



An Austin Tradition For Over 45 Years



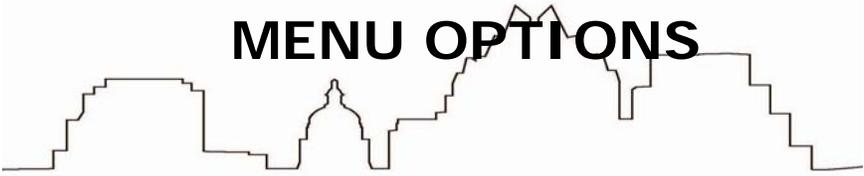
Welcome to the G&M Catering + Events Wedding Guide.

We hope that this guide will be the first step of many towards planning your special day.

Having been in the catering business for over 45 years, we know how important all of the details are to you and your event. We would like to take a moment to assure you that we will take every measure necessary to make your wedding day a dream come true. As one of the largest social caterers in Central Texas, we provide the best quality food and service in town.

We have several menu options enclosed, but we are in no way limited to these choices. We can create, customize and design any special theme or menu selection you may choose. We will be happy to assist you with additional menu suggestions or we can certainly mix and match menus. G&M Catering + Events ensures that your wedding will be elegant and hassle free.

**Regards-
Wedding Coordination Staff**



MENU OPTIONS

The menus below are just a sample of what G&M Caterings + Events can offer you on your special day. We have put together several suggested appetizers and basic menu choices based on our most popular wedding menus. The pre-determined packages are merely provided to assist you in your wedding menu selections, but we have hundreds of items to choose from and would be happy to discuss any additional choices.

We have a \$500.00 minimum in food costs for any event we cater.

STRAWBERRY CASCADE

- Fruit, Vegetable and Cheese Display
Filled with Assorted Fresh Fruit, Fresh Cut Vegetables, Three Flavors of Cheese Bites, French Bread, Party Crackers, Ranch Dressing and Strawberry Fruit Dip

ARTICHOKE, SPINACH, CRAB or SHRIMP DIP

- Served with Seasoned Toast Points

CRAB OR SAUSAGE STUFFED MUSHROOMS

CHICKEN TENDERS

Served with Honey Mustard

JUMBO BOILED SHRIMP with COCKTAIL SAUCE

STUFFED NEW POTATOES

- Filled With Bacon, Sautéed Onions & Cheese

MEATBALLS

DELI-STYLE FINGER SANDWICHES



APPETIZERS

Prices will vary depending on the total number of guests. Please call for a quote.

Beef

- Beef Tenderloin Carving Station
- Homemade Mini Beef Wellington
- Mini Beef Kabobs
- Mini Beef Fajitas
- Round of Beef Carving Station
- Sliders with Lettuce, Tomato, Pickles and Cheese

Chicken

- Buffalo Wings
- Chicken Satay with Peanut Sauce
- Lemon Pepper Chicken Wraps
- Mini Chicken Cordon Bleu
- Mini Chicken Fajitas
- Mini Chicken Kabobs
- Smoked Chicken Quesadilla (cornucopia-shaped)

Pork

- Sausage & Cheese Balls
- Cocktail Smokies with BBQ Sauce
- Prosciutto Wrapped Asparagus Rolls
- Honey Glazed Baked Ham Carving Station
- Mini Sausage & Cheddar Cheese Kabobs
- Mini Ham & Cheddar or Bacon & Cheddar Quiche
- Mini Mustard Glazed Ham & Swiss Sandwiches
- Pork Tenderloin Carving Station

Seafood

- Bacon Wrapped Scallops
- Bacon Wrapped Shrimp
- Cajun Catfish Fingers (cook on location only)
- Shrimp & Cheese Scampi Pastry
- Crab Bisque (cook on location only)
- Rosemary-Skewered Shrimp
- Shrimp Diablo
- Whole Smoked Salmon

