



## *Platinum Wedding Menu Cocktail Hour*

**Choice of (3) Three Butler Passed Hors d' oeuvres**

*Plus*

**Fresh Vegetable Assortment with Southwestern Ranch Dip**

*Plus*

**Fresh Seasonal Fruit Display**

*Plus*

**Our Famous Pineapple Cheese Ball or Assorted Imported and Domestic Cheese Board**

### *Salad – Plated & On Table*

**California Mixed Green Salad garnished with Cherry Tomato, Bell Pepper, Red Onion, Cucumber Rings, Black Olives & Croutons. Pick Three (3) Dressings from Homemade Ranch, Balsamic Vinaigrette, Blue Cheese, 1000 Isle, Sweet or Traditional French or Italian**

*Or*

**Traditional Homemade Caesar Salad Made with Crisp Romaine Lettuce, Extra Large Homemade Buttered Croutons All Tossed in our Homemade Caesar Dressing and Topped with Fresh Grated Romano Cheese.**

### *Entrée Selection*

*Please choose two (2)*

**Filet Mignon with Chive Butter**

**Carved Beef Tenderloin a la  
Béarnaise Sauce**

**Chicken Marsala &  
Fresh Mushroom Sauce**

**Grilled Salmon**

**Roasted Prime Rib Au Jus**

**Chicken Champion or  
Custom Stuffed Chicken Breast**

**Roasted Pork Tenderloin with  
Sherry Demi-Glace**

**Grilled Tuna**

**Grilled Black Angus Rib eye**

**Grilled Mahi-Mahi**

*Choose Dill Butter Sauce, Roasted Corn & Tomato Salsa or Sesame Ginger Glaze For Seafood*



## *Platinum Wedding Menu Cocktail Hour*

### *Starches*

*Choose Two*

### *Vegetables*

*Choose Two*

### *Breads*

*Assortment of Croissants, Fresh Baked White & Wheat Rolls and Continental Butter*

### *Dessert*

*Viennese Table – Assorted Mini Sweets, Chocolate Dipped Strawberries & Hot Tea*

### *Beverages*

*Fresh Brewed Coffee and Iced Tea*



## *Top Shelf Wedding Menu Cocktail Hour*

**Choice of (2) Two Butler Passed Hors d' oeuvres**

*Plus*

**Fresh Vegetable Assortment with Southwestern Ranch Dip**

*Plus*

**Fresh Seasonal Fruit Display**

*Plus*

**Our Famous Pineapple Cheese Ball or Assorted Imported and Domestic Cheese Board**

### *Salad – Plated & On Table*

**California Mixed Green Salad garnished with Cherry Tomato, Bell Pepper, Red Onion, Cucumber Rings, Black Olives & Croutons. Pick Three (3) Dressings from Homemade Ranch, Balsamic Vinaigrette, Blue Cheese, 1000 Isle, Sweet or Traditional French or Italian**

*Or*

**Traditional Homemade Caesar Salad Made with Crisp Romaine Lettuce, Extra Large Homemade Buttered Croutons All Tossed in our Homemade Caesar Dressing and Topped with Fresh Grated Romano Cheese.**

### *Entrée Selection*

*Please choose two (2)*

**Carved Beef Tenderloin  
a la Béarnaise Sauce**

**Choice of One Fish Entrée**

**Carved Smoked Beef Brisket**

**Choice of Custom Stuffed Chicken Breast**

**Chicken Champion**

**Carved Roasted Pork Tenderloin**

**Carved Roast Beef with Natural Ajus**



## *Top Shelf Wedding Menu Cocktail Hour*

### *Starches*

*Choose Two*

### *Vegetables*

*Choose Two*

### *Breads*

*Assortment of Croissants, Fresh Baked White & Wheat Rolls and Continental Butter*

### *Dessert*

*Viennese Table – Assorted Mini Sweets, Chocolate Dipped Strawberries & Hot Tea*

### *Beverages*

*Fresh Brewed Coffee and Iced Tea*



## *Premuim Wedding Menu* *Cocktail Hour*

**Fresh Vegetable Assortment with Southwestern Ranch Dip  
Plus  
Fresh Seasonal Fruit Display  
And  
Our Famous Pineapple Cheese Ball  
Or  
Assorted Imported and Domestic Cheese Board**

