



WEDDING RECEPTIONS • 510.483.5210 • CATERINGANDMORE.COM • SERVING THE GREATER BAY AREA SINCE 1948

Casual Wedding Packet

This is **your** day and we thank you for considering Picnic Time Productions to be a part of it.

Looking for a more relaxed and laid back reception for your wedding and something that won't break the bank?

Picnic Time Productions is a division of Miraglia Catering which has served the Greater Bay Area for over 70 years and is a Certified Bay Area Green Business. To start the planning process, a sampling of several style menus are included in this packet.

On these menus from our casual division, china is an option, stainless flatware is an option, coffee is an option, floor-length linens are an option, bar glassware is an option. These weddings also have simpler menus. There is no flatware or glassware on the guest tables. Flatware is at the buffet, not at a place setting. These are a generally more casual wedding experience, in keeping with the more casual wedding trends we're seeing on the many wedding blogs we follow.

If you require an upscale or formal reception, just let us know and we would be happy to provide you with Miraglia Catering's wedding portfolio which provides more extensive offerings and customization. Miraglia weddings are more traditional weddings in the sense that they all have china, flatware, glassware, coffee, linens to the floor and water glasses at the place setting.

We can design a reception that reflects your vision of your special day. For more information on Miraglia Catering or the services we offer, please visit our web site at www.cateringandmore.com or check us out on





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Menus

MENU A: BARBECUE BUFFET

Select Three Salads and Sides:

- Tossed Salad with Creamy Herb Dressing
- Old Fashioned Potato Salad
- Creamy Pesto Pasta Salad
- Fresh Fruit Salad
- Couscous Salad with Assorted Olives and Roasted Red Peppers
- New Potato with Fresh Dill Vinaigrette
- Tomato, Basil, and Mozzarella di Bufala Platter (+1.75)
- Cole Slaw – Creamy or Firecracker
- Cucumber with Dill and Sour Cream
- Chili Con Carne (+.75)
- Vegetarian Chili
- Corn on the Cob (seasonal)
- Grilled Vegetable Platter (room temp) with Sun-Dried Tomato Aioli (+1.50)

Select Two or More Entrees:

- Boneless Chicken Breast Marinated in Lime, Cilantro, and Garlic
- Herb and Garlic Marinated Roast Tri Tip of Beef
- ¾ Lb. Angus Burgers with All the Fixings
- Louisiana Style Pork Ribs
- Baby Back Ribs with Guava Barbecue Sauce (+1.50)
- Miller All Beef ¾ Lb. Hot Dogs with All the Fixings
- Herb and Garlic Marinated Flank Steak
- Skin On Chicken Breast with Texas Barbecue Sauce
- Garden Burgers with All the Fixings

Assorted Rolls and Butter

Two Entrées:

Three+ Entrees:

Pricing on the following sample menus are based on a minimum of 100 guests unless otherwise noted. For groups of 75–99, please add \$3.50 per guest.

If you would prefer to customize your wedding menu, please refer to our Miraglia Catering wedding menu portfolio.





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Menus ~ *continued*

MENU B: PASSED HORS D'OEUVRES & SINGLE ENTRÉE BUFFET

... **Passed Hors d'Oeuvres** ... *(select three):*

- Bruschetta Rustica
- Artichoke and Cheddar Frittata
- Cajun Chicken with Mustard Dip
- Calzone with Italian Sausage and Sweet Pepper
- House Made Meatball in Marsala Sauce
- Five-Spice Portobello Mushroom Satay
- Garlic and Caramelized Shallot Cream Cheese Puff

... **Buffet** ...

Select One Salad:

- Classic Caesar with Housemade Garlic Croutons
- Mixed Greens with Dried Cranberries, Toasted Pecans, and Champagne Vinaigrette
- Mixed Greens with Roma Tomatoes, Cucumbers, Croutons, and Creamy Herb Dressing

Select Two Sides:

- Herbed Orzo and Rice Pilaf
- Oven Roasted New Potatoes with Garlic and Rosemary
- Seasonal Vegetable Sauté
- Tomato, Fresh Basil, and Mozzarella di Bufala Platter (+1.75)
- Wild, Brown and Long Grain Rice Pilaf with Shallots
- Garlic Mashed Potatoes (+1.00)

Select One Entrée:

- Vintner's Chicken – boneless breast with seedless red grapes, marjoram, Chardonnay and fresh basil
- Roast Herb Rubbed Tri Tip, Au Jus
- Boneless Breast of Chicken with Orange Scented Cranberry Cream Sauce
- Grilled Boneless Breast of Chicken Marinated in Lemon and Rosemary
- Cheese Tortellini with Tomato Basil Cream Sauce
- Grilled Boneless Breast of Chicken with Marjoram, Sweet Basil, and Roma Tomatoes
- Lasagne Alle Verdura – a colorful vegetarian lasagne made with swiss chard, yellow squash, carrots, and red bell peppers *(requires on-site oven)*

Rolls and Butter

Hors d'Oeuvres AND Buffet:





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Menus ~ *continued*

MENU C: PASSED HORS D'OEUVRES & DOUBLE ENTRÉE BUFFET

... Passed Hors d'Oeuvres ... *(select three):*

- Bruschetta Rustica
- Artichoke and Cheddar Frittata
- Cajun Chicken with Mustard Dip
- Calzone with Italian Sausage and Sweet Pepper
- Crimini Mushroom Stuffed with Brie and Walnuts
- Roasted Garlic and Clam Cream Cheese Puff
- House Made Meatball in Marsala Sauce
- Watermelon Soup "Gazpacho" Shooter
- Five-Spice Portobello Mushroom Satay
- Garlic and Caramelized Shallot Cream Cheese Puff

... Buffet ...

Select Two Salads:

- Mixed Baby Greens with Pink Lady Apples, Blueberry Stilton, Toasted Pecans and Strawberry Vinaigrette
- Fresh Fruit Salad
- Spinach Salad with Mandarin Oranges, Slivered Almonds, and Citrus Vinaigrette
- Classic Caesar
- Herb Salad Mix with Vidalia Onion, Sun-dried Bing Cherries, and White Balsamic Vinaigrette

Select One Vegetable:

- Green Beans with Caramelized Shallots
- Seasonal Vegetable Sauté
- Grilled Vegetable Platter (room temp) with Sun-dried Tomato Aioli

Select One Side:

- Garlic Mashed Potatoes
- Herbed Orzo and Rice Pilaf
- Oven Roasted New Potatoes with Garlic and Rosemary
- Wild, Brown and Long Grain Rice Pilaf with Wheatberries
- Potato and Leek Gratin

Select One of the following Double Entrée Combinations:

- Roast Herb Rubbed Tri Tip, Au Jus **AND** Chicken Apricot – boneless breast with dried apricots, Grand Marnier, and cream
- Eggplant Lasagna **AND** Roast Tri Tip of Beef, Au Jus (*lasagna requires on-site oven*)
- Grilled Breast of Champagne Dijon Chicken **AND** Braised Sirloin Tips with Fresh Mushrooms
- Grilled Boneless Breast of Lemon Rosemary Chicken **AND** Roast Salmon with Soy Ginger Glaze (+2.75)
Assorted Dinner Rolls and Butter

Hors d'Oeuvres AND Buffet:





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Menus ~ *continued*

MENU D: BRUNCH BUFFET

Baby Spinach Leaves with Sliced Fresh Strawberries, Toasted Pecans and Balsamic Vinaigrette
Grilled Fresh Vegetable Plattter with Lemon Aioli
Seasonal Fresh Fruit Salad
Eggs Benedict OR Artichoke and Cheddar Frittata (select one)
Belgian Waffles with Maple Syrup and Butter
Home Fried Potatoes with Onions, Bell Peppers, Garlic and Olive Oil
Assorted Scones, Filled Croissants and Breakfast Rolls

MENU E: STREET TACO BAR

Mixed Green Salad with Hearts Of Romaine and Spring Lettuce Mix, Cucumbers, Jicama, Roma Tomatoes, House Baked Garlic Croutons and Tomato-Cilantro Vinaigrette
Tri-Color Tortilla Chips with Salsa Fresca
Flour Tortillas
Grilled Fajita Marinated Chicken Breast
Yucatan Carnitas – Orange and Cumin Scented Roast Pork Loin
Grilled Vegetable Medley
Spanish Style Long Grain Rice
Refried Beans
Street Taco Condiments including Guacamole, Sour Cream, Mild and Hot Salsa, Shredded Jack and Cheddar Cheese, Chopped Cilantro and Onions





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Help with Budget Planning

The following rough estimates are provided to help you with the planning process as we know that for many, this is the first time in planning an event of this scale. We would be happy to make recommendations to help you best maximize your budget dollars.

