



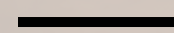
# WEDDINGS

BY

kimberley | ashlee  
CATERING

# SAY "I DO"

LIKE LOVE, EVERY DISH HAS A STORY.  
We want to tell one that represents you.



[kimberleyashleecatering.com/weddings](http://kimberleyashleecatering.com/weddings)

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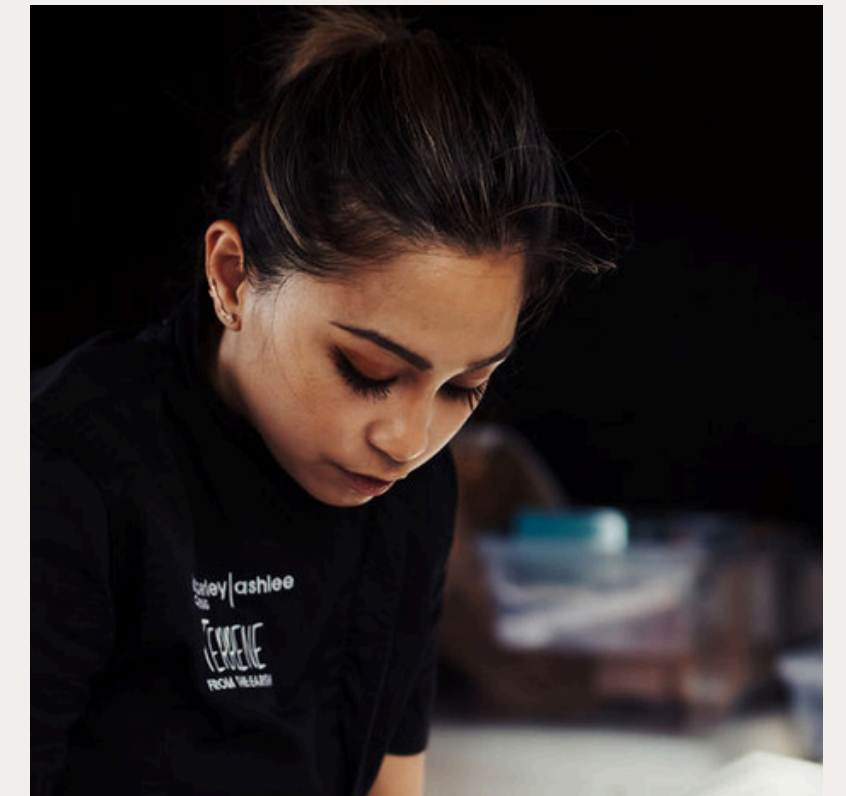
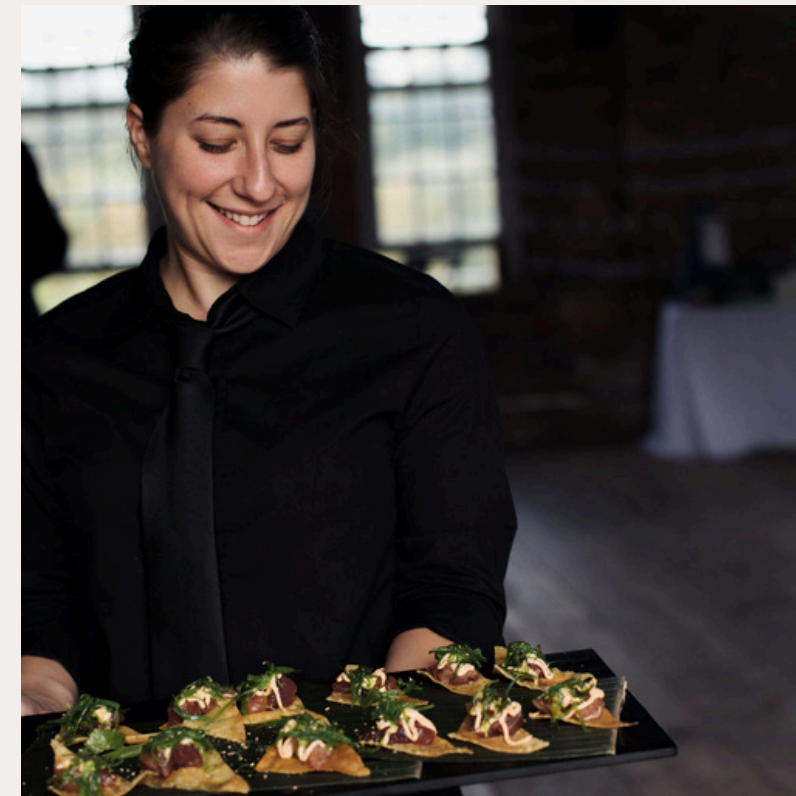
# THE PROCESS

Our top priority is to craft a menu that is unique and tailored to your wedding. To achieve this, we take the time to get to know you and your partner's story, including your favorite foods, memorable travel experiences, and iconic moments that have solidified your relationship. We want your guests to taste the love and personal connection that you share, and we strive to make that a reality through our personalized approach to menu planning.



# OUR APPROACH

We are pleased to offer a comprehensive range of services to ensure that your wedding is a seamless and enjoyable experience for you and your guests. Our services include a fully stocked and expertly staffed bar with sommelier-selected wines, rental coordination to ensure that all necessary equipment and supplies are available, a professional and attentive service team, and flawless execution of your personalized menu to ensure that every bite is as delicious as it is memorable.





Their story...

Jason and Mara met while they were backpacking through Italy. They were both learning Italian. She was going into med school and he was taking a year off from a masters program in natural sciences. The couple knew that there was something special between them while on a walk through a market in Laverano when they debated the worth of truffles.

Their vision...

An intimate wedding ceremony at sunset, and a family feast that reminded them of a countryside Italian feast.

JASON +  
MARA





# THE MENU

## PASSED HORS D'OEUVRES

Arancini with Black Garlic Tarragon Aioli (V)  
White Bean Crostini with Saba Braised  
Radicchio (VG)  
Red Snapper Crudo with Chili-Ponzu Sauce  
Calamari Cones

## RECEPTION STATION

Chef Action Artisanal Charcuterie  
Ricotta and Burrata Cheeses  
Seasonal Jams  
Local Honey, Honeycomb  
Imported Olives  
Vinegars and Oils  
House Made Bread  
Signature Mushroom Flatbread  
Signature Margherita Flatbread

## FIRST COURSE

Grilled Caesar Salad with Shaved  
Parmesan Cheese, House-Made Croutons  
(V)  
House-Made Breads with Whipped Butter,  
Olive Tapenade

## FAMILY-STYLE SECOND COURSE

Gnocchi with Arugula Pesto  
Rigatoni with Marinara Sauce

## MAIN COURSE, Guest Choice

Braised Beef Short-Ribs  
Roasted Salmon  
Eggplant-Ricotta Involtini (V)

## FAMILY-STYLE SIDES

Braised Escarole with Cannellini Beans  
Parmesan Whipped Potatoes  
Herbed Orzo Pilaf  
Roasted Seasonal Vegetables

## SWEET ENDING

Trio Plate - Lemon Bar, Flourless Chocolate  
Cake, Panna Cotta



# JERRY + KYLE

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Their story...

Jerry was the creative director of an art gallery and Kyle was in finance. They met at a mutual client's holiday party where they discussed art and how Kyle was an art history major before he switched to accounting. The two would not meet again for another eight years at an art show opening where Kyle purchased what he referred to as his "ultimate investment piece."

Their vision...

Brasserie fare that could be enjoyed earlier in the day. They didn't want a traditional all-night celebration, just an easy yet sophisticated heavier lunch after the ceremony.





# THE MENU

## PLATED FIRST COURSE

Leek Soup with Rustic Bread Basket  
Lyonnaise Salad with Lardons,  
Poached Egg, Lemon Vinaigrette

## LUNCH STATIONS

Poached Asparagus with Bechamel  
Sauce  
Roasted Vegetable Tart  
Fries with Truffle Oil  
Seared Certified Angus Hanger  
Steak  
Mussels in White Wine Sauce

## DESSERT CHEESE COURSE STATION

Selection of Local and International  
Cheeses  
Local Honey, Honey Comb  
Fresh Berries  
Shortbread Cookies



# DAVE + KATE

Their story...

