



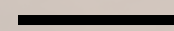
wEDDINGS

BY

kimberley | ashlee
CATERING

SAY "I DO"

LIKE LOVE, EVERY DISH HAS A STORY.
We want to tell one that represents you.



kimberleyashleecatering.com/weddings

kimberley | ashlee
CATERING

THE PROCESS

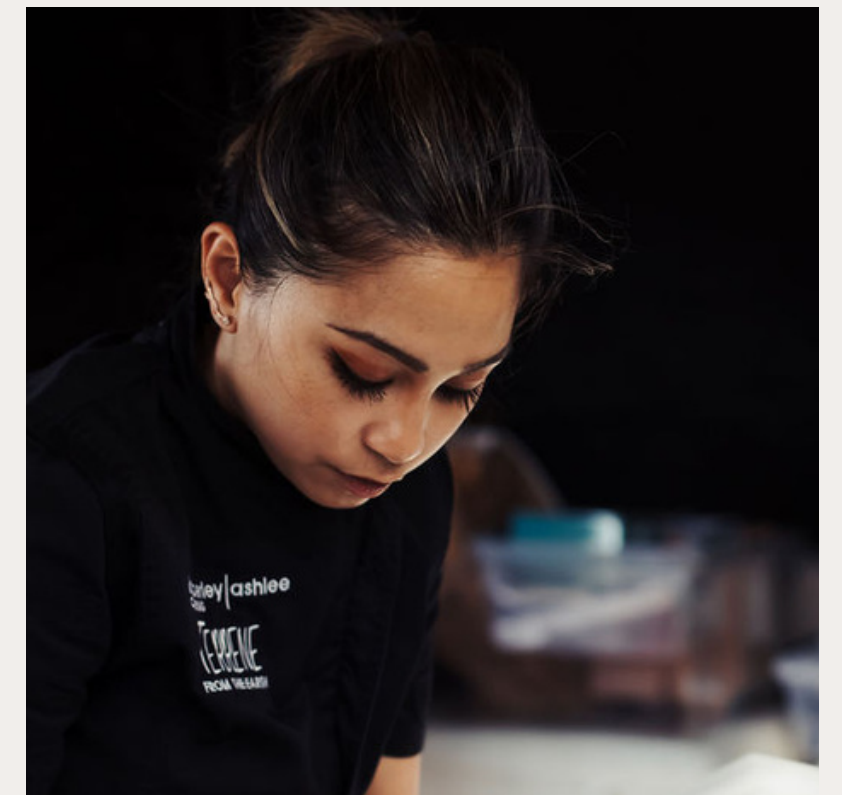
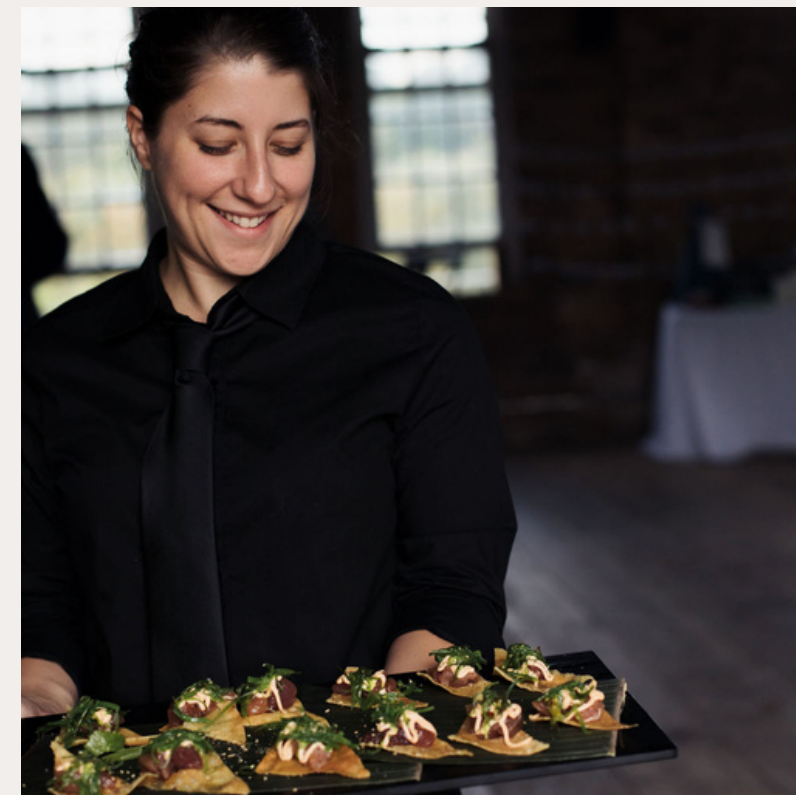
Our top priority is to craft a menu that is unique and tailored to your wedding. To achieve this, we take the time to get to know you and your partner's story, including your favorite foods, memorable travel experiences, and iconic moments that have solidified your relationship. We want your guests to taste the love and personal connection that you share, and we strive to make that a reality through our personalized approach to menu planning.



