



# WEDDING PACKAGES

# **CONGRATULATIONS!**

**THANK YOU FOR CONSIDERING O'MALLEY'S CATERING. YOU WILL FIND ALL OF OUR WEDDING MENUS WITHIN THIS PACKAGE. ALTHOUGH THESE MENUS ARE TRIED, TESTED AND TRUE, WE WOULD BE MORE THAN HAPPY TO EXPLORE CHANGES OR MODIFICATIONS, TO ENSURE THAT YOU ARE COMPLETELY SATISFIED. THE FOLLOWING IS A LIST OF ITEMS THAT IS INCLUDED WITH ALL OF OUR PACKAGES:**

CHINA, FLATWARE AND TABLE GLASSWARE

GUEST LINENS FOR TABLES  
IN BLACK, WHITE OR IVORY (LAP-LENGTH)

CHOICE OF LINEN NAPKIN COLORS

FLOOR LENGTH LINENS FOR HEAD TABLE, FOOD STATIONS, GIFT, CAKE, AND  
SIGNING TABLES

COMPLETE SETUP OF FOOD SERVICES

STAFFING SERVICE UNTIL THE COMPLETION OF DINNER

FRESHLY BAKED DINNER ROLLS AND BUTTER

COFFEE AND TEA SERVICE

# SILVER BUFFET

MINIMUM OF 100 GUESTS

## COCKTAIL HOUR

### TRAY PASSED HORS D'OEUVRES

MINI BEEF WELLINGTON, SPANAKOPITA, SPRING ROLLS, GRILLED SAUSAGE

## DINNER BUFFET

### SALADS

TOSSED SALAD  
CAESAR SALAD

### CARVING

SEA SALT & PEPPERCORN CRUSTED INSIDE ROUND OF BEEF WITH RED WINE  
REDUCTION

### ENTRÉE

(CHOOSE TWO)

PORTUGUESE CHICKEN – GRILLED BONELESS SKINLESS CHICKEN BREAST WITH A PERI  
PERI SAUCE.

“FLORENTINE” CHICKEN – PAN-SEARED CHICKEN BREAST WITH A SPINACH AND  
PARMESAN CREAM SAUCE

CHICKEN MARSALA - BONELESS SKINLESS BREAST, MUSHROOMS AND MARSALA WINE  
SAUCE

CHICKEN PARMESAN – PANKO BREADED CHICKEN BREAST TOPPED WITH TOMATO SAUCE  
AND MOZZARELLA

GRILLED PORK LOIN - MEDALLIONS OF PORK LOIN WITH CRANBERRY-PEAR CHUTNEY

BACON WRAPPED PORK SOUVLAKI - SKEWERED PORK TENDERLOIN WRAPPED IN  
BACON AND SERVED WITH CHIPOTLE TZATZIKI SAUCE

LOBSTER CAKES – PAN-SEARED AND SERVED WITH A ROASTED RED PEPPER SAUCE

OVEN-BAKED SALMON - LEMON, CAPER AND DILL CREAM SAUCE

### SIDES

(CHOOSE THREE)

CHEESE TORTELLINI ROSE

PENNE MARINARA

VEGETABLE LASAGNA

RICE PILAF

ROASTED RED SKIN POTATOES

MASHED POTATOES

SCALLOPED POTATOES

MEDLEY OF VEGETABLES

BALSAMIC ROASTED VEGETABLES

OVEN BAKED CAULIFLOWER

### DESSERT

ASSORTED CAKES, SQUARES AND TARTS

SEASONAL FRUIT

"YOUR" WEDDING CAKE CUT AND SERVED (IF APPLICABLE)

# GOLD BUFFET

MINIMUM OF 100 GUESTS

## COCKTAIL HOUR

### TRAY PASSED HORS D'OEUVRES

MINI BEEF WELLINGTON, SPANAKOPITA, SPRING ROLLS, GRILLED SAUSAGE

### STATIONARY PLATTERS

VEGETABLE AND DIP, CHEESE AND CRACKERS, MINI NAAN WITH EUROPEAN DIPS

## DINNER BUFFET

### SALADS

TOSSED SALAD

CAESAR SALAD

### CARVING

GRAINY MUSTARD RUBBED BEEF STRIPLOIN WITH A RED WINE REDUCTION

### ENTRÉE

(CHOOSE TWO)

PORTUGUESE CHICKEN – GRILLED BONELESS SKINLESS CHICKEN BREAST WITH A PERI PERI SAUCE.

