



CATERING MENU

Farms, Barns and Backyards

— 2020 —

608.755.4123
www.besteventscatering.com

HORS D'OEUVRE



ALL PRICES LISTED APPLY TO TRAYS OF 50 PIECES MINIMUM, UNLESS OTHERWISE SPECIFIED

Warm Hors D'oeuvre

Apple and Chicken Sausage

With sweet onion chutney in a cheddar pastry. \$50.60

Bacon Wraps^{GF}

Water chestnuts, rumaki or pineapple. \$27.75

Deluxe Bacon Wraps^{GF}

Scallops or shrimp. \$55.50

Brie Cheese - 5.5 Lb Wheel^V

Plain or apricot glaze. \$77.80 each

Grilled Quesadillas

Made with chicken, beef or veggie filling. \$55.50

Meatballs

Choose from Barbecue, Sweet and Sour, Swedish, French Onion, Madeira, Spicy Cranberry Bbq, Garlic Sesame, Door County cherry or Roasted Red Pepper Orange. \$29.45

Miniature Quiche

Bite-sized portions. \$78.00

Mongolian Barbecue Shrimp

Wrapped with bacon. \$92.95

Prosciutto-Wrapped Shrimp^{GF}

With garlic dipping sauce. \$102.25

Pigs in a Blanket

Cocktail sausage in a puff pastry. \$45.65

Pot Stickers

With plum or sweet-and-sour sauce. \$42.35

Smoked Kielbasa

With mustard glaze. \$31.10

Spanakopita

\$65.95

Marbella Chicken Bites^{GF}

With boneless breast meat. \$77.50

Wontons

Wild mushroom, pork, shrimp or vegetable. With plum or sweet-and-sour sauce. \$69.25

Stuffed Chardonnay Mushroom Caps

Filled with cheese, sausage, spinach, seafood or vegetable cream. \$42.35

Skin on Chicken Wings

with your choice of sauce \$55.50

Steak Bites^{GF} ^{DF}

Delicious marinated and seasoned beef cubes. \$69.85

Individual Pizza Pies

Sausage and cheese topping. \$58.30

Mini Reubens

With 1,000 Island sauce. \$58.25

Hot Spinach Artichoke Dip

\$3.90 per person



Cold Hors D'oeuvre

Asparagus and French Boursin Cheese Tartlet^V

\$108.35

Deviled Eggs^V

Choose from traditional with parsley and radish, jalapeno bacon, buffalo, guacamole, or pimento cheese. \$44.50
One flavor per 50.

Cheese and Crackers -12" Tray^V

Five of each. Includes squeaky cheese curds. Serves 25-35 people. \$39.00

Cheese and Crackers-18" Tray^V

Five varieties of each. Includes squeaky cheese curds. Serves 55-65 people. \$72.00

Cheese and Sausage- 12" Tray

Serves 25-35 people. \$47.85

Cheese and Sausage - 18" Tray

Serves 55-65 people. \$80.85

Chocolate Dipped Strawberries^{GF} ^V

One dozen beautifully decadent treats. May-Sept: \$24.50 per dozen; Oct.-April: \$32.15 per dozen

BLT Stuff Cherry Tomatoes^{GF}

\$53.35

Cucumber Wheels^{GF}

With gravlax. \$74.80

Seasonal Fruit Wedges - 12" Tray

Serves 25-35 people. \$39.00

Seasonal Fruit Wedges - 18" Tray

Serves 55-65 people. \$72.00

Fruit Brochettes^{GF} ^V

Brochettes served on 6" skewers with sweet poppy seed dressing. \$69.85

Mini Sandwiches

Ham, beef or turkey on a dinner roll. \$50.00

Rolled Pistachio and Blue Cheese Cream Grapes.^{GF} ^V

\$22.50

Shrimp Cocktail^{DF}

Jumbo shrimp per piece served in a chilled bowl. Served with cocktail sauce and a lemon wedge. \$2.30 per piece

Cold Veggie Pizza^V

\$50.60

Ham and Pickle Pinwheels

\$35.75

Skewered Tortellini^V

Tortellini served on 6" skewers with golden Italian dressing. \$28.00

Smoked Lake Trout

Accompanied by cucumber sauce. \$19.75 per pound. No minimum (Serving suggestion 1-oz per person).

