



**Paul Kennedy
Catering**

www.paulkennedycatering.com

912-964-9604

**Wedding Plated
with Appetizers**



Included in Wedding Plated Packages:

- No Charge for Bride & Groom
- Full Uniformed Staff
- Cake Cutting & Service
- Matching China Cake Plates
- * Minimum of 50 Guests
- * All orders are subject to policies - please review

Plated Salads \$19.95 per/person

Market Fresh Salad with Appetizer

Appetizers:

Fresh & Grilled Vegetable Display with Creamy Ranch Dip

Plated Salad:

Tarragon Chicken Salad w/ Toasted Almonds
Along with
Grilled & Chilled Caribbean Shrimp Skewers with Fruit Salsa
On a Bed of Romaine & Spring Greens
Topped Grilled Pineapple & Mango Spears
Dressed with Spicy Lime Vinaigrette.

Breads:

Served with a Variety of Gourmet Crackers & Flat Breads

Beverages:

Sweet & Unsweet Tea
Water

Plated Gold Selections \$29.95 per/person

**Prime Rib & Forest
Chicken Breast**

Appetizers:

Thai Chicken Sates with Peanut Sauce
Fresh & Grilled Seasonal Vegetable Display

Salad:

Plated Romaine & Baby Greens Salad with
Ranch Dressing

Plated Dinner:

Sliced Prime Rib with Au Jus & Horseradish
Sauce
Grilled Chicken Breast with Forest
Mushroom Sauce
Herb Roasted Redskin Potatoes
Steamed Broccoli Crown
Orange Glazed Carrots with Tarragon

Rolls:

Sweet Yeast Rolls & Whole Wheat Rolls with
Butter Pearls

Beverages:

Sweet & Unsweet Tea
Water
Coffee

**London Broil Steak &
Chicken Breast Pulaski**

Appetizers:

Crab Stuffed Mushrooms
Seasonal Fruit & Domestic Cheeses Display

Salad:

Plated Caesar Salad with Shredded Romano

Plated Dinner:

Sliced London Broil Steak with Demi Glace &
Mushroom Ragout
Grilled Chicken Breast Pulaski topped with
Shrimp & Asparagus Sauté with Lemon
Crème
Roasted Garlic Redskin Mashed Potatoes
Steamed Broccoli Crown
Orange Glazed Carrots with Tarragon

Rolls:

Sweet Yeast Rolls & Whole Wheat Rolls with
Butter Pearls

Beverages:

Sweet & Unsweet Tea
Water
Coffee

**Prime Rib & Salmon
Filet**

Appetizers:

Chicken Dijon in Puff Pastry
Seasonal Fruit & Domestic Cheeses Display

Salad:

Plated Spinach & Romaine Salad with
Oranges & Shaved Red Onions
with Balsamic Vinaigrette

Plated Dinner:

Sliced Prime Rib with Au Jus & Horseradish
Sauce
Baked Marinated Salmon Filet with Lemon
Tarragon Sauce
Saffron Yellow Rice
Steamed Broccoli Crown
Orange Glazed Carrots with Tarragon

Rolls:

Sweet Yeast Rolls & Whole Wheat Rolls with
Butter Pearls

Beverages:

Sweet & Unsweet Tea
Water
Coffee

Plated Platinum Selections \$39.95 per/person

Beef Tenderloin & Chicken Pulaski

Appetizers:

Tray Passed Assorted Finger Sandwiches
Jumbo Cocktail Shrimp Display
Fresh & Grilled Seasonal Vegetable Display

Salad:

Plated Caesar Salad with Shaved Romano Cheese

Plated Dinner:

Beef Tenderloin Filet with Demi Glace & Mushroom Ragout
Grilled Chicken Breast Pulaski topped with
Shrimp & Asparagus Sauté with Lemon Crème
Herb Roasted Redskin Potatoes
Steamed Broccoli Florets
Orange Glazed Carrots with Tarragon

Rolls:

Sweet Yeast Rolls & Whole Wheat Bread Sticks with Butter Pearls

Beverages:

Sweet & Unsweet Tea
Water
Coffee

Savannah's Style Tenderloin

Appetizers:

Tray Passed Savannah's Own Tomato Sandwiches.
Jumbo Cocktail Shrimp Display
Display of Seasonal Fruit with Domestic & Imported Cheeses

Salad:

Plated Spring Greens with Goat Cheese, Cranberries, Candied Pecans & Balsamic Vinaigrette

Plated Dinner:

Grilled Beef Tenderloin Filet Horseradish Sauce
Our Signature Shrimp with Peppers, Onions, & Andouille Sausage
Our Own Parmesan Grits
Steamed Broccoli Florets
Orange Glazed Carrots with Tarragon

Rolls:

Sweet Yeast Rolls & Whole Wheat Bread Sticks with Butter Pearls

Beverages:

Sweet & Unsweet Tea
Water
Coffee

Pacific Rim Tenderloin

Appetizers:

Tray Passed Thai Chicken Sates with Peanut Sauce
Jumbo Cocktail Shrimp Display
Display of Seasonal & Tropical Fruits

Salad:

Plated Spinach & Romaine Salad with Oranges,
Shaved Red Onion, Toasted Almonds & Oriental Vinaigrette

Plated Dinner:

Beef Tenderloin Filet with Green Curry Sauce
Coriander Grilled Salmon with Sweet Garlic Chili Sauce
Coconut Mango Rice
Oriental Vegetable Medley with Grilled Bok Choy

Rolls:

Sweet Yeast Rolls & Whole Wheat Bread Sticks with Ginger Honey
Butter

Beverages:

Sweet & Unsweet Tea
Water
Coffee

Seafood Lovers Tenderloin

Appetizers:

Tray Passed Chili Lime Salmon Sates
Jumbo Cocktail Shrimp Display
Fresh & Grilled Seasonal Vegetable Display

Salad:

Plated Spring Greens Salad with Goat Cheese, Cranberries &
Candied Pecans
With Roasted Garlic Balsamic Vinaigrette

Plated Dinner:

Beef Tenderloin Filet with Horseradish Sauce
Coastal Seafood Sauté - including Shrimp, Scallops, Mussels,
Calamari, & Crayfish in a Pinot Grigio, White Vermouth, & Garlic
Glaze
Herbed Linguine Pasta with Virgin Olive Oil
Steamed Broccoli Florets
Orange Glazed Carrots with Tarragon

Rolls:

Sweet Yeast Rolls & Whole Wheat Sticks with Butter Pearls

Beverages:

Sweet & Unsweet Tea
Water
Coffee

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