



ASANTE CATERING

Wedding Inspiration & Design



Catering Plan Options

Below you will find our pre-designed packages. We would be happy to customize any aspect of the following packages and menus

Buffet Dinner Menu

Includes black buffet table linens, buffet table equipment, high quality disposable plates & utensils

Your meal includes: Entrée selection(s), 1 starch, 1 vegetable, 1 salad, & assorted artisan rolls & butter

Single Entrée (chicken) \$22.95 per guest
Dual Entrée (chicken & beef or fish) \$27.95* per guest
Dual Entrée (beef & fish) \$31.95* per guest*

Family Style Menu

Includes all platters & serving utensils necessary for dinner service

Meals are served on large platters at individual tables for guests to share and enjoy.

Your meal includes: Entrée selection(s), 1 starch, 1 vegetable, 1 salad, & assorted artisan rolls & butter

Single Entrée (chicken) \$29.95 per guest
Dual Entrée (chicken & beef or fish) \$33.95* per guest
Dual Entrée (beef & fish) \$37.95* per guest*

Plated Dinner Menu

Includes full service china plates, flatware, & glassware

Meals are individually plated and served to your guests as they remain seated

Your meal includes: Entrée selection(s), 1 starch, 1 vegetable, 1 salad, & assorted artisan rolls & butter

Single Entrée (chicken) \$31.95 per guest
Dual Entrée (chicken & beef or fish) \$36.95* per guest
Dual Entrée (beef & fish) \$40.95* per guest*

**Prices do not include staff, 20% production fee, or tax*

Included with Asante Catering Plan :

- ♥ Select one our Chef Curated menus
- ♥ Beverage station of our house-made fresh fruit lemonade and flavored water - select from our seasonal flavors! (includes disposable clear cups)
- ♥ Coffee service - regular or decaf, disposable coffee cups, creamer, sugar, & stir sticks
- ♥ Disposable dessert plates & forks
- ♥ Complimentary gift of our signature "Honeymoon Late Night Snack" (chef's choice of cheese, salami, fruit, or antipasto, & crackers/bread etc)

Optional Services:

*We would be happy to include any or all of the following services on your catering plan.
Please inquire for pricing and additional information*

Floor Length Guest Table Linens & Napkins

We have a variety of colors for you to select from! Interested in specialty linens, overlay, or runners? We have that too! Inquire for additional options and pricing.

- ♥ Poly 120" Rounds (60" round tables)
- ♥ Poly 132" Rounds (72" round tables)
- ♥ Poly Banquet Table (6' or 8') Drapes
- ♥ Poly Napkins

China, Flatware, & Glassware

- ♥ White or clear china dinner plates
- ♥ Silver flatware
- ♥ Toasting glasses
- ♥ Water goblets & water service to guest tables
- ♥ Wine glasses

Bar Packages: *client provides all alcohol*

- ♥ Beer & Wine Bar Service: tubs, ice, wine glasses, clear beer tumblers, cocktail napkins, wine openers and co2 system for jockey box beer keg hook ups
- ♥ Beer & Wine Plus 1 Signature Drink: tubs, ice, wine glasses, clear beer tumblers, cocktail napkins, wine openers, co2 system for jockey box beer keg hook ups, mixers custom to your signature drink (client must select from list of approved signature drinks)
- ♥ Beer & Wine Plus 2 Signature Drinks: tubs, ice, wine glasses, clear beer tumblers, cocktail napkins, wine openers, co2 system for jockey box beer keg hook ups, mixer custom to your signature drinks (client must select from list of approved signature drinks)
- ♥ Full Bar Service: tubs, ice, wine glasses, clear beer tumblers, cocktail napkins, wine openers, co2 system for jockey box beer keg hook ups, & mixers for hard liquor (Diet & Regular Cola, Sprite, Club soda, Tonic water, Cranberry juice, Orange juice, Red Bull, Angostura bitters, Lime juice) other mixers can be made available upon request

