



2025 - 2026 Season

Wedding Buffet Package
plus staffing, gratuity, admin, and tax

1 Grazing Table

2 passed hor's d'oeuvres

Buffet salad

Bavarian bread rolls and butter

Choose 2 entrees

Choose 2 sides

Water & lemonade station, water service

**All equipment, linens, serving utensils, signs &
decor for buffet**

Cake cutting

High quality disposable plates, cutlery, napkins



www.PinkCloudCatering.com



Bar Services

Beer & Wine Only

\$15 per person

4 Types of Beer
2 Red & 2 White Wines

Full Open Bar

\$22 per person

5 Types of Liquor = 7 bottles
2 Types of Beer, 2 Red & 2 White Wines
Mixers, Garnishes, Ice, Disposable Cups



Champagne Toast

\$12.95 per person

Champagne with Disposable Flutes
Presented for Guests Arrival **or** on Guest Dining
Tables

Mocktails

\$5.95 per person

Choose 2 of a Variety of Options. Menu Available
upon Request

Soft Drink Package

\$1.95 per person

Bottled Water, Sparkling Water, Sodas, Flavored
Waters



Hor's_doeuvres.

- Grilled chicken skewers with choice of sauce (Sesame teriyaki, Piri-Piri, Sweet chili, BBQ)
- Shrimp cocktail with signature orange cocktail sauce
- Beef wellington bites with creamy horseradish aioli
- Pork & vegetable dumplings with sesame ponzu sauce
- Greek spanakopita with tzatziki (*Vegetarian*)
- Brie, cranberry, candied pecan in crispy phyllo cup (*Vegetarian*)
- Meatballs with fresh shaved parmesan and vodka sauce
- Mini veggie and cheese quiche
- Mini Cuban Spring Roll with Dijonnaise



Grazing Table

Grazing table to include, crackers, chips, pretzels, pita, crostini

Cheese & Charcuterie

Cured Meats

Fresh Fruits & Berries



Vegetable Crudité

**Dried Fruits &
Candied Nuts**

Dips

Pimento Cheese

Spinach Dip

Hummus

Bacon Cheddar Ranch

Elevated upgrades

Inquire about pricing

Pineapple Tree

Salad Cups

Caprese Skewers

Sliders

Beef Tenderloin

Cuban

Turkey & Brie



Banquet Entrees (pick two).

Chicken

- Marsala - Chicken breast in classic mushroom demi glace
- Tropical - Chili glazed thigh with mango & pineapple compote
- Bryan - Grilled chicken breast with sundried tomato & goat cheese with garlic butter wine sauce
- Marinaded grilled chicken with creamy peppercorn cognac sauce
- Arroz con pollo - shredded seasoned chicken tinga with yellow rice and peas
- Chimichurri - Latin seasoned bone in chicken thigh with herbaceous garlic & cilantro sauce

Beef

- Ropa Vieja - Shredded Cuban style beef with green olives in a tangy tomato based sauce
- Pot Roast just like mom used to make
- Beef tenderloin tips stroganoff with mushroom gravy over egg noodles

Seafood - Choose 1 - Salmon, Mahi Mahi or Shrimp

- Miso mustard - Coated in honey miso mustard
- Lemon butter caper with herbs - Beurre blanc with capers, lemon zest, white wine with basil & parsley
- Blackened - Garlic butter
- Mediterranean - Grilled with dill, lemon & feta

Pork

- Brown sugar & bourbon - Pork loin roasted with brown sugar, maple syrup & onions
- Mojo - Cuban style garlic & citrus marinaded pulled pork
- Slow roasted pulled BBQ pork

Banquet Entrees

Pasta

Choose 1 pasta

- Penne with meatballs, vodka sauce and parmesan
- Chicken alfredo with cavatappi
- Classic mac n cheese with garlic bread crumb crust
- Vegetarian primavera with pesto & penne

Banquet Sides (pick two)

Starch

- Mashed potato (choose 1) - Garlic mash / goat cheese & horseradish / classic
- Rice (choose 1) - Yellow, wild, pilaf
- Roasted lemon dill baby potatoes
- Baked sweet potato with butter & brown sugar
- Bakes potato with sour cream & scallions

Vegetables

- Seasonal vegetables - squash, zucchini, peppers, broccoli, mushrooms
- Honey butter roasted carrots
- Green bean almandine
- Garlic roasted broccoli
- Maple bacon brussels sprouts



Salads (pick one).

