

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

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: +\$8pp

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 +(MP)
Crab Cakes +(\$MP)
Seared Scallops +(\$MP)

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

POWER EVENTS

Sides, Salads, Starches



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



TOTAL PACKAGE PRICING

\$125 per person

- Package includes the menu options above and taxes.
- 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 venue table and chairs, rental upgrades are available
- Gratuity is added into 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 Wedding

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



TOTAL PACKAGE PRICING \$105 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 \$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 venue tables & chairs, rental upgrades available.
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POWER EVENTS

Tie the Knot & Toast Package



TOTAL PACKAGE PRICING \$69 per person

- Package includes LIMITED MENU OPTIONS:
 - 6 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
- Non-alcoholic beverage package which includes mixers, coffee & tea, and ice.
- Power Events is a BYOB caterer.
- Staffing Fee
- 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 added into final payment by client.

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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



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



TOTAL PACKAGE PRICING \$100 per person

- Package includes the menu options above, green ware, 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)
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