

WISHFUL CONCEPTS CATERING

Standard Catering & Private Event Packages

(Buffet & Plated Packages)



2016 Pricing

An Award Winning Catering Company

A Different Standard

We are determined to show Central Florida a different standard in personalized food and catering service. Wishful Concepts Catering has been blessed to evolve and grow into a company focused on providing intimate and personable working relationships with our clients regarding their catering experience.

We have been blessed to evolve and grow into a company focused on providing intimate and personable working relationships with our brides and our vendors. Outside of catering, we provide a “one stop shopping experience” for Central Florida clients and brides. From day of wedding coordination, specialty and themed decor design, backdrops, uplighting, customized food for health restrictions, or providing wedding cakes, we want our customers to receive a peace of mind and not have to worry about planning an event.

We’ve grown from operating from a commissary to having our own brick and mortar business and winning Best of Weddings from The Knot for 2013, 2014, 2015, 2016 and have developed a successful reputation among Central Florida brides and clients in turning the discussion about food and event production, into a very simple, relational, human process.





Our Food Is Fresh & Local

We've found through experience that guests expect satisfying meals; not be greeted with a plate of small proportions of decorated artsy food. Guests expect more and expect to be satisfied. We have found the perfect balance in presenting elegant "comfort food" that all people and ages can enjoy.

We Are Different

What Sets Us Apart

We understand that a company can only be as good as the people leading it. We pride ourselves in hiring passionate people who understand the true definition of serving customers. Collectively, our team members have backgrounds in hospitality, fine dining, event planning, banquets, customer service, and guest relations' management; they understand the importance of putting guests' needs first.

We Have Culinary Passion

It's your special day; whether a corporate event, wedding, or private party. They are all opportunities to create memories to last a lifetime. Our team is dedicated to delivering incredible food with flavor and unique taste.

We Make Food To Enjoy

We've found through experience that guests expect satisfying meals; not be greeted with a plate of small proportions of decorated artsy food. Guests expect more and expect to be satisfied. We have found the perfect balance in presenting elegant "comfort food" that all people and ages can enjoy.



Our Catering Packages

You'll find that many catering companies price the value they offer their clients in different ways. Our packages provide a straightforward pricing structure to include an all-inclusive catering experience. Our packages are competitively priced and offer great value for Central Florida.

PLATED PACKAGES

Sapphire Plated - \$39.00 per person

- Professional White Glove Service: black vests/w white shirts
- Beautiful China Plates: White w/ Silver Trim or all White as an option
- Choice of Standard White, Ivory, or Black Polyester table linens and napkins for: guest tables, bridal, cake, gift/sign-in tables only (*inquire about add'l linens*)
- Silverware (*dinner forks, salad forks, knives*)
- Glassware (*two stemware items included: water goblets and champagne flutes*)
- Complimentary cake cutting & wine/champagne pouring during toast
- Intermezzo – an intermission in meal service just before the main course. It is to cleanse the palate and prepare for it dinner (this all depends on what your cocktail items will be) and served after salad.

- Choice of TWO Hors O'Dourves butler passed
- Choice of ONE Entree (*choose from ONE entree to be on the plate*)
- Choice of TWO Sides
- Plated Salad Choice of ONE Salad
- Choice of TWO Beverages & Infused Water on Beverage Station
- Beverage Options: Raspberry, Sweetened or Unsweetened Iced Tea, Lemonade or Punch and Unlimited Water with choice of Lemon or Cucumbers

Ruby Plated - \$42.00 per person

- Professional White Glove Service: black vests/w white shirts
- Beautiful China Plates: White w/ Silver Trim or all White as an option
- Choice of Colored Polyester table linens and napkins for: guest tables, beverage tables, bridal, cake, gift/sign-in tables only (*inquire about additional linens*)
- Silverware (*dinner forks, salad forks, knives*)
- Glassware (*two stemware items included: water goblets and champagne flutes*)
- Complimentary cake cutting & wine/champagne pouring during toast
- Intermezzo – an intermission in meal service just before the main course. It is to cleanse the palate and prepare for it dinner (this all depends on what your cocktail items will be) and served after salad.