OUR APPROACH

Page 04

We are pleased to offer a comprehensive range of services to ensure that your wedding is a seamless and enjoyable experience for you and your guests. Our services include a fully stocked and expertly staffed bar with sommelier-selected wines, rental coordination to ensure that all necessary equipment and supplies are available, a professional and attentive service team, and flawless execution of your personalized menu to ensure that every bite is as delicious as it is memorable.





Their story...

Jason and Mara met while they were backpacking through Italy. They were both learning Italian. She was going into med school and he was taking a year off from a masters program in natural sciences. The couple knew that there was something special between them while on a walk through a market in Laveno when they debated the worth of truffles.

Their vision...

An intimate wedding ceremony at sunset, and a family feast that reminded them of a countryside Italian feast.

JASON +
MARA





THE MENU

PASSED HORS D'OEUVRES

Arancini with Black Garlic Tarragon Aioli (V)
White Bean Crostini with Saba Braised
Radicchio (VG)
Red Snapper Crudo with Chili-Ponzu Sauce
Calamari Cones

RECEPTION STATION

Chef Action Artisanal Charcuterie
Ricotta and Burrata Cheeses
Seasonal Jams
Local Honey, Honeycomb
Imported Olives
Vinegars and Oils
House Made Bread
Signature Mushroom Flatbread
Signature Margherita Flatbread

FIRST COURSE

Grilled Caesar Salad with Shaved
Parmesan Cheese, House-Made Croutons
(V)
House-Made Breads with Whipped Butter,
Olive Tapenade

FAMILY-STYLE SECOND COURSE

Gnocchi with Arugula Pesto
Rigatoni with Marinara Sauce

MAIN COURSE, Guest Choice

Braised Beef Short-Ribs
Roasted Salmon
Eggplant-Ricotta Involtini (V)

FAMILY-STYLE SIDES

Braised Escarole with Cannellini Beans
Parmesan Whipped Potatoes
Herbed Orzo Pilaf
Roasted Seasonal Vegetables

SWEET ENDING

Trio Plate - Lemon Bar, Flourless Chocolate
Cake, Panna Cotta



JERRY + KYLE

Page 07

Their story...

Jerry was the creative director of an art gallery and Kyle was in finance. They met at a mutual client's holiday party where they discussed art and how Kyle was an art history major before he switched to accounting. The two would not meet again for another eight years at an art show opening where Kyle purchased what he referred to as his "ultimate investment piece."

Their vision...

Brasserie fare that could be enjoyed earlier in the day. They didn't want a traditional all-night celebration, just an easy yet sophisticated heavier lunch after the ceremony.





THE MENU

PLATED FIRST COURSE

Leek Soup with Rustic Bread Basket
Lyonnaise Salad with Lardons,
Poached Egg, Lemon Vinaigrette

LUNCH STATIONS

Poached Asparagus with Bechamel
Sauce
Roasted Vegetable Tart
Fries with Truffle Oil
Seared Certified Angus Hanger
Steak
Mussels in White Wine Sauce

DESSERT CHEESE COURSE STATION

Selection of Local and International
Cheeses
Local Honey, Honey Comb
Fresh Berries
Shortbread Cookies

DAVE + KATE

Their story...

