

All menu prices are based on 50 guests or more

Wedding Packages Include

- Event Coordinator for 12 hours: 6 hours of pre-wedding planning which includes a consultation, complete wedding estimate, personalized wedding tasting, venue site visit, rental coordination, and 6 hours day-of coordination, including event staff and catering management.
- Service staff based on an 8-hour day which includes: pre-reception set up, event service, complete tear down, and clean up; staffing needs over 8 hours are charged on an hourly basis.
- Equipment required for food service: chafers, bowls, platters and serving utensils.
- Coffee Station: regular coffee, decaffeinated coffee, sweeteners, creamer and Irish coffee mugs.
- · White with swirled rim round china plates, stainless steel flatware and water goblets.

Securing Your Date

A non-refundable retainer of \$1,000 is required to secure our services on your date. Without this retainer and signed agreement there is no guarantee that your date will be held for you. The retainer will be applied to final invoice.

Payment Schedule

60 days prior to wedding date = 50% of estimated balance is due prior to wedding date, 100% of remaining balance is due once payments are made, they are non-refundable.

Service Charge and Gratuity

All full service events are subject to a 20% service charge. The 20% service charge is an industry standard applied to our full service (with staff) events. It does not include a gratuity. If you would like to offer a gratuity for the staff, you are welcome to do so.

Rentals

Totally Cooked Event Coordinators will coordinate all rentals included in the Wedding Packages: China, glassware, flatware, chafing dishes, platters and serving utensils. Totally Cooked can also coordinate additional rentals such as linens, bar equipment, tables, chairs and tents. Please ask about other available rentals.

Payment Methods

Totally Cooked accepts Visa, Mastercard, Discover and American Express – A 3.75% credit card processing fee will be assessed per transaction. To avoid the 3.75% credit card processing fee, we offer Automated Clearing House (ACH) transactions (electronic payment from a checking account with account number and routing number).



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PEARL WEDDING PACKAGE

Buffet | Plated or Family Style

HORS D'OEUVRES DISPLAYS (Select 2)

Domestic Cheese

Chef's selection of cheeses, dried cured meats, nuts, crostini, crackers, red seedless grapes

Fresh Seasonal Sliced Fruit

Chef's selection of seasonal fruit, grand marnier dip

Vegetable Crudité

Chef's selection of seasonal vegetables

Select 1:

Fresh Peppercorn Dill | White French | Roasted Garlic Hummus

SALADS (Select 1)

Caesar Salad

Romaine lettuce, sliced red onion, parmesan cheese, garlic croutons

Mixed Field Greens Salad

Fresh spring mix, romaine lettuce, cucumbers, carrots, grape tomatoes

Select 2:

Asian Ginger | Balsamic Vinaigrette | Bleu Cheese Blush Vinaigrette | Caesar | Honey French Honey Vinaigrette | Italian | Ranch | White French

ENTRÉES (Select 2)

Chicken Piccata

Sautéed chicken breast, lemon caper sauce

Braised Smoked Beef Brisket

Beef brisket, caramelized onion, celery, red wine jus

Roasted Herb Chicken

Bone-in chicken, herb seasoning

Airline Chicken Breast

Seared airline chicken breast, fresh herbs, chicken jus

Slow Roasted Turkey Breast

Herb crusted turkey, poulet jus

Baked Cod

Flaky cod, roasted cherry tomatoes, lemon garlic butter sauce

Tenderloin Beef Tips

Marinated tenderloin beef tips, cabernet, rosemary, garlic, mushrooms

Pulled Pork Sandwich

Choice of 2 sliders or a brioche bun, smoked pulled pork, cheddar cheese, sliced red onion, pickle chips, candied jalapeños, 2 barbecue sauces

Wild Rice Zucchini Cakes

Wild rice, zucchini, roasted red pepper coulis

VEGETABLES (Select 1)

- Buttered Corn
- Green Beans with Lemon & Garlic Buttercream Sauce
- Garlic Broccoli
- Roasted Zucchini with Basil & Oregano

STARCHES (Select 1)

- Herb Roasted Redskin Potatoes
- Roasted Garlic & Onion Mashed Potatoes
- Scalloped Potatoes
- Baked Homestyle Macaroni & Cheese
- · Penne Pasta Marinara
- Rice Pilaf



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Wedding Packages.

RUBY WEDDING PACKAGE

Buffet | Plated or Family Style

HORS D'OEUVRES DISPLAYS (Select 2)

Artisanal Cheese

Chef's selection of cheeses, dried cured meats, nuts, crostini, crackers, red seedless grapes

Fresh Seasonal Sliced Fruit

Chef's selection of seasonal fruit, grand marnier dip

Vegetable Crudité

Chef's selection of seasonal vegetables

Select 1:

Fresh Peppercorn Dill | White French | Roasted Garlic Hummus

SALADS (Select 1)

Caesar Salad

Romaine lettuce, sliced red onion, parmesan cheese, garlic croutons

Mixed Field Greens Salad

Fresh spring mix, romaine lettuce, cucumbers, carrots, grape tomatoes

Select 2:

Asian Ginger | Balsamic Vinaigrette | Bleu Cheese Blush Vinaigrette | Caesar | Honey French Honey Vinaigrette | Italian | Ranch | White French

ENTRÉES (Select 2)

