

# Casual Wedding Package 2023

All weddings are special, including those on a budget. At CK Catering, we appreciate every couple's style and resources.

Our **Casual Wedding Package** features our traditional quality of care, attention to details, and delicious food without breaking the bank.

On your wedding day, our Set-Up Team arrives to the venue as soon the vendors are allowed to enter. We start with placing the linens on the tables followed by setting out your selected dishware accordingly.

About an hour before the appetizers begin, our Event Team arrives and they remain onsite throughout dessert.

Nearing the end of your event, our Linen Pick-Up Team arrives to the venue to clear tables of accumulated debris until the event ends. Once the reception is finished, and before they depart, our team will remove any of CK items such as the soiled linens and the coffee station.



# CK Catering

*attractive, professional, and affordable*

## Includes

» <b>Tablescapes</b>	» <b>Beverages</b>
<ul style="list-style-type: none"> <li>• Disposable Plates <ul style="list-style-type: none"> <li>– High-End Plastic (clear or white)</li> <li>– Bamboo Plates</li> </ul> </li> <li>• Silverware - <b><i>Stainless Steel</i></b> <ul style="list-style-type: none"> <li>– Rose or Striped Pattern</li> </ul> </li> <li>• Glassware <ul style="list-style-type: none"> <li>– Stemmed Water Glass</li> <li>– Mason Jar</li> <li>– Champagne (+\$.50/person)</li> <li>– Wine (+\$.50/person)</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Water Service <ul style="list-style-type: none"> <li>– Water goblets, water carafes, ice, and spring water</li> <li>– Wait staff sets water goblets on the tables</li> <li>– Water carafes filled throughout dinner</li> <li>– Wait staff clears water goblets after dinner</li> </ul> </li> <li>• Coffee Station <ul style="list-style-type: none"> <li>– 100 cup Regular Coffee</li> <li>– Paper Disposable Cups</li> <li>– Condiments</li> </ul> </li> </ul>
» <b>Onsite Staff</b>	» <b>Linens</b>
<ul style="list-style-type: none"> <li>• Buffet Attendant <ul style="list-style-type: none"> <li>– Depending on the size and the difficulty of the meal, one or more Buffet Attendant(s) will be onhand.</li> </ul> </li> <li>• Wait Staff (1/50) <ul style="list-style-type: none"> <li>– Assist with Cake Cutting.</li> <li>– Set-up and maintain appetizers, buffet, and beverages, such as coffee.</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• Table Linen Colors <ul style="list-style-type: none"> <li>– White, Ivory, Sandalwood or Black</li> <li>– 1-90x90 linen per 60" round table</li> <li>– 2-90x90 linens per 6' or 8' table</li> <li>– (not included with all venues- dbl check w/CK Catering rep.)</li> </ul> </li> <li>• (26) Napkin Colors</li> </ul>

## Step 1. Choose Entree's

- Choose 1 entrée \$34.50/person
- Choose 2 entrée \$36.50/person
- Choose 3 entrée \$38.50/person

+ 6% sales tax & service fee

(includes gratuity/ancillary fees): 10% Buffet service

### **Pork**

Pork Loin (GF) with Red Wine Reduction (GF)  
Pulled Pork (GF) with BBQ Sauce (GF) mixed in or on the side  
BBQ Ribs (GF)  
Italian Sausage and Mostaccioli  
Baked Ham with Brown Sugar Glaze (GF) or Cherry Sauce (GF)  
Pig Roast (GF) (+ \$3.50 per person)

### **Chicken**

Chicken Imperial	Oven Baked Chicken Breast (GF)
Chicken Fettuccini Alfredo	Champagne Chicken
Bone-In	Chicken Marsala
– Fried Chicken	Chicken Carbonara
– Roasted (GF) Chicken (GF)	
– BBQ Chicken (GF)	

