

Serving Virginia
— since 1993 —



A Sharper Palate

asharperpalate.com
— 804.553.0495 —
info@asharperpalate.com

Wedding Hors D'oeuvres - Autumn / Winter

Thank you for contacting us to assist with the wedding reception you are planning. Please think of A Sharper Palate as your personal catering event coordinator. Whether you are having an intimate gathering or a large reception, A Sharper Palate can assist with servicing your event needs. To begin planning for your event, please review the following pages for menu options.

Please don't feel limited by what you see listed, as our menus are meant to be a starting point for your perfect event. Our experienced coordinators are happy to assist you with any changes or adjustments you would like to make based on taste or budget.

Once you have selected your preferences, please call A Sharper Palate Catering & Events 804-553-0495 or email us at info@asharperpalate.com so that we can provide a customized proposal.

GETTING STARTED

To best serve your needs, we suggest considering the following points before contacting:

- Determine your wedding date and anticipate the times for your reception.
- Choose a venue.
- Estimate your guest count.
- Determine the service style that best fits your event.
- Decide on a budget.

DIETARY RESTRICTIONS

Please advise us of any specialty dietary needs when planning your menu. We have extensive experience accommodating gluten-free, vegetarian and vegan needs; along with various other food allergies.

5511 Lakeside Avenue Henrico, Virginia 23228
Phone: 804-553-0495 Fax: 804-266-9128
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BUTLERED HORS D' OEUVRES

Served to your guests during cocktail hour while the wedding party takes pictures and awaits to be announced.
Please select 3 to 4 options below between \$5.75 to \$7.75 per person.

Beef

- Seared Beef Tenderloin on Grilled Flatbread with Shaved Asparagus, Manchego Cheese and Olive Oil
- Miniature Hamburgers with Cheddar Cheese and Herb Aioli on a Sesame Seed Roll
- Braised Beef Short Rib on White Cheddar and Chive Cornbread Rounds garnished with Pickled Pearl Onion
- Miniature Rubens - Corned Beef with Sauerkraut and Thousand Island Dressing on Toasted Pumpernickel
- Blackened Beef Tenderloin with Arugula Pesto and Roasted Red Peppers on Crostini

Pork

- Miniature Pulled Pork BBQ Sandwiches with Carrot Ginger Slaw
- Mushrooms stuffed with Italian Sausage and Fontina Cheese
- Miniature Cuban Sandwich Smoked Pork with Cheese, Pickles and Mustard
- Grilled Pork Satays, Peanuts, with Scallion-Ginger Dipping Sauce
- Smoked Ham on Cheddar Biscuits with Honey Mustard
- Prosciutto, Asparagus, Caramelized Onion and Goat Cheese on Crostini

Poultry

- Tea Smoked Duck Breast with Edamame Puree on Crispy Sticky Rice Cakes and Radish Sprout
- Roasted Turkey on miniature Orange Muffins with Cranberry Walnut Butter
- Savory Profiteroles filled with Roasted Chicken Salad and Tomato-Rosemary Aioli
- Fried Buffalo Chicken with Blue Cheese Sauce on a Sesame Seed Roll
- Miniature Fried Chicken & Waffles with Maple Cayenne Butter

Seafood

- Grilled Marinated Shrimp with Cocktail Sauce
- Bacon Wrapped Scallops
- Yuzu Marinated Lobster in Miso Tuille Cones

- Smoked Salmon on Crostini with Cucumbers and Yogurt Sauce
- Crab Cake Sandwiches served open face with Remoulade Sauce
- Cornmeal Crusted Oysters on Asian spoons, with Warm Whole Grain Mustard Sauce
- Seared Tuna with Avocado, Cilantro, Lime and Jalapeño Pepper on Corn Tortilla Crisp

