

SAMPLE MENUS

Casual or formal. Lunch or dinner. Spring or fall. Economical or luxurious.

Buffet or served.

There are endless considerations that go into creating each and every little detail to produce a menu that uniquely reflects your taste and needs

ESTIMATED COST

There are many varying components that make up the catering cost in addition to the food. At a minimum they include the service staff ratio, the length of the reception, the quality and quantity of rental equipment needed and the amount of beverages needed. Cost for food, service staff, equipment rental, non-alcoholic beverages and delivery for most weddings for about 100 guests fall into the following ranges:

Tea or Light Receptions	\$45–75 per person
Buffet Brunch	\$50–90 per person
Cocktail Receptions	\$65–100 per person
Buffet Luncheons	\$70–130 per person
Seated Luncheons	\$75–130 per person
Buffet Dinners	\$80–140 per person
Seated Dinners	\$85–150 per person

PLAN YOUR PARTY

Whether for a gathering of friends or a more formal affair, Superb Cuisines will make your occasion spectacular!

With our expertise in event planning in the Washington, DC metropolitan area, our team of experienced professionals is ready to work with you on a memorable event. No matter how detailed, we will be with you throughout every step of the planning process.

THINGS TO CONSIDER BEFORE YOU START ... DETAILS, DETAILS, DETAILS

According to Oprah Winfrey, “The love is in the details”. Sometimes it’s the little things that can get in the way of planning an exceptional event. Before you request a proposal, consider the following:

- Determine your budget
- Make the guest list – this will help estimate how many guests to expect
- Pick a location-visit our event sites list for suggestions
- Set the date and time of the event

SEATING

- Seated Meal – works well at formal events such as weddings, galas, or where a presentation will take place.
- Standing Reception – works well for events with limited space, a short event time or where you want to encourage mingling and networking- consider having your guests stand and place some cabaret tables around the room as places to rest drinks.
- Partial Seating – works well when your guest list includes a mixed age group or may extend for a length of time.

BAR FEATURES & BEVERAGES

Superb Cuisines can accommodate all of your bar needs including specialty drinks, soft beverages, mixers, bar fruit and coffee service. Whether you are looking for a champagne brunch or a full premium bar, Superb Cuisines will work with you to fit your theme and budget.

Bar pricing is an estimate. Anything that is not consumed, iced or opened can be returned for a credit post-event. Please discuss your expectations in detail with your Superb Cuisines wedding consultant.

- Dry Bar - if you have a budget-conscious event, eliminating alcohol completely will help with the expenses. To add options, consider a specialty non-alcoholic drink, such as hibiscus and ginger iced tea.
- Beer and Wine – variety is the spice of life . . . except when you’re waiting in line at the bar. Offering beer and wine as the only alcoholic options is cost-effective and keeps the bar line moving forward so that guests have more time to enjoy your event!
- Full Bar- a special day deserves the best. Events with large crowds or gatherings for an exceptional occasion may call for a bar with full options for mixed drinks. Please let your Account Executive know if you would like to serve specialty drinks such as appetinis or mojitos as they require additional mixers.

FOOD PRESENTATION AND SERVING METHODS

There is a variety of food presentation and serving methods to choose from. It is also very important to discuss any food allergies or dietary restrictions with your Account Executive.

- Passed hors d’oeuvres- this option works for any event. Either as a pre-dinner appetizer or as the sole service of the party, they are easy to hold in your hand, offer variety to the menu and are easy to serve. However, keep in mind that it takes wait staff to pass the hors d’oeuvres, which may increase your personnel estimate.

