

TYPE A 
catering



Wedding and Event Planning Guide 2012

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ENGAGEMENT PARTY

menu pricing requires a minimum of 30 guests

menus may be buffet or plated which will determine your service requirements

Mixed Green Salad with Green Goddess Dressing

Lexington Chicken

Toasted Pecan Pilaf

Sautéed Green Beans with Rainbow Peppers

Warm Yeast Rolls with Butter

Triple Berry Crumb Pie

\$16.50 PP

Mixed Green Salad with Red Wine Vinaigrette

Roasted Loin of Pork with Aged Balsamic Jus

Orzo Pasta with Fresh Basil Pesto & Sun Dried Tomatoes

Roasted Garlic Asparagus

Mixed Bread Basket with Herbed Butter

Strawberry Mascarpone Tarts

\$18.50 PP

BRIDAL LUNCHEON

menu pricing requires a minimum of 30 guests

menus may be buffet or plated which will determine your service requirements

Brown Sugar Ham on Parker House Rolls

with Apricot Dijon Spread

Quiche Florentine

Pimento Cheese Grits Puffs

Chocolate-Covered Strawberries & Lemon Curd Tarts

\$14.50 PP

Tomato Dill Bisque with Bite-Sized Cheddar Biscuits

Ham, Crab, & Gruyere Strata

Roasted Asparagus

Chocolate Mousse in A Chocolate Cup with Raspberry Sauce

\$16.00 PP

Chilled Strawberry Soup with Honey Cinnamon Biscuits

Shrimp Rockefeller Gratin

Mixed Greens with Dijon Vinaigrette

New York-Style Cheesecake with Fresh Blueberry Sauce

\$16.50 PP

REHEARSAL DINNER

menu pricing requires a minimum of 30 guests

menus may be buffet or plated which will determine your service requirements

Traditional Caesar Salad with Parmesan Crisps

Chicken Lasagna with Garlic Spinach, Roma Tomatoes, & Fontina Cream Sauce

Lemon Butter Broccoli

Parmesan Yeast Rolls

Amaretto Pound Cake

15.00 PP

Mixed Green Salad with Farmer's Market Tomatoes, Corn Relish, & Cornbread Croutons

Brown Sugar Pit Ham with Orange Marmalade Mustard

Pineapple Strata

Broccoli Casserole

Warm Yeast Rolls with Butter

Maple Bourbon Pecan Pie

16.50 PP

Mixed Green Salad with Candied Pecans, Dried Cranberries, Local Goat Cheese, & Poppy Seed Vinaigrette

Sea Salt Roasted Chicken Breast

Potatoes Au Gratin

Roasted Asparagus

Warm Yeast Rolls with Butter

Classic Bread Pudding with Bourbon Praline Sauce

\$18 PP

Classic Spinach Salad with Bacon, Red Onions, Hard-Boiled Eggs, & Maple Dijon Vinaigrette

Cider Glazed Pork Chops with Sautéed Apples

White Cheddar Macaroni & Cheese

Country-Style Green Beans

Warm Yeast Rolls with Butter

Hummingbird Cake with Cream Cheese Frosting

\$19 PP

Lexington Salad with Bacon, Tomatoes, Cucumbers, & Green Goddess Dressing

Peppercorn Crusted Prime Rib with Horseradish Cream

Salt Crusted New Potatoes

Green Beans with Rainbow Peppers

Warm Yeast Roll with Butter

Chocolate Martini Trifle

\$25.50 PP

COCKTAIL RECEPTION

menus pricing requires a minimum of 50 guests

Select Five (5) Items for \$14.50 PP

We suggest two (2) items from Vegetables, Fruits, & Cheeses, two (2) items from Hot & Cold Hors D'oeuvres, & one (1) Cocktail Sandwich

Vegetables, Fruits, & Cheeses

Cheese Cubes with Strawberries & Grapes - Bacon, Gouda, & Pecan Torta

Brûléed Brie with Cranberries & Walnuts - Brie En Crouete with Raspberry Jam

Goat Cheese Terrine with Bacon & Onion Confit - Kentucky Beer Cheese with Pretzels & Celery Sticks

