

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 Cuisine Station Thoughts

Why stations? We think they are a great way to individualize your wedding reception. Stations allow for all different types of foods to be served. Your guests are sure to find something that they will love! Since exclamations is known as a "presentation" caterer, we think that our stations allow us to carry your theme for your wedding out to its fullest extent! Stations are where we can use various props, décor, elevation, colors, etc. to customize and display your event perfectly!

Cuisine Station Options - All together, stations are meant to act as a meal for your guests. Each station is served on short plates. We suggest 4-6 cuisine stations based upon stations chosen to make a meal. We highly suggest that you do passed hors d'oeuvres along with the Cuisine Station options. (Please know that this is only a small sampling of the many different types of stations that we can showcase at your event. These are meant to give you an idea of what can be done! We love coming up with new ideas with your event in mind. We also mix and match based upon your tastes and needs!)

! Charcuterie Station -

Charcuterie Board – Imported & Domestic Cheese with Fresh grapes & Berries
Marinated Olives, pickled okra, dried fruits & nuts, prosciutto, salami, mortadella
Roasted Red Pepper Hummus
Tomato Bruschetta
All displayed with fresh herbs
Served with Crackers | Crispy Crostini

! Montage Station -

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
Warm Dip ~ choice of 1 of the below dips for guests, served with herb pita wedges
Spinach & Sun-dried Tomato | Artichoke & Cheese | Buffalo Chicken Dip
Vegetable Crudite Shots - Shot cups filled with fresh vegetables & roasted garlic red pepper dip

! Cheesecake Station -

Cheese Wheel “cake” – cheeses to be determined (such as brie, smoked gouda, hoop, port wine, etc.)

(All cheeses based upon sizes and availability)

Garnished with fresh & dried fruits of the season | fresh herbs

Served with a variety of crackers

Various Olives | Pickled vegetables in bowls | **Various Nuts** in bowls

! Farmer’s Market Station –

Please Note: this is a seasonal station in order to have the freshest local vegetables available.

! Selection of sliced Heirloom Tomatoes

! Fresh Basil – chiffonade

! Fresh Mozzarella slices and small balls

Balsamic Glaze | Pesto | Flavored Olive Oils | various salts, peppers & herbs

Room temp Roasted Marinated Vegetables – placed in a large wooden dough bowl

Asparagus, Zucchini, Squash, Mushrooms, Potatoes, Red Onion - All garnished with Fresh Herbs

! Salad Station -

Option I.

Tossed Mixed Mescaline Greens: Served with choice of toppings ~

Carrots, tomatoes, cucumbers, shredded cheese, black olives, edamame, Croutons,
fried jalapenos, fried onion pieces

Dressings: house made Ranch, Honey Mustard, Chianti Vinaigrette, Raspberry Vinaigrette

Option II.

Choice of 2 types of Salads from the list below to be offered to guests at station ~

! Mixed Greens topped with Apples, Sugared Walnuts, Goat Cheese & Champagne Honey Mustard Vinaigrette

! Mixed Greens topped with Strawberries, Mandarin Oranges, Toasted Almonds & Sesame Asian Vinaigrette

! Mixed Greens topped with grape tomatoes, fresh mozzarella & cucumbers laced with Chianti Basil Vinaigrette

! Iceberg Wedge topped with blue cheese, apple cured bacon crumbles & Raspberry Vinaigrette

! Romaine topped with seasoned croutons, shaved parmesan, grape tomato and Caesar Dressing

! Miniature Waffle Station

Put together on short plates by a skilled server

Miniature Waffles - Served with toppings:

! Fried Chicken pieces & Dijon cream

! Warm Pecans & Maple Syrup

! Hoecake Station

! Seasoned Shredded Chicken and Pulled Pork Shoulder

Served with toppings: Balsamic Glaze, Roasted Red Pepper Couli, Caramelized Onions, Apple Chutney,

Mustard BBQ Sauce, Cheerwine BBQ Sauce

Served with Southern Cornmeal pancakes

! Starch Station

3 Cheese Macaroni & Cheese | Red Bliss Mashed Potatoes | Southern Yukon Gold Potato Quarters

Southern Sweet Potato Quarters | Mashed Sweet Potatoes

Served with toppings: Salsa, Sour Cream, Shredded Cheddar, Diced Ham, Apple Cured Bacon pieces,
Cinnamon Sugar, Brown Sugar, Blueberry Compote

! Shrimp & Grits Station

To be put together by a skilled server at the station for guests on small plates

! Shrimp & Grits

creamy grits with parmesan cheese & herbs shrimp mixture:
Tasso ham | white wine | shrimp | cream | herbs | peppers
served with shaved parmesan and hot sauce
corn muffins with whipped honey butter

! Slider Station

Option I.

Miniature Beef Burgers | Grilled Marinated Chicken Strips

Served with miniature brioche buns

Condiments of ~ Dijon Mustard, Herb Aioli, Rosemary Ketchup

Room Temperature Roasted Marinated Vegetables – placed in a large wooden dough bowl

Asparagus, Zucchini, Squash, Mushrooms, Red Onion – garnished with fresh herbs

Option II.

