YOUR WEDDING.  
OUR PASSION.  
THE PERFECT MATCH.

Whether you envision a celebration that is traditional or trend-setting, festive or formal, intimate or grand, our experienced and inspired team will provide you with unlimited options in planning your perfect storybook wedding. We will work closely together at every step in the process to create a reception that reflects your personalities and indulges your senses.

Reflections by Marquette Catering brings the sophistication of creative, inspired and utterly delicious cuisine, along with seamless service and logistical expertise to make your wedding day a truly joyous and memorable celebration. Artistically prepared, beautifully presented menu choices are served with the gracious attention to detail that has genuinely become a hallmark of our team.

We have been getting ready for this day for probably as long as you have been dreaming about it! Our passionate staff brings over 30 years of experience in designing and delivering perfectly executed events, and we stake our reputation on nothing short of your happiness. Congratulations, and we look forward to helping you as you journey down the path of creating a wedding day tailored to your unique style, vision and budget.

If we can offer you more information, or to make a wedding consultation appointment, please contact us.

Sincerely,
Your Wedding Team
BUFFET SELECTIONS

WILD MUSHROOM LASAGNA
### Buffet Selections

These menus are beautifully presented buffet style. All services include artisan breads (1 roll | 90 cal) and butter (1 oz. | 100 cal), freshly brewed iced tea (8 oz. | 20 cal), china, a complimentary buffet floral arrangement, and linen-draped buffet and dining tables, as well as delivery, set up and clean up. Freshly brewed coffee (8 oz. | 0 cal), decaffeinated coffee (8 oz. | 0 cal), gourmet herbal and non-herbal teas (8 oz. | 0 cal) with hot water included.

#### The Deluxe Buffet

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broiled Salmon with Dill Butter</td>
<td>270 cal</td>
</tr>
<tr>
<td>Chicken with Sherry &amp; Mushrooms</td>
<td>260 cal</td>
</tr>
<tr>
<td>Oven Roasted Rosemary Red Potatoes with a Marinara Sauce</td>
<td>210 cal</td>
</tr>
<tr>
<td>Lemon Pepper Oven Baked Trout with a Roasted Pepper Garlic Aioli</td>
<td>350 cal</td>
</tr>
<tr>
<td>Coriander Rubbed Pork Tenderloin with a Green Peppercorn Mustard Sauce</td>
<td>440 cal</td>
</tr>
<tr>
<td>Chicken Breast with Pan Jus &amp; Mushroom Sauce</td>
<td>880 cal</td>
</tr>
<tr>
<td>Eggplant Parmesan with a Marinara Sauce accompanied by Honey Lime Vinaigrette</td>
<td>690 cal</td>
</tr>
<tr>
<td>Whole Green Beans Almandine</td>
<td>60 cal</td>
</tr>
<tr>
<td>Tuscan Bruschetta</td>
<td>70 cal</td>
</tr>
<tr>
<td>Crab &amp; Risotto Balls</td>
<td>80 cal</td>
</tr>
</tbody>
</table>

#### The Premium Buffet

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pistachio Encrusted Chèvre and Grape Truffles</td>
<td>20 cal</td>
</tr>
<tr>
<td>Grilled Pita with Falafel and Vegetable Relish</td>
<td>150 cal</td>
</tr>
<tr>
<td>Coconut Shrimp with Sweet &amp; Spicy Dipping Sauce</td>
<td>710 cal</td>
</tr>
<tr>
<td>Spring Garden Salad accompanied by Honey Lime Vinaigrette</td>
<td>240 cal</td>
</tr>
<tr>
<td>Balsamic Roasted Vegetables</td>
<td>80 cal</td>
</tr>
<tr>
<td>Seasoned Mashed Potatoes</td>
<td>120 cal</td>
</tr>
<tr>
<td>Chicken Cordon Bleu with a Lite Cream Sauce</td>
<td>620 cal</td>
</tr>
<tr>
<td>Blackened Flank Steak with Demi-Glace</td>
<td>245 cal</td>
</tr>
<tr>
<td>Wild Mushroom Lasagna with a Marinara Sauce</td>
<td>690 cal</td>
</tr>
<tr>
<td>Italian Beef Top Round Au Jus</td>
<td>350 cal</td>
</tr>
<tr>
<td>Chicken Piccata</td>
<td>310 cal</td>
</tr>
<tr>
<td>Italian Beef Top Round Au Jus</td>
<td>350 cal</td>
</tr>
<tr>
<td>Roasted Loin of Pork with Pan Gravy</td>
<td>190 cal</td>
</tr>
<tr>
<td>Cod Veracruz with a Pan Sauce</td>
<td>120 cal</td>
</tr>
<tr>
<td>Vegetable Wellington with a Roasted Red Pepper Coulis</td>
<td>510 cal</td>
</tr>
<tr>
<td>Eggplant Pasticcio with Yogurt Béchamel</td>
<td>310 cal</td>
</tr>
</tbody>
</table>