- Choice of THREE Hors O'Dourves butler passed
- Choice of ONE Entree (*choose from ONE entree to be on the plate*)
- Choice of TWO Sides
- Plated Salad Choice of ONE Salad
- Choice of TWO Beverages & Infused Water on Beverage Station
- Beverage Options: Raspberry, Sweetened or Unsweetened Iced Tea, Lemonade or Punch and Unlimited Water with choice of Lemon or Cucumbers

Emerald Plated - \$48.00 per person

- Professional White Glove Service: black vests/w white shirts
- Beautiful China Plates: White w/ Silver Trim or all White as an option
- Choice of Polyester, Satin Color, Crushed Taffeta or Pintuck table linens and napkins for: guest tables, beverage tables, bridal, cake, gift/sign-in tables only (*inquire about additional linens*)
- Silverware (*dinner forks, salad forks, knives*)
- Glassware (*two stemware items included: water goblets and champagne flutes*)
- Complimentary cake cutting & wine/champagne pouring during toast

- Choice of THREE Hors O'Dourves butler passed
- Choice of TWO Entrees (**choose from THREE entrees; ONE final entree per plate**)
- Choice of TWO Sides
- Plated Salad Choice of ONE Salad
- Choice of TWO Beverages & Infused Water on Beverage Station
- Beverage Options: Island Lemonade, Caribbean Punch, Raspberry, Sweetened or Unsweetened Iced Tea, Lemonade or Punch and Unlimited Water with choice of Lemon or Cucumbers.

Diamond Plated - \$75.00 per person

- Professional White Glove Service: black vests/w white shirts
- Beautiful China Plates: White w/ Silver Trim or all White as an option
- Choice of Polyester, Satin Color, Crushed Taffeta or Pintuck table linens and napkins for: guest tables, beverage tables, bridal, cake, gift/sign-in tables only (*inquire about additional linens*)
- Silverware (*dinner forks, salad forks, knives*)
- Glassware (*two stemware items included: water goblets and champagne flutes*)
- Complimentary cake cutting & wine/champagne pouring during toast

- **Includes Day of Event Coordinator** - unlike a "Full Service Coordinator" or "Day of Coordinator", a Day of Event Coordinator is for the bride and groom who want to do most of the planning but need some help executing their vision the day of their reception only (details apply) - the day of event coordinator supports our catering staff primarily to ensure everything runs on time, a timeline is created, and vendor contracts are assembled and overseen for proper execution of services rendered to bride and groom.

- Choice of THREE Hors O'Dourves butler passed
- Choice of TWO Entrees (**choose from THREE entrees; TWO final entree per plate**)
- Choice of THREE Sides
- Plated Salad Choice of ONE Salad
- Choice of TWO Beverages & Infused Water on Beverage Station
- Beverage Options: Island Lemonade, Caribbean Punch, Raspberry, Sweetened or Unsweetened Iced Tea, Lemonade or Punch and Unlimited Water with choice of Lemon or Cucumbers.

Plated Package Appetizer Options

Beef & Pork

- Asian Short Rib Pot Pies*
- Beef Satay
- Beef Wellington
- Lamb Lollipops*
- Hibachi Beef Skewers
- Beef with bleu cheese wrapped in bacon*
- Short Rib & Manchego Empanadas*
- Pork Carnitas "Little Meats"
- Andouille Sausage Wellingtons

Chicken

- Bacon Buffalo Chicken Meatballs
- Chicken Marsala Pot Pies
- Rum Glazed Chicken Skewers
- Jerk Chicken or Tamarind Chicken
- Wontons or Curry Chicken
- Pineapple Chicken Skewers
- Chicken Wellingtons
- Pistachio Crusted Chicken Skewers
- Orange & Pineapple Glazed Chicken Skewers

Vegetarian & Seafood

- Wild Mushroom Tarts
- Portobello Puffs
- Caprese Melt Crostini
- Caprese Skewers
- Tomato Bruschetta Cups
- Butter Pecan Shrimp Skewer*
- Crispy Asparagus in Asiago puff pastry
- Mac & Cheese Bites with Truffle Oil
- Shrimp & Grits
- Scallops Wrapped in Bacon
- Firecracker Shrimp
- Mini Smoked Salmon Quiche*
- Sweet Potato Puffs

Plated Salad Options

- Caesar Salad: This classic salad is served with fresh homemade Caesar dressing with crisp romaine lettuce and homemade garlic croutons. Anchovies are optional.
- Garden Salad: Mixed greens, tomatoes, cucumbers and carrots served with your choice of 3 dressings.
- Cucumber Tomato Salad: Mixed in the salad are sliced cucumbers sliced tomatoes in a dressing.