“FLORENTINE” CHICKEN – PAN-SEARED CHICKEN BREAST WITH A SPINACH AND PARMESAN CREAM SAUCE

CHICKEN MARSALA - BONELESS SKINLESS BREAST, MUSHROOMS AND MARSALA WINE SAUCE

CHICKEN PARMESAN – PANKO BREADED CHICKEN BREAST TOPPED WITH TOMATO SAUCE AND MOZZARELLA

GRILLED PORK LOIN - MEDALLIONS OF PORK LOIN WITH CRANBERRY-PEAR CHUTNEY

BACON WRAPPED PORK SOUVLAKI - SKEWERED PORK TENDERLOIN WRAPPED IN BACON AND SERVED WITH CHIPOTLE TZATZIKI SAUCE

LOBSTER CAKES – PAN-SEARED AND SERVED WITH A ROASTED RED PEPPER SAUCE

OVEN-BAKED SALMON - LEMON, CAPER AND DILL CREAM SAUCE

### SIDES

(CHOOSE THREE)

CHEESE TORTELLINI ROSE

PENNE MARINARA

VEGETABLE LASAGNA

RICE PILAF

ROASTED RED SKIN POTATOES

MASHED POTATOES

SCALLOPED POTATOES

MEDLEY OF VEGETABLES

BALSAMIC ROASTED VEGETABLES

OVEN BAKED CAULIFLOWER

### DESSERT

ASSORTED CAKES, SQUARES AND TARTS

SEASONAL FRUIT

"YOUR" WEDDING CAKE CUT AND SERVED (IF APPLICABLE)

# PLATINUM BUFFET

MINIMUM OF 100 GUESTS

## COCKTAIL HOUR

### TRAY PASSED HORS D'OEUVRES

MINI BEEF WELLINGTON, SPANAKOPITA, SPRING ROLLS, GRILLED SAUSAGE

### STATIONARY PLATTERS

CHARCUTERIE BOARD WITH DRY CURED MEATS, IMPORTED CHEESE, OLIVES, DRIED FRUIT, ARTISAN BREAD

## DINNER BUFFET

### SALADS

TOSSED SALAD  
CAESAR SALAD

### CARVING

HERB AND GARLIC CRUSTED BEEF RIB EYE WITH MINI YORKSHIRE PUDDING AND AU JUS

### ENTRÉE

(CHOOSE TWO)

PORTUGUESE CHICKEN – GRILLED BONELESS SKINLESS CHICKEN BREAST WITH A PERI PERI SAUCE.

“FLORENTINE” CHICKEN – PAN-SEARED CHICKEN BREAST WITH A SPINACH AND PARMESAN CREAM SAUCE

CHICKEN MARSALA - BONELESS SKINLESS BREAST, MUSHROOMS AND MARSALA WINE SAUCE

CHICKEN PARMESAN – PANKO BREADED CHICKEN BREAST TOPPED WITH TOMATO SAUCE AND MOZZARELLA

GRILLED PORK LOIN - MEDALLIONS OF PORK LOIN WITH CRANBERRY-PEAR CHUTNEY

BACON WRAPPED PORK SOUVLAKI - SKEWERED PORK TENDERLOIN WRAPPED IN BACON AND SERVED WITH CHIPOTLE TZATZIKI SAUCE

LOBSTER CAKES – PAN-SEARED AND SERVED WITH A ROASTED RED PEPPER SAUCE

OVEN-BAKED SALMON - LEMON, CAPER AND DILL CREAM SAUCE

### SIDES

(CHOOSE THREE)

CHEESE TORTELLINI ROSE

PENNE MARINARA

VEGETABLE LASAGNA

RICE PILAF

ROASTED RED SKIN POTATOES

MASHED POTATOES

SCALLOPED POTATOES

MEDLEY OF VEGETABLES

BALSAMIC ROASTED VEGETABLES

OVEN BAKED CAULIFLOWER

### DESSERT

ASSORTED CAKES, SQUARES AND TARTS

SEASONAL FRUIT

"YOUR" WEDDING CAKE CUT AND SERVED (IF APPLICABLE)

