# CATERING BY MARK DIFEO

**At The Akron Woman's City Club**
**732 West Exchange Street**
**Akron, Ohio 44302**
***2026 - 2027 WEDDING PACKAGES- "Be A Guest At Your Own Reception"***
**Call: 330 813 0257 or Email: mvdifeo@aol.com Web: www.CateringByMarkDiFeo.com**

**Minimum 100 People Guaranteed for All Wedding Packages Or Prices May Be Adjusted**

## Self Service Wedding Package $24.95 per person

With High Quality Food – Picked Up from Address Above

Package Includes: Tossed Salad, 2 Standard Entrees, 2 Standard Side Dishes,
Dinner Rolls & Butter, Disposable Plates, Bowls, Forks, Knives, & Paper Napkins
Client To Provide Own Beverages and Beverage Accessories

## Silver Standard Wedding Package $35.95 per person

With High Quality Food, Hot Coffee Station, & Cold Soft Drinks with Accessories

1 Cold Appetizer & 1 Hot Appetizer for 1 Hour
Tossed Salad with 2 Dressings, 2 Standard Entrees, 2 Standard Side Dishes,
Dinner Rolls & Butter, Disposable Plates, Bowls, Forks, Knives, & Paper Napkins

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## Gracious Gold Wedding Package $49.95 per person

With High Quality Food, Hot Coffee Station, & Cold Soft Drinks with Accessories

1 Standard Cold Appetizer & 1 Standard Hot Appetizer for 1 Hour
1 Deluxe Cold Appetizer & 1 Deluxe Hot Appetizer for 1 Hour
Tossed Salad with Mixed Greens, & 3 Dressings,
1 Deluxe Hot Entrée & 1 Standard Hot Entrée
1 Deluxe and 1 Standard Side Dish
Fresh Baked Dinner Rolls & Butter
Hard Plastic Plates, Stainless Forks, Knives, & Spoons
Linen Dinner Napkins (Color), Glass Water Glasses

## Perfect Platinum Wedding Package $ 65.95 per person

With High Quality Food, Hot Coffee Station, & Cold Soft Drinks with Accessories

1 Deluxe Cold Appetizer & Extra Large Shrimp Cocktail/Cocktail Sauce for 1 Hour
2 Deluxe Hot Appetizer for 1 Hour
Gourmet Tossed Salad with Mixed Greens, Fruit, Nuts & Cheese & Deluxe Dressing,
1 Deluxe Hot Entrée & Beef Tenderloin in Au Jus OR Poached Salmon Entrée
1 Deluxe and 1 Standard Side Dish
Fresh Baked Dinner Rolls & Butter
China Plates, Bowls, Stainless Forks, Knives, & Spoons
Linen Dinner Napkins (Color), Glass Water Glasses & Irish Coffee Mugs

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**To Include:** Delivery & Set Up, Return To Pick Up Equipment **= $125 - $200**

**To Include:** Hot Food Equipment, Chafers, Sterno, & Serving Utensils **= $ 75 - $125**
**Add 10% to Entire Invoice** for Handling Equipment, Delivery, & Pick Up Service for Ready To Serve Events

**To Include:** Food & Beverage Buffet, Gift Table, Head Table, Cake Table, Buffet Covers & Skirting. = $150 - $300
**To Include: Guest Table Covers for Seating based on guest count @ $16 per linen Tablecloth**

**Caterer Can Refer or Supply These Items at Additional Cost, based on Choices**

**Client To Provide** Own Wedding Cake, Guest Tables, Chairs, Centerpieces, Food & Beverage Tables,

Professional Staff based on Hours of Service, to Deliver, Set Up, Serve Buffet Style, Cut & Serve Cake, Wrap Leftovers, Clean & Remove Trash. /Bartenders Available = $150 – 200 ea