YOU'RE THE PERFECT THING TO SAY

SUMMER RECEPTION BUFFET

PASSED HORS D'OEUVRES

SESAME TUNA NUGGET

Fresh tuna minced with ginger, chives, and a hint of chili, rolled in toasted white and black sesame seeds, with a sweet and spicy dipping sauce

BEEF TATAKI

Loin of beef seared to a medium rare sliced thin with Ponzu vinaigrette on endive spear

BEEF TENDERLOIN AU POIVRE On a Potato Waffle

GRILLED CHICKEN BRUSHETTA WITH SMOKED MOZZARELLA, BALSAMIC MARINATED TOMATO AND SWEET BASIL

ON THE BUFFET

STRAWBERRY AND SPINACH SALAD

Baby spinach and basil with sliced strawberries, crisp pancetta, fresh Mozzarella with a balsamic vinaigrette

CHICKEN PICATTA

Free range breast of chicken with an essence of California lemon, an-roasted to a golden brown with potato leek and snow peas with a lemon caper butter sauce

GRILLED SIDES OF NORWEGIAN SALMON SERVED WITH PINEAPPLE SAUCE

EGGPLANT CASSEROLE

GRILLED CALIFORNIA ASPARAGUS AND PLUM TOMATOES

RAVIOLLI IN A CREAMY ALFREDO SAUCE

DESSERT

The Wedding cake / A custom cake designed to grant your wishes

- Stationary hors d'oeuvres – work well for open houses, auctions, or receptions where guests arrive intermittently or move around within the event area.
- Buffet - a popular service choice and familiar to everyone. This option helps keep personnel costs in line and is a good venue for offering a variety of menu choices.
- Seated Meal- there are two options for seated meals: plated or French service. At a plated meal, our tuxedoed waiters serve plated courses to individual diners. With French service (also known as Russian service), our waiters serve an entire table from one beautifully presented silver platter.

SUGGESTIONS AND GUIDELINES

At Superb Cuisines we understand the importance of flawless execution of your event and prompt, professional service. We will take care of all the details during your special day so that you don't have to worry about a thing. Please talk to your wedding consultant regarding a desired staffing level for your wedding reception.

EQUIPMENT

Equipment includes items such as tables, chairs, bar and dinner glassware, china, service ware, coffee service, bar service, etc.

There are several options to consider when it comes to choosing equipment for your wedding- full seating/partial seating, buffet/plated, standard equipment/premium equipment, etc. At Superb Cuisines Catering by Keula Binelly, your wedding consultant will guide you in choosing what is best for your wedding and budget.

LINENS

The options are endless when it comes to linens for your wedding. From Satin, organza and silk to taffeta and twill, we will help you select the best option to accommodate your tastes, desires and budget.

Speak with your Superb Cuisines Catering by Keula Binelly consult to discuss your options for the seating tables, cocktail tables, buffets, bars, service tables, cake table, gift table, guest book table and escort card tables.

SPECIAL MENUS

Kosher, Vegan and organic menus are available.

EXTENDED WEDDING CELEBRATIONS

Bridal Showers

Brunches

Rehearsal Dinners

Engagement Parties

Dessert Demonstration

YOU LIGHT ME UP WHEN YOU RING MY BELL

YOU'RE MY EVERYTHING

RECEPTION BUFFET

PASSED HORS D'OEUVRES

Shrimp ceviche with spicy tomato confit

Beef and chicken empanadas

Crisp mini spring rolls served with spicy soy essence

AT THE BUFFET

SWEETHEART SALAD

Frisee, green leaf, butter head and bib lettuces tossed with rose petals, edible Nasturtiums and rose-scented champagne vinaigrette

BEEF BOURGUIGNON

Beef short ribs braised in a traditional burgundy sauce

CHICKEN BREAST STUFFED WITH CRAB

Organic roasted chicken breast stuffed with lump crabmeat, garlic and boursin cheese

Served with cream sauce

ISRAELI COUS COUS

FRENCH BEANS

THE WEDDING CAKE / A CUSTOM CAKE DESIGNED TO GRANT YOUR WISHES

PLATED DINNER

PASSED HORS D'OEUVRES

CAESAR SALAD BITES

Parmesan crisps holding marinated anchovies and chopped romaine

SALMON AND COCONUT SKEWER

Seared Atlantic salmon crusted with black pepper and coconut jelly sauce

DUCK BREAST IN PHYLLO SHELL SERVED WITH MANGO CHUTNEY SAUCE

CRÈME BRULEE AU FROMAGE

THREE -CHEESE CRÈME BRULEE FINISHED WITH TWILLED PARMESAN

FIRST COURSE

SALAD BOUQUET

Frisee and Bibb lettuce tossed with rose petals, and radishio

Drizzled with a rose-scented champagne vinaigrette

MAIN COURSE

SUPERB SURF AND TURF

Grilled beef tenderloin paired with a roasted Maine Lobster Tail and wilted arrow leaf spinach, oven-dried plum tomatoes and a potato and Brie tart Drizzled with a pinot noir reduction

