

# WEDDINGS

*Let Us Tell Your Story*





## ALL IN THE DETAILS

*Here at Purple Onion Catering Co., our talented event designers spend the time to learn your event visions and goals. Then, we work with our amazing culinary team to create something totally original for you and your guests. What really drives our staff is the opportunity to help you create the perfect event by customizing each menu and coordinating the décor and detailed services. We understand that no detail is too small—each event requires personalized attention and care. You will always get fresh menu choices, fabulous plating and presentation, stylish décor, wonderful service and an exciting atmosphere. Feel the unique sense of satisfaction, originality and success when you work with a company that has been exceeding event expectations for nearly three decades. Explore our website and get to know us. We can't wait to get to know you, too!*

# HANDCRAFTED COCKTAILS



*With a wide range of drink arrangements available, couples may choose to opt for a fully customized signature drink to fit their unique personalities and story!*

## **PEACH WHISKEY SMASH**

Whiskey | Peach Jam | Iced Tea |  
Peach Slice

## **SOMETHING BLUE MOJITO**

Rum | Blueberry Syrup | Mint | Lime  
Juice | Club Soda | Blueberry Garnish

## **CIDERTINI**

Caramel Vodka | Apple Liqueur Apple  
Cider | Cinnamon

## **APPLE CRANBERRY MOSCOW MULE**

Vodka | Ginger Beer | Cranberry Juice  
| Sparkling Cider | Fresh Cranberry

## **BEE'S KNEES**

Gin | Lemon Juice | Honey Syrup |  
Lemon Twist Garnish

# BAR PACKAGES

## *Beer & Wine Package*

**Beer Options, Choose 3:** Bud Lite, Coors Lite, Corona, DC Brau Corruption IPA, Dos Equis Amber, Flying Dog Snake Dog IPA, Heineken, Lagunitas IPA, Miller Lite, Stella Artois, Yuengling Lager, and Truly Hard Seltzer

**White Wine Option:** Chardonnay and Sauvignon Blanc

**Red Wine Option:** Cabernet and Pinot Noir

**Soft Drinks:** Coke, Diet Coke, Sprite, Ginger Ale, Still and Sparkling Water

**Bar Fruit:** Lemons and Limes  
Ice Included

*Starting at \$25.00 per person for 1 hour Cocktail and 4 Hour Reception*

## *Full Bar Package*

**Beer Options, Choose 3:** Bud Lite, Coors Lite, Corona, DC Brau Corruption IPA, Dos Equis Amber, Flying Dog Snake Dog IPA, Heineken, Lagunitas IPA, Miller Lite, Stella Artois, Yuengling Lager, and Truly Hard Seltzer

**White Wine Option:** Chardonnay and Sauvignon Blanc

**Red Wine Option:** Cabernet and Pinot Noir

**Liquor:** Bacardi Gold, Bombay Sapphire, Jack Daniel's, Dewar's, Tito's Vodka

**Soft Drinks:** Coke, Diet Coke, Sprite, Ginger Ale, Still and Sparkling Water, Cranberry, Grapefruit, and Orange Juices, Tonic Water, and Club Soda

