

POWER EVENTS

Celebrate with Us



THOUGHTFULLY PLANNED, DELICIOUSLY
MADE, SEAMLESSLY EXECUTED

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OWNER/CHEF/DESIGNER: ASHLEY POWER
267-254-9810
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POWER EVENTS

BUFFET & FAMILY STYLE MENU

Cocktails & Hors D'oeuvres



Guests will enjoy 1 hour of heavy passed hors d'oeuvres and one stationary display. Followed by a decadent meal and finish the evening with something sweet and enjoy seasonal mini desserts and cutting cake.



COCKTAIL HOUR

Please select 6 of the following for guests to enjoy (add more options for \$2pp)



- Grilled cheese and tomato soup shooters
- Seasonal soup shooter
- Chicken or Beef satay in peanut lemongrass sauce
- Roasted garlic chickpea puree with black sea salt on English cucumber
- Chicken meatballs with arugula pesto & parmesan
- Chicken meatballs with hoisin & sesame
- Seasonal risotto fritter
- Mini crab cakes with siracha aioli and scallion
- Marinated tomato bruschetta
- Shrimp or vegetable spring rolls with sweet chili sauce
- BLT skewers with salt and pepper mayo
- Tomato, basil, fresh mozzarella skewers with balsamic dipping sauce
- Steamed shrimp dumplings with sweet and sour
- Mini Cubans or Mini cheese steak spring rolls
- Fried artichoke hearts with lemon basil aioli
- Seared sesame tuna on crispy wonton with wasabi aioli and scallion
- Roasted beets and goat cheese mousse with pistachio and fresh herbs

(not finding what you're looking for, please ask for our complete hors d'oeuvres menu)

STATIONARY DISPLAY

Please select one of the following options for guest to graze upon

Artisan Cheese and Charcuterie Display:
Chefs selection of artisan cheeses (Locatelli, Lancaster Brie, Danish Blue, Cranberry Black Pepper Goat Cheese, Aged Cheddar) and cured sliced meat, assorted mustards and jams, fresh vegetables, crackers and crusty breads

Mediterranean Stations

Chefs selection of marinated and fresh vegetable salads, assorted hummus, marinated olives, pita and crusty breads

POWER EVENTS

Buffet & Family Style Dinner



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Please select 2 entrees, 1 starch, 1 salad, and 1 side for guests to enjoy

ENTRÉE:

- Roasted chicken-bacon and cherry/cranberry jus
- Chicken marsala- white wine, wild mushrooms
- Grilled Tuscan Chicken- roasted peppers, spinach, provolone
- Lemon Pepper Chicken- lemon pepper rub, fresh citrus & herbs
- BBQ Chicken/ BBQ Pulled Pork -served with assorted bbq sauces
- Summer bruschetta Chicken- tomatoes, onions, fresh basil, balsamic reduction
- Cilantro Lime Chicken- chimichurri sauce, fresh citrus
- Rosemary Pork Tenderloin- marinated and whole roasted & sliced, balsamic reduction, fresh herbs
- Roasted Turkey Breast- gravy
- Dijon Pork- apples & onions, cider glaze
- Cauliflower Steaks- roasted garlic & shallot (vegan)
- Cast iron salmon - Dijon aioli, crispy shallots, fresh herbs
- Teriyaki Salmon- teriyaki, scallions, sesame seeds
- Chipotle Flank Steak- chimichurri sauce, chipotle aioli
- Boneless Braised Short Ribs -red wine sauce, fresh herbs

ENTRÉE: +\$6pp

- Chopped Brisket-served with assorted bbq sauces
- Roasted and Sliced Filet/Petite Filet- horseradish and red wine sauce +\$10pp
- Cod/ Halibut-lemon and garlic butter
- Crab Cakes +(\$MP)
- Seared Scallops +(\$MP)

(not seeing what you're looking for? Custom creations are always available)

POWER EVENTS

Sides, Salads, Starches



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SALADS:

- Garden Salad- sliced red onion, cherry tomatoes, cucumber, white balsamic vinaigrette
- Classic Caesar Salad- house made croutons, shaved parmesan
- Spinach and Berry Salad- spring berries, crumbled blue cheese, toasted nuts
- Arugula salad with lemon vinaigrette- artichokes, olives, shaved parmesan
- Roasted beets and goat cheese- toasted pistachio, shaved goat cheese, salt roasted beets
- Watermelon and feta salad- crumbled feta, fresh herbs, lemon vinaigrette
- Cucumber, red onion, and cherry tomato salad- fresh herb vinaigrette