DESSERT

THE WEDDING CAKE / A CUSTOM CAKE DESIGNED TO GRANT YOUR WISHES

YOU'RE THE SWIMMING POOL IN AUGUST DAY

SUMMER RECEPTION BUFFET

PASSED HORS D'OEUVRES

MARINATED BABY LAMB CHOPS

Rubbed with olive oil, garlic and cumin served with a Rosemary jus

SHRIMP CEVICHE

Jumbo shrimp marinated with mango, lime juice and fresh cilantro with spicy tomato comfit

BEEF TENDERLOIN AU POIVRE On a Potato Waffle

BELGAN ENDIVES CANOE FILLED WITH ROQUEFORT MOUSSE

ON THE BUFFET

BABY ARUGULA SALAD

With toasted pecans, gorgonzola, dried cranberries and pancetta vinaigrette

BEEF TENDERLOIN WITH FOIE GRAS & PERIGOURDINE SAUCE

GRILLED HALIBUT WITH GINGER BEURRE BLANC AND OEN DRIED TOMATO

POMME DE TERRE PUREE(ALMOND MASHED POTATO)

TUSCANY GRILLED VEGETABLES

HAVERST BREADS WITH SWEET BUTTER

DESSERT

THE WEDDING CAKE / A CUSTOM CAKE DESIGNED TO GRANT YOUR WISHES

YOU'RE THE LINE ON THE SAND WHEN I GO TOO FAR

SUMMER RECEPTION BUFFET

PASSED HORS D'OEUVRES

PETITE MARYLAND CRAB CAKES

A blend of Jumbo Lump and flavorful Backfin crabmeat mixed with the chef's special spice blend and pan seared. Served with a cilantro mayonnaise

AMERICAN STURGEON CAVIAR

On Toasted Chive Pletzel with Dill Crème Fraiche

BEEF TENDERLOIN AU POIVRE On a Potato Waffle

CHICKEN SALPICAIO CANAPES ON A TORTILLA CHIPS

ON THE BUFFET

MELON AND CUCUMBER SALAD

with Fresh Lime Zest limestone lettuce salad with Rose Petals and Champagne Vinaigrette

PAN ROASTED SALMON with Citrus-Balsamic Vinaigrette

CHILLED MOROCCAN CHICKEN ROULADE with Sweet Pepper Tapenade

SAVORY CORN SOUFFLÉ with tomato relish

FIRE GRILLED SPRING ONIONS AND SUGAR SNAP PEAS

RUSTIC BREADS

DESSERT

THE WEDDING CAKE / A CUSTOM CAKE DESIGNED TO GRANT YOUR WISHES

YOU'RE THE GET WAY CAR

PLATED DINNER

PASSED HORS D'OEUVRES

BRIE TARTLETS SERVED WITH BROWN SUGAR AND TOASTED ALMONDS

CHAMPAGNE POACHED OYSTERS STUFFED WITH CRAB

Blue Point Oysters Poaches in Champagne and served on the half shell, topped with a jumbo lump crab cake

CHICKEN AND APPLE STRUDEL TOPPED WITH FRUIT CHUTNEY AND THYME

BEEF TENDERLOIN CANAPES SERVED WITH HORSE RADISH SAUCE

FIRST COURSE

FRISÉE AND ARUGULA GREENS WITH PORT WINE POACHED FIGS

Served with toasted hazelnuts, point Reyes blue cheese fritters and hazelnut vinaigrette