Turkey

- Smoked Turkey Breast Carving Station
- Mini Turkey Deli Sandwiches

Vegetable

- 4 Layer Dip Cups
- Blanched Asparagus Spears with Lemon (served cold)
- Bruschetta Rounds
- Cheese Stuffed Jalapeños
- Cucumber & Dill Cream Cheese Triangle Sandwiches
- Cucumber & Dill Cream Cheese Bites
- Deviled Eggs
- Feta & Herb Stuffed Mushrooms
- Marinated Olives
- Mini Cheese, Spinach, or Mushroom Quiche
- Mini Grilled Vegetable Kabobs
- Mini Vegetable Fajitas
- Stuffed Cherry Tomatoes
- Southwestern Spicy Tomatoes
- Spanakopita
- Tomato & Black Olive Relish
- Ensalada Caprese

Cheese

- Artisan Cheese Spread – Gouda, Gruyere, Goat Cheese and Brie with Walnuts, Dried Cranberries and Apricots served with baguette bread and assorted crackers
- Baked Brie with Raspberry Chutney
- Chili Con Queso & Chips
- Cream Cheese with Jalapeño Jelly – served with Party Crackers
- Grilled Quesadillas (cook on location only)
- Pineapple and Almond Cheese Ball – Combination of Pineapple, Almonds, Cheese and Cream Cheese, Served with Assorted Party Crackers
- Water Crackers with Brie & a Strawberry Slice

Fruit

- Mini Fruit Kabobs served w/Strawberry Fruit Dip or Brown Sugar Cinnamon Dip

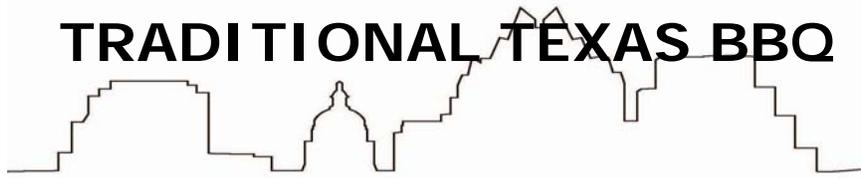
Trays

- Cheese Tray, Fresh Fruit Tray, Fresh Vegetable Tray, Fruit & Cheese Tray, or Relish Tray

Dips

- Rustic Italian Bread with Dipping Sauce
- Spicy Shrimp Cocktail Dip
- Salsa Bar (Salsa Verde, Texas Caviar, Traditional Salsa, Creamy Jalapeño, Chipotle Ranch, Queso, Pineapple-Mango Salsa, Raspberry-Orange Salsa) (Choose 4)
- Seven Layer Dip & Tortilla Chips

TRADITIONAL TEXAS BBQ



Choice of Two Meats

BBQ Beef Brisket

BBQ Sausage

BBQ Chicken

BBQ Sauce

Ranch Style Beans

Homemade Potato Salad, Hot German Potato Salad, or Creamy Cole Slaw

Sliced Bread

Ringed Onions, Pickles and Jalapenos

Iced Tea

Served with sugar, sweet n low & sliced lemons

3rd Meat - An Additional \$1.25 Per Guest

2nd Salad- An Additional \$1.00 Per Guest

Regular or Jalapeno Cornbread - An Additional \$1.00 Per Guest

The menu quoted above will be served on a 3 compartment white plastic plate with a picnic pack utensil and a translucent cup for the beverage.

SUGGESTED ATTENDANTS

1 Carver and 2 Attendants (number of attendants may vary)

UPGRADES

Jetware: (Heavy-duty clear plastic) plate, clear plastic flatware, dinner-sized napkin & translucent cup for the beverage	\$4.50 per guest
China: China plate (selected pattern), stainless steel flatware or Silver flatware rolled in a linen napkin & glass water goblet for the beverage	\$8.00+per guest <i>Depending on china pattern & flatware</i>

FAJITAS

Tender Chicken

Seasoned Beef

With Grilled Bell Peppers & Onions

Refried Beans or Black Beans

Spanish Rice or Lime-Cilantro Rice

Tortilla Chips and Traditional Salsa

Pico de Gallo, Sour Cream and Shredded Cheddar Cheese

Iced Tea

Served with sugar, sweet n low & sliced lemons

Fresh Guacamole - An Additional \$1.00 Per Guest

Chili Con Queso - An Additional \$1.00 Per Guest

Grilled Vegetables - An Additional \$1.00 Per Guest

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SUGGESTED ATTENDANTS

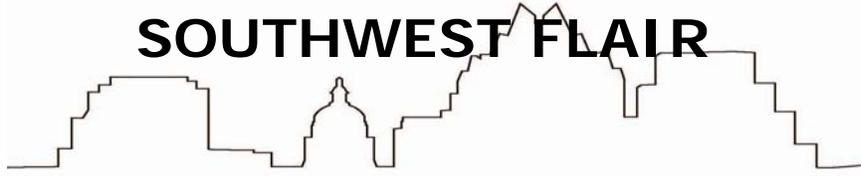
3 (number of attendants may vary)

