



2025 - 2026 Season

Wedding Buffet Package

plus staffing, gratuity, admin, and tax

1 Grazing Table

2 passed hor's d'oeuvres

Buffet salad

Bavarian bread rolls and butter

Choose 2 entrees

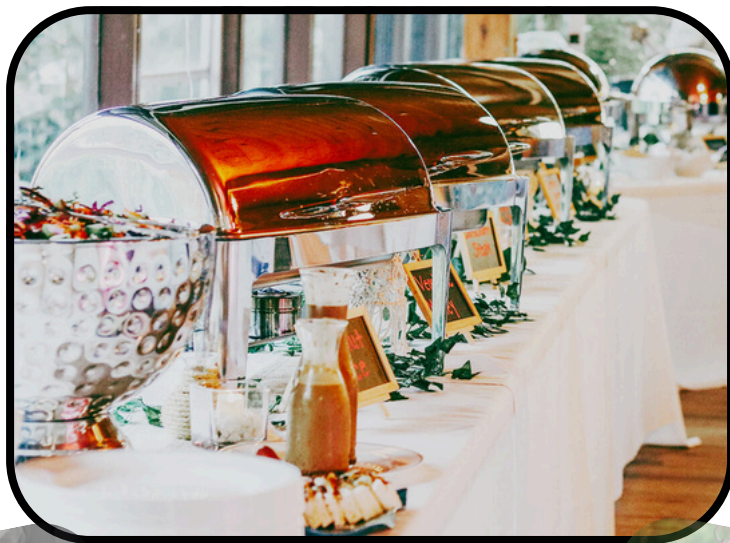
Choose 2 sides

Water & lemonade station, water service

**All equipment, linens, serving utensils, signs &
decor for buffet**

Cake cutting

High quality disposable plates, cutlery, napkins



www.PinkCloudCatering.com



.Bar.Services.

Beer & Wine Only

\$15 per person

4 Types of Beer
2 Red & 2 White Wines

Full Open Bar

\$22 per person

5 Types of Liquor = 7 bottles
2 Types of Beer, 2 Red & 2 White Wines
Mixers, Garnishes, Ice, Disposable Cups



Champagne Toast

\$12.95 per person

Champagne with Disposable Flutes
Presented for Guests Arrival **or** on Guest Dining
Tables

Mocktails

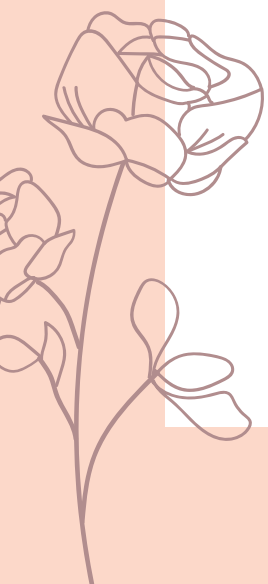
\$5.95 per person

Choose 2 of a Variety of Options. Menu Available
upon Request

Soft Drink Package

\$1.95 per person

Bottled Water, Sparkling Water, Sodas, Flavored
Waters



Hor's_doeuvres.

- Grilled chicken skewers with choice of sauce (Sesame teriyaki, Piri-Piri, Sweet chili, BBQ)
- Shrimp cocktail with signature orange cocktail sauce
- Beef wellington bites with creamy horseradish aioli
- Pork & vegetable dumplings with sesame ponzu sauce
- Greek spanakopita with tzatziki (*Vegetarian*)
- Brie, cranberry, candied pecan in crispy phyllo cup (*Vegetarian*)
- Meatballs with fresh shaved parmesan and vodka sauce
- Mini veggie and cheese quiche
- Mini Cuban Spring Roll with Dijonnaise



Grazing Table

Grazing table to include, crackers, chips, pretzels, pita, crostini

Cheese & Charcuterie

Cured Meats

Fresh Fruits & Berries



Vegetable Crudité

**Dried Fruits &
Candied Nuts**

Dips

Pimento Cheese

Spinach Dip

Hummus

Bacon Cheddar Ranch

Elevated upgrades

Inquire about pricing

Pineapple Tree

Salad Cups

Caprese Skewers

Sliders

Beef Tenderloin

Cuban

Turkey & Brie





Banquet Entrees (pick two).