*Custom  
Menus are  
available  
upon request.*

### **Vegan & Vegetarian**

Tortellini Primavera	Eggplant Parmesan
Creamy Spinach Pasta	Tuscan Pasta (can be made vegan)
Vegetable Lasagna	Southwest Quinoa (GF) (vegan)

### **Beef**

Baked Ziti with Meat Sauce	Meatloaf
Swiss Steak	Stuffed Green Peppers (GF)
Roast Beef (GF) with Au Jus	Stuffed Beef Rolls (+ \$.75 per person)
Lasagna	



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## Step 2. Choose 2 Sides

### **Sides - Starch**

Garlic Smashed Potatoes (GF)  
Cheddar & Bacon Mashed Potatoes (GF)  
Baby Red Potatoes with Rosemary Potatoes (GF)  
Steamed Yukon Gold (GF) with Dill Butter (GF)  
Roasted Sweet Potato (GF)  
Mac-N-Cheese  
Rice Pilaf  
Wild Rice Blend

### **Sides - Vegetables**

Fresh Green Beans (GF) (add Almonds)  
Roasted Vegetables (GF); zucchini, squash, assorted peppers,  
carrots, and red onions (+ \$.25 per person)  
Baby Glazed Carrots (GF)  
Corn on the Cob with Butter (GF)  
Roasted Brussel Sprouts (GF) (+ \$.25 per person)

***Additional Sides + \$1.00 per person***

## Step 3. Choice of Bread

### **Sides - Bread (Baked Fresh Daily) - Choose 1**

Assorted Dinner Rolls

- White and Wheat Rolls (included)
- add Garlic Cheddar Biscuits (+ \$.35 per person)
- Or add Cornbread Muffins (+ \$.35 per person)

## Step 4. Choice of Salad & Dressing(s)

### Sides - Salads - Choose 1

- |                         |   |               |
|-------------------------|---|---------------|
| Garden Salad            | – | Cucumber (GF) |
| (Pick up to 4 toppings) | – | Crouton       |
| – Tomato (GF)           | – | Onion (GF)    |
| – Assorted Peppers (GF) | – | Radish (GF)   |
| – Carrot (GF)           |   |               |

*The following salads are GF:*

Spinach, Strawberries, & Feta  
Mixed Greens, Craisins, Pecans, & Feta  
Mixed Greens, Apples (GF), Walnuts, & Goat Cheese  
Arugula, Watermelon with Balsamic Vinaigrette (+ \$.50 per person)

***Additional Salad + \$1.00 per person***

### Dressings - Choose Up to 3

- |                               |                                |
|-------------------------------|--------------------------------|
| – *Raspberry Vinaigrette (GF) | – Italian (GF)                 |
| – *Ranch (GF)                 | – Thousand Island (GF)         |
| – *Balsamic Vinaigrette (GF)  | – Vinegar & Oil (GF)           |
| – Caesar (GF)                 | – Bleu Cheese (GF)             |
| – Poppy Seed (GF)             | – Honey Mustard (GF)           |
| – French (GF)                 | <i>*Most popular dressings</i> |

## Step 5. Choice of Appetizers

### Appetizer - Stationed for Cocktail Hour - Choose 3

Raw Vegetable Tray (GF) and Ranch Dip (GF)	BBQ Meatballs
Sourdough and Spinach Dip	Bruschetta
Cheese Tray (GF) and Cracker Tray	Caprese Bites (GF)
Apple Cranberry Crostini, Honey	Fresh Fruit Tray (GF)
Pear & Goat Cheese Tartlet, Honey	

***Additional Appetizer Choices Available. Ask for details.***



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## Step 6. Choose Beverages (Optional)

Beverages	Pick One	Pick Two +
<b>Water</b>	cost per person per beverage	
- Spring Water	\$.60	\$.45
- Cucumber Water	\$.60	\$.45
- Citrus Water (lemon &/or lime slices, or orange slices)	\$.60	\$.45
- Premium Mineral Water (11 oz in glass bottles)	\$1.00	\$.75
<b>Lemonade</b>	cost per person per beverage	
- Traditional Lemonade	\$.75	\$.60
- Blueberry Lemonade	\$.90	\$.75
- Strawberry Lemonade	\$.90	\$.75
<b>Tea</b>	cost per person per beverage	
- Iced Tea + condiments	\$.75	\$.60
- Sweet Tea	\$.75	\$.60
- Raspberry Tea	\$.75	\$.60
- Peach Tea	\$.75	\$.60
<b>Punch</b>	\$.60	\$.45
<b>Cider</b> <i>hot or cold</i>	\$.90	\$.75

Selected beverages will be set out about 30 mins prior to the start of the ceremony and often they are made available through appetizers/cocktail hour. The quantity of beverages assumes bar services are also being provided by an outside vendor.

If there is no bar and you would like CK Catering to provide the above beverages, than larger quantities of the beverage(s) would require additional cost per person.  
Contact us for the updated pricing.

These services include the beverage(s), condiments, 9oz clear plastic cups, & the glass dispenser(s) with stand(s) (styles vary).

Upgrade: 1/2 pt Mason Jars +\$.40 per person

## Step 7. Choice of Desserts (Optional)

### DESSERTS

Make CK Catering's desserts be your primary sweet treat or provide your own cake, cupcakes, pies, etc to compliment our assorted desserts!



#### DESSERT TRIO - \$3.95 per person (pick 3)

Individual desserts served in your choice of served in your choice of ½ pint Mason Jars, Martini Glasses, Coupe Champagne Glasses, or Shooters. Includes display and set up.



- Caramel Apple Cheesecake (pictured)
- Pumpkin Cheesecake
- Cherry Cheesecake
- Mississippi Mud Pies
- Blueberry Buckle
- Peach Cobbler
- Apple Cobbler



- Strawberry Shortcake (pictured)
- Chocolate Oreo Cream Pie (pictured)
- Banana Cream Pie (pictured)
- Peanut Butter Pie (pictured)

#### COOKIES & BARS TRIO - \$2.50 per person (pick 3)

- Milk Shots with Homemade Chocolate Chip Cookies
- Double Chocolate Brownies featuring Ghirardelli Chocolate
- Lemon Bars
- Blondies
- Assorted Cookies (pick 3 flavors)

#### BITE-SIZE FAVORITES - \$1.25 each

- Hand-Dipped Chocolate Strawberries (pictured).
- Best served in cool weather or in an indoor venue with a/c.



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**CAKE CUTTING** (Included) We will cut your dessert (cake, pies, etc)! The dessert will be placed on clear acrylic plates with a clear fork. Guest will come to the dessert table to make their selection.

**PLATED CAKE SERVICE** (+\$2.00 per person with family-style or plated meal service). CK Catering staff will cut cake and place it on china plates. The plated pieces of cake are placed at the guest's tables with a stainless steel fork.

#### DESSERT STATIONS - \$2.50 per person or as marked

**ICE CREAM SUNDAE BAR** (popular) (*limited availability due to lack of freezers at venues*) - Vanilla & Chocolate Ice Cream, Chocolate Syrup, Caramel, Whipped Cream, Maraschino Cherries, Heath Bar bits, Sprinkles, Mini Chocolate Chips, M&M's & Oreo bits.



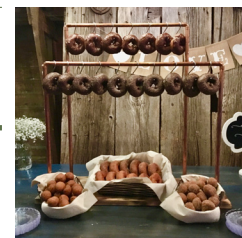
**FRUIT PIES A'LaMode** - Homemade assorted pies (pick 3 flavors) topped with vanilla ice cream. (There maybe an additional cost for berry pies). (pictured)

**APPLE CARAMEL DIPPING STATION** - An attendant will wedge locally grown apples for guests to dip into warm caramel and roll in an assortment of candy and nut toppings. Toppings: Heath Bar bits, bits of M&M's, chocolate chips, & sprinkles.