Smoked Whole Salmon

Accompanied by cucumber sauce. \$21.75 per pound. 8-lb minimum (Serving suggestion 1-oz per person).

Goat Cheese and Caramelized Onion Tart^V

\$52.80

Stuffed Salami Horns^{GF}

Filled with cheeses and olives. \$35.75

Taco Fiesta Platter

Accompanied by tortilla chips. \$44.00

Vegetables with Dip - 12" Tray

Six varieties. Serves 25-35 people. \$35.75

Vegetables with Dip - 18" Tray

Six varieties. Serves 55-65 people. \$68.75

^{GF} gluten free ^V vegetarian ^{DF} dairy free

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Great for Grazing

Mashed-Tini Station

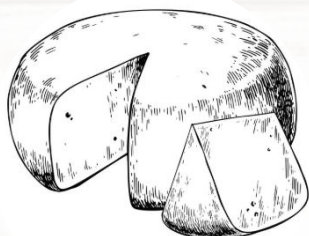
Delicious garlic mashed potatoes served with a variety of toppings including shredded cheese, bacon pieces, steamed broccoli, sour cream, gravy, chives, corn, crispy onion straws, butter, hot sauce and salt and pepper. \$5.75 per person (Minimum of 50 guests)

Chips and Salsa Bar

Includes classic salsa, pico de gallo, salsa verde and guacamole. \$2.50 per person (Minimum of 50 guests)

Wisconsin Award-Winning Cheese Display

Includes Havarti with dill, lace cheese, Muenster, Colby, Monterey Jack, saga blue cheese wheel, red waxed Gouda, baby Swiss, pepper, squeaky cheese curds bacon cheeses, marbled Co-Jack and aromatic Brick cheese served with assorted cocktail cracker baskets generously garnished with strawberries, grapes, orange wheels and other seasonal fresh fruits. \$7.95 per person (Minimum of 75 guests)



Build Your Own Bruschetta

Classic Bruschetta with toasted crostini and shredded parmesan on the side. \$3.25 per person (Minimum of 50 guests)

Hummus

Choose two of the following hummus flavors; Roasted Garlic, Jalapeno Cilantro, Chocolate, Roasted Red Pepper, Cool Ranch or Green Goddess. Served with grilled pita, carrots, celery sticks, crackers or pretzels. 4.25 per person.

Kabobs

EACH DELICIOUS KABOB IS SPIKED ON A 6" BAMBOO SKEWER. MINIMUM OF 25 SERVINGS EACH KIND.

Vegetable Satay

with Asian pesto. \$2.95 each

Teriyaki Beef or Chicken

with mushroom, onion, ginger and tomato. \$4.50 each

Antipasto

with Italian meats and cheese with roasted red pepper dip. \$3.95 each

Satay Bali Beef, Chicken or Pork

with green peppers, soy sauce and Indian seasonings. \$4.50 each

Hawaiian Beef, Ham or Chicken

with pineapple, water chestnut, green pepper and tomato. \$4.25 each

Tenderloin of Beef

with mushrooms, red onion, snow peas and ginger-soy glaze. \$4.95 each



Perfectly Passed

EASY TO GRAB APPS THAT ARE SERVED BY WAITSTAFF. ALL PRICES LISTED APPLY TO TRAYS OF 50 PIECES MINIMUM, UNLESS OTHERWISE SPECIFIED

Chili Lime Shrimp Bites with guacomole in a tortilla cup.....\$67.50

Caprese Skewers.....\$44.25

Spoonful Pulled Carolina Pork BBQ.....\$3.75 each

Spoonful Tenderloin Tips with Balsamic Glaze.....\$4.10 each

Cesar Salad Stuffed Endive Cup.....\$68.50

Crab Salad Endive Cup.....\$78.25

Potato Skins your choice of Loaded Traditional, Loaded Southwest or BBQ Pork.....\$58.00

The Chef's Carving Station

ALL CARVED MEATS INCLUDE A UNIFORMED CHEF, ALL APPROPRIATE CONDIMENTS AND ASSORTED MINI ROLLS.