SIDES:

- Mixed seasonal veggies- roasted mix of the seasons finest
- Green beans or Asparagus -roasted garlic and shallot
- BBQ style green beans- bacon, red onion, black pepper
- Charred summer squash- roasted garlic and shallot
- Charred root vegetables- carrots, parsnips, celery root

STARCHES:

- Classic baked ziti- tomato butter, mozzarella, basil
- Alfredo penne bake- wild mushrooms, kale, and parmesan
- Seasonal risotto/ Seasonal ravioli
- Pesto tortellini -fresh herbs, tomato, and fresh mozzarella
- Classic pasta & meatballs
- Sausage puntanesca -penne, spicy tomato sauce, olives, peppers, and sausage
- Summer pasta/ Potato salad
- Vegetable lasagna- zucchini noodles, cashew cream (vegan)
- Creamy lentils- curried or dijon
- Classic baked beans
- Classic whipped potatoes
- Truffled potato gratin with fresh shaved parmesan
- Fresh herb roasted potatoes
- Sweet corn pudding
- House made mac and cheese, parmesan, crispy bread crumbs

POWER EVENTS

Mini Desserts & Cutting Cake



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Please select 3 of the following for guests to enjoy. Note everything is based off of seasonal availability

- Chocolate covered strawberries
- Carrot cake
- Mini ice cream cones
- Gingerbread cake
- Maple panna cotta with toasted nut streusel
- Chocolate ganache tarts
- Lemon tarts
- Cannolis
- Chocolate terrine bites with salted caramel
- Cream puffs with assorted sauces
- Assorted mini cookies
- Assorted mini donuts
- Cheese Cakes
- Fruit tarts
- Seasonal fruit cobblers
- Seasonal crisps
- Black forest cake
- Pumpkin pie tart
- Pecan pie tart
- Crème brulee
- Crème caramel
- Chocolate pot de crème
- Mini brownie bites
- Mini blondie bites
- Strawberry shortcake sliders
- Assorted berry parfaits

Cutting Cakes

Available in an assortment of flavors, fillings and designs. Full size cakes are also available.

POWER EVENTS

Buffet & Family Style Dinner Pricing



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TOTAL PACKAGE PRICING

\$120 per person

- Package includes the \$55pp menu options above, green ware, and taxes.
 - Basic buffet décor, logistics, and day of planning are included.
 - 18% Service fee
 - \$5pp Non-alcoholic beverage package which includes mixers, coffee & tea, and ice.
 - Power Events is a BYOB caterer.
 - \$25pp Staffing Fee
 - \$25pp Rental Package which includes, linens, china, flatware and glassware (pending final selections)
 - Client must utilize venue table and chairs, rental upgrades are available
 - Gratuity is optional and always appreciated.
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Staffing Fees: Staffing is based on guest count and is an important piece to every event. Our staff is friendly and professional and makes every event perfect. We run a 1/20 server ratio and 1/50 bar and kitchen ratio. Our staff will do a full 2 hour set-up and 1 hour breakdown (depending on final place setting & layout/event design). Each event will be staffed with a day of party supervisor/coordinator to ensure seamless execution.

POWER EVENTS

Micro Wedding

MICRO DOES HAVE TO MEAN LESS GUESTS, IT'S JUST LESS FLUFF & MORE LOVE!



TOTAL PACKAGE PRICING

\$99 per person

- Package includes LIMITED MENU OPTIONS:
 - 3 passed hors d'oeuvres
 - Buffet/Family Style Dinner
 - 1-entree, side, salad, starch
 - Add second entree selection for \$6pp
 - 3 mini desserts
- Basic buffet décor, logistics, and day of planning are included.
- 18% Service fee
- \$5pp Non-alcoholic beverage package which includes mixers, coffee & tea, and ice.
- Power Events is a BYOB caterer.
- \$25pp Staffing Fee
- \$25pp Rental Package which includes linens, china, flatware and glassware (pending final selections)
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POWER EVENTS