#### The Traditional Buffet

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Curried Chicken &amp; Golden Raisin Tartlets</td>
<td>140 cal</td>
</tr>
<tr>
<td>Fruity Feta Bruschetta</td>
<td>100 cal</td>
</tr>
<tr>
<td>Spanakopita</td>
<td>45 cal</td>
</tr>
<tr>
<td>Chophouse Iceberg Wedge with Red Onion, Hard Cooked Egg, and Crumbled Bacon accompanied by Bleu Cheese Dressing</td>
<td>410 cal</td>
</tr>
<tr>
<td>Grilled Zucchini</td>
<td>25 cal</td>
</tr>
<tr>
<td>Red Potatoes</td>
<td>150 cal</td>
</tr>
<tr>
<td>Grilled Chicken with Bruschetta Topping</td>
<td>140 cal</td>
</tr>
<tr>
<td>Pork Tenderloin with a Raspberry Sauce</td>
<td>350 cal</td>
</tr>
<tr>
<td>Roasted Vegetable Orzo Risotto</td>
<td>200 cal</td>
</tr>
<tr>
<td>Rosemary Garlic Chicken Breast with a Lite Garlic Cream Sauce</td>
<td>250 cal</td>
</tr>
<tr>
<td>Roasted Beef Au Jus</td>
<td>145 cal</td>
</tr>
<tr>
<td>Brown Sugar Rubbed Pork Loin with a Lemon Butter Sauce</td>
<td>300 cal</td>
</tr>
<tr>
<td>Tilapia Provençal</td>
<td>90 cal</td>
</tr>
<tr>
<td>Risotto alla Funghi</td>
<td>570 cal</td>
</tr>
<tr>
<td>Vegetarian Stuffed Cabbage Rolls with Herbed Tomato Sauce</td>
<td>200 cal</td>
</tr>
</tbody>
</table>

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. 

- Mindful
- Vegetarian
- Vegan
- Local
THE GRAND WEDDING BUFFET

PAN SEARED PORK TENDERLOIN WITH APPLES & ONIONS
THE GRAND WEDDING BUFFET
These menus are beautifully presented buffet style. All services include artisan breads (1 roll | 90 cal) and butter (1 oz. | 100 cal), freshly brewed iced tea (8 oz. | 20 cal), china, a complimentary buffet floral arrangement, and linen-draped buffet and dining tables, as well as delivery, set up and clean up.

COCKTAIL HOUR
HORS D’OEUVRES
Corn Blini with Smoked Salmon & Chive Cream | 1 each | 50 cal
Vegetable Spring Rolls with Sweet and Tangy Asian Sauce | 1 oz. | 30 cal
Chipotle Maple Bacon Wrapped Chicken | 1 each | 50 cal
Shrimpanadas | 1 each | 90 cal

GRAND BUFFET
Baby Field Greens with Fresh Strawberries, Red Onion, Gorgonzola, and Toasted Walnuts accompanied by a Honey Poppy Seed Dressing | 1 salad | 550 cal
Caramelized Root Vegetables | 4 oz. | 70 cal
Polenta with Garlic & Parmesan Cheese | 4 oz. | 110 cal
Herb-Encrusted Beef Tenderloin Platter | 1 entrée | 250 cal
Charleston Crab Cakes with a Rémoulade Sauce | 1 entrée | 320 cal

VEGETARIAN ENTRÉE
Stuffed Portobello with Roasted Tomato Vinaigrette | 1 entrée | 500 cal

ENTRÉE EXCHANGES
Horseradish Crusted Chicken with Green Onion Velouté | 1 entrée | 580 cal
Beef Bourguignon | 1 entrée | 470 cal
Seared Salmon with Tropical Salsa | 1 entrée | 170 cal
Pan-Seared Pork Tenderloin with Apples and Onions | 1 entrée | 530 cal

VEGETARIAN EXCHANGES
Eggplant Rolatini with Marinara Sauce | 1 entrée | 270 cal
Portobello Mushroom Napoleon with a Roasted Tomato Coulis | 1 entrée | 580 cal

GRAND FINISHING TOUCHES
Finishing Touches
CHOICE OF THREE: Petit Fours | 1 each | 100 cal
Assorted Biscotti | 1 each | 160-210 cal
Assorted Filled Shortbread Cookies | 1 each | 160-210 cal
Truffle Brownie Bites | 1 each | 60 cal
Seasonal Fresh Fruit Kabobs | 1 each | 300-390 cal

Decorated Cupcakes | 1 each | 300-390 cal

Toast
CHOICE OF:
Champagne | 8 oz. | 90 cal
Sparkling Cider | 8 oz. | 120 cal
Orange, Apple, or Cranberry Juice | 8 oz. | 95-210 cal

