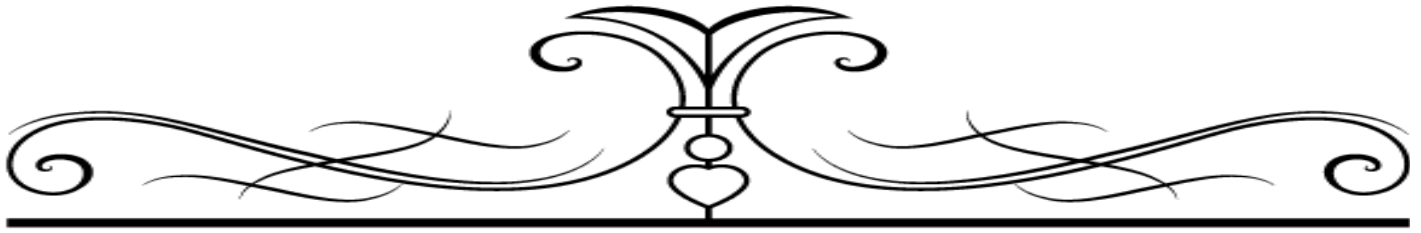


Custom Catering and Banquets
Wedding Menu

SVA Wedding Catering Menu



180 Gamma Drive, Pittsburgh PA 15238
(412) 773-1594
customcateringandbanquets@gmail.com



Here at Custom Catering and Banquets, we pride ourselves on our quality service, and amazing food! Custom is in our name because, unlike other catering services, we can, and will customize any menu to fit our clients' needs. We go above and beyond to ensure a successful event!

Custom Catering and Banquets has designed three outstanding packages to include all services needed to compliment your wedding day!

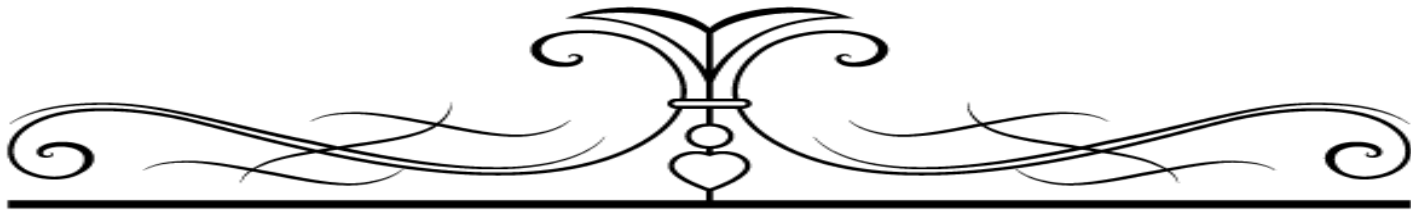
Included in Packages:

~Guest Dinner Tables~ China and Silverware. White Linen Table Covers. Colored Linen Table Covers and Napkins Available to Rent.

~ Services Include~ Professional care of Cookies, Cutting of your Wedding Cake, Complete Coffee Service and Assorted Dinner Rolls.

~ These items and others can be added to either package- quotes available~

Extra Entrée, Colored linens, Chair Coverings, and much more. Please see our Banquet Enhancement for Additional Services.



Wedding Policies

Contacts and Arrangements~ A no obligation consultation can be arranged by calling 412-435-6907. The initial appointment generally takes about one hour. We will create a general outline of your wedding day using your ideas and concepts, combined with our expertise of Catering and Banquets. At that time, we can discuss menu design, services and cost. After our consultation meeting, you may schedule a tasting to sample our menu selections. A second appointment can be arranged.

Deposits and Payments~ When you have made your decision to utilize our services, a non-refundable deposit of \$200 is required to secure the wedding date. Payments can be made via mail, phone, or in person. Half the estimated balance will be due as an advance payment three months prior to the wedding date. Final payment is due two weeks prior to the event upon receipt of your guest count. A signed Contract will be provided.

Cancellation Policy~ All wedding events cancelled at least six months prior to the wedding day will receive a full refund of all payments made except for the initial \$200 deposit. Cancellations after six months will forfeit their advanced payments.