Steamship Round of Beef

Minimum of 200 guests.
\$6.65 per person

Tenderloin of Beef

With wild-mushroom
bordelaise
\$8.40 per person

Carved Turkey Breast

Minimum of 75 guests
\$6.65 per person

Sirloin Round of Beef

\$6.65 per person

Spinach-Stuffed Steak Wheels

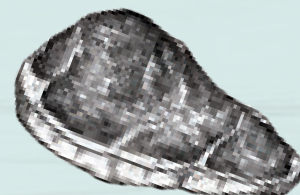
Minimum of 100 guests.
\$7.00 per person

Pork Loin

With apple chutney.
Minimum of 50 guests.
\$6.65 per person

Bourbon Glazed Ham

With honey-mustard sauce.
Minimum of 75 guests.
\$5.50 per person



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WAITED DINNER



ALL OF THE FOLLOWING WAITED DINNER ENTREES INCLUDE ASSORTED BASKET OF WHITE AND WHEAT ROLLS WITH BUTTER, REGULAR AND DECAFFEINATED COFFEE, HOT TEA AND MILK.

Starters and Sides



CHOICE OF ONE FIRST COURSE

Tossed Garden Harvest Salad

Includes three dressings on the side. Choose from French, Ranch, Italian, Balsamic Vinaigrette, Peppercorn Ranch, or 1,000 Island

Red White and Blue (+1.50)

Spinach topped with Strawberries, Blueberries and Feta Cheese with a Balsamic Vinaigrette

Summer Salad (+1.50)

Cucumber, Cranberries, Apples, and Pecans with a Poppyseed Dressing

CHOICE OF ONE STARCH

Roasted Whole or Cubed Red Jacket Potatoes

Skin-On Garlic Smashed Potatoes

Wild Rice

Individual Sweet Potato Souffle (+1.00)

Duchess Potatoes (+1.00)

CHOICE OF ONE VEGETABLE

Buttered Corn

Honey Glazed Carrot Strips

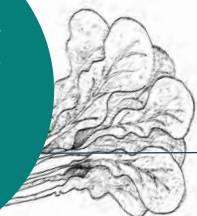
Mediterranean Mix Grilled with Olive Oil (+.95)

San Francisco Blend (Long stem green beans, orange and yellow carrots, red pepper, broccoli) (+.95)

Grilled Sweet Corn on the Cob (+.95)

Fresh Roasted Asparagus

ASK YOUR
EVENT PLANNER
ABOUT TURNING
ANY DINNER
INTO A FAMILY
STYLE MEAL!



Entrees

Oven Roasted Turkey Breast

A 6-oz boneless breast of turkey, slow-cooked in its natural juice and sauced with a turkey glaze.

\$18.35 per person

Sirloin Top Butt Filet

Fire-grilled for a succulent taste sensation. We top your filet with sautéed mushroom, garlic and chive flavor trio.

Topped with a demi glace sauce.

10 oz. \$24.00 per person.

14 oz. \$28.20 per person.

Chicken Roulades ^{GF}

Stuffed with pesto and topped with a roasted pepper marinara

\$18.35 per person

Dueling Kabobs ^{GF} ^{DF}

Served on a bed of seasoned rice and artfully arranged with peppers, onions and mushrooms. Your choice of any two 8-inch skewers: Grilled Marinated

Chicken Breast, Beef Tenderloin, or Pork

\$21.80 per person.

Hand-Stuffed Pork Chop

A delicious baked pork chop stuffed with sage dressing, topped with tarragon mushroom sauce, and garnished with hot apple slices or cranberry relish.

\$21.80 per person

Baked Cod Dinner

Prepared with your choice of style: New Brunswick with mushrooms, cheddar cheese and bacon; Bella Vista with fresh green peppers, onions and tomatoes; or Toscano with seasoned bread crumbs and Parmesan cheese.

\$19.50 per person

Hand Sliced Prime Rib of Beef ^{GF} ^{DF}

We crust and roast with seasonings that slowly bake into the meat and bring out the natural flavors and aroma.

8-oz \$22.95 per person

10-oz \$25.25 per person

12-oz \$27.50 per person

^{GF} gluten free ^V vegetarian ^{DF} dairy free

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Entrees



Beef Tenderloin Tips

Prime tenderloin with fresh mushrooms and pearl onions simmered in a hearty cabernet sauvignon wine sauce and served on buttered noodles.

\$21.80 per person

Traditional Italian Lasagna

With Italian beef and pork sausage, mozzarella cheese and hearty marinara.

\$18.35 per person

Chicken and Vegetable Lasagna

With a white cream sauce and red sauce dollop.