Salads

- Caesar - Classic style with Caesar dressing
- Garden - Spring mix with cabbage, carrots, tomato, cucumbers & balsamic dressing
- Strawberry Pecan - Arugula salad with freshly sliced strawberries, candied pecans with poppy seed dressing
- Signature wedge style - Romaine lettuce, pork belly bits, gorgonzola, tomato, crouton with creamy dressing
- Tuscan- Spring mix, artichokes, sundried tomatoes, roasted red pepper, goat cheese, Italian dressing



Let Us Set Your Table



Items included:

Silver Chargers

Classic White China

Silver Salad & Dinner Fork

Silver Dinner Knife

Water Goblet

(\$2.50 per person. Available up to 150 guests)

“Elevate your experience”
with a variety of upgrades available

What is a pink cloud?

A pink cloud is the honeymoon phase,
Being on a pink cloud involves
feelings of exhilaration or euphoria.
The person is overjoyed with their life.
They feel successful and confident
they will remain strong in the future.

Who is Pink Cloud Catering?

Pink Cloud Catering is a locally run small
business able to give a personal touch.
Our full time staff is very dedicated as
they have all worked in the hospitality
industry for most of their lives.

Scott Sinclair



Chef Mike and his awesome team did the catering for our backyard, under the stars, wedding. He was helpful, professional, in budget and did a great job.

Every guest loved the creative food and the staff did a wonderful setup and breakdown while being attentive to all our guests. The little touches were so appreciated and the memories he helped create, will last our lifetime for all in attendance. His food and team are of exceptional quality!

Jessie McHugh



Chef Mike and his team created an absolutely marvelous experience for our wedding day from start to finish. Leading up to the event, Mike and team were in close communication with us to make sure we were aligned on all of the details. Mike crafted the most creative menu that pleased every single palate. There was something for everyone and the presentation was gorgeous! The day of our wedding, Mike and his team were professional, accommodating, and incredibly kind! I would recommend them again and again for any special event you are planning. I promise you won't be disappointed!

Matthew Glickenhau



Chef Mike recently catered our wedding as well as provided all of the rentals with full set up and take down. Every step of the process with them was absolutely perfect....
....As for the food this was simply put the best catered food we have ever had. We started the cocktail hour with passed apps as well as a charcuterie board/grazing table. The presentation of the table was very impressive, just as everything else they designed....



For additional options & information
please visit

www.PinkCloudCatering.com



the BAR

WE OFFER DIFFERENT BAR PACKAGES
TO KEEP THINGS EASY ON YOUR SPECIAL DAY.
OUR PACKAGES COME WITH ALL NECESSARY EQUIPMENT, BAR
TOOLS, DISPOSABLE CUPS, AND ICE



BEER AND WINE ONLY

CABERNET, PINOT NOIR, CHARDONNAY, AND PINOT GRIGIO
4 TYPES OF BEER

\$15.00 PER PERSON



FULL OPEN BAR

5 TYPES OF LIQUOR=7 BOTTLES
2 TYPES OF BEER.
CABERNET, PINTO NOIR, CHARDONNAY, AND PINOT GRIGIO
MIXERS, SODAS, GARNISHES

\$22.00 PER PERSON



CHAMPAGNE TOAST

PRESENTED AT EACH GUESTS SEAT WITH CHAMPAGNE AND
DISPOSABLE FLUTES

\$9.95 PER PERSON



SOFT DRINK PACKAGE

SODAS, BOTTLED WATER, CLUB SODA, FLAVORED
SPARKLING WATER

\$2.50 PER PERSON

EXTEND YOUR PACKAGE



100 GUESTS
2 CASES OF BEER, 6 BOTTLES OF
WINE, 2 BOTTLES OF LIQUOR
\$5.00 PER PERSON

50 GUESTS
1 CASE OF BEER, 3 BOTTLES OF
WINE, 1 BOTTLE OF LIQUOR
\$5.00 PER PERSON





the BAR

OUR PACKAGES COME WITH ALL NECESSARY EQUIPMENT, BAR TOOLS, DISPOSABLE CUPS, AND ICE

DONT SEE WHAT YOU LIKE? JUST LET US KNOW AND WE WILL DO OUR BEST TO ACCOMODATE YOUR NEEDS



OUR BRANDS

WE OFFER JOSH CABERNET, PINOT GRIGO, CHARDONNAY AND PINOT NOIR



CHOOSE 5 LIQUORS

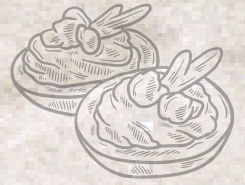


BEER SELECTION





HEAVY COCKTAIL MENU



OUR HEAVY COCKTAIL MENU IS DESIGNED
FOR UPSCALE PARTIES OF 30-60 PEOPLE
WE SUGGEST 3 HOR'S DOEUVRES, 2 DISPLAYS, 2 HEAVY APPS