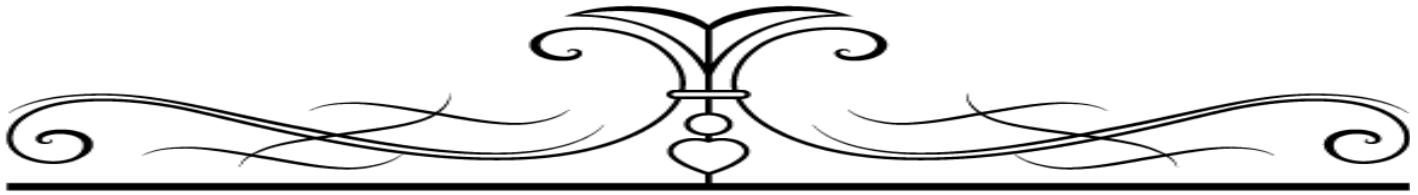
Guest Counts~ Your final guest count is due two weeks prior to the event. The guest count can then be increased, but NOT DECREASED, until five days prior to the event. Children under the age of two are not charged. The client is responsible for meals for all vendors associated with your wedding (DJ, Band, Photographer).

Service Provided~ Depending on the package or menu that you have chosen, a variety of services can be provided. Please carefully read each package and decide which would best suit your needs and budget. Services such as cutting your wedding cake and cookie trays are part of your wedding package. Upgrades and add-ons can be purchased with any of our packages from our Banquet Enhancement Menu.

Venues and Vendors~ Although Custom Catering and Banquets can give recommendations and information, all direct contacts and arrangements will be done by the client. Please make sure all details are confirmed and finalized.

Final Arrangements~ A meeting/phone call to discuss final arrangements will be scheduled approximately two weeks prior to your event. This will involve confirming your menu and package, seating and table arrangements, event timing. We will also confirm your guest counts.

Contact~ Please feel free to Contact Tony Sacco at 412-435-6907 or 412-773-1594 with any questions or concerns you may have over the planning process; we are here to help your wedding day be amazing.



Gold Wedding Package:

Our Gold Wedding Package at \$35 Per Person includes:

Three Appetizers of your choice, served an hour before dinner.

Appetizers Choice of (3):

Sliced Seasonal Fruit Display |
Cheese, Meat and Crackers Display |
Seasonal Vegetable Display | Mini Crab Cakes
Mini Meatballs | Chicken Fritter Bites | Shrimp Cocktail |
Crab Cakes

The Dinner:

Carving Station: (Choice of one)

Sliced Rosemary Glazed Pork Loin
Sliced Roast Beef Au Jus
Sliced Ham
Sliced Top Round Au Jus

Salad: (Choice of two)

Garden Salad
Caesar Salad
Cole Slaw
Linguine Salad
Mediterranean
Broccoli Salad
Pasta Salad
Potato Salad

* \$1.00/person salad served to guests at tables

Entrée Buffet: (Choice of two)

Stuffed Pork Chop
Rosemary Chicken
Chicken Marsala (\$0.50 extra PP)
Herb Chicken Baked in Gravy
Breaded Baked Chicken

Lemon Pepper Chicken
Manicotti
Stuffed Shells
Chicken Romano
Stuffed Chicken
Parmesan Crusted Cod

Starch and Vegetable: (Choice of one)

Mashed Potatoes

Fresh Medley of Vegetables

Sweet Potatoes

Long Grain Seasoned Wild Rice

Corn

Honey Glazed Carrots

Green Beans Almondine

White Rice

Steamed Broccoli

Pasta Marinara

Roasted Red Parsley Garlic Potatoes

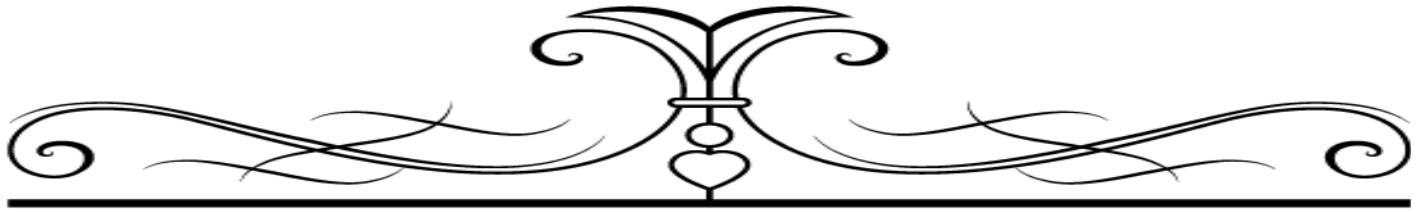
Rice Pilaf

Brown Rice

Whole Green Bean

Pasta with Garlic Sauce

We can provide water service for guests at an additional \$1.50 per person. The service includes water glasses on each table filled with water and ice, and our wait staff will refill as necessary.



