

WEDDING PACKAGES

"Be a Guest at Your Own Reception"

Self-Service Wedding Package

With High Quality Food

Delivered to Greater Akron Area
Minimum 100 People Guaranteed

Tossed Salad with Croutons & 2 Dressings

2 Standard Entrées

2 Standard Side Dishes

Dinner Rolls & Butter

Disposable Plates, Forks, Knives & Paper Napkins

To include: Hot Food Holding Boxes, Chafers,
& Serving Utensils.

To include: Delivery & Set Up, Return to Pick Up
Equipment.

Add 10% to Entire Invoice for Handling Equipment,
Delivery, & Pick Up. **Caterer can supply these items
at additional cost, based on Choices.**

Client to provide own Hot & Cold Beverages; Dessert
or Wedding Cake; Guest Tables; Chairs; Table Covers;
Centerpieces; Food & Beverage Tables; Beverage, Cake,
Gift & Head Tables; Table Covers; Skirts; and Table
Decoration.

A Signed Contract and a Deposit are needed to reserve
your Event Date.

Event Coordination & Gratuity Charges:
Add 10% to Entire Invoice.

Event Coordination, Food Tasting, & Gratuity Charges:
Add 20% to the Entire Invoice.

These Packages are Suggested Menus. Final Price will depend on your Final Selections. These prices reflect the Food & Service at Your Hall, Home, or Facility. If a Party Location is needed, that cost will need to be added. We would like to meet with you to help make this very important decision and to discuss any questions. Remember, "We Want You to Be a Guest at Your Own Reception." Menu Items are on the following pages for you to select your menu. **Final selections may adjust pricing.** 2017

Silver Standard Wedding Package

With Standard 4 Hours of Professional Full Service

At your Hall or Event Facility
Minimum 100 People Guaranteed

1 Cold Appetizer & 1 Hot Appetizer for 1 Hour

Tossed Salad with Croutons & 2 Dressings

2 Standard Entrées

2 Standard Side Dishes

Dinner Rolls & Butter

Disposable Plates, Forks, Knives, & Linen Dinner
Napkins (Color?)

Includes Hot Coffee Station & Cold Soft Drinks

Includes Hot Food Equipment, Chafers, Serving
Utensils, Food & Beverage Buffet, Gift Table, Head
Table, Cake Table, **Covers & Skirting.** Includes
Standard White Tablecloths for Guest Tables –
Round or Rectangle.

Includes Professional Staff with 4 Hours of Service, to
Deliver, Set Up, Serve Buffet Style, Cut & Serve Cake,
Wrap Leftovers, Clean & Remove Trash. **Depending on
your event, Additional Time is added.**

Event Coordination, Food Tasting Service, & Gratuity
Charges: Add 20% to Entire Invoice.

OPTIONS:

Add China, Silver & Table Glassware:

Add Hard Plastic, Stainless Flatware,
& Table Glassware

Client to provide own Dessert or Wedding Cake,
Centerpieces, Bar, Alcohol, Bartenders, & Entertainment
**Caterer can supply these items at Additional Cost,
based on Choice.**

A signed Contract and a Deposit are needed to reserve
your Event Date.

1075 Grant Street • Akron, Ohio 44301
Tel: 330-869-8787 • Cell/Text: 330-813-0257
Fax: 330-983-4918

CORPORATE
Caterer • US
by Mark DiFeo

WEDDING PACKAGES

"Be a Guest at Your Own Reception"

Gracious Gold Wedding Package

With Standard 4 Hours of Professional Full Service

At your Hall or Event Facility

Minimum 100 People Guaranteed

1 Standard & 1 Deluxe Cold & 1 Standard & 1 Deluxe Hot Appetizer (4 items) for 1 Hour
Served Tossed Salad with Mixed Greens, Croutons, & Dressing
2 Deluxe Hot Entrées
2 Side Dishes
Fresh Baked Dinner Rolls & Butter
Hard Plastic Plates, Stainless Forks, Knives, & Spoons
Linen Dinner Napkins (Color?), Water Glass
Includes Hot Coffee Station & Cold Soft Drinks
Includes Hot Food Equipment, Chafers, Serving Utensils, Food & Beverage Buffet, Gift Table, Head Table, Cake Table **Covers & Skirting**. Includes Standard White Tablecloths for Guest Tables – Round or Rectangle.
Includes Professional Staff with 4 Hours of Service, to Deliver, Set Up, Serve Buffet Style, Cut & Serve Cake, Wrap Leftovers, Clean & Remove Trash. **Depending on your event, Additional Time is added.**
Event Coordination, Food Tasting Service, & Gratuity Charges: Add 25 % to Entire Invoice.
Client to provide own Dessert or Wedding Cake Centerpieces, Bar, Alcohol, Bartenders, & Entertainment. **Caterer can supply these items at Additional Cost, based on Choice.**
A signed Contract and a Deposit are needed to reserve your Event Date.