\$18.90 per person

Ricotta Stuffed Pasta Shells (V)

with spinach cream sauce or meatless marinara

\$18.35 per person

All American Yankee Pot Roast Dinner (GF) (DF)

Fall-off-the-bone pot roast that is a favorite since 1776! Seasoned with bay leaf and pepper corn and served with carrots, celery, and Idaho red potatoes.

\$20.65 per person

Grilled Salmon Filet (GF)

Gingerly grilled and served with your choice of citrus pineapple salsa with red peppers, lemon dill sauce, or grilled vegetables and herbs.

\$21.80 per person

Whole Roasted Pork Loin (GF) (DF)

Two generous hand sliced portions of loin that are oven-baked with a rosemary, pepper, and sea salt crust. Topped with roasted hot apples.

\$19.50 per person

Dinner Duets

Simply select any style stuffed chicken breast entrée, paired with any items listed below.

4-oz Grilled Tenderloin Filet.....	\$27.50
Tenderloin Medallion.....	\$25.90
Sliced Inside Round of Beef Bordelaise.....	\$25.25
4-oz Ham with Choice of Savory Sauce.....	\$24.00
½ Rack of Barbecue Pork Ribs.....	\$28.70
4-oz Sliced Pork Loin with Sauce.....	\$26.40

Stuffed Baked Chicken

Saltimbocca with Italian prosciutto, boursin cheese, fresh sage, and chardonnay sauce.

Cordon Bleu with ham, Swiss cheese, a light crumb crust, and savory sage vermouth Parmesan sauce.

Greek Isle with feta cheese, sun-dried tomatoes and thyme, and a robust pesto cream.

Southern Comfort a sinfully divine cheese filled breast with a crispy bacon, bourbon, and cider pan sauce.

Apple Orchard stuffed with diced green apples and goat cheese with a light cognac cream.

Venetian Florentine with orzo and a sautéed spinach sauce.

STUFFED BAKED CHICKEN

\$21.80 per person

Grilled Tenderloin Filet (GF) (DF)

A classically upscale entrée for discerning tastes using AAA beef tenderloin and served with a light au jus.

6-oz \$21.80 per person

8-oz \$24.00 per person

10-oz \$28.20 per person

Baked Herbed Chicken like Mom Makes (GF) (DF)

A family favorite... a two-piece dinner that is simply delicious \$16.00 per person, served with 4-oz ham slice \$18.35 per person, served with 4-oz sliced beef \$19.50 per person

Tuscan Chicken Francaise with Artichoke & Hearts of Palm

So elegant and still so affordable. We take hand-hammered chicken breast and lightly pan-sear it with an herbed flour crust that is then topped with artichokes, olives, and hearts of palm with garlic and virgin olive oil.

\$24.10 per person

Half Cornish Game Hen

Half of a game hen stuffed with a sage or corn bread stuffing and butter basted while in the oven

\$26.40 per person

Stuffed Portabello Mushroom (V)

with diced vegetables and cheese.

\$19.25 per person

(GF) gluten free (V) vegetarian (DF) dairy free



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DINNER BUFFET



ALL DINNERS INCLUDE DINNER ROLLS WITH BUTTER APPROPRIATE CONDIMENTS, REGULAR AND DECAFFEINATED COFFEE, TEA AND MILK. CHOOSE TWO VEGETABLES, TWO STARCHES, FOUR SALADS AND YOUR CHOICE OF ENTREES.

Sides

CHOICE OF FOUR SALADS

- Vegetables and Dill Dip
- Creamy Coleslaw
- Cucumber Salad
- Fresh Seasonal Fruits
- Macaroni Salad
- Pistachio Salad
- Italian Spiral Pasta (tri colored rotini, black olives, green olives, parmesan and vinegar and oil dressing)
- Marinated Vegetables
- Seven Layered Salad
- Black Bean Salad
- Macaroni Shrimp Salad
- Fruited Dream Salad
- Angel Hair Pasta Salad (angel hair, green olive, diced peppers, parmesan, diced tomato with vinegar and oil dressing)
- Marinated Cucumbers and Onions
- Herbed Tomato Salad (fresh chunked roma tomato, pesto, lemon juice, parmesan and red onion)
- Celery Root Slaw
- Tossed Salad *Counts as Two (iceberg, spring mix, cherry tomato sliced cucumber, shredded cabbage, shredded carrots and croutons on the side)



