

WEDDINGS BY

Altland



Trust the professionals at Altland House to turn your vision into the day of your dreams.

Altland House Catering and Events

In a time when many couples are paying for their own weddings, being able to have the wedding of your dreams while keeping within a budget can be a challenge. At Altland House Catering and Events, we can help you create a menu that is as simple or as elaborate as you like and without sacrificing quality.

Now that you have chosen your venue, it's time to start thinking about the menu. We can help you design a menu and prepare a proposal so you can compare our pricing and services to be sure you are getting the best deal. If you're not sure where to start, just give one of our experienced catering staff a call.

Take a look at some of the sample menus and pricing to get you inspired. These are just a small taste of what we can do and are by no means your only options. All menus and extras are completely customizable to fit your needs. We look forward to the opportunity to help you plan the perfect menu.





Entrée Suggestions Include Salad, Your Choice of Starch and Vegetable Freshly Baked Artisan Rolls and Breads, Coffee Service with Hot Tea

Altland House will Cut and Service Your Wedding Cake at no Additional Charge.

Hors d'Oeuvre Displays

Fresh Cut Vegetables with Dip

Farm Fresh Baby Belgium Carrots, Cherry Tomatoes, Celery Sticks, Broccoli Crowns and Cauliflower Displayed with Creamy Herb Dip

3.25

Breads & Spreads

Bruchetta, Hummus and Black Bean Dip Served with Grilled Flatbreads and Crostini Paddles

4.50

Fruit Display

A Beautiful Display of Seasonal Fruit and Berries Served with Sweet Yogurt Dip

4.75

Imported and Domestic Cheese Display

Imported and Domestic Cubed Cheeses and Wheels of Cheese, Baked Brie Assortment of Crackers and Wafers

6.00

Cheese & Vegetable Display

Baked Brie Wrapped in Puff Pastry, Assorted Berries, Gourmet Cheese Spheres, Marinated Asparagus Spears, Roasted Tomatoes, Grilled Flatbreads, Roasted Garlic Hummus

8.50

“Everyone you work with is very professional and they make everything seamless and stress free.”

Sample Served Dinners

Parmesan Crusted Chicken

Breast of Chicken Crusted with a blend of Parmesan Cheese, Breadcrumbs and Herbs Pan fired and Topped with Vodka Cream Sauce

24.95

Stuffed Chicken Marsala

Boneless Chicken Breast Stuffed with Italian Cheeses Marsala Demi with Roasted Garlic and Mushrooms

24.95

Chicken Florentine

Breast of Chicken Rolled With Spinach, Ricotta and Parmesan Cheese Encased in Panko Bread Crumbs Whipped Potatoes ~ Baby Carrots

23.95

Herb Rubbed Roasted Strip Loin of Beef

Chef Carved from a Whole Strip Loin Topped with Peppercorn Demi Glaze and Frizzled Onions

28.95

Roasted Top Round of Beef

Succulent, Tender Roast Beef, Sliced Thin, Topped with a Rich Beef Gravy and Filling

19.95

Bourbon Glazed Atlantic Salmon Fillet

Oven Fired Fresh Atlantic Salmon Fillet, Glazed with Kentucky Bourbon

26.95

*Please ask our catering coordinator for additional served options

Treat your guests to a menu they will love.

Whether it's a simple picnic buffet or a five course dinner affair, catering is our specialty.



Sample Casual Buffet

Buffet Includes Station of Iced Tea and Lemonade, Cutting and Servicing of Wedding Cake

Choice of Two

Pulled Pork, Chicken Barbecue, Shaved Pit Beef, Sweet Italian Sausage, Beer Bratwurst, Grilled Pork Chops

**Upgrades - Market Price

Pig Roast, Steaks, Steamer Nets, Baby Back Ribs, Snow Crab Legs

Choice of Three

Macaroni Salad, Pasta Salad, Broccoli Salad, Coleslaw, Caesar Salad, Red Skin Potato Salad, Homemade Potato Chips, Baked Macaroni & Cheese, Corn on the Cob, Tossed Salad, Grilled Vegetable Salad

19.95

Sample Dinner Buffet

Buffet Includes Freshly Baked Artisan Rolls with Butter Station of Coffee and Hot Tea or Station of Iced Tea and Lemonade Cutting and Servicing of Wedding Cake

Served Salads

Medley of Fresh Greens, Topped with Tomatoes, Cucumbers & Carrots, Balsamic Vinaigrette Drizzle or Classic Caesar Salad with Traditional Dressing, Homemade Croutons and Parmesan Crisps

Choice of Two Entrees

Stuffed Chicken Breast with Herb Filling and Country Gravy, Chicken Marsala Smoked Baked Ham with Cherry Bourbon Sauce, Beef Tips with Mushrooms and Onions in a Cabernet Demi-Glaze, Bruschetta Chicken, Eggplant Parmigiana, Brisket of Beef ~ Tangy Onion Glaze, Chicken Cordon Bleu, Caribbean Pork Loin with Pineapple Mango Salsa, Roast Turkey Breast, Fresh Tilapia Fillet with Breadcrumbs and Parmesan Cheese Served with a Lemon Butter Sauce

Choice of One Vegetable Selection

Seasonal Sautéed Mixed Vegetables, Shoe peg Corn, Green Beans Laced with Applewood Smoked Bacon Honey Glazed Carrots with Pecans

Choice of One Starch Selection

Whipped Potatoes, Oven Roasted Red Skin Potatoes, Mixed Wild Rice, Bowtie Alfredo

27.00

*Please ask our catering coordinator for additional buffet options

Additional Charges

Equipment	Per Person
High Quality Disposables	4.00
China	6.00

Equipment charges include plates, flatware, linen napkins chafing dishes, serving trays and all equipment necessary for the presentation and service of the food.

Linen Rental	Each
85 x 85 (covers the top of a 60" round table)	10.00
120 (covers a 60" round table to the floor)	14.00
90 x 114 (covers the top of an 8' table)	10.00
90 x 156 (covers an 8' table to the floor)	16.00

Additional sizes available.

Beverage Service	Per Person
Full Bar Service - Includes bartender, beverage ware, sodas, ice, mixers, bar fruit and cocktail napkins. All alcoholic beverages provided by client.	4.50
Beer and Wine Service - Includes glassware or high quality disposables, sodas, ice and cocktail napkins. All alcoholic beverages provided by client.	3.50

Altland House Catering offers an off-premise liquor license which include hourly bar packages, consumption bar packages and cash bar packages.

Please Note
 All Food and Beverage is Subject to 20% Service Charge and 6% Sales Tax

 *20% Service Charge Includes the Appropriate Number of Servers to Set Up, Service and Clean Up Your Event.