For a 2nd meat option, consider Beef Tenderloin, Round of Beef or Pork Tenderloin ~ All meats Carved on Location for your guests

UPGRADES

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China: China plate (selected pattern), stainless steel flatware or Silver flatware rolled in a linen napkin & glass water goblet for the beverage	\$8.00+per guest <i>Depending on china pattern & flatware</i>

SOUTHWEST FLAIR



Boneless Breast of Chicken,
Grilled and Seasoned with mild Southwestern seasonings
Served with a Lime- Cilantro Sauce

Wild Rice
Choice of Vegetable
Garden Salad with Ranch & Italian Dressing
Parker House Roll with Butter
Iced Tea
Served with sugar, sweet n low & sliced lemons

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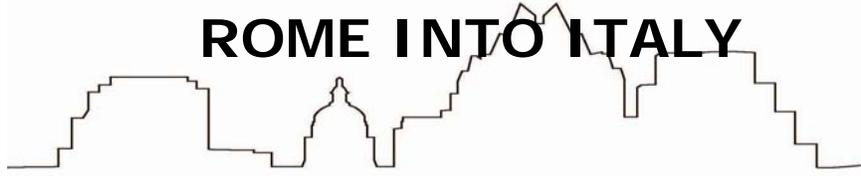
SUGGESTED ATTENDANTS

4 (number of attendants may vary)

UPGRADES

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China: China plate (selected pattern), stainless steel flatware or Silver flatware rolled in a linen napkin & glass water goblet for the beverage	\$8.00+per guest <i>Depending on china pattern & flatware</i>

ROME INTO ITALY



Your guests will have a choice of two pastas, two sauces and four toppings. Our chefs will sauté the toppings on location and add to our guests' choice of pasta and sauce to complete their personal creation, adding their own Parmesan cheese and cracked red pepper.

<u>Pastas</u>	<u>Sauces</u>
Bow Tie	Marinara
Penne	Spicy Marinara
Fettuccini	Alfredo
Cheese Tortellini	Cajun Alfredo
Vegetable Rotini	Pesto

Additional Toppings: (Choose 4 items) Additional items are \$1.00 each per guest

Italian Sausage	Diced Seasoned Chicken	Baby Shrimp
Meatballs	Garlic	Black & Green Olives
Sliced Mushrooms	Black Olives	Kernel Corn
Sliced Zucchini	Clams	Sun Dried Tomatoes
Bacon	Chopped Onions	Tri-Colored Bell Peppers
Broccoli	Capers	Fresh Basil & Other Herbs

Caesar Salad
Garlic Breadsticks
Iced Tea

Served with sugar, sweet n low & sliced lemons

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SUGGESTED ATTENDANTS

3 Chefs & 2 Attendants (number of attendants may vary)

UPGRADES

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China: China plate (selected pattern), stainless steel flatware or Silver flatware rolled in a linen napkin & glass water goblet for the beverage	\$8.00+per guest <i>Depending on china pattern & flatware</i>

CARVING STATIONS



Choice of Meat

Boneless Round of Beef
Beef Tenderloin
Pork Tenderloin
Smoked Turkey Breast

Each meat will be carved on location for your guest, and served with the following sauces:
Cracked Grain Mustard, Horseradish, Chipotle Mayonnaise, Mayonnaise & Raspberry Chipotle Sauce

Choice of Vegetable

Baked Potato Casserole
Mixed Field Greens Salad with Peppercorn Ranch & Balsamic Vinaigrette Dressing
Parker House Rolls with Butter
Iced Tea
Served with sugar, sweet n low & sliced lemons

