

Wedding Catering

*Vibrant
Occasions*
CATERING

501-408-2111

www.VibrantOccasionsCatering.com



chicken

CAJUN CHICKEN ALFREDO \$15.49 cajun blackened chicken with penne pasta that's tossed in a rich cream sauce made with a touch of cajun spice, served with your choice of a side, a dinner salad and garlic bread

GRILLED CHICKEN ALFREDO PASTA \$13.99 penne pasta tossed in a parmigiana cream sauce and topped with sliced marinated grilled chicken breast, served with your choice of a side, a dinner salad and garlic bread

SPINACH RICOTTA STUFFED CHICKEN \$15.99 a delicious blend of ricotta, parmigiana and mozzarella cheeses along with fresh spinach tucked inside a prosciutto-wrapped chicken breast and draped with a creamy parmigiana sauce, served with your choice of a side, a dinner salad and dinner rolls

WILD MUSHROOM CHICKEN \$14.99 a chicken breast marinated in lemon and herbs topped with a delicious combination of sauteed wild mushrooms, smoked provolone cheese, and applewood smoked bacon crumble, served with your choice of 2 sides, a dinner salad and dinner rolls

CHICKEN WITH MARSALA CREAM SAUCE \$15.99 a delicious filling of seasoned bread crumbs, sun-dried tomatoes, and three cheeses is stuffed in a boneless chicken breast then draped with a marsala wine cream sauce, served with your choice of 2 sides, a dinner salad and dinner rolls

BOURBON GLAZED CHICKEN \$14.99 roasted pieces of breast meat chicken glazed with a savory bourbon sauce made with Kentucky bourbon, soy sauce, freshly minced ginger and garlic, and sweet brown sugar, served with your choice of 2 sides, a dinner salad and dinner rolls

GRILLED CHICKEN KEBABS \$14.99 tender pieces of breast meat chicken marinated in olive oil, lemon juice, fresh garlic, and herbs skewered and flame-grilled to perfection, served with your choice of 2 sides, a dinner salad and dinner rolls

MARGARITA CHICKEN \$13.99 grilled chicken breasts marinated in the delicious flavors of a margarita including lime and tequila, draped with fresh-made pico de gallo, served with your choice of 2 sides, a dinner salad and dinner rolls

CHICKEN CORDON BLEU \$13.99 seasoned chicken breasts breaded and topped with swiss cheese and crispy prosciutto, served with your choice of 2 sides, a dinner salad and dinner rolls

PANKO PARMESAN CRUSTED CHICKEN WITH TOMATO BASIL RELISH \$13.99 tender chicken breast crusted in a delicious blend of panko bread crumbs and shredded parmesan cheese, draped with a fresh tomato basil relish, served with your choice of 2 sides, a dinner salad and dinner rolls

PROSCIUTTO-WRAPPED STUFFED CHICKEN \$15.99 a delicious blend of ricotta, parmigiana and mozzarella cheeses along with fresh spinach tucked inside a prosciutto-wrapped chicken breast, served with a light beurre blanc sauce, served with your choice of 2 sides, a dinner salad and dinner rolls

beef & pork

BURGANDY BRAISED BEEF BRISKET \$17.99 beef brisket slowly braised in burgandy wine infused with a puree of leeks, carrots, celery and tomatoes until fork-tender, served with the flavor-packed sauce reduction, served with your choice of 2 sides, a dinner salad and dinner rolls

POBLANO STEAK \$16.99 grilled skirt steak served over a bed of poblanos rajas, a delicious combination of roasted poblano peppers, sauteed onions and mushrooms and fresh tomatoes, all topped with melted cheese and ready to stuff in warm flour tortillas, served with your choice of 2 sides, cheese dip, salsa and tortilla chips

BAKED ZITI \$14.99 our savory, slow-simmered meat sauce made with beef, Italian sausage, tomatoes and herbs layered with ziti pasta and a blend of four cheeses, served with your choice of a side, dinner salad and garlic bread

MEDITERRANEAN STEAK KEBABS \$18.99 tender pieces of aged black angus beef steak are marinated in a savory blend of tomatoes, onions, fresh cilantro and spices then skewered and flame-grilled, served with your choice of 2 sides, a dinner salad and dinner rolls

PALE ALE BRAISED BRISKET \$17.99 beef brisket slowly braised in pale ale beer with applewood smoked bacon, fresh onions, and our special blend of seasonings until it's fork-tender, served draped with the delicious sauce reduction, served with your choice of 2 sides, a dinner salad and dinner rolls

SPICE RUBBED PORK TENDERLOIN WITH BOURBON ANCHO SAUCE \$15.99 the spice rub not only coats the pork tenderloin in flavor but gives a nice crust to this tender cut of meat, draped with a luscious sauce with just enough spice to cut through the sweetness of the bourbon, served with your choice of 2 sides, a dinner salad and dinner rolls

