

WEDDING CATERING INFORMATION

Couch Tomato Catering is a full-service caterer specializing in on-premise and off-premise events as well as drop-off style catering. We offer an affordable and healthy option to meet your catering needs including:

- ◆ Receptions
- ◆ Rehearsal dinners
- ◆ Bridal Party Luncheons
- ◆ “Big Day Snacks”
- ◆ Disposable “rustic” or “elegant” cutlery and dinnerware
- ◆ Linens for the tables
- ◆ Staffing
- ◆ Set-up and break-down

We will work within your budget and the pricing of each meal will depend on many factors, which can be discussed with a catering specialist.

WEDDING RECEPTIONS

Package pricing starts at \$45 per guest, which includes our buffet-style service. Other options are available, upon request. Many of our satisfied clients customize their package to their liking, and we welcome that. The pricing of your event will be impacted by additional add-ons as well as the venue of choice. You can expect the starting package to include:

- ◆ 3 passed hors d’oeuvres
- ◆ Freshly baked bread and butter
- ◆ 2 entrée choices
- ◆ 2 side options
- ◆ 2 salad options

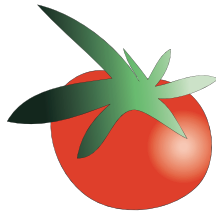
Review our menu options from our event menu online, however, special requests are welcome. Additional add-ons will be assessed additional charges. Items such as venue fees, trash removal, glassware, and china are examples of items that may incur additional costs.

If you wish to schedule a menu tasting, we are happy to do so. The cost for a tasting for 2 is \$50; However, this cost will be deducted from your total, if you choose to have Couch Tomato cater your event. Our wedding coordinator is available to answer any questions you may have so please feel free to contact us at cater@thecouchtomato.com.

Kindly,
The Couch Tomato Catering Department



SAMPLE



MENUS

TRADITIONAL

1st Course

- ◆ Assorted Perogies
- ◆ Fried Goat Cheese with fire-roasted marinara
- ◆ Cheesesteak Spring Rolls
- *Complimentary focaccia bread and butter

2nd Course

- ◆ Tomato Caesar Salad
- ◆ Strawberry & Pecan Salad

3rd Course

- ◆ Carved Roast Beef with Au Jus
- ◆ Chicken Marsala
- ◆ Herb Potatoes
- ◆ Roasted Seasonal Vegetables

TRADITIONAL

1st Course

- ◆ Assorted Bruschetta
- ◆ Crab Arancini with Old Bay Sauce
- ◆ Tomato Bisque Shots
- *Complimentary focaccia bread and butter

2nd Course

- ◆ Fiesta Salad
- ◆ Pear & Walnut Salad

3rd Course

- ◆ Chicken Parmesan
- ◆ Baked Salmon with Lemon Dill Sauce
- ◆ Penne Pomodora
- ◆ Rice Pilaf

VEGAN

1st Course

- ◆ Edamame Dumpling with soy dipping sauce
- ◆ Buffalo Cauliflower wings
- ◆ “Pigs” in a blanket (carrots)
- *Complimentary focaccia bread and olive oil

2nd Course

- ◆ Waldorf Salad
- ◆ Quinoa Salad

3rd Course

- ◆ Tofu Nuggets with Romesco Sauce
- ◆ Eggplant Rollatini with Cranberry Salsa
- ◆ Roasted Asparagus
- ◆ Coconut Mango Rice

the
COUCHtomato

PROUDLY FEATURING

Fresh. Local. Organic.