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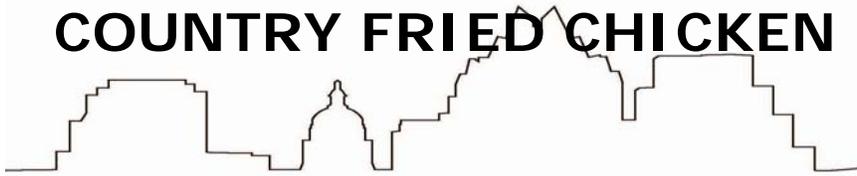
SUGGESTED ATTENDANTS

1 Carver and 2 Attendants (number of attendants may vary)

UPGRADES

Jetware: (Heavy-duty clear plastic) plate, clear plastic flatware, dinner-sized napkin & translucent cup for the beverage	\$4.50 per guest
China: China plate (selected pattern), stainless steel flatware or Silver flatware rolled in a linen napkin & glass water goblet for the beverage	\$8.00+per guest <i>Depending on china pattern & flatware</i>

COUNTRY FRIED CHICKEN



Country Fried Chicken

Served with Cream Style Gravy & Mashed Potatoes

Choice of Vegetable

Garden Salad with Ranch & Italian Dressing

Country Biscuits with Butter

Iced Tea

Served with sugar, sweet n low & sliced lemons

The menu quoted above will be served on a 3 compartment white plastic plate with a picnic pack of utensils and a translucent cup for the beverage.

SUGGESTED ATTENDANTS

2 Cooks and 2 Attendants (number of attendants may vary)

UPGRADES

Jetware: (Heavy-duty clear plastic) plate, clear plastic flatware, dinner-sized napkin & translucent cup for the beverage	\$4.50 per guest
China: China plate (selected pattern), stainless steel flatware or Silver flatware rolled in a linen napkin & glass water goblet for the beverage	\$8.00+per guest <i>Depending on china pattern & flatware</i>

CHICKEN FRIED STEAK



Chicken Fried Steak

Served With Cream Style Gravy & Mashed Potatoes

Choice of Vegetable

Garden Salad with Ranch & Italian Dressing

Parker House Rolls with Butter

Iced Tea

Served with sugar, sweet n low & sliced lemons

The menu quoted above will be served on a 3 compartment white plastic plate with a picnic pack of utensils and a translucent cup for the beverage.

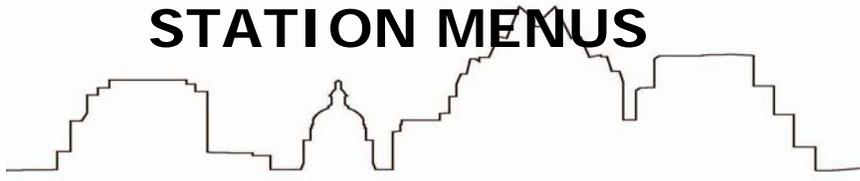
SUGGESTED ATTENDANTS

2 Cooks and 2 Attendants (number of attendants may vary)

UPGRADES

Jetware: (Heavy-duty clear plastic) plate, clear plastic flatware, dinner-sized napkin & translucent cup for the beverage	\$4.50 per guest
China: China plate (selected pattern), stainless steel flatware or Silver flatware rolled in a linen napkin & glass water goblet for the beverage	\$8.00+per guest <i>Depending on china pattern & flatware</i>

STATION MENUS



Call for Quote - Prices will vary

Strawberry Cascade Fruit & Cheese Display

Creative display of assorted fresh fruits, vegetables, assorted cheese bites, assorted party crackers, strawberry fruit dip and Ranch vegetable dip.

Carving Station

Round of Beef, Pork Tenderloin, Beef Tenderloin or Smoked Turkey Breast carved on location for your guests. Accompanied by Horseradish, Dijon mustard, Chipotle Mayo, and Raspberry Chipotle Sauce. Served with White and Wheat Silver Dollar Rolls.

Pasta Bar

Your guests will have a choice of two pastas, two sauces and four toppings. Our chefs will sauté the toppings on location and add to our guests' choice of pasta and sauce to complete their personal creation, adding their own Parmesan cheese and cracked red pepper.

Seafood Station

Bacon Wrapped Scallops

Crab Cakes

Oyster Shooters

Shrimp Diablo - Jalapeno & Bacon wrapped shrimp with a special marinade

Shrimp or Crab Dip served with seasoned toast points

Spicy Shrimp Cocktail

Crostini Station

Individual Crostini will be made onsite at this station and guests will have an attendant mix and match their ingredients according to their tastes.

