



WEDDING MENUS

Congratulations on your Big Day, and thank you for considering us to be part of it.

Because of our commitment to helping our guests' visions come true, we have created a series of unique, creative and delicious menu options that will compliment your amazing day.

Our Event Planners, Chefs, and Management look forward to working with you to plan a very special day for you and your special guests.

All Wedding Menus Include Real Buffet Display, Disposable Plates, Flatware and Paper Napkin

EVENT ENHANCEMENTS

Add China & Tableware	\$3.50 per person
Add 2 nd Entrée	\$4.00 per person
Add 2 nd Side	\$1.75 per person
Add Server for	\$24.50 per hour (4 hour min)
Add Bartender	\$40.00 per hour(4 hour min)

Prevailing Tax and Administrative Fees (depending on level of service) applied to all events. Complete rentals and linen available...Please inquire with one of our AMAZING Event Coordinators...

We look forward to helping you create a wonderful day!

Thank you,

The Randy Peters Catering & Event Planning Team

ORDER TODAY!

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WEDDING MENUS

MENU #1

Please Choose One of the Following

Chilled Greens Crowned with Dried Apricots, Cranberries, Fresh Strawberries, Caramelized Walnuts
Parmesan Ranch and Balsamic Vinaigrette

Chilled Greens Crowned with Marinated Artichokes, Pepperocini, Mozzarella Cheese, Tomatoes, Garlic Croutons
Parmesan Ranch and Balsamic Vinaigrette

Caesar Salad

Please Choose One of the Following

Top Sirloin with Sautéed Garlic Mushrooms

Dry Rub BBQ Tri Tip

Chicken Marsala

Chicken Picatta

Orange Glazed Salmon

Penne Pasta Alfredo

Please Choose One of the Following

Baked Potato

Mushroom Wild Rice

Garlic Mashed Potatoes

Chef Choice Vegetables

Beverages Please Choose One

America's Best Whole Bean Caffeinated and Decaffeinated Coffee
Paradise Iced Tea Hot Tea House Punch Lemonade

\$18.77 Per Person

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WEDDING MENUS

MENU #2

Please Choose One of the Following

Chilled Greens Crowned with Dried Apricots, Cranberries, Fresh Strawberries, Caramelized Walnuts, Parmesan Ranch and Balsamic Vinaigrette

Chilled Greens Crowned with Marinated Artichokes, Pepperocini, Mozzarella Cheese, Tomatoes, Garlic Croutons, Parmesan Ranch and Balsamic Vinaigrette

Chilled Spinach Crowned with Cucumber, Tomato, Strawberries and Toasted Walnuts Poppy Seed Vinaigrette

Caesar Salad

Please Choose One of the Following

Sliced Roasted Garlic Sirloin with Zinfandel Demi Glaze Sauce

Stuffed Flank Steak

Stuffed Chicken Breast with Rice, Mushrooms, Walnuts and Mornay Sauce

Champagne Poached Salmon and Béarnaise Sauce

Pesto Farfalle with Roasted Chicken

Please Choose One of the Following

Baked Potato

Mushroom Wild Rice

Garlic Mashed Potatoes

White Cheddar Smashed Potatoes

Parmesan Cous Cous

Please Choose One of the Following

Chef Choice Vegetables

Honey Glazed Carrots Hints of Nutmeg

Sautee Green Beans, Mushrooms and Onions

Beverages Please Choose One

America's Best Whole Bean Caffeinated and Decaffeinated Coffee

Paradise Iced Tea

Hot Tea

House Punch

Lemonade

\$21.77 Per Person

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WEDDING MENUS

MENU #3

Please Choose One of the Following

Chilled Greens Crowned with Dried Apricots, Cranberries, Fresh Strawberries, Caramelized Walnuts, Parmesan Ranch and Balsamic Vinaigrette

Chilled Greens Crowned with Marinated Artichokes, Pepperocini, Mozzarella Cheese, Tomatoes, Garlic Croutons, Parmesan Ranch and Balsamic Vinaigrette

Chilled Spinach Crowned with Cucumber, Tomato, Strawberries and Toasted Walnuts Poppy Seed Vinaigrette