Signature Drinks

Client provides all alcohol; Asante to provide all mixers

Vodka Cocktails

Moji-Tea

Sweet tea vodka, fresh lime juice, mint leaves, club soda/tonic

Passion Team Lemonade Punch

Citrus vodka, hibiscus passion tea, lemonade, strawberries, mint

Elderflower Lemonade

Vodka, lemonade, elderflower liqueur

Pineapple Moscow Mule

Vodka, ginger beer, pineapple juice, lime wheels, and mint

Wine Cocktails

Strawberry Rose Punch

Rose wine, strawberries, sprite, & simple syrup

Fresca Sangria

Sauvignon Blanc or Pinot Grigio White wine, fresca soda, citrus fruit, mint, and berries

Summer Berry Sangria

Merlot wine, triple sec, fresh berries, fresh citrus, and lemon lime soda

Margarita Sangria

dry white wine, tequila, triple sec, orange juice, lime juice, fresh fruit

Beer Cocktails

Greyhound IPA

grapefruit, lime, IPA beer

Bud Shandy

bud light, lime juice, ginger beer, & lemonade

Whiskey & Bourbon Cocktails

Irish Mule

Irish whiskey, lime juice, ginger soda or ginger beer, lime and mint garnish

Bourbon Peach Punch

bourbon, iced tea, peach

Rum & Gin Cocktails

Pineapple Rum Punch

rum, pineapple juice, grenadine, prosecco or champagne

Gin Punch

gin, lemonade, grapefruit, sparkling water, simple syrup

Frequently Asked Wedding Questions

Do you offer tastings and do you charge for them?

We would be happy to have you as our guest for a tasting after we've done a complete intake and gone through our proposal process. There is a tasting fee of \$50 per guest. The tasting is a Chef's Choice Menu. Should you decide to partner with Asante Catering with a retainer fee of \$1000, we'd be happy to discuss tasting your custom menu.

How far do you travel?

At no additional cost to you we will travel up to 45 minutes outside of Sacramento. For any distance at 1 hour or longer there will be a traveling fee based on the length of traveling time.

Do you cater weddings at private homes or at outdoor venues?

We will cater outdoor weddings from June through September only. All private homes or venues with no prep kitchen will require a "field kitchen" set up fee of \$250

Do you include "rentals" such as linens, china, silverware, glassware ect?

Yes, we would be happy to include any or all of those items, if you'd like us. Please note, this does not include any tables or chairs

Do you offer bar services?

Yes we have a variety of bar services and options we'd be happy to discuss with you.

Do you offer full service staff?

Yes, our full service staff would be honored to be a part of taking care of you, your friends, & family on your special day.

Are there any other fees or services I should know about?

Yes, when partnering with Asante Catering, we require you to have a licensed day of coordinator or you can also hire one of our on staff day of coordinators. (Packages start at \$300)

What is a Production Fee?

The Production Fee offsets labor and administration costs such as dishwashing, packing for your event, shopping for food, clean up, site visits, working with rental companies, etc. The production fee is not a gratuity and is subject to state and local tax laws.

Do you automatically include gratuity?

Yes, a gratuity (minimum of 15%) is required.

When do I need my final guest count by?

We require your final guest count 4 week prior to your wedding along with a list of "Final Details" that we will want to gather

How do we book Asante Catering for our special day?

In order to reserve your date we require a \$1000 retainer that is non refundable and non transferable.

Payment Schedule is as follows:

\$1000 retainer booking fee

50% of the balance due 6 months Prior

50% of the balance due 3 months prior

Final balance and final count due 1 month out

Passed Appetizers

Requires prepping space with electricity and running water

Passed Appetizers

Beef Carpaccio Canape

Sliced French baguette topped with rare roast beef, crème fraiche, & sun-dried tomatoes **\$3.50 pp**

Belgian Endive

filled with roasted butternut squash, bacon, & topped with chive chevre cheese **\$3 pp**

Blackberry Feta Pizzette

Blackberry balsamic red onion reduction with ricotta cheese, feta cheese, fresh blackberries and micro arugula garnish **\$3 pp**

Buffalo Chicken Pizzette

Buffalo sauce chicken, blue cheese, jack cheese, & creamy ranch sauce **\$3 pp**

Chinese BBQ Pork

Char sui marinated grilled pork served on a bamboo skewer with grilled pineapple **\$3.25 pp**

