

2019 Wedding Guide



Catering the moments that matter most...

Full Service Catering ✦ Reception Coordination ✦ ABC Licensed & Insured

P. (859) 619-3198
W. www.typeacatering.com
E. events@typeacatering.com


TYPE A
CATERING & EVENTS



COCKTAIL HOUR

*Typically 45 minutes to an hour following the ceremony, while the bride and groom are finishing pictures.
Displays are priced per person. Staff-Passed Appetizers are priced per piece.
We recommend 2-4 pieces per guest, \$1.50-\$3.50 per piece.*

STAFF-PASSED APPETIZERS

Caprese Skewers – Cherry Tomato, Fresh Mozzarella, and Basil with Balsamic Syrup (V)(G)
House-Cured Salmon Canapes with Dill Cream
Shrimp Cocktail Shooters (G)
Barbecued Shrimp & Cheddar Grits
Bourbon Date & Pecan Rumaki (G)
Hot Brown Focaccia Squares
Kielbasa and Pretzel Skewers with Warm Beer Cheese
Sautéed Mushrooms with Fresh Mozzarella and Balsamic Syrup (V)
Spinach & Feta Triangles (V)
Sweet Corn Tarts (V)
Miniature Crab Cakes with Red Pepper Remoulade
Stuffed Mushrooms – Crab, Sausage & Parmesan, or Sun Dried Tomato & Goat Cheese (V)
Chicken, Bacon, & Raspberry Balsamic Flatbread

DISPLAYS

Fresh Vegetable Presentation with Green Goddess Dip
Domestic Cheee Cubes
Strawberries and Grapes • Assorted Crackers
\$5.00 PP

Fresh Vegetable Presentation with Green Goddess Dip
Choice of Two

Bacon, Pecan, & Gouda Torta • Praline Pecan Brie • Brie with Raspberry Preserves and Fresh Berries
Housemade Pimento Cheese • Housemade Beer Cheese • Goat Cheese with Bacon Bourbon Jam
Assorted Crackers and Baguette • Strawberries and Grapes
\$5.50 PP

Cheese Board
Sliced Longhorn Colby, Baby Swiss, and Smoked Gouda
Brie with Raspberry Preserves
Goat Cheese with Housemade Bacon Bourbon Jam
Seasonal Fruit
Crackers and Baguette
\$4.00 PP

Add Charcuterie

Black Pepper Salami, Summer Sausage, and Porketta with Whole Grain Mustard and Sweet Dill Pickles
\$2.50 PP

(V) Indicates vegetarian selections • (G) Indicates gluten-free selections • *Indicates premium selections



APPETIZER RECEPTION

Pricing is based on a minimum of 50 guests.

SIX SELECTIONS - \$21 PP • ADDITIONAL SELECTIONS - \$3.50 EACH

PREMIUM SELECTIONS ADDITIONAL

VEGETABLE, FRUIT, & CHEESE DISPLAYS

Bacon, Gouda & Pecan Cheese Torta (G)

Praline Pecan Brie (V)

Brie with Raspberry Preserves and Fresh Berries (V)

Goat Cheese with Bacon Bourbon Jam (G)

Housemade Beer Cheese with Pretzels, Baby Carrots, and Celery Sticks (V)

Housemade Pimento Cheese (V)

Domestic & International Cheese Board (V)(G)

Charcuterie Display with Tavern Mustard and Sweet Dill Pickles (G)

Domestic Cheese Cubes with Strawberries and Grapes (V)(G)

Fresh Vegetable Presentation with Choice of Dip (V)(G)

Roasted Vegetable Antipasto with Balsamic Vinaigrette (V)(G)

Fresh Fruit Presentation with Honey Yogurt Dip (V)(G)

COLD APPETIZERS

Asparagus Wrapped in Country Ham served with Balsamic Reduction (G)

Caprese Skewers - Cherry Tomato, Fresh Mozzarella, and Basil served with Balsamic Reduction (V)

Eggplant Caponata served with Focaccia Bread with Caramelized Onions and Shaved Parmesan (V)

Crab Salad in Endive Spoons (G)

Marinated Vegetable Crostini (V)

Prosciutto & Melon (G)

Seared Tuna Lollipops* (G)

White Wine & Lemon Poached Shrimp with Spicy Cocktail Sauce & Lemon Wedges* (G)

