

Weddings by
Red & White Catering



*Creating a memorable experience
that you and your guests will never forget!*



To Our Wedding Couple...

Congratulations on your engagement!

Menu | Select from our chef crafted menu packages with enhancements designed to create a personalized reception.

Beverage | Non-alcohol and full alcohol packages available. Ask us about creating a signature cocktail just for you!

Gratuity/Service Fee | All pricing will be subject to 18% gratuity and 4% service fee

Tax | 8% New York State sales tax applies

Additional Service Information

Guest Minimum | Guest minimum will be determined based on location/venue.

Rentals | We will be happy to recommend a vendor for rental items (such as tables, chairs, linen, napkins, china, flatware, glassware) and guide you through the ordering of service items.

Champagne Toast | Our beverage packages include a champagne toast. For cash/consumption bars, a champagne toast fee of \$1.50 per guest will apply.

Set-Up | Food & beverage items provided by Red & White will be set-up by our service team. If additional set-up services (such as arranging china on tables) will be needed, please inquire for additional fees.

Tear Down | Our service team will assist with end of event clean-up, such as clearing tables, rinsing china and organizing rented items for vendor pick-up.

Standard Travel Fees

Broome County - \$50 (Fee will be waived for events taking place at The Orchard)

Chenango, Tioga and Susquehanna Counties - \$100

Cortland and Tompkins Counties – \$150

Other - Please Inquire

Payments | Please see event agreement for details.

Upon the review of your wedding, additional fees may apply.

Cocktail Hour

Create a personalized cocktail hour with delicious hours d'oeuvres and set the tone for an exceptional reception!



Classic Hors d'oeuvre Table | \$4.35 per guest

Assortment of Cheese and Crackers, Fresh Fruit Skewers and Vegetable Crudités

Signature Hors d'oeuvre Table | \$6.65 per guest

Italian Meats and Assorted Cheeses, Gourmet Olive Bar, Roasted Vegetables, Caprese and Antipasto Skewers, Fresh Fruit Skewers and Vegetable Crudités with Dip

Hors d'oeuvre Table Enhancements | Priced per guest

Shrimp Cocktail \$3.50

Baked Brie in Puff Pastry with Crackers \$2.45

Chips & Dips Trio Bar | \$5.00 per guest

Fresh Salsa, Homemade Beer Cheese and a Signature Dip served with Tortilla Chips

Signature Dips | Priced per guest

Hot

Beer Cheese with Soft Pretzels \$3.00

Buffalo Chicken with Tortilla Chips \$1.80

Mexican Taco Tip with Tortilla Chips \$1.80

Spinach & Artichoke Dip with Tortilla Chips \$1.80

Cold

Rye Bread Dip (Chipped Beef & Dill **or** Creamy Spinach) \$2.00

Tomato Basil Bruschetta with Toasted Crostini \$1.60

Layered Veggie Taco Dip with Tortilla Chips \$1.60

Butlered Hors d'oeuvres | \$90 per selection (50 pieces per selection)

Greek Stuffed Mushrooms, Sausage Philly Stuffed Mushrooms, City Chicken Lollipops with BBQ and Honey Mustard Dipping Sauces, Mini Chicken Spiedie Skewer

Butlered Hors d'oeuvres | \$105 per selection (50 pieces per selection)

Mini Crab Cakes with Cajun Remoulade, BBQ Bacon Wrapped Shrimp, Bacon Wrapped Scallops, Surf & Turf Brochette, Crab Stuffed Mushrooms, Maple Smoked Salmon on Mini Potato Latke, Wild Mushroom Arancini with Romesco Sauce, Horseradish Dijon Pork & Pineapple Brochettes

Stunning Buffet

Two Entrees, Two Sides | \$26.95 per guest
Two Entrees, One Specialty Pasta, Two Sides | \$29.95 per guest
Three Entrees, Two Sides | \$31.95 per guest
Three Entrees, One Specialty Pasta, Two Sides | \$33.95 per guest

SALAD | Served with Fresh Rolls and Butter

House Garden with Ranch and Italian Dressings **or** Spinach Salad with Sweet & Sour Dressing