Silver Wedding Package:

Our Silver Wedding Package at \$33 Per Person includes:
Two Appetizers of your choice, served an hour before dinner.

Appetizers Choice of (2):

Cheese, Meat and Crackers Display | Seasonal Vegetable Display
Sliced Seasonal Fruit Display | Mini Quiche | Spanakopita

The Dinner:

Salad: (Choice of two)

Garden Salad	Mediterranean	Linguine Salad	Broccoli Salad
Caesar Salad	Cole Slaw	Pasta Salad	Potato Salad

* \$1.00/person salad served to guests at tables

Entrée Buffet: (Choice of two)

BEEF and PORK

Sliced Rosemary Glazed Pork Loin
Breaded Pork Chop
Stuffed Pork Chop
Sliced Top Round with Au Jus

SEAFOOD

Parmesan Crusted Cod

Pasta

Stuffed Shells
Manicotti

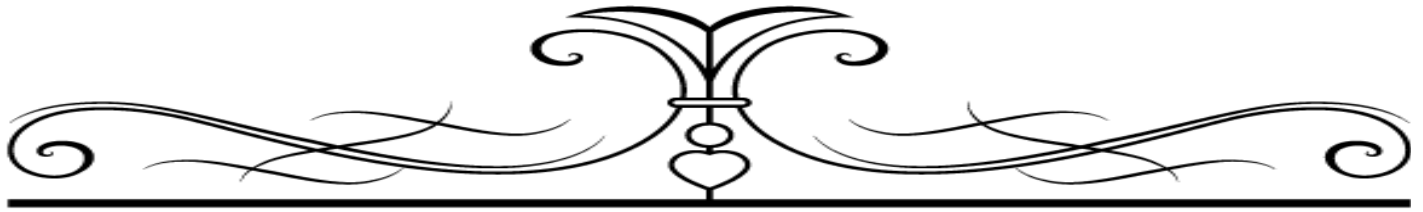
CHICKEN

Stuffed Chicken
Lemon Pepper Chicken
Rosemary Chicken
Chicken Marsala (\$0.50 extra PP)
Chicken Romano
Herb Chicken Baked in Gravy
Breaded Baked Chicken

Starch and Vegetable: (Choice of one)

Mashed Potatoes	Honey Glazed Carrots	Roasted Red Parsley Garlic Potatoes
Fresh Medley of Vegetables	Green Beans Almondine	Rice Pilaf
Sweet Potatoes	White Rice	Brown Rice
Long Grain Seasoned Wild Rice	Steamed Broccoli	Whole Green Bean
Corn	Pasta Marinara	

We can provide water service for guests at an additional \$1.50 per person. The service includes water glasses on each table filled with water and ice, and our wait staff will refill as necessary.



Bronze Wedding Package:

Our Bronze Wedding Package at \$29 Per Person includes:

The Dinner:

Salad: (Choice of two)

Garden Salad	Mediterranean	Linguine Salad	Broccoli Salad
Caesar Salad	Cole Slaw	Pasta Salad	Potato Salad

* \$1.00/person salad served to guests at tables

Entrée Buffet: (Choice of two)

BEEF and PORK

Stuffed Pork Chops
Sliced Roast Beef Au Jus
Sliced Ham Baked and Glazed

SEAFOOD

Parmesan Crusted Cod (\$1.00 extra pp)

CHICKEN

Stuffed Chicken
Chicken Supreme
Breaded Baked Chicken
Seasoned Grill Chicken
Chicken Baked in Gravy
Chicken Parmesan

Pasta

Stuffed Shells
Manicotti

Starch and Vegetable: (Choice of Two)

Mashed Potatoes	Honey Glazed Carrots	Roasted Red Parsley Garlic Potatoes
Fresh Medley of Vegetables	Green Beans	Rice Pilaf
Sweet Potatoes	White Rice	Brown Rice
Cauliflower	Steamed Broccoli	Macaroni and Cheese
Scalloped Potatoes	Baked Beans	Corn
Pasta Marinara	Pasta Garlic and Oil	

We can provide water service for guests at an additional \$1.50 per person. The service includes water glasses on each table filled with water and ice, and our wait staff will refill as necessary.