

2016 WEDDING PACKAGES

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

All Packages are based on 100 Guest Minimum and Buffet Style Serving.

Packages Cannot Be Altered or Substituted. If you don't see what you are looking for, Shirley's Staff would be happy to prepare you a customized menu.

The Packages are based on a 7 Hour Event Time; 2 hour set-up, 4 hour event, and 1 hour clean up.

Please Call Shirley's Catering for Pricing and More Info

703-239-0102

Packages Do Not Include Tax and Delivery

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

Rentals to include:
Hors d' Oeuvre Plate, Dinner Plate, Dessert Plate,
Dinner Fork and Knife, Dessert Fork,
Water Glasses for the Table, Wine and All-Purpose Glassware for the Bar,
Salt & Pepper Shakers for all Guest Tables
White or Ivory Linens for Guest Tables, Buffet, Bar, DJ, Cake and Gift Tables,
Cloth Napkins for Guests

This Package Includes Staffing for Buffet Style Serving;
Event Manager, Chef, Kitchen Staff, Floor Staff, and Bartender

$67.50 Per Person

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

Rentals to include:
Hors d' Oeuvre Plate, Dinner Plate, Dessert Plate,
Dinner Fork and Knife, Dessert Fork,
Water Glasses for the Table, Wine and All-Purpose Glassware for the Bar,
Salt & Pepper Shakers for all Guest Tables
White or Ivory Linens for Guest Tables, Buffet, Bar, DJ, Cake and Gift Tables,
Cloth Napkins for Guests

This Package Includes Staffing for Buffet Style Serving;
Event Manager, Chef, Kitchen Staff, Floor Staff, and Bartender

$75.00 Per Person

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

Rentals to include:
Hors d' Oeuvre Plate, Dinner Plate, Dessert Plate,
Dinner Fork and Knife, Dessert Fork,
Water Glasses for the Table, Wine and All-Purpose Glassware for the Bar,
Salt & Pepper Shakers for all Guest Tables
White or Ivory Linens for Guest Tables, Buffet, Bar, DJ, Cake and Gift Tables,
Cloth Napkins for Guests

This Package Includes Staffing for Buffet Style Serving;
Event Manager, Chef, Kitchen Staff, Floor Staff, and Bartender

$85.00 Per Person

ADDITIONAL OPTIONS TO CONSIDER

Plated Dinner or Family Style
*Require Additional Staff

Individual Preset Salads $1.75 Per Person

Wine Served at Tables during Dinner

Signature Cocktails

Pre Ceremony Beverages; Infused Water, Lemonade or Sparkling Water

Butlered Beverages
Sparkling Wine with a Strawberry $3.50 Per Person, includes Champagne Glass
Flavor Infused Water or Lemonade

Bar Services

a) Non-Alcoholic Bar; Includes Soda, Water and Ice

b) Beer, Wine, and Soda Bar; Includes (2) Domestic and (2) Imported Beers
(2) Red (2) White Wines and Ice

c) Premium Open Bar; (2) Domestic and (2) Imported Beers
(2) Red (2) White Wines, and
Bacardi Rum, Grey Goose Vodka, Tanqueray Gin,
Johnnie Walker Scotch, and Jack Daniels
Coke, Diet Coke, Sprite, Ginger Ale, Tonic, and Seltzer

Menu Options

Please Choose From the Following Menus for Your Package Selection

DISPLAY STATIONS

*Seasonal Harvest Display to include Seasonal Fruits and Fresh Vegetables with Herb Dipping Sauce, and International and Domestic Cheeses Served with Crackers

*Antipasto Display - Provolone, Fresh Mozzarella,; Spicy Capicola, Prosciutto, Genoa, Pepperoni, Olives, Roasted Peppers, Marinated Mushrooms, Traditional Napoli Bruschetta with Tomato, Garlic, Olive Oil, Balsamic Vinegar and Basil Served with Crostinis

*Mac and Cheese Bar - Applewood Smoked Bacon Crumbles, Spring Onions, Extra Cheese, Green Chiles, and Fried Onions

*Slider Station - Pulled Pork or Chicken BBQ with NC and Texas Sauces with Confetti Slaw

*Grilled Cheese Station - Pesto, Tomato, and Fresh Mozzarella; Brie, Bleu Cheese and Cranberry Relish; Cheddar, Monterey Jack and Applewood Bacon

* Quesadilla Station -Includes the Following Flavors: Spinach with Caramelized Onion, Peppers And Monterey Jack; Grilled Chicken and Applewood Smoked Bacon Crumbles; Cheddar, Monterey Jack and Pepper Jack

PASSED HORS D'OEUVRES

*Mini Maryland Crab Cakes with Remoulade, Cocktail or Mango Salsa

*Medium Sized Tailless Shrimp Cocktail

*Mojito Grilled Shrimp Marinated Over-Night in Rum, Mint and Limes

*Roasted Beef Crostini with Boursin and Horseradish Cream Garnished with Toasted Rosemary