CHOICE OF TWO STARCHES

- Whipped Potatoes with Gravy
- Roasted Cauliflower
- Infused Mashed Potato
- Lemon Parmesan Brown Rice
- Curried Rice Palif
- Roasted Whole or Cubed Red Potatoes
- Honey Roasted Yukon Potato
- Balsamic Glazed Fingerling Potatoes
- Baked Sweet Potato with Maple Infused Sour Cream (+.95)

CHOICE OF TWO VEGETABLES

- San Francisco Vegetable Blend (green beans, carrots, yellow carrots, broccoli and red peppers)
- Buttered Corn
- Cilantro Carrots with Cumin Butter
- Charred Green Beans with Marinated Baby Onions
- Asparagus with Roasted Tomato (+.50)
- Hericot Vert with Bacon(+.50)
- Roasted Root Vegetables
- Bok Choy with Shiitakes(+.95)
- Green Beans Almondine

Entrees

TWO-ENTREE

\$21.80 (2 OF A)
\$22.15 per person (1 OF A, 1 OF B)
\$23.30 per person (2 OF B)

THREE-ENTREE BUFFET

\$23.50 per person (2 OF A, 1 OF B)
\$25.25 per person (1 OF A, 2 OF B)
\$26.40 per person (3 of B)

FOUR-ENTREE BUFFET

\$26.40 per person (2 OF A, 2 OF B)
\$26.75 per person (4 of B)

ANY B OPTION CAN BE UPGRADED
FOR AN ADDITIONAL \$2.00

COLUMN A

Baked Herbed Chicken (GF) (DF)
Skin on and bone in roasted chicken

Salisbury Steak with Mushrooms
Lean beef patty, dredged and pan seared with a Mushroom Gravy

Beef Tips with Mushrooms and Noodles

Barbecue Chicken (GF) (DF)
bone in chicken with a sweet and smokey barbecue sauce

Vegetables Stir Fry (DF)
Peas, onion and peppers with Teriyaki. Choice of tofu or chicken

Santa Fe Marinated Chicken (GF)
boneless chicken with chipotle cream sauce

Marinated Chicken Thighs
with a basil and baby bella pinot grigio reduction



**MORE CHOICES ON
THE NEXT PAGE!**

(GF) gluten free (V) vegetarian (DF) dairy free

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COLUMN B

Roasted Pork Loin

with your choice of tarragon pork gravy, hot apples or a bechamel

Ricotta Stuffed Pasta Shells (V)

with spinach cream sauce or a meatless marinara

Sliced Inside Round of Beef with Gravy

Chicken Cordon Bleu

Chicken stuffed with ham and cheese, coated with crunchy golden breadcrumbs topped with a chardonnay cream

Barbecue Ribs (GF)

Chicken Provencal

Seared chicken medallion sauteed with sundried tomatoes, artichoke hearts, roasted peppers and black olive

Roasted Sirloin of Beef

with horseradish cream and bernaise

Grilled Salmon

with your choice of lemon dill or teriyaki

Oregano Airline Chicken Breast (GF) (DF)

with avocado, tomato and sweet onion relish

Sliced Flank Steak

your choice of teriyaki, merlot marinade, churrasco, blackened or chef's signature dry rub served with garlic aioli mustard horseradish, chimichurri or black peppercorn demi glaze



Wisconsin Fish Fry

INCLUDES ALL OF THE FOLLOWING

Baked Cod Scampi
Beer Battered Cod
Baked Herbed Chicken
Tartar Sauce
Lemon Wedges
Chunky Homemade Coleslaw
One Vegetable Choice
Two Potato Choices
Dinner Rolls & Butter

WISCONSIN FISH FRY

\$18.35 per person

*This option is fried on site and is subject to location

(GF) gluten free (V) vegetarian (DF) dairy free



UPGRADES

Prime Rib Au Jus (+2.00) (GF)

with mushroom caps

Pepper Crusted Pork Tenderloin

with black cherry port reduction

Braised Boneless Beef Short Rib

Sous vide to perfection in a Demi Glace Reduction

Mahi Mahi (+1.00)

with saffron, fennel and tomato relish

Merlot Marinated Beef Tenderloin Medallions

(2-2oz slices per person) with blueberry cream

Cod New Brunswick or Bella Vista

Catalan Chickpea and Spinach Meatballs (V)

with Romesco Sauce, an intriguing blend of roasted peppers, heirloom tomatoes, hazelnuts, toasted garlic and smoked paprika

Children's Menu

INCLUDES CHOICE OF DIPPING SAUCE (RANCH, KETCHUP, BBQ OR HONEY MUSTARD) AND MILK.