Coffee Bar
Stone Creek® Regular (8 oz. | 0 cal) and Decaffeinated Coffee (8 oz. | 0 cal) Bar with Assorted Creams (1 oz. | 15 cal), Shaved Chocolate (1 oz. | 145 cal) and Flavored Syrups (1 oz. | 20-80 cal). Bar includes Tazo® Herbal (8 oz. | 0 cal) and Non-Herbal Regular (8 oz. | 0 cal) and Decaffeinated (8 oz. | 0 cal) Teas Station with Honey (1 oz. | 90 cal) and Fresh Lemon (1 wedge | 0 cal).

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.
Served Wedding Selections

Eggplant Rollatini
THE DELUXE SERVED COCKTAIL HOUR
BUTLERED HORS D’ŒUVRES
- Sun-Dried Tomato & Gorgonzola Bruschetta [V] | 1 each | 100 cal
- Vietnamese Crispy Spring Rolls | 1 each | 190 cal
- Cantaloupe Wrapped in Prosciutto | 1 each | 45 cal
- Smoked Salmon Pinwheel | 1 each | 60 cal

DELUXE SERVED MEAL
- Mixed Greens with Tomato, Cucumber, Carrots, Cheddar Cheese and Olives accompanied by Herbed Vinaigrette | 1 salad | 50 cal
- Seasonal Roasted Root Vegetables [V, K] | 4 oz. | 60 cal
- Caramelized Onion Yukon Gold Mashed Potatoes [V] | 4 oz. | 110 cal
- Broiled Strip Steak served with Demi-Glace | 1 entrée | 355 cal

VEGETARIAN ENTRÉE
- Penne Pasta with Butternut Squash and Portobello Mushrooms [V] | 1 entrée | 420 cal

ENTRÉE EXCHANGES
- Sautéed Chicken with Sherry & Mushrooms | 1 entrée | 260 cal
- Pesto Crusted Salmon with Parmesan Cream Sauce | 1 entrée | 640 cal

THE PREMIUM SERVED COCKTAIL HOUR
BUTLERED HORS D’ŒUVRES
- Broccoli Rabe & Fresh Mozzarella Crostini [V] | 1 each | 200 cal
- Tomato Basil Bruschetta [V] | 1 each | 50 cal
- Ginger Chicken Satay | 1 each | 330 cal
- Smoked Salmon Roulade | 1 each | 70 cal

PREMIUM SERVED MEAL
- Spinach, Red Leaf, and Crisp Romaine tossed with Dried Cranberries, Mandarin Oranges, and Toasted Sunflower seeds accompanied by a Honey Lime Dressing [V] | 1 salad | 160 cal
- Roasted Julienne Vegetables [V, K] | 4 oz. | 20 cal
- Smoked Gouda Duchess Potatoes | 4 oz. | 220 cal
- Filet Mignon Medallions in Shiitake Mushroom Cream Sauce | 1 entrée | 510 cal

VEGETARIAN ENTRÉE
- Vegetable Wellington with Roasted Red Pepper Coulis [V] | 1 entrée | 510 cal

ENTRÉE EXCHANGES
- Sautéed Chicken with Creamy Chive Sauce [K] | 1 entrée | 240 cal
- Pan-Seared Pork Tenderloin with Apples & Onions | 1 entrée | 530 cal
- Roasted Rosemary Rack of Lamb with Red Wine Sauce | 1 entrée | 655 cal

THE TRADITIONAL SERVED COCKTAIL HOUR
BUTLERED HORS D’ŒUVRES
- Tuscan Bruschetta | 1 each | 70 cal
- Vegetarian Sushi Roll [V] | 1 each | 50 cal
- Ham & Cheese Puffs | 1 each | 100 cal

TRADITIONAL SERVED MEAL
- Mixed Field Greens with Tomatoes, Cucumbers, & Carrots, accompanied by Balsamic Dressing [V] | 1 salad | 40 cal
- Fresh Green Beans [V, K] | 4 oz. | 30 cal
- Sour Cream and Chive Mashed Potatoes [V] | 4 oz. | 100 cal
- Grilled Chicken Breast with Mushroom Cream Sauce | 1 entrée | 205 cal

VEGETARIAN ENTRÉE
- Eggplant Rolatini with Marinara Sauce [V] | 1 entrée | 270 cal

ENTRÉE EXCHANGES
- Balsamic Grilled Flank Steak with Roasted Rosemary Mushroom Sauce | 1 entrée | 290 cal
- Parmesan Crusted Tilapia with a Chive Butter Sauce | 1 entrée | 320 cal

