Casual Wedding Package 2025

At CK Catering, we believe every wedding deserves exceptional care, no matter the budget.

Our **Casual Wedding Package** combines quality, attention to detail, and delicious food, all at an affordable price.

On your big day, our <u>Set-Up Team</u> arrives promptly as vendor access opens, setting up linens and arranging your selected dishware with precision.

About an hour before appetizers, our <u>Event Team</u> joins to oversee the celebration, staying through dessert to ensure everything goes smoothly.

As the event winds down, our <u>Linen</u> <u>Pick-Up Team</u> will clear tables and tidy up, removing any CK Catering items, like linens and the coffee station, before they depart.



Includes	
» Tablescapes	» Beverages
 Disposable Plates High-End Plastic (clear or white) Bamboo Plates Silverware - Stainless Steel Rose or Striped Pattern Glassware Stemmed Water Glass Mason Jar Champagne (+\$.50/person) Wine (+\$.50/person) 	 Water Service Water goblets, water carafes, ice, and spring water Wait staff sets water goblets on the tables Water carafes filled throughout dinner Wait staff clears water goblets after dinner Coffee Station 100 cup Regular Coffee Paper Disposable Cups Condiments
» Onsite Staff	» Linens
 Buffet Attendant Depending on the size and the difficulty of the meal, one or more Buffet Attendant(s) will be onhand. Wait Staff (1/50) Assist with Cake Cutting. Set-up and maintain appetizers, buffet, and beverages, such as coffee. 	 Table Linens (includes 90x90 white, ivory, sandalwood, & black). Additional sizes available (optional upgrade). (not included with all venues- dbl check w/CK Catering rep.) (26) Napkin Colors

Step 1. Choose Entree's

- Choose 1 entrée \$36.50/person
- Choose 2 entrée \$38.50/person
- Choose 3 entrée \$40.50/person
- + 6% sales tax + 10% Buffet service fee

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) with BBQ sauce Italian Sausage and Mostaccioli Baked Ham with Brown Sugar Glaze (GF) or Cherry Compote (GF) Pig Roast (GF) (+ \$3.50 per person) with BBQ sauce

Chicken

Chicken Imperial	Oven Baked Chicken Breast (GF)
Fettuccini Alfredo (add	Champagne Chicken
Chicken &/or Vegetables)	Chicken Marsala
Bone-In	Chicken Carbonara
 Fried Chicken 	

- Roasted (GF) Chicken (GF)
- BBQ Chicken (GF)

Vegan & Vegetarian

Autumn Gnocchi Tortellini Primavera Creamy Spinach Pasta Vegetable Lasagna Eggplant Parmesan with Marinara Tuscan Pasta with Pesto (can be made vegan) Southwest Quinoa with Portobelle Mushroom (GF) (vegan)

LISTED PRICING IS BASED ON 100+ ADULT GUESTS, IF LESS ADULTS THAN...

• (59-35 ADULTS), +CUSTOM PRICING

Custom Menus are available

upon request.

• (99-60 ADULTS) +\$2/PERSON

Beef



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 and Cheese Rice Pilaf (GF) Wild Rice Blend (GF)

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)
Roasted Broccoli & Carrots (GF)
Corn on the Cob with Butter (GF)
Maple Roasted Brussel Sprouts, Dried Cranberries, & Pecans (GF)
(+ \$.25 per person)

Additional Sides Start at + \$1.00 per person

Step 3. Choice of Bread

eef	Sides - Bread (Baked Fresh Daily) - Choose 1	
Baked Ziti with Meat Sauce Meatloaf	Assorted Dinner Rolls	
Swiss Steak Stuffed Green Peppers (GF)	 White and Wheat Rolls (included) 	
Roast Beef (GF) with Au Jus Stuffed Beef Rolls (+ \$.75 per person)	 add Garlic Cheddar Biscuits (+ \$.35 per person) 	
Lasagna	 Or add Cornbread Muffins (+ \$.35 per person) 	

ckcateringstaff@yahoo.com | melissa@ckcatering.biz | 269-849-0693

Step 4. Choice of Salad & Dressing(s)

Sides - Salads - Choose 1

Garden Salad

- (Pick up to 4 toppings)
- Tomato (GF)
- Assorted Peppers (GF)
- Carrot (GF)

Radish (GF)

Cucumber (GF)

Thousand Island (GF)

Honey Mustard (GF)

Vinegar & Oil (GF)

Bleu Cheese (GF)

*Most popular dressings

Crouton

Onion (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 Starting at +\$1.00 per person

Dressings - Choose Up to 3

- *Raspberry Vinaigrette (GF) -Italian (GF)
- *Ranch (GF)
- *Balsamic Vinaigrette (GF) –
- *Cider Vinaigrette (GF)
- Caesar (GF)
- Poppy Seed (GF)

 - French (GF)

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.