Chicken

- Marsala - Chicken breast in classic mushroom demi glace
- Tropical - Chili glazed thigh with mango & pineapple compote
- Bryan - Grilled chicken breast with sundried tomato & goat cheese with garlic butter wine sauce
- Marinaded grilled chicken with creamy peppercorn cognac sauce
- Arroz con pollo - shredded seasoned chicken tinga with yellow rice and peas
- Chimichurri - Latin seasoned bone in chicken thigh with herbaceous garlic & cilantro sauce


Beef

- Ropa Vieja - Shredded Cuban style beef with green olives in a tangy tomato based sauce
- Pot Roast just like mom used to make
- Beef tenderloin tips stroganoff with mushroom gravy over egg noodles

Seafood - Choose 1 - Salmon, Mahi Mahi or Shrimp

- Miso mustard - Coated in honey miso mustard
- Lemon butter caper with herbs - Beurre blanc with capers, lemon zest, white wine with basil & parsley
- Blackened - Garlic butter
- Mediterranean - Grilled with dill, lemon & feta

Pork

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- Brown sugar & bourbon - Pork loin roasted with brown sugar, maple syrup & onions
 - Mojo - Cuban style garlic & citrus marinaded pulled pork
 - Slow roasted pulled BBQ pork

Banquet Entrees

Pasta

Choose 1 pasta

- Penne with meatballs, vodka sauce and parmesan
- Chicken alfredo with cavatappi
- Classic mac n cheese with garlic bread crumb crust
- Vegetarian primavera with pesto & penne

Banquet Sides (pick two)

Starch

- Mashed potato (choose 1) - Garlic mash / goat cheese & horseradish / classic
- Rice (choose 1) - Yellow, wild, pilaf
- Roasted lemon dill baby potatoes
- Baked sweet potato with butter & brown sugar
- Baked potato with sour cream & scallions

Vegetables

- Seasonal vegetables - squash, zucchini, peppers, broccoli, mushrooms
- Honey butter roasted carrots
- Green bean almandine
- Garlic roasted broccoli
- Maple bacon brussels sprouts



Salads (pick one).

Salads

- Caesar – Classic style with Caesar dressing
- Garden – Spring mix with cabbage, carrots, tomato, cucumbers & balsamic dressing
- Strawberry Pecan – Spring mix with freshly sliced strawberries, candied pecans with poppy seed dressing
- Signature wedge style – Romaine lettuce, pork belly bits, gorgonzola, tomato, crouton with creamy dressing
- Tuscan– Spring mix, artichokes, sundried tomatoes, roasted red pepper, goat cheese, Italian dressing



Let Us Set Your Table



Items included:
Silver Chargers
Classic White China
Silver Salad & Dinner Fork
Silver Dinner Knife
Water Goblet
(\$2.50 per person)

“Elevate your experience”
with a variety of upgrades available

What is a pink cloud?

A pink cloud is the honeymoon phase,
Being on a pink cloud involves
feelings of exhilaration or euphoria.
The person is overjoyed with their life.
They feel successful and confident
they will remain strong in the future.

Who is Pink Cloud Catering?

Pink Cloud Catering is a locally run small
business able to give a personal touch.
Our full time staff is very dedicated as
they have all worked in the hospitality
industry for most of their lives.

Scott Sinclair



Chef Mike and his awesome team did the catering for our backyard, under the stars, wedding. He was helpful, professional, in budget and did a great job.

Every guest loved the creative food and the staff did a wonderful setup and breakdown while being attentive to all our guests. The little touches were so appreciated and the memories he helped create, will last our lifetime for all in attendance. His food and team are of exceptional quality!

Jessie McHugh



Chef Mike and his team created an absolutely marvelous experience for our wedding day from start to finish. Leading up to the event, Mike and team were in close communication with us to make sure we were aligned on all of the details. Mike crafted the most creative menu that pleased every single palate. There was something for everyone and the presentation was gorgeous! The day of our wedding, Mike and his team were professional, accommodating, and incredibly kind! I would recommend them again and again for any special event you are planning. I promise you won't be disappointed!

Matthew Glickenhau



Chef Mike recently catered our wedding as well as provided all of the rentals with full set up and take down. Every step of the process with them was absolutely perfect....
....As for the food this was simply put the best catered food we have ever had. We started the cocktail hour with passed apps as well as a charcuterie board/grazing table. The presentation of the table was very impressive, just as everything else they designed....



For additional options & information
please visit
www.PinkCloudCatering.com