



GOLDEN CATERINGS

WWW.GOLDENCATERINGS.COM

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THE WEDDING PACKAGE



\$500 BASE RATE.

BASED ON 50 PEOPLE. \$2.50 PER PERSON ABOVE 50.

INCLUDES REAL LOOK DISPOSABLE SILVERWARE ROLLED IN A PAPER NAPKIN, REAL LOOK PLASTIC DINNER PLATE, REAL LOOK PLASTIC SALAD PLATE, PEBBLED GLASS BEVERAGE CONTAINERS WITH ICED TEA, SWEET TEA AND WATER, STAINLESS STEEL COFFEE URNS WITH REGULAR AND DECAFFEINATED COFFEE, CLEAR PLASTIC CUPS FOR THE COLD BEVERAGES AND REAL LOOK PLASTIC COFFEE CUPS. INCLUDES STAINLESS STEEL ROLL TOP CHAFING DISHES, BLACK TABLE SKIRTS AND TABLE CLOTHES FOR THE BUFFET AND BEVERAGE TABLES.

DELIVERY AND 2 MEMBERS OF OUR STAFF TO SET UP THE BUFFET, MAINTAIN THE BUFFET AREA AND BREAK DOWN AND CLEAN UP THE BUFFET AREA.

WE ALLOT UP TO 3 HOURS FROM THE SCHEDULED START TIME UNTIL WE BREAK EVERYTHING DOWN AND LEAVE.

AS EACH RECEPTION IS DIFFERENT, FOOD AND BEVERAGES ARE ADDITIONAL AND ARE PRICED ON AN INDIVIDUAL BASIS.

THE FOLLOWING MENUS YOU WILL FIND OUR BARBECUE MENU, OUR INTERNATIONAL MENU, OUR BANQUET MENU, AND OUR BUILD YOUR OWN MENU. THESE ARE OUR STANDARD WEDDING MENUS, BUT IF YOU WOULD LIKE SOMETHING THAT WE DO NOT OFFER ON THESE MENUS, WE CAN CREATE A CUSTOM MENU TAILORED TO FIT YOUR NEEDS.

THE QUICKEST AND EASIEST WAY TO GET THINGS STARTED IS TO MAKE YOUR MENU SELECTIONS, EMAIL US WITH YOUR MENU SELECTIONS, DATE OF RECEPTION, THE TIME YOU WANT TO START EATING, THE EXACT ADDRESS OF THE VENUE, AND YOUR ESTIMATED GUEST ATTENDANCE.

WE CAN ALSO SCHEDULE A FREE CONSULTATION BY PHONE.

ONCE WE HAVE THE NEEDED INFORMATION, WE WILL PUT A QUOTE TOGETHER SHOWING THE CHARGES, SERVICES, TAXES, AND TOTAL AMOUNT DUE.

WE CAN ALSO SCHEDULE A TASTING. WE DO CHARGE A \$25 PER PLATE FEE. IF YOU BOOK YOUR EVENT WITH US, THE TASTING FEE'S WILL BE DEDUCTED FROM THE TOTAL AMOUNT DUE.

WE LOOK FORWARD TO HEARING BACK FROM YOU AND HOPE YOU WILL GIVE GOLDEN CATERINGS THE OPPORTUNITY TO BE A PART OF YOUR SPECIAL DAY.

BEST REGARDS



International Cuisine

Italian

Pasta Bar. with penne pasta, sliced chicken breast, Italian sausage, red sauce, Alfredo sauce, Antigua vegetable medley, roasted red potatoes, Caesar Salad, garlic bread and choice of dessert.

Taste of Italy with chicken parmesan, beef lasagna and fettucine alfredo, all prepared by our chef, served with roasted red potatoes, Italian vegetable medley, garlic bread, Caesar Salad, and choice of dessert.

Asian Cuisine

Oriental Express with chicken stir fry, beef stir fry, sweet n sour chicken, white rice, fried rice, vegetable spring rolls, and salad greens with Asian dressing and choice of dessert.

South of the Border

Taco Bar with seasoned ground beef, soft and crunchy taco shells, Spanish rice, refried beans, tortilla chips, queso dip, salsa, diced onions, diced tomatoes, shredded lettuce, shredded cheese, sour cream, and choice of dessert.

The Fiesta with enchiladas, tamales, seasoned ground beef, soft and crunchy taco shells, Spanish rice, refried beans, tortilla chips, queso dip, salsa, diced onions, diced tomatoes, shredded lettuce, shredded cheese, sour cream, and choice of dessert

Ozark Barbecue

The Meats

All the meats are slow smoked by our pit master with hardwood harvested right here the Ozark Mountains. Barbecue the way it is meant to be.

Pulled Pork. Pork butt rubbed with the chef's own blend of seasonings and slow hardwood smoked

Spareribs. Pork ribs rubbed with the chef's own blend of seasonings and slow hardwood smoked. (11-13 ribs per rack)

Assorted Chicken. Whole Chicken cut into pieces, rubbed with the chef's own blend of seasonings, then roasted to perfection.

Sliced Brisket. Beef Brisket rubbed with the chef's own blend of seasonings and slow hardwood smoked.

Smoked Sausage. Slow hardwood smoked sausages

The Sides

Baked Beans. Chopped bacon, onions, brown sugar, and the chef's secret sauce, slow baked to perfection.

Potato Salad. Diced red potatoes and garden veggies mixed with a creamy yellow dressing.

Cole Slaw. Shredded twin colors of cabbage with slivered carrots tossed with a creamy homemade Cole slaw dressing.