*Emerald & Diamond Plated Package Only

Sapphire Plated Entree Options

Chicken

- Chicken Cordon Bleu in our Rum Sauce, Lemon, Nutmeg or Garlic Sauce
- Stuffed Roasted Chicken w/choice of either: Mushroom & Cheese, Spinach & Cheese. Choice of Lemon Butter Sauce or Mushroom Sauce
- Oven Roasted Mojito Chicken
- Oven Roasted Chicken in our Mushroom Sauce
- Chicken Bucco

Fish

- White Fish in our Garlic Pesto, Sofrito or Lemon Caper Sauce

Pork

- Pork Tenderloin in our Sofrito Sauce
- Orange Glaze Pork Tenderloin
- Honey Lime Pork in Chipotle Sauce
- Pork Tenderloin in our Guava Sauce

Beef

- Sliced Sirloin Tips in our Red Wine Sauce

Vegetarian

- Grilled Portobello Stacks: a beautiful plate where each Portobello is paired with garlic tomato, Zucchini, and Mozzarella cheese.
- Grilled Eggplant Stack; same as above just with eggplant
- Four Cheese Pasta Blossoms
- Seafood Ravioli in choice of Sauce

Ruby & Emerald Plated Entree Options

Chicken

- Chicken Cordon Bleu in Rum Sauce, Lemon, Nutmeg or Garlic Sauce
- Stuffed Roasted Chicken w/choice of either: Mushroom & Cheese, Spinach & Cheese. Choice of Lemon Butter Sauce or Mushroom Sauce
- Oven Roasted Mojito Chicken
- Oven Roasted Chicken in our Mushroom Sauce
- Cornish Hen in our Rum Raisin Sauce
- Chicken Bucco

Fish

- Raspberry Honey Mustard Salmon
- Pineapple Salsa Mahi
- Oven Roasted Mahi with shrimp in our creamy garlic sauce

Beef

- Flank Steak in our Pesto Butter Sauce
- Sirloin Tips in either Red Wine Sauce or Pesto Chimichurri
- Sirloin Medallions in Merlot Sauce
- Prime Rib served with Au Jus or our Pesto Butter (Add additional \$5.00)

Vegetarian

- Butternut Squash Ravioli
- Porcini Mushroom Ravioli in our Mushroom Sauce or Alfredo Sauce
- Four Cheese Pasta Blossoms in our Nutmeg Alfredo, Garlic Pesto or Cranberry
- Seafood Ravioli
- Portobello Mushroom in our Red Wine Sauce served with Sautéed Kale and Spinach

<ul style="list-style-type: none"> ● Citrus Glazed Salmon ● Snapper with Pineapple Salsa or Garlic Cream Sauce (Additional \$5.00 per person) <p>Pork</p> <ul style="list-style-type: none"> ● Pork Tenderloin in our Sofrito Sauce ● Tamarind Pork Tenderloin ● *Fig & Apple Chutney Pork (when Figs are in season) ● Honey Lime Pork in our Chipotle Sauce 	
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Diamond Plated Entree Options