Pesto Mascarpone Torta with Sun Dried Tomatoes & Pine Nuts

Roasted Red Bell Pepper & Marble Cheddar Torta - Smoked Salmon & Dill Pesto Terrine

Fresh Vegetable Presentation with Choice of Dip - Roasted Vegetable Antipasti

Fresh Fruit Presentation with Honey Yogurt Dip

Hot & Cold Hors D'oeuvres

Andouille Sausage Pinwheels with Dijon Mustard - Apple & Cheddar Puff Pastry Kisses

Bourbon Date & Pecan Rumaki - Buffalo Chicken Bites - Cucumber Sandwiches

Kentucky Hot Brown Dip with Baguette Slices - Maple Barbecue Meatballs

Monte Cristo Pinwheels with Raspberry Jam - Miniature Florentine Croquettes - Proscuitto & Melon

Sharp Cheddar Grits Puffs - Southwest Spinach Dip with Blue Corn Tortilla Chips

Spinach & Artichoke Dip with Pita Chips - Sweet Corn Tarts

Williamsburg Ham, Swiss & Crab Dip with Water Crackers

Premium Selections

House Cured Salmon with Dill Cream & Rye Baguette – add \$2 PP

Chesapeake Bay Crab Cakes with Remoulade – add \$2.50 PP

Classic Shrimp Cocktail – add \$3 PP

Cocktail Sandwiches

Brown Sugar Ham on Yeast Rolls with Apricot Dijon Spread

Shaved Country Ham on Drop Biscuits

Roasted Turkey Croissants with Cranberry Spread

Smoked Turkey on Yeast Rolls with Pesto Aioli

Roast Beef on Parker House Rolls with Horseradish Aioli

Premium Selections

Roasted Pork Loin with Black Pepper Aioli – Add \$1.50 PP

Beef Tenderloin on Yeast Rolls With Horseradish Aioli & Henry Baines Sauce – \$4.50 PP

BUFFET DINNERS

menu pricing requires a minimum of 50 guests

Choice of one entrée

Choice of one starch

Choice of one vegetable

House Salad with choice of two dressings: Balsamic Vinaigrette, Champagne Vinaigrette,

Poppy Seed Vinaigrette, Raspberry Vinaigrette, Green Goddess Dressing, & Thousand Island Dressing

Choice of yeast rolls or mixed bread basket with plain or herbed butter

ENTRÉES

Chicken Dijon

Sautéed Chicken Breast with Dijon Cream

\$14.50 PP

Chicken Marsala

Sautéed Chicken Breast with Wild Mushrooms & Marsala

\$15.00 PP

Chicken Piccata

Sautéed Chicken Breast with Lemons & Capers

\$14.50 PP

Lexington Chicken

Sautéed Chicken Breast with Mushrooms & Country Ham in a Bourbon Cream Sauce

\$15.00 PP

Sea Salt Roasted Chicken Breast with a White Wine Jus

\$14 PP

Brown Sugar Glazed Pit Ham

\$12.50 PP

Cider Glazed Pork Chops with Sautéed Apples

\$15.50 PP

Peppercorn Crusted Prime Rib with Horseradish Cream

\$21.50 PP

Roasted Filet of Beef with Béarnaise Sauce

25.50 PP

Roasted Filet of Salmon with Dill Cream

\$18.50 PP

Chesapeake Bay Crab Cakes with Red Pepper Aioli

\$20.50 PP

STARCHES

Duchesse Potatoes
Red Skin Mashed Potatoes
Potatoes Au Gratin
Salt Crusted New Potatoes
Kentucky Corn Pudding
Farmer's Market Cream-Style Corn
Southern-Style Cornbread Dressing
Orzo Pasta with Pesto & Sun Dried Tomatoes
Sweet Potato Soufflé
White Cheddar Macaroni & Cheese
Pecan Rice Pilaf
Wild Rice Pilaf with Dried Cranberries & Sunflower Seeds