CHOICE OF ONE COLD SIDE

-Mandarin Oranges
-Apple Slices
-Fresh Fruit Salad
-Applesauce
-Go-gurt
-Individual Goldfish Crackers
-Jello Cup
-Cottage Cheese

CHOICE OF ONE HOT SIDE

-Mashed Potatoes with Gravy
-Macaroni and Cheese
-Buttered Corn
-Honey Glazed Carrots
-Tater Tots
-Mixed Vegetables

CHOICE OF ONE ENTREE

(3) Baked Chicken Strips
(3) Grilled Chicken Strips (GF) (DF)
Individual Cheese Pizza (V)
Macaroni & Cheese (V)
Mostaccoli with Red Sauce (add Meatballs +.50)
(2) Burger Sliders with Cheese

CHILDREN'S MENU

\$15.25 per child

*Children's meals are waited only

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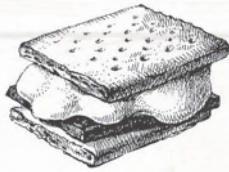
DESSERTS

S'mores Bar

ARRIVES COMPLETE WITH SKEWERS AND FLAME BAR

Includes:

Original Hersheys Chocolate Bars
Cookies N Cream Hersheys Bar
Cinnamon, Chocolate and Regular Graham Crackers
Regular & Strawberry Marshmallows



S'MORES BAR
\$5.95 per person

Donut Wall

Rent our Donut Wall equipped with 50 pegs.
Fill it up with the donuts of your choice!

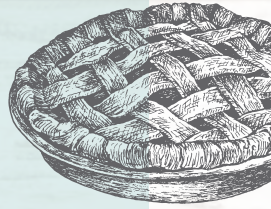


DONUT WALL RENTAL
\$65.00

Sweetie Pies

3 INCH INDIVIDUAL PIES. YOUR CHOICE OF:

Blackberry
Cherry
Blueberry
Apple
Pumpkin
Pecan



INDIVIDUAL SIZED PIES \$2.50 Each
FULL SIZED PIES \$17.45 Each

Mason Jar Trifles

SERVED IN 4 OZ MASON JARS.

MINIMUM OF 25 SERVINGS OF EACH KIND

YOUR CHOICE OF:

Tarimisu
Strawberry Shortcake
Pomegranate and Blueberry
Tapioca and Tropical Fruit
Chocolate Silk and Fresh Strawberries
Dark Chocolate and Raspberry

MASON JAR TRIFLES
\$3.95 Each

Popcorn Bar

INCLUDES ALL OF THE FOLLOWING

Butter Popcorn
Caramel Corn
Cheddar Popcorn

*additional toppings available

POPCORN BAR

\$2.25 per person
(average 4 oz per person)



Looking for more menu options?

CALL US TODAY TO DISCUSS CUSTOM MENU ITEMS! 755-4123 x399

If full-service staff is to remain on site during your function, add an additional 22% service charge. Any item requiring a return trip for pick-up will be assessed a pick-up fee. Any order placed with less than a 24-hour notice will be charged a \$10.00 or 10% surcharge (whichever is greater). All menu prices do not include Wisconsin state tax (5.5%) or service charge (22%) (Where applicable). Prices above are for "A la Carte" purchases or as additions to other menus.

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RENTALS



Table Linens and Accesories

priced for (\$pickup) or \$drop off

60" x 120" Rectangular (covers 6' and 8' banquet tables)

90" x 156" Rectangular (covers 8' banquet tables to floor)

POLYESTER

60" x 120" Rectangular (\$9.95) \$12.95

90" x 156" Rectangular (\$14.95) \$16.95

Polyester Linens Available in: White, Ivory, Beige, Camel, Khaki, Maize, Lemon, Goldenrod, Gold, Peach, Coral, Watermelon, Pumpkin, Orange, Burnt Orange, Copper, Terra Cotta, Olive, Canteen, Brown, Light Olive, Clover, Celadon, Seamist, Mint, Lime, Kelly, Moss, Hunter, Forest, Aqua, Turquoise, Jade, Teal, Light Blue, Powder Blue, Slate, Periwinkle, Royal, Dark Blue, Navy, Light Pink, Pink, Dusty Rose, Mauve, Fuchsia, Hot Pink, Raspberry, Ruby, Burgundy, Red, Cherry Red, Lilac, Amethyst, Claret, Plum, Purple, Eggplant, Grey, Charcoal, Black, Neon Green, Neon Yellow, Neon Tangerine, Neon Orange and Neon Pink