Corn on the cob. Sweet corn Cobbett's boiled to perfection.

Fresh Baked Rolls

Banquet Buffet

Buffet includes real mashed potatoes, roasted red potatoes, seasonal vegetable medley, seasoned whole green beans, fresh baked rolls, fresh cut garden salad. Plus, two entrée selections below.

Roasted Cornish Hen. Seasoned with the chef's blend of herbs and seasonings and oven roasted to perfection.

Chicken Alfredo. Tender and juicy strips of chicken breast tossed with linguine and the chef's alfredo sauce.

Burgundy Beef Tips. Choice cuts of beef, slow simmered with garlic, onions, mushrooms, and burgundy wine to create a hearty brown sauce topped with fresh chopped tomatoes and green onions.

Roast of Sirloin Seasoned and slow roasted to a medium doneness, sliced and served in its own juices.

Pork Chop. Thick cut, grilled and glazed with a blackberry wine sauce.

Pork Port Portabella. Marinated for 24 hours, slow roasted, sliced tender and juicy, served on a bed of marinated and grilled portabella mushrooms covered with a savory port wine sauce.

Baked Pollok. 5-7-ounce filet seasoned with, lemon juice, butter, white wine, garlic, onions, black olives, diced tomatoes, and parmesan cheese. Oven baked to flaky perfection.

Chicken Chardonnay. Tender boneless skinless chicken breast, oven roasted and covered with a delightful chardonnay mushroom cream sauce.

Chicken Parmesan. Boneless chicken breast breaded in a blend of seasoning and aged parmesan cheese. Covered in a tangy red sauce and topped with mozzarella cheese.

Build Your Own Menu

Here you pick the items and servings of each item you would like.

The following is a serving size guide to help you.

Salad = 12-ounce bowl

Vegetable = 4 ounce

Entrée = 5.3 ounce

Yeast Roll = 1 each

Starch = 4 ounce

Salad Selections

Garden Salad. Spring mix and fresh cut romaine tossed with tomatoes, cucumbers, and shredded carrots. Served with croutons and choice of Italian and ranch dressing.

Caesar Salad. Crisp fresh cut romaine tossed with aged parmesan cheese, croutons, and Caesar dressing.

Spinach Salad. Fresh spinach leaves are tossed with bacon, mushroom, eggs, tomato and sprouts with a tomato and sweet onion vinaigrette.

Fruit Salad. Spring mix and fresh cut romaine tossed with fresh cut strawberries, mandarin oranges, chopped pecans and crumbled feta cheese. Served with choice of raspberry vinaigrette, Italian or ranch dressings.

Entrée Selection

Pot Roast & Veggies. Six ounces of fresh cut beef, slow cooked and served with red potatoes, carrots, onions, and celery.

Ma's Meat Loaf. Six ounce serving made fresh with our chef's recipe of seasonings and vegetables. Topped with a tangy tomato sauce.

Pan Fried Chicken. One piece per person, breaded with seasoned flour deep fried golden brown.

Baked Tilapia. 5-7-ounce filet seasoned with lemon, butter and paprika.

Swiss Steak. Six ounce cut of beef dredged with seasoned flour, pan fried then oven baked with green peppers, onions, and tomatoes.

Pit Ham. Six ounces' honey glazed, oven baked, sliced, and served in its own juices.

Chicken Alfredo. Strips of chicken breast, pan seared and prepared with the chef's creamy alfredo sauce, served with fettucine.

Chicken Parmesan. Breaded Chicken breast covered with a tangy red sauce and aged parmesan cheese.

Spaghetti & Meat Balls. Fresh baked meatballs served with a tangy red sauce and buttered spaghetti.

Beef Tips. A six-ounce serving of hand cut beef, cubed, and slow simmered with garlic, onions, and mushrooms in a hearty brown sauce, topped with green onions and diced tomatoes.

Bourbon Chicken. Six ounces of chicken, cut into strips, marinated in teriyaki and bourbon seasoning. Oven baked and served with white rice.

Baked Chicken. One piece per person, seasoned and baked tender and juicy.

Oven Roasted Turkey. Six ounces of breast and thigh meat, netted, basted and oven roasted to juicy perfection, sliced, and topped with poultry gravy.

Country Fried Chicken. Breaded chicken breast, deep fried and covered in country gravy.

Beef Stir Fry. Strips of beef, pan seared and tossed with a crisp oriental blend of vegetables and glazed with teriyaki.

Chicken Stir Fry. Strips chicken pan seared and tossed with a crisp oriental blend of vegetables and glazed with teriyaki.

Starch Selections

Mashed Potatoes. Real potatoes mashed with sour cream, butter, milk, salt, and pepper.

Macaroni & Cheese. Macaroni baked in a creamy cheese sauce.

Roasted Red Potatoes. Seasoned with the chef's own blend then oven roasted to a crispy golden brown.

Baked Potatoes. Served with butter and sour cream.

Rice Pilaf. Tender white rice prepared with the chef's own blend of seasonings.

Boiled Red Potatoes. Boiled with butter, seasoning and parsley.

Vegetable Selections

Sweet Corn. Sweet corn with butter and seasonings.

Green Beans. Cut green beans, seasoned with country seasonings and bacon drippings.

Carrots. Baby carrots glazed with brown sugar and butter.

Sweet Peas. Green peas with sugar and butter.

Turnip greens. Seasoned with ham, garlic, salt, pepper, and bacon drippings.

Pinto Beans. Slow simmered with onions, ham, and special seasonings.

Fresh Baked Yeast Rolls