



Reuland

FOOD SERVICE

CATERING & DELICATESSEN

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www.reulandfoodservice.com

Wedding & Elegant Catering Brochure '25

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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 2025~

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 form can be found on page 7 of this brochure.

Please fill out and return via email to **brigitreuland5@gmail.com**

From the form 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 your wedding caterer, we ask for a signed contract and \$500.00 deposit.

This contract and deposit will secure your date and pricing and be applied to the final invoice.

Two Weeks prior to your scheduled event:

Final count, final menu details, any additional items along with 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 a 2.5% fee for the use of credit cards.

We do not require any additional payments until two weeks 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~

~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 mug cups,

assorted flavored creamer, sugar & stirrers

Included Cake Cutting

We will cut and plate your wedding cake & place at coffee station

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**

All prices are subject to 10% sales tax

18% Gratuity will be added to dinner portion only

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-\$25.00 per person plus tax & gratuity

Chicken strips, mac & cheese & fresh fruit

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

~Event Appetizer Options~

We suggest 2 butler passed appetizers and 1 stationed appetizer

Butler Passed

Cold Appetizers \$150.00 per 50 pcs.

Anti pasto skewers (GF)

Fresh fruit & berry skewers (GF, V, VG, DF)

Italian Bruschetta (V)

BLT stuffed cherry tomatoes (GF)

Cold Appetizers \$225.00 per 50 pcs.

Beef tenderloin crostini w/creamy horseradish & caramelized onions

Large shrimp w/spicy cocktail sauce shooter

Hot Appetizers \$175.00 per 50 pcs.

Bacon wrapped almond stuffed dates(GF,DF)

Hoisin glazed meatballs w/toasted sesame seeds

Chicken bruschetta flatbread w/balsamic glaze

Boursin stuffed mushrooms w/parmesan & panko crust (V)

Stuffed baby red potato w/bacon, cheddar, & chives (GF)

Smoked sausage & pepper skewers(GF)

Hot Appetizers \$225.00 per 50 pcs.

Grilled beef fillet & pepper skewer(GF, DF)

Coconut shrimp w/sweet chili dip

Stationed Appetizers

Fruit display- fresh fruit, berry, and assorted cheese display w/crackers **\$225 per 50 servings**

Charcuterie display- smoked meats, cheese, dried fruit & nuts, assorted jams & spreads, candied bacon, crisps & crackers **\$300 per 50 servings**

Mediterranean mezze display- hummus, marinated olives, artichoke, feta, mozzarella, roasted vegetables, and pita bread **\$225 per 50 servings**

Service and equipment 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

~Plated Dinner~

Salad (Choice Of 1)

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

Spring Mix Salad strawberries, feta, glazed walnuts and balsamic dressing(GF, V,)

Mixed Greens Salad w/ mandarin oranges, red onion, toasted almonds & ginger sesame vinaigrette(V)

Wedge Salad Iceberg , diced tomatoes, crumbled bleu cheese, crispy bacon, & buttermilk ranch

Entree (Choice Of 1)

\$38.00 per guest plus tax and gratuity

Salmon Fillet w/ mango cilantro salsa(GF, DF)

Parmesan Crusted Bruschetta Chicken Breast w/ balsamic glaze

Chicken Breast w/ lemon and herb cream sauce (GF)

Bacon Wrapped Chicken w/ a creamy vodka sauce stuffed w/ asiago & spinach(GF)

Vegetarian mediterranean ravioli (V)

Vegan Ratatouille stuffed portabella mushroom(GF, V, VG, DF)

\$50.00 per guest plus tax and gratuity

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

Filet of Beef Tenderloin with a red wine reduction(GF, DF)

Dual Plate**\$48.00 per guest plus tax and gratuity**

Choice of chicken or salmon and tenderloin plated together

Side Dish (Choice Of 2)

Garlic mashed potatoes(GF,V) ~ Roasted sweet potatoes(GF, V) ~ Twice Baked Potato (GF, V)

Rosemary & tyme roasted new potatoes(GF, V, VG, DF) ~ Smoked gouda duchess potatoes(GF,V,)

Grilled seasonal vegetables(GF, V, VG, DF) ~ Green beans w/ lemon & fresh herbs(GF, V)

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

Balsamic roasted baby carrots(GF, V)

Additional services and items included in this menu:

Assorted fresh baked dinner rolls & butter rosettes

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)

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

Spring Mix Salad strawberries, feta, glazed walnuts and balsamic dressing(GF, V,)

Mixed Greens Salad w/ mandarin oranges, red onion, toasted almonds & ginger seasame vinaigrette(V,GF)

Tossed Greens Salad w/ ranch and Italian dressing

Entrees (Choice Of 2)

Parmesan Crusted Bruschetta Chicken Breast w/ balsamic glaze (GF)

Chicken Breast w/ lemon and herb cream sauce (GF)

Bacon Wrapped Chicken w/ a creamy vodka sauce stuffed w/ asiago & spinach(GF)

Baked Cod w/ lemon, herb, caper cream sauce(GF)

Beef Tips w/ bowtie noodles

Thick Sliced Beef Brisket w/ bacon, caramelized onion bbq sauce

Slow Roasted Sliced Beef w/ sauteed mushroom natural beef gravy

Substitute 1 entree for carved to order prime rib station- add \$9.00 per guest

Side Dish (Choice Of 2)

Garlic mashed potatoes(GF,V) ~Roasted sweet potatoes(GF, V) ~ Fettuccini Alfredo (V)

Rosemary & tyme roasted new potatoes(GF, V, VG, DF) ~ Garlic & parmesan roasted potatoes(GF,V,)

Grilled seasonal vegetables(GF, V, VG, DF) ~ Green beans w/ lemon & fresh herbs(GF, V)

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

Balsamic roasted baby carrots(GF, V) ~ Steamed cauliflower, baby carrots & broccoli (GF,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

\$36.00 per guest plus tax(10%) & gratuity(18%)

Family style option

\$45.00 per guest plus tax(10%) & gratuity(18%)

~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 \$8.00 per guest plus tax

Popcorn Machine ~ Buttered, cheese and caramel popcorn

Individual popcorn boxes, assorted flavored toppings and candies

Soft Pretzel Station \$7.00 per guest plus tax

Nacho cheese machine, salt, cinnamon sugar, butter

Paper food boats, napkins and serving utensils

Chicago Style Hotdog Station \$8.00 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 \$7.00 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 \$8.00 per guest plus tax

Vanilla & chocolate ice cream

Assorted candies, nuts, whipped cream, caramel, chocolate & cherries

Bowls, spoons, napkins and serving utensils

Taco Bar \$8.00 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-Mini assorted pizzas with marinara dipping sauces-\$150.00

All appetizers available as late night snacks

Initial Meeting Information Form

Bride/Groom's Full Name:

Bride/Groom's Full Name:

Contact Phone Number:

Contact Email:

Contact Billing Address

Wedding Date:

Venue:

Will your ceremony take place on-site?

Estimated Number of People:

Cocktail Appetizers Needed:

Menu Selection: Elegant Buffet, Plated, Family Style

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: