STRATHMORE

Culinary Arts

RECEPTION PACKAGES



We are thrilled you are considering Strathmore Culinary Arts to support your unique wedding vision. As no two couples are alike, we believe neither should your celebration, so the following is designed only as a start to the conversation.

We are excited to work with you to create your custom package

DELUXE

\$109

Choice of (3) Hors D'oeuvres

(2) Course Plated Dinner

Choice of (1) Salad

Choice of (3) Entrees

(2) Proteins and (1) Vegetarian Option
Paired With Choice of (2) Sides

Outside Cake Service

Beer & Deluxe Wine
Assorted Soft Beverages

1 Bartender

Choice of Deluxe Tablecloths

White or Black Napkins

House China, Glassware & Flatware

PREMIUM

\$139

Choice of (4) Hors D'oeuvres
(3) Entrée Dinner Buffet
Includes Choice of (1) Salad and (2) Sides

Includes Choice of (1) Salad and (2) Sides

(2) Course Plated Dinner

Choice of (1) Salad

Choice of (3) Entrees

(2) Proteins and (1) Vegetarian Option
Paired With Choice of (2) Sides

Outside Cake Service

Beer & Premium Wine
Premium Liquor, Signature Cocktail
Assorted Soft Beverages
Coffee Station
1 Bartender

Premium Linen
(Cotton Tablecloths and Napkins)
Choice of China
House Glassware & Flatware

SIGNATURE

\$159

Choice of (4) Hors D'oeuvres (3) Entrée Dinner Buffet

Includes Choice of (1) Salad and (2) Sides

(2) Course Plated Dinner

Choice of (1) Salad

Choice of (3) Entrees

(2) Proteins and (1) Vegetarian Option
Paired With Choice of (2) Sides

Outside Cake Service

Assorted Mini Desserts

Beer & Signature Wine Signature Liquor, Signature Cocktail Champagne Toast

> Assorted Soft Beverages Coffee Station

1 Bartender

Signature Linen (Upgraded Tablecloths) Choice of China

House Glassware & Flatware

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SAMPLE CATERING

HORS D'OEUVRES

Fresh Tomato Bruschetta, Balsamic Drizzle (Vegetarian)

Vegan Caponata Stars (Vegan)

"Deep Dish" Cheese Pizza Bites (Vegetarian)

Four Cheese Arancini Bites, Marinara (GF, Vegetarian)

Buffalo Chicken Spring Rolls, Ranch Dip

Thai Chicken Skewers, Coconut Curry Sauce (GF / Dairy Free)

Ginger Chicken Meatball Skewer (GF)

All Beef "Pigs" wrapped in Puff Pastry

Beef Satay, Horseradish Cream Sauce (GF)

Beef Empanada, Remoulade Sauce

Crab Rangoon

Shrimp & Vegetable Dumpling

Smoked Salmon with Crème Fraiche on Cucumber (GF)

BFVFRAGES

DELUXE

Assorted Beer, Deluxe Wine & Assorted Soft Beverages

PREMIUM

Tito's Vodka; Tanqueray Gin; Captain Morgan Rum; Bacardi Rum; Herradura Tequila; Johnnie Walker Red; Bulleit

Bourbon; Baltimore's Sagamore Whiskey

Custom Signature Cocktail

Assorted Beer, Premium Wine & Assorted Soft Beverages

SIGNATURE

Grey Goose Vodka; Hendricks Gin; Bacardi 10 Rum; Don Julio Tequila; Johnnie Walker Black; Woodford Reserve Bourbon; Crown Royal Whisky; Hennessy VS Cognac

Custom Signature Cocktail and Champagne Toast Assorted Beer, Signature Wine & Assorted Soft Beverages

Non Alcoholic Packages Also Available

SALADS

Served with Freshly Baked Bread & Butter

Farmer's Market Salad

Mixed Greens, Shaved Carrots, Cherry Tomatoes, Cucumber and Red Onion; Champagne Vinaigrette

Classic Caesar Salad

Hearts of Romaine, Garlic-Herb Croutons & Parmesan Cheese; Creamy Caesar Dressing

Heirloom Tomato Salad

Fresh Mozzarella, Red Onion, Micro Greens & Smoked Sea Salt; Basil-Balsamic Vinaigrette

ENTREES

Herb Chicken Breast, with choice of:

Lemon Basil Cream Sauce: Herbed Au Jus (GF): Caramelized Mushroom Medley; Creamy Leak Sauce

Half Cornish Game Hen, Caper Cream Sauce

Chef's Fresh Catch, Classic Beurre Blanc

Atlantic Salmon, Pineapple Salsa (GF)

Slow Braised Beef Short Rib, Pinot Noir Au Jus (GF) Grilled Cauliflower Steak with Gremolada (Vegan/GF)

Wild Mushroom Ravioli, Brown Butter Sauce (Vegetarian)

SIDES

Potato Soufle

Creamy Classic Risotto

Southern Style Green Beans

Sauteed Broccolini

Maple Whipped Sweet Potatoes Seasonal Vegetable Medley

LINEN

Deluxe Linen - Select Choice of Colors Premium Linen - Dozens of Cotton Color Options Signature Linen - Upgraded Linen Options