Crostini Bread- Seasoned bread rounds, toasted and served with the following two sauces and toppings:

- Tomato & Black Olive Relish- Finely chopped tomatoes and black olives, mixed with red onion, cilantro, balsamic vinegar and olive oil and seasoned to taste
- Creamy Garlic Chicken- Shredded chicken and chopped artichoke hearts mixed with a creamy garlic sauce, served hot
- Diced Avocado
- Asparagus Spears topped with butter with a hint of lemon
- Shredded Cheeses

RENTALS

RENTALS:	PRICE/ITEM
60" Round Guest Tables	\$9.75
6' & 8' Banquet Tables	\$9.75
Cocktail Tables	\$15.00
90" Table Linens	\$10.00+
120" Linens	\$17.50+
Table Runners	\$6.25
Buffet Table Skirting	\$27.50+
Centerpieces	\$8.50 +
Buffet Decorations	\$75.00+
Ice Sculpture	\$350.00+
Wine Glasses	\$1.25
White Plastic Chairs	\$1.75
White Resin Chairs	\$4.40
Chair Covers	\$2.50
Chair Sashes	\$1.25
Silver Coffee Urn (50 cups)	\$75.00
Wedding Coordinator	\$250.00

Please let us know if you need additional rental items

Attendants are \$20.00 per hour per attendant.

Carvers, Chefs or Bartenders are \$25.00 per hour per carver, chef or bartender.

20% Security Deposit will be collected at initial booking.

Final payment is due one week prior to the wedding.

ADDITIONAL SERVICES



Listed below are some of our additional services such as rentals, decorations, coordination and other services. We can add anything as the event date nears.

Table Settings:

The menu comes with 3 compartment white plastic plates, picnic pack utensils and translucent cups for the beverages.

Please let us know if you would like to upgrade this service to either of the options we have listed below:

Jetware~ Lightweight plastic dinner plates, plastic utensils, clear fluted tumblers and white paper dinner napkins. This service is an additional **\$4.50 per guest**. Jetware plates are available in round clear, white, white with silver rim, ivory with gold rim or square black.

China ~ China dinner plates, stainless flatware, linen napkins and glass iced tea glasses. This service is an additional **\$8.00 & up* per guest**. Please add an additional **\$1.50** for dessert plates and dessert forks.

***The price may vary due to the style of china and the use of stainless steel or silver flatware.**

Beverage Services:

One gallon serves around 20 guests.

- **Coffee Service**

Regular and Decaffeinated Coffee @ \$20.00 per gallon
Served with Cream, Sugar, Sweet n' Low & Stir Sticks

Coffee can be set up in a beautiful silver coffee urn @ **\$75.00**.

- **Iced Tea, Lemonade or Punch Service**

Iced Tea @ \$15.00 per gallon

Includes Sugar, Sweet n' Low & Sliced Lemons.

Lemonade @ \$20.00 per gallon

Served in a glass punch bowl with floating sliced strawberries.

Fruit Punch @ \$20.00 per gallon

Served in a glass punch bowl, ladle & 9oz squat punch cups.

- **Other Beverages**

Assorted Sodas @ \$2.00 each

Bottled Water @ \$2.00 each

Bar Services:

We offer a number of options related to bar service. Please let us know which one best suits your needs.