LAMOUR MATTE SATIN

90" x 156" (19.95) \$22.95

Lamour Matte Satin Available in: White, Ivory, Sand, Maize, Lemon, Citron, Curry, Camel, Wheat, Gold, Copper, Stone, Brown, Black, Silver, Red, Ruby, Burgundy, Eggplant, Peach, Blush, Mauve, Taupe, Rose, Light Pink, Pink, Lilac, Orchid, Wisteria, Grape, Violet, Purple, Magenta, Hot Pink, Fiesta, Coral, Orange, Tangerine, Mint, Sage, Light Olive, Moss, Apple, Shamrock, Hunter, Lagoon, Aqua, Teal, Navy, Cobalt, Royal, Turquoise, Jewel, Azure, Periwinkle, Storm, Light Blue

POLY SATIN

90" x 156" (\$16.95) 20.95

Poly Satin Linens Available in: White, Ivory, Peach, Gold, Copper, Brown, Pink, Hot Pink, Red, Burgundy, Lilac, Purple, Plum, Hunter, Teal, Royal, Navy, Silvery and Black

LACE

60" x 120" Rectangular \$18.95

90" x 156" Rectangular \$20.95

White or Ivory

CHAIR TIES

4" x 108" Polyester Chair Tie (\$.95) \$1.25

4" x 108" Pintuck Chair Tie (\$1.50) \$1.95

4" x 108" Satin Chair Tie (\$1.50) \$1.95

4" x 108" Iridescent Crush Chair Tie (\$1.70) \$2.25

4" x 108" Faux Burlap Chair Tie (\$1.80) \$2.35

4" x 108" Lace Chair Ties (\$1.75) \$2.30

4" x 108" Chevron (\$2.00) \$2.50

****NOTE:** Chair Ties may also be used for table runners to give a thin tabletop fabric look.



SEQUINED GLIMMER

90" x 156" \$112.50

Glimmer Sequins Available in Silver, Mist, Blush, Charcoal, Gold, Bronze, Nude, Violet, Royal, Turquoise, Midnight, Crimson, Black and White



FAUX BURLAP

90" x 156" \$36.00



GINGHAM

60"x120" (\$10.25) \$12.95

Red, Hunter, Maize, Royal, and Black



TABLE RUNNERS

13" x 120" Polyester (\$4.95) \$5.95

13" x 120" Pintuck (\$5.95) \$6.95

13" x 120" Satin (\$5.95) \$6.95

13" x 120" Iridescent Crush (\$6.25) \$7.25

13" x 120" Lace (\$6.25) \$7.25

13" x 120" Faux Burlap (\$6.25) \$7.25

13" x 120" Chevron (\$7.00) \$9.00

13" x 120" Matte (\$6.95) \$8.95

14" x 120" Organza (\$6.95) \$7.95

Purple, Silver and Gold SEQUIN Table Runner (\$10.95) \$11.95

Silver Diamond Bling Table Runner (\$10.95) \$11.95

**Red Rosette
Pink Rosette
Champagne Rosette
SATIN Table Runner (\$8.00) \$11.00**

NAPKINS

20" x 20" Polyester (\$.70) \$.95

20" x 20" Pintuck (\$1.10) \$1.45

20" x 20" Satin (\$1.10) \$1.45

20" x 20" Iridescent Crush (\$1.25) \$1.65

20" x 20" Faux Burlap (\$1.35) \$1.75

20" x 20" Polyester Check/Gingham (available in Red, Hunter, Maize, Royal & Black) (\$1.30) \$1.70

Farm Dishtowel Napkins \$1.25 each

20" x 20" Specialty Themed Napkins (example: Tie Dye, Jungle, Etc...) Call for Rental Rate

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Table Service

CHARGERS



Charger Plates
available in
27 colors!
\$1.95 each

Rattan
Charger Plates
\$2.95 each



VOTIVES

Votives with 8 hour candle
available in a variety of
shapes and sizes.