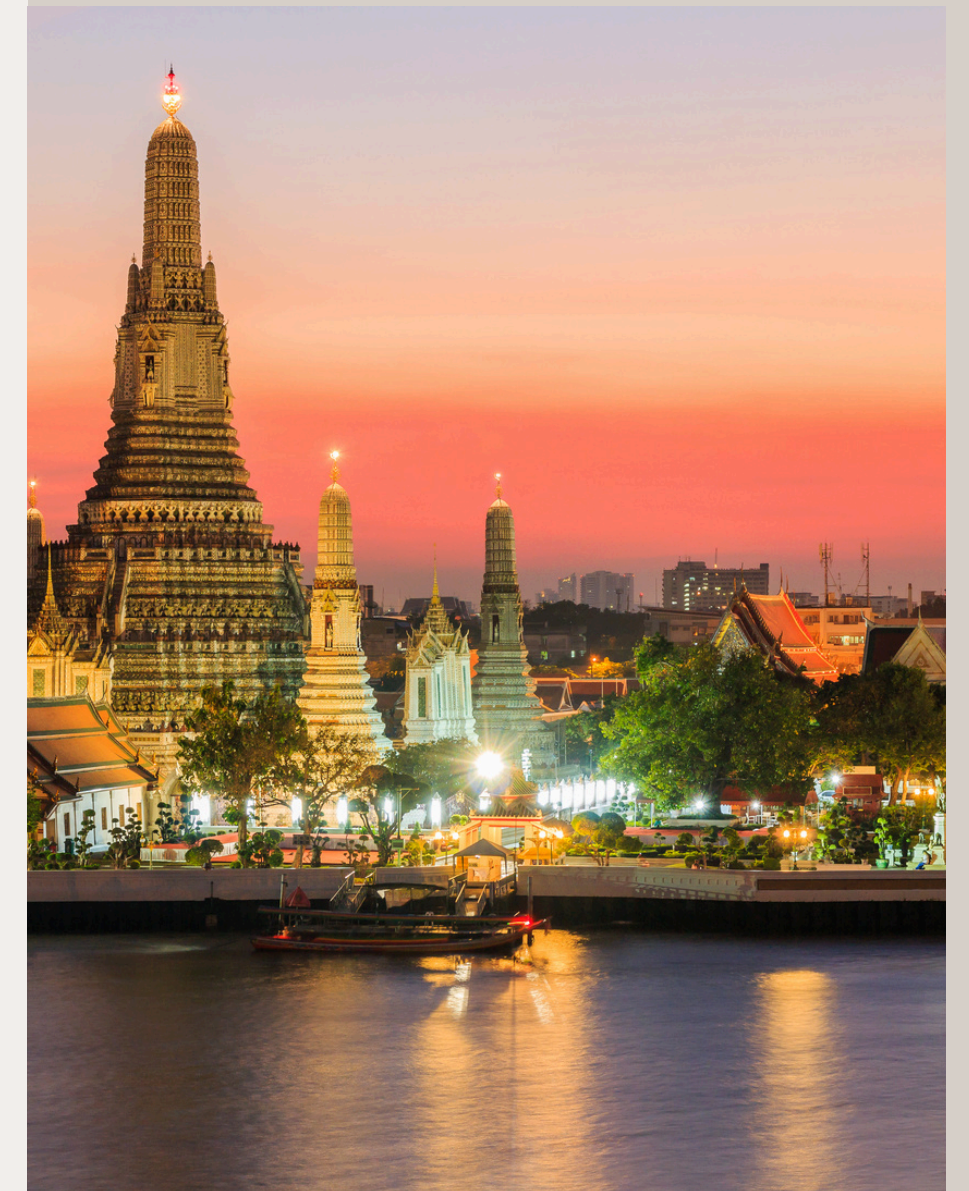
Kate had just wrapped up a teaching contract in Korea. Dave was coming home from deployment. The two met at a coffee shop when Dave accidentally picked up Kate's matcha latte. The rest is history.

Their vision...

An East-Meets-West menu that is a nod to Kate's time traveling around Southeast Asia. Dave is a "meat and potatoes" kind of guy so the couple wanted something memorable, yet unpretentious.