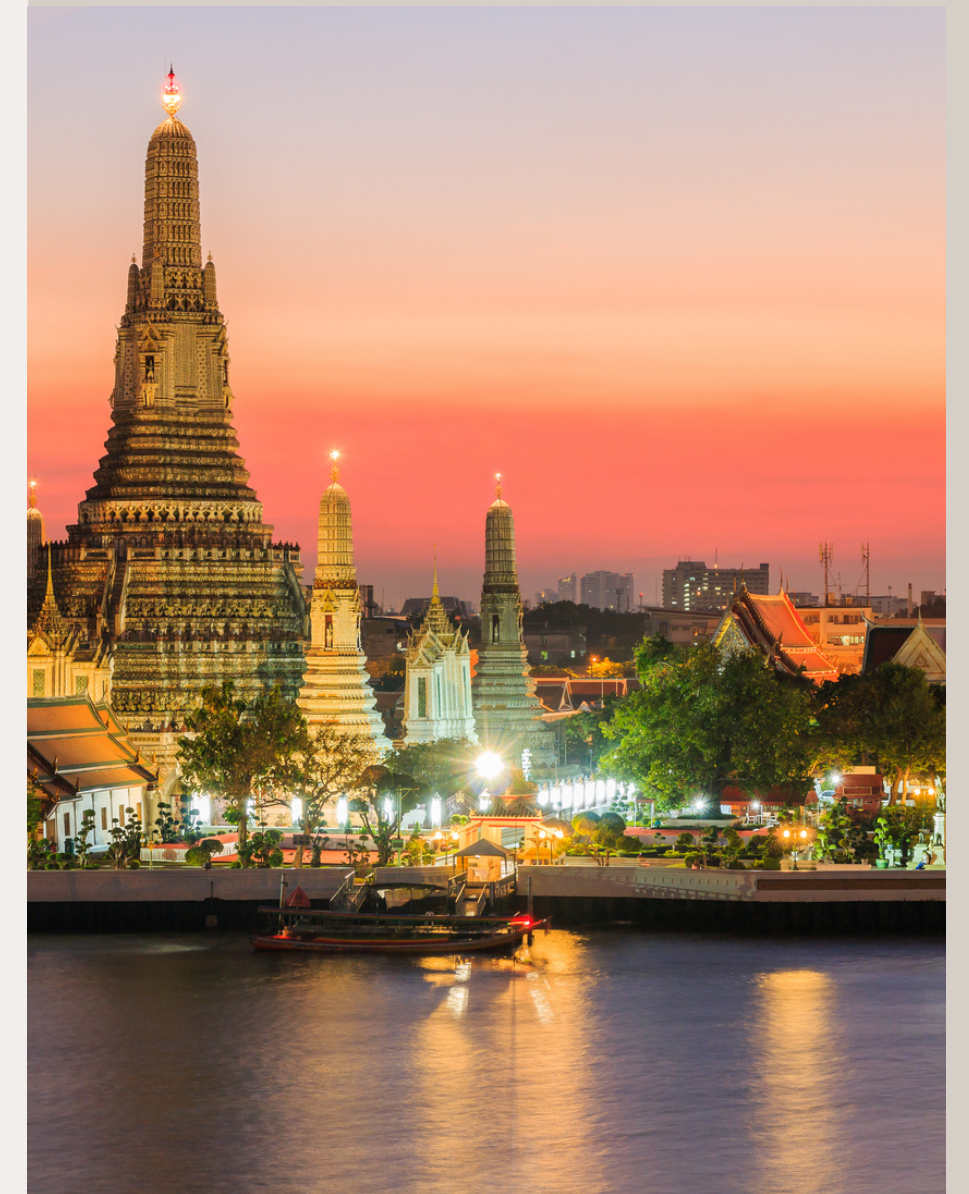
Kate had just wrapped up a teaching contract in Korea. Dave was coming home from deployment. The two met at a coffee shop when Dave accidentally picked up Kate's matcha latte. The rest is history.

Their vision...

An East-Meets-West menu that is a nod to Kate's time traveling around Southeast Asia. Dave is a "meat and potatoes" kind of guy so the couple wanted something memorable, yet unpretentious.



