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24/6 Mon - Sat
www.cafepacific.com

Unforgettable Weddings

ALL of our delicious menus are prepared the day of your wedding with the finest and freshest ingredients. Your food is appetizingly and beautifully displayed on linen covered buffet tables with décor to compliment the bridal theme and/or colors. **ALL** packages include the items listed below in the "Extras" section. The only other costs are service attendant labor, a 18% operation charge and sales tax. Professionally uniformed Service Attendants holding current Washington state Food Handler's Permits cost \$150.00 each for a typical 3 - 4 hour reception. Call today to create your unforgettable wedding reception!

The Traditional Wedding

Trays of chilled seasonal Fresh Fruits and Strawberries
Crisp Garden Salad with Croutons and Ranch & Italian Dressings
Trays of sliced Roast Beef, Ham and Turkey and Cheese Assortment
Fresh Baked Rolls, Butter, Mayonnaise, Mustard and Dijon Mustard
Italian Pasta Salad with Black Olives and Artichoke Hearts
Savory Swedish Meatballs
Fresh Brewed Coffee Service

ALL of the Items noted in the "Extras" Section including the passed Pastry Cup Appetizer
\$15.50 Per Guest (minimum 85)

Just Married

Trays of chilled seasonal Fresh Fruit and Strawberries
Crisp Vegetable Crudités served with Ancho Chili & Cool Ranch Dips
Sliced & Wedges of Imported and Domestic Cheeses with crisp Crackers
Mediterranean Pasta Salad
Chinese Barbecued Pork with Dip and Sesame Seeds
Assorted Wraps cut into Small Sections for ease in handling
Fresh Brewed Coffee Service

ALL of the Items noted in the "Extras" Section including the Pastry Cup Appetizer
17.95 Per Guest (minimum 85)

The Newy Weds

Chilled seasonal Fresh Fruit and Strawberries displayed in Glass Cylinders (unique display and easy handling for your guests)
Crisp Vegetable Crudités served with Ancho Chili & Cool Ranch Dips
Slices & Wedges of Imported & Domestic Cheeses w/ crisp Crackers
Chinese BBQ Pork with Dip & Sesame Seeds
Italian Brushetta (Diced Tomato, Basil, Garlic & Olive Oil on Crostini)
Café Pacific's special Maple Rubbed Salmon Bites
Savory Sweet & Sour Meatballs
Home made Italian Pasta Salad
Fresh Brewed Coffee Service

ALL of the items noted in the "Extras" Section including the passed Pastry Cup Appetizer
21.50 Per Guest (minimum 85)

"Extras"

Included in All Packages

- Buffet Linens and Decor
- Salt & Pepper Shakers on Guest Tables
- High quality disposable Plates, Flatware, Napkins and Cups
- Your Wedding Cake professionally cut and placed on Disposable Plates with Disposable Forks
- Delicious Pastry Cup Appetizer Butler passed by professionally uniformed Service Staff (if hired) as your Guests arrive and mingle at the Reception Site

Wedded Bliss

Chilled seasonal Fresh Fruit and Strawberries displayed in Glass Cylinders (unique display and easy handling for your guests)
Italian Antipasto (Grilled & raw Vegetables, Salami, Pepperoni, marinated Artichoke Hearts and Olives)
Slices & Wedges of Imported and Domestic Cheeses with crisp Crackers
Sundried Tomato Torta (Cheese Torta with layers of Pesto, Chevre and minced Sundried Tomatoes, served with toasted Pita Chips)
Mildly Spicy Beef Satays (Skewers)
Olive Tapenade served with Crostini (Vegan)
Side of Hot Smoked Pacific Salmon (A Northwest Classic)
Aromatic Rosemary Chicken Skewers
Fresh Brewed Coffee Service

ALL of the Items noted in the "Extras" Section including the passed Pastry Cup Appetizer
26.95 Per Guest (minimum 85)

Additional menu options are available. See our "Delicious Dinners" and "Hors d'oeuvres" menus. Café Pacific Catering is fully licensed to provide all alcoholic beverages. Please see our "Beverage Services" menu. Café Pacific Catering can also provide all needed rentals such as guest tables, chairs, P.A. systems, linens, china, glassware, tents, D.J.s, bands, limos, etc., for additional fees. Personalized bottles of wine are also a special addition.