

The Healthy Cafe Catering Co.

*"To Love, Laughter
and Happily Ever After"*

Limited Service Wedding Package

(518)462-5074 / 50 Yardboro Avenue Albany, NY 12205 / info@healthycafecatering.com

What We Provide:

- Cocktail hour stationary items to include hors d'oeuvres and plattered displays, and a buffet dinner that will include 3 entrees and two sides. Additional items may be added as well as dessert are available for an additional fee.
- 2 staff members for 4-hours of services (Arrival to departure)
- Cocktail hour platters will come on wooden trays with appropriate serving utensils and baskets with linens for any accompaniments as well as plastic cocktail plates, napkins and appropriate service ware/cutlery. The cocktail hour station will be set up with risers to create a multi-level, visually appealing food display for.
- Dinner Buffet will include upgraded plastic dinner plates, disposable cutlery rolls with napkins, and wire rack style chaffers with cloth covers and high end plastic serving utensils.
- Staff will arrive 1 hour before your cocktail hour begins. They will set up your cocktail hour display table and buffet tables with upgraded plasticware and chaffers.
- Staff will set out food for cocktail hour and man this station to keep tidy and replenish items as necessary. Dinner to follow where staff will serve and replenish food items as needed and keep things tidy at the buffet station.
- At the conclusion of dinner service, we would clean up both food stations, package any leftover items for you, and then depart.
- Upgrade to Full Serviceware to include: Wooden Cutting Board Displays, Ceramic Bowls/Platters, Stainless Steel Chaffers & Stainless Steel Serviceware for an additional fee (Minimum 75 guests and/or \$3,500 food total)

(Photos of display and service items to be provided are available upon request)

*****Our staff is generally on site for approximately 4 hours, strictly for setting up your meal and serving at the provided stations. We do not bus guest tables for plates/cutlery/trash or stay until the end of the reception. There are several different staffing agencies in the area that do provide waitstaff/day of services for weddings to fill in these gaps if tableside services and clean up are preferred for your style of event***

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What We Require From You:

- Your reception must be within 45 minutes from our Albany facility, 50 Yardboro Ave. Albany, NY 12205.
- A minimum of 50 guests and \$2,500.00 in food, before tax and fees for the basic service option. If interested in the upgraded serviceware option with real stainless steel chaffers, upgraded serviceware etc., we require a minimum of 75 guests and \$3,500.00 in food before tax and fees.
- Your final count along with any dietary restrictions 14 days prior to your reception.
- A designated person to greet us when we arrive and direct us to where the food will be served.
- A detailed reception schedule and layout/diagram of your reception space at least one week prior to your event.
- A designated staging area, covered from the elements, where we will not be in the way of guests if possible.
- The designated food tables must be set up prior to our arrival with the appropriate linens. Staff will not be responsible for placing any decor/floral arrangements on buffet or guest tables.
- Payment collected at least seven days prior to your reception unless other arrangements have been made with one of our event coordinators.

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To Love, Laughter and Happily Ever After Menu

(Includes one to two staff for a 4-hour service window)

Cocktail Hour Displays (select 2)

Fruit and Cheese Tray

Vermont Cheddar, Smoked Gouda, Pepperjack, and Goat Cheese with Fresh & Dried Fruits, Fig Preserve, Crackers, and Flatbread (GF crackers available)

Farmstand Crudité

English Cucumbers, Heirloom Carrots, Grape Tomatoes, Sugar Snap Peas, Broccoli & Cauliflower Florets, and Tri-colored Bell Peppers served with Lemon-Garlic Hummus and Herb-Yogurt Dip

Hummus Trio Platter

Baby Carrots, Red Bell Peppers, Cucumber Slices, Olive Medley, Feta, Trio of Hummus: Lemon-Garlic, Roasted Red Pepper, and Hot Honey served w/ Pita Chips & Assorted Crackers (GF crackers available)

Charcuterie Platter

Vermont Cheddar, Seasonal Goat Cheese, Smoked Gouda, Manchego, Grapes, Berries, Dried Fruits, Nuts, Olive Medley, Pepperoni, Salami, Prosciutto, Fig Preserves, Crackers & Charred Crostini