# SILVER PLATED

MINIMUM OF 100 GUESTS

## COCKTAIL HOUR

### TRAY PASSED HORS D'OEUVRES

MINI BEEF WELLINGTON, SPANAKOPITA, SPRING ROLLS, GRILLED SAUSAGE

## SERVED DINNER

### APPETIZER (CHOICE OF ONE)

- SOCAL SALAD** - SPRING MIX LETTUCE, PUMPKIN SEEDS, MATCHSTICK BEETS, STRAWBERRIES AND BLUE CHEESE WITH A RASPBERRY-POPPY SEED DRESSING
- ORIENTAL SALAD** - BABY SPINACH, MANDARIN ORANGES, EDAMAME, CRANBERRIES, RED ONION AND FRIED CHOW MEIN NOODLES WITH SESAME VINAIGRETTE
- MEDITERRANEAN SALAD** - ARUGULA, SHAVED FENNEL, TOMATOES, BOCCONCINI AND KALAMATA OLIVES WITH WHITE BALSAMIC-HONEY VINAIGRETTE
- SOUTHWEST SALAD** - BABY KALE, CORN, TOMATOES, BACON, CAJUN CHICKPEAS, AND AGED CHEDDAR TOPPED WITH BUTTERMILK DRESSING
- CANADIAN SALAD** - ROMAINE LETTUCE, APPLES, SUNFLOWER SEEDS, BUTTERNUT SQUASH AND CRISPY ONIONS WITH MAPLE VINAIGRETTE
- TROPICAL SALAD** - MESCULIN GREENS, WATERMELON, RED ONION, COCONUT "BACON" AND FETA CHEESE WITH A GRAPEFRUIT DRESSING

### ENTREE (CHOICE OF TWO PROTEIN AND ONE VEGETARIAN)

- CAPRESE CHICKEN** - FILLED WITH MOZZARELLA AND SPINACH TOPPED WITH A SMOKEY TOMATO CHUTNEY
- PROSCIUTTO CHICKEN** - FILLED WITH ASIAGO, CARAMELIZED ONIONS AND ARUGULA WITH A WHITE WINE CREAM SAUCE
- BACON WRAPPED CHICKEN** - FILLED WITH WILD MUSHROOMS, SWISS CHEESE AND ROASTED ONIONS WITH A WHITE WINE CREAM SAUCE
- HERB CRUSTED RIB EYE** - CARVED ON SITE AND SERVED WITH AU JUS
- BEEF TENDERLOIN** - WRAPPED WITH BACON AND SERVED WITH A RED WINE REDUCTION
- 12OZ PORK LOIN CHOP** - SERVED WITH A POMMERY MUSTARD CREAM SAUCE
- PAN-SEARED MAHI MAHI** - WITH SHRIMP SKEWER AND SMOKED CHIPOTLE AND RED PEPPER SAUCE
- BAKED PARMESAN CRUSTED SALMON** - WITH LEMON CREAM SAUCE
- MUSHROOM WELLINGTON** - BUTTERNUT SQUASH, SPINACH, PORTOBELLO AND GOAT CHEESE WITH A WHITE WINE CREAM SAUCE
- ACORN SQUASH** - FILLED WITH A SEVEN GRAIN BLEND, DRIED FRUIT AND PUMPKIN SEEDS

### SIDES (CHOICE OF TWO)

- ROASTED RED SKIN POTATOES  
MASHED POTATOES  
WILD AND BROWN RICE TIMBALE  
MEDLEY OF VEGETABLES  
ROASTED ROOT VEGETABLES  
GLAZED CARROT SPEARS

### DESSERT

"YOUR" WEDDING CAKE CUT AND SERVED (IF APPLICABLE)

# GOLD PLATED

MINIMUM OF 100 GUESTS

## COCKTAIL HOUR

### TRAY PASSED HORS D'OEUVRES

MINI BEEF WELLINGTON, SPANAKOPITA, SPRING ROLLS, GRILLED SAUSAGE

### STATIONARY PLATTERS

VEGETABLE AND DIP, CHEESE AND CRACKERS, MINI NAAN WITH EUROPEAN DIPS

### SERVED DINNER

#### APPETIZER (CHOICE OF ONE)

SOCAL SALAD - SPRING MIX LETTUCE, PUMPKIN SEEDS, MATCHSTICK BEETS, STRAWBERRIES AND BLUE CHEESE WITH A RASPBERRY-POPPY SEED DRESSING

ORIENTAL SALAD - BABY SPINACH, MANDARIN ORANGES, EDAMAME, CRANBERRIES, RED ONION AND FRIED CHOW MEIN NOODLES WITH SESAME VINAIGRETTE

MEDITERRANEAN SALAD - ARUGULA, SHAVED FENNEL, TOMATOES, BOCCONCINI AND KALAMATA OLIVES WITH WHITE BALSAMIC-HONEY VINAIGRETTE

SOUTHWEST SALAD - BABY KALE, CORN, TOMATOES, BACON, CAJUN CHICKPEAS, AND AGED CHEDDAR TOPPED WITH BUTTERMILK DRESSING

CANADIAN SALAD - ROMAINE LETTUCE, APPLES, SUNFLOWER SEEDS, BUTTERNUT SQUASH AND CRISPY ONIONS WITH MAPLE VINAIGRETTE

TROPICAL SALAD - MESCULIN GREENS, WATERMELON, RED ONION, COCONUT "BACON" AND FETA CHEESE WITH A GRAPEFRUIT DRESSING

#### ENTREE (CHOICE OF TWO PROTEIN AND ONE VEGETARIAN)

CAPRESE CHICKEN - FILLED WITH MOZZARELLA AND SPINACH TOPPED WITH A SMOKEY TOMATO CHUTNEY

PROSCIUTTO CHICKEN - FILLED WITH ASIAGO, CARAMELIZED ONIONS AND ARUGULA WITH A WHITE WINE CREAM SAUCE

BACON WRAPPED CHICKEN - FILLED WITH WILD MUSHROOMS, SWISS CHEESE AND ROASTED ONIONS WITH A WHITE WINE CREAM SAUCE

HERB CRUSTED RIB EYE - CARVED ON SITE AND SERVED WITH AU JUS

BEEF TENDERLOIN - WRAPPED WITH BACON AND SERVED WITH A RED WINE REDUCTION

12OZ PORK LOIN CHOP - SERVED WITH A POMMERY MUSTARD CREAM SAUCE

PAN-SEARED MAHI MAHI - WITH SHRIMP SKEWER AND SMOKED CHIPOTLE AND RED PEPPER SAUCE

BAKED PARMESAN CRUSTED SALMON - WITH LEMON CREAM SAUCE

MUSHROOM WELLINGTON - BUTTERNUT SQUASH, SPINACH, PORTOBELLO AND GOAT CHEESE WITH A WHITE WINE CREAM SAUCE

ACORN SQUASH - FILLED WITH A SEVEN GRAIN BLEND, DRIED FRUIT AND PUMPKIN SEEDS

#### SIDES (CHOICE OF TWO)

ROASTED RED SKIN POTATOES  
MASHED POTATOES  
WILD AND BROWN RICE TIMBALE

MEDLEY OF VEGETABLES  
ROASTED ROOT VEGETABLES  
GLAZED CARROT SPEARS

#### DESSERT (ALTERNATING)

TRIPLE CHOCOLATE MOUSSE CAKE  
LEMON MERINGUE TART

# PLATINUM PLATED

MINIMUM OF 100 GUESTS

## COCKTAIL HOUR

### TRAY PASSED HORS D'OEUVRES

MINI BEEF WELLINGTON, SPANAKOPITA, SPRING ROLLS, GRILLED SAUSAGE

### STATIONARY PLATTERS

CHARCUTERIE BOARD WITH DRY CURED MEATS, IMPORTED CHEESE, OLIVES, DRIED FRUIT, ARTISAN BREAD

## SERVED DINNER

### APPETIZER (CHOICE OF ONE)

SOCAL SALAD - SPRING MIX LETTUCE, PUMPKIN SEEDS, MATCHSTICK BEETS, STRAWBERRIES AND BLUE CHEESE WITH A RASPBERRY-POPPY SEED DRESSING

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TROPICAL SALAD - MESCULIN GREENS, WATERMELON, RED ONION, COCONUT "BACON" AND FETA CHEESE WITH A GRAPEFRUIT DRESSING

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CAPRESE CHICKEN - FILLED WITH MOZZARELLA AND SPINACH TOPPED WITH A SMOKEY TOMATO CHUTNEY

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BACON WRAPPED CHICKEN - FILLED WITH WILD MUSHROOMS, SWISS CHEESE AND ROASTED ONIONS WITH A WHITE WINE CREAM SAUCE

HERB CRUSTED RIB EYE - CARVED ON SITE AND SERVED WITH AU JUS

BEEF TENDERLOIN - WRAPPED WITH BACON AND SERVED WITH A RED WINE REDUCTION

12OZ PORK LOIN CHOP - SERVED WITH A POMMERY MUSTARD CREAM SAUCE

PAN-SEARED MAHI MAHI - WITH SHRIMP SKEWER AND SMOKED CHIPOTLE AND RED PEPPER SAUCE

BAKED PARMESAN CRUSTED SALMON - WITH LEMON CREAM SAUCE

MUSHROOM WELLINGTON - BUTTERNUT SQUASH, SPINACH, PORTOBELLO AND GOAT CHEESE WITH A WHITE WINE CREAM SAUCE

ACORN SQUASH - FILLED WITH A SEVEN GRAIN BLEND, DRIED FRUIT AND PUMPKIN SEEDS

### SIDES (CHOICE OF TWO)

ROASTED RED SKIN POTATOES  
MASHED POTATOES  
WILD AND BROWN RICE TIMBALE

MEDLEY OF VEGETABLES  
ROASTED ROOT VEGETABLES  
GLAZED CARROT SPEARS

### DESSERT (CHOICE OF 2) ALTERNATING

CHOCOLATE CARAMEL FANTASY  
HAND CRAFTED STRAWBERRY CHEESECAKE

CRÈME BRULEE  
TIRAMISU "MARTINI"



# WEDDING ADD-ONS

## SOUPS

MAPLE BUTTERNUT SQUASH W/CINNAMON CRÈME FRAICHE & CHIVES  
CALDO VERDE (PORTUGUESE POTATO AND KALE SOUP WITH CHORIZO SAUSAGE)  
TURMERIC ROASTED CAULIFLOWER SOUP WITH COCONUT CREAM  
CREAM OF BROCCOLI SOUP WITH SMOKED CHEDDAR CROUTONS  
GOLDEN GAZPACHO WITH MINTED CREAM (CHILLED)  
CREAMY AVOCADO SOUP WITH CHIPOTLE SOUR CREAM & TORTILLA STRIPS (CHILLED)

## PASTA

PENNETTE A LA VODKA WITH SMOKED PANCETTA & BASIL  
STRIPED BUTTERNUT SQUASH RAVIOLI WITH A ZUCCHINI CREAM SAUCE  
RICOTTA & SPINACH FILLED MANICOTTI WITH A BASIL MARINARA SAUCE  
BEEF FILLED CANNELONI TOPPED WITH A SPINACH PARMESAN SAUCE  
PORTOBELLO MEDALLIONS WITH A WILD MUSHROOM AND TRUFFLE RAGU  
BRAISED BEEF AND WINE TORTELLINI WITH A SMOKEY TOMATO RAGU

## PREMIUM DISHES

PRICED IN ADDITION TO THE PACKAGE PRICING

7OZ LOBSTER TAIL WITH A SAFFRON BEURRE BLANC  
(MARKET PRICE)  
HERB & GRAINY MUSTARD-COATED LAMB RACK  
  
GRILLED 14OZ VEAL T-BONE STEAK WITH 3 PEPPERCORN SAUCE  
  
ALASKAN KING CRAB AND LOBSTER STUFFED JUMBO PORTOBELLO

## CHILDREN MEALS

MUST BE THE SAME OPTION FOR ALL CHILDREN

CAESAR SALAD AND DESSERT (IF APPLICABLE)  
+  
CHICKEN FINGERS, FRIES AND CONDIMENTS  
-OR-  
PENNE WITH MEATBALL MARINARA  
-OR-  
MINI PIZZA WITH CHEESE AND PEPPERONI  
-OR-  
TWO SLIDERS WITH CHEESE, FRIES AND CONDIMENTS  
-OR-  
MAC AND CHEESE WITH GARLIC BREAD