**S'MORE STATION** - Graham Crackers, Marshmallows, Hershey & Ghirardelli Chocolates with our Marshmallow Roasting Station.  
*Due to open flame, this station is not available at all venues.*

**DONUTS AND CIDER BAR** - (\$2.75 per person) Fresh & local Apple Cider (popular) Donuts or assorted flavors with a fun display! (pictured)

**CHEESECAKE STATION** - (\$3.50 per person) Plain cheesecake will be served by an attendant and placed into a martini glass. Toppings: Graham Cracker Crumbles, Cherry, Strawberry, Blueberry pie filling, Chocolate Syrup, or Salted Caramel.



#### INCLUSIONS

*Pricing includes set up, display items, clear acrylic plates & forks, napkins, & cutting of dessert. After dessert, staff will tidy up the table & box up top of cake, provided by your baker.*

*If desired or needed, at no extra cost, CK Catering staff will set up your dessert station. Please let us know if this is your desire. Then, at a specified time, we will set out napkins on the dessert table, cut the tasty treats and place it on clear acrylic plates with a clear fork. Guests will select their own piece. Afterwards, staff will tidy up and box up uncut leftovers.*



## Step 8. Choice of Late Night Snacks (Optional)

### LATE NIGHT SNACKS

*Revive your dancing guests with a delicious late night snack.*

*Pick a 2nd Late Night Snack for an additional \$1 per person!*

**POPCORN MACHINE** - CK Catering supplies the popcorn, the popcorn box, the popcorn machine, an attendant to pop the popcorn, all seasoning. (\$300.00 flat fee)

**WALKING TACOS** – bags of Frito's. Choice of pulled pork, chili or taco meat. Top with shredded lettuce, shredded cheese, tomato, sour cream, & salsa. (\$3.00)

**FLATBREAD PIZZAS** - Margherita, BBQ Chicken, Steak & Gorgonzola, & more! (pick 3) Grilled on site. (pictured) (\$3.75)



**HOT DOG STATION** - Choice of Chicago or Coney dog. (\$3.25)

- Chicago Style Hot Dog - All beef hot dog, poppy seed bun, yellow mustard, white onion, bright green sweet pickle relish, dill pickle spear, tomato wedges, sport peppers & celery salt.
- Coney Island Hot Dog - All beef hot dog, hot dog bun, yellow mustard, chili, white onion, & shredded cheese.



**CHARCUTERIE TRAY & CRACKER TRAY** - Assorted meats, cheeses, olives, & almonds. (pictured) (\$3.50)

**QUESADILLAS** – Chicken & cheese with guacamole & sour cream. (\$3.25)

**SUB SANDWICH** – Layered with assorted meats, cheeses, lettuce, tomato, & mayonnaise. Served with potato chips. (pictured) (\$3.25)



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**SLIDERS** – Seasoned ground beef, bleu cheese & grilled onions (pictured) (\$3.00)



**NACHO BAR** – Tortilla chips, seasoned ground beef, cheese, lettuce, tomato, sour cream, & salsa (\$3.00)

**ASIAN TAKE-OUT** – Lo Mein served in Chinese take-out boxes with chopsticks. (\$3.00)



**DONUTS AND CIDER BAR** – Fresh & local Apple Cider (most popular) Donuts or assorted flavors with a fun display. (pictured) (\$2.75)

**SOFT PRETZELS** – Soft pretzels, (3) toppings: (pick 3) Cheese Dipping Sauce, Jalapeno Cheese, Queso, Cinnamon Cream Cheese or Honey Mustard with a fun display. (pictured) (\$2.00)

**TOMATO BISQUE SHOOTERS & MINI GRILLED CHEESE** - Warm Tomato Bisque Shooters topped with a mini grilled (pepper jack) cheese. (pictured) (\$2.25)

