



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? Casual receptions can be fun and less costly than traditional fare and yet can still be styled to your vision.

Do you want simple or sophisticated? Elegant or cute? Perhaps you'd like

- A casual reception in a park with picnic tables, checkered cloths, and a down home barbecue buffet with eco-friendly disposable plates
- Brown bag lunches with a custom stamped design
- Eco-friendly box lunches with either a menu sticker or your monogram sticker delivered to your site
- Sandwiches wrapped in butcher paper and tied with string or raffia.
We can custom stamp these, too!
- White trays with grilled meats and vegetables for a casual room temp meal

Picnic Time Productions is a division of Miraglia Catering which has served the Greater Bay Area for over 60 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.

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.

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

Pricing on the following sample menus are based on a minimum of 75 guests unless otherwise noted. Please call for pricing on groups smaller than 75.

MENU I: PASTA BUFFET

Insalata Mista – mixed greens with roma tomatoes, julienned provolone, garlic croutons and Italian vinaigrette

Fresh Fruit Salad

Select One:

- Lasagna al Forno (traditional classic – specify with or without meat)
- Penne with Grilled Chicken and Mushroom Ragu
- Meat or Cheese Ravioli with Tomato Basil Cream Sauce

Garlic Breadsticks and Focaccia

Options:

Sub Wild Mushroom Lasagna for Pasta above

Add Radiatore Pasta with Pesto Cream as second pasta

Add Herb Marinated Grilled Breast of Chicken

MENU II: SANDWICH AND SALAD BUFFET

Caprese Skewers – red and yellow cherry tomatoes alternated with bocconcini and fresh basil

Mixed Garden Greens with Strawberries, Sunflower Seeds, and Champagne Vinaigrette

Yukon Gold Potato Salad with Mustard Tarragon Vinaigrette

Assorted Panini Sandwiches on Focaccia Wrapped in Parchment Paper with Custom Stamp or Sticker:

- Garlic Cabernet Sirloin with Baby Greens and Bleu Cheese with Shallots
- Grilled Eggplant, Mixed Greens, Roasted Pepper, Sun-Dried Tomato and Pesto
- Grilled Breast of Chicken with Baby Spinach, Arugula, and Caramelized Onion Marmalade





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Menus ~ *continued*

MENU III: 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
- Cole Slaw – Creamy or Firecracker
- Lentil with Lemon, Onion, and Fresh Mint
- Cucumber with Dill and Sour Cream
- Chili Con Carne
- Ranch Beans
- Vegetarian Chili
- Corn on the Cob (seasonal)
- Grilled Vegetable Platter (room temp) with Sun-Dried Tomato Aioli

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
- 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

Assorted Rolls and Butter





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Menus ~ *continued*

MENU IV: STATIONARY APPETIZER TABLE & SINGLE ENTRÉE BUFFET

... **Appetizer Table** ...

Crudit  of Garden Vegetables with Cucumber Dill Dip

Torta Suprema – cheese mixture layered with artichoke hearts, sun-dried tomatoes, and pesto

... **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:

- Lemon Herb Rice Pilaf
- Oven Roasted New Potatoes with Garlic and Rosemary
- Seasonal Vegetable Saut 
- Tomato, Fresh Basil, and Mozzarella di Bufala Platter
- Wild, Brown and Long Grain Rice Pilaf with Wheatberries
- Herbed Orzo and Rice Pilaf

Select One Entr e:

- 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 Chicken Breast with Marjoram, Sweet Basil, and Roma Tomatoes
 - Grilled Pacific Tilapia Fillet with Three Citrus Buerre Blanc
 - Vegetable “Napoleon”: Grilled Portobello Mushroom, Sweet Pepper, Zucchini, Japanese Eggplant with Basil Pesto Layered on a Bed of Herbed Polenta
- Assorted Rolls and Butter





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Menus ~ *continued*

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

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

- Bruschetta Rustica
- Smoked Turkey, Garlic Jack, and Cilantro Tortilla Roll
- Artichoke and Cheddar Frittata
- Cajun Chicken with Mustard Dip
- Calzone with Italian Sausage and Sweet Pepper
- Polenta Cup with Kalamata Olive and Fig Tapenade
- 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
- Minted Melon Trio
- 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
- Grilled Breast of Champagne Dijon Chicken **AND** Braised Sirloin Tips with Fresh Mushrooms **AND** Penne Pasta Alfredo (triple entrée)
- Grilled Boneless Breast of Lemon Rosemary Chicken **AND** Roast Salmon with Soy Ginger Glaze

Assorted Dinner Rolls and Butter





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Individual Meals

The following can be ordered in a box or bag presentation with or without decoration. Bags are white or brown kraft and boxes are eco-friendly bio-compostable. Minimum order is 50, minimum 25 per menu, one décor style.