Vegetarian

- Smoked Shiitake Mushrooms with Edamame Puree on Crispy Sticky Rice Cakes and Radish Sprout
- Twice Baked Fingerling Potatoes with Smoked Gruyère, Shallots and Chives
- Vegetable Garden Spring Roll with Cashew Ginger Sauce
- Parmigiano Reggiano and Italian Parsley Risotto Fritter
- Skewered Tomato, Mozzarella, Basil Crouton with Olive Oil and Lemon
- Deconstructed Vegetable Soup on Herb Focaccia Crisps
- Crispy Rice Noodles served on Asian spoons, with Vegetables and Miso
- Blue Cheese and Grape Truffles Rolled in Pumpernickel Bread Crumbs
- Sugar Snaps filled with Herbed Goat Cheese

Stationary Cheese Presentations

A nice addition to offer along with butlered food options or can be served alone.

Pricing ranges from \$2.50 - \$3.50 per person.

- Stilton, Pear and Walnut Savory Cheesecake
- Crab, Sun-Dried Tomato & Shitake Mushroom Savory Cheesecake
- Assorted Domestic & Imported, Hard and Soft Cheeses
- Brie Baked en Croûte with Caramel & Spiced Walnuts
- Pecorino Romano, Garlic and Herb Spread

***All cheese presentations are served with Gourmet Crackers, Flatbreads and Fruit**



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STATIONARY HORS D'OEUVRES

Menu I

- Assorted Imported and Domestic Hard and Soft Cheeses
- Roasted Vegetable Presentation: Cauliflower, Broccoli, Yellow and Red Beets, Celery Root, Parsnips and Carrots, Button Mushrooms, Extra Virgin Olive Oil Mayonnaise
- Pepper Crusted Bistro Beef served sliced, with Horseradish Crème Fraîche, Pommery Mustard Sauce and Soft Rolls
- Skewered Maple Glazed Pork Loin with Spiced Apple Sauce
- Roasted Turkey on Sweet Potato Biscuits with Cranberry Walnut Butter
- Grilled Shrimp with Cocktail Sauce

The above menu is \$20.00 per person.

Menu II

- Baked Brie en Croûte with Apple Butter and Candied Pecans and Assorted Cheeses
- Roasted Vegetables
- Smoked Beef Brisket served sliced, with Horseradish Crème Fraîche, Barbeque Sauce and Black Pepper Rolls
- Skewered Marinated Chicken Breast with Peanut Sauce
- Country Ham on Cheddar Biscuits with Honey Mustard Butter
- Warm Crab and Artichoke Dip with Sliced French Bread

The above menu is \$21.75 per person.

Menu III

- Apple, Bacon and Gorgonzola Savory Cheesecake and Assorted Cheeses
- Roasted Asparagus and Portobello Mushrooms with Balsamic Vinaigrette
- Marinated Flank Steak served sliced, with Cashew Ginger Sauce and Rolls
- Country Ham on Tomato Basil Roll With Honey Chipotle Butter
- Skewered Chicken Breast Yakitori with Ponzu Dipping Sauce
- Molasses Cured Salmon Gravløx With Fennel Mustard and French Bread Crisps

The above menu is \$20.50 per person.

Menu IV

- Stilton, Pear Walnut Savory Cheesecake and Assorted Cheeses
- Sweet Potato, White Bean and Spinach Cakes, with Cranberry-Ginger Chutney
- Herb Marinated Chicken Breast, served sliced with Sweet Onion Mustard and Poppy Seed Rolls
- Skewered Naam Barbecued Beef
- Vegetable Spring Rolls, with Cashew Ginger Sauce
- Savory Miniature Pies with Curried Lentil and Vegetable & Wild Mushroom, Caramelized Onion and Fontina Cheese

The above menu is \$20.50 per person.

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ACTION STATIONS

As an alternative to a traditional buffet, you may choose to add or substitute an action station to your menu for an additional charge. A Chef may be required at these stations and services and rentals will be priced additionally.

Carving Stations

A Chef carves the following pre-selected options for your guests:

Roasted Beef Tenderloin, Prime Rib, Smoked Beef Brisket, Top Round of Beef, Roasted Pork Loin, Honeyed Ham or Roasted Turkey Breast served with paired sauces and soft rolls.

Mashed Potato Bar

Creamy Mashed Potatoes served with Guest's choice of Butter, Sour Cream, Broccoli, Chives, Bacon, Cheddar Cheese and Fontina Cheese.

Sweet Potato Bar

Whipped Sweet Potatoes served with Guest's choice of Butter, Brown Sugar, Toasted Pecans, Cinnamon and Marshmallows.

Mac & Cheese Bar

Three Cheese Macaroni served with Guest's choice of Diced Ham, Apple Wood Smoked Bacon, Scallions, Broccoli, Tomatoes and Cheddar Cheese.

Grits Bar

Local Byrd's Mill Stone Ground Grits served with Guest's choice of Apple Wood Smoked Bacon, Chorizo Sausage, Cheddar Cheese, Manchego Cheese, Sautéed Red Bell Peppers Scallions and Parsley.

Risotto Station

Creamy Risotto served with Guest's choice of Apple Wood Smoked Bacon, Chorizo Sausage (or Chicken Sausage), Sautéed Mushrooms, Caramelized Onions, Roasted Red Peppers, Parmesan and Fresh Basil.

Pasta Station

Penne Pasta with Marinara, Alfredo or Pesto Cream Sauce served with Guest's choice of Chicken, Italian Sausage, Tomatoes, Broccoli, Caramelized Onion, Mushrooms, Roasted Red Peppers and Parmesan Cheese.

Medallions of Beef Tenderloin Station

Chef sautéed Petite Filet of Beef with Lobster Tarragon Butter and Soft Rolls.

Crab Cake Station

Chef sautéed Crab Cakes with Soft Rolls, Sun-Dried Tomato Chipotle Aioli and Lemon Wedges.

Fajita Station

Chicken and/or Beef served with Guest's choice of Flour Tortillas, Lettuce, Tomato, Queso Fresco, Cheddar Cheese, Roasted Tomato Salsa, Guacamole and Sour Cream.



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ASSORTED MINIATURE DESSERT BAR

Our Pastry Department can provide assorted miniature desserts made in house to offer your guests in place of or in addition to the traditional wedding cake.

Assorted Tart Flavors

Key Lime, Bourbon Pecan, Lemon Blueberry, Mixed Fruit with Vanilla Custard, Coconut Cream, Chocolate and Salted Caramel, Virginia Peanut

Assorted Cookies, Brownies & Bars

Oatmeal Raisin or Dark Chocolate Cookie Sandwiches, Assorted Miniature Brownies, Lemon Squares, French Macarons in Assorted Flavors and Colors, Coconut Macaroons

Assorted Confections

Assorted Chocolate Truffles, Peanut Butter Buckeyes, Chocolate Rum Eclairs, Assorted Cupcakes, Chocolate Hazelnut Praline Cups, Lemon Raspberry Cheesecakes, White and Dark Chocolate Swirled Cheesecakes, Lemongrass Cheesecakes with Coconut Crust, Raspberry Chocolate Cake Squares, Carrot Cake Squares, Espresso Cream Puffs

CUTTING CAKES

If you are interested in a small wedding cake for the traditional cake cutting to accompany a dessert station, we can provide a small round or square cutting cake. Please inquire about cake and icing flavors.

Square	
Size	Price
6"	\$30
8"	\$45

Round	
Size	Price
6"	\$30
8"	\$45

ASSORTED PIES

- Apple Streusel
- Banana Cream
- Chocolate Peanut Butter
- Pecan
- Lemon Meringue
- Peanut
- Sweet Potato
- Coconut Cream
- Pumpkin
- Walnut
- Chocolate Cream
- Shoo Fly



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BEVERAGE OPTIONS

Standard Bar Based on Consumption

A Sharper Palate can provide all of the alcoholic and nonalcoholic beverages and mixers that you may need for bar service to include: Skyy Vodka, New Amsterdam Gin, Dewar’s Scotch, Captain Morgan’s Rum, Jim Beam Bourbon, Domestic and Imported/Craft Light and Regular Beers, Red and White Wines, Assorted Sodas, Soda and Tonic Water, Juices, Bloody Mary Mix and Sour Mix with beverage charges based on consumption.

