

POWER EVENTS

Celebrate with Us

THOUGHTFULLY PLANNED, DELICIOUSLY
MADE, SEAMLESSLY EXECUTED

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OWNER/CHEF/DESIGNER: ASHLEY POWER
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POWER EVENTS

FORMAL SIT DOWN MENU

Cocktails & Hors D'oeuvres



Guests will enjoy 1 hour of heavy passed hors d'oeuvres and one stationary display. Followed by a decadent 2-course meal and finish the evening with something sweet



COCKTAIL HOUR

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

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
Grilled cheese and tomato soup shooters

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

POWER EVENTS

Plated Dinner



PLEASE SELECT ONE FIRST COURSE OPTION

(guest menu selections required two weeks in advance with complete seating chart)

FALL/WINTER FIRST COURSE:

Local greens, roasted spiced squash, candied nuts, pickled mustard seeds, white balsamic vinaigrette

Roasted beet carpaccio, pickled beet puree, shaved goat cheese, and pistachio dust, winter greens

Local greens, shaved fennel, winter citrus, candied nuts, citrus ginger vinaigrette

Mixed greens, sliced apples, candied almonds, dried cranberry and toasted seeds, blue cheese

Kale, lemon parmesan vinaigrette, roasted peppers, radish, olive

Seasonal Soup

SPRING/SUMMER FIRST COURSE:

Crisp spinach, berries, candied nuts, pickled mustard seed vinaigrette, blue cheese

Tomato carpaccio, heirloom tomatoes, pickled red onions, shaved feta cheese, pistachio dust, baby arugula

Local greens, shaved red onions, heirloom tomatoes, cucumbers, fresh herb vinaigrette

Tomato, mozzarella and pickled peach salad, basil vinaigrette, micro greens

Kale, marinated melon, prosciutto, lemon dill vinaigrette, shaved parmesan

Seasonal Soup

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

POWER EVENTS

Entrees



FALL/WINTER ENTREES:

Red wine braised short ribs, cauliflower puree, horseradish aioli, crispy onions

Beef tenderloin, caramelized onion puree, mashed red bliss potatoes, red wine sauce (\$+MP)

Roasted chicken, parmesan cauliflower puree, rosemary, crispy bacon, white wine sauce

Seared salmon, curried lentils, charred carrots, cumin, curry, chili oil

Olive oil poached Cod (+MP\$), farro, spring vegetable, fried garlic and parsley

Roasted Pork tenderloin, spring onion and mushroom risotto, balsamic reduction

Charred Cauliflower Steaks, cashew cream, fresh herbs (v)

SPRING/SUMMER ENTREES:

Red wine braised short ribs, roasted root vegetables, horseradish, crispy onions

Beef tenderloin, caramelized onion puree, potato & zucchini cakes, red wine sauce (\$+MP)

Roasted chicken, corn pudding, tomato salad, pesto

Seared salmon, crème fraîche and Dijon lentils, charred root vegetables, herbs de provence, dijon aioli

Olive oil poached Cod (+MP\$), Swiss chard puree, pickled chard, pesto, fried garlic and parsley

Roasted Pork tenderloin, leek bread pudding, charred carrots, apple cranberry puree, balsamic reduction

Charred Cauliflower Steaks, cashew cream, fresh herbs (v)

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

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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. These options can be plated or served buffet style (pro tip: get them up and dancing!)

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

Plated Dinner Pricing



TOTAL PACKAGE PRICING **\$125 per person**

- Package includes the menu options above and taxes.
- Basic buffet décor, logistics, and day of planning are included.
- Service fee
- Non-alcoholic beverage package which includes mixers, coffee & tea, and ice.
- Power Events is a BYOB caterer.
- Staffing Fee
- Rental Package which includes, linens, china, flatware and glassware (pending final selections)
- Client must utilize venues tables & chairs, rental upgrades are available
- Gratuuity is added into the final payment by client.

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 Weddings & Events



TOTAL PACKAGE PRICING \$110 per person

- Package includes LIMITED MENU OPTIONS:
 - 3 passed hors d'oeuvres
 - Plated Dinner
 - first course, one-entree selection
 - add second selection for \$8pp
 - 3 mini desserts
- Basic buffet décor, logistics, and day of planning are included.
- 18% Service fee
- Non-alcoholic beverage package which includes mixers, coffee & tea, and ice.
- Power Events is a BYOB caterer.
- Staffing Fee
- Rental Package which includes linens, china, flatware and glassware (pending final selections)
- Client must utilize venues tables & chairs, rental upgrades are always available
- Gratuuity is added into final payment by client.

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