



Capital City Kitchen Wedding Menu

www.capcitykitchen.com

info@capcitykitchen.com

317.721.2530

Menu 1 (\$30/person – minimum 25)

Hors d'Oeuvres

Select 2

Crudités

fresh vegetables with garlic aioli + green goddess

Dip Display

hummus, deviled cheese, whipped feta + caponata with assorted wafers

Grilled Vegetables

grilled veggies with garlic aioli + romesco

Fresh Fruit

A selection of fresh fruits with orange-brown sugar créma

Mezze Plate

hummus, artichoke pesto, caponata, tabbouleh, olives, roasted bell peppers + pita chips

Bruschetta

classic, wild mushroom + goat cheese, olive tapenade, artichoke all on crostini rounds

1 hour display

Course 1

Select 1

House Greens

spring mix, fresh vegetables, pepitas, balsamic vinaigrette or house ranch

Caesar Salad

romaine, grape tomato, shaved red onion, croutons, parmesan, caesar dressing

Course 2

Select 1

Grilled-Marinaded Chicken

with chimichurri or romesco

French Country Chicken

chicken breast in a rich gravy of fresh cream, whole grain dijon and parmesan cheese

Asiago 'Fried' Chicken

cornmeal-crusting chicken with wild mushroom red sauce

Bangkok Chicken

chicken breast in a spicy citrus sauce with coconut milk

Select 2

Roasted Garlic Mashed Yukons

Rosemary-Gorgonzola Polenta

Cilantro-Lime Rice

Jeweled Couscous

Seasonal Roasted Vegetables

Grilled Asparagus

Roasted Green Beans

Brussels Sprouts Agro Dolce

Roasted Rainbow Carrots

Menu 2 (\$45/person – minimum 25)

Hors d'Oeuvres

Select 3

Z's Cake Platter

Our signature savory cheese cakes with a selection of fresh fruits and assorted wafers

Crudités

fresh vegetables with garlic aioli + green goddess

Dip Display

hummus, deviled cheese, whipped feta + caponata with assorted wafers

Grilled Vegetables

grilled veggies with garlic aioli + romesco

Mezze Plate

hummus, artichoke pesto, caponata, tabbouleh, olives, roasted bell peppers + pita chips

Bruschetta

classic, wild mushroom + goat cheese, olive tapenade, artichoke all on crostini rounds

1 hour display

Course 1

Select 1

House Greens

spring mix, fresh vegetables, pepitas, balsamic vinaigrette or house ranch

Caesar Salad

romaine, grape tomato, shaved red onion, croutons, parmesan, caesar dressing

Course 2

Select 1

Chicken in Wild Mushroom Cream

chicken breast in sherried cream with wild mushrooms

Grilled Marinated Flank Steak with Radish-Top Pesto

in our house marinade, grilled and sliced

Parmesan-Crusted Tilapia

garlicky parmesan crust on tender whitefish

Rosemary Pork Tenderloin

with fig + port beurre noir

Select 2

Roasted Garlic Mashed Yukons

Rosemary-Gorgonzola Polenta

Cilantro-Lime Rice

Jeweled Couscous

Seasonal Roasted Vegetables

Grilled Asparagus with Lemon Zest

Roasted Green Beans

Brussels Sprouts Agro Dolce

Roasted Rainbow Carrots in Herbed Butter

Menu 3 (\$65/person – minimum 25)

Hors d'Oeuvres

Select 3

Z's Cake Platter

Our signature savory cheese cakes with a selection of fresh fruits and assorted wafers

Crudités

fresh vegetables with garlic aioli + green goddess

Charcuterie Board

italian + spanish salamis, grilled sausages, and a selection of cheeses with olives + nuts

Grilled Vegetables

grilled veggies with garlic aioli + romesco

Classic Shrimp Cocktail

with fresh lemon + cocktail sauce

Mezze Plate

hummus, artichoke pesto, caponata, tabbouleh, olives, roasted bell peppers + pita chips

Bruschetta

classic, wild mushroom + goat cheese, olive tapenade, artichoke all on crostini rounds

1 hour display

Course 1

Select 1

House Greens

spring mix, fresh vegetables, pepitas, balsamic vinaigrette or house ranch

Caesar Salad

romaine, grape tomato, shaved red onion, croutons, parmesan, caesar dressing

Course 2

Select 1

Chicken in Wild Mushroom Cream

chicken breast in sherry cream with wild mushrooms

Grilled Marinated Beef Tenderloin

with our house onion jam + creamy bleu cheese

Pan-Roasted Bay of Fundy Salmon

spice-rubbed + served with smokey romesco sauce

Rosemary Pork Tenderloin

with fig + port beurre noir

Select 2

Roasted Garlic Mashed Yukons

Rosemary-Gorgonzola Polenta

Cilantro-Lime Rice

Jeweled Couscous

Seasonal Roasted Vegetables

Grilled Asparagus with Lemon Zest

Roasted Green Beans

Brussels Sprouts Agro Dolce

Roasted Rainbow Carrots in Herbed Butter

Bar Package #1 (\$25/person – minimum 25)

Beer

miller lite, miller high life, corona, blue moon

Wine

house white, red, rosé

Soft Drinks

water, coke products, iced tea, or coffee

maximum of 4 hours

Bar Package #2 (\$35/person – minimum 25)

Beer

miller lite, miller high life, 2 craft beer selections

Wine

pinot gris, chardonnay, cabernet, pinot noir, rosé

Soft Drinks

water, coke products, iced tea, or coffee

maximum of 4 hours

TAKING CARE OF BUSINESS

How to Order

Capital City Kitchen is excited to work with you to make sure your catering needs are filled with fun and fabulous fare! Here's how to get things rolling...

Ordering

Our professional catering staff is available to help you, whether it's to place an order, ask questions, or help you plan an entire event.

1. To place your order, email Chef Valerie at info@capcitykitchen.com.
2. You'll need to place your order, including food choices and confirmation of number of guests, **a minimum 30 days in advance**.
3. Orders placed after the specified 48-hour lead time **will require a 25% up-charge** on the bill.
4. A 9% State Sales/Food + Beverage Tax must be added to the bill.
5. All events require a 50% deposit when order is confirmed, **Payment is due upon delivery of invoice**.

Service Professionals to Work Your Event

Our experienced service professionals are available to work your event.

1. One Service Captain is required on site at \$35.00/hour.
2. Additional service professionals, including servers and bartenders, are \$25.00/hour each.
3. Service fees include loading, travel time to and from your event, set-up, breakdown, and clean-up. Your catering professional will determine how many service people required for each event.

Payments

We accept Visa, MasterCard, Discover, and American Express. We also accept cash and business checks. Whichever method of payment you choose, **payment is due upon delivery of invoice, please**.

Cancellations

If you must cancel your order, orders for \$500.00 or less must be cancelled within 48 hours of scheduled delivery or pick up; otherwise, a payment of 50% of total order will be charged. Orders for over \$500.00 require a 7-day notice of cancellation or a payment of 50% of total order will be charged.

Our Guarantee

Our aim is to make your special day the one you've been dreaming about, so we love to work with our clients to customize their experience. This menu is a guideline of the vast experience our team has in the food industry, so please don't hesitate to inquire about doing any type of modifications to these menus. OR asking for a totally customized menu!

If anything goes wrong, we will do everything in our power to fix it, because we really do appreciate your business.