



---

# ASANTE CATERING

---

Wedding Inspiration & Design



# ***Elegant Inspirations***

*Stunning, Flavorful & Affordable*

*50 person minimum*

## ***Includes:***

- ♥ Menu selected by you & your fiancé: protein(s), starch, vegetable, salad, rolls & butter
- ♥ High quality plastic disposable plates, cutlery roll-ups
- ♥ White platters & bowls
- ♥ Black serving utensils

*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*

*\*Delivery/staff charge, 15% production fee, & tax additional*

## ***Delivery Charges:***

*Pick up at our location- no charge*

*All delivery pricing based on 45 min drive time, any distance exceeding would incur a travel fee*

### **Tier 1 Delivery**

- ♥ Delivery & drop off only to your location
- ♥ Wedding Coordinator or other point of contact is responsible for set up of the food
- ♥ \$100 per staff, needed

### **Tier 2 Delivery**

- ♥ Delivery to your location
- ♥ Set up at of food at your dinner service time
- ♥ Wedding coordinator or other point of contact is in charge of replenishing
- ♥ \$150 per staff, needed

### **Tier 3 Delivery**

- ♥ Delivery to your location
- ♥ Set up at of food at your dinner service time
- ♥ Asante staff to manage replenishing of buffet & food only (no guest table service)
- ♥ \$200 per staff, needed

### **Tier 4 Full Service Staff**

- ♥ Asante staff to deliver, set up, & service your reception from start to finish
- ♥ Staff ratio & charge determined by reception hours & guest count
- ♥ Inquire for pricing

# Frequently Asked Wedding Questions

## What is Elegant Inspirations?

Elegant inspirations is single use, plastic buffet ware that comes in white plastic platters & bowls and black plastic serving utensils. Our dinner plates are also white plastic with napkin cutlery roll ups.

## Do you include "rentals" such as china, silverware, & glassware?

We specialize in high quality plastics only

## Do you have linens available for rental?

We would be happy to refer you to our partner rental companies that do offer linen rentals

## Do you offer full service staff?

Full service staff is available for Tier 4 only, we would be happy to discuss this with you in further detail

## Do you offer bar services?

Yes, we have a variety of bar packages for Tier 4 only

## Do you offer tastings and do you charge for them?

Yes! We offer pick up tastings from our eatery Asante Fresh Express. It's a chef's choice dinner for 2 for \$40 + tax

## 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?

Outdoor receptions are available from June through September, for Tiers 1 - 2 only.

## 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

## How do we book Asante Catering for our special day?

In order to reserve your date we require a payment of 50%

# Wedding Buffet Menu



*Please select 1 from each category (chicken, starch, vegetable, salad)  
& indicate if you'd like to add any additional entree options.*



## Chicken Entrées

*All Entrees served with Dinner Rolls & Butter*

### Artichoke Chicken

*Grilled chicken breast topped with sun-dried tomatoes,  
roasted garlic and artichoke heart sauce*

### Chicken Piccata

*Roasted chicken topped with lemon caper chardonnay  
sauce*

### Chardonnay Chicken

*Grilled chicken breast topped with a white wine and herb  
reduction*

### Chicken Marsala

*Baked chicken breast topped with mushroom, garlic,  
Marsala wine cream sauce*

### Herb Crusted Chicken

*Chicken breast crusted with fresh herbs and garlic topped  
with a white wine reduction sauce*

### Lemon Mustard Chicken

*Roasted chicken breast marinated with whole grain  
mustard, garlic, lemon, and herbs*

### Rosemary Lemon Chicken

*Roasted chicken breast topped with a rosemary lemon  
white wine reduction sauce*

### Barbecue Chicken

*Grilled chicken breast and thighs with your choice of  
traditional barbecue sauce, blackberry balsamic sauce, or  
peach whiskey sauce*

### Grilled Huli Huli Chicken

*Grilled chicken thighs marinated in pineapple juice,  
ketchup, soy sauce, brown sugar, honey, ginger, rice wine  
vinegar, sesame oil, garlic, Worcestershire sauce, lemon  
juice, and red pepper flakes*

## Starch

### Mashed Potatoes

*You choice of creamy garlic or loaded potatoes*

### Sweet Potato Palau

*Sweet potatoes mashed with coconut milk and topped with  
buttered onions*

### Rosemary Roasted Potatoes

*Roasted red potatoes seasoned with fresh rosemary and  
garlic*

### Wild Rice Pilaf

*Long grain and wild rice flavored with a variety of herbs,  
& stock*

### Rice Pilaf

*Long grain rice steamed with a variety of herbs, stock, and  
mirepoix vegetables*

### Mushroom Quinoa

*Quinoa steamed with sautéed mushrooms, onions, and  
stock garnished with fresh herbs and parmesan cheese*

### Lemon Chickpea Couscous

*Couscous steamed with stock and herbs tossed with lemon,  
parsley, and chickpeas*

### Pasta

*Chef's choice pasta tossed with your choice of basil pesto,  
red pepper pesto, marinara, or Alfredo*

## Macaroni and Cheese

Macaroni tossed with homemade 5 cheese sauce, topped with panko bread crumbs, and baked to perfection

## Baked Beans

Pinto beans slow cooked with bacon, onions, assorted bell peppers, molasses, brown sugar, Worcestershire sauce, Dijon mustard and assorted seasonings

## Ranch Style Beans

Pinto beans slow cooked with ancho chiles, garlic onions, tomatoes, brown sugar and assorted seasonings

# Vegetables

## Grilled Vegetables

Seasonal vegetables seasoned with fresh herbs and garlic

## Oven Roasted Vegetables

Seasonal vegetables seasoned with fresh herbs and garlic

## Grilled Squash Medley

Grilled zucchini, yellow squash, and eggplant with fresh herbs and garlic

## Braised Baby Carrots

baby carrots braised with basil, garlic, parmesan cheese

## Fresh Green Beans

Fresh green beans roasted with mushrooms and sweet red peppers

## Roasted Broccoli, Cauliflower, And Brussel Sprouts

Fresh broccoli florets, cauliflower florets, and Brussel sprouts with fresh garlic cloves, lemon slices, and fresh thyme

## Vegetable Ratatouille

Zucchini, yellow bell peppers, red bell peppers, mushrooms, onions, tomatoes, and chickpeas with fresh herbs and basil pesto

# Green Salads

Served with your choice of 2 dressings

## Garden Green Salad

Romaine and red leaf lettuce, layered with shredded carrots, purple cabbage, tomatoes, cucumbers, & green onions

## Caesar Salad

Hand cut romaine lettuce tossed on site with shredded Parmesan cheese, homemade croutons, and vegetarian Caesar dressing

## Three Bean Green Salad

Mixed salad greens with purple cabbage, shredded carrots, green onion, kidney beans, garbanzo beans, & green beans

## Antipasto Chopped Salad

Chopped romaine, radicchio, chickpeas, red onion, roasted red bell peppers, & parmesan cheese

## Baby Mixed Greens

baby mixed greens with artichokes, red onion, feta cheese, and pecans

## Ultimate Veggie Salad

Wild arugula, baby spinach, and romaine lettuce, layered with shredded carrots, cabbage, tomatoes, cucumbers, sprouts, broccoli, zucchini, and sunflower seeds

## Spinach Salad

with roasted beets, blueberries, gorgonzola cheese, & pecans

## Arugula Spinach Salad

Wild arugula, baby spinach, seasonal berries, Gorgonzola cheese, sweet red onion, & pistachios

## Creamy Dressings

Blue cheese dressing, creamy dill dressing, creamy pesto dressing, thousand island dressing

## Oil/Vinegar Dressings

Balsamic vinaigrette, champagne vinaigrette, chardonnay Dijon vinaigrette, raspberry vinaigrette, red wine vinaigrette, white balsamic vinaigrette

---

# Additional Entree Options

*Additional Cost Required*

## **Pork Tenderloin Carving Station**

*With your choice of tomato chutney or roasted apples and onions on the side*

## **Tri Tip Carving Station**

*Tri tip mesquite grilled to perfection & chef carved to your guests. Served with creamy horseradish sauce on the side*

## **Braised Italian Beef**

*Beef short ribs braised in red wine, tomatoes, shallots, and beef stock*

## **Texas Style Brisket**

*Served with sweet barbecue sauce and spicy barbecue sauce on the side*

## **Citrus Rosemary Salmon**

*Grilled salmon marinated with citrus, rosemary, garlic, & house seasoning*

## **Grilled Summer Salmon**

*topped with corn, bacon, bell pepper, and chive relish*

## **Baked Mahi Mahi**

*Mahi mahi baked with tomatoes, olives, capers, onion, red bell pepper, & white wine*



# Cold Buffet Wedding Menus

*Elegant Inspirations single-use plastic buffet ware*

*50 Person Minimum*

*\*Delivery/staff charge, 15% production fee, & tax additional*

## Package #1

*DIY Sandwiches Bar*

*\$17.95\* per person*

### **Petite Rolls**

*pre-sliced deli rolls*

### **Sliced Deli Meats**

*Hickory smoked turkey, honey baked ham, rare roast beef*

### **Assorted Sliced Cheeses**

*Cheddar, provolone, & pepper jack*

### **Condiment Tray**

*Romaine lettuce, red onion, tomatoes, pepperonchinis, pickles*

### **Aioli's & Sauces**

*Pick 2: mayonnaise, mustard, pesto aioli, red pepper aioli*

### **Fresh Fruit Salad**

*garnished with seasonal berries*

### **Broccoli Salad**

*Broccoli florets, red onion, celery, raisins, bacon, sun flower seeds, roasted peanuts tossed in sweet cider dressing*

### **Baked Potato Salad**

*Oven roasted red potatoes, bacon, green onions, cheddar cheese with mayonnaise-sour cream dressing*

## Package #2

*Pre-made sliders*

*\$15.95\* per person*

### **Turkey Cranberry Slider**

*smoked turkey, Swiss cheese and cranberry aioli on croissant roll*

### **Roast Beef Slider**

*roast beef, pepper jack cheese, red pepper aioli on focaccia bread*

### **Honey Baked Ham Slider**

*Honey baked ham, smoked Gouda, lettuce, & orange zest aioli*

### **Garden Green Salad**

*Romaine and red leaf lettuce, layered with shredded carrots, purple cabbage, tomatoes, cucumbers, & green onions; with chefs choice 2 dressings*

### **Traditional Potato Salad**

*Baby red potatoes, red onion, dill pickles, sweet pickles, celery, chopped hard boiled eggs, tossed with seasoned aioli*

### **Summer Pasta**

*Orzo pasta, corn, tomatoes, red onion, basil, & parmesan cheese with house vinaigrette*