

2015 WEDDING PACKAGES

Shirleyscatering.com
5799-H Burke Centre Parkway
Burke, VA 22015
703-239-0102

SATIN SLIPPER

Buffet - 100 Person Minimum

One Display Station

2 Passed Hors d' Oeuvres
1 Salad
1 Chicken and 1 Pasta Entrée
2 Vegetables
1 Starch
Bakery Fresh Breads & Butter

Sodas, Ice Tea, Water, Ice

China, Cutlery, Glassware, Salt & Pepper Shakers
White or Ecru Linens, Cloth Napkins
Votives

GLASS SLIPPER

Buffet - 100 Person Minimum

One Display Station

2 Passed Hors d' Oeuvres
1 Salad
2 Entrees
1 Vegetable
1 Starch
Bakery Fresh Breads & Butter

4 Hours Beer, Wine, and Soda Bar with Ice

China, Cutlery, Glassware, Salt & Pepper Shakers
White or Ecru Linens, Cloth Napkins
Votives

VELVET SLIPPER

Buffet - 100 Person Minimum

One Display Station

3 Passed Hors d' Oeuvres
1 Salad
2 Entrees
1 Vegetable
1 Starch
Bakery Fresh Breads & Butter

4 Hours Open Bar with Premium Brands, Mixed Drinks, Beer, Wine and Sodas, Mixers, Bar Fruit, Ice
Champagne Toast

China, Cutlery, Glassware, Salt & Pepper Shakers
White or Ecru Lines, Cloth Napkins, Votives

Packages starting at $65.00 per person, plus Tax and Delivery

DIAMOND SLIPPER

Buffet - 100 Person Minimum

Harvest Display Station

4 Passed Hors d' Oeuvres
1 Salad
2 Entrees
1 Vegetable
1 Starch
Bakery Fresh Breads & Butter

4 Hours Open Bar with Premium Brands, Mixed Drinks, Beer, Wine and Sodas, Mixers, Bar Fruit, Ice
Champagne Toast

China, Cutlery, Glassware, Salt & Pepper Shakers
White or Ecru Lines, Cloth Napkins, Votives

Please Call Shirley's Catering for Pricing and More Info…
703-239-0102

HIGH HEEL SLIPPER

Plated Dinner - 100 Person Minimum

Harvest Display Station

4 Passed Hors d' Oeuvres
Plated Salad
Dual Entrees
1 Vegetable
1 Starch
Bakery Fresh Breads & Butter

4 Hours Open Bar with Premium Brands, Mixed Drinks, Beer, Wine and Sodas, Mixers, Bar Fruit, Ice
Champagne Toast

China, Cutlery, Glassware, Salt & Pepper Shakers
White or Ecru Lines, Cloth Napkins, Votives

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OTHER AVAILABLE OPTIONS

Plated Salads -

Wine Served at Tables during Dinner -

Signature Cocktails-

Premium Open Bar
(2) Domestic and (2) Imported Beers
(2) Red (2) White Wines
Bacardi Rum, Grey Goose Vodka, Tanqueray Gin,
Johnnie Black Scotch, and Makers Mark Bourbon
Coke, diet Coke, Sprite, Ginger Ale, Tonic, and Seltzer

--If you don't see what you are looking for, please ask!
Call one of our event coordinators today at 703-239-0102--

DISPLAY STATION

Fruits, Crudité, Domestic and International Cheeses
Served with Crackers and Crostini

Antipasto Station - Add $6.00 Per Person

PASSED HORS D'OEUVRES

Bacon Wrapped Scallops with Our Cinnamon Sauce
Petite Crab Cakes with Remoulade Sauce
Grilled Extra Large Shrimp with Pesto Aioli (add $1.00/person)
Mini Beef Wellington with Béarnaise
Teriyaki Beef Skewers with Ginger Sesame Sauce
Grilled Chicken Skewers with Pineapple Habanero Sauce
OR with Ginger Peanut Sauce
Fillo Tarts with Smoked Chicken Salad, Mandarin Oranges, and Spring Onion Garnish
Chicken Meatballs with Teriyaki Sauce
Chicken Curry on Banana Bread with Spring Onion Garnish
Vegetarian Quesadillas with Caramelized Onions, Mexican Cheeses, Sour Cream, and Salsa
Filo Tart with Caramelized Granny Smith Apples, Cinnamon, and Brie, with Toasted Almonds
Mini White Pita Pizzas with Fresh Basil

SALADS

Shirley's House Salad of Organic Greens, Grape Tomatoes, English Cucumber, Thinly Sliced Red Onion, Radish Sprouts, Toasted Almonds, Served with Our Balsamic Vinaigrette OR Our No Sugar Added Pomegranate Champagne Vinaigrette (add Feta Cheese $1.00/person)

Organic Greens with Granny Smith Apples, Danish Bleu Cheese, Dried Cranberries, Toasted Pecans, and Our No Sugar Added Raspberry Vinaigrette

Organic Greens with Mandarin Oranges, Feta Cheese, Toasted Almonds, Spring Onions, and Our Spiced Apple Cider Vinaigrette

Fresh Baby Spinach Salad with Radish Sprouts, Strawberries, Toasted Almonds, and Honey Dijon Vinaigrette

Summer Salad with Organic Greens, Grape Tomatoes, Chevre Cheese, Dried Cranberries, Thinly Slice Red Onion, and Our No Sugar Added Citrus Vinaigrette

Organic Butter and Field Greens with Blueberries, Blackberries, Raspberries, Candied Pecans, Whipped Stilton, Red Onion, and Our No Sugar Added Raspberry Vinaigrette

Caesar Salad with Romaine, Shredded Parmesan Cheese, Crispy Croutons, and Our Creamy Caesar Dressing

ENTREES

Chicken Roulades Stuffed with Fontina, Spinach, and Sun Dried Tomatoes,
Served with a Roasted Red Pepper Sauce and Basil Chiffonade

Chicken Piccata with Capers and White Wine Sauce

Chicken Parmesan with Angel Hair Pasta and Fresh Marinara

Herb Grilled Tenderloin of Beef on a Bed of Wild Mushrooms,
Served with Béarnaise or Horseradish Cream (add $5.95/person)

Herb Grilled Tenderloin of Beef, Served with a Creamy Brandy Peppercorn Sauce or with Fig, Caramelized Onion and Bleu Cheese Confit (add $5.95/person)

Herb Grilled Beef Brisket with Caramelized Onion and Texas BBQ Sauce

Grilled Salmon with Roasted Red Pepper Sauce and Basil Chiffonade, OR Lemon Butter Sauce

Teriyaki Grilled Salmon with Our Ginger Peach Salsa

Herb Crusted Pork Loin with Apple Cider Reduction Sauce, Caramelized Apples and Onions

Cheese Tortellini with Fresh Spinach, Sun Dried Tomatoes, Spring Onions in Basil Cream Sauce
(Add chicken $2.00/person)

Bow tie Pasta with wild Mushrooms, Spinach, Sun Dried Tomatoes and a Roasted Garlic Cream Sauce

VEGETABLES

Triple Medley of Broccoli, Carrots, and Cauliflower, with Dill Butter Sauce

Petite Green Beans with Sautéed Sweet Red Pepper Strips OR with Fresh Sautéed Mushrooms

Herb Grilled Vegetable Medley of Asparagus, Squashes, Onion, and Peppers

Honey Ginger Glazed Carrots

Fresh Blanched Asparagus OR Grilled Asparagus

STARCHES

Smashed Red Potatoes: Plain, Pesto, Chevre and Rosemary, Boursin or Bacon

Herb Roasted Rosemary Red Potatoes

Wild Rice Pilaf with Spring Onions, Toasted Almonds, and Dried Cranberries, OR Plain

Herb Roasted Sweet Potatoes with Dried Cranberries, Sautéed Red Onions, Served on Fresh Baby Spinach

Roasted Sweet Potato and Yukon Gold Potatoes

Sharon's Home Style Macaroni and Cheese