<p>Chicken</p> <ul style="list-style-type: none"> ● Chicken Cordon Bleu in Rum Sauce, Lemon, Nutmeg or Garlic Sauce ● Stuffed Roasted Chicken w/choice of either: Mushroom & Cheese, Spinach & Cheese. Choice of Lemon Butter Sauce or Mushroom Sauce ● Oven Roasted Mojito Chicken ● Oven Roasted Chicken in our Mushroom Sauce ● Cornish Hen in Our Rum Raisin Sauce <p>Beef</p> <ul style="list-style-type: none"> ● Beef Tenderloin/Filet Mignon served with/without shrimp in creamy garlic or in our Blackberry Sauce ● Prime Rib served with Au Jus or our Pesto Butter 	<p>Vegetarian</p> <ul style="list-style-type: none"> ● Butternut Squash Ravioli ● Porcini Mushroom Ravioli in our Mushroom Sauce or Alfredo Sauce ● Four Cheese Pasta Blossoms in our Nutmeg Alfredo, Garlic Pesto or Cranberry ● Seafood Ravioli ● Portobello Mushroom in our Red Wine Sauce served with Sautéed Kale and Spinach ● Lobster Ravioli in our Lemon Butter Sauce or Tarragon Butter Sauce
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Starch & Rice Plated Options	Vegetable Plated Options
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<ul style="list-style-type: none"> ● Rice Pilaf ● Creamy Wild Rice ● Black Rice (Haitian Style) ● Seasoned Yellow Vegetable Rice ● Argentinean Potatoes ● Baked Mac & Cheese ● Pearl Onion Risotto** ● Mushroom Risotto ** ● Rustic Red Mashed Potatoes 	<ul style="list-style-type: none"> ● California Medley ● Candied Yams ● Citrus Green Beans ● French Style Green Beans & Carrots ● Southern Style Green Beans ● Down Home Collard Greens ● Green Bean Almandine ● Roasted Asparagus** ● Honey & Nutmeg Glazed Carrots
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<ul style="list-style-type: none">● Roasted Red Potatoes● Potato Medallion (topped with Spinach)● Whipped Sweet Potato	<ul style="list-style-type: none">● Roasted Broccoli● Sautéed Kale & Spinach
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** Emerald and Diamond Packages Only

STANDARD MANNED BUFFET PACKAGES

Sapphire Elegant Manned Buffet - \$32.00 per person

- Professional White Glove Service: black vests/w white shirts
- Beautiful China Plates: White w/ Silver Trim or all White as an option
- Choice of Standard Polyester White, Ivory, or Black table linens and napkins for: guest tables, beverage tables, bridal, cake, gift/sign-in tables only (*inquire about add'l linens*)
- Silverware (*dinner forks, salad forks, knives*)
- Glassware (*two stemware items included: water goblets and champagne flutes*)
- Complimentary cake cutting & wine/champagne pouring during toast
- Bride and Groom received plated meals during event

- Choice of TWO Hors O'Dourves butler passed
- Choice of TWO Entrees
- Choice of TWO Sides
- Plated Salad Choice of ONE Salad
- Warm Dinner Rolls
- Choice of TWO Beverages & Infused Water on Beverage Station
- Beverage Options: Raspberry, Sweetened or Unsweetened Iced Tea, Lemonade or Punch and Unlimited Water with choice of Lemon or Cucumbers

Ruby Elegant Manned Buffet - \$35.00 per person

- Professional White Glove Service: black vests/w white shirts
- Beautiful China Plates: White w/ Silver Trim or all White as an option
- Choice of Colored Polyester table linens and napkins for: guest tables, beverage tables, bridal, cake, gift/sign-in tables only (*inquire about additional linens*)
- Silverware (*dinner forks, salad forks, knives*)
- Glassware (*two stemware items included: water goblets and champagne flutes*)
- Complimentary cake cutting & wine/champagne pouring during toast
- Bride and Groom received plated meals during event

- Choice of THREE Hors O'Dourves butler passed
- Choice of TWO Entrees
- Choice of TWO Sides
- Plated Salad Choice of ONE Salad
- Warm Dinner Rolls
- Choice of ONE Beverages & Infused Water on Beverage Station
- Beverage Options: Raspberry, Sweetened or Unsweetened Iced Tea, Lemonade or Punch and Unlimited Water with choice of Lemon or Cucumbers

Sapphire and Ruby Appetizer Options

Vegetarian

- Assorted Fruit Tray on Pineapple Trees, Cheese, and Vegetable
- Assorted Quiche
- Caprese Melt Crostini
- Caprese Skewers
- Mushroom Turnovers
- Rainbow Tomato & Basil Bruschetta