@kimberleyashleecatering





THE MENU

PASSED HORS D'OEUVRES

Mini Fried Vegetable Spring Rolls (VG)
Samosas (VG)
Mini Pierogies (V)
Maryland Crab Cakes with Remoulade
Crispy Filipino-Style Pork Belly with Pickled
Green Papaya

SEATED DINNER

FIRST COURSE

Locally-Foraged Salad with Tomatoes,
Cucumbers, Crisp Leeks, Creamy Herb
Vinaigrette

MAIN COURSE

Steamed Fish served with Bok Choy and
Jasmine Rice
Beef Filet, Roasted Vegetables, Whipped
Potatoes, Peppercorn Sauce
Roasted Cauliflower Steak with Pistachio
Pesto, Mushroom Farro

CHEF ATTENDED ICE CREAM BAR

Warm Cookies
Warm Brownies
Selection of Ice Cream
Assorted Toppings

LATE NIGHT

House Made Pretzels
Local Grilled Sausages
Mustards
Karauts



Page 11

CATERING MENU



SEASONAL



THE FOLLOWING REFLECTS SUMMER 2023 PRICING

WE ASK THAT YOU USE THIS AS AN INSPIRATIONAL GUIDE TO
ALLOW US TO CREATE THE PERFECT DISHES AND MENU FOR YOU





TRAY-PASSED

TRAY-PASSED HORS D'OEUVRES

VEGETARIAN \$15/doz, 2 doz. min.

Mushroom Arancini
Samosa
Falafels with Lemon Tahini
Spring Rolls

MEAT \$25/doz, 2 doz min.

Mini Crab Cakes
Shrimp and Seasonal Gazpacho
Filet Steak Crostini

SPRING/SUMMER \$/doz, 2 doz min.

34 | Fresh Spring Rolls
24 | Chive Cream Cheese New Potatoes
30 | Prosciutto-Wrapped Asparagus
36 | Melon Gazpacho Shooters with
Poached Shrimp
30 | Braised Pork on Cornbread

FALL/WINTER

30 | Fig and Caramelized Onion Crostini
30 | Bacon-Wrapped Dates with Blue
Cheese
36 | Smoked Trout Mousse with Fresh Apple
on Toast
36 | Mini Chicken Empanadas
36 | Braised Beef Croquettes with
Horseradish Cream



ACTION STATION

CHEF LIVE ACTION

MEAT + POTATOES

Tomahawk Carvery Board
Baked Potato with Toppings (Bacon,
Chives, Sour Cream, Shredded Cheddar)
Seasonal Vegetables
Fresh Rolls and Butter
Assorted Sauces

\$119 per person

ITALIAN

Two types of fresh pasta
Marinara, Alfredo, Nutless Pesto
Italian Sausage
Marinated Vegetables
Spinach
Garlic Bread

\$52 per person

MEXICAN

Grilled Flank Steak
Pulled Pork (Carnitas)
Guacamole
Salsas Rojo + Verde
Tortillas
Radish and Cilantro Slaw
Cotija Cheese

\$52 per person



SELF-SERVE

ASIA

Beef and Broccoli
Sweet and Sour Tofu and Vegetables
Pork Fried Rice
Jasmine Rice

\$36 per person

PITTSBURGH

Pierogies with Sour Cream, Bacon, Chives,
Cheddar Cheese
Pork Schnitzel
Braised Cabbage
Fries with Heinz Ketchup and Ranch
Dressing
Soft Pretzels with Beer Cheese and Mustard

\$46 per person

ITALIAN

Gnocchi with Creamy Bacon Corn Pepper
Sauce
Grilled Italian Sausage
Margherita Flatbread
Pepperoni Flatbread
Antipasti Salad

\$42 per person

ELABORATE CHARCUTERIE DISPLAY

Selection of Locally Cured Meat and
Cheese
House Pickled Vegetables
Housemade Bread
Fresh Fruit
Selection of Housemade Dips and Spreads

\$14 per person



PLATED

starting at \$75 per person
Assorted House Made Bread

First Course -

Choice Of:

Tableside Poured Seasonal Soup

(Spring: Chilled English Pea Soup; Summer:

Gazpacho; Fall: Roasted Butternut Squash;

Winter: Truffle Parsnip) Or

Seasonal Salad

(Spring: Lemon Asparagus and Arugula, Summer:

Tomato Burrata; Fall: Panzanella and Roasted

Delicata Squash; Winter: Lacinato Kale and

Pomegranate)

Second Course -

Spring:

Roasted Wild-Caught Salmon with Spinach

Risotto

Roasted Quail with Ratatouille

Beef Filet with Parmesan-Whipped Potatoes,

Haricot Verts

Roasted Cauliflower Steak with Saffron-Carrot

Purée, Toasted Pistachios

Summer:

Maryland Crab Cake with Corn Succotash and

Lemon-Herb Wild Rice Melange

Dry-Rubbed and Grilled Airline Chicken Breast

with Grilled Vegetables

Beef Filet with Grilled Sweet Potatoes, Grilled

Vine-Ripe Tomatoes, Chimichurri

Vegetable Tart with Local Microgreen Salad

Fall:

Roasted Wild-Caught Salmon, Butternut Squash

Purée, Kale Pesto

Roasted Airline Chicken Breast, Roasted Red

Pepper-Tomato Coulis, Creamy Polenta

Beef Filet with Braised Mushroom-Sauce,

Whipped Potatoes

Roasted Maitake Mushroom, Roasted Gnocchi,

Herb-White Wine Sauce

Winter:

Seared Scallops with Parsnip Puree, Watercress

Roasted Airline Chicken Breast with Chestnut-

Mushroom Stuffing, Braised Greens

Beef Filet with Red-Wine Demi, Truffle-Parmesan

Potato Purée, Swiss Chard

Seared "Scallops" with Beet Risotto

Dessert Course -

Seasonal Panna Cotta with Fresh Fruit

Dark Chocolate Mousse

Assorted Macarons

Fruit and Local Cheese Plate with Local Honey

and Jam

Local Coffee

Herbal Tea



starting at \$95 per person

First Course - (choose up to two):

Radicchio and Roasted Fennel Salad with Citrus Vinaigrette (Winter)

Sides (choose up to three):

Roasted Seasonal Gnocchi

Herbal Tea



FOR HIM AND HIS FRIENDS PRE-WEDDING
(serves 6)

A dozen assorted local and international
beers
Pretzels and Mustard
Sausage Board and Pickled Vegetables

\$28 per person

FOR HER AND HER FRIENDS PRE-WEDDING
(serves 6)

Sparkling
Assorted Mini Sandwiches
Crudite and Fruit

\$28 per person

EXTRAS





THE BAR

On Consumption Option:

Minimum of \$500 bar sales required.

Liquors

House Liquors (Tito's, Tanqueray, Bacardi, Jose Cuervo, Jim Beam, Jack Daniels, Dewars), Mixers, Garnishes, \$8

Premium Liquors (Ketel One, Bombay Sapphire, Kraken Rum, Patron Tequila, Makers Mark, Gentleman Jack, Tullamore Dew), \$11

Wine

Sommelier Selected House Wines (90+ points), Includes 2 White, 2 Red Wines, 1 Sparkling, \$10/glass

Sommelier Selected Premium Wines (92+ points), Includes 2 White, 2 Red Wines, 1 Sparkling, \$14

Beer

Includes a Selection of 5 Premium Beers: Local, Domestic, International, \$8-10

Selection of Soda & Juices
Assorted Selection, \$3 each

Coffee & Tea

Nicholas Coffee & Tea House Blend Coffee, Tea Selection Milk, Cream, Sugar, Lemons, \$12/pp, per 2 hours

