Reuland

FOOD SERVICE

CATERING & DELICATESSEN

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Wedding & Elegant Catering Brochure

The Details	Page 1-2
Plated Dinner	Page 3
Elegant Buffet	Page 4
Family Style	Page 5
Strolling Station	Page 6
Appetizer Options	Page 7
Late Night Snack	Page 8
Pictures	Page 9
Initial Meeting Info	Page 10

Please Note All Menus in this Booklet are Inclusive of Service Staff unless Noted Otherwise

Food that says, "You're Home". Service that says "You're Special".

~Wedding Menus & Pricing 2021/22~

All menus based on 100 guest minimum

What You Can Expect

Reuland's is proud to have served the Fox Valley for over 65 years.

~We pride ourselves on quality food and service~~We work with each customer to create the perfect event~

~Personalized menus to meet your specific needs~~We can accommodate dietary restrictions and allergies~

Details & Time Line

Initial Meeting:

The initial meeting can take place via email or in person.
We will go over all questions you may have along with your vision.
We will obtain the information we need to provide a personalized tasting.

Tasting:

Tastings are available everyday of the week, including weekends from 9-2:00.
We offer a free tasting for up to 4 people with your choice of:
3 Butler Passed Appetizers, 2 Salads, 4 Entrees and 5 Side Dishes
You will also have a chance to view all items that will be placed at the guest tables along with viewing over 20 different cloth napkin colors and folds.

Contract:

After selecting us as you wedding caterer, we ask for a signed contract and $500.00 deposit.
This deposit will then be applied to your final invoice.
This contract will secure your date and pricing.

One Week prior to your scheduled event:

Final count, final menu details, any additional items and final payment is due at this time.

Note for all plated meals:

We ask for your table layout and breakdown of entrees at this time.
We also ask that you provide some type of label or marking on all name cards, so that we know which entrée each guest has selected.

Payment Options:

We accept cash, check & credit card. You can pay by credit card over the phone or in person; there is no fee for the use of credit cards.
We do not require any additional payments until 1 week prior, you are able to make payments at any time to your balance.

All Menus Include

~Personal wedding coordinator to work with you from start to finish~

~Our staff will work with your venue to plan the set up, execution, and clean up~

~All service personnel to provide the contracted services are included in your per guest price~

~China plates, cloth napkins, silverware, salt & pepper, water glasses, and water carafes~

~All supplies and equipment needed for full service catering~

~Serving tables & trays decorated with fresh flowers and greens coordinated with your colors~

Included China Service

China plates, cloth napkins, silverware, salt & pepper, water glasses and carafes

Included Coffee Station

We will provide regular & decaf coffee along with china coffee cups,

assorted flavored creamer, sugar & stirrers

Included Cake Cutting

We will cut and plate your wedding cake

We will provide cake plates, forks and napkins

We will maintain and refill station throughout event

**if you choose to provide a different dessert in place of cake, we will assist in set up

and maintaining this station**

Tax(10%) and service charge(18%) is not included in per guest price

Remaining Food:

We will bring the remaining food back to our location, to insure that all items are cooled properly and kept at a safe temperature. The items will then be boxed and available for pick up the following day at our location anytime between 9:00-3:00.

Additional Offerings

Kid's plate available upon request with all menus-$20.00 per person plus tax & gratuity

Chicken strips, mac & cheese & fresh fruit

Allergy info: (GF) Gluten Free (V) Vegetarian (VG) Vegan

~Plated Dinner~

Salad (Choice Of 1)

Traditional Caesar Salad with chopped romaine, shaved parmesan & croutons(V)

Spring Mix Salad strawberries, mandarin oranges, glazed walnuts and balsamic dressing(GF, V, VG)

Spinach Salad with apple, candied pecans, dried cranberries with poppyseed dressing(V)

The Steakhouse Lettuce, tomatoes, red onion, cherrywood smoked bacon, blue cheese and ranch

Entree (Choice Of 1)

Chicken, Seafood & Vegetarian options-$33.75 per guest plus tax and gratuity

Italian Herb Bruschetta Chicken w/ fresh bruschetta, shaved parmesan & a balsamic reduction(GF)