VEGETABLES

Roasted Asparagus
Sautéed Green Beans
Country-Style Green Beans
Honey Dill Baby Carrots
Brussels Sprouts Sautéed with Bacon & Bourbon
Spinach Soufflé
Lemon Butter Broccoli
Broccoli Casserole
Provencal Stuffed Tomatoes
Cinnamon Apples
Pineapple Strata

Additional Sides \$2.75 PP

PREMIUM SALADS

add \$1.50 PP

Caesar Salad with Parmesan Crisp
Traditional Spinach Salad with Bacon, Red Onion, Hard-Boiled Egg, & Maple Dijon Vinaigrette
Lexington Salad with Romaine, Grape Tomatoes, Cucumbers, Bacon, Homemade Croutons,
& Green Goddess Dressing
Mixed Green Salad with Dried Cherries, Candied Walnuts, Blue Cheese, & Champagne Vinaigrette
Salad Caprese – Beef-Steak Tomatoes, Buffalo Mozzarella, & Pesto Vinaigrette
Spinach Salad with Mandarin Oranges, Walnuts, Feta, & Raspberry Vinaigrette
Mixed Green Salad with Candied Pecans, Dried Cranberries, Local Goat Cheese, & Poppyseed Vinaigrette

PLATED DINNERS

menu pricing requires a minimum of 50 guests

Mixed Green Salad with Goat Cheese & Tomato Tart
Chicken Dijon
Salt Crusted New Potatoes
Sautéed Green Beans with Red Onion & Carrots
Warm Yeast Rolls with Butter
Stewed Berries with Lady Fingers & Whipped Cream
\$18 PP

Mixed Green Salad with Dried Cherries, Candied Walnuts, Blue Cheese, & Champagne Vinaigrette
Bacon Wrapped Pork Loin Chop with Maker's Mark Demi Glace
Red Skin Mashed Potatoes
Honey Dill Baby Carrots
Warm Yeast Rolls with Butter
Dutch Apple Tarts with Cinnamon Whipped Cream
\$19.50 PP

Lexington Salad with Bacon, Tomatoes, Cucumbers, & Green Goddess Dressing
Surf & Turf
 Roasted Petite Filet of Beef Tenderloin & Chesapeake Bay Crab Cake
Duchesse Potatoes
Roasted Asparagus
Mixed Bread Basket with Whipped Herb Butter
Flourless Chocolate Raspberry Torte
\$35.50 PP

COCKTAIL HOUR

Vegetable & Cheese Presentation with Strawberries & Grapes - \$3.50 PP

STAFF PASSED HORS D'OEUVRES

House-Cured Salmon Canapes with Dill Cream
Shrimp Cocktail
Sweet Corn Tarts
Bourbon Date & Pecan Rumaki
Grilled Flank Steak on Focaccia with Balsamic Onions
Miniature Crab Cakes with Red Pepper Aioli
Miniature Monte Cristos with Raspberry Jam
Shaved Country Ham on Drop Cream Biscuits
Goat Cheese Tarts with Bacon & Onion Confit
Sharp Cheddar Grits Puffs
Andouille Sausage Pinwheels
Brie Tarts with Pear Chutney
Farmer's Market Tomato Tarts
Baby Quiche Lorraine Or Florentine
\$2.50 - \$3.50 each per item, per person

MARTINI BARS

menu pricing requires a minimum of 50 guests

all martini bars require a dedicated server as well as specialty glassware rental

SMASHED POTATOES

Smashed Red Skinned Potatoes served with Shredded Cheddar Cheese, Hickory Smoked Bacon Bits, Scallions, Fresh Basil Pesto, & Roasted Garlic Cloves
\$3.50 PP

MACARONI & CHEESE

Cavateppi Corkscrew Pasta in Garlic Butter served with Alfredo & Marinara Sauces, Sliced Italian Sausage & Grilled Chicken Breast, Parmesan & Gorgonzola Cheeses, Fresh Basil Pesto, & Scallions
\$5 PP

