*Self-service from an 8' table*

**! Scrambled Smoked Gouda Eggs**

**! Seasoned Breakfast Potatoes**

*Served with rosemary ketchup & hot sauce*

**! Apple Cured Bacon**

**Miniature Biscuits**

*whipped butter, honey, apple butter*

**! Traditional Brunch II.**

**Chef Made Pan Quiche** ~ choice of 2

Lorraine – bacon & Swiss

Broccoli & Cheddar Cheese

Spinach & Sun-dried Tomato

**exclamations Cheese Grits Casserole**

**Cut Fresh Fruit Compote**

**Miniature Biscuits** – served with apple butter, whipped butter & honey

**Sliced Honey & Brown Sugar Ham** – cut in small pieces on garnished platter

**! Traditional Brunch III.**

**Exclamations Egg & Cheese Strata** with choice of sausage or tomatoes & basil

**Seasoned Breakfast Potatoes** - Served with rosemary ketchup & hot sauce

**Cut Fresh Fruit Compote**

**Miniature Muffins** with whipped butter

**! Montage**

**Imported & Domestic Cheeses**

Cheddar, Havarti, Smoked Gouda, Derby Sage

Warm Wheel of Brie ~ filled with apples | walnuts | brown sugar - wrapped in puff pastry

All centered around a Fresh Fruit Garnish

Served with a variety of Crackers

**Fresh Fruit Display**

Sliced Fresh Fruits of the season ~ cantaloupe, honey dew, pineapple, berries, kiwi

**! Waffle Station**

*3 total mini waffles per guest*

**! Sweet & Savory Waffle Station**

~ put together by a skilled attendant ~

Mini Waffles with various toppings

Choice of **3** toppings from the list below:

**! Spinach & Sun-dried Tomato** - Spinach & Sun-dried tomato cream topping

**! Chicken & Waffles** with Dijon Cream

**! Maple Syrup with Pecans** topped waffles

**! Fried Apple Cinnamon Crisp** topped waffles

**! Miniature Pancake Station**

*Set up separately – utilizing 1s griddles inside*

**Pancakes** cooked on site & served on short plates

Served with toppings: diced strawberries | cinnamon apples | blueberry compote

Miniature chocolate chips | whipped cream | powdered sugar | whipped butter

**! Shrimp & Grits Station**

*1, 8 foot table - 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

### **Wedding Cake:**

*exclamations does not make wedding cakes. Keep in mind, not all two cakes are the same as in not all bakers make the same type of cakes or decorate in the same manner.*

*We can recommend many wonderful bakers that could make a cake based upon your thoughts and ideas.*

Please know that we will be happy to cut and serve your cake to your guests at your reception at **no additional cost to you**. It is very important that you have someone cut & serve the cake that knows how to do it to get the maximum number of servings out of it.

*exclamations does make **bite sized desserts** (shooters, tartlets, dessert bites, etc.)*

*If you are interested in serving something like this along with your cake, please let us know so we can come up with some fabulous ideas that fit your chosen menu.*

### **Bars**

exclamations catering can help you with your bar and bar needs.

We are licensed with a beer & wine permit. We can provide product and service your bar or just service your bar with our bartenders and your product.

All bar needs can be discussed and priced accordingly.

We can provide bar kits, ice, mixers, etc.

#### **Thoughts for a brunch ~**

**Mimosa Bar** – Client to provide own champagne and exclamations to provide:

Juices – Orange Juice, Mango Juice, Peach Juice, Cranberry Juice

(placed in carafes with names)

Sugar Rimmers, Fruit Garnishes

**Bloody Mary Bar** – Client to provide the liquor and exclamations to provide:

Bloody Mary Mix (tame & spicy) | Mix-ins: pickled okra, bacon, lemon & lime wedges, cocktail onions & olives

**Peach Sangria** – exclamations to make & serve

### **Non-alcoholic Beverages**

exclamations can provide non-alcoholic beverage stations

#### **Juice, Coffee and Iced Tea Bar –**

Orange Juice, Regular and Decafe coffee with various flavored creamers, sugars

Sweet Iced Tea and Unsweetened Iced Tea – lemons, sugars

### **ADDITIONAL REQUESTS**

#### **Service ware**

Service ware for your guests to eat their meal upon is a very personal choice. Buffets allow for many options. Buffet meals can be eaten on china or disposable ware. Even if you do disposable plates, you can still set tables with stainless silverware. This is an area we can help you with our expertise and discuss your various options that we use quite frequently for weddings. Service ware is priced per guest in your proposal.

#### **Tables / Chairs**

Most venues will provide tables and chairs for you to utilize with the rental of their space.

We can look at what is available at the venue that you have chosen and utilize what they have in stock before we suggest additional tables that we might need for service.

Exclamations has a variety of additional tables table that are available for rental...

White or Wooden “sweetheart table” with bench

Additional Tall bistro tables

Rustic Wooden Tables / Doors / etc.

### **Buffet Décor**

At exclamations catering, PRESENTATION IS EVERYTHING!

We are known for our presentation. For this reason, we provide the presentation for the brunch buffet that you choose to do for your wedding from items that are in our massive prop warehouse. Anything that is used as presentation for your food is included in your event pricing. We base what we use on your specific event theme / design.

We also have many items that can be rented for other décor at your reception! Just ask and we can give you thoughts on what we have in house.

### **Floral**

Exclamations is a full-service event caterer. We have an in house floral designer and can help with floral décor, bouquets, boutonnieres, etc. This would be priced separately based upon your needs.

### **Linens**

We have a wide variety of linens in various colors available.  
We can price this once we know what we are looking at doing.

Hard white plastic Service ware – small disposable hard white short plates for stations,  
Disposable hard white 6” plate for cake and gold or silver disposable forks/knife for stations / cake as needed  
Beverage napkins for passing  
10 oz hard disposable cups for beverage station

Gold or Silver Rimmed white plastic Service ware - small disposable hard gold or silver rimmed white short plates  
for stations,  
6” plate for cake and gold or silver disposable forks/knife for stations / cake as needed  
Beverage napkins for passing  
10 oz hard disposable cups for beverage station  
Compostable Palm Leaf Plates – small disposable square palm leaf plates for stations and cake/dessert  
Gold or silver disposable forks / knives for stations / cake as needed  
Beverage napkins for passing  
10 oz hard disposable cups for beverage station

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White or Wooden “sweetheart table” with bench  
Additional Tall bistro tables  
Rustic Wooden Tables / Doors / etc.  
All Priced upon need.

### **Station Décor**

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### **Staffing**

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

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

Please Note: Staff Appreciation is not included in the staffing fees. It is not expected by the staff but is certainly appreciated. It can be added to the invoice upon your request or given out separately.

**6.75% Sales Tax to be added to all charges**

**Let us make your dreams a reality! Take a look at this and let us know the things that interest you! We will then work up a proposal based upon your thoughts!  
We look forward to helping you with your very special day!  
The exclamations team!**

### **TERMS**

We strongly believe in quality catering **not** quantity catering. We will only take on as many high-quality events as we can manage in order to maintain our exceptional standards. Because of this, a \$1000.00 non-refundable deposit due to hold the date on exclamations calendar. This gives you time to then figure out a menu that works for you. Once menu is chosen (at least 6 months out a 50% non-refundable deposit is due. The remainder is then due along with final count 2 week prior to event. All deposits paid will be deducted from the final amount owed based upon count and final decisions.

**Exclamations**  
catering & event specialist

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**336-299-2600**

**[www.exclamationscatering.com](http://www.exclamationscatering.com)**