Chicken Artichoke Pate

Phyllo cups filled with creamy chicken, artichoke, and sun dried tomato pate **\$3.25 pp**

Crab Rangoon Bites

Petite phyllo cups with crab & cream cheese filling **\$3.25 pp**

Elote Shooters

Fire roasted corn, red onion, red bell pepper, creamy parmesan sauce, & hot sauce served in petite cups with forks **\$3 pp**

Gazpacho

Bloody mary gazpacho soup topped with bay shrimp **\$3.50 pp**

Grilled Peach Flatbread

Crispy flatbread topped with grilled peaches, goat cheese, micro arugula and white balsamic drizzle **\$3 pp**

Louisiana Shrimp

grilled shrimp served with cajun remoulade sauce **\$3.50 pp**

Mango Tomato Gazpacho

Mango juice, lime juice, golden tomatoes, cucumber, yellow bell pepper, red onion, cilantro served in a shooter cup **\$2.75 pp**

Margherita Pizzette

Hand sliced tomatoes, basil pesto sauce, and mozzarella cheese **\$3 pp**

Mediterranean Flatbread

Crispy lavash topped with green bell peppers, sun-dried tomatoes, kalamata olives, feta cheese and micro arugula **\$3 pp**

Mexican Fruit Cups

Pineapple, honeydew, cantaloupe, pineapple with lime, tajin, and hot sauce **\$3 pp**

Mini Chicken & Waffles

petite waffles topped with fried chicken and maple bacon aioli **\$3.50 pp**

Petite Crab Cakes

Maryland style crab cakes topped with lemon thyme aioli **\$3.50 pp**

Polenta Wedge

Topped with warm tomato basil relish **\$3 pp**

Red Wine Marinated Beef

Bistro filet marinated with red wine and whole grain mustard, served on a skewer garnished with Gorgonzola cheese **\$3.75 pp**

Shrimp Cucumber Canape

Thinly sliced cucumber topped with blackened shrimp and cooling cilantro avocado crema **\$3.50 pp**

Shrimp & Cucumber Endive

Endive leaves with bay shrimp, cucumber, & wasabi avocado sauce garnished with black sesame seeds **\$3.50 pp**

Spinach Artichoke Mushroom

Mushroom caps filled with creamy spinach, artichoke dip and baked to perfection **\$3 pp**

Spinach & Mushroom Pizzette

Creamy parmesan sauce, baby spinach, sautéed mushrooms, bacon, & jack cheese **\$3 pp**

Stuffed Mushrooms

Baby bella mushrooms filled with hickory smoked bacon and blue cheese **\$3 pp**

Summer Bruschetta

Delta asparagus, heirloom cherry tomatoes, fire roasted yellow bell peppers, garlic, shallots, & lemon juice served on a crostini **\$3 pp**

Stationary Appetizers

Cheese Trio Plate \$4.00 pp

Pecan praline brie cheese, goat cheese topped with white balsamic macerated berries, and fruit/nut coated blue cheese served with Carr's Crackers

Pecan Praline Brie Cheese \$3.00 pp

brie cheese wheel topped with homemade pecan praline sauce and chopped pecans \$

Charcuterie & Anti-Pasto Display \$4.95 pp

Assorted artisan charcuterie, marinated artichoke hearts, roasted mushrooms, assorted olives, cherry tomatoes, mini mozzarella balls, served with sliced breads

Cheese & Charcuterie Display \$4.95 pp

Assorted cheeses and artisan charcuterie garnished with grape clusters, olives, roasted almonds, served with sliced breads and roasted red pepper aioli

Cheese & Fruit Display \$4.00 pp

Assorted cheeses and seasonal fruit garnished with fresh berries, served with crackers

Hummus Trio Plate \$3.50 pp

Roasted garlic hummus, sun-dried tomato hummus, and traditional hummus served with pita chips and seasonal vegetables

Cheese & Crudite Display \$5.00 pp

Assorted cheeses and fresh vegetables garnished with grape clusters, fresh berries, served with crackers and hummus