**Mixers:** Sweet and Dry Vermouth, Bitters, Grenadine and Simple Syrup

**Bar Fruit:** Lemons, Limes, Oranges, Cherries, and Olives  
Ice Included

*Starting at \$45.00 per person for 1 hour Cocktail and 4 Hour Reception*

*We also offer custom bar packages to best fit our clients needs!*

# PASSED HORS D'OEUVRES

## *Vegetarian*

### **TOMATO SOUP SHOOTER**

Mini Grilled Cheese Triangle

### **VEGAN QUINOA & BEET SLIDER (V)**

Beets | Garbanzo Beans | Quinoa |  
Lentils | Vegan Garlic Aioli | Arugula

## *Seafood*

### **MINI JUMBO LUMP CRAB CAKES**

with a Key Lime Aioli

### **CARIBBEAN SHRIMP SKEWER**

Coconut Milk | Caribbean Spices |  
Cilantro Lime Dipping Sauce

## *Pork*

### **CINNAMON SUGAR DONUT SLIDER**

Braised Maple Pork Belly | Sour  
Apple Slaw

### **CARAMELIZED FIG CROUSTADE**

Prosciutto | Goat Cheese | Orange  
Blossom Honey

## *Poultry*

### **MINI CHICKEN TACO**

Spicy Mango Salsa | Guacamole

### **SOUTHERN FRIED CHICKEN AND WAFFLE BITE**

Miniature Waffle | Fried Chicken |  
Maple Cream Butter | Fresh Chives

## *Beef*

### **PETITE SIRLOIN SLIDER**

Bacon Jam | Vermont Cheddar

### **BEEF TENDERLOIN RUMAKI**

Beef Tenderloin | Water  
Chestnut | Scallion | Applewood  
Smoked Bacon

*We have a vast selection of Butler Passed Hors D'oeuvres on our full menu!*



# STATIONARY DISPLAYS



## **INTERNATIONAL CHEESE DISPLAY**

Red Dragon Cheddar | French Brie | Mango  
Stilton | Sage Derby | Ballativiano Merlot |  
Seasonal Fruit | Assorted Crackers and  
Flatbread

## **SEAFOOD DISPLAY AND RAW BAR**

East Coast Oysters on the Half Shell | Jumbo  
Shrimp Cocktail | Maryland Crab Claws |  
Cocktail Sauce | Tabasco | Lemon | Pickled  
Cucumber Relish | Oyster Crackers

## **MEDITERRANEAN MEZZE BAR**

Prosciutto de Parma | Grilled Halloumi |  
Tabbouleh | Olives | Falafel | Grilled  
Eggplant | English Cucumber | Marinated  
Artichoke | Baba Ghanoush | Roasted  
Pepper Hummus | Red Beet Pesto

*When your food display becomes a part of the wedding ambiance, your food shines! Display sets are perfect for cocktail hour or a fun late night bite! Ask us about our Late Nite Snack stations!*

# SALADS

## **MIXED GREEN BERRY SALAD**

Mixed Greens | Raspberries | Blueberries |  
Strawberries | Toasted Pistachio | Goat Cheese Fritter  
| Champagne Vinaigrette

## **CREAMY BURRATA & GOLDEN BEET SALAD**

Arugula | Shaved Fennel | Crushed Pistachios |  
Poached Asparagus | House-Made Beet Emulsion

## **GARDEN VEGETABLE SALAD**

Baby Kale | Shaved Manchego | Toasted Sunflower  
Seeds | Carrot Ribbon | Asparagus Spear | Green  
Peas | Meyer Lemon Vinaigrette

## **CITRUS & PEACH SALAD**

Arugula | Grapefruit | Oranges | Grilled Peach |  
Fennel | Manchego | Rustic Multigrain Crouton |  
Peach Champagne Vinaigrette



*Ask us about our seasonal salad options! We utilize the season's freshest fruits and vegetables to create salad recipes perfect for your seasonal wedding!*

# ENTREES

*Whether served plated or buffet style, each dish is crafted with sophistication and entirely customizable to fit your needs.*

## Beef

### **BLUE CHEESE GRILLED FILET MIGNON**

Crumbled Gorgonzola | Cranberry Port Demi-Glace

### **OSSO BUCCO STYLE SHORT RIBS**

Roasted Tomato Demi-Glace | Citrus Gremolata

## Chicken

### **TUSCAN GRILLED CHICKEN BREAST**

Sautéed Spinach | Oven Roasted Tomato | Roasted Artichoke | Capers | Parmesan Cream

### **VIN BLANC GRILLED CHICKEN BREAST**

Chardonnay Beurre Blanc | Crispy Purple Onions

## Seafood

### **SEARED JUMBO LUMP CRAB CAKES**

Spring Onion Tartar Sauce

### **DILL CUCUMBER SALMON FILLET**

Chardonnay Beurre Blanc | Fresh Dill | Shaved Cucumbers

## Vegetarian & Vegan

### **SESAME SOBA NOODLES**

Buckwheat Noodles | Crisp Tofu | Tsuyu

### **RED BEET WELLINGTON (V)**

Roasted Vegetable Jus | Swiss Chard | Parsnip Puree | Roasted Vegetables



# INTERACTIVE STATIONS

A close-up photograph of a chef's hand wearing a white glove, operating a hot siphon. The chef is pouring a golden-brown liquid from a glass bulb into a small white square dish. Several other similar dishes are visible in the background, some containing green garnishes. The background is softly blurred, showing a restaurant or event setting.

## **HOT SIPHON RAMEN STATION**

*(Chef Required)*

Ramen Noodles | Dashi Broth | Glazed Teriyaki Chicken | Hard Boiled Egg | Sautéed Spinach | Nori Flakes | Seared Scallop | Enoki Mushroom | Nori Flakes | Japanese Eggplant | Chinese Long Bean | Bok Choy

## **HANDMADE TORCHED ABURI SUSHI ACTION STATION** *(Chef Required)*

Volcano Tuna Aburi Sushi | Shrimp Mango Aburi Sushi | Bulgogi Beef Aburi Sushi | Atlantic Salmon Aburi Sushi

## **BUILD YOUR OWN DESIGNER DOUGHNUT STATION**

Mini Doughnuts | Caramel Glaze | Chocolate Glaze | Traditional Glaze | Fruity Pebbles | Crushed Reese's Crushed Oreos | Toasted Coconut | Sprinkles | Heath Bar | Crushed Peanuts

*Make it a show! Selective interactive stations include a Chef-assembled meal live in action!*

*We love experimenting with new and innovative techniques to impress your party.*

# DESSERTS

## **MINI LEMON MERINGUE TART**

Lemon Sabayon | Flaky Butter Tart Shell | Toasted Meringue | Candied Lemon | Oatmeal Streusel

## **TIRAMISU SWEET SHOT**

Mocha Cream | Coffee-Soaked Ladyfingers | Whipped Cream | Cocoa Powder | Chocolate-Covered Espresso Beans

## **MINI OPERA CAKE**

Almond Cake | Chocolate Ganache | Coffee | Buttercream | Chocolate-Covered Espresso Beans

*Indulge your sweet tooth and add 'em all! Consider a Dessert Table Display packed with a variety of flavors and options!*



# WEDDING CAKES

*From a three-tier triumph to a small ceremonial cutting cake, our full-service pastry department can create a custom-made wedding cake for your special day!*

## *Flavors*

Red Velvet Cake  
Chocolate Pound Cake  
Mocha Chocolate  
Carrot Cake

Coconut Cake  
Vanilla Chiffon Cake  
Pumpkin Spice  
Lemon Cake

## *Frostings*

Vanilla Buttercream  
Chocolate Buttercream  
Cream Cheese Frosting  
Coffee Buttercream

## *Fillings*

Seedless Raspberry  
Chocolate Ganache  
Dulce de Leche  
Fresh Strawberries

# WEDDING EQUIPMENT

*Wedding equipment encompasses all items needed to make your wedding shine. This includes your tables, chairs, barware, dinnerware, glassware, fine china, serveware, and even more, such as coffee and bar service.*

*We partner with multiple different vendors to provide you the precise equipment, linens, tenting, and more that you require. Your event designer will assist you in determining what equipment you will need for your particular style of wedding service.*





# OUR TEAM

## *Event Designer*

Your Event Designer takes the lead for your wedding by gathering all necessary information and coordinating all other departments to bring your vision to a cohesive reality.

## *Culinary*

The Purple Onion Culinary team handles all things culinary including menu development, food quality, on-site sanitation, and food production. They ensure your meal is top quality and the peak of flavor.

Event Staff provided includes:  
Bartender(s), Kitchen Preps, Captain, Servers, Chef , Supervisor

## *Operations*

This team works closely with all departments to coordinate your load-in and out and equipment needs. Their main focus is making sure your wedding flows seamlessly from back of house to the front.

*Assembling the right team is paramount to the success of any event, especially a wedding. Each of our departments works in unison in order to ensure your wedding is everything you dreamed of.*

# PRICING

*Starting prices include china, flatware, linens, glassware, service, and beverage staff. Pricing varies depending on final selection of equipment, food, and venue needs.*

*Quotes are all custom made to best fit the needs of the clients/ venues.  
Wedding Package pricing starts at \$120 to \$140 per person.*

*Your event designer will assist you in determining what equipment you will need for your particular style of wedding service, from a plated dinner to buffet to family style. Trust in your designer to help you pick out exactly what you need and remain within your budget.*

# BRINGING MORE TO THE TABLE

*We know how to bring more to the party. Purple Onion Catering Co invites you and your fiancé to come visit us at our beautiful offices for an initial consultation and tasting. This intimate experience allows you to consult with your event designer, meet your culinary experts, and indulge in a menu customized for you by our award winning team.*



*We can't wait to work with you!*

*Purple Onion Catering Co.  
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