



Canadian Honker Catering



Professional Catering done your way...



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Wedding Receptions



ROCHESTER ART CENTER



Thank you for considering Canadian Honker Catering to host your special day at the Rochester Art Center. The following data explains how everything comes together with ease. We work with you to plan the menu and service style, and most importantly, provide for every detail. Every wedding is special; our goal is to bring complete satisfaction to you and your guests for everlasting memories.

We have designed this package to include all of our food services and amenities for one inclusive price. Our catering staff will be happy to customize menus and service proposals to meet specific needs for your special occasion. The inclusive price includes all taxes, percentage fees from location, and service charges. We are here to assist in making your special day planning as easy as possible.

Our catering team is eager to assist you with any bar needs you may have. Please see our bar pricing below.

Guarantees of attendance must be specified 7-8 days in advance of the reception date. This will allow us time for ordering, scheduling and preparing of food. This number will be your guarantee.

Payment is due 36 hours in advance of your event. We gladly accept personal checks, money orders, cash, Visa, MasterCard, or Discover. Payment with credit card may be done over the phone, and a receipt will be mailed to you.

Leftovers are yours to keep if you do not meet your count. For instance; if you book for 200 guests and we only serve 150 guests, you are allowed the 50 portions that you paid for. We will package the leftovers and put in the kitchen refrigerator. It will be your responsibility to take them with you that evening. If you do not want to be concerned with the leftover, we would be happy to bring them to Community Food Response to feed the homeless; no untouched food will go to waste.



Canadian Honker Catering



The following

Services

Are **Complimentary** in your wedding package

- ♥ **Buffet style with our fine china** includes china and flatware, coffee cup, saucer and water glass. Full service sit down is available for an additional 25% service charge
- ♥ **Menus** please review all menu options; customize single entrée, customize dual entrée, and food stations
- ♥ **Head table service** head table will be served family style
- ♥ **Champagne toast** for wedding party (non-alcoholic is available)
- ♥ **Linens and Skirting** all buffet, beverage, cake, gift, DJ, and head table will be covered with linen cloth (linen color choices are; white, black or champagne) and skirted. All guest tables will be linen covered and set with a folded linen napkin; a color swatch is available for you to choose your special color
- ♥ **Cake Cutting** our catering staff will cut and plate your cake for the dessert table. Your “momentas” 1st Anniversary cake will be packaged and sent with you along with a complimentary knife and spatula
- ♥ **Pricing** the following *inclusive per person pricing* is based on a minimum of 100 guests



Featured Buffet Menu's (customize your selections)

❖ Choose one entrée

These stuffed chicken entrées are a Honker's staple

❖ **Chicken Cordon Bleu** *savory ham and mellow swiss cheese stuffed in a boneless chicken breast*

❖ **Chicken Kiev** *plump boneless chicken breast bursting with an exquisite seasoned butter sauce*

❖ **Boursin Chicken** *moist and tender chicken breast stuffed with the great taste of boursin cheese*

They are all rolled in our blend of bread crumbs and baked to perfection

❖ **Butternut Squash** *large ravioli stuffed with fresh squash and a savory cream sauce*

❖ **Wheat Linguine** *tender pasta with broccoli, tomatoes, mushrooms, and green onions, in sautéed olive oil, wine and fresh lemon. Topped with fresh feta crumbles*

❖ **Rosemary Chicken** *pan-fried chicken breast covered in our rosemary cream sauce*

❖ **Roast Beef** *tender, mouthwatering slices of beef from a fresh roast*

Continue building your menu with the choices below

Choose one Vegetable

Asparagus, Green Bean Almandine, Belgium Carrots, Grilled Vegetable Medley (asparagus, carrots, peppers)

Choose one Potato

Gorgonzola Gratin, Bleu Cheese Mashed, Augratin, Parsley Buttered, Rice Pilaf, Roasted Reds

Choose two Salads

Country Mix, Fresh Fruit, Fresh Garden, Caesar, Pasta Salad

All Entrées include

Fresh baked Rolls, Coffee, Punch

\$18.95/person/inclusive Dual entrée's \$21.95/inclusive



Featured Buffet Menu's (customize your selections)

❖ *Choose one entrée*

- ❖ **Burgundy Pepper Steak** *sink your teeth into this flavorful steak that is marinated in a burgundy pepper blend*
- ❖ **Apple Cinnamon Pork Loin** *slow roasted pork tenderloin with our homemade apple cinnamon sauce*
- ❖ **London Broil** *savory & tender marinated beef strips with a hint of teriyaki flavor*
- ❖ **Wild Rice Stuffed Walleye** *this Canadian walleye is stuffed with our special blend of wild rice stuffing*
- ❖ **Stuffed Pork Chops** *extra thick butterfly pork chop stuffed with our own blend of stuffing*

Continue building your menu with the choices below

Choose one Vegetable

Asparagus, Green Bean Almandine, Belgium Carrots, Grilled Vegetable Medley (asparagus, carrots, peppers)

Choose one Potato

Gorgonzola Gratin, Bleu Cheese Mashed, Augratin, Parsley Buttered, Rice Pilaf, Roasted Reds

