



Chapin's Catering

"The Wedding Packet"



Gold Wedding Reception

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Stationary Platters

All platters will be elegantly displayed with fresh cut flowers

- ***Cheese and Seasonal Fruit Display***

A large assortment of hard and soft cheeses, berries, grapes and melons along with gourmet crackers, crisps and dips

- ***Mediterranean Artichoke Bruschetta Display***

Grilled artichokes, fresh tomato basil and olives served over toasted foccacia drizzled with aged Balsamic vinegar and olive oil

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Passed Appetizers (select four)

Your chosen selections will be passed by our uniformed service staff on platters garnished with seasonal flowers

- *Spanokopita (Greek spinach and cheese pie)*
- *Crab and Lobster stuffed mushrooms*
- *Scallops wrapped in bacon with honey mustard sauce*
- *Maryland style mini-crab cakes with chipotle cocktail sauce*
- *Grilled chicken satay with a spicy peanut sauce*
- *Teriyaki beef skewers with pineapple teriyaki sauce*
- *Clam Chowder Shooters (chowder served in shot glasses)*
- *Vegetable spring rolls with soy ginger dipping sauce*
- *Fresh mozzarella vine ripened tomato crustini*



Dinner

Salads (select one)

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Field Greens

Field greens with dried cranberries, candied pecans and thinly sliced red onions with a lemon herb vinaigrette dressing

Caesar

Crispy romaine lettuce, homemade caesar dressing, aged parmesan cheese and garlic croutons

A variety of fresh baked breads with butter and extra virgin olive oil

Entrees

(Plated select one ~ Buffet select Beef, Seafood, Pasta or Chicken)

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Bell & Evans Chicken Free Range Statler Chicken

with a Marsala Reduction, Artichoke Asiago Risotto and Grilled Asparagus

Baked Stuffed Chatham Haddock

With a shrimp, crab and lobster stuffing

Roast Aged New York Sirloin

With wild mushroom, caramelized onion au jus, asparagus, Four onion au gratin potatoes

Chicken Picatta

With lemon, capers white wine sauce

Roasted Vegetable Penne Pasta

Roasted zucchini, summer squash, eggplant, portabella mushroom, asparagus tossed with tomato basil sauce, penne pasta and Romano cheese

85 Taunton Avenue Dennis, MA 02638 Mailing Address: P. O. Box 821 Dennisport, MA 02639

Tel. 508-385-7000 Fax 508-385-7221 www.ChapinsRestaurant.com



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**Chapin's Catering ensures personalized service
and dedication to each individual event.**

Our goal is to guarantee the best of success with all events
Chapin's Event Coordinators are available to help you plan
any event you envision

Event Coordinators
James Mullen
John Shaw
Executive Chef Kevin Violet

Telephone: 508~385~7000
Fax: 508~385~7221

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P.O. Box 821
Dennisport, MA 02639

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Platinum Wedding Reception

Cape Cod Raw Bar

All items shucked to order by Raw Bar Chef

East Dennis oysters, Chatham littlenecks, cocktail sauce, horseradish and lemon artistically displayed on a bed of crushed ice

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Stationary Platters

All platters will be elegantly displayed with fresh cut flowers

- *Cheese and Seasonal Fruit Display*

A large assortment of hard and soft cheeses, berries, grapes and melons along with gourmet crackers, crisps and dips

- *Seasonal Marinated Roasted Vegetables Display (served cold)*

Asparagus, portabella mushrooms, assorted peppers, zucchini and summer squash with a cucumber wasabi sauce and Great Hill Bleu Cheese dressing

- *Mediterranean Artichoke Bruschetta Display*

Grilled artichokes, fresh tomato basil and olives served over toasted foccacia drizzled with aged Balsamic vinegar and olive oil

.....

Passed Appetizers (select five)

Your chosen selections will be passed by our uniformed service staff on platters garnished with seasonal flowers

- *Crab and Lobster stuffed mushrooms*
- *Scallops wrapped in bacon with honey mustard sauce*
- *Vegetable spring rolls with soy ginger dipping sauce*
- *Fresh mozzarella vine ripened tomato crustini*
- *Clams Casino*
- *Mini Lobster sliders*
- *Oysters Rockefeller*
- *Slow Roasted Pulled Pork Sliders*
- *“Lollipop” Lamb Chops*
- *Shrimp wrapped in prosciutto with spick mango sauce*
- *Tuna Sashimi & seaweed salad martini*
- *Beef Wellington*



Dinner

Salads (select one)

.....