*Mini Chicken and Waffles

*Jamaican Jerk Chicken Skewers with Mango Salsa

*Grilled Chicken Satays in a Variety of Flavors

*Chilled Watermelon Soup Shooter with Organic Honey, Blueberry and Basil

*Grilled Beef Skewers with Sesame Ginger and Spring Onion Garnish

*Caprese Skewers with Fresh Mozzarella, Grape Tomato and Fresh Basil

*Mini Handmade Empanadas

*Caprese Skewers with Fresh Mozzarella, Grape Tomato and Fresh Basil

*Herb Goat Cheese and Balsamic Fig Tartlet or Flatbread

*Stuffed Mushroom Caps with Boursin and Sun-Dried Tomato

*Brie Tart with Caramelized Cinnamon Apples and Topped with Toasted Almonds

*Chilled Gazpacho

*Bacon Wrapped Dates

*Honey Cinnamon Bacon Wrapped Scallops

*Spinach and Feta filled Phyllo Triangles

SALADS

Presented on Buffet

*May be presented on Buffet or Individual Preset Plated for an Additional Charge

*Organic Greens with Julienne Beets, Blueberries, Goat Cheese, Toasted Pecans and Shirley's Homemade Raspberry Vinaigrette

*Summer Salad with Organic Greens, Mandarin Oranges, Grape Tomato, Feta, Dried Cranberries, Toasted Almonds, and Red Onion with Shirley's Homemade Citrus Champagne Vinaigrette

*SCC House Salad with Organic Greens, Grape Tomato, Feta, Red Onion, Dried Cranberries and Balsamic Vinaigrette

*Organic Greens with Julienne Granny Smith Apples, Bleu Cheese Crumbles, Red Onion, Dried Cranberries, Candied Pecans, and our Raspberry Vinaigrette

*Julienne Pear, Organic Greens, Toasted Walnuts, Gorgonzola, Dried Cranberries And our Pomegranate Champagne Vinaigrette

*Traditional Caesar Salad with Crisp Romaine, Shredded Parmesan and Caesar Dressing with Croutons

*Caprese Salad with Fresh Mozzarella, Tomato, Basil and Virgin Olive Oil Drizzle

ENTREES

*Beef Brisket - Tender Sliced Beef Brisket Your Choice of Sauces: Bordelaise with Red Wine and Mushrooms; Sesame Ginger Garnished with Spring Onion; BBQ Sauce with Caramelized Onions *ADD $3.00 Per Person

*Filet Mignon with your Choice of Sauces: Bordelaise with Red Wine and Wild Mushrooms Fig, Caramelized Onions and Bleu Cheese Crumbles, Wild Mushrooms and Béarnaise Horseradish Cream and Fried Onions *ADD $5.95 Per Person

*Grilled Sirloin Steak with Your Choice of Sauces: Brandied Peppercorn Sauce Caramelized Onions and Balsamic Reduction Bordelaise with Red Wine and Mushrooms *ADD $2.25 Per Person

*Brown Ale Marinated Hanger Steak with Caramelized Onions

*Island Pork Loin Sliced with Ginger, Roasted Pineapple Habanera Sauce and Fresh Pineapple

*Honey Baked Ham with Jack Daniels Bourbon Sauce

*Chicken Roulades Stuffed with Spinach, Sun Dried Tomatoes and Cheese with our Roasted Red Pepper Sauce and Basil Chiffonade

*Chicken Piccata Lightly Floured or with Arrowroot (GF), with a Caper White Wine Sauce

*Parmesan Crusted Chicken Breast with Balsamic Glaze

MORE ENTREES

*Yummy Lemon Butter Paprika Chicken

*Grilled Chicken Breast with Mango Salsa and Cilantro

*Salmon Pan Seared or Grilled with Your Choice of Sauce:
Ginger Peach Salsa; Parmesan Crusted; Roasted Red Pepper with Basil Chiffonade;
Jerk with Fresh Pineapple and Mango; Lemon Butter Cream Sauce

*Farfalle with Grilled Shrimp, Peas and Asparagus Topped with a Lemon Dill Sauce

*Mahi Mahi with Coconut Cream Sauce and Macadamia Nuts
* ADD $2.00 Per Person

*Shrimp Scampi with a Garlic White Wine Sauce, Served with Angel Hair Pasta

*Vegetarian Lasagna with Thinly Cut Zucchini Layered with Fresh Vegetables and Marinara (Veg/GF)

*Cheese Tortellini with Spinach, Colored Peppers, Mushrooms, Scallions, Sun-Dried Tomatoes and Topped with a Lite Basil Cream Sauce (Veg)

*Portobello Mushroom Stack with Roasted Squashes, Onions, Peppers, Eggplant and Spinach layered with Parmesan (Veg)

*Southwestern Stuffed Peppers with Black Beans, Squashes, Onions, Peppers, Garlic, Southwestern Spices, Salsa, and Topped with Melted Monterey Jack and Cheddar Cheese (Veg)

VEGETABLES

Petite Green Beans with Sautéed Red Pepper Strips

Fresh Vegetable Medley of Broccoli, Carrot, Cauliflower

Asparagus Blanched or Grilled with Italian Herbs

Match Stick Medley with Zucchini, Yellow Squash, Carrots

Glazed Carrots with Goat Cheese and Honey

STARCHES

Oven Roasted Red Potatoes with Garlic and Rosemary

Smashed Red Potatoes or Yukon Gold Potatoes or Smashed Cauliflower

Herb Roasted Fingerling Potatoes

Roasted Sweet Potatoes with Cinnamon and Butter

Rice Pilaf

Wild Rice Pilaf with Toasted Almonds and Dried Cranberries

Cous Cous Studded with Almonds, Spring Onion, Golden Raisins, Lemon and Cumin