SERVED WEDDING SELECTIONS
These menu selections are served to each guest. All served selections include artisan breads (1 roll | 90 cal) and butter (1 oz. | 100 cal), freshly brewed iced tea (8 oz. | 0 cal), china and linen-draped dining tables, as well as delivery, set up and clean up. Freshly brewed coffee (8 oz. | 0 cal), decaffeinated coffee (8 oz. | 0 cal), gourmet herbal and non-herbal teas (8 oz. | 0 cal) and decaffeinated gourmet tea (8 oz. | 0 cal) with hot water included.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.
THE GRAND SERVED WEDDING

ZIA'S NUTTY CHICKEN
THE GRAND SERVED WEDDING
These menu selections are served to each guest. All served selections include artisan breads (1 roll | 90 cal) and butter (1 oz. | 100 cal), freshly brewed iced tea (8 oz. | 0 cal), china and linen-draped dining tables, as well as delivery, set up and clean up.

COCKTAIL HOUR
BUTLERED HORS D’OEUVRES
Chicken Satay | 1 skewer | 105 cal
Tomato, Vidalia Onion, and Goat Cheese Tart | 1 tart | 100 cal
Crostini with Spicy Mango Shrimp Salsa | 1 each | 70 cal
Seared Tuna on Lotus Root | 1 each | 25 cal

GRAND SERVED MEAL WITH DUET ENTRÉE
Crisp Greens with Cranberries, Mandarin Oranges, and Toasted Pumpkin Seeds accompanied by a Citrus Vinaigrette | 1 salad | 470 cal
Grilled Asparagus | 4 oz. | 20 cal
Roasted Garlic Red Potatoes | 4 oz. | 140 cal
Charleston Crab Cake | 1 crab cake | 190 cal and Herb Crusted Beef Tenderloin | 3 oz. | 220 cal with a Béarnaise Sauce | 2 oz. | 150 cal

VEGETARIAN ENTRÉE
Polenta Lasagna with Eggplant Caponata | 1 entrée | 660 cal

ENTRÉE EXCHANGES
Steak au Poivre with a Peppercorn Demi | 1 entrée | 380 cal
Pistachio Crusted Chicken Breast with Warm Apple Compote | 1 entrée | 840 cal
Grilled Shrimp Skewer | 1 skewer | 110 cal with a Béarnaise Sauce | 2 oz. | 150 cal

GRAND FINISHING TOUCHES
Finishing Touches
CHOICE OF THREE:
Petit Fours | 1 each | 100 cal
Assorted Biscotti | 1 each | 160-210 cal
Assorted Filled Shortbread Cookies | 1 each | 160-210 cal
Truffle Brownie Bites | 1 each | 60 cal
Seasonal Fresh Fruit Kabobs | 1 each | 60 cal

Decorated Cupcakes | 1 each | 300-390 cal

Toast
CHOICE OF:
Champagne | 8 oz. | 90 cal
Sparkling Cider | 8 oz. | 120 cal
Orange, Apple, or Cranberry Juice | 8 oz. | 95-210 cal

Coffee Bar
Stone Creek® Regular (8 oz. | 0 cal) and Decaffeinated Coffee (8 oz. | 0 cal) Bar with Assorted Creams (1 oz. | 15 cal), Shaved Chocolate (1 oz. | 145 cal) and Flavored Syrups (1 oz. | 20-80 cal). Bar includes Tazo® Herbal (8 oz. | 0 cal) and Non-Herbal Regular (8 oz. | 0 cal) and Decaffeinated (8 oz. | 0 cal) Teas Station with Honey (1 oz. | 90 cal) and Fresh Lemon (1 wedge | 0 cal).

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

= Mindful  = Vegetarian  = Vegan  = Local
### HORS D’ŒUVRES RECEPTIONS

Our hors d'oeuvres receptions are presented with both stationary and butlered items and include an elegant carved selection. All receptions include china, delivery, linen-draped buffet, and dining tables in the listed price, as well as delivery, set up and clean up. Freshly brewed coffee (8 oz. | 0 cal), decaffeinated coffee (8 oz. | 0 cal), gourmet herbal and non-herbal teas (8 oz. | 0 cal) and decaffeinated gourmet tea (8 oz. | 0 cal) with hot water included and freshly brewed iced tea (8 oz. | 0 cal).

---

#### THE DELUXE HORS D’ŒUVRES

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Fruit</td>
<td>1 oz.</td>
</tr>
</tbody>
</table>

#### BUTLERED HORS D’ŒUVRES

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato Basil Bruschetta</td>
<td>1 oz.</td>
</tr>
<tr>
<td>Cantaloupe Wrapped with Prosciutto</td>
<td>1 oz.</td>
</tr>
<tr>
<td>Miso Dressed Crab Salad on Cucumber</td>
<td>1 oz.</td>
</tr>
</tbody>
</table>

#### CHEF CARVING TABLE

Select one carved item. All carved items include Assorted Mini Rolls (1 roll | 150 cal) and Appropriate Condiments.

- Maple Glazed Roast Turkey Breast | 3 oz. | 130 cal
- Oven Roasted Top Round Beef | 3 oz. | 140 cal
- Brown Sugar Rubbed Pork Loin | 3 oz. | 160 cal
- Herbed Grilled Salmon | 2 oz. | 150 cal

---

#### THE PREMIUM HORS D’ŒUVRES

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gourmet Cheese Display</td>
<td>2 oz.</td>
</tr>
<tr>
<td>California Sushi Roll</td>
<td>1 oz.</td>
</tr>
</tbody>
</table>

#### BUTLERED HORS D’ŒUVRES

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato Basil Bruschetta</td>
<td>1 oz.</td>
</tr>
<tr>
<td>Cantaloupe Wrapped with Prosciutto</td>
<td>1 oz.</td>
</tr>
<tr>
<td>Miso Dressed Crab Salad on Cucumber</td>
<td>1 oz.</td>
</tr>
</tbody>
</table>

#### CHEF CARVING TABLE

Select one carved item. All carved items include Assorted Mini Rolls (1 roll | 150 cal) and Appropriate Condiments.

- Grilled Marinated Flank Steak | 3 oz. | 150 cal
- Turkey London Broll | 3 oz. | 100 cal
- Herbed Grilled Salmon | 2 oz. | 150 cal

---

#### THE TRADITIONAL HORS D’ŒUVRES

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal Fruit</td>
<td>1 oz.</td>
</tr>
</tbody>
</table>

---

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. 

- Mindful
- Vegetarian
- Vegan
- Local
THE GRAND HOR D’OEUVRES
WEDDING RECEPTION

CUCUMBER ROUNDS WITH FETA & TOMATO
THE GRAND HORS D’ŒUVRES WEDDING RECEPTION

Our grand hors d’oeuvres reception is presented with both stationary and butlered items and includes an elegant carved selection and action station. All receptions include china, delivery, linen-draped buffet, and dining tables in the listed price, as well as delivery, set up, and clean up. Freshly brewed iced tea (8 oz. | 0 cal), china, linen-draped buffet, and dining tables in the listed price.

STATIONARY HORS D’ŒUVRES

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Artesian Cheese Display with Crackers</td>
<td>280 cal</td>
</tr>
<tr>
<td>Spinach &amp; Artichoke Dip with baguette rounds</td>
<td>100 cal</td>
</tr>
<tr>
<td>Beef Satay with Sweet &amp; Spicy Sauce</td>
<td>110 cal</td>
</tr>
<tr>
<td>Lox Display</td>
<td>80 cal</td>
</tr>
</tbody>
</table>

BUTLERED HORS D’ŒUVRES

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cucumber Rounds with Feta, Tomato and Olive</td>
<td>30 cal</td>
</tr>
<tr>
<td>Fruity Feta Bruschetta</td>
<td>100 cal</td>
</tr>
<tr>
<td>Bleu Cheese Stuffed Mushroom Cap</td>
<td>110 cal</td>
</tr>
<tr>
<td>Buffalo Chicken Quesadilla with Jalapeño</td>
<td>160 cal</td>
</tr>
<tr>
<td>Chipotle Beef on Tortillas with Avocado</td>
<td>120 cal</td>
</tr>
<tr>
<td>Crab &amp; Risotto Bites</td>
<td>80 cal</td>
</tr>
<tr>
<td>Tuxedo Shrimp with Diablo Sauce</td>
<td>150 cal</td>
</tr>
</tbody>
</table>

CHEF CARVING TABLE

Select one carved item. All carved items include Assorted Mini Rolls (1 roll | 150 cal) and Appropriate Condiments.

- **Apricot Glazed Turkey Breast** | 3 oz. | 120 cal
  - Accompanied by Cranberry and Orange Compote (1 oz. | 30 cal) and Creamy Dijon Mustard (1 oz. | 35 cal)
- **Beef Tenderloin with Herb Crust** | 3 oz. | 220 cal
  - Accompanied by Horseradish Aioli Cream (1 oz. | 50 cal) and Stone Ground Mustard (1 oz. | 20 cal)
- **Roast Leg of Lamb with Fresh Rosemary & Mint** | 4 oz. + 2 oz. sauce | 260 cal
  - Accompanied by Mint Jelly (1 oz. | 50 cal) and Mediterranean Tatziki (1 oz. | 20 cal)

GRAND FINISHING TOUCHES

Finishing Touches

**CHOICE OF THREE:**

- Petit Fours | 1 each | 100 cal
- Assorted Biscotti | 1 each | 160-210 cal
- Assorted Filled Shortbread Cookies | 1 each | 160-210 cal
- Truffle Brownie Bites | 1 each | 60 cal
- Seasonal Fresh Fruit Kabobs | 1 each | 60 cal

**Decorated Cupcakes** | 1 each | 300-390 cal

**Toast**

**CHOICE OF:**

- Champagne | 8 oz. | 90 cal
- Sparkling Cider | 8 oz. | 120 cal
- Orange, Apple, or Cranberry Juice | 8 oz. | 95-210 cal

**Coffee Bar**

Stone Creek® Regular (8 oz. | 0 cal) and Decaffeinated Coffee (8 oz. | 0 cal) Bar with Assorted Creams (1 oz. | 15 cal), Shaved Chocolate (1 oz. | 145 cal) and Flavored Syrups (1 oz. | 20-80 cal). Bar includes Tazo® Herbal (8 oz. | 0 cal) and Non-Herbal Regular (8 oz. | 0 cal) and Decaffeinated (8 oz. | 0 cal) Teas Station with Honey (1 oz. | 90 cal) and Fresh Lemon (1 wedge | 0 cal).

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

象征符号解释:

- ☀ = Mindful
- 🥗 = Vegetarian
- 🥗 = Vegan
- 🌿 = Local
MENU ACCOMPANIMENTS
MENU ACCOMPANIMENTS

Our menu accompaniments have been designed to enhance any of the offered packages. You may add a single item, or a combination of items, from the following selections to your menu package at an additional cost.

SOUPS
All soups are made with fresh, local ingredients when available and can be presented to your guests either buffet style or as a served selection.

<table>
<thead>
<tr>
<th>Soup</th>
<th>Serving Size</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Italian Wedding Soup</td>
<td>6 oz.</td>
<td>130 cal</td>
</tr>
<tr>
<td>Cream of Parsnip Soup Cold</td>
<td>6 oz.</td>
<td>180 cal</td>
</tr>
<tr>
<td>Cantaloupe Mint Soup</td>
<td>6 oz.</td>
<td>110 cal</td>
</tr>
</tbody>
</table>

ACTION AND BAR STATIONS
Create a delightful culinary experience for your guests by adding an interactive flair. Add one or more of these chefs, attended action or bar stations, and watch your event come alive!

Mashed Potato Bar
Smooth & Creamy Yukon Gold (4 oz. | 120 cal) or Sweet Mashed Potatoes (4 oz. | 210 cal) topped with your choice of toppings including Country Brown Sauce (1 oz. | 10 cal), Bacon (1 oz. | 160 cal), Cheddar Cheese (1 oz. | 110 cal) and Toasted Pecans (1 oz. | 210 cal).

Macaroni & Cheese Bar
The ultimate comfort food made your way. Customize your mac & cheese (4 oz. | 110 cal) with an incredible, mouth-watering assortment of toppings of Blackened Chicken (2 oz. | 65 cal), Grilled Chicken (2 oz. | 80 cal), Ground Beef (2 oz. | 140 cal), and Ham (2 oz. | 60 cal) accompanied by Parmesan Cream (1 oz. | 120 cal), and Aged Cheddar Cheese Sauce (1 oz. | 110 cal).

Risotto Bar
Endlessly Creamy Risotto (3 oz. | 150 cal) with Seasoned Shrimp (2 oz. | 90 cal), Rosemary Chicken (2 oz. | 70 cal), Roasted Butternut Squash (2 oz. | 25 cal) or delectable combinations with fresh Shaved Parmesan Cheese (2 tbsp. | 40 cal).

Provençal Table
A French inspired trio of Haricot Vert and toasted Hazelnut Salad (2 oz. | 130 cal), Caramelized Onion & White Bean Dip Crustini (1 oz. | 120 cal), and Fingerling Potato Salad (2 oz. | 160 cal).

CHEF CARVING TABLE
A chef carved selection is a beautiful addition to a buffet meal or hors d’oeuvres package and provide a touch of grandeur to your event. All carved selections include assorted Mini Rolls (1 roll | 150 cal) and condiments.

<table>
<thead>
<tr>
<th>Carving Selection</th>
<th>Serving Size</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Turkey Breast</td>
<td>3 oz.</td>
<td>100 cal</td>
</tr>
<tr>
<td>Beef Tenderloin with Herb Crust</td>
<td>3 oz.</td>
<td>220 cal</td>
</tr>
<tr>
<td>Mustard and Apricot Glaze Ham</td>
<td>3 oz.</td>
<td>100 cal</td>
</tr>
<tr>
<td>Roast Loin of Pork</td>
<td>3 oz.</td>
<td>160 cal</td>
</tr>
</tbody>
</table>

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

= Mindful  V = Vegetarian  = Vegan  L = Local
ENDIVE WITH GOAT CHEESE, FIG AND HONEY GLAZED PECANS
MENU ACCOMPANIMENTS, CONTINUED

Our menu accompaniments have been designed to enhance any of the offered packages. You may add a single item, or a combination of items, from the following selections to your menu package at an additional cost.

STATIONARY HORS D’ŒUVRES

Our menu accompaniments have been designed to enhance any of the offered packages. You may add a single item, or a combination of items, from the following selections to your menu package at an additional cost per guest.

Seasonal Sliced Fresh Fruit Display
2 oz. | 25 cal
Seasonal Cubed Fresh Fruit
2 oz. | 25 cal
Local Artisan Cheese Display
2 oz. | 25 cal
Imported and Local Cheese Display
2 oz. | 25 cal
Gourmet Crudité Display
4 oz. + dip | 120 cal

Spinach & Artichoke Dip V | 3 oz. | 180 cal, served with an assortment of Pita Chips V | 2 oz. | 190 cal, and Crostini V | 1 slice | 60 cal.

A creamy dip of Artichoke, Spinach, and Parmesan Cheese, baked until golden brown.

Lox Platter
Smoked Salmon Fillet with Finely Chopped Egg, Red Onion, and Capers (1 serving | 130 cal), served with Flatbreads (¼ flatbread | 70 cal), Crostini (1 slice | 60 cal), and Sliced Baguettes (1 slice | 100 cal).

DESSERTS

To enhance or replace the traditional wedding cake consider our fun dessert selections. You can even turn this into a unique “favor” bar by offering custom containers to bring home.

Gold Eagle Candy Station V | 3 oz. | 370 cal

Decorated Cupcake Bar
| 1 each | 300-390 cal

Warm Cookies | 1 cookie | 160-180 cal, and Milk Station | 8 oz. | 30-56 cal

Iced Cookie | 1 each | 110 cal

Large customized sugar cookies with a choice purple and white icing or match your wedding colors and branding.

Ice Cream Sundae Bar

CHOICE OF TWO ICE CREAM FLAVORS:
Chocolate (1 scoop | 90 cal), Vanilla (1 scoop | 90 cal), or Strawberry (1 scoop | 80 cal).

CHOICE OF TWO SAUCES:
Chocolate (2 oz. | 120 cal), Strawberry (2 oz. | 140 cal), or Butterscotch (2 oz. | 140 cal).

CHOICE OF THREE TOPPINGS:
Purple and White Sprinkles (1 oz. | 130 cal), Cookie Crumbs (1 oz. | 130 cal), Crushed Peanuts (1 oz. | 170 cal), Heath Bar™ Pieces (1 oz. | 150 cal), M&M’s® (1 oz. | 140 cal), Maraschino Cherries (1 cherry | 15 cal), and Whipped Topping (2 oz. | 180 cal) are included.

BUTLERED HORS D’ŒUVRES

Add a touch of elegance to your event with butlered hors d’œuvres. These selections are offered to your guests on beautiful trays by our professional wait staff. Selections include two per guest unless otherwise noted.

Endive with Goat Cheese
| 1 each | 60 cal.

Grilled Baby Lamb Chops
| 1 each | 170 cal

Mini Chicken Wellington
| 1 each | 90 cal

Bacon-Wrapped Scallops
| 1 each | 45 cal

Shrimp Cocktail Shot
with Zesty Cocktail Sauce
| 1 each | 130 cal

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

= Mindful  V = Vegetarian  = Vegan  = Local

BEVERAGES

Prices listed are for self-serve beverages. Additional charges apply for served beverages.

NON-ALCOHOLIC BEVERAGES

Soft Drinks
Regular | 12 oz. | 140-180 cal, and Diet | 12 oz. | 0-5 cal

Bottled Water | 16.9 fl. oz. | 0 cal

Sparkling Water | 11 oz. | 0 cal

Sparkling Cider | 8 oz. | 140 cal

PUNCH SELECTIONS

Sparkling Fruit Punch | 8 oz. | 120 cal

Sparkling White Grape Punch | 8 oz. | 105 cal

Orange Blossom Punch | 8 oz. | 105 cal

Iced Water Station | 8 oz. | 0 cal

Served with Fresh Quartered Oranges, Lemons and Limes.

Coffee Bar

Stone Creek® Regular (8 oz. | 0 cal), and Decaffeinated Coffee (8 oz. | 0 cal), Bar with Assorted Creams (1 oz. | 15 cal), Shaved Chocolate (1 oz. | 145 cal), and Flavored Syrups (1 oz. | 20-80 cal).

Bar includes Tazo® Herbal (8 oz. | 0 cal), and Flavored Syrups (1 oz. | 20-80 cal).

Teas Station with Honey (1 oz. | 90 cal) and Fresh Lemon (1 wedge | 0 cal).
PLANNING YOUR WEDDING
Thank you for selecting Reflections by Marquette Catering to cater your special day. The following information, along with our wedding consultants, will assist you in planning your event. We specialize in beautiful, creative, personalized weddings and look forward to designing one especially for you.

You may contact Reflections for a wedding consultation by calling, emailing, or setting up an appointment.

**RESERVING THE DATE**
Marquette has several beautiful spaces that are ideal for your wedding and designed to meet your event needs. We would be happy to connect you with conference services to determine event space availability.

**SELECTING A MENU**
The Reflections Wedding guide is meant to give you an overview of our vast menu options. However, we are not limited to these selections and are able to customize a menu to meet your specific taste. Additional labor charges will be added to your wedding proposal based on your level of services. After the deposit has been received, we will gladly schedule a complimentary tasting, for up to four guests, to assist you in making menu selections. Once you have selected your menu, you will receive a confirmation document for your review and agreement.

**SPECIAL DIETARY NEEDS**
We are pleased to provide quality meals for your guest with special dietary needs. Please plan to provide us with a guarantee of vegetarian, vegan, and gluten free or special plates needed for your guests. To meet the needs of all your guests, special meal arrangements must be made in advance.

**FOOD AND BEVERAGE INFORMATION**
All food and beverages served in the University spaces must be arranged through Reflections by Marquette Catering. Donated foods are not permitted for catered events. For food safety regulations, all leftover food and beverages remain the property of Reflections by Marquette Catering and may not be removed from the event. Bar Service at private functions held on campus is permissible, but does vary depending upon location. Ask your catering consultant what is permissible in your chosen venue. Reflections by Marquette Catering must provide service of alcoholic beverages. Food and non-alcoholic beverages must accompany all events where alcohol is served. Alcohol may not be consumed or carried in open containers in the public areas, lounges, or on and around the campus.

Alcohol may only be consumed in the room reserved for that function. Reflections by Marquette Catering reserves the right to refuse service of alcoholic beverages to individuals or groups that appear to exhibit signs of intoxication.

**GUEST COUNT GUARANTEES**
Event preparations are based on the specific number of guests. An estimated guest count is due at the time of booking and a final guaranteed guest count must be provided five business days in advance of your event.

**DEPOSIT AND PAYMENT**
A $500 deposit and contract are required to reserve our services for your wedding. A second deposit of 50% of the total projected cost of the catered event is expected 60 days in advance. Your event must be paid in full four days prior to your event date, and we will require a valid credit card for any additional costs incurred on the event day. All prices are subject to a gratuity of 18% administrative fee and Wisconsin Sales Tax. Acceptable forms of payment include cash, checks, made out to Marquette Catering, and all major credit cards.

**CANCELLATION POLICY**
If the cancellation of your wedding becomes necessary, to avoid forfeiture of any deposits paid or penalties, we must receive written notice a minimum of three months prior to the date of the function. If written notice of the cancellation is received less than three months prior, the entire advance deposit will be forfeited.
PLANNING YOUR WEDDING
ADDITIONAL SERVICES
In addition to your catering cost, your event may incur additional fees. These will include room rental fees, additional or upgraded linen, sound support, special labor requests and any additional equipment.

WEDDING CAKE
Catering will permit bridal clients to provide a wedding cake from a licensed provider. Any remaining cake should be taken at the close of your event. There will be a cake cutting fee of $75.00 any cakes brought in.

LINENS
Standard floor-length linen, in any available color, is included for all guest tables. Additional linens not directly used for dining can be provided for an additional fee. Prices will vary depending on size, color and style. Specialty linens are also available upon request for an additional fee. Your Wedding Specialist will be happy to discuss choices and details with you.

OPEN BAR PACKAGES AND CONSUMPTION & CASH BARS ALCOHOL SERVICE POLICY
Reflections by Marquette Catering provides alcohol in accordance with University policies and state law. All beer and wine beverages must be provided by Reflections by Marquette Catering and must be served by the Reflections by Marquette Catering personnel. Ask your catering consultant if this service is available in your selected venue. Proof of age will be required to serve your guests. No “shots” of alcohol or pitchers will be poured. No kegs will be provided. Reflections by Marquette Catering reserves the right to refuse service of alcoholic beverages to any person. All personnel have completed the Illinois Basset Alcohol Certification Program.

ALCOHOL PROCEDURE
All beverages are to remain within the facility. Beverages not consumed will remain the property of Reflections by Marquette Catering. Non-alcoholic beverages and food must be served the entire duration that alcohol is served. All bars will include sodas and waters.

PRICING
Your event contract will detail pricing. Food and beverage prices listed in our brochure are for all events, both on and off premise. Prices are subject to change at any time. Additional labor charges might be incurred based on the scope of services. All prices are subject to a gratuity of 18% administrative fee and Illinois sales tax.

Please refer to our Policy Manual for additional details.