

Ken Rothwell's Custom Catering

Catering Your Wedding — Your wedding reception is by far the most important task when it comes to wedding planning. You want your guest to have a memorable meal experience yet your planning of your reception should be uncomplicated and cost effective on your wedding budget. Our wedding packages are designed to include everything you will need to serve your guest at your wedding reception at a cost you can afford. The following is included in each of the Menu Presentations listed:

Floor Length Linen and Napkins

Formal Place Settings

Wedding Toast

Champagne, Wine or Sparkling Cider

Full Course Wedding Dinner

Choose from a wide variety of many selections prepared by our talented and creative chefs

Wedding Cake Service

Served with Chocolate Dipped Strawberry

Enhance your reception experience by including any of the following options for an additional charge

*Cocktail Reception /
Hot & Cold Hors d' Oeuvres /
Stationary Display
Specialty Desserts / Coffee Station
Centerpieces /
Decorations /
Ice Carvings*

A minimum of 50 guests are required

*All meal and beverage packages are subject to a 20% Administrative Fee and a 5% State Meals Tax
Prices Subject to Change*

Signed contract required with 50% Deposit

Wedding Brunch Buffet

Breakfast Pastries and Bagels
Sliced Fresh Fruit Platters with Seasonal Fresh Fruits
Chilled Fruit Juices
Freshly Brewed Coffee and Assorted Teas
Scrambled Eggs
Bacon and Sausage
Country Style French Toast with Warm Maple Syrup
Red Bliss Home Fries
Creamy Butter and Fruit Preserves

Entrees: Select Two items

- *Eggs Benedict with Fresh Hollandaise*
- *Corned Beef Hash with Poached Eggs*
- *Chicken Pie with Cornbread Topping*
- *Shepherds Pie with Mashed Potatoes*
 - *Tortellini Alfredo*
- *Penne Pasta with Chicken and Broccoli*
 - *Lasagna with Spinach (vegetarian)*
 - *Eggplant Parmesean (vegetarian)*
 - *Baked Scrod with Sherried Crumbs*

Omelet Station

Onions, Peppers, Mushrooms, Tomatoes, Assorted Cheeses and Meats

Carving Station: Select One item

Fresh Roasted Turkey Breast with Cranberry Sauce
Honey Mustard Glazed Smoked Ham
Stuffed Loin of Pork with Cornbread Stuffing

\$29.00 per person

Rothwell's Custom Catering

Dinner Presentation I

Champagne Toast with Fresh Strawberries

International Cheese Tray and Crudites Basket

*Our Chef's selection of Imported and Domestic Cheeses
Served with Seasonal Fruits, Berries and Dried Fruits
Seasonal Crudites, Served with assorted Dips, Breads and Crackers*

First Course: Select One

*New England Clam Chowder
Baked French Onion Soup
Butternut Apple Bisque
Italian Wedding Soup*

Salad Course: Select One

*Garden Salad with Raspberry Vinaigrette
Traditional Caesar Salad with Garlic Croutons
Baby Spinach Salad with Craisins, Pecans and Blue Cheese
Chopped Salad with Apples, Walnuts, Blue Cheese and Maple Vinaigrette*

Entrees: Select One

Stuffed Breast of Natural Chicken Florentine

*Spinach, Fontina Cheese, Mushroom Duxelle Stuffing, Parslied Potato served with a
Vegetable Medley
\$60.00 per person*

Roast Stuffed Chicken Breast

*With Bread and Cranberry Stuffing, served with Rosemary Roasted Sweet Potatoes and
Maple Spaghetti Squash
\$60.00 per person*

Jumbo Baked Stuffed Shrimp

*Our own Seafood Stuffing, Rice Pilaf and Seasonal Vegetable
\$65.00 per person*

Dinner Presentation I (continue)

Asian Salmon

Teriyaki Glazed served with Rice Pilaf and Asian Vegetable Medley
\$60.00 per person

Sole Oscar

Topped with Grilled Shrimp, Fresh Asparagus, Rice Pilaf and Béarnaise Sauce
\$65.00 per person

Grilled Fresh Swordfish

*Lime Herb butter, Pecan Rice Pilaf and Tropical Fruit Salsa served with
 Seasonal Vegetable*
\$65.00 per person

Sliced Roast Sirloin of Beef with Grilled Salmon

Served with Asian Vegetable Medley and Roasted Potatoes
\$70.00 per person

Roasted and Sliced Sirloin of Beef, Boredelaise

Potatoes Gratin, Chef's Vegetable Medley
\$60.00 per person

Prime Rib and Jumbo Baked Stuffed Shrimp

Served with Roasted Potato and Vegetable Medley
\$70.00 per person

English Cut Prime Rib of Beef au Jus

Chef's selection of Potato and Seasonal Vegetable Medley
\$75.00 per person

Served with Assorted Rolls and Butter

*Wedding Cake Served Ice Cream with Chocolate Dipped Strawberry
 (Client Provides Wedding Cake)*

Freshly Brewed Coffee and Assorted Teas

Dinner Presentation II -Station Style Dining

Choice of 3 Stations:

Champagne Toast with Fresh Strawberries

Soup and Salad Station: Select Two

New England Clam Chowder

Maine Lobster Bisque

Italian Wedding Soup

Traditional Caesar Salad with Garlic Croutons

Garden Salad with Raspberry Vinaigrette

Baby Spinach Salad with Craisins, Pecans, Blue Cheese and Raspberry Vinaigrette

Pasta Station: Select Two

Lobster Ravioli Ravioli with Plum Tomato and Cream Sauce

Shrimp and Scallop Scampi with Roasted Red Pepper Wine Sauce

Fettuccini Alfredo with Peas, Smoked Ham and Three Cheeses

Pumpkin Tortellini with Browned Sage Butter

Penne Rigate with Braised Pork, Meatballs and Sausage

Land and Sea: Select Two

Stuffed Fresh Haddock with Creamy Lobster Sauce

Chicken Julia, Roulades stuffed with Lobster and Spinach

Roast Sirloin of Beef with Bordelaise Sauce

Stuffed Loin of Pork with Apple, Pear and Cornbread Stuffing, Fruit Chutney

Carving Station: Select One

Prime Rib of Beef, au jus

Roasted Fresh Turkey Breast with Cranberry Relish

Slow Roasted Steamship of Pork, Seasonal Fruit Chutney

Maple Cured Smoked Ham with Honey Mustard Glaze

New England Station: Select Two

Steamed Wellfleet Mussels in a Garlicky White Wine Sauce

Sandy Neck Baked Clams Casino

New England Lump Crab Cakes

Grilled Swordfish Kabobs

\$65.00

Additional Stations are \$15 per person

Served with Assorted Rolls and Butter

Wedding Cake Served Ice Cream with Chocolate Dipped Strawberry

(Client Provides Wedding Cake)

Freshly Brewed Coffee and Assorted Teas

Dinner Presentation III

Champagne Toast with Fresh Strawberries

Appetizers: Select One

New England Clam Chowder

Butternut Apple Bisque

Baked French Onion Soup

Hearty Minestrone Soup

Pasta Primavera: Seasonal Vegetable Medley with Garlic Herb Sauce

Wild Mushroom Ravioli: Cured Tomato Ragu'; additional cost

Maine Lobster Bisque; additional cost

Specialty Salads: Select One

Mixed Greens with Seasonal Toppings and Raspberry Vinaigrette

Crisp Caesar Salad with Croutons and Parmesan Cheese

Baby Spinach Salad, Blue Cheese, Craisins, Pecans and Maple Vinaigrette

Pazanella Salad; Tomatoes, Cucumber, Red Onion, Fresh Mozzarella, Crisp Croutons

Entrée Selections: Select One

Seafood

Sole Veronique; Topped with Shiitake Mushrooms and White Grape Butter Sauce

Sole Menemsha; Lightly Battered and topped with Scallops, Shiitake Mushrooms, Snow Peas and Julienne Carrots and served with a Chardonnay Butter Sauce

Fresh Salmon Teriyaki; Served with Asian Stir Fry and Jasmine Rice

Baked Stuffed Shrimp; Jumbo Stuffed with our own Seafood Stuffing

Baked Stuffed Haddock; Topped with Lobster Sauce

\$65.00 per person

Dinner Presentation III (continued)

Land Choice of One

Chicken Verdicchio; Marinated and Roasted Statler Breast Topped with Mushrooms,
Tomatoes and Artichokes in a Creamy Garlic Sauce
Chicken Florentine; Statler Breast Stuffed with Spinach and Roasted Onion Stuffing topped
with a Golden Mushroom Sauce with a hint of Annisette
Stuffed Loin of Pork; with Corn Bread Stuffing, Apple, Pear and Craisin Dressing
Topped with a Creamy Sauce of Caramelized Onions and Pan jus
\$65.00 per person