### *Salad – Plated & On Table*

**California Mixed Green Salad garnished with Cherry Tomato, Bell Pepper, Red Onion, Cucumber Rings, Black Olives & Croutons. Pick Three (3) Dressings from Homemade Ranch, Balsamic Vinaigrette, Blue Cheese, 1000 Isle, Sweet or Traditional French or Italian  
Or**

**Traditional Homemade Caesar Salad Made with Crisp Romaine Lettuce, Extra Large Homemade Buttered Croutons All Tossed in our Homemade Caesar Dressing and Topped with Fresh Grated Romano Cheese.**

### *Entrée Selection*

*Please choose two (2)*

**Roast Beef with Natural Au jus**

**Baked Chicken Parmesan**

**Roasted Pork Loin w Choice of Sauce**

**Chicken Marsala**

**Salmon with Dill Butter**

**Craved BBQ Beef Brisket**

**Chicken Champion**

**Maple Cured & Baked Ham & Fruit Sauce**



## *Premium Wedding Menu Cocktail Hour*

### *Starches*

*Choose Two*

### *Vegetables*

*Choose Two*

### *Breads*

*Assortment of Croissants, Fresh Baked White & Wheat Rolls and Continental Butter*

### *Dessert*

*Viennese Table – Assorted Mini Sweets, Chocolate Dipped Strawberries & Hot Tea*

### *Beverages*

*Fresh Brewed Coffee and Iced Tea*



## *Deluxe Wedding Menu Cocktail Hour*

**Fresh Veg Tray, Fresh Fruit Tray and Pineapple Cheese Ball  
or Assorted Imported and Domestic Cheese Board**

### *Salad – Plated & On Table*

**California Mixed Green Salad garnished with Cherry Tomato, Bell Pepper, Red Onion, Cucumber Ring, Black Olives & Croutons. Pick Three (3) Dressings from Ranch, Balsamic Vinaigrette Blue Cheese, 1000 Isle, Sweet or Traditional French or Italian**

### *Entrée Selection*

*Please choose two (2)*

**Roast Beef with Natural Au jus**

**Deep Creek Fried Chicken**

**Maple Cured Baked Ham & Fruit Sauce**

**Baked Boneless Skinless Bacon Wrapped  
Chicken Breast with Choice of Sauce**

**Roast Turkey Breast & Dressing/Gravy**

***Starches* Choose Two**

***Breads***

*Assortment of Croissants, Fresh Baked White  
& Wheat Rolls and Continental Butter*

***Vegetables* Choose Two**

***Beverages***

*Fresh Brewed Coffee and Iced Tea*



## *Hot and Cold Hors d'oeuvres Descriptions*

### **Hot**

- Spanikopita** – Phyllo Pastry Triangles with Spinach and Feta cheese
- Beef Sate** – Skewered Beef Strips w Greek Spices and Grilled
- Chicken Sate** – Boneless Chicken Breast Marinaded in Peanut Sauce
- Meat Balls** – Italian Meatballs in our Sweet Marinara Sauce – Served on Appetizer Table
- Mini Quiche** – Assortment to include 3 Cheese, Lorraine & Spinach
- Mini Baked Brie** – Sautéed in Garlic Butter served with Water Wafers
- Mini Crab Cakes** – Lump Crab, Seasoned w Old Bay & Served w Cocktail Sauce \$2.00 pp
- Stuffed Mushrooms** – Sausage, Crab, Spinach or Veggie with Cheese \$2.00 pp
- Mini Quesadillas** – Monterey Jack Cheese & Mexican Brown Sauce & Guacamole Dip
- Pigs in Blanket** – Served with Honey Mustard Sauce for Dipping
- Cheese Pastry Puffs** – Cheddar Laced Puff Pastry Cheese Straws
- Mini Burgers** – Your Favorite Sliders Made the way you want.