Smoked Salmon Crostini served with Whipped Dill & Caper Cream

HOT APPETIZERS

Bourbon Date & Pecan Rumaki (G)

Buffalo Chicken Eggrolls served with Buttermilk Ranch and Blue Cheese Crumbles

Miniature Crab Cakes served with Red Pepper Remoulade

Chicken Rockefeller Croquettes served with Honey Mustard

Hot Brown Focaccia Squares

Maple Barbecue Meatballs

Fried Chicken Tenders served with Honey Mustard, Barbecue, or Ranch Dip

Spinach & Artichoke Dip served with Tortilla Chips (V)

Stuffed Mushrooms - Crab, Sausage & Parmesan, or Sun Dried Tomato & Goat Cheese (V)

Sweet Corn Tarts (V)

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COCKTAIL SANDWICHES

City Ham on Yeast Rolls served with Apricot Mustard
Shaved Country Ham on Tea Biscuits served with Honey Mustard
Roasted Turkey Breast on Croissants served with Cranberry Horseradish Spread
Smoked Turkey & Provolone on Ciabatta with Pesto Aioli
Rare Roast Beef on Yeast Rolls with Horseradish Aioli and Henry Baines Sauce
Roasted Pork Loin on Yeast Rolls served with Black Pepper Aioli
Beef Tenderloin on Parker House Rolls served with Horseradish Aioli and Henry Baines Sauce*

STATIONS

*Pricing is based on a minimum of 50 guests.
When utilizing Stations as a meal replacement, we recommend a minimum of 3 stations
when accompanied by 1 Display or 4 passed appetizers.
Stations may also be added to Appetizer Receptions.*

DISPLAYS

Vegetable, Fruit, & Cheese Board
Fresh Vegetable Presentation with Green Goddess Dip
Domestic Cheese Cubes
Large Wedges Imported Cheeses
Brie with Raspberry Preserves and Fresh Berries
Seasonal Fruit Garnish
Assorted Crackers and Sliced Baguette
\$7.50 PP

Add Charcuterie

Black Pepper Salami, Summer Sausage, and Porketta with Whole Grain Mustard and Sweet Dill Pickle Chips
\$2.50 PP

Mediterranean Station

Eggplant Caponata, Roasted Red Pepper Hummus, and Classic Tomato, Basil, & Mozzarella Bruschetta
Prosciutto Wrapped Bread Sticks
House Marinated Olives
Olive Oil & Balsamic Reduction
Crostini and Flatbreads
\$8.00 PP

DINNER

Barbecue Grits Martini Bar (A)
Creamy Grits with Sweet Butter, Shredded Cheese, Bacon, and Scallions
Pulled Pork with Bourbon Barbecue Sauce
Creole Barbecue Shrimp with Garlic Butter
Yeast Rolls & Cornbread with Honey Butter
\$9.00 PP

(A) Indicates requires Station Attendant • (C) Indicates requires Carver - *Indicates premium selections



Lasagna Station (A)

Pulled Chicken Lasagna with Pesto & Parmesan Cheese

Traditional Meat & Ricotta Lasagna

Caesar Salad – Baby Romaine with Traditional Dressing, Shredded Parmesan, and Croutons

Caprese Skewers with Balsamic Reduction

\$8.00 PP

Asian Station

Sweet & Spicy Sesame Chicken Skewers

Pork Potstickers with Soy Dipping Sauce

Cold Asian Noodle Salad with Cashews, Sweet Red Peppers, Shredded Carrots, Scallions, and a Soy Peanut Dressing

\$8.00 PP

Southern Station (C)

Sliced Peppadew Beef Brisket with Feta & Cilantro Pesto Slaw on Yeast Rolls

Smoked Chicken & Bacon Macaroni & Cheese

\$9.00 PP

Mashed Potato Martini Bar (A)

Yukon Gold Mashed Potatoes served with Bacon Crumbles, Cheddar Cheese,

Scallions, Roasted Garlic, and Basil Pesto

Sweet Potatoes served with Brown Sugar, Sweet Butter, Candied Pecans, and Marshmallows

Yukon Gold or Sweet Potato - \$4.00 PP

Both - \$6.00 PP

BUFFET DINNER

Pricing is based on a minimum of 50 guests and includes three sides, bread basket, iced tea, lemonade, and coffee.