HERB-CRUSTED PORK TENDERLOIN \$14.49 juicy, slow-roasted pork tenderloin crusted with a blend of savory herbs and fresh minced garlic, served with your choice of 2 sides, a dinner salad and dinner rolls

BACON WRAPPED PORK TENDERLOIN \$15.99 tender pork tenderloin wrapped in applewood smoked bacon and roasted, draped with a white wine reduction sauce, served with your choice of 2 sides, a dinner salad and dinner rolls

PAN-SEARED BISTRO FILET \$18.99 a tender bistro filet pan-seared and roasted, draped with a white wine mushroom reduction sauce, served with your choice of 2 sides, a dinner salad and dinner rolls

KOREAN BEEF BULGOGI \$18.99 we crust our beef brisket in a blend of seasonings including 5-spice, chili powder, garlic, sugar and salt before slowly braising until fork-tender and then drape it with a sweet and savory sauce with ginger, cardamom, cinnamon, garlic, tomatoes and pear puree, served with your choice of 2 sides, a dinner salad and dinner rolls

GRILLED TWICE CUT PORK CHOPS \$17.99 thick, grilled bone-in pork chops, topped with a savory apple-apricot chutney, served with your choice of 2 sides, a dinner salad and dinner rolls

fish & seafood

PASTA ALFREDO WITH SAUTEED SHRIMP \$16.49 penne pasta tossed in a parmigiana cream sauce and topped with shrimp sauteed in butter and fresh garlic, served with your choice of a side, a dinner salad and garlic bread

CAJUN SHRIMP & CHEESY GRITS \$16.99 cajun shrimp served with a colorful relish of sweet whole kernel corn and red and green bell peppers over a bed of cheesy grits made with sharp cheddar cheese, served with your choice of a side, a dinner salad and dinner rolls

PAN SEARED WILD SALMON WITH CILANTRO LIME BUTTER \$18.99 wild-caught salmon filet pan-seared and topped with cilantro lime butter, served with your choice of 2 sides, a dinner salad and dinner rolls

meatless

PASTA ALFREDO \$13.99 penne pasta tossed in a parmigiana cream sauce, served with your choice of a side, a dinner salad and garlic bread

SPINACH ARTICHOKE STUFFED PORTOBELLO \$15.99 fresh portobello mushroom caps stuffed with spinach, artichoke hearts, sun-dried tomatoes, feta cheese and parmesan cheese, served drizzled with a balsamic glaze, served with your choice of 2 sides, a dinner salad and dinner rolls

GRILLED VEGETABLE KEBABS \$13.99 fresh zucchini, yellow squash, button mushrooms, red onions, and colorful bell peppers drizzled with extra virgin olive oil and seasoned with our house grill seasoning skewered and grilled, served with your choice of 2 sides, a dinner salad and dinner rolls

STUFFED ZUCCHINI BOATS \$13.99 fresh zucchini stuffed with a savory blend of tomatoes, whole kernel corn, onions, bell peppers, black beans and rice with just a hint of fresh mint and garlic, served with your choice of 2 sides, a dinner salad and dinner rolls

CHICK PEA CURRY \$13.99 potatoes, carrots, green beans and chick peas simmered in a creamy curry sauce, served with your choice of 2 sides, a dinner salad and dinner rolls

salads & breads

DINNER SALAD a garden fresh salad served with assorted dressings on the side

CAESAR SALAD (add \$0.50 per guest) crisp salad greens with shredded parmigiana cheese, grape tomatoes, crunchy croutons and creamy caesar dressing

GREEK SALAD (add \$0.50 per guest) crisp salad greens topped with feta cheese, black olives, grape tomatoes, and red onions, served with our house Greek Dressing

STRAWBERRY SALAD (add \$1.00 per guest) topped with fresh strawberries, seedless red grapes, toasted walnuts, shredded parmigiana cheese, grape tomatoes, cucumbers and served with our own raspberry vinaigrette

DINNER ROLLS freshly baked sweet rolls and wheat rolls

GARLIC BREAD lightly toasted garlic french bread

FRESH-BAKED BREAD STICKS (add \$0.50 per guest) brushed with butter and a touch of garlic

GARLIC CHEDDAR BISCUITS (add \$0.25 per guest) garlic and sharp cheddar are a flavorful addition to these tasty biscuits

sides

ROASTED ASPARAGUS (add \$0.50 per guest) tender asparagus spears roasted with extra virgin olive oil, sea salt and cracked black pepper

ROASTED BABY CARROTS (add \$0.50 per guest) tender baby carrots roasted with extra virgin olive oil, sea salt and cracked black pepper

GREEN BEAN ALMONDINE green beans cooked to a crisp-tender and topped with toasted almond slivers

WILD RICE PILAF a wild rice blend seasoned with fresh sauteed mushrooms and celery and brightened with chopped fresh parsley