Grilled Vegetable Platter \$3.00 pp

with roasted red pepper aioli or garlic basil aioli

Roasted Buffalo Cauliflower \$3.00 pp

Roasted cauliflower florets tossed in buffalo sauce with carrot and celery sticks, and blue cheese dressing

Spinach Dip \$3.00 pp

served with sourdough bread, carrot & celery

Artichoke and Sun-Dried Tomato Dip \$3.00 pp

cream cheese, marinated artichoke hearts, sun-dried tomato, roasted garlic and Italian seasoning served with baguettes

Warm Artichoke Dip \$3.00 pp

cream cheese, marinated artichoke hearts, green onion, and jack cheese served with baguettes

Buffalo Chicken Dip \$3.50 pp

Buffalo cream cheese, blue cheese, and shredded chicken served warm topped with shredded cheese; served with carrots, celery, & tortilla chips

Warm Sausage Bruschetta \$3.00 pp

Mild Italian sausage, sautéed onions, sweet red pepper, tomatoes & mushrooms served with sourdough baguettes

Crab and Red Pepper Dip \$3.50 pp

cream cheese, Italian seasoning, roasted red peppers and crab served with baguettes

Crab and Artichoke Pate \$3.50 pp

Crab and marinated artichoke hearts with cream cheese, and fresh dill served with sourdough baguettes

Marsala Meatballs \$3.00 pp

Petite meatballs slow cooked in creamy mushroom marsala sauce

Blackberry Balsamic Meatballs \$3.25 pp

Petite meatballs tossed in blackberry balsamic barbecue sauce

Dessert Bar

\$8.00 per guest

Includes platters, risers, serving utensils, plates, napkins, and other decor items to create a "Dessert Bar"