**Event Coordination, Service Fees, & Gratuity Charges Add: 20% to entire Invoice for Full Service**

**A Signed Contract and a Deposit are Needed to Reserve your Event Date for Full Service**
Client To Provide Own Wedding Cake, Centerpieces, Bar Alcohol, & Entertainment

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, 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 Page for You To Select your Menu. Final selections may adjust pricing.**

## Standard Cold Appetizers

Assortment of Standard Cheeses, Cheese Spreads, & Cracker
Fresh Vegetable Display w/Relishes & Ranch or Dill Dip
Fresh Fruit Display: Cut Fruit in Separate Compartments

**Deluxe Cold Hors D'oeuvres**
Caprese: Sliced Roma Tomatoes, Fresh Mozzarella, Fresh Basil & Balsamic
Bruschetta: Toasted Ciabatta Bread, Tomatoes, Garlic, Onions, & Cheese w Balsamic
Mini Sandwiches: Dinner Roll Size Ham, Turkey, Roast Beef, Salami, &Vegetarian
Cooked Medium Roast Beef wrapped around Fresh Asparagus & Red Pepper Spear

**Extra Deluxe Cold Hors D'oeuvres**
Deluxe Charcuterie Display: Variety of Gourmet Cheeses, Homemade Spreads, Berries
Salami, Capicola, Pepperoni, Prosciutto, Italian Cheeses, w/Peppers, Olives, & Giardiniera
Italian Bread & Champagne Crackers,
Open Face Canapes: With Variety of Hand Piped Flavored Cream Cheese & Garnish
Classic Shrimp Cocktail on Ice with Classical Cocktail Sauce & Lemons
Tropical Pineapple Fruit Tree Shaped like a palm tree w/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
Oven Roasted Beef Sliced 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

**Standard Side Dishes**
Pasta Station with Marinara Sauce or White Cream Sauce & Sauteed Vegetables
Red Skin Potatoes with Sauteed 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
Classic Rice Pilaf (Mushrooms & Onions) 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
California: Broccoli, Cauliflower, Carrots, Zucchini, Squash & Red Peppers
Caribbean: Broccoli, Green Beans, Yellow Carrots, Water Chestnuts, & Red Peppers
Buttered Kernel Corn Or Honey Glazed Carrots with Brown Sugar

**Salads: Standard Side Dishes**
Homemade Potato Salad, Pasta Salad, Mediterranean Salad, or Vegetable Salad
Fresh Tossed Salad w/Iceberg Lettuce, Italian & Ranch Dressings
Green Salad w/Tomatoes, Cucumbers, Carrots, Celery, Peppers, Italian & Ranch Dressings

Dinner Rolls & Butter
Assortment of Fresh Baked Dinner Rolls

## 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, Spaghetti or Swedish Style Sauces
Breaded DiFeo's Chicken Tenders
Italian Sausage w/Peppers & Onions OR Smoked Sausage with Mustard
Sauerkraut Balls OR Broccoli Cheese Puffs
**Pasta Station**: Penne, Bowtie, or Cavatappi w/Red Sauce & White Cream Sauce & Cheese

**Deluxe Hot Hors D'oeuvres**
DiFeo's Famous Original Buffalo Wings
Stuffed Mushroom Caps: Spinach & Artichoke, Sausage & Cheese OR Seafood & Cheese
**B**acon 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 (Add Chef Fee)
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 Entrees:**
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
Chicken Caprese: Grilled Chicken Breast, Fresh Tomato, Basil & Melted Fresh Mozzarella
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 OR Baked Cod, or Baked Parmesan Crusted Tilapia

**Deluxe Side Dishes**

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

Cheese Stuffed Tortellini Pasta with White Cream Sauce
Twice Baked Potatoes: Butter, Sour Cream, Milk & Cheese
Creamy Risotto: Spinach & Cheese, OR with Fresh Mushrooms OR Broccoli & Cheese

**Wedding Packages 2026 – 2027 Please Note: These Menus are Suggestions, If you are looking for another recipe, Just Ask?**