ENTRÉE |

Chicken Marsala, Chicken Piccata, Chicken Pomodoro, Chicken Dijon with Candied Bacon, Honey Dijon Grilled Chicken Breast, Lemon & Garlic Grilled Chicken Breast

Roast Beef Au Jus, Tender Beef Brisket in Burgundy Sauce

Pan Roasted Salmon with Spiced Maple Reduction, Blackened Swordfish with Citrus Salsa, Broiled Pacific Cod with Dijon Cream and Toasted Panko, Swordfish Provencal

Sautéed Pork Medallions with Braised Fennel & Hard Apple Cider Jus or with Bourbon Dijon Demi Glace

CARVING BOARD ENTRÉE | Selections from our Butcher Shop

Certified Angus Top Round of Beef, Black Nugget Marinated Skirt Steak

USDA Choice Prime Rib of Beef Add \$5/guest Prime Center Cut Beef Tenderloin Add \$6/guest

Fresh Roast Breast of Turkey, Fennel Seasoned Pork Roast, Brown Sugar Glazed Ham

SPECIALTY PASTA |

Penne Ala Vodka, Ricotta Stuffed Shells, Three Cheese Baked Ziti, Famous Macaroni & Cheese
Homemade Traditional Lasagna Add \$2.75/guest Roasted Vegetable Lasagna Add \$2.25/guest
- Custom Pasta and Sauce - Red & White Catering will create a custom selection for you! -

STARCH SIDE |

Roasted Garlic Mashed Potatoes, Mashed Potatoes, Smashed Red Skin Potatoes, Salt Potatoes, Loaded Salt Potatoes, Rosemary Roasted Potatoes, Cheddar Potato Casserole, Sweet Potato Casserole, Traditional Rice Pilaf, Wild Rice Pilaf, Tuscan Quinoa Pilaf

VEGETABLE SIDE |

Green Beans Amandine, Roasted Green Beans with Brunoise of Red Pepper, Brown Sugar Glazed Carrots with Toasted Pecans, Roasted Root Vegetable Medley, Grilled Zucchini & Yellow Squash with Fresh Dill



Stunning Station

SALAD | Served with Fresh Rolls and Butter

Spring Mix, Tomato, Cucumber, Shredded Carrots, Red Onion
Bacon, Cheddar, Crouton, Walnuts
Ranch, Italian and Bleu Cheese Dressings

PASTA SAUTÉ |

Penne and Farfalle
Homemade Marinara, Alfredo, Ala Vodka
Fresh Sautéed Vegetables
Fresh Garlic and Herbs, Crushed Red Pepper
Grilled Chicken Add \$2.00/guest Grilled Shrimp Add \$3.00/guest

MASHED POTATO BAR |

Roasted Garlic Smashed Potatoes
Bacon, Cheddar, Scallions, Roasted Garlic, Crispy Onion Straws, Sour Cream, Gravy

CARVING BOARD | Selections from our Butcher Shop

Certified Angus Top Round of Beef
Black Nugget Marinated Skirt Steak
USDA Choice Prime Rib of Beef Add \$5/guest
Prime Center Cut Beef Tenderloin Add \$6/guest
Fresh Roast Breast of Turkey
Fennel Seasoned Pork Roast
Brown Sugar Glazed Ham

VEGETABLE | Paired with Carving Selection

Green Beans Amandine, Roasted Green Beans with Brunoise of Red Pepper, Brown Sugar
Glazed Carrots with Toasted Pecans, Roasted Root Vegetable Medley, Grilled Zucchini & Yellow
Squash with Fresh Dill



\$42.95 per guest

- See our menu enhancements for additional stations -

Menu Enhancements

Munchie Bar | \$5.50 per guest

Soft Pretzels with Homemade Beer Cheese

Eggroll - Select Buffalo Chicken, Taco, Reuben, Greek, Philly Cheesesteak **or** Pulled Pork

Mac & Cheese Ball - Select Chicken Alfredo, Ham & Jack, Bacon & Bleu **or** Green Chile Pork

Late Night | \$5.50 per guest

Guiseppe's Cheese & Pepperoni Sheet Pizzas

Boneless Bites – Select Buffalo, Garlic Parmesan, Honey Mustard, House BBQ **or** Sweet Thai Fire

Surf 'N Turf Slider Station | \$6.50 per guest

Beef Tenderloin Slider with Creole Grilled Shrimp served with Creamy Horseradish Sauce and Cajun Remoulade

Walking Taco Bar | \$4.50 per guest

Snack Size Bags of Nacho Cheese and Cool Ranch Doritos, Seasoned Ground Beef and All The Taco Fixins'

Ice Cream Bar | \$4.50 per guest

Vanilla Ice Cream, Fudge Brownie, Hot Fudge, Caramel Sauce, Oreo Crumble, Chopped Peanuts, Sprinkles, Cherries, Whipped Cream

S'mores Bar | \$3.50 per guest

Traditional Graham Crackers, Marshmallow, Dark Chocolate, Milk Chocolate, White Chocolate

Dessert & Sweets Platters | Priced per guest

Fresh Baked Cookies \$1.50

(Chocolate Chunk, Peanut Butter, Oatmeal Raisin, Reese's Pieces, M&M, Sugared)

Fudge Brownies \$1.50

Lemon Bars \$1.50

Mini Chocolate Chip Cannoli \$3.00

Red Velvet Whoopie Pies \$3.00

Assorted Gourmet Dessert Bars \$3.00

Gourmet Pie \$1.75

*(Caramel Apple Nut, Strawberry Rhubarb, Blueberry, Raspberry, Harvest Apple, Dutch Apple, Peach **or** Cherry)*



Beverage Packages



Coffee | \$1.50 per guest Regular, Decaf, Flavored Creamers, Hot Tea with Lemon & Honey

Soft Drink | \$2.50 per guest Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Iced Tea

Beer and Wine House | First Hour \$9.95, Each Additional Hour \$2.25

Beer, Wine, Signature Cocktail House | First Hour \$10.95, Each Additional Hour \$3.25

Open Bar House | First Hour \$11.95, Each Additional Hour \$4.25

Mimosa Bar | First Hour \$7.95, Each Additional Hour \$1.25

Juices: Orange, Cranberry, Grapefruit *Seasonal options available

Garnish: Strawberry, Raspberry, Oranges *Seasonal options available

Brunch Cocktails | First Hour \$10.95, Each Additional Hour \$3.25

Bloody Mary with Celery & Olive, Orange Juice Mimosa, White or Red Sangria

Beverage packages include soft drinks, one bar set-up and one bartender.

House Selections

Beer | Select Three: Budweiser, Yeungling Lager, Bud Light, Coors Light, Miller Light

Wine | Sutter Home Pinot Grigio, Pink Moscato, Cabernet

Liquor | Svedka Vodka, Ron Rico Rum, Seagram's 80 Gin, Sauza Silver 80 Tequila, Bellows

Bourbon, Bellows Scotch, Bellows Whiskey, Triple Sec, Sweet & Dry Vermouth

Peach Schnapps, Midori Melon Liqueur, Kahlua, Amaretto

Premium Selections | Add \$5 per guest

Beer | Select Four: Budweiser, Yeungling Lager, Bud Light, Coors Light, Miller Light, Mich Ultra,

Sam Adams, Angry Orchard Apple, White Claw Variety

Wine | Woodbridge Pinot Grigio, White Zinfandel, Cabernet

Liquor | Titos Vodka, Bacardi White Rum, Seagram's 80 Gin, Patron 80, Jim Beam Bourbon

Dewar's 80 Scotch, Knob Creek Whiskey, Dr. McGillicuddy Mint, Grand Marnier, Triple Sec

Sweet & Dry Vermouth, Peach Schnapps, Midori Melon Liqueur, Kahlua, Amaretto

Local Selections | Add \$5.00 per guest

Beer | Select One: Beer Tree Brew Co., Water Street Brewing Co., Galaxy Brewing Company

Wine | Select One: Black Bear Winery, Sovereign Vines

Liquor | Select Three Flavors: Waterman's 607 Whiskey

Cash/Consumption | Priced per beverage

Bar Set-Up - \$200 each

Bartender - \$35 per bartender per hour

Sales Minimum - \$250

Jesse Dutcher

607.648.5225 Ext: 209

jesse@chenangobridgeredandwhite.com



604 River Road • Binghamton, NY • 13901
redandwhitecatering.com