Pulled Pork | Baked Chicken Tenders

Served with Petite brioche Buns

Condiments of: Tangy Mustard Sauce | Tomato BBQ Sauce | Honey Mustard | Ranch
Mixed field greens | Roma tomato slices | pickle slices

Firecracker Cole Slaw - creamy slaw with peppers & tangy mayo base

Terra Chips

! Carving Station – Options

Carved by a skilled carver

Option I.

Pesto Seasoned Chicken Breast – sliced and Smoked Beef Brisket

Served with miniature brioche buns

Condiments ~ Dijon mustard, Herb Aioli, Mustard BBQ and Tomato BBQ

Creamy Cranberry Almond Slaw

Option II.

Highly Seasoned Top Round of Beef and

Oven Roasted Turkey Breast

Served with miniature brioche buns

Condiments ~ cranberry aioli, Dijon mustard, Herb Aioli, Horseradish Cream

Kale Slaw with carrot, cranberry, red onion & almonds

Tossed with brown sugar & vinegar dressing

Option III.

Pulled Pork Shoulder and Smoked Beef Brisket

Served with miniature brioche buns

Condiments ~ Vinegar, White, Mustard and Tomato BBQ sauces

Vinegar based Crunchy Apple Slaw

! Grilled Fajita Station

Created & Grilled on Site (can be done outside or inside if done on griddles)

Grilled Fajita Beef & Chicken

Peppers & Onions

served with flour tortillas & tortilla chips - sour cream, salsa

! Quesadilla Station

Created & Grilled on Site (can be done outside or inside if done on griddles)

Cheese Quesadillas

With choice of toppings: Roasted Corn, Black Bean & Peppers
Shredded Monterey Jack Cheese, Jalapenos, Fresh Spinach - Served in wedges
With sour cream, tomato salsa & mango salsa

! Make your own Soft Taco Station

Beef Baracoa and Grilled Shrimp

Shredded Lettuce, Chopped Tomatoes, Shredded Cheddar Cheese, Fresh Cilantro
Diced Onions, Black Olives, Sour Cream, Fresh Salsa, Spicy Ranch
Hard and Soft Tacos
Served with **Black Beans & Rice**

! Fresh Guacamole Station

Created for guests on site

Fresh Guacamole – with additions of diced tomato, diced onion, cilantro, spicy red pepper, jalapenos
Sea Salt & lime
Served with Tortilla Chips



! Pasta Station

Option I.

Set up for guests to self-serve

Penne Pasta with Tangy Marinara and various vegetables

Bow Tie Pasta with Creamy Alfredo, petite peas & mushrooms

Fresh Basil chiffonade | Shaved Parmesan

Served with Garlic & Butter Bread Sticks

Option II.

Set up for guests to self-serve

Penne and Bow Tie Pasta – placed in ½ pans on the station

Three Sauces – Spaghetti (tomato beef) Sauce, Tangy Marinara, Creamy Alfredo – placed in 1/3 pans on the station

Steamed Broccoli, Seared Chicken pieces – placed in ½ pans

Shaved parmesan and Herbs

Served with garlic & butter baked Italian bread sticks

Option III.

Cooked on site by a skilled cook

Penne and Bow Tie Pasta

Served with a choice of the following –

Tangy Marinara, Creamy Alfredo, Pesto Sauces

Additions of – Mushrooms, Julienne Peppers, spring peas, bacon pieces

Diced Vegetable Array, Italian Sausage, Seared Chicken pieces

Shaved parmesan and Herbs

Served with garlic & butter baked Italian bread sticks

Chef to precook some 2 “popular” pasta dishes prior to guest arrival into the reception area. Guests can choose from those or they can have our pasta cook make something for them.

Option IV.

Cooked on site by a skilled cook

3 Cheese Ravioli AND Lobster Ravioli

Sautéed and finished with Vodka Cream and Fresh Basil with shaved parmesan

exclamations

catering & event specialist

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.

Non-alcoholic Beverages

exclamations can provide non-alcoholic beverage stations

Most of the time, these include the offering of Sweet & Unsweet Tea, Lemonade (various flavors can be made)
Water (in samovars)

Non-alcoholic beverages are priced based upon types of beverages and needs.

ADDITIONAL REQUESTS

Service ware

We highly suggest disposable ware for Cuisine Station weddings. Because you will have various stations of food, you will need multiple small plates per person. It is most cost effective to use nice disposables with this choice of food. There are many types of disposable service ware options out there for you to choose from. Below, you will find some of the ones that we use quite frequently for weddings.

Cuisine Station Options:

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

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.

All Priced upon need.

Station Décor

At exclamations catering, PRESENTATION IS EVERYTHING!

We are known for our presentation. For this reason, we provide the presentation for the stations 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.

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.

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336-299-2600

www.exclamationscatering.com