Chicken

- BBQ Chicken Skewers
- Chili Lime Chicken Kabob
- Sweet and Sour Chicken Satay
- Yakitori Chicken
- Szechuan Pineapple Chicken Skewer
- Orange or Rum Glazed Chicken Stix

Beef & Pork

- BBQ Meatballs
- BBQ Pulled Pork Balls
- Caribbean Beef Patty (*Ruby Package Only*)
- Hawaiian Meatballs
- Jerk Meatballs in Orange Glaze
- Swedish Meatballs
- Teriyaki Beef Satay
- Szechuan Beef Skewers

* Additional \$1.50-\$2.00 for appetizer item * Bride & groom can add appetizer to Sapphire & Ruby Packages upon request for an up charge

Sapphire and Ruby Package Buffet Entrée Options

Beef

- Sliced Roast Beef
- Roast Beef w/ Caramelized Onions and Au Jus
- Sliced Brisket

Pork

- Maple Glazed Baked Honey Ham
- Pork Tenderloin with Mango Salsa

Seafood

- White Fish in a Garlic Pesto Cream, Hawaiian or Sofrito Sauce

Pasta

- Baked Ziti
- Chicken Alfredo
- Italian Sausage Tortellini
- Italian Sausage & Peppers with Penne
- Pasta Blossoms in Garlic Pesto Sauce

Poultry

- Chicken Marsala
- Chicken Parmesan (Stuffed/ Twice Baked)
- Chicken Scaloppini
- Chicken Picatta
- Chicken Dijon
- Honey Garlic Chicken
- Caribbean Stewed Chicken
- Creamy Garlic Chicken served in a cream sauce
- Lemon Pepper Chicken
- Sofrito Chicken
- Oven Roasted Chicken Breast (Orange Glaze Sauce)
- Rum Glazed Chicken Breast
- Down Home Turkey and Stuffing
- Roasted Turkey with Herb Butter & Caramelized Onions Gravy

Sapphire and Ruby Buffet Side Options

Rice

- Creamy Wild Rice
- Rice Pilaf
- Rice & Gandules
- Seasoned Yellow Vegetable Rice
- Saffron Rice
- Cornbread Stuffing
- Curry Potatoes
- Garlic Mashed Potatoes
- Roasted Potatoes with Pearl Onions
- Samone's Baked Macaroni 'N Cheese
- Whipped Sweet Potatoes

Vegetables

- California Medley
- Candied Yams
- Citrus Green Beans
- Down Home Collard Greens
- Green Bean Almandine
- Honey & Nutmeg Glazed Carrots
- Mixed Greens
- Our Famous Baked Beans
- Seasoned Mixed Corn
- Steamed Broccoli with Herb Butter
- Vegetable Medley in Citrus Butter

Sapphire and Ruby Salad Options

- Caesar Salad: This classic salad is served with fresh homemade Caesar dressing with crisp romaine lettuce and homemade garlic croutons. Anchovies are optional.
- Garden Salad: Mixed greens, tomatoes, cucumbers and carrots served with your
- choice of 3 dressings.
- Cucumber Tomato Salad: Mixed in the salad are sliced cucumbers sliced tomatoes in a dressing.

Emerald Elegant Manned Buffet - \$45.00 per person

- Professional White Glove Service: black vests/w white shirts
- Beautiful China Plates: White w/ Silver Trim or all White as an option
- Choice of Polyester, Satin Color, Crushed Taffeta or Pintuck table linens and napkins for: guest tables, beverage tables, bridal, cake, gift/sign-in tables only (*inquire about additional linens*)
- Choice of Black, Gold, or Silver Acrylic Charger Plates
- Silverware (*dinner forks, salad forks, knives*)
- Glassware (*two stemware items included: water goblets and champagne flutes*)
- Complimentary cake cutting & wine/champagne pouring during toast
- Bride and Groom received plated meals during event