Lemon & Herb Chicken lightly breaded chicken breast with lemon, herbs & white wine

Creamy Tuscan Chicken chicken breast stuffed with tomatoes, spinach & parmesan cheese(GF)

Bacon Wrapped Stuffed Chicken Breast with asparagus and asiago cheese(GF)

8oz Salmon Filet with a lemon, herb & caper cream sauce(GF)

Vegan mediterranean ravioli (V,VG)

Ratatouille Stuffed Portabella Mushroom(GF, V, VG, DF)

Beef options-$46.00 per guest plus tax and gratuity

12oz Slow Roasted Prime Rib with natural au jus & creamy horseradish on the side(GF)

8oz Filet of Beef Tenderloin with a red wine reduction(GF)

Dual Plate

Choice of chicken or salmon and filet plated together-$44.00 per guest plus tax and gratuity

Side Dish (Choice Of 2)

Garlic & parmesan roasted potatoes(GF, V) ~ Herb roasted fingerling potatoes (GF)

Twice baked potato(GF, V) ~ Garlic mashed potatoes(GF,V) ~ Grilled seasonal vegetables(GF,V,VG)

Bacon & asiago cheese mashed potatoes (GF) ~ Sautéed green beans with cherrywood bacon(GF)

Grilled parmesan asparagus(GF,V,VG) ~ Broccolini with bacon & gruyere cheese(GF)

Whole seasoned green beans(GF, V, VG)

Additional services and items included in this menu:

Assorted fresh baked dinner rolls & butter

Staff to plate on-site to ensure freshness ~ Staff to serve guest's meals and clear plates

****You may choose up to 2 entrée selections and all side dishes would be the same, there would be an additional fee if you would like to offer an additional entrée option to your guests**

Vegetarian and kid's option not considered 1 of your 2 entrees**

~Elegant Buffet~

Salad (Choice Of 1)

Spinach Salad with Apple, Candied Pecans, Dried Cranberries with Poppyseed Dressing(V)

Mediterranean Salad Romaine, Kalamata Olives, Tomatoes, Feta, Peppers & Greek Vinaigrette(GF,V)

Spring Mix Salad with strawberries, Mandarin oranges, glazed walnuts and balsamic dressing(GF, V, VG)

Tossed Green Salad with tomatoes, cucumber, red & green peppers, ranch & Italian dressing(GF, V)

Entrees (Choice Of 2)

Bacon Wrapped Stuffed Chicken Breast with asparagus and asiago cheese(GF)

Italian Herb Bruschetta Chicken with fresh bruschetta, shaved parmesan & a balsamic reduction(gf)

Lemon & Herb Chicken lightly breaded chicken breast with lemon, herbs & white wine

Baked Cod with a mango & cilantro salsa(GF)

Beef Brisket with bacon, caramelized onion, BBQ sauce(gf)

Slow Roasted Thick Sliced Beef with sautéed mushroom & red wine reduction(GF)

Red Wine Braised Beef Short Ribs

Carved to Order select 1 in place of the above options

Slow roasted beef or beef brisket & hickory smoked Ham w/ sauces **$3.50 per guest additional**

Prime rib with creamy horseradish & au jus **$7.50 per guest additional**

Side Dish (Choice Of 2)

Garlic & parmesan roasted potatoes(GF, V) ~ Bacon & asiago mashed potatoes(GF)

Garlic mashed potatoes(GF,V) ~ Sweet potato wedges(GF,V) ~ Fettuccini alfredo(V)

~ Cavatappi pasta with a creamy vodka sauce(V) ~ Grilled seasonal vegetables(GF,V,VG)

~ Sautéed green beans with bacon(GF) ~ Whole seasoned green beans(GF, V, VG) ~ Broccoli gratin(V)

Additional services and items included in this menu:

Also included assorted fresh baked dinner rolls & butter

Our staff to set up, maintain, and clear buffet station. Warmers, serving platters and dishes

Decorated buffet table with fresh flowers and greens

Staff to serve entrees & guests will help themselves to the sides dishes

Available upon request-Ratatouille stuffed portabella mushroom(GF, V, VG, DF)

Offered for any guest that is vegetarian, vegan, gluten free and/or dairy free

Your guest would ask our servers for the specialty meal, we do ask for a number of servings needed 1 week prior.