Water

Bottled Still and Sparkling Water, \$6/pp, per hour

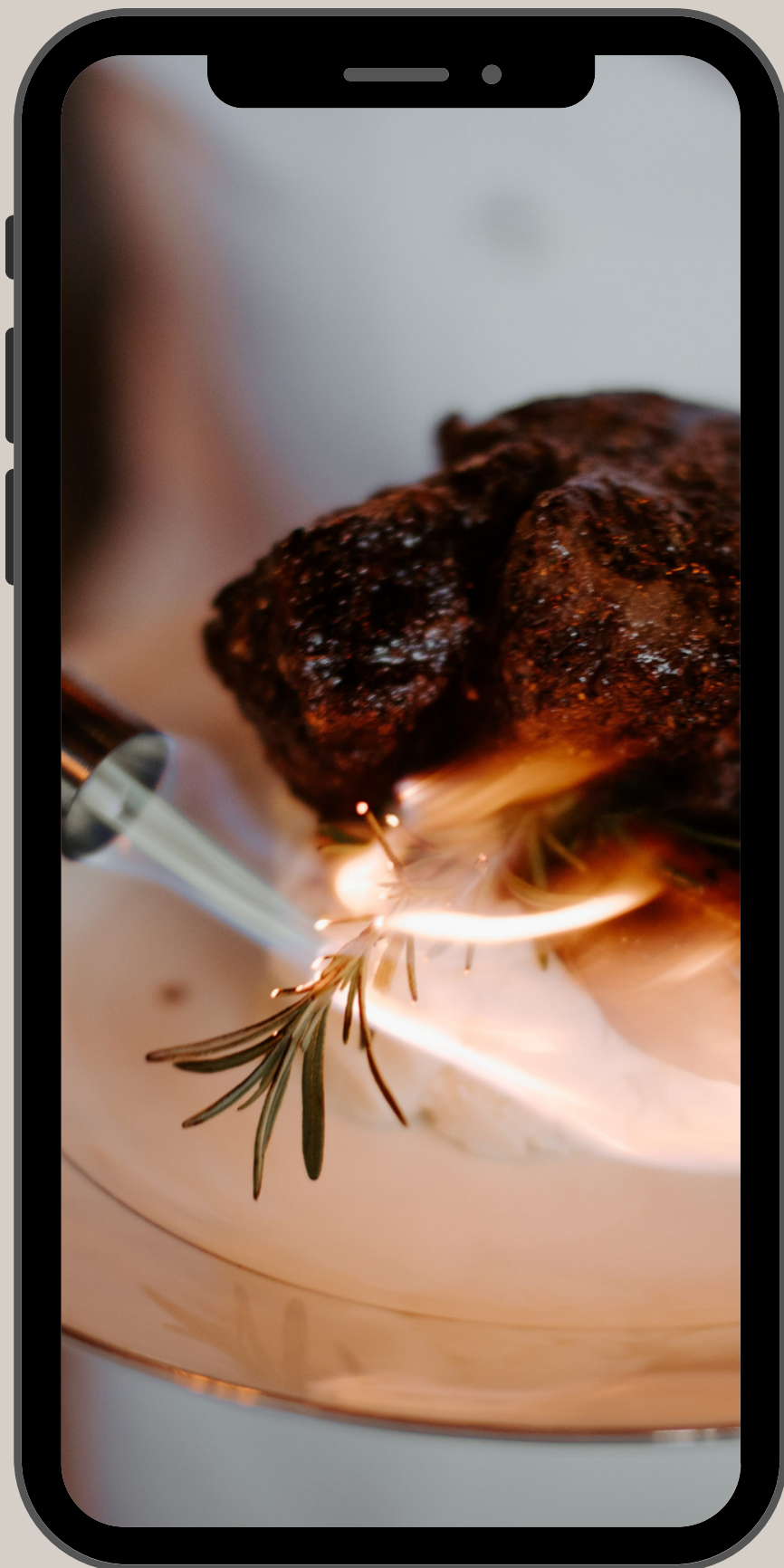
Hourly Bar Option:

Deluxe Bar: \$15 (1st Hour), \$11 (2nd Hour), \$8 (3rd Hour) and \$7 (per hour and beyond)

House Bar: \$13 (1st Hour), \$9 (2nd Hour), \$7 (3rd Hour) and \$6 (per hour and beyond)

*Pricing may be subject to change based on final selections.

Hosted By The Hour bars are unlimited bars, with no restriction on quantity unless guests appeared to be intoxicated.



CATERING

CONNECT WITH US

AND ALLOW US TO CREATE THE PERFECT DISHES AND MENU FOR YOU.

412-855-1309
@kimberleyashleecatering

info@kimberleyashleecatering.com
www.kimberleyashleecatering.com