Single Entrée Buffets starting at \$16 PP. Double Entrée Buffets starting at \$18 PP

FINAL MENU PRICING IS BASED ON MENU SELECTIONS

ENTRÉES

Chicken Bella - Sautéed Chicken Breast with Spinach, Peppers, Mushrooms and a Parmesan Cream Sauce

Chicken Dijon - Sautéed Chicken Breast with Dijon Mustard and White Wine Cream Sauce

Lexington Chicken - Sautéed Chicken Breast with Country Ham and Mushrooms in a Bourbon Cream Sauce

Chicken Marsala - Sautéed Chicken Breast in a Marsala Wine and Mushroom Sauce

Roasted Chicken Piccata - Airline Chicken Breast with Sliced Lemons and a Lemon Caper Cream Sauce

Barbecue Rubbed Airline Chicken Breast with Bourbon Barbecue Sauce (G)

Blonde Ale & Garlic Confit Chicken Breast

Sliced Pork Loin with Maker's Mark Demi Glace and Bacon Crumbles (G)

Roasted Pork Loin with Apple Brandy Sauce

Roasted Pork Tenderloin with Stone Fruit Chutney (G)

Bourbon Barrel Ale or Ruby Port Braised Beef Tips (G)

Smoked Beef Brisket with Bourbon Barbecue Sauce (G)

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Sliced Roast Beef with Mushroom Bordelaise (G)

Red Wine Braised Beef Short Ribs (G)

Shrimp Scampi Skewers (G)

Crab Cakes with Red Pepper Remoulade

Roasted Salmon with Dill Hollandaise (G)

Three Cheese Baked Ziti – Ricotta Cheese, Mozzarella, & Parmesan with Homemade Marinara Sauce (V)

Butternut Squash Ravioli with Brown Butter, Sage, and Parmesan Cream (V)

Stuffed Portobello Mushroom Caps with Garlic Spinach, Sun Dried Tomatoes, & Goat Cheese (V)

CARVING BOARD

Herb Rubbed Turkey Breast served with Whole Cranberry Sauce

Brown Sugar Glazed Pit Ham served with Apricot Mustard

Top Round of Beef served with Bourbon Bordelaise and Horseradish Cream

Roasted Whole Beef Tenderloin served with Bourbon Bordelaise or classic Béarnaise Sauce

Peppercorn Crusted Prime Rib served with Au Jus and Horseradish Cream

SALADS

Classic Creamy or Vinegar Coleslaw

Broccoli Slaw with Bacon, Craisins, and Shallots in a Dill Dressing

Spring Mix with Cherry Tomatoes, Carrots, and Cucumbers

with Buttermilk Ranch and Italian Dressing

Baby Romaine with Sliced Roma Tomatoes, Croutons, and Shaved Parmesan

with Traditional Caesar Dressing and Balsamic Vinaigrette

Caprese Salad with Fresh Mozzarella, Roma Tomatoes, Fresh Basil and Balsamic Vinaigrette

Spring Mix with Berries, Almonds, Shaved Parmesan, and a Champagne Vinaigrette

Mixed Greens with Cabernet Vinaigrette and a Goat Cheese & Tomato Tart

Mixed Greens with Dried Cherries, Candied Pecans, and Goat Cheese

with Champagne Vinaigrette

Baby Spinach with Mandarin Oranges, Candied Walnuts, and Feta with Raspberry Vinaigrette

Romaine Hearts with Tomatoes, Cucumbers, Bacon Crumbles, and Croutons with Buttermilk Ranch Dressing

STARCHES

Whipped Potatoes - Traditional or Roasted Garlic (G)

Roasted Fingerling Potatoes – Salt-Crusted or with Rosemary and Garlic (G)

Potatoes au Gratin – Classic Cream Sauce with Parmesan and Gruyere Cheeses (G)

Scalloped Potatoes with Sharp Cheddar & Scallions (G)

Kentucky Corn Pudding (G)

Cheddar Grits

Old Fashioned Macaroni & Cheese

Baked Ziti Alfredo

Parmesan Orzo Pasta with Tomatoes, Fresh Basil, and Pine Nuts

Rice Pilaf with Shallots, Almonds, and Spring Peas

Wild Rice Pilaf with Dried Cranberries & Sunflower Seeds (G)