- You may provide your own alcohol and G&M can provide you with bartenders @ \$25.00 per hour, per bartender. If you would like to use our bartenders we would be happy to provide you with our icing service as well.
- **Icing Service:**
Our icing service includes our providing all the ice to chill your beverages (wine, sodas, beer – bottles, cans or kegs). In addition, we will provide coolers and wine tubs in which to chill your wine, etc. We would also provide translucent plastic cups for the beer and sodas, 9 oz. tumblers for the wine, a corkscrew and beverage sized napkins.
- **Host Bar: *Minimum**
For a host bar, we would bill you based on your consumption. Based on past experience, we would determine the amount of beverage a group of your size may consume and make that amount available to you. We would make available to your guests 3 choices of canned beer (ie - bud light, shiner & XX) @ \$4.00 each, wine @ \$5.00 a glass and mixed drinks at \$6.00 a glass. We will provide you with a bill based on the number beverage servings your guests consumed. With this option, you do not have to worry about paying for something you did not consume, but there is a minimum on a bar of this type.
- **Cash Bar: *Minimum**
For a cash bar, we would pull a temporary license to sell alcohol at your event. We would make available to your guests 3 choices of canned beer (ie - bud light, shiner & XX) @ \$4.00 each, wine @ \$5.00 a glass and mixed drinks at \$6.00 a glass.. We do require a sales minimum for a cash bar as well as the license fee and bartender labor fees. If we exceed the minimum in sales, then we will waive the minimum fees.
- **Frozen Margaritas: \$125.00**
Margarita machine, cups, straws, and 1 batch of margarita mix. This batch of margaritas will yield approximately 65 servings. You will need to provide 3 liters of Tequila and 1 liter of Triple Sec per batch.

G&M Catering can provide the Tequila & Triple Sec for the margaritas at **\$75.00 per batch**. Additional margarita mix is available at **\$25.00** per mix.

- **Beer**
Domestic Kegs
Import Kegs
*Includes Keg Tub, Ice, Beer Tap & Cups
- **Cold Plate**
Cold Plate @ **\$75.00**
Connects the keg to a CO2 tank and the beer pours like a “draft” beer.
- **Liquor Liability Insurance Fee (optional) \$150.00**
This will add you to our \$3M Liquor Liability Policy for this event only.

Attendants:

Attendants @ \$20.00 per hour

The attendant hours are typically calculated at 2 hours prior to your event for set-up, the length of your wedding reception and then one hour following serving time for general catering clean-up.

Carver:

An experienced carver will work at your party for \$25.00 per hour.

For set up, the remainder of the wedding and clean up, the carver works at the attendant fee of \$20.00 per hour

Chef:

An experienced chef will cook at your party for \$25.00 per hour.

For set up, the remainder of the wedding and clean up, the chef works at the attendant fee of \$20.00 per hour

Champagne Toast:

Champagne @ \$5.00 per guest

G&M Catering will ice down the Champagne and serve it to your guests.

Plastic Champagne Flutes @ \$1.00 each. Glass Champagne Flutes @ \$1.25 each.

Glassware:

Please let us know if you will need any glassware for your reception such as wine glasses, etc.

Cake Cutting Service ~ \$55.00

We will provide plastic plates, plastic forks, and paper cocktail napkins as well as staff to cut the Bride and Groom cakes. We will box up any portion of the cake the Bride & Groom wish to keep if the baker provides the boxes.

Reception Coordination:

A designated staff member would assist you with the reception to ensure opening of the buffet on time, cake cutting, toasting, 1st dances, bouquet and garter tosses, last dance and then gently nudging the bride and groom out the door. This service will also allow you to have a point of contact for your additional vendors (DJ, photographer, videographer and anyone else participating in the formalities) and allows everyone to coordinate through this person and not all trying to do the same thing at different times. It is a guide for you and your guests and takes the guesswork and chaos away from your party. This service is available at **\$250.00**

Cleaning Service:

G&M Catering will be responsible for basic clean up as it relates to food service areas and assisting with busing empty cups and plates. Any clean up beyond this, such as sweeping, moping and putting tables and chairs away will need to be further negotiated. Our basic cleaning fee begins at **\$150.00**

Trash Service:

G&M Catering will be responsible for everything dealing with the trash of the event. We will bring cans, liners to wrap the cans, and liners and we will dispose of the trash after the event. The trash service is **\$200.00**.

Gratuity:

We do not automatically add this in unless you request us to. We feel that this should be left up to the client and is solely upon your discretion. We typically average between 15-25% of the total bill on gratuities and G&M prefers to split all gratuities with everyone that participated in your event. This typically includes those that actually work the event and all food preparation staff.

Handling Fee:

We also do not impose any sort of service charge unless paying with Visa or MC, then we assess a 3% handling fee. American Express has a 4% handling fee.

Cancellation Policy:

A cancellation penalty of not less than 30% of your total bill will apply if the event is cancelled within one week of the event date. A final guaranteed number of guests is due no later than 72 hours prior to your event.