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# THE MENU

## PASSED HORS D'OEUVRES

Mini Fried Vegetable Spring Rolls (VG)  
Samosas (VG)  
Mini Pierogies (V)  
Maryland Crab Cakes with Remoulade  
Crispy Filipino-Style Pork Belly with Pickled  
Green Papaya

## SEATED DINNER

### FIRST COURSE

Locally-Foraged Salad with Tomatoes,  
Cucumbers, Crisp Leeks, Creamy Herb  
Vinaigrette

### MAIN COURSE

Steamed Fish served with Bok Choy and  
Jasmine Rice  
Beef Filet, Roasted Vegetables, Whipped  
Potatoes, Peppercorn Sauce  
Roasted Cauliflower Steak with Pistachio  
Pesto, Mushroom Farro

## CHEF ATTENDED ICE CREAM BAR

Warm Cookies  
Warm Brownies  
Selection of Ice Cream  
Assorted Toppings

## LATE NIGHT

House Made Pretzels  
Local Grilled Sausages  
Mustards  
Karauts



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# CATERING MENU



SEASONAL



THE FOLLOWING REFLECTS SUMMER 2024 PRICING

WE ASK THAT YOU USE THIS AS AN INSPIRATIONAL GUIDE TO  
ALLOW US TO CREATE THE PERFECT DISHES AND MENU FOR YOU





# TRAY-PASSED

## TRAY-PASSED HORS D'OEUVRES

VEGETARIAN \$15/doz, 2 doz. min.

- Mushroom Arancini
- Samosa
- Falafels with Lemon Tahini
- Spring Rolls

MEAT \$25/doz, 2 doz min.

- Mini Crab Cakes
- Shrimp and Seasonal Gazpacho
- Filet Steak Crostini

SPRING/SUMMER \$/doz, 2 doz min.

- 34 | Fresh Spring Rolls
- 24 | Chive Cream Cheese New Potatoes
- 30 | Prosciutto-Wrapped Asparagus
- 36 | Melon Gazpacho Shooters with Poached Shrimp
- 30 | Braised Pork on Cornbread

## FALL/WINTER

- 30 | Fig and Caramelized Onion Crostini
- 30 | Bacon-Wrapped Dates with Blue Cheese
- 36 | Smoked Trout Mousse with Fresh Apple on Toast
- 36 | Mini Chicken Empanadas
- 36 | Braised Beef Croquettes with Horseradish Cream



# ACTION STATION

## CHEF LIVE ACTION

### MEAT + POTATOES

Tomahawk Carvery Board  
Baked Potato with Toppings (Bacon, Chives, Sour Cream, Shredded Cheddar)  
Seasonal Vegetables  
Fresh Rolls and Butter  
Assorted Sauces

\$119 per person

### ITALIAN

Two types of fresh pasta  
Marinara, Alfredo, Nutless Pesto  
Italian Sausage  
Marinated Vegetables  
Spinach  
Garlic Bread

\$52 per person

### MEXICAN

Grilled Flank Steak  
Pulled Pork (Carnitas)  
Guacamole  
Salsas Rojo + Verde  
Tortillas  
Radish and Cilantro Slaw  
Cotija Cheese

\$52 per person



# SELF-SERVE

## ASIA

Beef and Broccoli  
Sweet and Sour Tofu and Vegetables  
Pork Fried Rice  
Jasmine Rice

\$36 per person

## PITTSBURGH

Pierogies with Sour Cream, Bacon, Chives,  
Cheddar Cheese  
Pork Schnitzel  
Braised Cabbage  
Fries with Heinz Ketchup and Ranch  
Dressing  
Soft Pretzels with Beer Cheese and Mustard

\$46 per person

## ITALIAN

Gnocchi with Creamy Bacon Corn Pepper  
Sauce  
Grilled Italian Sausage  
Margherita Flatbread  
Pepperoni Flatbread  
Antipasti Salad

\$42 per person

## ELABORATE CHARCUTERIE DISPLAY

Selection of Locally Cured Meat and  
Cheese  
House Pickled Vegetables  
Housemade Bread  
Fresh Fruit  
Selection of Housemade Dips and Spreads

\$14 per person



# PLATED

starting at \$75 per person  
Assorted House Made Bread

First Course -

Choice Of:

Tableside Poured Seasonal Soup

(Spring: Chilled English Pea Soup; Summer: Gazpacho; Fall: Roasted Butternut Squash; Winter: Truffle Parsnip) Or

Seasonal Salad

(Spring: Lemon Asparagus and Arugula, Summer: Tomato Burrata; Fall: Panzanella and Roasted Delicata Squash; Winter: Lacinato Kale and Pomegranate)