Roast Prime Rib of Beef; Slow Roasted with Au jus
Roasted Tenderloin of Black Angus Beef; Bordelaise Sauce
Roast Rack of Lamb; Mustard and Herbed Crumb Topping, Slow Roasted
\$75.00 per person

Land and Sea

Petite Filet Mignon and Stuffed Jumbo Shrimp
\$80.00 per person

Vegetarian

Wild Mushroom Ravioli; with Creamy Hazelnut Sauce
Pasta Primavera; in a Garlic White Wine Sauce with Penne Pasta
\$60.00 per person

*Served with Chef's Choice of Rice or Potato
Seasonal Vegetables*

Served with Assorted Rolls and Butter

*Wedding Cake Served Ice Cream with Chocolate Dipped Strawberry
(Client Provides Wedding Cake)*

Freshly Brewed Coffee and Assorted Teas

Dinner Presentation IV

Champagne Toast with Fresh Strawberries

*International Imported and Artisan Cheeses
Served with Seasonal Fruits, Berries and Dried Fruits
Hummus, Babaganouj, Feta Cheese, Olives and Toasted Pita Bread*

Hot Hors D'Oeuvres: Select Four Butler-Style Items

<i>Chicken Spring Rolls</i>	<i>Steamed Shomai Dumplings</i>
<i>Jumbo Garlic Shrimp</i>	<i>Scallops wrapped in Bacon</i>
<i>Maine Crab Cakes with Chipotle Aioli</i>	<i>Seafood Stuffed Mushrooms</i>
<i>Potato Pancakes with sour cream and chives</i>	<i>Chicken Satay Skewers</i>

Soup Course: Select One

*Cape Cod Lobster Bisque
New England clam chowder
Butternut Apple Bisque
Heart Minestrone Soup*

Salad Course: Select One

*Traditional Caesar Salad with Garlic Croutons
Baby Spinach with Crumbled Blue Cheese, Craisins and Pecans, and tossed with Raspberry
Vinaigrette
Cru Chopped Salad, Apples, Pears, Walnuts, and Blue Cheese, tossed with Raspberry
Vinaigrette
Steakhouse Wedge Salad*

Entrees: Select One

Seared Salmon Filet
On Paella Rice with Mussels in a Saffron Nage
\$75.00 per person

Grilled Swordfish Steak
Topped with Tropical Fruit Salsa, Coconut Rice and Vegetable.....
\$75.00 per person

Dinner Presentation IV (continued)

Sole Veronique

*Paupiettes of Grey Sole with White Grapes, Wild Rice Pilaf, Baby Green Beans and
Bronzed Tomato*
\$65.00 per person

Prime Rib of Beef

With Roasted Garlic Mashed Potatoes and Vegetable Medley
\$85.00 per person

Filet Mignon

Char grilled or Roasted and sliced
With potato and Celeriac Gratin, Haricot Vert and Braised Shallots
\$85.00 per person

Grilled NY Sirloin Steak

Topped with Caramelized Onions and Mushrooms
\$75.00 per person

Stuffed Loin of Nature Veal

With Spinach, Proscuitto, Currants and Pine Nuts
Served with Roasted Fingerling Potatoes and Vegetable Medley
Market price

Grilled Filet Mignon with Butter Poached Lobster

Served with Wild Mushroom Ravioli, Glazed Tournee Vegetables and Lobster Bordelaise
\$100.00 per person

Grilled NY Sirloin Steak with Jumbo Stuffed Shrimp

With Baked Stuffed Potato and Vegetable Medley
\$85.00 per person

Served with Assorted Rolls and Butter

Wedding Cake Served Ice Cream with Chocolate Dipped Strawberry
(Client Provides Wedding Cake)

Freshly Brewed Coffee and Assorted Teas
A per person surcharge will be added for Second entrée- higher price prevails

Ken Rothwell's Cocktail Reception

Drink Prices- Based on Per Drink Basis

<i>House Brand Liquor</i>	\$5
<i>Premium Brand Liquor</i>	\$6
<i>House Wine</i>	\$4.50-\$5
<i>Domestic Beer</i>	\$4
<i>Premium Beer</i>	\$5
<i>Non-Alcoholic Beer</i>	\$4
<i>Sodas</i>	\$2
<i>Bottled Waters</i>	\$2
<i>Cordials</i>	\$5.50

Premium Brands: Stolli, Absolut, Beefeater, Bacardi, Captain Morgan, Cuervo Gold, Mt. Gay Rum, Myers Dark Rum, Canadian Club, Tangueray Gin, Jim Beam, Jack Daniels, Dewar's, J&B

Top Premium: Johnny Walker Black, Grey Goose, Kettle One, Tangueray 10, Crown Royal, Makers Mark Bourbon

Cordials: Baileys, Kahlua, Amaretto, Gran Marnier

Domestic Beers: Bud & Bud Light, Miller, Coors

Premium Beer: Corona, Heineken, Amstel Light, Michelob Ultra, Sam Adams

Let us order your Favorite Brand in Advance

A \$125 Bartender Fee per Bartender

*All food and beverage items listed above are subject to a 18% Administrative Fee and a 5% State Tax Prices
Subject to Change*

Wedding Cocktail Reception
Hot and Cold Items are Priced per 50 pieces

Hot Hors D'oeuvres

<i>Stuffed Mushrooms with Seafood</i>	\$65.00
<i>Stuffed Mushrooms "Vegetarian"</i>	\$60.00
<i>Fried Jalapeno Poppers with Ranch Dip</i>	\$60.00
<i>Mini Vegetable or Chicken Spring Rolls</i>	\$60.00
<i>Spicy Zucchini or Potatoes Pancakes with Sour Cream</i>	\$55.00
<i>Asparagus, Ham and Cheddar Puffs</i>	\$60.00
<i>Spanikopita</i>	\$55.00
<i>Beef or Chicken Satays</i>	\$70.00
<i>Miniature Beef Wellington</i>	\$70.00
<i>Marinated Tenderloin with Horseradish Sauce on Crustini</i>	\$90.00
<i>Maine Crab Cakes with Chipotle Aioli</i>	\$85.00
<i>Coconut Fried Jumbo Shrimp with Caribbean Sauce</i>	\$85.00
<i>Broiled Scallops Wrapped in Apple Smoked Bacon</i>	\$85.00

Cold Hors D'oeuvres

<i>Fresh Tomato Brucshetta</i>	\$60.00
<i>Belgian Endive with Chevre Cheese, Grape and Pistachio Garnish</i>	\$80.00
<i>Stuffed Euro Cucumber with Smoked Salmon Cream Cheese</i>	\$90.00

One Hour Unlimited Hors D'oeuvres (choice from 4 from above)

\$13.95 per person

Signature Hors D'oeuvres

<i>Jumbo Chilled Shrimp Cocktail</i>	\$125.00
<i>Oyster Shooters with Bloody Mary Sauce</i>	\$125.00
<i>Jumbo Shrimp in Garlic Butter</i>	\$125.00
<i>Tempura Shrimp with Ginger Scallion Dip</i>	\$125.00
<i>Maine Crab Cakes with Chipotle Aioli</i>	\$125.00

Stationary Displays

Baked Brie with a Raspberry Port Wine Drizzle with Toasted Crostini and Bread Sticks

\$75.00

American Display -

A bountiful display of fresh garden vegetable slices, fresh seasonal fruit, imported and domestic cheeses, marinated mushrooms, sliced smoked sausage and pepperoni, salsas with colorful tortilla chips and assorted crackers

\$4.50pp

Mediterranean Display-

A colorful display of seasonal vegetables, grilled marinated artichoke hearts, roasted eggplant, roma tomatoes with capers, domestic and imported cheeses, olives, assorted freshly baked breads, crustini and crackers accompanied with Mediterranean dipping sauce, spinach, feta and roasted vegetable dip, and black bean salsa with colorful tortilla chips

\$4.95pp

Specialty Desserts and Cordials

Chocolate Dessert Buffet

*White and Dark Chocolate Covered Strawberries
 Chocolate Mousse Filled Chocolate Cups
 Gateau au Chocolate with Rich Ganache
 Hand Dipped Candied and Dried Fruits*

Assorted Fresh Pastries and Dessert Buffet

*Cheesecake with Fresh Fruit Compote
 Fresh Fruit Tarts
 Mini Pastries
 Tiramisu'
 Assorted Cakes and Tortes
 Strawberries Romanoff
 Cannolis with Chocolate Chips and Pistachios*

Specialty Drinks- Please Inquire for price

Chocolate Cordial Cups

Godiva Chocolate Liqueur, Baileys, Sambucca, Kahlua, Amaretto

Martini Ice Luge

Spirit is poured in through the top of an Ice Sculpture, passes through the ice via a specially drilled hole and is caught in a glass at the end of its journey

Specialty Tropical Blender Drinks and Signature Martinis

Hot Coffee Station with Flavored Liquors topped with Whipped Cream

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 Subject to Change*