Angus Roast Beef

Herb crusted angus beef, thyme jus

Chicken Marsala

Lightly battered chicken breast, marsala wine mushroom sauce

Grilled Pork Tenderloin

Pork tenderloin, roasted garlic, honey, thyme jus

Braised Short Ribs

Slow cooked boneless short rib, sweet onions, celery, carrots, red wine, herbs

Barramundi with Citrus Butter

Sea bass, chili peppers, citrus garlic butter

Mediterranean Chicken

Grilled chicken breast, artichokes, caper chimchurri

Caprese Portabella Caps

Portabella mushrooms, mozzarella, provolone, sundried tomatoes, pesto, balsamic reduction

Vegan Stuffed Sweet Pepper

Bell peppers, fire-grilled vegetables, herbed brown rice, marinara

VEGETABLES (Select 1)

- Buttered Corn
- Green Beans with Lemon & Garlic Buttercream Sauce
- Garlic Broccoli
- · Roasted Zucchini with Basil & Oregano
- Roasted Cauliflower with Brown Butter
- Grilled Vegetable Medley
- Roasted Root Vegetables

STARCHES (Select 1)

- Herb Roasted Redskin Potatoes
- Roasted Garlic & Onion Mashed Potatoes
- Scalloped Potatoes
- · Baked Homestyle Macaroni & Cheese
- Penne Pasta Marinara
- Rice Pilaf
- Potatoes Au Gratin with Adams Reserve Cheddar
- Smoked Gouda Macaroni & Cheese







DIAMOND WEDDING PACKAGE

Buffet | Plated or Family Style

HORS D'OEUVRES DISPLAYS (Select 2)

Artisanal Cheese

Chef's selection of cheeses, dried cured meats, nuts, crostini, crackers, red seedless grapes

Antipasto

Chef's selection of cheeses, dried cured meats, jams, mustards, olives, roasted red peppers, giardiniera, nuts, crostini, crackers, red seedless grapes

Fresh Seasonal Sliced Fruit

Chef's selection of seasonal fruit, grand marnier dip

Vegetable Crudité

Chef's selection of seasonal vegetables

Select 1

Fresh Peppercorn Dill | White French | Roasted Garlic Hummus

SALADS (Select 1)

Caesar Salad

Romaine lettuce, sliced red onion, parmesan cheese, garlic croutons

Mixed Field Greens Salad

Fresh spring mix, romaine lettuce, cucumbers, carrots, grape tomatoes

Select 2:

Asian Ginger | Balsamic Vinaigrette | Bleu Cheese Blush Vinaigrette | Caesar | Honey French Honey Vinaigrette | Italian | Ranch | White French

ENTRÉES (Select 2)

Vodka Chicken Proscuitto

Lightly battered chicken breast, basil, mozzarella, prosciutto, vodka sauce

Honey Bourbon Salmon

Fresh salmon, bourbon honey, roasted sweet onions

Grilled Beef Tenderloin

Grilled beef tenderloin, port demi glacé

New Zealand Rack of Lamb

Rack of lamb, tarragon dijonnaise

Grilled Pork Tenderloin

Grilled pork tenderloin, roasted garlic, honey, thyme jus

Slow Roasted Prime Rib

Herbed prime rib, horseradish mustard sauce, au jus

Vegan Stuffed Sweet Pepper

Bell peppers, fire grilled vegetables, herbed brown rice, marinara

VEGETABLES (Select 1)

- Buttered Corn
- Green Beans with Lemon & Garlic Buttercream Sauce
- Garlic Broccoli
- · Roasted Zucchini with Basil & Oregano
- Roasted Cauliflower with Brown Butter
- Grilled Vegetable Medley
- Roasted Root Vegetables

STARCHES (Select 1)

- Herb Roasted Redskin Potatoes
- Roasted Garlic & Onion Mashed Potatoes
- Scalloped Potatoes
- Baked Homestyle Macaroni & Cheese
- Penne Pasta Marinara
- Rice Pilaf
- Potatoes au Gratin with Adam's Reserve Cheddar
- Smoked Gouda Macaroni & Cheese





Late Might Snacks.

(15% upcharge for deliveries after 8:00 pm.)

Walking Tacos

Lettuce, tomatoes, shredded cheese, queso, pickled jalapeños, sour cream

Select 2:

Doritos | Fritos | Cheetos | Takis

Select 2:

Ground Beef | Shredded Chicken | Pulled Pork

Pigs in a Blanket

Cocktail smokies, crescent dough
Select 2:
Ketchup | Mustard | Honey Mustard | Sweet N Sassy

Nacho Bar

Tortilla chips, lettuce, tomatoes, shredded cheese, queso, pickled jalapeños, sour cream **Select 2:** Ground Beef | Shredded Chicken | Pulled Pork

Mini Cheeseburgers

Miniature buns, sliced cheddar cheese, sautéed onions, ketchup, mustard

Soft Pretzels

Full size soft pretzels, coarse kosher salt

Select 2:

Mustard | Beer Cheese

Garlic & Chive Cream Cheese

Mini Corndogs

Select 2: Ketchup | Mustard | Honey Mustard

Popcorn

Buttered popcorn, M&Ms, chocolate chips, Reese's pieces

Flatbread Pizzas

Select: Cheese | Pepperoni | Sausage

Orange Chicken & Fried Rice

Egg fried rice, broccoli, orange chicken, soy sauce, sriracha

Loaded Potato Cups

Redskin potatoes, sour cream, shredded cheese, crumbled bacon, scallions