Second Course -

Spring:

Roasted Wild-Caught Salmon with Spinach Risotto

Roasted Quail with Ratatouille

Beef Filet with Parmesan-Whipped Potatoes, Haricot Verts

Roasted Cauliflower Steak with Saffron-Carrot Purée, Toasted Pistachios

Summer:

Maryland Crab Cake with Corn Succotash and Lemon-Herb Wild Rice Melange

Dry-Rubbed and Grilled Airline Chicken Breast with Grilled Vegetables

Beef Filet with Grilled Sweet Potatoes, Grilled Vine-Ripe Tomatoes, Chimichurri

Vegetable Tart with Local Microgreen Salad

Fall:

Roasted Wild-Caught Salmon, Butternut Squash Purée, Kale Pesto

Roasted Airline Chicken Breast, Roasted Red Pepper-Tomato Coulis, Creamy Polenta

Beef Filet with Braised Mushroom-Sauce, Whipped Potatoes

Roasted Maitake Mushroom, Roasted Gnocchi, Herb-White Wine Sauce

Winter:

Seared Scallops with Parsnip Puree, Watercress Roasted Airline Chicken Breast with Chestnut-Mushroom Stuffing, Braised Greens

Beef Filet with Red-Wine Demi, Truffle-Parmesan Potato Purée, Swiss Chard

Seared "Scallops" with Beet Risotto

Dessert Course -

Seasonal Panna Cotta with Fresh Fruit

Dark Chocolate Mousse

Assorted Macarons

Fruit and Local Cheese Plate with Local Honey and Jam

Local Coffee

Herbal Tea



# FAMILY-PLATED

starting at \$95 per person

Assorted House Made Bread

First Course - (choose up to two):

Choice Of:

Grilled Caesar Salad

Tomato and Fresh Mozzarella Salad with Basil Pesto (Summer)

Panzanella Salad (Spring/Summer)

Lacinato Kale and Apple Salad with Maple Vinaigrette (Fall)

Roasted Beet and Goat Cheese Salad (Fall/Winter)

Radicchio and Roasted Fennel Salad with Citrus Vinaigrette (Winter)

Second Course -

Sides (choose up to three):

Ratatouille

Roasted Broccolini

Grilled Seasonal Vegetables

Roasted Potatoes

Miso Bok Choy

Roasted Seasonal Gnocchi

Mains (choose up to two):

Roasted Maitake Mushrooms

Roasted Cauliflower Steaks with Lemon-Herb Sauce

Baked Market Fish with Seasonal Sauce

Roasted Airline Chicken Breast

Grilled Beef Tenderloin

Seasonal Porchetta

Dessert Course -

Assorted Macarons

Fruit and Local Cheese Plate with Local Honey and Jam

Petit Fours

Local Coffee

Herbal Tea





FOR HIM AND HIS FRIENDS PRE-WEDDING  
(serves 6)

A dozen assorted local and international  
beers  
Pretzels and Mustard  
Sausage Board and Pickled Vegetables