Dessert Bars

All flavors included

Lemon Bars

Butterscotch Coconut Shortbread Bars

Chocolate Pecan Pie Bites

Oreo Dream Bars

Homemade Brownie Bites

Please select 2 flavors

Chocolate Chip

Tuxedo

Heath Bar Crunch

Reese's Peanut Butter

Butterfinger

Ande's Mint

Cheesecake Cups

Please select 2 flavors

Original New York Style

Strawberry

Raspberry

Oreo

Caramel Pretzel

Chocolate

Double Chocolate

Cake Shots

Please select 2 flavors

Strawberry Cream

Lemon Cream

Chocolate Tuxedo

Sticky Toffee

KID'S MENU

9.95 per person

Fruit Snacks

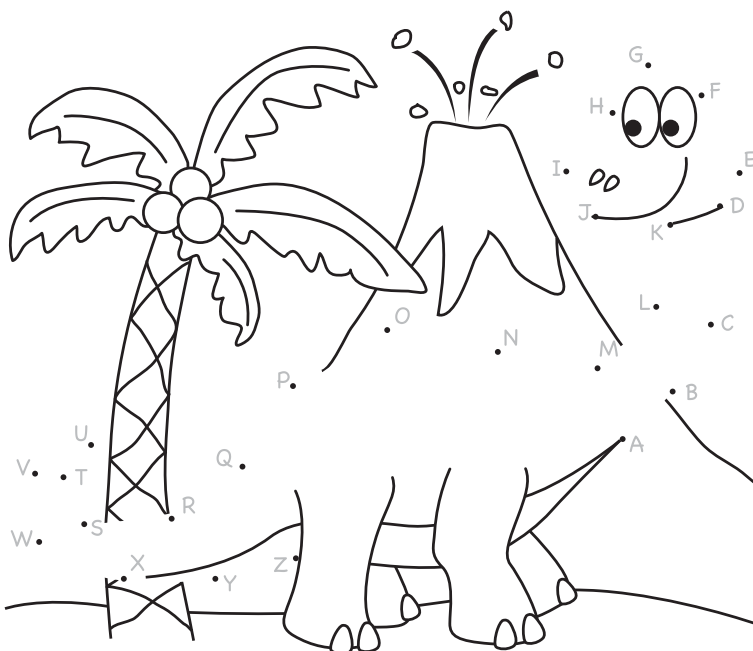
Individual Cheez-its

PB & J Sandwich

Capri Suns

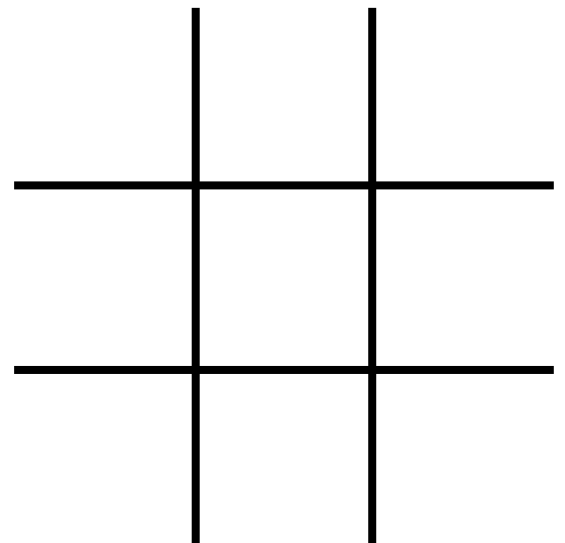
What is your favorite food?

Draw it here!



What do you think the picture will be? Connect the letters A to Z to discover a creature from long ago. Then you can use your crayons to make it unique!

Tic Tac Toe



KID'S MENU

10.95 per person

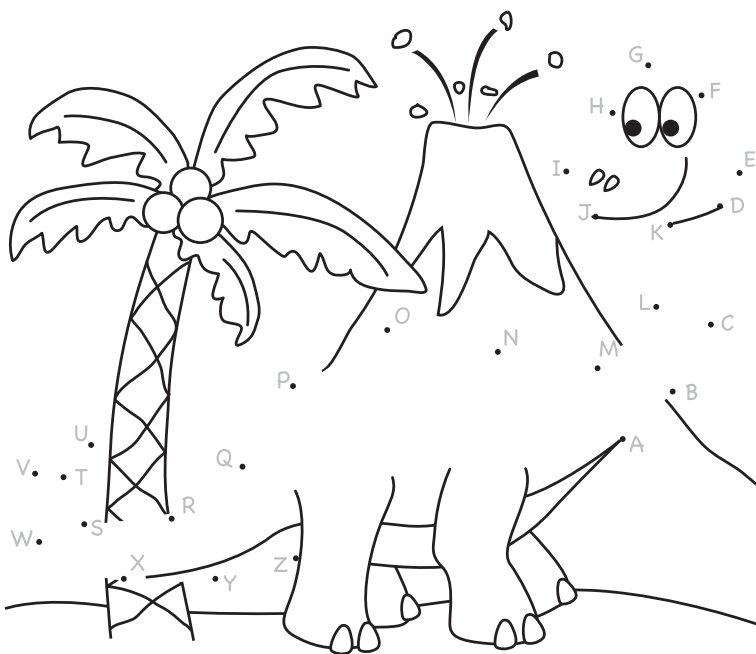
Fresh Fruit Salad

Homemade Mac
n Cheese

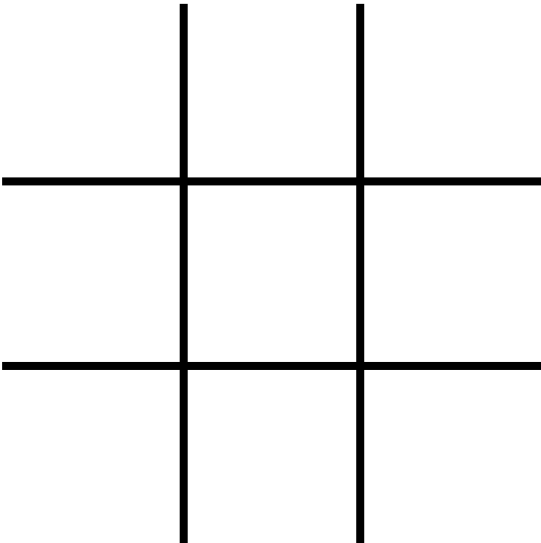
Chicken Strips
Served with Ketchup

What is your
favorite food?

Draw it here!



Tic Tac Toe



What do you think the picture will be? Connect the letters A to Z to discover a creature from long ago. Then you can use your crayons to make it unique!