

WWW.THESAUCECATERING.COM

MEET THE TEAM



Awy Bediana Wearth, CSEP President & Sr. Event Producer



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HYLA BROOK WEDDING PACKAGES

Cocktail Hour

THE FAMOUS SAUCE STATIONARY GRAZE BOARD & CHOICE OF THREE PASSED APPETIZERS

Salad Course
CHOICE OF SALAD WITH DINNER ROLLS

Duet EntreeCHOICE OF TWO ENTREES AND TWO SIDES

DessertCLIENT'S CAKE CUT AND STATIONED

Lineus & China

BUFFET TABLE LINENS IN YOUR CHOICE OF COLOR
CLOTH NAPKINS IN YOUR CHOICE OF COLOR
DISHWASHER FOR HYLA BROOK ESTATE CHINA
ALL SERVEWEAR

ALL INCLUSIVE PRICING

BUFFET DINNER - \$84.95 | **PLATED DINNER - \$94.95** pricing includes all taxes, administrative fees, and gratuities.

PASSED APPETIZERS

APPETIZERS

caprese skewers (veg, gf) spanakopita (veg) watermelon & feta salad (veg, gf) sun-dried tomato on parm crisp (veg, df) mini orzo salad (veg) mac and cheese melts (veg) chicken lemongrass potstickers spring roll with sweet sauce (veg) scallops in bacon bruschetta on crostini (veg) shrimp cocktail (df) crab stuffed mushrooms coconut shrimp brie and pear bites (veg) apple pie bites (veg) shrimp ceviche cup with plantain chip mini crab cakes with remoulade parmesan crisp with honey whip and bacon

APPETIZERS (CONT)

buffalo chicken dip with tortilla chip
honey sriracha glazed chicken skewer
sausage stuffed mushrooms
teriyaki pineapple meatball
mini beef wellington
beef empanadas with lime crema
chicken teriyaki skewer
caribbean mango shrimp in plantain cup
yum yum tuna on rice cracker

LUXURY COLLECTION UPGRADES

mini lobster rolls \$10 mini lamb pops - \$8 beef tenderloin crostini \$6 kettle chip, caviar, creme fraiche \$7 mushroom truffle risotto cups \$5







DINNER SELECTIONS

SALAD (CHOOSE ONE)

- house salad with vinaigrette
- classic caesar salad

PASTA OPTION (CHOOSE ONE)

• penne with red sauce

- strawberry field salad
- seasonal green salad
- penne with alfredo sauce

ENTREE (CHOOSE TWO)

- marry me chicken breast
- steak tips with demi glace
- lemon herbed salmon
- creamy spinach artichoke chicken
- seafood bake
- jerk chicken

- pulled bbg pork
- teriyaki sesame chicken thighs
- maple glazed spiral ham
- zucchini noodles primavera (veg)
- butternut squash ravioli with sausage sage butter sauce

STARCH (CHOOSE ONE)

- mashed potatoes
- roasted rosemary potatoes
- mushroom & parmesan risotto
- coconut rice and beans

VEGETABLE (CHOOSE ONE)

- garlic butter broccoli
- green beans
- candy carrots
- mashed butternut squash
- vegetable medley
- sweet potato mash
- mexican street corn

A LA CARTE FOOD STATIONS

VEGETABLE RAW BAR - \$8

raw cut vegetables including celery, carrots, peppers and broccoli accompanied by hummus and herb dip

MEDITERRANEAN PLATTER - \$15

hummus and tabouli, pita bread, tzatziki, marinated artichoke hearts, olives, roasted vegetables and dolmades

INFUSED OLIVE OIL & BREAD STATION - \$9

selection of breads with house-infused olive oil accompanied by parmes an cheese and red pepper flakes

Our Most Popular THE FAMOUS SAUCE GRAZE BOARD - \$14

raw cut vegetables, artisan cheeses, cured meats, a variety of chef's favorite dips and spread accompanied by a selection of crackers and breads

SHRIMP BOAT - \$19

chilled shrimp displayed in a custom-made tabletop boat accompanied by lemon wedges, cocktail sauce, and garlic aioli

ARTISAN FLATBREAD STATION - \$10 (CHOOSE THREE)

margherita, bbq chicken, three cheese, big mac, buffalo chicken, meatball, fig prosciutto, bacon ranch, & mushroom pepper



A LA CARTE DELUXE FOOD STATIONS

MASHED POTATO BAR \$10

creamy mashed potatoes served with a selection of toppings to include:
bacon, sour cream, cheddar cheese, broccoli, brown gravy, scallions,
caramelized onions, mushrooms

Ask about upgrading to add pulled bbq chicken or bbq pulled pork

PASTA STATION \$18

your choice of penne pasta dish accompanied by our bread and olive oil station, parmesan cheese, and red pepper flakes.

chicken broccoli
bolognese
pesto penne
shrimp scampi
primavera with lemon & olive oil sauce

SLIDER STATION \$16

build your own slider! choose two options from sliders below. Each slider bar includes lettuce, tomato, slider buns, pickle spears and kettle chips.

shredded bbq chicken slider with red onion shredded buffalo chicken with blue cheese dressing cheeseburger slider with caramelized onions and chipotle aioli pulled pork slider with cole slaw and red onions

CARIBBEAN STATION - \$29

tropical coleslaw, coconut rice and beans, jerk chicken with mango salsa







DESSERT ENHANCEMENTS

brownie & cookie platter

\$3

cupcakes

chocolate or vanilla with your choice of color frosting \$4

dessert graze board

assorted cupcakes, brownies, cookies, petite fours and seasonal desserts \$10

donut wall

30 donuts - \$250

40 donuts - \$300

50 donuts - \$350

60 donuts - \$400



DETAILS



PRICING

- All menu items are priced per person (unless otherwise noted) and **include** labor, delivery and taxes.
- All contracts have a minimum of 50 guests
- Upon receipt of a formal quote, a courtesy hold will be placed on your date for 3 days. After the three days, the date will be released unless signed contract and deposit is received.
- Deposit: must be paid at time of booking. Your date will not be confirmed until the contract is signed and the deposit is paid.

CONTRACT MINIMUMS

- Midweek (Monday-Thursday)
 - Full Service Catering Minimum of \$3,500 spend
- Weekend (Friday, Saturday, Sunday)
 - Full Service Catering Minimum of \$5,500 spend

FEES BREAKDOWN - Below are all the fees included in your package!

- Administrative Fees This covers local delivery, your management team, and other administrative fees
- Sales Tax Sorry! This isn't us. The state has a vested interest in your event!
- Labor Fees We try to operate with a lean team, the best we can.
- Gratuities We are proud to pay our team a full wage, so only if you feel we have gone above and beyond do you need to include any extra gratuity.