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VEGETABLES

Roasted Asparagus - Olive Oil and Sea Salt
Sautéed Brussel Sprouts with Garlic, Bacon & Bourbon
Brown Sugar Glazed Carrots
Country Green Beans with Bacon
Sautéed Green Beans with Rainbow Pepper and Baby Carrots
Provençal Stuffed Tomatoes - Campari Tomatoes with Herbed Bread Crumbs and Parmesan Cheese
Roasted Summer Vegetable Medley - Green Beans, Carrots, Zucchini, Yellow Squash, and Red Onions
Roasted Winter Vegetables - Carrots, Parsnips, Fennel, Butternut Squash, and Red Onion

BREAD BASKETS

Yeast Rolls with Whipped Butter
Mixed Bread Basket - Yeast Rolls French Baguette, and Rosemary Potato Bread with Herbed Butter
Yeast Rolls and Cornbread - with Honey Butter
Sliced French Baguette with Whipped Butter
Focaccia - Sliced and Served with Herbed Olive Oil

PLATED DINNERS

Pricing is based on a minimum of 50 guests and includes three sides, bread basket, iced tea, lemonade, and coffee.

SINGLE ENTRÉE

Mixed Greens with Heirloom Tomatoes, Toasted Pine Nuts, Shaved Parmesan, and Cabernet Vinaigrette
Sun Dried Tomato, Basil, & Goat Cheese Stuffed Chicken Breast
Creamy Polenta with White Truffle Butter
Grilled Asparagus
\$19.50 PP

Romaine Lettuce, Cherry Tomatoes, Farmer's Market Corn Relish, Cornbread Croutons, and Apple Cider Vinaigrette
Sliced Pork Tenderloin with Apple Brandy Reduction
White & Sweet Potato Gratin
Butter Glazed Sugar Snap Peas and Baby Carrots
\$20.50 PP

Mixed Green Salad with Butter Roasted Pears, Candied Walnuts, Goat Cheese, and Poppy Seed Vinaigrette
Roasted Salmon with Dill Hollandaise
Roasted Fingerling Potatoes
Steamed Lemon Butter Broccoli
\$25.00 PP

Iceberg Wedge with Tomatoes, Gorgonzola, Bacon Crumbles, and Buttermilk Ranch Dressing
Roasted Sliced Filet of Beef with Sauce Bordelaise
Potatoes Dauphinoise
Sautéed Green Beans with Rainbow Peppers and Baby Carrots
Baguette with Whipped Butter
\$30.50 PP



DOUBLE ENTRÉE

Mixed Greens with Strawberries, Sliced Almonds, Shaved Parmesan, and Champagne Vinaigrette
Chicken Florentine Gratiné and Herb Crusted Shrimp Skewer

Orzo & Rice Pilaf

Chef's Mixed Vegetables

\$22.50 PP

Baby Romaine Hearts with Bacon Crumbles, Tomato, Cucumber, Croutons, and Green Goddess Dressing
Sliced Filet of Beef with Classic Béarnaise and Chesapeake Bay Crab Cake with Red Pepper Remoulade

Duchesse Potatoes

Sautéed Green Beans

\$32.50 PP

Mixed Greens with Cabernet Vinaigrette and a Goat Cheese & Tomato Tart
Red Wine Braised Short Ribs with Porcini Mushroom Sauce and Seared Scallops with Sun Dried Tomato Relish
Roasted Garlic Whipped Potatoes
Asparagus with Olive Oil and Sea Salt
\$36.00

STAFFING

Please note that all menu pricing is exclusive of service fees.

The type of menu and style of service will determine the exact staffing requirements.

*All staffing is based upon 5 hours of service, including 1 1/2 hours for setup
and 1 hour for cleanup. Kitchen staff is based on 3 hours of service.*

Servers/Station Attendants/Non-Alcoholic Beverage Attendants - \$125 each

Bartenders - \$125 each

Demonstration Chef's & Carvers - \$75 each

Site Chefs - \$80 each (plated only)

Captains - \$115 each (plated only)

Dishwashers - \$75 each (china)

Additional time is billed at \$20 per hour for servers and attendants, and \$25 per hour for bartenders.

DISPOSABLES

Type A Catering can provide either heavy duty plastic or "green" palm leaf plates and cutlery for your event.

The cost per person for dinnerware, napkin, and flatware is \$2.50 per person.

To add clear plastic barware, add \$1.00 per person.