Drinks Would Be Priced as Follows:

Highballs	\$6.00 per drink
Wine	\$25.00 per bottle
Imported Beer/Craft Beer	\$4.50 per bottle
Domestic Beer	\$3.50 per bottle
Sodas	\$1.50 per can

You may choose to provide your own alcohol and A Sharper Palate can provide Assorted Sodas, Soda and Tonic Water, Juices, Bloody Mary Mix and Sour Mix for a per person rate based on the duration of your event.

Please note that if you are providing all alcoholic beverages for the event, A Sharper Palate will require a copy of your ABC license two weeks prior to the event. Please contact the Virginia Dept. of Alcoholic Beverage Control (804) 213-4400 or access their website: www.abc.state.va.us to obtain your license. Please confirm with your selected venue whether additional alcohol liability insurance will be required in addition to providing a one day ABC license. You will need to make arrangements to have all alcohol products delivered to the venue, (2-3) hours prior to the event time and secure transportation for the left over product at the conclusion of the event.

If you choose to provide all beverages and mixers (alcoholic and non-alcoholic), A Sharper Palate can provide Coolers, Ice, Bar Equipment and Bar Fruit for \$75.00 per bar.

Some additional beverage options to consider are: Specialty Cocktails/Signature Beverages, Coffee, Iced Tea, Lemonade, Fruit Infused Water, Hot Cider, Hot Chocolate, Champagne or Cider Toast

Please inquire about additional beverages you do not see listed.



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Labor

Labor is dependent on many variables such as final menu selection, logistics, event format and size. Labor is calculated based on total event time (set up, event duration, break down, clean up and travel time) and on the number of staff members needed for a successful event. When we put together a customized proposal with your selected menu, we will include labor costs based on your menu.

Rentals and Service Equipment:

Delivering a successful event often entails providing a great deal of equipment or rental items. Often these items are tables, chairs, linens, china, glassware, flatware, chafing dishes, and portable cooking units. These rental costs will depend on the specific menu selection, the number of guests, and the event location, and will be calculated in your customized proposal for your convenience.

Customized Proposal:

Following your initial inquiry via telephone, email, or in-person, your coordinator will customize your event proposal based on your selected menu and the items above.

Event Review:

Upon receiving your proposal, your event coordinator will be available to make any necessary updates and ensure that our understanding of your event truly reflects your needs and vision. During our time with you, we will accomplish the following:

- Finalize the menu
- Discuss the logistics of the event
- Devise a floor plan to ensure a smooth flow
- Come up with a rain plan (if applicable)
- Determine an approximate time line
- Choose colors and linens
- Discuss possible décor enhancements
- Review kitchen and intended prep area needs
- Discuss special requests
- Determine rental needs i.e. china, tables, chairs, tents, etc.
- Decide on any outside services i.e. valet, flowers, entertainment, etc.

Scheduled Tastings:

Tastings are held at our office location, 5511 Lakeside Avenue, Richmond, VA 23228. Tastings are \$75.00 for two guests, non-creditable to the reception, with a \$35.00 charge per each additional guest, with a maximum of 4 guests total. This tasting price includes guests' choice of 5 menu items to taste from the event proposal, with additional items billed at market price. Tastings are held Monday- Saturday, 11am-3pm, or at A Sharper Palate's discretion.

Contract:

Once all the details are specified, we will secure your event date upon return of a signed contract and a \$500.00 deposit. Your initial deposit is for reserving your date only and does not lock you into a guest count or final menu. Event and menu updates can continue to be made along the way. We request a second deposit, 50 percent of the total fee, no later than 30 days prior to your event. Final balances are due 14 days prior to your scheduled event.