### **Cold**

- Bruschetta** – Tomatoes, Onion, Garlic, Fresh Basil in Olive Oil & Balsamic Vinegar Served on Toasted Buttered Baguette . (add shrimp \$1.00 pp)
- Cherry Tomatoes** – Stuffed with Chicken Salad, Black Olive & Caper Filling or BMT
- Phyllo Shells** – Stuffed w Chicken Salad or Spinach, Artichokes and Feta Cheese
- Fresh Goat Cheese** – On Cream Crackers with Grand Marnier Fresh Strawberries
- Tenderloin on Crustini** – Seared Beef Filet Mignon w Herb Mustard
- Celery w Olive & Cheese Filling** – Celery Boats with Green or Black Olive Cream Cheese
- California Sushi Rolls** – Crab, Pickled Diacon, Avocado, Pickled Ginger, Wasabi & Shou \$1.50 pp
- Mini Brie** – Sliced, Topped w a Fig Sauce & Offered on Water Wafers
- Melon & Prosciutto** – Honey Dew Melon wrapped in Italian Ham
- Smoked Salmon on Cucumbers** – Thinly Sliced, Topped with Dill Cream Cheese
- Brushetta Skewer** – Cherry tomato and Fresh Mozzarella in Pesto Oil
- Shrimp Cocktail** – Chilled Jumbo Shrimp with Cocktail & Sweet Chili Sauces + \$2.00 pp



## *Complimentary Hors d'oeuvres Descriptions*

**Fresh Vegetable Assortment** – We Start with a Red Cabbage Centerpiece for our Southwestern Dipping Sauce. Surround it with Baby Carrots, Red, Yellow & Green Bell Pepper & Celery Strips, Zucchini and Yellow Squash Medallions, Broccoli & Cauliflower Florets, Garnish with Grape Tomatoes, Fluted Mushrooms & Radish Roses.

**Plus**

**Fresh Seasonal Fruit** – Seasonal Fruit Selection of Honeydew, Cantaloupe, Watermelon, White & Red Grapes, Hawaiian Pineapple and Strawberries. Garnished with Kiwi Slices and Served with A Honey Yogurt Sauce For Dipping.

**And**

**Cheese Ball** – A Pineapple Shaped Cheese Ball Made of Sharp Cheddar, Swiss & Cream Cheese, Laced with Sweet Port Sherry and Then Layered with Sliced Pimento Stuffed Green Olives. Served with Toasted Butter & Garlic Baguette Slices.

**Or**

**Cheese Board** – Imported and Domestic Cheeses including Baby Swiss, Bleu, Smoked Gouda, Cheddar, Pepper Jack and Muenster. Served with Assorted Crackers & Burgundy Soaked Black Olives



## *Descriptions*

### **Starch Descriptions**

**Choice of Pasta & Sauce** – Farfalle, Penne or Ziti Pasta w/ Marinara, Marsala or Alfredo Sauce

**Oven Roasted Baby Whole Potatoes** – Rubbed w Olive Oil, Butter & Season Salt

**Rosemary Oven Roasted Baby Whole Potatoes** – Rubbed w Olive Oil, Rosemary & Garlic

**Red Skin Potatoes** – Quartered and Buttered with Parsley & Coarse Sea Salt

**California Rice** – Fluffy Yellow Rice with California Spices

**Pasta Salad** – Tri Colored Pasta, Sun Dried Tomatoes, Marinated Artichokes, Black Olives, Provolone Cheese, Fresh Garlic , Olive Oil, Balsamic Vinegar, Basel & Oregano.

Add Italian Meats At No Charge

**Macaroni & Cheese** – Homemade with Elbow Macaroni, Fresh Eggs, Velveeta and Lots of Cheddar Cheese

**Broccoli Salad** – Made with Fresh Broccoli Florets, Shredded Cheddar, Bacon, and tossed in a Tangy Helmsman Mayonnaise Base Dressing

**Garden Pasta Salad** – Tri-Color Pasta , Fresh Carrots, Celery, Bell Pepper, Seedless Cucumber, Tomatoes and Sweet Diced Onion. Tossed in Extra Virgin Olive Oil, White Balsamic Vinegar, Italian Spices, Garlic and Topped with Grated Parmesan Cheese

**Caesar Pasta Salad** – Farfalle Bow Tie Pasta with Marinated Artichokes, Sweet Grape Tomatoes, Diced Green Pepper, Shredded Romano Cheese and Tossed with a Homemade Caesar Dressing.

### **Vegetable Descriptions**

**Asparagus** – Sautéed Tender Crisp with European Butter & Coarse Sea Salt \$2.00 pp

**Broccoli** – Steamed until Tender Crisp with Butter Sauce

**California Mix** – Broccoli, Cauliflower & Carrots in Butter/Garlic Sauce

**Baby Carrots** – Orange & Honey Glazed Fresh Baby Carrots

**Green Beans** – Whole Blue Lake Green Beans with European Butter & Sliced Almonds

**Italian Mix** – Fresh Zucchini Squash, Onions & Plum Tomatoes & Italian Seasonings

**Yellow Squash** – Sliced w Red Bell Pepper & Sweet Onion Strips



*Descriptions cont.*

### **Chicken Champion Description**

**Fresh Boneless, Skinless Chicken Breast Stuffed with Fresh Mushrooms, Scallions, European Butter, Wrapped with Bacon & Oven Roasted. Topped with a White Wine Sauce and Fluted Fresh Button Mushrooms.**

### **Seafood Descriptions**

**Salmon, Tuna, Mahi-Mahi, Orange Roughy**





## Pricing

Platinum Wedding Menu .....	\$55.50 pp
Top Shelf Wedding Menu .....	\$45.50 pp
Premium Wedding Menu .....	\$35.50 pp
Deluxe Wedding Menu .....	\$25.50 pp

### Pricing & Customizations Based on Minimum of 75 Guests

Children Between 5 & 11 are Half Price and Children under 5 are Free.

Please Add Maryland Sales Tax of 6% and Service Charge of 18%

### Pricing Includes the Following:

- **Tasting Available Based On Chefs Schedule**  
*Includes Selected Menus & Alternatives \$25.00 pp*
- **Linen Table Clothes – For Food & Guest Tables**  
*Included in Platinum & Top Shelf Package. See List of Available Colors*
- **Premium Disposable Table Clothes & Napkins**  
*Included in Premium & Deluxe Package. Add Premium Linen Napkins @ .35 ea  
Add Premium Tablecloths – Priced By Siz*
- **Buffet/Station Style Service**
- **Complete Service Staff for Menu Selected**
- **Delivery, Final Prep and Set Up for Selected Service**
- **All Trays, Buffet Pans, Warmers and Serving Utensils**
- **Linen Table Clothes or Premium Disposable Table Covers**
- **Linen Napkins or Premium Disposable Napkins**
- **Premium Caterware Disposable Plates**  
*Premium China Available- See Additional Services*
- **Stainless Flatware and Glass Water Goblets**
- **Glass Ice Water & Ice Tea Carafe's and Glass Salt & Pepper Shakers**
- **Clearing of Tables & End of Day Clean Up**



## *Additional Services and Charges*

<b>Linen Table Clothes &amp; Napkins .....</b>	<b>See Additional List</b>
<b>Additional Passed Hot or Cold Hors D Oeuvres Selection .....</b>	<b>\$2.00 pp</b>
<b>Vegetarian Entrée .....</b>	<b>Menu Available</b>
<b>Sub Fillet Mignon , Rib Eye or Roasted Prime Rib as Entrée .....</b>	<b>\$7.50 pp</b>
<b>Viennese Table - Mini Desserts &amp; Chocolate Dipped Strawberries .....</b>	<b>\$3.50 pp</b>
<b>½ Liter Soft Drinks/Bottled Water .....</b>	<b>\$1.50 pp</b>
<b>Hot Tea Service .....</b>	<b>\$2.00 pp</b>
<b>Premium White China – Dinner, Bread, Salad &amp; Dessert Plates .....</b>	<b>Add \$2.50 pp</b>
<b>Wine, Champagne or Other Bar Glasses .....</b>	<b>\$0.50 each</b>