MAIN COURSE

PAN ROASTED DIVER SCALLOP WITH A LUMP CRAB CAKE AND A PETITE BLACK ANGUS FILET OF BEEF

With Cremini mushrooms and pesto polenta roulade with white and green asparagus and oven-roasted tomatoes

DESSERT

THE WEDDING CAKE / A CUSTOM CAKE DESIGNED TO GRANT YOUR WISHES

YOU'RE A CAROUSEL

PLATED DINNER

PASSED HORS D'OEUVRES

CHAMPAGNE POACHED OYSTERS STUFFED WITH CRAB MEAT

WILD MUSHROOM AND FIRE ROASTED VEGETABLE CANAPÉ

DUCK BREAST IN PHYLLO SHELL WITH MANGO CHUTNEY

FIRST COURSE

STRAWBERRY AND SPINACH SALAD

Baby spinach and basil salad, with sliced strawberries, crisp pancetta and sliced fresh mozzarella with balsamic vinaigrette

MAIN COURSE DUAL ENTREE

GRILLED FILET OF BEEF SERVED WITH CHAMICHURRI SAUCE

BALSAMIC GLAZED CHICKEN BREAST WITH BALSAMIC SYRUP SERVED WITH A BLUEBERRY VINAIGRETTE

SERVED ON A BED OF COCONUT JASMINE RICE AND ASPARAGUS AND ROASTED RED PEPPER

DESSERT

THE WEDDING CAKE / A CUSTOM CAKE DESIGNED TO GRANT YOUR WISHES

YOU'RE EVERY LINE, EVERY WORD

YOU'RE A WISHING WELL

SUMMER RECEPTION BUFFET

PASSED HORS D'OEUVRES

POLENTA WEDGES WITH BOCCONCINI AND TOMATO

Spiced Carrot Soup Sip

CUCUMBER CUPS WITH THAI BEEF SALAD

Scallop on Potato Crisps with Pea Puree

ON THE BUFFET

TRICOLORE SALAD

Mozzarella di bufala, plum tomato and avocado

TERIYAKI STEAK WITH BLUE CHEESE AND HERB BUTTER

APPLE-STUFFED DUCK

GRILLED ASPARAGUS AND PORTOBELLO MUSHROOM

BEETROOT RAVIOLI WITH SAGE BURNT BUTTER

DESSERT

THE WEDDING CAKE / A CUSTOM CAKE DESIGNED TO GRANT YOUR WISHES

RECEPTION BUFFET

HORS D'OEUVRES STATION

INTERNATIONAL ARTISAN CHEESE DISPLAY

Brie de Meaux, Fiscalini Bandage Cheddar, Havarti, Smoked Gouda Accompanied by Dried and Fresh Fruits, Walnut Bread and Crackers

VEGETABLES CRUDITES DISPLAY

Served with Hummus & Ranch Horseradish Dip

FRESH FRUIT DISPLAY

To include pineapple, Honeydew, cantaloupe, watermelon, grapes & Fresh Berries

AT THE BUFFET

SUPERB SALAD

Mesculin greens with slice hearts of palms, cherry tomatoes and smoked turkey breast with homemade yogurt dressing