**MILK & COOKIES SHOTS** – Chocolate Chip Cookies & Milk Shooters. (\$2.00)



**PULLED PORK SLIDERS** – Pretzel rolls & sweet pickles (pictured) (\$2.75)



**CHEESE TRAY & CRACKER TRAY** - International & domestic cheeses served with gourmet crackers. (\$2.25)

# TABLESCAPES

## LINENS



Included with your Package:

- 90x90 Table Linens: White, Ivory, Sandalwood, & Black
- Additional sizes available, optional upgrade
- Linen Napkins: 26 different colors



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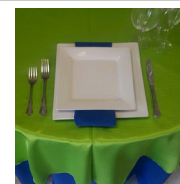
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## NAPKIN FOLDS & TABLE LINENS



**The Knot Fold** - Place the napkin...

- on top of the plate. (pictured)
- or on top of the table linen
- or horizontally at the top of the plate on the linen tablecloth.



**Wrap Around Fold** - Wrap the napkin...

- around the charger from top to bottom or left to right.
- or around the dinner plate from top to bottom or left to right. (pictured)



**House Fold** - Place the napkin...

- in the water glass. (pictured)



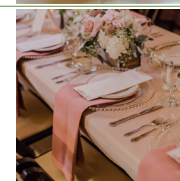
**Flat Fold** - Place the napkin...

- on top of the plate. (pictured)
- or under the forks.
- or on top of the table linen.
- or horizontally at the top of the plate on the tablecloth.



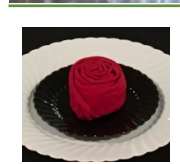
**Tent Fold** - Place the napkin...

- on top of the plate(s). (pictured)
- on top of the table linen.



**Tri-Fold** - Place the napkin...

- under the charger.
- or under the dinner plate
- or under the salad plate. (pictured)
- or on top of the table linen.



**Rose Fold** +\$1.00/person. Place the napkin...

- on top of the plate. (pictured)
- or on top of the table linen.



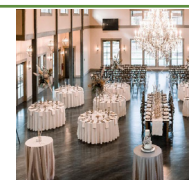
**Menu Fold** + \$.60/person. Place the napkin...

- on top of the plate. (pictured)
- or on top of the table linen.



**132 Round Linen**

- placed on a 30" or 36" round cocktail table.
- With no sash, the linen will fall neatly & puddle on the floor.
- Placed on 72" round table will neatly drape to the floor.
- Optional Upgrade +\$25.00 per linen.



**120 Round Linen**

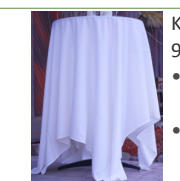
- When placed on a 30" or 36" round cocktail table:
- the linen drapes neatly to the floor.
- with a tied sash, the feet of the table will be seen.
- with no sash, the linen drapes to the floor.
- when placed on 60" round table, the linen drapes to the floor.
- Optional Upgrade +\$20.00 per linen.

- Sashes provided by couple. Min 3' long.
- Use sashes at venues where a continuous breeze occurs.



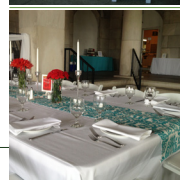
**90x90 (Square) Linen**

- When placed on a 60" round table:
- corners of the linen drapes to the floor.
- the sides of the linen, drape about 1/2 down the table.













**King/Captain/Square Tables** using 90x90 Linens.

- If 2-6' Tables are used, seat up to 3 people per side = 10-12 people.
- If 2-8' Tables are used, seat up to 4 people per side = 14-16 people.



- When placed on a 6' or 8' table, 2-90x90 linens are placed on each half of the table. The linen drapes to the floor on three sides.

## GLASSWARE • FLATWARE

	Stemmed Water Glass - included		1 pt Mason Jar as a Water Glass - included		1/2 pt Mason Jar as a Water Glass - included
	Wine Glass +\$.50/person		Champagne Glass +\$.50/person		
	Striped included		Rose included		Beaded +\$.15/piece
	Vintage +\$.25/piece		Gold (the couple will contact/rent Taylor Rental, Benton Harbor)		

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