

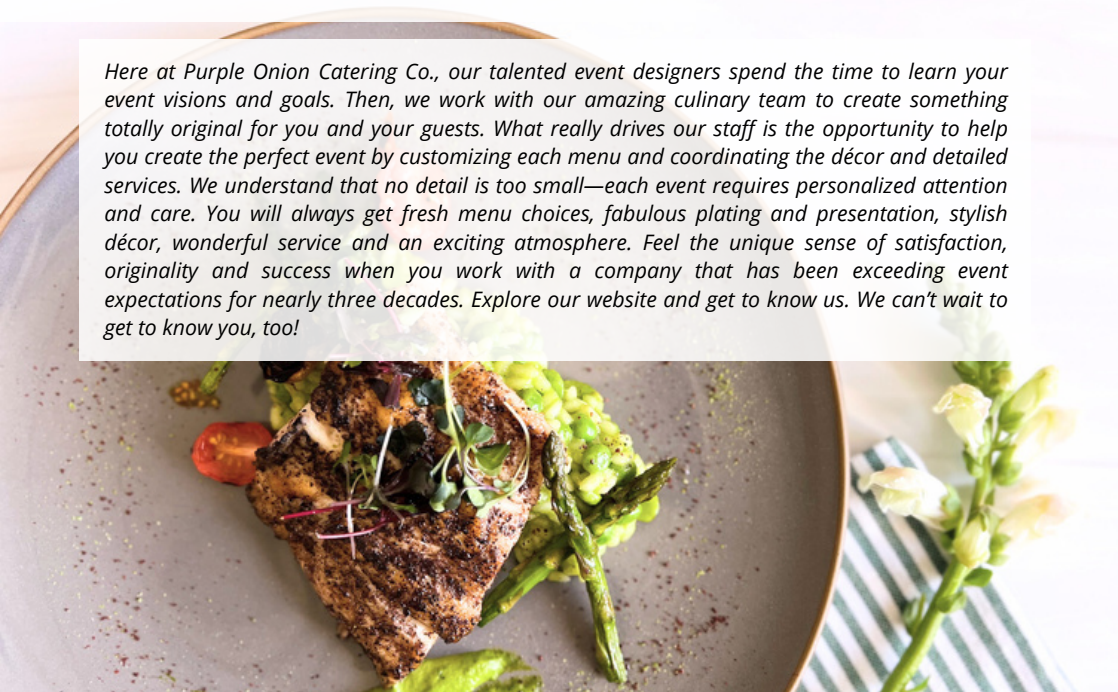
# WEDDINGS

*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

# MOCKTAILS

## **PALOMA FIZZ MOCKTAIL**

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

## **LAVENDER LEMONADE MOCKTAIL**

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

## **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, Sky

**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

## Pork

### **BANH MI CANAPÉ**

French Bread Canapé | Vietnamese Pork | Cucumber Cilantro | Jalapeño | Pickled Radishes | Carrots

### **CINNAMON SUGAR DONUT SLIDER**

Braised Maple Pork Belly | Sour Apple Slaw

## 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

## 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

*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

## **HONEY LEMON GREEN & GRAINS SALAD**

Arugula | Hummus | Honey Labneh | Bulgar |  
Tomato | Cucumber | Crispy Garbanzo | Lemon  
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 in a white glove, holding a black-handled siphon. The siphon is pouring a clear, bubbling liquid into a white square bowl. In the background, several other similar bowls are visible, each containing different ingredients like green vegetables and pieces of food. The scene is set in a kitchen or food station with warm lighting.

## **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.*

# PLATED DESSERTS

## **OPERA CAKE**

Coffee Anglaise | Chocolate Ganache | Brandy Snaps | Chocolate Espresso | Cake Crumble

## **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 COBLER**

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



## **CHOCOLATE MOUSSE SWEET SHOT**

Rich Chocolate Mousse | Whipped Cream |  
Chocolate Sauce | Shot Glass

## **MINI LEMON MERINGUE TART**

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

## **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

## *Frostings*

Vanilla Buttercream  
Chocolate Buttercream  
Cream Cheese Frosting  
Coffee Buttercream

## *Flavors*

Red Velvet Cake  
Chocolate Pound Cake  
Mocha Chocolate  
Carrot Cake  
Vanilla Chiffon Cake  
Lemon Cake

## *Fillings*

Seedless Raspberry  
Chocolate Ganache  
Dulce de Leche  
Fresh Strawberries

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

# 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, classic china selections, 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 Package pricing start 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!*

*Purple Onion Catering Co.  
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