Field Greens

Field greens with dried cranberries, candied pecans and thinly sliced red onions with a lemon herb vinaigrette dressing

Caesar

Crispy romaine lettuce, homemade Caesar dressing, aged parmesan cheese and garlic croutons

A variety of fresh baked breads with butter and extra virgin olive oil

Entrees

(Plated select one ~ Buffet select beef, seafood or pasta)

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Hand Carved Slow Roasted Beef Tenderloin

Served over lobster & Garlic mashed potatoes, mushroom Madeira wine sauce and asparagus

Baked Stuffed Jumbo Shrimp

With a shrimp, crab and lobster stuffing

Slow Roasted Angus Rib Eye

With au jus, four onion au gratin potatoes and asparagus

Native Swordfish

Caper, Lemon herb butter, lobster risotto, asparagus

Surf & Turf

8 oz filet mignon and two jumbo stuffed shrimp, four onion au gratin potatoes and asparagus

Roasted Vegetable Penne Pasta

Roasted zucchini, summer squash, eggplant, portabella mushroom, asparagus tossed with tomato basil sauce, penne pasta and Romano cheese

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BEVERAGE SERVICE

GOLD WINE SELECTION / \$19.00 Bottle

Choose from the following wines:

WHITES

*Copperidge Chardonnay, California
Bella Sera Pinot Grigio, Italy
Tariquet Sauvignon Blanc, France*

REDS

*Redwood Creek Pinot Noir, California
Copperidge Cabernet Sauvignon, California
Viccolo Chianti, Italy*

PLATINUM WINE SELECTION / \$28.00 Bottle

Choose from the following wines:

WHITES

*Frei Brothers Chardonnay, Russian River, CA
Ecco Domani Pinot Grigio, Italy
McWilliams Riesling, Australia
Tohu Sauvignon Blanc, New Zealand*

REDS

*Cloudline Pinot Noir, Oregon
Frei Brothers Merlot, Dry Creek Valley, CA
Seven Deadly Zins Zinfandel, California
Louis Martini Cabernet Sauvignon, Sonoma, CA*

OPTIONS FOR THE PERFECT TOAST

HOUSE TOAST

\$2.50 per person

SILVER TOAST

\$50.00 per bottle

Heidsieck Monopole Blue Top Brut, France

GOLD TOAST

\$80.00 per bottle

Moet & Chandon White Star, France

PLATINUM TOAST

\$200.00 per bottle

Dom Perignon, France

BEER SELECTION

(One hour \$6.00 ~ 4 ½ hours \$12.00 per person)

Budweiser, Bud Light, Sam Adams, Amstel Light, Stella Artois, Heineken

GOLD LIQUOR SELECTION

(One hour \$15.00 ~ 4 ½ hours \$20.00 per person)

Absolut Vodka, Tanqueray, Seagrams V.O., Jose Cuervo, Dewers, Captain Morgan,

Also includes (2) beers from our selection, (2) wines from the gold selection, selected coca cola products

PLATINUM LIQUOR SELECTION

(One hour open \$18.00 ~ 4 ½ hours \$25.00 per person)

Grey Goose Vodka, Bombay Sapphire, Makers Mark, Johnnie Walker Black, Patron Silver

Also includes (2) beers from our selection, (2) wines from the platinum selection, selected coca cola products

BOTTLED WATERS

San Pellegrino (sparkling or still) \$7.50 per bottle

Prices do not include 20% service fee and 5% Ma. tax

CHAPIN'S CATERING

Menu Pricing

Gold Wedding Reception Menu

Buffet: Call For Pricing*
Plated: Call For Pricing*

Platinum Wedding Reception Menu

Buffet: Call For Pricing*
Plated: Call For Pricing*

*Prices do not include 20% staffing fee and 5% Ma. tax.

Staffing Fee

Our first class staffing includes Event Mangers, Wait staff, Bartenders, Chefs and Culinary Staff.

TERMS AND CONDITIONS

Guest Count Guarantee

A final guarantee on the head count for the event is due 30 days prior to the event.
If the actual number of guests exceeds the guarantee given, you will be charged for the additional guests.
If the guest count is lower within the 30 day guaranteed count, the client is responsible for full payment.

Cancellation

Cancellations less than 30 days prior to your event are subject to charges that will be assessed and billed accordingly. The charge will be calculated to cover material and labor costs incurred by Chapin's Catering.

Meal Price per Guest

All menus are customized and priced per guest. The *price per guest* is for food only.

Rental Charges: Additional and will be billed accordingly.

Payment Schedule

\$500.00 Due ASAP to Secure Date
Deposit 25% due 90 days prior to event
Balance due on date of event

Catering Event

If the serve time of your function is delayed by you for any reason, Chapin's Catering cannot guarantee the quality of food held more than 15 minutes past the arranged serve time. If the serving time is delayed for more than half an hour, an additional labor charge will be assessed.

Food Allergies

Please advise Chapin's Catering regarding any known dietary restriction in advance.
Some of our menu items may contain nuts, seeds and other allergens. There is a small risk that tiny traces of these may be in any other dish or food served. Chapin's Catering understands the dangers to those with severe allergies; therefore it is the sole responsibility of the client to inform Chapin's catering of any diet restrictions.

Venue Clean-up:

Chapin's is solely responsible for kitchen catering cleanup.

Lost or Broken Items

Items that are broken during the event due to dynamics of the event are the responsibility of the client.

Subcontractors

Chapin's is not responsible for any Subcontractor. The declared client is responsible.