$30.50 per guest plus tax(10%) & gratuity(18%)

~Family Style~

Salad (Choice Of 1)

Spring Mix Salad strawberries, Mandarin oranges, glazed walnuts and balsamic dressing(GF, V, VG)

Mediterranean Salad Romaine, Kalamata Olives, Tomatoes, Feta, Peppers & Greek Vinaigrette(GF,V)

The Steakhouse Lettuce, tomatoes, red onion, cherrywood smoked bacon, blue cheese and ranch

Entrees (Choice Of 2)

Italian Herb Bruschetta Chicken w/ fresh bruschetta, shaved parmesan & a balsamic reduction(GF)

Lemon & Herb Chicken lightly breaded chicken breast with lemon, herbs & white wine

Baked Cod with a mango and cilantro salsa(GF)

Beef Brisket with bacon, caramelized onion, bbq sauce

Penne Pasta with meatballs and italian sausage in a marinara sauce

Slow Roasted Thick Sliced Beef with sautéed mushroom & red wine reduction(GF)

Red Wine Braised Short Rib

Prime Rib-$9.50 per person additional

Side Dish (Choice Of 2)

Garlic & parmesan roasted potatoes(GF, V) ~ Bacon & asiago cheese mashed potatoes(GF)

Garlic mashed potatoes(GF,V) ~ Sweet potato wedges(GF,V)

Fettuccini alfredo(v) ~ Penne pasta with a marinara sauce(v)

Cavatappi pasta with a creamy vodka sauce(v) ~ Grilled seasonal vegetables(GF,V,VG)

Fresh green beans with roasted tomatoes & parmesan cheese(V,GF)

Roasted brussels sprouts with bacon & caramelized onions(GF) ~ Broccoli gratin with bacon

Additional services and items included in this menu:

Assorted fresh baked dinner rolls & butter

Staff to dish on-site to insure freshness

We will serve all dishes to guest tables and continually refill for a one hour serving time

$37.50 per guest plus tax & gratuity

~Strolling Station Menu~

Carving Station $10.50 per guest plus tax & gratuity

Beef brisket, Hickory baked ham & Smoked turkey breast

With assorted petit rolls and sauces ~ Attendant to carve meat to order

Prime rib or beef filet optional for an additional fee

Charcuterie Station $8.00 per guest plus tax & gratuity

Assorted salami, capocollo, sopressata and prosciutto

Sharp cheddar, smoked gouda, brie, chevre and assorted imported cheese

Figs, dates, nuts, crackers, crisps & baguettes, assorted jams & spreads

Assorted olives

Mediterranean Station $7.00 per guest plus tax & gratuity

Lemon & herb wings with tzatziki dipping sauce ~ Assorted hummus & pita bread

Greek Salad tomatoes, cucumber, assorted peppers, feta cheese, kalamata olives & garlic vinaigrette dressing

Mexican Station $9.00 per guest plus tax & gratuity

Corn & flour tortilla shells ~ Beef & chicken taco meat, Fajita grilled onions & peppers

Guacamole, lettuce, tomatoes, onions, sour cream, cilantro, salsa, hot sauce & cheese

Refried beans & mexican rice

Italian Station $9.00 per guest plus tax & gratuity

Pasta-penne, fettuccine & bow tie ~ **Sauce**-meat, creamy vodka & alfredo

Anti-pasto salad & garlic breadsticks

All American Station $8.00 per guest plus tax & gratuity

Mini burgers & mini hotdogs, condiments & buns

American potato salad & baked beans

Seafood Station $10.00 per guest plus tax & gratuity

Large cocktail shrimp with spicy sauce ~ Whole smoked salmon

Chilled lobster salad with sweet corn and tomatoes

Additional Information

Pricing based on 4 stations minimum

Staff to set stations, maintain stations, clear plates and equipment

Food stations open for 1 ½ hours

~Event Appetizer Options~

Butler passed appetizers 50 pieces per tray

We suggest 2 butler passed appetizers and 1 stationed appetizer

Cold Appetizers

Caprese skewers (GF, V)	$100.00
Fresh fruit skewers (GF, V, VG, DF)	$150.00
Bruschetta (V)	$100.00
Italian cream cheese stuffed cherry tomatoes(GF, V)	$100.00
Beef tenderloin crostini with caramelized onions & creamy horseradish	$200.00

