

WEDDINGS

Let Us Tell Your Story



A photograph of an outdoor dining area. In the foreground, a wooden table is set with white plates, glasses, and silverware. The table is decorated with several tall, cylindrical glass candle holders containing lit pink candles, and several small, round floral centerpieces with pink and yellow flowers. In the background, there are more tables and chairs, and a stone wall with lush greenery and flowers. The overall atmosphere is elegant and romantic.

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

MOCKTAILS

LAVENDER LEMONADE MOCKTAIL

Lavender Simple Syrup |
Lemonade | Lemon Twist Garnish
| Lavender Sprig (optional)

PALOMA FIZZ MOCKTAIL

Grapefruit Juice | Rosemary
Simple Syrup | Club Soda |
Grapefruit Slice | Rosemary Sprig

SUMMER CUP MOCKTAIL

Slice of cucumber | Sprig of Mint
| Frozen Red Berries | Clear
Sparkling Lemonade | Frozen
Berries or Fruits to garnish

SPARKLING PEAR MOCKTAIL

Fresh Basil Leaves | Fresh Mint |
Pear Juice | Sparkling Water or
Soda



CUDDLES ON THE BEACH MOCKTAIL

Cranberry Juice, White Grapefruit
Juice, Peach Nectar, Tonic or
Mineral Water

VIRGIN PINEAPPLE JALAPENO MARGARITA

Chopped Pineapple, Pineapple
Juice, Sugar, Mint Leaves,
Jalapeno (no seeds), Sparkling
Water/ Plan Soda, Salt Red Chili
Powder, Lemon Slices

BLUE LAGOON MOCKTAIL

Blue Curacao Syrup, Sprite, Lemons

VIRGIN CRANBERRY BASIL SANGRIA

Cranberry Juice | Orange Juice |
Seltzer | Orange Slice, Apple Slice |
Frozen Cranberries | Basil Leaf

WEDDING BAR PACKAGES

Beer & Wine Package

Beer Options, Choose 3: Bud Lite, Michelob Ultra, Budweiser, Coors Lite, Miller Lite, Yuengling Lager, Corona Extra, Heineken, Stella Artois, Dos Equis Lager, Pacifico, Blue Moon, Truly Hard Seltzer, Angry Orchard, DC Brau Corruption IPA, Dogfish Head 60 Min IPA, Lagunitas IPA

White Wine, Choose 2: Chardonnay, Sauvignon Blanc, Riesling, or Pinot Grigio

Red Wine, Choose 2: Cabernet, Pinot Noir, Merlot, or Rose

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

Bar Fruit: Lemons and Limes
Ice Included

Full Bar Package

Beer Options, Choose 3: Bud Lite, Michelob Ultra, Budweiser, Coors Lite, Miller Lite, Yuengling Lager, Corona Extra, Heineken, Stella Artois, Dos Equis Lager, Pacifico, Blue Moon, Truly Hard Seltzer, Angry Orchard, DC Brau Corruption IPA, Dogfish Head 60 Min IPA, Lagunitas IPA

White Wine, Choose 2: Chardonnay, Sauvignon Blanc, Riesling, or Pinot Grigio

Red Wine, Choose 2: Cabernet, Pinot Noir, Merlot, Rose

Liquor: Bacardi Gold, Bombay Sapphire, Jack Daniel's, Dewar's, Skyy

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

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

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

*We also offer custom bar packages to best fit our clients needs!
Pricing dependent on guest count, bar count, and serving hours.*

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

CITRUS & ANISE SALAD

Arugula | Orange | Grapefruit | Fennel | Radish |
Pine Nuts | Fennel Fronds | Orange Star Anise
Dressing

PRESERVED MUSTARD & CHEVRE SALAD

Arugula | Candied Bacon | Fuji Apple | Granny
Smith | Pistachio | Purple Onion | Pickled
Mustard Seed | Honey Citrus Dressing

ROASTED BEETS & CREAM SALAD

Kale | Goat Cheese Cream | Carrot | Radish |
Almond | Yellow Beet Puree | Mint | Lemon
Poppyseed Dressing

FRESH GARDEN HARVEST SALAD

Bibb Lettuce | Romaine | Cucumber | Tomato |
Watermelon Radish | Carrot | Asparagus | Peas |
Fresh Herbs | Sunflower Seeds | Lemon Dressing



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!

PLATED COMPOSED ENTREES

Each chef curated custom dish is crafted with sophistication in preparation, presentation, and flavor using the finest locally sourced ingredients.

Beef

CATALONIA SLICED PETITE FILET

Romesco | Grilled Asparagus | Pickled Purple Onion | Roasted Fingerling | Marcona

PAPRIKA CRUSTED SLICED PETITE FILET

Kale Sunchoke Hash | Sunchoke Puree | Paprika Butter

Chicken

CARAMELIZED PEACH SEARED CHICKEN

Peach Cous Cous Salad | Spinach | Peach Vin | Candied Peach | Slivered Almonds | Roasted Chicken Jus

CHARRED TAMARIND CHICKEN

Arroz Verde | Spicy Salsa Verde | Tomato Chutney

Seafood

SHRIMP & CRISPY GRITS

Crispy Grit Cake | Tasso Ham | Peppers & Onions | Cajun Cream

SUMAC DUSTED STRIPED BASS

Spring Risotto | Tomato | Peas | Fava | Asparagus | Basil | Pea Powder

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 pouring a golden-brown liquid from a glass siphon into a white square bowl. The siphon has a black handle with the brand name 'HARIO' visible. In the background, several other similar bowls containing food are visible, suggesting a buffet or interactive dining station.

HANDMADE TORCHED ABURI SUSHI

ACTION STATION *(Chef Required)*

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

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

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.*

PLATED DESSERTS



VEGAN AQUAFABA PAVLOVA

Crisp Aquafaba Shell | Toast Granola | Blueberry Compote | Raspberry Coulis | Vegan Whipped Cream | Fresh Berries

FRESH FRUIT TART

Torched Meringue | Strawberry Dust | Fresh Berries

MATCHA FINANCIER

Hibiscus Coulis | Matcha Powder | Matcha Mousse | Coconut Sponge Cake | Citrus Gelee | Lemon Ash

APPLE COBBLER

Caramel Sauce | Bourbon Whipped Cream | Apple Crisp | Cranberry Pepita Streusel

BERRY CRUMB BAR

Raspberry Compote | Berry Granola | Coconut Sponge Cake | Lemon Ash | Lime Zest | Fresh Blueberry & Raspberry

CEREAL MILK PANNA COTTA

Clover Honey | Cereal Crumble | Burn Marshmallow | Rice Crispy | Cereal Dust | Granola Chunks | Fresh Berries

LEMON MERINGUE BAR

Blueberry Puree | Graham Cracker Granola | Candied Lemons | Torched Meringue | Fresh Berries | Lemon Ash

CHOCOLATE TART

Raspberry Coulis | White Chocolate Dust | Whipped Cream | Fresh Raspberries | Chocolate Cigar

CARROT CAKE

Cream Cheese Frosting | Cake Crumb | Shaved Pineapple | Carrot Crisps | Coconut Sponge Cake | Pecan Brittle

POACHED PEAR

Poach Reduction | Streusel Crumble | White Chocolate Mousse | Toasted Granola | Fresh Raspberries & Goose Berries | Gold Leaf Garnish

WHITE CHOCOLATE CHEESECAKE

Blueberry Puree | Raspberry Mousse | Lemon Ash | Coconut Sponge Cake | Graham Granola | Fresh Berries | Strawberry Dust

MINI 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 made by our full-service pastry department!

WEDDING CAKES

Purple Onion currently offers ceremonial cutting cakes in addition to half and quarter sheet cakes for serving!



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 passed appetizers, salad & dinner course, china, flatware, linens, glassware, service, bar mixers, beverage staff, etc. All delivery fees & taxes are included. Pricing varies depending on final selection of equipment, food/stations, bar package, and venue needs.

*Quotes are all custom made to best fit the needs of the clients/ venues.
Wedding quotes range from \$140 - \$170 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. Contact us for a free consultation! In addition, Purple Onion Catering Co. invites you and your fiancé to come visit us at our office for a pre-wedding food tasting. Book with us and your tasting fees will be automatically credited to your upcoming wedding! Our one-on-one 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!

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