**Breakfast & Brunch Menu Available**

**Off The Grill Entrée Menu Available**

**Off The Grill Special Function Menu Available**

*Featuring Anything and Everything Off The Grill Including A Wonderful Selection of Kabobs*

**Deep Creek Lake Off The Grill & Picnic Menu Available**

**Deep Creek Lake BBQ Menu Available**

**Table Service Pricing Based on Menu Selected**

**Contact us 240-321-3436 or visit us online at  
[www.cateringbythechampions.com](http://www.cateringbythechampions.com) for other menu options.**



## *Bartending Services*

**Each Bartender - Basic .....\$125.00 for 5 Hours  
(3 Hours Service Plus 1 Hour Each To Set up and Break Down) \$25 Each Additional Hour**

**Basic Service is For Wine & Beer and Includes Ice, Coolers, Disposable Glasses & Bev.  
Napkins. Additional Ice & Tub Charges Apply To Kegs**

**Premium Bartending For Signature Drinks, All Poured & Mixed Liquor  
with All Set Ups, Mixers, Soft Drinks @ \$2.75 pp**

**Premium Service Includes**

*Special Non Alcoholic Ingredients For Up To Three Signature Drinks*

*Bloody Mary Mix*

*Margarita Mix & Margarita Salt*

*Daiquiri, Sweet & Sour Mix*

*Cranberry Juice, Orange Juice, Grapefruit Juice*

*Roses Lime Juice*

*Ginger Ale, Club Soda, Tonic*

*Bitters*

*Dirty Martini*

*Coke, Diet Coke & Sprite*

*Fresh Lemons, Limes, Oranges & Fresh Mint*

*Cherries, Olives, Bar Sugar*

*Premium Disposable Clear Plastic Cups, Stirrs, Bev Napkins,*

*Specialty Skewers and Additional Ice*

**Wine & Champagne Stemware, High Ball, Martini & Margarita Glasses  
Available For Additional Charge**

**Not Sure of The Quantities For Your Beer, Wine & Liquor – We Can Help**

**All Alcohol Must Be Purchased and Delivered By Customer Catering By The Champion's  
Assumes No Responsibility In The Serving of Alcoholic Beverages**

**At Your Request We Will Gladly Create A Menu To Support A Specific Budget Or have Our  
Chef Prepare Any Dish You Suggest To Enhance Your Special Occasion.**

**Contact us 240-321-3436 or visit us online at  
[www.cateringbythechampions.com](http://www.cateringbythechampions.com) for other menu options.**



## *Additional Services and Charges*

### Linens

#### STOCKED TABLE COVERS

Table Cover 52" x 52" .....	White or Colors
Table Cover 110" x 52" .....	White & Ivory
Table Cover 114" x 52" .....	White, Black, Red & Ivory
Table Cover 120" x 52" .....	White, Black, Red & Ivory
Table Cover 85" x 85" .....	White & Red
Table Covers 90" Round .....	White & Ivory
Table Cover 120" Round .....	White
Table Skirting .....	\$.8.00 each White

#### STOCKED NAPKIN COLORS

Ivory	Red	Teal	Maize	Dark Purple
Bermuda Sand	Rust	Wedgewood	Gold	White
Sandalwood	Seafoam	Blue	Lt. Peach	Medrite Gray
Beige	Forest Green	Navy Blu	Peach	Chocolate
Pink	Dk Forest	Royal Blue	Maroon	
Dusty Rose	Green	Black	Purple	

**Other Tablecloth Colors Available via Special Order at an Additional Cost**

**Deposits, Payment Schedule And Linen Colors For Wedding Menus Offered**

#### Terms

- A \$300.00 Non Refundable Deposit is required to hold date and our catering services.
- 25 % of estimated balance less date deposit to be paid six months prior to function date.
  - 50% of new balance to be paid three months prior to function date.
- The final balance is due two weeks prior to function date. The invoice will be calculated based on the number of guest you provide at this time. Reductions or menu changes are no longer allowed after this.
  - In the event of a cancellation, date/service deposit and/or payments will be forfeited.
  - Payments can be made by personal check, certified check, money order or cash.
- Any additional charges on the day of the function, (i.e. additional meals will be paid at end of function.