

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 Dinner Buffet Thoughts

Why a dinner buffet? Dinner buffets are a good way to feed a group of people with individual tastes. We think of a dinner buffet 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 dinner buffet food such as "Southern Super", "North Meets South" or "Two Cultures become One". 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!

DINNER BUFFET:

Please note, this is just a small sampling of the many things that we can do for you on a dinner buffet. 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 suggest that any dinner buffet be paired with passed hors d'oeuvres prior to guests being seated for dinner. Please see the separate menu suggestions.

We will customize once we know your thoughts & ideas!

Salads: choice of 1 salad to be placed on the buffet

! Tossed Mixed Greens with apples, dried cranberries, sugared walnuts
served with Champagne Honey Mustard Vinaigrette

! Tossed Mixed Greens with grape tomatoes, shredded carrots & Cucumber served with choice of dressings

! Mixed Mescaline Greens with Strawberries, Mandarin Oranges & Toasted Almonds
served with Cranberry Vinaigrette

! Caesar Salad with crisp Romaine, seasoned Croutons, Shaved Parmesan, Grape Tomatoes
served with creamy Caesar Dressing

Entrees: choice of 2 or 3 entrees

! Stuffed Chicken Breast with Spinach, Cream Cheese & Sun-dried Tomatoes laced with light garlic cream

! Maple Cranberry Glazed Chicken Breast

! Chicken Caprese – marinated grilled Pesto Chicken Breast topped with wilted tomatoes,
fresh mozzarella and balsamic glaze

! Southern Peach Glazed Chicken breast

! Lemon Artichoke Glazed Chicken

! Chicken Marsala

! Pulled Pork Shoulder – served with tomato & mustard based mopping sauces

! Oven Roasted Pork Loin laced with diced apples & pork jus

! Smoked Beef Brisket – served with tomato & mustard based mopping sauces

! Teriyaki Marinated Flank Steak

! Marinated Flank Steak topped with fresh chimichurri

- ! **Top Round of Beef** with red wine demi glaze
- ! **Lemon & Herbs Salmon Fillet**
- ! **Salmon Fillet** topped with Artichoke, Sun-dried Tomato & Olive tapenade
- ! **Bow Tie Pasta** with Tomato Vodka Cream
- ! **Penne Pasta** tossed with wild mushrooms, olive oil, garlic, sundried tomato & pesto

Vegetarian options or special dietary options are available and can be held back for guests requesting this particular item. Client to advise number of vegetarian entrees to provide when count is given.

Starch / Vegetable: *choice of 1 vegetable & 1 starch (or starch station) for guests*

- ! **Steamed Green Beans** tossed with olive oil, kosher salt & pepper with Sun-dried Tomatoes
- ! **Green Beans Byzantine** – cooked with onions, carrots & diced tomato
- ! **Southern Green Beans** with pieces of red potato & apple cured bacon
- ! **Steamed Broccoli & Cauliflower** with herb butter drizzle
- ! **Brown Butter Brussel Sprouts** with Sauteed apples
- ! **Oven Roasted Zucchini & Yellow Squash with Roasted Red Peppers**
- ! **Mixed Wild Rice**
- ! **Oven Roasted Fingerling Potatoes**
- ! **Oven Roasted Red Potatoes**
- ! **Southern Stewed Yukon Gold Potato Quarters** (with salted fat back & butter)
- ! **Mashed Sweet Potatoes with apple crumble**
- ! **Mashed Red Potatoes**
- ! **Oven Roasted Sweet Potato Quarters**
- ! **Three Cheese Mac & Cheese**

Additional Starch option: *set up separately with short plates for guests*

Starch Station –

- ! **Mashed Red Potatoes**
 - ! **Southern Stewed Yukon Gold Potato Quarters** (with salted fat back & butter)
 - ! **3 Cheese Mac & Cheese**
 - ! **Mashed Sweet Potatoes** | **Oven Roasted Sweet Potato Quarters**
- With toppings: shredded cheddar | apple cured bacon pieces | salsa | sour cream | jalapenos
Brown sugar | cinnamon sugar | Blueberry Compote

Gourmet Bread Basket with Butter

Water - Preset at Place setting for guests

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

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
“hard” chargers, stainless silverware and real water goblets. 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.
All Priced upon need.

Buffet Décor

At exclamations catering, PRESENTATION IS EVERYTHING!
We are known for our presentation. For this reason, we provide the presentation for the 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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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.

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336-299-2600

www.exclamationscatering.com