- Choice of THREE Hors O'Dourves butler passed
- Choice of TWO Entrees
- Choice of TWO Sides
- Plated Salad Choice of ONE Salad
- Warm Dinner Rolls
- Choice of TWO Beverages & Infused Water on Beverage Station
- Beverage Options: Island Lemonade, Caribbean Punch, Raspberry, Sweetened or Unsweetened Iced Tea, Lemonade or Punch and Unlimited Water with choice of Lemon or Cucumbers

Diamond Elegant Manned Buffet - \$65.00 per person

- Professional White Glove Service: black vests/w white shirts
- Beautiful China Plates: White w/ Silver Trim or all White as an option
- Choice of Polyester, Satin Color, Crushed Taffeta or Pintuck table linens and napkins for: guest tables, beverage tables, bridal, cake, gift/sign-in tables only (*inquire about additional linens*)
- Table runners Or Sashes (*solid color or damask*)
- Choice of Black, Gold, or Silver Acrylic Charger Plates upgrade to Glass Chargers for additional \$3.00
- Silverware (*dinner forks, salad forks, knives*)
- Glassware (*two stemware items included: water goblets and champagne flutes*)
- Complimentary cake cutting & wine/champagne pouring during toast
- Bride and Groom received plated meals during event

- Includes Day of Event Coordinator - unlike a "Full Service Coordinator" or "Day of Coordinator", a Day of Event Coordinator is for the bride and groom who want to do

most of the planning but need some help executing their vision the day of their reception only (details apply) - the day of event coordinator supports our catering staff primarily to ensure everything runs on time, a timeline is created, and vendor contracts are assembled and overseen for proper execution of services rendered to bride and groom.

- Choice of THREE Hors O'Dourves butler passed
- Choice of TWO Entrees
- Choice of THREE Sides
- Plated Salad Choice of ONE Salad
- Warm Dinner Rolls
- Choice of TWO Beverages & Infused Water on Beverage Station
- Beverage Options: Island Lemonade, Caribbean Punch, Raspberry, Sweetened or Unsweetened Iced Tea, Lemonade or Punch and Unlimited Water with choice of Lemon or Cucumbers

Emerald and Diamond Package Appetizer Options	
<p>Beef & Pork</p> <ul style="list-style-type: none"> ● Asian Meatballs ● BBQ Pulled Pork Balls ● Haitian Beef Patty* ● Hawaiian Meatballs ● Jerk Meatballs in Orange Glaze ● Swedish Meatballs ● Beef Wellington ● Cheeseburger Meatball Skewer <p>Chicken and Seafood</p> <ul style="list-style-type: none"> ● BBQ Chicken Skewers ● Chili Lime Chicken Kabob* (Spicy) ● Sweet and Sour Chicken Satay ● Yakitori Chicken ● Chicken Wellington ● Firecracker Shrimp served in a shot glass with a spicy sauce ● Paella Spring Rolls ● Bacon Wrapped Scallops ● Mini Chicken and Waffle Skewer with Nutmeg Syrup ● Shrimp and Grits or Fish and Grits ● Chicken Stix with Blackberry Glaze 	<p>Vegetarian</p> <ul style="list-style-type: none"> ● Strawberry, Mozzarella Skewer with Blackberry Balsamic Glaze ● Assorted Quiche ● Caprese Melt Crostini ● Caprese Skewers ● Mushroom Turnovers ● Yuca Croquettes ● Rainbow Tomato & Basil Bruschetta ● Vegetable Pot stickers ● Roasted Sweet Potato with Honey and Gorgonzola served in Martini Glass ● Antipasto Skewer ● Grown Up Grilled Cheese with Tomato Soup ● Pear, Parmesan and Honey Cups ● Watermelon Mint and Feta Skewer with Balsamic Glaze ● Veggie Stick cups with Ranch of Bleu Cheese Dressing ● Pineapple, Mozzarella and Rosemary Skewer

Emerald and Diamond Package Entrée Options

Beef

- Beef Tenderloin*
- Beef Burgundy
- Flank Steak
- Sirloin Tips in Red Wine Sauce
- Sliced Brisket
- Prime Rib*