GRILLED FLANK STEAK WITH WILD MUSHROOM SAUCE

CHICKEN MARSALA IN AGED MARSALA WINE

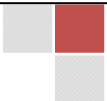
POTATO PUREE

ROASTED ROOT VEGETABLES

ASSORTMENT OF ROLLS AND BUTTER

DESSERT

THE WEDDING CAKE / A CUSTOM CAKE DESIGNED TO GRANT YOUR WISHES



YOU'RE EVERY MINUTE OF MY EVERY DAY

PLATED DINNER

FIRST COURSE

SHRIMP MARTINI COCKTAIL WITH MINCE PICO DE GALLO SALSA

SECOND COURSE

BUTTERNUT SQUASH, APPLE AND WALNUT BISQUE TOPPED WITH BRANDY

THIRD COURSE

BRAISED RED CABBAGE IN RED WINE WITH BACON, ONIONS, APPLES

THIRD COURSE

ROASTED VEAL TENDERLOIN WITH A NATURAL ROSEMARY JUS

HONEY GLAZED CARROTS & COINTREAU GLAZE SPICED WITH CUMIN

MASHED SWEET POTATOES

Sweet potatoes roasted and mashed with molasses, bourbon and vanilla

ASSORTMENT OF ROLLS

THE WEDDING CAKE / A CUSTOM CAKE DESIGNED TO GRANT YOUR WISHES

YOU'RE A MYSTERY, YOU'RE OUT OF SPACE

RECEPTION BUFFET

PASSED HORS D'OEUVRES

SMOKED SALMON CANAPÉS

Spanakopita A Blend of spinach and feta cheese in phyllo dough

THAI BEEF SATAY

A Beef tenderloin in skewers served with sweet and sour sauce

AT THE BUFFET

INSALATA BLEU SALAD

Mixed greens with walnuts, blue cheese, red onions served with balsamic vinaigrette

CHEF TO CARVING

ROASTED BEEF TENDERLOIN

Certified angus beef tenderloin carved on the side by a horseradish sauce and a red onion marmalade

HOISIN GLAZED DUCK

Whole roasted duck glazed in hoisin, scallions, garlic, and ginger served with traditional green onion pancakes, sprouts and a spicy soy essence

ROASTED NEW POTATOES

ARTICHOKE BARIGOULE

ASSORTMENT OF ROLLS & BUTTER

DESSERT

THE WEDDING CAKE / A CUSTOM CAKE DESIGNED TO GRANT YOUR WISHES

IT'S YOU, IT'S YOU... YOU MAKE ME SING

RECEPTION BUFFET

PASSED HORS D'OEUVRES

MARYLAND MINI CRAB CAKES

CURRIED CHICKEN SAUTÉ WITH SPICY PEANUT BUTTER SAUCE

CHERRY TOMATOES FILLED WITH CREAM BOURSIN

AT THE BUFFET

CAESAR SALAD

Crisp hearts of romaine, shaved parmesan, Marinated anchovies herbed croutons served with homemade creamy garlic dressing

FRESH FRUIT DISPLAY

Served with honey citrus yogurt

PAN ROASTED WILD SALMON

Fresh wild caught salmon pan roasted served with a garlic fondue

GRILLED POUSSINE

Tiny young chicken marinated grilled and served in a tomatillo peach sauce

CAULIFLOWER PUREE

GRILLED ASPARAGUS WITH PORTOBELLO MUSHROOMS

DESSERT

THE WEDDING CAKE / A CUSTOM CAKE DESIGNED TO GRANT YOUR WISHES

I CAN'T BELIEVE I GET TO KISS YOU BABY JUST BECAUSE I CAN

AFTERNOON TEA

AT THE BUFFET

SMOKED SALMON DISPLAY

Norwegian smoked salmon with capers, chopped red onion, and tomato with black bread triangles

ASSORTED TEA SANDWICHES

Serrano ham with dry fig and arugula/

Goat cheese with watercress and chive

Shrimp with cucumber and dill/ Mini B-L-T tea sandwiches

SESAME-GINGER CHICKEN SALAD

Shredded chicken breast tossed with Napa cabbage, Sweet red pepper,

And matchstick carrots in a sesame-ginger dressing

VEGETABLE TART

Flaky pastry tart filled with a light custard and spring vegetables to include, red and yellow peppers, carrots and broccoli

MARYLAND CRAB WALFORD SALAD

Lump Maryland crab, apples, celery and walnuts served in an endive spear

CHERRY TOMATOES STUFFED WITH HUMMUS

HARICOT VERT SALAD

Steamed haricot vert with red and yellow tomatoes and Kalamata olives in an olive vinaigrette

BUTTERMILK AND GOLDEN RAISIN SCONES

Steamed haricot vert with red and yellow tomatoes and Kalamata olives in an olive vinaigrette

AN ASSORTMENT OF DESSERTS

COFFEE AND TEA SERVICE