



At Ease Catering Co.

FULL SERVICE DINNER PACKAGES

WEDDING CATERING
PLATED & COURSED DINNER OPTIONS



OPTION A	\$60.00
family style bread + butter, plated salad course, one entrée selection with side of starch and vegetable	
<i>food ave. \$49.50/person; 2 chefs, 6 servers 4.5-6hrs each @ \$22/hr).</i>	
OPTION B	\$67.00
appetizer spread boarded (2 selections) family style bread + butter, plated salad course, choice between two entree's; each with a starch and vegetable	
<i>food ave. \$55.00/person; 3 chefs, 4-6 servers 6hrs each @ \$22/hr).</i>	
OPTION C	\$80.00
two passed appetizer selections OR stationed , family style bread + butter, plated starter course, salad course, choice between two entree's; with a starch and vegetable garnish	
<i>food ave. \$64.00/person; 4 chefs, 6 servers 6hrs each @ \$22/hr).</i>	

prices listed are per guest costs; price includes dinner, service during dinner, and chef labor onsite. Costs include family style or buffet equipment; Additional plates + flatware rentals are needed for course plating.

Additional labor for rental coordination, set-up, + tear-down after dinner service with associated costs to be determined. Ask about our full service packages for rental coordination, set-up, tear-down, full maintenance labor/service, bar-tending: rentals + set-up, specialty cocktails + carts.



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ADD -ON'S FOR PACKAGE A DINNER; CHOICE OF 2 FOR PACKAGES B + C

HORS'DEURVES

ARTISAN CHEESE SELECTION , imported + domestic assortment, dried + fresh fruit, nuts, house flatbread crackers	\$4.00
CURED MEATS , antipasto, marinated olives, fresh vegetable accoutrements, house flatbread crackers	\$4.00
CRUDITE , fresh + grilled vegetable assortement, grain mustard aioli, Greek tzatziki, pesto	\$3.25
BRUSCHETTA , fresh garden tomatoes, Walla Walla sweet onions, basil, garlic, EVOO, sea salt flakes, sliced baguette	\$3.50
MIXED OLIVE TAPENADE , roasted red peppers, parsley, caper, house flatbread crackers + sliced English cucumber	\$3.50
CAPRESE SKEWER , fresh mozzarella, organic cherry tomatoes, truffle pesto	\$2.00
BRAISED PORK BELLY , braised, English cucumber, pickled chile, sesame, garlic aioli	\$4.25
RISOTTO FRITTERS , fontina, gouda, Parmigiano-Reggiano, asiago, panko, local honey	\$4.25
ROSEMARY SKEWER , grilled cherry tomato, zucchini, tenderloin tip	\$4.25
COCONUT PRAWNS , panko, shaved coconut, Gulf prawns, red thai chili, mango puree	\$4.75
WILD MUSHROOM POTSTICKER , wild mushrooms, cognac-white wine reduction, scallion, truffle + sesame oil, crisp wonton	\$3.75



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BREAD + BUTTER

KITCHEN SELECTION OF BREAD, *focaccia bread, Parker House rolls, french artisan loaves, + ciabatta rolls assortment*

WHIPPED SEA SALT BUTTER

TRUFFLE OIL + SALTED BUTTER

INDIVIDUAL BUTTER CHIPS, *foil wrapped*

FRESH HERBS BUTTER

HONEY COMPOUND BUTTER



SALAD

CAESAR, *fresh anchovy dressing, romaine lettuce, red wine pickled onions, Parmigiano-Reggiano*

CRISP BLEU, *iceberg crunch, bacon, bleu cheese crumble, cherry tomato, bleu cheese dressing*

CLASSIC GREENS, *romaine lettuce, cherry tomatoes, cucumber, carrot, bell pepper, creamy balsamic vinaigrette*

CAPRESE SALAD, *from the garden-tomatoes, fresh mozzarella, basil, marinated green olives, black lava salt, EVOO, balsamic drizzle*

SPRING SALAD, *field greens, spinach, English cucumber, cherry tomato, Locati asparagus tips, spring pea vinaigrette*

CITRUS + GREENS, *spring + herb mixed greens, crumbled goat's milk chevre, roasted + candied nuts, seasonal fruit, champagne vinaigrette*





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STARTER PLATE

PROSCIUTTO + GRAPE FLATBREAD, *whipped chevre, mozzarella, thyme, prosciutto d'Parma, roasted grapes, caramelized sweet onions*

CRAB CAKE, *seasonal garden peppers, onion, panko, lump crab, red chili aioli, Pink Lady apple slaw*

STEAK CRUDO, *seared mid-rare, chilled, roasted garlic, balsamic + herb EVOO chutney, sweet onion + potato puree*

PROSCIUTTO + BURRATA, *grilled brioche, burrata, prosciutto d'Parma, EVOO, white truffle, sea salt, balsamic, basil*



ENTREE

HOUSE PASTA, *garden peppers, white wine tomato ragout, house ground + braised Italian sausage, fresh herb bundle, Pecorino-Romano*

ROASTED CHICKEN, *free range bone-in + out assortment, citrus brined herb roasted vegetables, lemon garlic pan-jus / house barbecue chili glaze, cinnamon cous cous*

BRAISED LAMB SHANK, *smoked potato, grilled greens, gremolata*

BEEF TENDERLOIN, *sous vide mid-rare, braised potatoes, peppercorn cream sauce, charred broccolini*

HERB CRUSTED HALIBUT, *crisp calamari, sun dried tomato + andouille sausage risotto, lemon caper pan-jus*

CAJUN TRI-TIP, *apricot orange glaze, cilantro risotto*

GNOCCHI, *brown butter seared, seasonal pan seared vegetable medley, crisp duck breast, foraged berry reduction*