The following are some *Average Ranges* of Per Guest Cost Before Production Fee and Sales Tax for parties of 100 guests with a four to five hour reception duration. **Please note: We do not charge by the guest for labor and linens but this is meant to give you averages to aid you in your budgeting.**

Buffet Receptions with Disposable Dinnerware and Bar Ware, Linens, Service Personnel and Bartending (labor figured on a typical reception duration of up to five hours):
\$46 - 59 per guest

Buffet: \$23 - 31
Service Staff and Bartending (estimated): \$15 - 18
Bar Equipment - disposable: \$1.25
Linen Cloths (estimated): \$5
Disposable Dinnerware: \$2 (\$4 - 5 for bamboo)

Buffet Receptions with China, Stainless, Coffee Station, Linens, Service Personnel and Bartending (labor figured on a typical reception duration of up to five hours):
\$55 - 67 per guest

Meal: \$23 - 31
Service Staff and Bartending (estimate): \$17 - 21
Wine & Beer Bar Equipment - glassware: \$1.50 **OR**
Hard Liquor Bar Equipment: \$2 - 2.75
Linen Cloths and Napkins (estimated): \$6 - 10
Tabletop Ware (estimate: china and flatware): \$4 - 5
Coffee Station: \$2.75

Note: Hors d'oeuvres would typically add \$6.00 to \$7.50 per guest to the above totals.
18% production fee and sales tax applicable to your venue location is added to the total.





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Optional Add-Ons

FOR STAFFED EVENTS

... Coffee Decaffeinated Coffee and Hot Tea Station ...

... Pre-Ceremony Self-Serve Beverage Station ...

Ice Water Towers Garnished with Sliced Limes, Oranges and Lemons
Disposable Cups
Cocktail Napkins

... Popcorn To Go Station ...

Popcorn
Warm Caramel Sauce
Warm Chocolate Sauce
Candied Almonds
Food-Safe Chinese To-Go Boxes
Forks (for those that want to eat the popcorn on site)

... Milk and Cookie Station ...

Old Fashioned Carafes of Ice Cold Milk
Delectable Assortment of Freshly Baked Cookies in a Tiered Display
Glass Glasses and Striped Paper Straws

... Classic Ice Cream Sundae Bar ...

Vanilla Bean or Chocolate Ice Cream
and guests can mound up their favorites from
Chocolate Sauce, Chopped Nuts, Whipped Cream, Caramel Sauce, Marshmallow
Topping, Strawberry Sauce, Mini M & M's, Oreo Crumbles and Candy Sprinkles

... Passed Late Night Snacks ...

S'More's:
A Retro Classic: A&W Rootbeer and Vanilla Ice Cream Floats:
Breakfast Sandwich with Custom Stamped Parchment Paper:





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Bar Services

We hold a wine and beer license which means that you can purchase wine, beer and champagne by the case through us. We would be happy to share our beverage list with you.

If you would prefer to supply your own liquor, you may certainly do so and arrange for bar equipment and bartending through us. We recommend one bartender per 100-150 for a wine and beer bar (one per 100 guests for a hard liquor bar) and we also generally have a server assist the bartender at the beginning of an event.

We would be happy to provide a quote based on your beverages, number of guests, and duration of service.

Bar Equipment for Wine, Beer and Champagne Bar

Ice, Tubs, Cocktail Napkins, Glasses

Plastic Glasses:

Glass Glasses:

Bar Equipment for Hard Liquor Bar

Ice, Tubs, Cocktail Napkins, Glass Glasses, Lemons/Limes/Cherries, Olives

Specialty items like Mason jars can be added to any of our beverage services.

... Bar Add-Ons ...

Watermelon Agua Fresca:

Cucumber Mint Water:

Non-alcoholic Mojito Mint Limeade:

Complimentary Services

FOR OUR STAFFED RECEPTION CLIENTS

Timeline Recommendations

Rental Coordination

Custom Diagram of Your Reception Site

Handy Day-of Checklist

Vendor Recommendations

Private, Custom Tasting for Two Upon Confirmation of Service

If you would like a tasting prior to booking, it is available at \$50 per person.



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The steps forward

1. Book venue first.
2. Select menu and review ballpark pricing pages in this packet.
3. Brainstorm/general info exchange. If you're available during regular business hours for a meeting, great. If not, we'll work by phone and email. To get a customized ballpark or formal proposal, we need the following information:
 - Venue.
 - Estimated count: use 80% of your invite list for planning purposes.
 - Any menu specifics you know so far. This can be specific (like a particular menu from this packet) or general (like a vegetarian brunch).
 - If possible, tell us if you plan to provide any hard liquor whatsoever. This will enable us to calculate in the correct bartender ratios and glassware. If you aren't sure, we can base the ballpark on typical wine/beer bartending and bar glassware, and fine-tune later.
 - If possible, provide the exact times we have access to the venue. For almost all wedding venues, this will be a seven to eight hour block of time. If you aren't clear, we can base the ballpark on a typical timeline and fine-tune later.
4. Picnic Time Productions event planner sends ballpark or detailed formal estimate for your approval.