Caesar Salad

Please Choose One of the Following

Red Wine Braised Short Ribs

New York Pepper Steak Crowned with Roasted Bell Peppers and Peppercorn Butter

Pork Loin with Glazed Brandied Apples

Macadamia Nut Chicken Crowned with Strawberry Ancho Sauce and Sour Cream

Mediterranean Sea Bass

Angel Hair Pasta with Crustaceans, Olive Oil, Garlic, Basil and White Wine

Please Choose One of the Following

Five Cheese Macaroni and Cheese

Baked Potato

Roasted Red Potatoes and Rosemary

Rice Pilaf and Broccoli Buds

Smoked Gouda Scallop Potatoes
Mashed Potatoes

Sour Cream and Pancetta

Wasabi Smashed Potatoes

Horseradish Mashed Potatoes

Couscous with Sun-Dried Tomatoes

Please Choose One of the Following

Sautéed Zucchini, Yellow Squash, Asparagus Tips and Sun-Dried Tomatoes

Creamed Spinach

Roasted Corn and Peppers

Sautee Green Beans, Mushrooms and Onions

Beverages Please Choose One

America's Best Whole Bean Caffeinated and Decaffeinated Coffee

Paradise Iced Tea

Hot Tea

House Punch

Lemonade

\$23.77 Per Person

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WEDDING MENUS

MENU #4

Please Choose One of the Following

Chilled Greens, Cranberries, Apricots and Walnuts Laced with Raspberry Vinaigrette
Baby Spinach with Warm Bacon Dressing
Bay Shrimp and Tomato Vinaigrette with Bleu Cheese Crumbles
Field Arugula Chilled Grilled Pears, Caramelized Walnuts, Gorgonzola
Walnut Oil and Rice Wine Vinaigrette

Please Choose One of the Following

Garlic and Herb Roasted Prime Rib Au Jus and Creamed Horseradish

Sliced New York Steak with Horseradish Mustard Sauce

Citrus Salmon Minted Hollandaise Sauce

Fire Roasted Swordfish with Walnut Pesto Butter

Garlic Scampi and Linguini

Cilantro Thai Chicken

Marinated in Sesame Oil, Garlic, Fish Sauce and Cilantro

Santa Barbara Chicken

Crowned with Artichokes, Bell Peppers, Onions, Mushrooms, Capers

Please Choose One of the Following

Five Cheese Macaroni and Cheese

Baked Potato

Roasted Red Potatoes and Rosemary

Rice Pilaf and Broccoli Buds

Smoked Gouda Scallop Potatoes
Mashed Potatoes

Sour Cream and Pancetta

Wasabi Smashed Potatoes

Horseradish Mashed Potatoes

Couscous with Sun-Dried Tomatoes

Please Choose One of the Following

Sautéed Zucchini, Yellow Squash, Asparagus Tips and Sun-Dried Tomatoes

Creamed Spinach

Roasted Corn and Peppers

Sautee Green Beans, Mushrooms and Onions

Cream Corn and Peppers

Lemon Scented Asparagus

Beverages Please Choose One

America's Best Whole Bean Caffeinated and Decaffeinated Coffee
Paradise Iced Tea Hot Tea House Punch Lemonade

\$26.77 Per Person

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WEDDING MENUS

MENU#5

Please Choose One of the Following

- House Salad of Mixed Greens, Cranberries, Apricots and Walnuts
Laced with Raspberry Vinaigrette
- Field Arugula Caramelized Ruby Red Grapefruit, Pine Nuts
and Shaved Parmesan Cheese Roasted Shallot Dressing
- Caesar Salad
- Baby Spinach with Golden Beets and Gorgonzola
Spiced Pomegranate Dressing

Please Choose Two of the Following

- Rib Eye Steak and Crowned with Langoustines on
Smoked Gouda Potato Pancakes
- Pecan Crusted Domestic Lamb Chop
with Rosemary Mint Reduction
- Garlic and Herb Crusted Prime Rib
Au Jus and Creamed Horseradish
- Fruit Stuffed Game Hen Glazed with Raspberries and Zinfandel Sauce
- Seared Sea Bass on Angel Hair Pasta with Lobster Nage

Please Choose One of the Following

- Baked Potato
- Roasted White Rose Creamers with Rosemary
- Mushroom Wild Rice
- Garlic Mashed Potatoes

Please Choose One of the Following

- Seasonal Vegetables
- Spice Carrots
- Creamed Root Vegetables
- Lemon Scented Asparagus

One Complementary Beverage Service

\$37.07 per Person

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WEDDING MENUS

MENU #6

Caesar Salad

Baron of Beef
Au Jus & Creamed Horseradish

Macadamia Nut Chicken
Laced with Strawberry Ancho Sauce & Sour Cream

White Cheddar Cheese Mashed Potatoes

Mushroom Wild Rice

Sautéed Vegetables

Warm Rolls and Butter

America Best Whole Bean Freshly Brewed Coffee
Paradise Ice Tea

\$26.07 Per Person

Chef Manned Carving Station \$250

ORDER TODAY!