Choose two Salads

Country Mix, Fresh Fruit, Fresh Garden, Caesar, Pasta Salad

All Entrées include

Fresh baked Rolls, Coffee, Punch

\$19.95/person/inclusive Dual entrée's \$23.95/inclusive



Please your guests with these 5 great food stations

Each station will be supplied with appropriate china; appetizer plate, flatware, napkins, coffee cup, saucer

♥ Lighter fare

Sliced Fruit Display slices of watermelon, cantaloupe, grapes, pineapple, and strawberries (seasonal)

Gourmet Cheese & Cracker Display featuring; cheddar, swiss, pepperjack, ama bleu, smoked gouda, with an assortment of crackers

♥ Carving Station and accompaniments Choose one from the following entrées

Slow roasted and seasoned pork tenderloin, juicy and tender roast beef, fresh roasted turkey, or honey ham

Accompanied with;

Honker's Country Salad fresh cut romaine with raisins, sugared walnuts, and fresh feta cheese. Served with a light Dijon vinaigrette dressing

Assorted Fresh baked Breads rolls and condiments

♥ Pasta

Cheese Ravioli each ravioli has a blend of cheese in a fresh pasta pocket topped in a creamy parmesan sauce

Vegetable Wheat Linguine tender pasta with broccoli, tomatoes, mushrooms, and green onions. Sautéed in olive oil, wine and fresh lemon, topped with fresh feta crumbles

Homemade Garlic Toast Honker's housemade garlic bread brushed with butter and garlic then toasted to perfection

♥ Dessert

Your wedding cake served on our fine china

♥ Beverage

Punch, Coffee, Water

All 5 stations \$21.95 per person/inclusive (upgrade your entrée to sliced burgundy pepper steak or sliced London broil (no carving station) for additional \$1.25 per person



Vegetarian Options

Spinach Strewn Polenta Cakes

Seared Spinach Strewn Polenta Cakes with Roasted Red Pepper Coulis, Asparagus and Carrots. Accompanied with Caesar Salad, Fresh Fruit, White & Wheat Rolls, Coffee and Punch \$19.95



Wild Mushroom Risotto Cakes

Creamy Arborio Rice with Wild Mushrooms, Asparagus and Carrots with a Caramelized Vidalia Onion Broth. Accompanied with Fresh Garden Salad, Fresh Fruit, White & Wheat Rolls, Coffee and Punch \$20.95



Napoleon Roasted Portabella

Vegetable Napoleon layered roasted portabella and eggplant, pesto cous cous, grilled asparagus and peppers drizzled with a balsamic reduction and red wine reduction with carrots and sunburst squash \$21.95



2011 ~ CASH BAR / HOSTED BAR AGREEMENT

Canadian Honker Services at the Rochester Art Center

Canadian Honker has an exclusive caterer's permit which allows us to provide offsite liquor for events that we are providing food for. Canadian Honker Catering Services agrees to provide a cash or hosted bar for your event.

Top Quality plastic wear is provided for all bars. Glassware would add \$1.00 per glass.

Each cash bar must generate minimum sales of \$100.00 per hour, per bar, in order to avoid any charges for this service (hosted items below will be applied towards the minimum). The difference between actual sales and the minimum will be billed accordingly, if this minimum is not reached during your event.

****(Bar closing time may be negotiated with Canadian Honker Services and your representative if it appears that minimum's will not be reached)***

Cash Bar Pricing

- Domestic Bottled Beer \$4.00 per bottle
 - Imported Beer and Premiums \$4.50 per bottle
 - House Wines \$6.00 per glass
 - Premium Cocktails \$5.00 each
 - Assorted Sodas \$1.25 per glass
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Commonly Hosted Bar Items

- Draft Beer by the Keg \$250.00 each
- House Wines (750 ml) \$24.00 per bottle
(White Zinfandel, Chardonnay and Merlot)
- Champagnes (Asti Spumante) \$25.00 per bottle **and up**
- Wine/Champagne Corkage fee \$8.00 per 750 ml. bottle
**(See stipulations below)
- Mixed drinks, wine by the glass, beer \$4.50 per
- Assorted Sodas \$1.00

A 9.875% Alcohol tax and a 18% service fee will apply to hosted items

****Wine/Champagne Corkage fee Stipulations:**

You must purchase the wine and deliver it to the Canadian Honker Restaurant 2-3 days prior to your event. A purchase receipt has to be presented upon delivery. You will be charged the corkage fee on the number of bottles that were opened. The remainder of sealed bottles will be available for you to pick up at the restaurant the next day. The Canadian Honker will bill you 35% (Art Center fee) of the receipt value and in turn will send that payment and copy of your receipt to the Art Center.

By signing below ~ I agree to abide by these guidelines for my event

Sign _____ Date _____

By Canadian Honker Catering Services Signing. Below We also agree to abide by these guidelines for your event

Sign _____ Date _____

Cris Powers, Mgr. Canadian Honker Catering Services 507-282-6572

*Special note to our customers and guests: We responsibly serve alcoholic beverages and encourage you and your party to help us promote consumption in moderation. Absolutely **NO** minors (under 21 years of age) will be served alcoholic beverages. We will also not tolerate those adults that choose to serve minors on their own. Any issues of minor consumption will result in the immediate closing of cash bars.*