CHIPOTLE SMASHED SWEET POTATOES whipped with chipotle cream and butter, this sweet potato mash is a delicious twist on a classic favorite

TRI-COLOR ROASTED POTATOES a combination of yukon gold potatoes, sweet potatoes, and baby red potatoes drizzled with extra virgin olive oil, lightly seasoned and oven-roasted

SPRING VEGETABLE MIX fresh broccoli florets, yellow carrots, green beans, zucchini, yellow squash and red bell peppers make this a feast for the eyes as well as the mouth

MASHED YUKON GOLD buttery yukon gold potatoes whipped with butter and cream

TWICE BAKED POTATO CASSEROLE buttery yukon gold potatoes whipped with cream and butter and blended with sharp cheddar cheese, topped with green onions and crispy applewood smoked bacon crumble

GOURMET MAC & CHEESE an upscale rendition of a classic favorite made with sharp cheddar and smoked gruyere

STEAMED BROCCOLI fresh broccoli florets cooked to a tender-crisp and tossed with just a touch of melted butter

CHARRO BEANS pinto beans slowly simmered with chorizo sausage, applewood smoked bacon, tomatoes, and diced onions and finished with fresh cilantro

CILANTRO LIME RICE fluffy rice seasoned with fresh cilantro with just a splash of lime juice is a perfect accompaniment for your favorite entree

Add an extra side dish for \$1.75 per guest

hors d'oeuvres & party trays

for a complete list of our hors d'oeuvres and party trays see our menu online
www.VibrantOccasionsCatering.com

add-ons & upgrades

- Plated dinner service
- Passed hors d'oeuvres
- Decorated buffets to coordinate with the decor used in your event
- Rentals available for dishware, glassware and cutlery
- High quality, clear plastic disposable paper goods

All pricing shown is for food only. Staffing is an additional charge and is dependent on the specifics of your particular wedding (time, location, type of service, length of service, etc.) Our Event Producers will happily schedule a free consultation to prepare a proposal for your wedding catering.

action stations

GRILLED FAJITA & QUESADILLA STATION steak and/or chicken fajitas with multi-colored peppers and onions to make your guests' choice of fajitas or quesadillas, served with a variety of toppings for your guests to dress up their own way, served with a stationary buffet with your choice of two sides, cheese dip, and fresh-made pico de gallo

PASTA STATION your guests' pasta dish will be prepared right in front of them with their choice of marinara or alfredo sauce, grilled chicken, fresh broccoli, spinach, sauteed mushrooms, parmesan cheese, diced tomatoes, minced garlic and fresh basil, served with a stationary buffet that includes your choice of a side dish, a dinner salad and garlic bread

STREET TACO BAR pork carnitas with chimichurri sauce, shredded beef, and chicken fajitas, served with a variety of toppings for your guests to dress up their tacos their own way, served with a stationary buffet with your choice of two sides, cheese dip, and fresh-made pico de gallo

CARVING STATION our staff will carve to order your choice of the following entrees., served with a stationary buffet that includes your choice of two sides, a dinner salad and fresh-baked dinner rolls:

SLOW-ROASTED PRIME RIB black angus choice prime rib crusted in rosemary, black peppercorns, and fresh garlic, slowly roasted to a perfect medium rare, served with horseradish cream sauce and rosemary-infused au jus

ROASTED BEEF TENDERLOIN black angus choice beef tenderloin pan-seared and then slowly roasted to medium rare, served with a white wine mushroom reduction and au jus

ORANGE & ROSEMARY BRINED BREAST OF TURKEY breast of turkey brined overnight in an orange and rosemary brine then oven roasted, served with turkey gravy and orange cranberry chutney

HERB-CRUSTED PORK LOIN boneless pork loin crusted in herbs and fresh garlic and slow-roasted, served with caramelized apple chutney and raspberry chipotle sauce

WILD CAUGHT CEDAR WOOD SMOKED SALMON wild caught salmon filet smoked on cedar wood and served with your choice of honey glaze, chimichurri sauce or an Asian glaze

JACK DANIELS HONEY GLAZED HAM boneless pit ham with a caramelized bourbon and honey glaze, served with pineapple chutney

ICE CREAM SUNDAE STATION your guests will have fun picking from a variety of toppings they want to pile on their ice cream including strawberries, crushed candy, crushed cookies, whipped cream, chocolate and caramel syrups

BANANAS FOSTER STATION sweet bananas flambeed with brandy in a caramel sauce and served over vanilla ice cream

Action stations are a wonderful way to bring food and entertainment together. Your guests will enjoy the opportunity to participate in the action of their food being prepared right before their eyes. Whether it is a Carving Station or an interactive Sundae Bar, your guests will be dazzled and delighted to see the sizzle and pop of the creation process!

The foregoing menus are merely presented to give you some direction. Because we are truly a custom caterer, we will prepare a menu that is specific to your individual tastes and needs. Let us know what you're thinking and we'll do the rest!

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