These Packages are Suggested Menus. Final Price will depend on your Final Selections. These prices reflect the Food & Service at Your Hall, Home, or Facility. If a Party Location is needed, that cost will need to be added. We would like to meet with you to help make this very important decision and to discuss any questions. Remember, "We Want You to Be a Guest at Your Own Reception!" Menu Items are on the following pages for you to select your menu. **Final selections may adjust pricing.** 2017

Perfect Platinum Wedding Package

With 5 Hours of Professional Full Service

At your Hall or Event Facility

Minimum 100 People Guaranteed

1 Deluxe Cold Appetizer & Shrimp Cocktail with Classic Cocktail Sauce
2 Deluxe Hot Appetizers for 1 Hour
Served Gourmet Salad with Fruit, Nuts, Cheese, & Dressing
1 Deluxe Entrée & Beef Tenderloin OR Salmon
2 Deluxe Side Dishes
Fresh Baked Dinner Rolls & Butter
China Plates, Stainless Forks, Knives, & Spoons
Linen Dinner Napkins (Color?), Water Glass, Toasting Glass
Includes Hot Coffee Station & Cold Soft Drinks
Includes Hot Food Equipment, Chafers, Serving Utensils, Food & Beverage Buffet, Gift Table, Head Table, Cake Table, **Covers & Skirting**. Includes Standard Tablecloths **Matching Color** for Guest Tables – Round or Rectangle.
Includes Professional Staff with 4 Hours of Service, to Deliver, Set Up, Serve Buffet Style, Cut & Serve Cake, Wrap Leftovers, Clean & Remove Trash. **Depending on your event, Additional Time is added.**
Event Coordination, Food Tasting Service, & Gratuity Charges: Add 25% to Entire Invoice.
Client to provide own Dessert or Wedding Cake, Centerpieces, Bar, Alcohol, Bartenders, & Entertainment. **Caterer can supply these items at Additional Cost, based on Choice.**
A signed Contract and a Deposit are needed to reserve your Event Date.



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WEDDING PACKAGE • MENU ITEMS

Standard Cold Appetizers:

- Assortment of Standard Cheese, Cheese Spreads, & Crackers
- Fresh Vegetable Display w/Relishes & Ranch Dip
- Fresh Fruit Display
- Spinach & Artichoke Dip, or Hummus with Pita Wedges.

Deluxe Cold Hors D'oeuvres:

- Caprese: Sliced Roma Tomatoes, Fresh Mozzarella, Fresh Basil & Balsamic
- Bruschetta: Toasted Ciabatta Bread, Topped with Fresh Garlic, Onions, Tomatoes, Herbs & Cheese
- Variety of Gourmet Cheese, Homemade Spreads, Berries & Champagne Crackers
- Mini Sandwiches: Dinner Roll Size Ham, Turkey, Roast Beef, Salami, & Vegetarian

Extra Deluxe Cold Hor D'oeuvres:

- Open Face Canapes: With Variety of Hand Piped Flavored Cream Cheese
- Classic Shrimp Cocktail on Ice with Classical Cocktail Sauce & Lemons
- Tender Asparagus & Red Pepper Spear Wrapped with Rare Roast Beef
- Antipasta Display: DiLusso Salami, Capicola, Pepperoni, Proscuitto, Provolone, Mozzarella, Asiago, & Fontana w/Peppers, Olives, Gardiner, & Italian Bread
- Tropical Pineapple Fruit Tree Shaped like Palm Tree with Skewers of Fruit Kabobs

Standard Entrees:

- DiFeo's Famous Chicken: Fried, Baked or BBQ — Breasts, Wings, Legs, & Thighs
- Boneless Ham with Honey & Brown Sugar Glaze
- Oven Roasted Turkey Breast in Natural Juices "Just Like Thanksgiving"
- Roasted Pork Loin with Gravy, Pineapple Teriyaki Sauce, or BBQ Sauce
- Sliced Roast Beef in Natural Au Jus
- Mild Italian Sausage or Smoked Sausage Baked with Peppers & Onions
- Stuffed Cabbage Rolls with Homemade Sauce
- Homemade Meatballs with Marinara Sauce, Pineapple Teriyaki or BBQ Style
- Pasta Medley with Marinara Sauce or White Cream Sauce & Sautéed Vegetables

Standard Side Dishes:

- Red Skin Potatoes with Sautéed Peppers & Onions
- Cheesy Red Skin Potatoes with Cheddar Cheese & Seasoning
- Gourmet Macaroni & Cheese
- Country Smashed Red Skin Potatoes w/Butter, Garlic, & Sour Cream
- Parsley Potatoes with Butter, Parsley, & Parmesan Cheese
- Rice Pilaf or Seasoned Rice with Vegetables
- Imported Penne Pasta w/Homemade Marinara Sauce & Melted Cheese
- Pasta Medley with White Cream Sauce & Cheese or Prima Vera w/Vegetables
- Green Beans Almondine
- Buttered Kernel Corn or Honey Glazed Carrots with Brown Sugar
- California: Broccoli, Cauliflower, Carrots, Zucchini, Squash, & Red Peppers
- Caribbean: Broccoli, Green Beans, Carrots, Water Chestnuts, & Red Peppers

Standard Hot Appetizers:

- Bite Size Chicken: Marsala, Lemon Pepper, Champagne w/Raspberry Sauce
- Breaded Chicken Breasts Bite Size w/Ranch, or Honey Mustard
- DiFeo's Famous Wings: Breaded or BBQ Style
- Cocktail Meatballs: BBQ, Sweet & Sour, Marinara or Swedish Style
- Italian Sausage w/Peppers & Onions or Smoked Sausage with Mustard
- Sauerkraut Balls or Broccoli Cheese Puffs
- Penne Pasta, Bowtie, or Cavatappi w/Marinara Sauce or White Cream Sauce & Cheese

Deluxe Hot Hors D'oeuvres:

- Double Breaded DiFeo's Chicken Tenders
- DiFeo's Famous Original Buffalo Wings
- Stuffed Mushroom Caps: Spinach & Artichoke or Seafood & Cheese
- Bacon Wrapped Water Chestnuts & Pineapple or Chicken & Water Chestnut
- Pork Tenderloin Medallions w/Jack Daniel's Sauce
- Breaded Fantail Shrimp or Coconut Shrimp w/Dipping Sauce
- Mini Eggrolls: Chicken, Pork, Shrimp or Vegetable w/Dipping Sauce
- Tortellini with Homemade Marinara or White Cream Sauce with Cheese
- Stuffed Pastry Dough with Raspberry, Blueberry, Cherry or Peach Filling

Extra Deluxe Hot Hors D'oeuvres:

- Prime Beef Tenderloin Carved By Chef w/Au Jus & Horseradish Sauce
- Beef Tenderloin Roasted, Sliced and Served Room Temperature with Rolls
- Lamb Chops Served with Mint & Garlic Sauce on the Side
- Veal Scaloppine with Cream Sauce
- Stuffed Pork Tenderloin with Spinach, Tomatoes, & Cheese – Sliced
- Poached Salmon Filet with Fresh Dill Sauce

Deluxe Entrées:

- Stuffed Chicken Breasts with Ham & Cheese or Cream Cheese & Spinach
- Boneless Chicken Breast: Marsala, Lemon Pepper, Tuscany or Pineapple Teriyaki
- Santa Barbara Chicken with Confetti Vegetables & Cheese
- Pork Tenderloin w/Jack Daniel's Sauce
- Choice Sliced Roast Beef in Mushroom Shallot Gravy
- Homemade Classic Lasagna w/Ricotta Cheese & Meat or Vegetable Lasagna
- Homemade Stuffed Shells with Ricotta Cheese & Meat or Spinach & Cheese
- Grilled Chicken Alfredo over Pasta Medley with White Cream Sauce & Cheese
- Fried White Fish, Baked Cod, or Baked Parmesan Breaded Talapia

Deluxe Side Dishes:

- Baked Potatoes with Butter, Sour Cream, Bacon Bits & Cheese
- Baked Sweet Potatoes with Honey & Brown Sugar Glaze
- Baked Potatoes with Butter, Sour Cream, Bacon Bits & Cheese

Salads ~ Standard Side Dishes:

- Fresh Tossed Salad w/Iceberg Lettuce, Croutons, Italian & Ranch Dressings
- Mixed Greens Salad w/Vegetables, Croutons, Italian & Ranch Dressings
- Homemade Potato Salad, Pasta Salad, Mediterranean Salad, or Vegetable Salad

Dinner Rolls & Butter:

- Assortment of Fresh Baked Dinner Rolls

2017



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