WEDDING MENUS

MENU #7

Garden Salad
Choice of Dressing

Prime Rib of Beef
Au Jus & Creamed Horseradish

Champagne Poached Salmon
Béarnaise Sauce

White Cheddar Cheese Mashed Potatoes

Mushroom Wild Rice

Sautéed Vegetables

Warm Rolls and Butter

America Best Whole Bean Freshly Brewed Coffee
Paradise Ice Tea

\$37.77 Per Person

Chef Manned Carving Station \$250

ORDER TODAY!



WEDDING MENUS

MENU #8

Buffet Table of

House Salad of
Arugula, Cranberries, Apricots, Caramelized Walnuts
Rice Wine Vinegar & Walnut Oil Vinaigrette

Apple Glazed Stuffed Pork Loin

Charbroiled Salmon
Minted Hollandaise Sauce

Roasted Red Creamer Potatoes with Rosemary

Mushroom Wild Rice

Sautéed Vegetables

Warm Rolls and Butter

America Best Whole Bean Freshly Brewed Coffee
Paradise Ice Tea

\$29.77 Per Person

Chef Manned Carving Station \$250

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WEDDING MENUS

MENU #9

House Salad
Choice of Dressing

Top Sirloin Steak
Crowned with Garlic Mushrooms & Scallions

Chicken Florentine

Roasted Rose Creamer Potatoes with Cilantro

Sautéed Vegetables

Warm Rolls and Butter

America Best Whole Bean Freshly Brewed Coffee
or
Paradise Ice Tea

\$26.77 Per Person

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WEDDING MENUS

MENU #10

~Displayed Food Stations~

Domestic and Imported Cheese Display
Sierra Hills Honey Cone
Chilled Fire Roasted Winter Vegetables
Chipotle Bleu Cheese Dipping Sauce
Grilled Herb Breads and Lavash Cracker Bread
Penne Pasta with Walnut Pesto
Oven Roasted Root Vegetables, Pancetta and Grilled Chicken Breast

~Butlered Food~

Individual Beef Wellingtons
Pomegranate Reduction
Crab Endive Boats
Ancho Tartar Sauce
Thyme Infused Shrimp Cradled with Maple Glazed Bacon
Tuscany Bruschetta
Ribbons of Shaved Parmesan
Ceviche Scallop Martini
Chipotle Sirloin Sates

~Dessert Buffet~

Mini Cheese Cakes
Bourbon Pecan Pie
Chocolate Cups Filled with Grand Marnier Berries
Dollops of Jack Daniels Whip Cream
Fresh Fruit Tarts

~Beverages~

Citrus Water
Coffee Service

\$44.77 Per Person

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WEDDING MENUS

MENU #11

Appetizers

Small Display of Domestic and Imported Cheese Display
Herb Breads

Butlered

Lobster Wraps with Roasted Red Pepper Sauce

Sea Scallops Wrapped with Smoked Bacon

Spanikopita

Dinner Buffet

Chilled Winter Greens Crowned with Dried Cranberries, Apricots, Red Onions
Caramelized Walnuts and Laced with Walnut Vinaigrette

Hand Rubbed 9 Spice Prime Rib
Au Jus and Creamed Horseradish

Chicken Marsala

Pecan Crusted Lamb Chops
Mint Reduction

Penne Pasta Alfredo

Mushroom Wild Rice

Roasted White Rose Potatoes and Cilantro

Lemon Butter Scented Asparagus

Bread and Rolls

Dessert

New York Cheese Cake
Crowned with Fresh Berries and Laced with Chocolate Grenache

\$47.77 Per person

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WEDDING MENUS

MENU #12

Pistachio Apple Salad
Gorgonzola Cheese and Micro Greens
Orange Balsamic and Sunflower Oil Vinaigrette

Garlic Roasted Sliced Sirloin
Laced with Zinfandel Demi Glaze

Macadamia Nut Chicken
Laced with Strawberry Ancho Sauce and Sour Cream

Penne Pasta
Chipotle Cream, Pancetta, Roma Tomatoes and Artichokes

Horseradish Cheese Mashed Potatoes

Roasted Root Vegetables

Cornucopia of Artesian Breads, Sweet Unsalted Butter and Herb Butter

Dessert
Bourbon Pecan Pie
Dollops of Jack Daniel's Whipped Cream

Beverages
Coffee Service and Tea Service

\$41.77 Per person

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WEDDING MENUS

MENU #13

Spinach Salad
Hot Bacon Dressing

Bacon Wrapped Filet Mignon
Cabernet Sauvignon Peppercorn Sauce

Chicken Marsala

Garlic Mashed Potatoes

Pecan & Shitake Mushroom Rice

Sautéed Vegetables

Warm Rolls and Butter

America Best Whole Bean Freshly Brewed Coffee
Paradise Ice Tea

\$35.77 Per Person

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