Step 6. Choose Beverages (Optional)

Beverages	Pick One	Pick Two +
Water	cost per person per beverage	
- Spring Water	\$.60	\$.45
- Cucumber Water	\$.60	\$.45
- Citrus Water (lemon &/or lime slices, or orange slices)	\$.60	\$.45
Lemonade	cost per person per beverage	
- Traditional Lemonade	\$.75	\$.60
- Blueberry Lemonade	\$.90	\$.75
- Strawberry Lemonade	\$.90	\$.75
Теа	cost per person per beverage	
- Iced Tea + condiments	\$.75	\$.60
- Sweet Tea	\$.75	\$.60
- Raspberry Tea	\$.75	\$.60
- Peach Tea	\$.75	\$.60
Punch	\$.60	\$.45
Cider hot or cold	\$.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).

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 TRIOS Includes display and set up.

- Choose 3 from A = \$4.95 per person
 Indivdual desserts served in your choice of ½ pint Mason Jars, Martini Glasses, Coupe Champagne Glasses, or Shooters.
- Choose 3 from B = \$3.25 per person





DESSERT TABLES Includes display and set up.

- Choose 3 from A & 2 from B = \$5.25 per person
- Choose 2 from A & 3 from B = \$4.75 per person

Group A - Desserts

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



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

CAKE CUTTING (Included) For our included cake cutting service, we'll take care of cutting and serving your dessert, whether it's cake, pies, or other sweets! Desserts will be arranged on clear acrylic plates, each with a clear fork, ready for guests to pick up from the dessert table and make their selection.

PLATED CAKE SERVICE (+\$2.00 per person with family-style or plated meal service). *Our 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 - \$3.50 per person or as marked

ICE CREAM SUNDAE BAR (popular) (*limited availability*) - Vanilla & Chocolate Ice Cream, Chocolate Syrup, Caramel, Whipped Cream, Maraschino Cherries, Heath Bar Bits, Sprinkles, Mini Chocolate Chips, M&M's, Oreo bits, Chocolate Chip Cookie Dough Pieces, & Strawberry Boba Popping Pearls.



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.

(limited availability. Due to open flame, this station is not available at all venues.)

CHEESECAKE STATION - (\$4.50 per person)



Plain 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.



Cheesecake in Martini Glasses

INCLUSIONS

Our dessert service includes everything needed for a smooth and elegant experience. Pricing covers the setup of your dessert station, including display items, clear acrylic plates, forks, and napkins. At the specified time, our team will cut the desserts and arrange individual servings on plates, allowing guests to easily make their selection from the dessert table. Afterward, our staff will tidy the area and box up any uncut leftovers, including the cake top if provided by your baker. If you'd like us to set up the dessert station in advance, just let us know—this is offered at no extra cost.

Group B - Desserts

- Milk Shots with Homemade Chocolate Chip Cookies
- Double Chocolate Brownies (Ghirardelli Chocolate)
- Lemon Bars
- Blondies
- Assorted Cookies (pick 3 flavors)
 - » chocolate chip
 - » snickerdoodles
 - » sugar cookie (plain or with M&M's)
- » peanut butter
- » oatmeal raisin
- » chocolate peanut butter or chocolate chip

Step 8. Choice of Late Night Snacks (Optional)

LATE NIGHT SNACKS

Take it to the next level and revive your dancing guests with a delicious late night snack. Pick a 2nd Late Night Snack for an additional \$1 per person!

CK Catering provides enough late-night snack for 75% of your total guest count. With this assumption, the listed price per person is at a discounted rate. The price per person is for your total guest count.

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)

PIZZAS - (pick 3) Cooked on site. (\$3.75)

- Margherita
- BBQ Chicken
- Steak & Gorgonzola
- Italian Sausage &/or Pepperoni
- Bacon, Mac and Cheese
- Greek Feta, Spinach, & Tomato
- Ham, Pineapple, & Jalapeno
- Prosciutto, Fig, & Arugula
- Chicken, Bacon, & Ranch

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)





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)

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)

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

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

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





TABLESCAPES

LINENS



8539

0995



DRESDEN BLUE

2228

CADET BLUE

2983

NAVY

2006

7597

7498

7979

VIOLET

8120

PURPLE

8871



KELLY GREEN 3221



SEAFOAM 3800



TEAL 3444



FOREST GREEN 3130

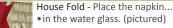
Included at many venues but not all:

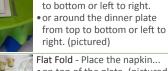
- 90x90 Table Linens: White, Ivory, Sandalwood, & Black
- Additional sizes available, optional upgrade Linen Napkins: 26 different colors

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.





napkin...

Flat Fold - Place the napkin... on top of the plate. (pictured) • or under the forks.

Wrap Around Fold - Wrap the

around the charger from top

 or on top of the table linen. • or horizontally at the top of the plate on the tablecloth.

Tri-Fold - Place the napkin...

or under the salad plate.

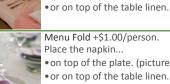
 under the charger. • or under the dinner plate

(pictured)





Rose Fold +\$1.00/person. Place the napkin... • on top of the plate. (pictured) • or on top of the table linen.



Menu Fold +\$1.00/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. Sash not included. 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.



- 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.

• 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.



- 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.



GLASSWARE • FLATWARE