WINE COUNTRY PICNIC (BAG OR BOX)

Grilled Champagne Dijon Chicken Breast on Herbed Focaccia
Yukon Gold Potato Salad
Pesto Pasta Salad
Chocolate Dipped Strawberry

OLD FASHIONED COUNTRY PICNIC (BOX ONLY)

Crispy Southern Fried Chicken Breast
Potato Salad
Creamy Cole Slaw
Ranch Roll and Butter
Bite Size Lemon Square

MEDITERRANEAN PICNIC (BOX ONLY)

Breast of Chicken Marinated in Lemon and Rosemary and Grilled
Couscous Salad with Olives and Roasted Peppers
Pennette Salad with Artichoke Pesto and Sun-Dried Tomato
Mini Biscotti

CALIFORNIA FRESH (BAG OR BOX)

Mixed Greens with Sun-Dried Cherries, Toasted Pecans, and Champagne Vinaigrette
Seasonal Fresh Fruit
Panini Sandwich on Focaccia (you would specify number of each):

- Garlic Cabernet Sirloin with Baby Greens and Bleu Cheese with Shallots
- Grilled Eggplant, Mixed Greens, Roasted Pepper, Sun-Dried Tomato and Pesto
- Grilled Breast of Chicken with Baby Spinach, Arugula, and Caramelized Onion Marmalade

Chocolate Dipped Strawberry



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Individual Meals ~ *continued*

A TRIO OF SALADS (BOX ONLY)

Penne Pasta with Grilled Vegetables and Basil Chiffonade

Mixed Spinach and Romaine with Lime Marinated Breast of Chicken, Artichoke Hearts, Olives, Tomato, and Honey Lime Vinaigrette

Green Bean and Yukon Gold Potato Salad with Tarragon Mustard Dressing

Poppyseed Roll and Sweet Butter

Bite Size Rocky Road Brownie

Decoration Add-On Options ~ *(for 75 or more)*

... Bag ...

- a) For White Bag: Sheer Ribbon and Sticker with Wording of Your Choice (i.e. B&G Name and Date or Quote/Message to Guest, etc)
- b) For Brown Kraft Bag: Same as Above but with Grosgrain Ribbon

... Box ...

- a) Natural Raffia Tie with 2.75" x 1.1" Full Color Tag with Bride & Groom Name & Date & Photo* Provided by You
- b) Ribbon Tie with 2.75" x 1.1" Full Color Tag with Bride & Groom Name & Date & Photo* Provided by You (select from 10 ribbon color options or supply your own ribbon)
- c) Custom Sleeve with Monogram Stamp (select from 5 monogram design options or supply your own artwork)

*You would supply photo in jpg format – recommended size 874 x 378 pixels (300dpi)





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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 Service Charge and Sales Tax for parties of 100 guests with a four hour reception duration.

Wedding Fare Delivered and Setup (no service personnel): \$15 – 28 per person

Buffet Receptions with Disposable Dinnerware and Bar Ware, Coffee and Lemonade Station, Linens, Service Personnel and Bartending (labor figured on a typical reception duration of up to four hours): \$32 – 38 per guest

Buffet: \$15 – 27
Coffee & Lemonade Station: \$2
Service Staff and Bartending (estimated): \$10 – 15
Bar Equipment – disposable: \$1
Linen Cloths (estimated): \$3 – 5
Disposable Dinnerware: \$1 – 2 (\$3 – 4 for bamboo)

Buffet Receptions with China, Stainless Wrapped in Napkin, Coffee and Lemonade Station, Linens, Service Personnel and Bartending (labor figured on a typical reception duration of up to four hours): \$40 – 50 per guest

Meal: \$15 – 28
Coffee & Lemonade Station: \$2
Service Staff and Bartending (estimate): \$12 – 18
Wine & Beer Bar Equipment – glassware: \$1.50, Hard Liquor: \$2 – 2.75
Linen Cloths and Napkins: \$4 – 14
Tabletop Ware (estimate: china, flatware, and glassware): \$4 – 8

Note: Hors d'oeuvres would add \$4 – 9 per guest to the above totals.

18% service charge and sales tax applicable to your venue location is added to the total.





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Optional Add-Ons

FOR STAFFED EVENTS

... Coffee and Lemonade Station ...

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

Ice Water Towers Garnished with Sliced Limes, Oranges and Lemons

Disposable Cups

Cocktail Napkins

Also available:

Watermelon Agua Fresca

Cucumber Water

Cucumber Mint Water

Non-alcoholic Mojito Mint Limeade

... Popcorn To Go Station ...

Popcorn (popped fresh, behind the scenes)

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

... Passed Late Night Snacks ...

S'More's

A Retro Classic: A&W Rootbeer and Vanilla Ice Cream Floats

Mini Sliders

Frappés with Cotton Candy Garnish

Take Home 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: **1.00 per guest**

Glass Glasses: **1.50 per guest**

Bar Equipment for Hard Liquor Bar

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

2.00 – 2.75 per guest (depending upon beverage selection and glassware needed)

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

Complimentary Services

FOR OUR STAFFED RECEPTION CLIENTS

Menu & Tabletop Design to Carry Out Your Vision

Timeline Recommendations

Help with Budget Development

Rental Coordination

Custom Diagram of Your Reception Site

Handy Day of Checklist

Recommended Vendor List

Private, Custom Tasting – Upon Confirmation of Service

For those who wish a tasting prior to booking, they are available at \$25 – 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.
 - Style of service (i.e. buffet, box). We're happy to talk about the pros and cons of each style of service if you need help with this decision.
 - 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. Miraglia event planner sends ballpark or detailed formal estimate for your approval.