Tie the Knot & Toast Package



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TOTAL PACKAGE PRICING

\$59 per person

- Package includes LIMITED MENU OPTIONS:
 - 8 passed hors d'oeuvres
 - 3 mini desserts & cutting cakePlease see above menus for options
 - Basic décor, logistics, and day of planning are included.
 - 18% Service fee
 - \$5pp Non-alcoholic beverage package which includes mixers, coffee & tea, and ice.
 - Power Events is a BYOB caterer.
 - \$25pp Staffing Fee
 - \$10pp Rental Package which includes, china, flatware and glassware (pending final selections)
 - Linens are additional (price determined by layout)
 - Client must utilize venue tables & chairs.
 - Gratuity is optional and always appreciated.
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POWER EVENTS

BRUNCH & LUNCH EVENTS

Cocktails & Hors D'oeuvres



POWER EVENTS OFFERS A TWIST ON OLD CLASSICS FOR A DELECTABLE BRUNCH EVERYONE WILL BE RAVING ABOUT



Please select any 3 for guests to enjoy

- Cinnamon roll lollipops
- Sausage and puff pastry pinwheels
- Mini yogurt, berry and granola parfaits
- Seasonal soup shooters
- Arancini- risotto fritters
- Smoked salmon ice cream cones or rice crackers
- Mini biscuits and gravy
- Fresh fruit skewers
- Assorted deviled eggs
- Seared sesame tuna on wonton crisps with wasabi aioli
- Individual shrimp cocktails
- Chickpea puree on English cucumber with black sea salt Individual crudité cups
- Tot and sausage bites
- Bacon wrapped scallop lollipops
- Mini crab cakes with spicy aioli and scallion
- Warm goat cheese and parsley tartlets
- Antipasto skewers
- Chicken and waffle pops

BRUNCH STATIONS

BRUNCH STATIONS ARE GREAT WAY TO OFFER A LARGE VARIETY OF FOOD OPTIONS TO GUESTS WHILE KEEPING THE EVENT FUN AND UPBEAT. SOME OF OUR FAVORITE STATIONS ARE BOTH SELF-SERVICE AND INTERACTIVE. WE CAN HELP YOU FIND THE PERFECT OPTIONS TO FIT YOUR BUDGET.

POWER EVENTS

Buffet & Family Style Brunch



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Please select 6 of the following for guests to enjoy

- Grape and almond chicken salad
- Curried almond and raisin chicken salad
- Roasted chicken with fresh herbs and white wine sauce
- Poached salmon with English cucumber and dill creme fraiche
- Whole roasted sliced beef with horseradish aioli and red wine reduction (\$)
- Assorted artisan quiches
- French toast gratin
- Three cheese macaroni and cheese bake
- Fresh fruit
- Roasted potatoes, peppers, onion, and chipotle aioli
- Crispy bacon and sausage links
- Seasonal charred veggies, fresh herbs and lemon olive oil
- Roasted beets, heirloom tomato and goat cheese salad with white balsamic vinaigrette and pistachio
- Tomato, basil, mozzarella salad with pickled peaches
- Mixed greens with tomato, cucumber and sliced red onion
- Classic Caesar salad with fresh shaved parmesan
- Arugula salad with fresh berries and crumbled blue cheese
- Mediterranean cous cous salad with lemon vinaigrette
- Chilled Asparagus, shaved goat cheese, figs, toasted nuts, balsamic reduction
- Tomato, cucumber, red onion, and crumbled feta bread salad

(not seeing what you're looking for? Custom creations are always available)

Please select 3 mini desserts on page 5 for guests to enjoy. Note everything is based off of seasonal availability.

Custom plated brunch options are available. Please contact Ashley to create the perfect menu.

POWER EVENTS

Brunch Pricing



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TOTAL PACKAGE PRICING \$100 per person

- Package includes the \$38pp menu options above, green ware, and taxes.
- Basic buffet décor, logistics, and day of planning are included.
- 18% Service fee
- \$5pp Non-alcoholic beverage package which includes mixers, coffee & tea, and ice.
- Power Events is a BYOB caterer.
- \$25pp Staffing Fee
- \$25pp Rental Package which includes linens, china, flatware and glassware (pending final selections)
- Client must utilize venue tables and chairs, rental upgrades available.
- Gratuuity is optional and always appreciated.

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