SOUTHERN-STYLE GRITS

Our Creamy Southern-Style Grits served with Pulled Pork Barbecue & Garlic and White Wine Shrimp, Sweet Cream Butter, Shredded Cheddar Cheese, Hickory Smoked Bacon Bits, & Scallions
\$5.50 PP

CARVING STATIONS

menu pricing requires a minimum of 50 guests

all carving stations require a demonstration chef

Top Round of Beef with Dijon Mustard & Horseradish Cream
\$4.50 PP

Pepper-Crusted Beef Tenderloin with Henry Baines Sauce & Horseradish Cream
MARKET PRICE

Brown Sugar Glazed Pit Ham with Apricot Mustard
\$4 PP

Roasted Turkey Breast with Homemade Cranberry Sauce
\$5 PP

Roasted Pork Loin with Apple & Red Onion Chutney
\$5 PP

CHOCOLATE FOUNTAIN

Choose between Milk, Dark, or White Chocolate
Fountain Rental is \$395 and Serves 150 Guests

FRUIT DIPPERS

Strawberries, Bananas, Pretzel Sticks, Marshmallows, Peanut Butter & Shortbread Cookies
\$3.00 PP

Staffing

All pricing excludes service staff. Type of menu and service style will determine your service requirements. Type A Catering requires staffing based upon the following guidelines.

Heavy Hors D'oeuvres or Appetizer Menu with Disposables - 1 server per 50 guests

Heavy Hors D'oeuvres or Appetizer Menu with China - 1 server per 40 guests

Buffet Dinner with Disposables - 1 server per 32 - 40 guests

Buffet Dinner with China - 1 server per 24 - 30 guests

Plated Dinner (China only) - 1 server per 24 - 30 guests

Bartenders - 1 bartender per 75 guests

Servers/Station Attendants - \$100 each

Bartenders - \$125 each

Demonstration Chef's - \$125 each

All staffing is based on up to a 5 hour event, including 1 1/2 hours for setup and 1 hour for cleanup. Additional time is billed at \$20 per hour for servers and attendants and \$25 per hour for bartenders and demonstration chefs.

Disposables

Type A Catering can provide either heavy duty clear plasticware or green palm leaf plates with bamboo cutlery. The cost per person for dinnerware, napkin, & flatware is \$2.00 PP. To add clear plastic barware, add \$1.00 PP.

Soft Bar

Type A Catering can provide a soft bar to accompany hosted beverage service. A soft bar includes Coke, Diet Coke, Sprite, orange & cranberry juices, soda & tonic water, orange, lemon, & lime slices, marachino cherries, olives, ice, & clear plastic barware. \$3.50 PP

Rentals

Type A Catering is happy to provide assistance in ordering appropriate rentals for your event. We do not charge a fee for this assistance, however, we do advise our clients that it is possible to have on average, 10% of your rental total in breakage and/or damage.

Sample Catering Proposal

Wedding Reception - 150 guests

Cocktail Hour Menu

Vegetable & Cheese Presentation

Fresh Vegetable Crudite with Green Goddess Dressing

Domestic Cheese Board with Strawberries & Grapes

Assorted Crackers and Sliced Baguette

\$3.50 PP

Passed Appetizers

Shrimp Scampi on Cheddar Grits

Goat Cheese & Tomato Tarts

\$5.00 PP

Preset Dinner Salad

Mixed Green Salad with Honey Mustard & Balsamic Vinaigrette Dressings

Mixed Bread Basket with Herbed Butter

Dinner Buffet

Roast Beef Carving Station with Horseradish Sauce

Sea Salt Roasted Chicken Breast with White Wine Jus

Potatoes Au Gratin

Sautéed Green Beans

\$17.75 PP

Wedding Cake Cutting & Service

Price Includes Sweet or Unsweet Tea & Lemonade

Staffing

7 Servers - 1 Carving Station Attendant - 2 Bartenders

Food Total 150 guests at \$26.25: \$3937.50

Service Total: \$1075.00

Disposables: \$450.00*

Soft Bar: \$525.00

Sales Tax: \$327.75

Total: \$6315.25*

*Substitute rented china, glassware, and flatware add approximately \$600.00