Cocktail Hour Stationary Hors D'oeuvres (select 2)

Mushrooms Stuffed with Sun-Dried Tomato, Spinach, and Fontina (Vegetarian, GF)

Mushrooms Stuffed with Sausage and Parmesan (GF)

Spinach Artichoke Stuffed Mushrooms (Vegan,GF)

French Onion Puff Pastry Pinwheel with Gruyere (Vegetarian)

Summer Shooter Cup with Watermelon, Feta, and Fresh Mint (Vegetarian, GF)

Goat Cheese Tartlets with Spiced Apple Fig Compote (Vegetarian)

Spicy Pork Empanadas with Chipotle Aioli

Southwest Empanadas with Cilantro Lime Aioli (Vegan)

Spinach and Feta Phyllo Cups (Vegetarian)

Traditional Tomato Bruschetta with Basil and Parmesan on Garlic Crostini (Vegetarian)

Roasted Red Pepper Bruschetta with Capers and Smoked Gouda Cheese (Vegetarian)

Kung Pao Mini Meatballs

Buffalo Chicken Mini Meatballs (GF)

Cucumber Canape with Roasted Red Pepper Hummus and Olive Tapenade (Vegan, GF)

Bacon-Wrapped Sweet Potato Bites with Maple Cinnamon Glaze (GF)

(Buffalo or Sweet Thai Chili) Crispy Tofu Bites (Vegan)

Rainbow Spring Rolls with Peanut Thai Dipping Sauce (Vegan)

Curry Chicken Spring Rolls with Lemon Dill Dipping Sauce (GF)

Beet-Pickled Deviled Eggs (Vegetarian, GF)

Deviled Eggs with Crispy Bacon and Chives (GF)

Buffet Dinner

Salad (select one)

Garden Salad with Tomato, Cucumber, Carrot, Red Onion & Croutons with Italian Vinaigrette

Traditional Caesar with Garlic-Herb Croutons & Shaved Parmesan with Caesar Dressing

Mesculin, Strawberries, Blueberries, Slivered Almonds, Bleu Cheese Crumbles
with Honey-Balsamic Vinaigrette

Farmhouse Salad ~ Mesculin Greens, Apples, Dried Cranberries, Walnuts, and Goat Cheese
with Maple Balsamic Vinaigrette

Kale, Roasted-Beets, Mandarin Oranges, Pumpkin Seeds, & Goats Cheese with Blood Orange Vinaigrette

Chicken Entrée (select one)

Stuffed Chicken with Sun-Dried Tomato, Spinach, and Smoked Gouda in a Marsala Sauce (+)

Chicken Stuffed with Apple, Brie, and Spinach with Cranberry-Balsamic Glaze (+)

Chicken Française with Lemon-White Wine Pan-Sauce

Chicken Piccata

Chicken Parmesan

Chicken Marsala

Grilled Chicken Bruschetta with Shredded Parmesan

Grilled Mediterranean Chicken W/ Roasted Grape Tomatoes, Kalamatas, Artichokes & Feta

Meat or Fish Entree (select one)

Grilled Salmon topped with Citrus Salsa Verde

Pan-Seared Salmon with Lemon and Dill Beurre Blanc

Creamy Tuscan Shrimp with Sundried Tomato, Spinach, and Parmesan

Honey Garlic-Glazed Shrimp with Snap Peas, Bell Peppers and Carrots

Beef Tenderloin Medallions with Au Poivre Sauce

Herb-Encrusted Beef Tenderloin Medallions with Red Wine Demi

Beef Tips in a Port Wine Sauce with Sauteed Mushrooms

Slow-Braised Short Ribs with a Maple-Bourbon Glaze (market price)

Beer-Braised Short Ribs with Honey Glaze (market price)

Cider-Glazed Pork Tenderloin with Sauteed Apples

Grilled Brown Sugar-Rubbed Pork Tenderloin topped with Cilantro-Chili Chimichurri

Vegan or Vegetarian Entrée (select one)

Cheese Tortellini with Spinach and Roasted Red Peppers in a Fontina Cream Sauce

(Vegan) Orecchiette in Wine-Garlic Sauce with Sauteed Kale, Grape Tomatoes & Cannellini Beans

Nicole's Mac and Cheese

Signature Vegetable Lasagna with Portabellas, Spinach, and Roasted Red Peppers topped with Mozzarella in a Tomato Basil Cream Sauce

Eggplant Rollatini w/ Goat Cheese, Arugula, & Roasted Red Peppers, Pomodoro Sauce

(Vegan) Mushroom Bourguignon with Stewed Mushrooms and Leeks in a Red-Wine Tomato Reduction

(Vegan) Coconut Curry Tofu with Broccoli and Stewed Tomatoes served with Basmati Rice

Accompaniments (select 2)

Roasted Fingerling Potatoes with Olive Oil and Sea Salt

Parmesan-Roasted Red Potatoes

Rosemary-Roasted Red Potatoes

Traditional or Garlic Mashed Potatoes

Basmati Rice

Rice Pilaf with Arugula and Sauteed Mushrooms

Wild Rice with Blistered Heirloom Grape Tomatoes, Sauteed Kale & Toasted Hazelnuts

Oven Roasted Sweet Potatoes

Brown Butter-Mashed Sweet Potatoes

Roasted Asparagus and Shaved Parmesan

Green Beans with Caramelized Onions

Green Beans Almandine

Seasonal Roasted Vegetable Medley

Broccoli Sauteed with Garlic and Olive Oil

Parmesan-Roasted Broccoli

Honey-Herb Roasted Heirloom Carrots

Brussel Sprouts with Dried Cranberries and Balsamic Glaze

Roasted Butternut Squash & Brussel Sprouts with Toasted Pecans and Hot Honey

~Dessert options available upon request~

******Although we do have some gluten free specific menu items, there are many selections that can be altered to be gluten free. Please inquire with your coordinator about dietary accommodations.***

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Food Cost:

- This menu will be priced per pan according to our menu prices and number of guests. Some of your selections you will not see advertised on our regular menu; These are upgraded items that we offer for wedding receptions specifically.
- Depending on your food selections, the **food cost would average out to \$35-\$40 per person** (*Menu items can be added or removed to best accommodate your budget. Once selections are made, we will price out your menu to give you an accurate overall cost*).

Staffing:

- One to two staff members will be on site for a 4 hour period. This includes the set up of your cocktail station and replenishment through cocktail hour as well as set up for your dinner buffet and staff to serve and replenish throughout dinner.
- Once dinner concludes, our staff would then clean up both stations before departing the reception.

Service Ware and Place Setting Options:

Our **STANDARD PACKAGE** is included in your pricing and includes the following:

- Stationary displays will be on crafted wooden trays. Baskets lined with linens will be provided for accompaniments.
- Salads and dressings will be displayed in black plastic bowls and black plastic service ware utensils will be provided.
- Wire-style disposable chafers with black wind coverings are included with any hot items.
- High End Plasticware for both your cocktail station and buffet tables based on guest count provided. This includes:
 - Appetizer Plates and Cocktail Napkins
 - Dinner Plates, Dinner Napkins and Silverware
 - **If we are providing dessert, an additional plate and napkin would be provided, included in dessert costs

Our **UPGRADED PACKAGE** is available at an additional cost*:

- Stationary displays will be on wooden cutting boards with risers to create a multi-level visually appealing presentation. Ceramic bowls, platters, and baskets lined with linens will be provided for accompaniments.
- Salads and dressings will be displayed in ceramic or hammered stainless steel display bowls. Stainless steel service ware utensils will be provided.
- Stainless Steel Chaffers
- Bamboo Dinnerware for both your cocktail station and buffet tables based on guest count provided. This includes:
 - Appetizer Plates and Cocktail Napkins
 - Dinner Plates, Dinner Napkins and Wooden Flatware
 - **If we are providing dessert, an additional plate and napkin would be provided, included in dessert costs

Additional Fees:

Travel Fee: *flat rate based on travel time and mileage from our warehouse in Albany

Event Fee (5%)

Sales Tax (8%)

Gratuity (15%) *includes gratuity for front & back of house staff