Hot Appetizers

Assorted filled cauliflower cups(GF, V)	$150.00
Bacon wrapped almond stuffed dates(GF)	$150.00
Bacon wrapped brussels sprouts(GF)	$100.00
Bacon wrapped BBQ chicken bites	$100.00
Filet & pepper skewer(GF)	$200.00
Garlic & parmesan stuffed mushrooms(V)	$100.00
Korean style BBQ meatballs	$100.00
Smoked sausage & pepper skewers(GF)	$150.00
Teriyaki sesame chicken bites	$100.00

Display Stations (per 50 guests)

Assorted seasonal fruit & cheese display with crackers	$150.00
Charcuterie board-olives, smoked meats, assorted cheese, nuts & crackers	$200.00
Fresh crudités with assorted hummus and pita bread	$150.00

Service and equiptment included in this menu:

Staff to set-up, maintain, and clear stations

Staff to pass appetizers for one hour

Clear plastic plates and napkins

We will decorate stations with fresh flowers and greens coordinated with your colors

~Late Night Snack's~

Also Available During the Cocktail Hour

All stations based on a minimum of 75 guests and available for one hour
And includes an attendant

Popcorn Station $6.00 per guest plus tax

Popcorn Machine ~ Buttered, cheese and caramel popcorn
Individual popcorn boxes, assorted flavored toppings and candies

Soft Pretzel Station $6.00 per guest plus tax

Nacho cheese machine, salt, cinnamon sugar, butter
Paper food boats, napkins and serving utensils

Chicago Style Hotdog Station $6.00 per guest plus tax

All beef eisenberg hotdogs ~ plain & poppy seed buns
Relish, onions, ketchup, mustard, celery salt, pickle spears, sliced tomatoes & sport peppers
Warmer for hot items, paper food trays, napkins and serving utensils

Build your Own S'mores Station $6.00 per guest plus tax

Cookies & graham crackers, marshmallows, assorted chocolate bars & Reese's peanut butter cups
All equipment needed, plates, napkins and serving utensils

Oberweis Ice Cream Sundae Bar $6.00 per guest plus tax

Vanilla & chocolate ice cream
Assorted candies, nuts, whipped cream, caramel, chocolate & cherries
Bowls, spoons, napkins and serving utensils

Taco Bar $7.00 per guest plus tax

Corn & flour tortillas ~ Beef & chicken taco meat ~ fajita grilled onions & peppers
Lettuce, tomatoes, onions, cheese, sour cream, jalapenos, hot sauce & salsa
Warmer for hot items, paper food boats, napkins and serving utensils

By the Tray

Warmers for hot items, plastic cocktail plates, napkins & serving utensils-included
50-Assorted sliders station (BBQ pulled pork, BBQ pulled chicken, roast beef & rolls)-$250.00
50-Assorted petit sandwiches (roast beef, turkey & smoked ham with cheese & assorted sauces)-$200.00
50-Mini assorted pizzas with marinara dipping sauces-$150.00
All appetizers available as late night snacks

Mike
Ryan

A GIFT FOR YOU

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Initial Meeting Information Form

Bride/Groom's Full Name:

Bride/Groom's Full Name:

Contact Phone Number:

Contact Email:

Wedding Date:

Venue:

Will your ceremony take place on-site?

Estimated Number of People:

Appetizers:

Menu Selection: Elegant Buffet, Plated, Family Style or Strolling Stations

Any allergies I should be aware of:

Dessert info:

Tasting dates that you are available:

I am available every day, including weekends from 9-2, except Wednesdays

Please provide the items you would like to taste:

3 Butler Passed Appetizers:

2 Salads:

4 Entrees:

5 Side Dishes: