

Marriage

[mar-riage] noun
An endless sleepover with your best friend



Thank you for contacting Super-Natural Eats. Congratulations on your engagement! We look forward to having the opportunity to create an unforgettable event and assist in planning your special day.

Every wedding is unique so you can design your menu to reflect your wedding celebration style. We invite you and your fiancé to browse through the following menus and choose items you would like to serve to your guests. You will find a selection of tray passed or displayed hors d'oeuvres for your cocktail hour and for dinner service, we have included specialty fresh salads and side dishes to accompany your entrée. All entrées can be served as a seated dinner or buffet style. If you are unsure what you would like to serve at your wedding reception, a Super-Natural Chef can create your menu.

Super-Natural Eats is a custom caterer and we can create your favorite dish, a special family recipe, or the latest trends in culinary delights. If our suggested menus are not what you are envisioning for your wedding reception, we recommend a consultation with a Super-Natural Eats Event Designer to discuss ideas and expectations for planning your day.

Once a menu has been designed and priced, we will create your preliminary wedding proposal. This will include estimated costs for the menu, rentals, service charge, and service staff. Depending on your choice of venue, additional rentals such as linens, tables, and chairs may be needed. We can assist you in planning for those necessities.

During your decision making process, the SNE team will host you and your fiancé for a tasting of your entire custom wedding menu. At this time, we can confirm menu selection and discuss the wedding logistics in greater detail. After the tasting, we will schedule a time to walk through your wedding venue to confirm event flow and timeline of the ceremony and reception.

What sets Super-Natural Eats apart from the competition?

- *All of our menu items are fresh and made by hand; we do not use pre-packaged products..
- *Our service staff are of the highest quality and professionally trained.
- *We offer the best service possible by employing professional and polished individuals.
- *No cake-cutting fee, these services are included at no additional charge.
- *Our event proposals are easy to read with no surprise billing after the event.
- *Your day is special! We never overextend ourselves by committing to too many events in one day.

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Hors d' Oeuvres Selections

Items selected may be tray passed or displayed.

\$2.50-\$3.50 each, inquire for pricing

- Triple Cream Brie, Walnut and Red Grape Salsa Crostini
- Coriander Crusted Tuna and Wasabi Mayo on a Cucumber Round
- Bourbon Molasses Glazed Denver Cut Beef Crostini
- Maryland Crab Cakes with Citrus Aioli
- Lemon Marinated Tortellini and Sun Dried Tomato Skewer
- Rolled Smoked Ham Crepes with Tarragon and Mustard Cream
- Individual Vegetable Rice Paper Wraps with Chili Sambal Sauce
- Baked Polenta Rounds garnished with Roasted Tomatoes and Kalamata Olives
- Honey Goat Cheese “Truffle,” With Pistachio Crust
- Hudson Valley Smoked Duck Breast & Watercress atop Endive topped with Lingonberry Sauce
- Mango Shrimp Spring Rolls, Sesame Dipping Sauce
- Scottish Smoked Salmon, Chive Crème Fraiche on Savory Profiterole
- Seared Ahi Tuna and Strawberry Fruit Salsa on Wonton Crisp
- Pacific Rim Beef With Vegetable Skewers Brushed with Jalapeno Lime Glaze
- Sesame Crusted Shrimp with Tahini Ginger Sauce
- Caprese Skewers With Cherry Tomato, Fresh Mozzarella, Basil Leaf on aSkewer Drizzled With Balsamic Reduction
- Crispy Wonton Crescent with Gingered Pork and Plum Dipping Sauce

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Entrée Selections

\$18-\$25pp

Entrées may be served for seated dinner or displayed on a dinner buffet

Dual entrée selections are priced separately

- Pan Seared Chicken Breast Stuffed with Asparagus, Fontina and Prosciutto
- Grilled Pork Chops with Italian Relish
- Oven Roasted Tri-Tip of Beef with Blue Cheese, Wild Mushrooms, and Onions
- Red Wine and Root Vegetable Braised Pork Loin, Caramelized Apple and Onion Reduction
- Grilled Atlantic Salmon Fillets, Lemon Caper White Wine Sauce
- Herbed Panko Crusted Chicken Breast, Sauced with Fresh Basil Puree
- Tri-Color Peppercorn Prime Rib of Beef, Cabernet Au Jus and Spicy Horseradish
- Seared Salmon Fillet brushed with Raspberry Chipotle Glaze, Fruit Salsa
- Classic Chicken Piccata White Wine, Butter, Capers, and Fresh Herbs
- Grilled Chicken Breast, Sun Dried Tomato, Kalamata Olive, Artichoke in White Wine Sauce
- Braised Tuscan Beef Roulades in Cabernet Sauce

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Entrée Selections \$26-\$33pp

- Filet Mignons with Orange Fennel Crust
- Oven Roasted Florida Grouper Fillets with Romesco Sauce
- Roasted Spinach and Yukon Gold Potato Wrapped Alaskan Halibut, Paprika Beurre Blanc
- Tuscan Marinated Grilled Shrimp, Tomato Garlic Reduction
- Tea-Smoked Duck Breast with Pears and Blueberry Jus
- Cider-Braised Pheasant with Pearl Onions and Apples
- Herb Crusted Whole Beef Tenderloin, Tomato Parsley Relish and Porcini Mushroom Sauce
- Colorado Rack of Lamb, Carved to Order, Rosemary Au Jus & Mint Jam

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Vegetarian Entrée Selections: \$7-\$10 pp
Priced separately and price does not reflect salads or sides.
More than one entrée selection priced separately

Midnight Eggplant Sorentino -Thinly Sliced Eggplant with Mascarpone Cheese, Spaghetti Squash, Roasted Red Pepper

Ratatouille with Grilled Polenta Cakes - Eggplant, Onions, Zucchini, and Sweet Peppers Simmered in Olive Oil, Basil, and Savory Herbs

Tomato Florentine - Roast Tomatoes Stuffed with Spinach, Italian Seasonings, Fontina Cheese

Eggplant Parmesan - Lightly Breaded Eggplant Layered with Marinara Sauce, Mozzarella, and Parmesan Cheese

Roasted Vegetable Lasagna - Zucchini, Yellow Squash, Mushrooms, Plum Tomatoes, Basil, Mozzarella and Ricotta Cheese

Baked Manicotti with Braised Artichokes - Ricotta and Parmesan Cheese Blended with Fresh Herbs, Tomatoes and Artichoke Hearts

Rigatoni with Tomatoes, Fennel, and Goat Cheese - Braised Fennel, Tomatoes, Roasted Red Peppers Topped with Goat Cheese, Nicoise Olives

Tuscan Vegetable Tart- Warm Grilled Vegetable Stack with Zucchini, Yellow Squash, Roasted Red Peppers, & Purple Potatoes Served with a Tomato Coulis

Colorado Root Vegetable Bake -Yellow Beets, Sweet and Russet Potato, Celery Root, Gruyere Cheese, Caramelized Onion.

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Fresh Salad Selections
More than one salad selection priced separately

Seasonal Mixed Greens garnished with Strawberries, Spiced Almonds and Goat Cheese
Olive Oil Basil Dressing

Spinach and Romaine Lettuce tossed with Cucumber, Tomato, Mushrooms, and Cheddar Cheese
Creamy Ranch Dressing

Traditional Caesar Salad, Homemade Croutons, Parmesan Cheese Ribbons

Greek Farmers Salad -Diced Cucumber, Rainbow Bell Peppers, Olives, Roma Tomatoes, and
Feta Cheese Marinated in a Red Wine Vinaigrette

Spinach Salad with Green Apple, Sun dried Cranberries, Gorgonzola Cheese, Candied Walnuts
Sherry Wine Vinaigrette

Long Grain Wild Rice Salad -Tossed with Edamame, Yellow Peppers, Dried Cherries, Carrot
Citrus Vinaigrette

Seasonal Mixed Greens, Julienne of Vegetables, Anjou Pears, Smoked Gouda Cheese
Port Wine Vinaigrette

Classic Iceberg Wedge Salad, Bacon Bits, Blue Cheese Crumbles, Tomato, Light Vinaigrette

Caprese Salad -Sliced Roma Tomato, Fresh Basil, Buffalo Mozzarella
Drizzled with Aged Balsamic

Radicchio and Arugula Salad with Grilled Vegetables, Saffron Pernod Dressing

Summer Fruit Salad tossed with Honey Mint Dressing

Bistro Style Grilled Vegetable Pasta Salad, Parsley Vinaigrette

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Side Dish Selections

More than two side dish selections priced separately

Yellow Beets, Sweet and Russet Potato, Celery Root, Gruyere Cheese, Vidalia Onion

Garlic Smashed Potatoes With Heavy Cream and Butter

Wild Rice Pilaf with Spinach and Caramelized Onion

Twice Baked Potatoes with Cheddar, Snipped Chives, and Bacon

Baby Potatoes with Smoked White Cheddar Cheese, Green Onion, and Fresh Tomatoes

Cracked Black Pepper and Sea Salt Rosemary Roasted New Potatoes

Gruyere and Parmesan Au Gratin Potatoes

Platters of Grilled Seasonal Vegetables, Brushed with Herbed Olive Oil

Roasted Vegetable Napoleons with Zucchini, Squash, Portobello Mushroom, Fresh Mozzarella

Buttered Sweet Peas and Baby Carrots

Green Beans with Slivered Almonds and Garlic Butter

Roasted Asparagus and Baby Carrots

Garlic and White Wine sautéed Spinach atop Artichoke Heart

Balsamic Glazed Roasted Vegetables