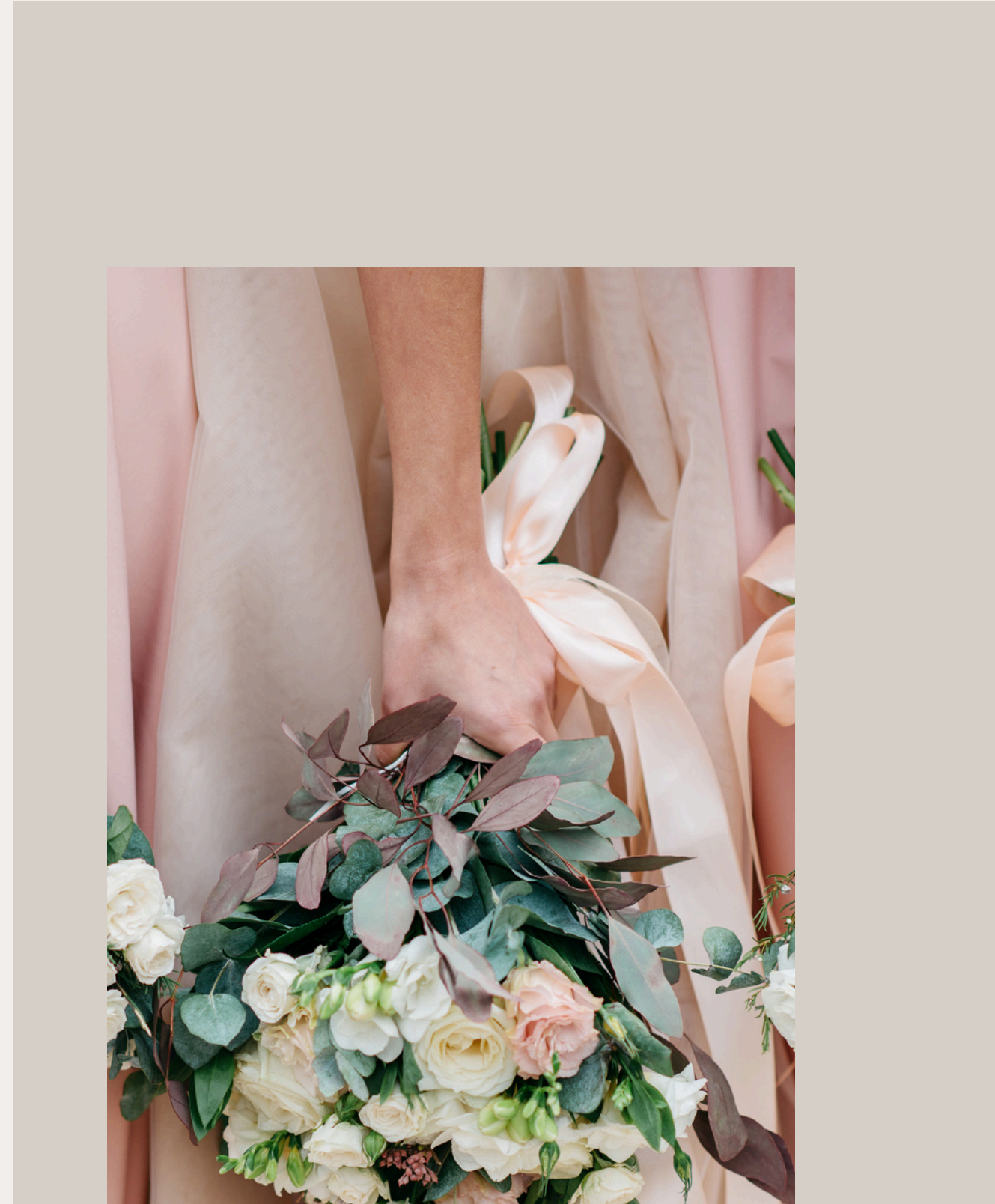
\$28 per person

FOR HER AND HER FRIENDS PRE-WEDDING  
(serves 6)

Sparkling  
Assorted Mini Sandwiches  
Crudite and Fruit

\$28 per person

# EXTRAS





# THE BAR

## **On Consumption Option:**

Minimum of \$500 bar sales required.

### Liquors

House Liquors (Tito's, Tanqueray, Bacardi, Jose Cuervo, Jim Beam, Jack Daniels, Dewars), Mixers, Garnishes, \$8

Premium Liquors (Ketel One, Bombay Sapphire, Kraken Rum, Patron Tequila, Makers Mark, Gentleman Jack, Tullamore Dew), \$11

### Wine

Sommelier Selected House Wines (90+ points), Includes 2 White, 2 Red Wines, 1 Sparkling, \$10/glass

Sommelier Selected Premium Wines (92+ points), Includes 2 White, 2 Red Wines, 1 Sparkling, \$14

### Beer

Includes a Selection of 5 Premium Beers: Local, Domestic, International, \$8-10

Selection of Soda & Juices  
Assorted Selection, \$3 each

### Barista Bar

Espresso, Latte, Cappuccino, Mocha, Caramel Macchiato, Steamer, Hot Chocolate, Regular and Decaf Coffee, Teas. A full line of flavored creamers are provided. A full line of flavors by Torani®, \$10 pp (3-hour service)

### Water

Bottled Still and Sparkling Water, \$6/pp, per hour

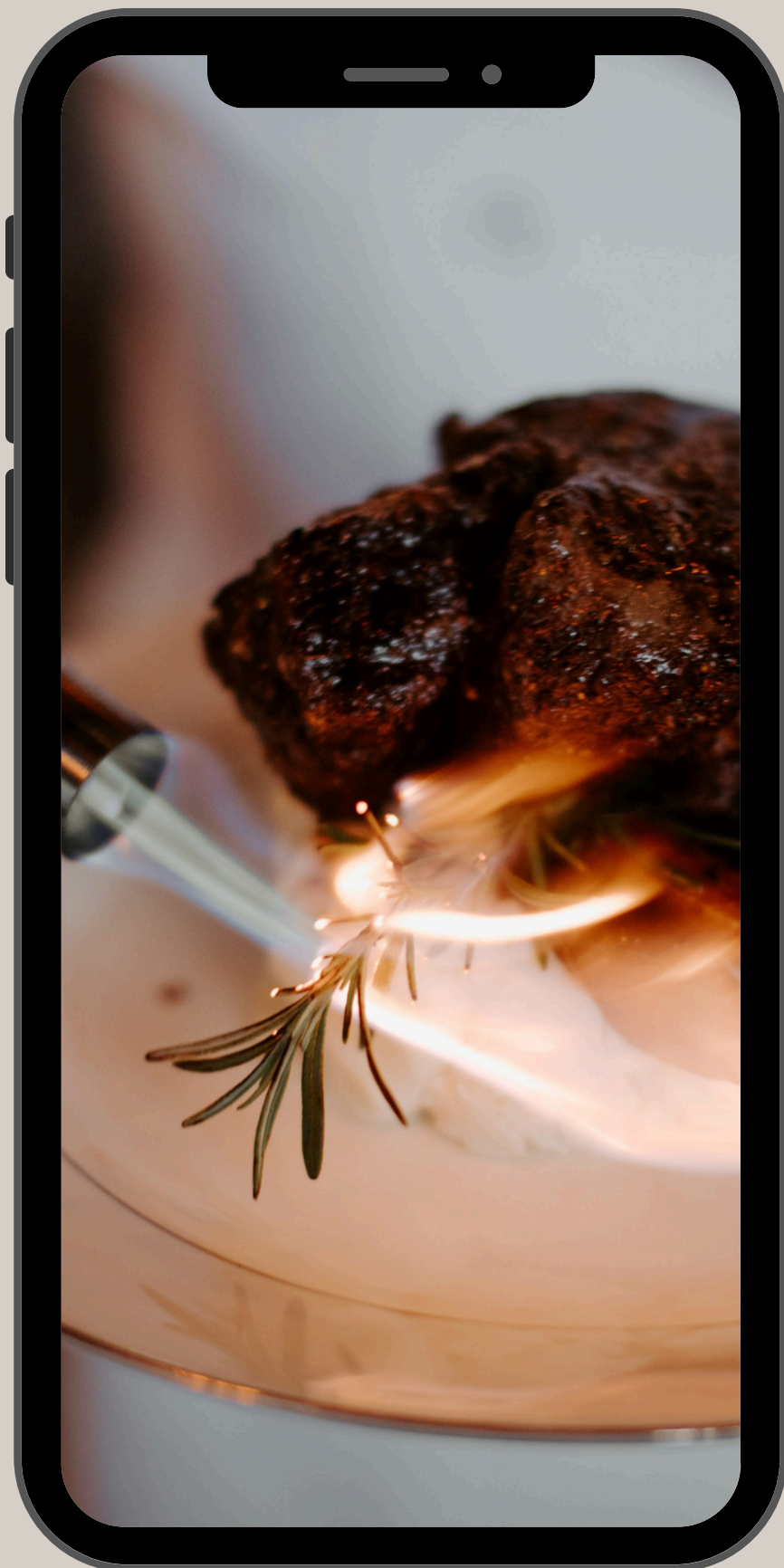
## **Hourly Bar Option:**

Deluxe Bar: \$15 (1st Hour), \$11 (2nd Hour), \$8 (3rd Hour) and \$7 (per hour and beyond)

House Bar: \$13 (1st Hour), \$9 (2nd Hour), \$7 (3rd Hour) and \$6 (per hour and beyond)

\*Pricing may be subject to change based on final selections.

Hosted By The Hour bars are unlimited bars, with no restriction on quantity unless guests appeared to be intoxicated.



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# CONNECT WITH US

AND ALLOW US TO CREATE THE PERFECT DISHES AND MENU FOR YOU.

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