Poultry

- BBQ Chicken
- Chicken Marsala
- Twice Baked Chicken Parmesan
- Chicken Scaloppini
- Curry Chicken
- Down Home Turkey and Stuffing
- Caribbean Stewed Chicken
- Oven Roasted Chicken Breast
- Roasted Turkey with Herb Butter and Caramelized Onions Gravy
- Rum Maple Glazed Cornish Hen
- Stuffed Chicken Breast**

Pork

- Roast Pork in either Cilantro Sauce or Red Onion Sauce
- Herb Roasted Pork Tenderloin with Orange Pineapple Glaze
- Herbed Pork Tenderloin/Red Onion Sauce
- Maple Glazed Baked Honey Ham
- Roast Pork

Seafood

- Caribbean Lambie** (seafood)
- Fresh Salmon
- Honey Mustard & Raspberry Glazed Salmon*
- Crab Stuffed Salmon in Lemon Butter Sauce*
- White Fish in a Garlic Pesto Cream Sauce*
- Shrimp & Tortellini/Garlic Cream Sauce

Pasta

- Baked Ziti
- Chicken Alfredo
- Italian Sausage Tortellini
- Italian Sausage and Peppers with Penne
- Pasta Blossoms in a Garlic Pesto
- Stuffed Pasta Shells

* for Diamond package only

** Choice of Spinach Mushroom, Red Peppers, and other items to be discussed

Emerald and Diamond Package Side Options

Starches

- Creamy Mushroom Risotto
- Creamy Wild Rice
- Haitian Black Rice
- Pearl Onion Risotto
- Rice Pilaf
- Seasoned Yellow Saffron Rice
- Candied Yams
- Curry Potatoes
- Garlic Mashed Potatoes
- Scalloped Potatoes
- Our Famous Baked Beans (with ground beef)
- Cornbread Stuffing
- Mixed Whipped Potatoes (White & Sweet)
- Roasted New Potatoes w/Pearl Onions
- Samone's Baked Macaroni N Cheese
- Shrimp N Grits
- Whipped Sweet Potatoes
- Quinoa Garlic Herb or Red Pepper or Mushroom

Vegetables

- Brussels Sprouts Paysanne**
 - California Medley
 - Creamed Spinach
 - Down Home Collard Greens
 - Green Bean Almandine
 - Honey Glazed Carrots
 - Mixed Greens
 - String Bean Medley
 - Roasted Garlic Asparagus*
 - Sautéed Spinach in white wine and garlic
 - Seasoned Mixed Corn
 - Steamed Broccoli with Herb Butter
 - Vegetable Medley in Citrus Butter Sauce
- * for Diamond package only
** Choice of Spinach Mushroom, Red Peppers, and other items to be discussed

Sapphire and Ruby Package Salad Options

- Caesar Salad: This classic salad is served with fresh homemade Caesar dressing with crisp romaine lettuce and homemade garlic croutons. Anchovies are optional
- Cucumber & Tomato Salad: Cucumber, Tomato, and Onion in our vinaigrette sauce
- Garden Salad: Mixed greens, tomatoes, cucumbers & carrots served w/choice of 3 dressings.
- Mediterranean Salad: Fresh Tomatoes, marinated black olives, red peppers and mushrooms along with feta cheese mixed in assorted greens.
- Orzo & Blueberry Salad: Orzo mixed with spinach and blueberries, such a fresh and yummy twist from other salads. Served in mini martini glasses.



Additional Catering Needs & Pricing

Check out some of our other catering needs for your event.

Food Station Options for Wishful Concepts Catering
\$6.50 per person

This station is set up similar to our buffet it's just smaller and has themed backdrop wedding colors or theme inspired.

Pasta Station with choice of 3 Pasta's from the following:

- Cheese Tortellini sauces: Garlic Pesto Cream Sauce, Marinara Sauce/Nutmeg Alfredo Sauce
- Shrimp and Cheese Tortellini same sauces as above
- Baked Ziti
- Fettuccine Alfredo
- Italian Sausage and Peppers with Penne
- 4 Cheese Pasta Blossom or Porcini Mushroom Blossom

Asian Station which includes 3 choices of the following:

- Shrimp, Chicken, Vegetable or Pork Pot Stickers
- Vegetable Lo Mein
- Beef & Broccoli (This can also be done Vegetarian Style)
- Thai Vegetable Samosas
- Edamame Dumplings
- Vegetable or Shrimp Summer Rolls
- Vegetable or Chicken Fried Rice
- Mongolian Beef* (Additional \$1.50)

Potato Bar-Displayed in Mini Martini Glasses with toppings:

- Chives, Cheese, Sour Cream, Bacon Bits, Ground beef or Sausage, Cinnamon
- Garlic Mashed Potatoes
- Whipped Sweet Potatoes
- Red & White Potatoes (Whipped Sweet and White Potatoes with Red peppers)
- Ranch Style Mashed Potatoes
- Whipped Cauliflower (great for your vegetarian guests)
- Whipped Parsnips and Celery Root with Pears

Manned Barista Coffee Station

Experience a Manned Barista Coffee Station \$4.50pp

Gourmet Organic Coffee Products
Gourmet Coffee Include: Black, Latte + Espresso
Organic Tea: Black
Gourmet Hot Chocolate INCLUDED
Biscotti INCLUDED (light portion)

** Coffee Flavored Syrups & Spices To Choose From **

It's BACON BABY!
Madagascar Vanilla Cream
Toasted Marshmallow

Salted Caramel
Banana Split
Hazelnut
Peppermint

Pumpkin Spice
Gingerbread Crumble
Amaretto
Almond

French Vanilla
Italian Eggnog
Tiramisu
Habanero & Coconut Spice

*Gourmet Iced Beverages Include: Iced Latte, Iced Mocha and Sweetened Tea Hand-Blended Frappe' (*frozen coffee beverage*) of assorted gourmet flavors (Additional \$1.50 per person)

Call for details at 321.282.1898

Common Add-Ons For Catered Events

Additional Dinner Plates (White/Silver Trim)	Price: \$1.00 ea
Additional Salad/Dessert Plates (White or Silver Trim)	Price: \$.75 ea
Specialty Utensils (Gold, Silver, Vintage, Victorian)	Call For Price
Stemware (Water Goblets, Wine Glasses, or Champagne Flutes)	Price: \$0.75 ea
Additional Table Linens 120" Round (Polyester)	Price: \$11.50 ea
132" Round	Price: \$13.00 ea
Additional Table Linens (Pintuck)	Call For Price
Additional Table Linen (Rosette)	Call For Price
Additional Napkins (poly)	Price: \$.75 ea
Additional Napkins (satin)	Price: \$1.10 ea
Sashes (satin)	Price: \$1.50 ea
Sashes (poly)	Price: \$1.00 ea
Runners (poly)	CALL FOR PRICE
Runners (satin)	CALL FOR PRICE
Damask Runners	Price: \$4.00 ea
Silver Acrylic Chargers (Non-beaded)	Price: \$1.50 ea
Silver Acrylic Chargers (Beaded)	Price: \$1.50 ea
Glass Chargers (Gold Beaded)	CALL FOR PRICE
Additional Entrée Option	Call for Price (depends on food choice)
Additional Side Option	Call for Price (depends on food choice)
Additional Appetizers	Call for Price (range is \$1.75 ea – \$4.00 ea)
Additional Salad Option	Call for Price (depends on type of salad and ingredients to be included)

All Inclusive Catering Needs

We have all-inclusive catering packages that include cake, photography, DJ, Bridal Party floral bouquet, bartending, photographer and videographer and wedding planners.

Setup a consultation for details at **321.282.1898**

Buffet Catering Packages

Add **25% service charge + 7% sales tax** to all buffet catering packages. All prices are subject to increase until Event Orders (EO's) are under contract.

Plated Packages

Plated dining experiences incur a **35% service fee + 7% sales tax**. Service fee is higher due to the amount of manpower, required to deliver this kind of service.

All Packages in this PDF require a minimum guest count. At time of consultation please inquire about this with your sales representative.

LIKE US but Have A Specific Budget In Mind?
DON'T RUN. CALL US.

Reaching Us is Simple!

Visit wishfulconcepts.com/setup-a-consultation/ or call (321) 282.1898.
You can also email us at cuisine@wishfulconcepts.com