\$3.95 for a set of three.

CUPS AND CANDLE

\$1.95 for a set of three.

GLASS CUPS ONLY



GLASSWARE

10.5oz	Ice Water Glass	.55
7.5 oz	Wine Glass	.50
5 oz	Fluted Champagne Glass	.65
8 oz	Cocktail Lo-ball Glass	.40
10 oz	Cocktail Hi-ball Glass	.45
9 oz	Pilsner Glasses	.65
15 oz	Margarita Glass	.70
7 oz	Irish Coffee Mug	.40
12 oz	Old Fashioned Sundae Glass	.55
9"	Shallow Banana Split Boat	.60
5 oz	Punch Cups	.30
5 oz	Martini Glass	.65
2 oz	Cordial Glass	.30



1 Liter Water
Carafe
\$1.95 each



Mason Jar
with handle
\$.85 each

CASSANDRA



Dinner China Service -

Plate Setting

includes 10 1/2" Dinner Plate, 7 1/2"
Salad Plate, Coffee Cup and Saucer, Fork,
Knife, Spoon. Steak Knife if applicable.
(Ice Water Glass and Dessert Plate
Additional)

\$2.95 per person

Limited China Service -

Place Setting

includes 10 1/2" Dinner Plate, Fork, Knife,
Spoon. All cups and smaller plates will be
paper or plastic. Styrofoam upgrades are
available upon request. (Ice Water Glass
and Dessert Plate Additional)

\$2.10 per person

hors d'oeuvres Service -

Place Setting

includes 7 1/2" Plates, Forks in baskets,
Cocktail Picks in Wine Glasses, & Cocktail
Napkins

\$1.65 per person

CASSANDRA SEPARATES

10 1/2" Dinner Plate	.50
7 1/2" Salad Plate	.45
8 3/4" Soup Bowl	.60
9" Vegetable Bowl	.90
12" Platter	.80
6 1/4" Dessert Plate	.45
Sugar Bowl	.80
Creamer	.80
Coffee Cup 8oz	.45
Coffee Saucer	.40

FLATWARE

with design

Fork, Knife or Spoon	.40 each
Steak Knives	.45 each

HIGH CHAIR

\$8.00 each



VINTAGE MISMATCHED



Dinner China Service -

Mismatched Plate Setting

includes Dinner Plate, Salad Plate, Coffee
Cup and Saucer, Fork, Knife, Spoon. Steak
Knife if applicable. (Ice Water Glass and
Dessert Plate Additional)

\$3.95 per person

Limited China Service -

Place Setting

includes Dinner Plate, Fork, Knife, Spoon.
All cups and smaller plates will be paper or
plastic. Styrofoam upgrades are available
upon request. (Ice Water Glass and
Dessert Plate Additional)

\$2.80 per person

hors d'oeuvres Service -

Place Setting

includes Appetizer Plates, Forks in baskets,
Cocktail Picks in Wine Glasses, Cocktail
Napkins

\$2.25 per person

VINTAGE SEPARATES

-MISMATCHED SIZES VARY-

Dinner Plate	.60
Salad Plate	.55
Dessert Plate	.55
Coffee Cup	.45
Coffee Saucer	.40

TABLE NUMBERS



Ask one of our event planners about our
table number and place card options!

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Floral



FRESH FLORAL

Floral & Greens Garland
(Approx. 10 Ft) \$95.00/Rental

We also offer custom Centerpieces, Bouquets, Boutonnieres, Corsages...the options are endless! Ask your event planner for a pricing estimate.

Make an Entrance



DRAPING

Custom drapping at entrance \$175.00



TENTING

20x20 Frame Tent \$450.00



SWEETHEART TABLES

Let us help you create a romantic seating arrangement!

Add a Unique Touch



VINTAGE ITEMS

From dressers to books to suitcases, we have a large selection of unique vintage items. Ask your event planner for more information!



POPCORN MACHINE

Antique popcorn machine
(red with wheels) \$95.00



LIGHT POST

Lamp Post Lighting
perfect for any event
indoor, tented or outdoor
\$75.00

...it doesn't end there!

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DELIVERY FEE: \$42.50, NEXT DAY PICKUP: \$42.50, LATE NIGHT PICKUP: \$72.00

RENTAL PRICE + 8% LABOR FEE



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