HORS D'OEUVRES

MAPLE INFUSED PANCAKES

Sausage, Egg, Cheese on a maple infused pancake

MUFFOLETTA PINWHEELS

Cured meats and olive tapenade

BIRRIA AREPAS

Tangy birria beef on hearty corn arepa with red pepper sauce and queso fresco

DEEP SOUTH CRAB CAKES

with spicy remoulade

SWEET ONION WONTON

Smoked gouda, sweet onions in crisp wonton shell topped with balsamic glaze

CHICKEN & WAFFLE

Mini waffle cones, fried chicken, maple cream cheese & bacon crumble

A & P

Roasted asparagus wrapped with prosciutto and puff pastry

DATES

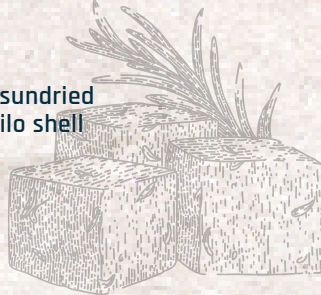
Stuffed with goat cheese, cashew and wrapped with bacon

CAVIAR

Bilini, whipped egg yolks, gold leaf

TARTLETTES

Ricotta, mushrooms, onions, sundried tomato & basil mousse in a filo shell



PESTO CHICKEN

Puff pastry, mozzarella cheese, and sundried tomato

BACON WRAPPED GULF SHRIMP

Jumbo gulf shrimp wrapped in thick cut peppered bacon and tropical BBQ sauce

CRAB STUFFED MUSHROOMS

Jumbo crimini, Maryland lump crab cake, cajun remoulade

BRIE BITES

brie, macadamia nuts, apricot jam

PISTACHIO MEATBALLS

Gorgonzola, sesame seeds, spices, basil tahini sauce

APRICOT PORK BELLY & PINEAPPLE

cracked pepper pork belly glazed with apricot jelly, grilled pineapple and graham cracker

TENDERLOIN CROSTINI

Beef tenderloin, caramelized onions, horseradish creme, rosemary focaccia

CAPRESE SKEWERS

Cherry tomato, mini mozz balls, basil chiffonade, pesto, balsamic syrup

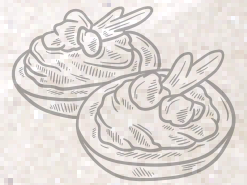
SMOKED SALMON

Lemon dill cream cheese, cucumber round



INQUIRE ABOUT OUR OTHER OPTIONS AND IDEAS, WE HAVE LOTS!

HEAVY COCKTAIL MENU



DISPLAYS



CHEESE & CHARCUTERIE

Gourmet Cheeses, Cured Meats, Olives, Dried Fruit, Nuts, Honey & Crackers

SLICED BEEF TENDERLOIN

Our famous beef tenderloin, arugula, horseradish creme, sweet onions and brioche

CUBAN SLIDERS

Mojo pork, dijonaise, pickles, swiss on sesame seed bun

CRAB RANGOON DIP

Real Crab meat, whipped cream cheese with scallions and wonton chips

WHIPPED FETA & BEETS

with crudite, smoked salt, carrot ribbons, crushed pistachios, truffle oil

SHRIMP COCKTAIL

Classic shrimp cooked in old bay with our specialty orange cocktail sauce

EMPANADAS

Hand made empanadas with fire roasted salsa

PAELLA

Saffron rice, peas, roasted peppers, chicken, chorizo, seafood

TUNA NACHOS

Marinated ahi, chipotle mayo, seaweed, sesame seeds, avocado cream, masago

SPANAKOPITA

Greek spinach pie with Tzatziki sauce

WATERMELON & FETA

With lime and cilantro

HEAVY APPS



HOISON DUCK BAO BUN

Duck breast, hoisin sauce, Asian slaw, sesame seeds

LOBSTER MAC & CHEESE

served in a martini glass

SHRIMP & NOODLE

Shrimp Skewer served in a take out box with cold rice noodle & vegetable salad

GRILLED CHEESE

Grilled cheese square served with tomato basil soup shot

BBQ CHICKEN QUESADILLAS

Grilled corn tortilla with cheddar and pulled chicken with lime crema

KOREAN CHICKEN BAO BUN

Fried Chicken, Korean BBQ sauce, Asian slaw, sesame seeds

CHICKEN SKEWERS

With Thai peanut sauce

SHRIMP & GRITS

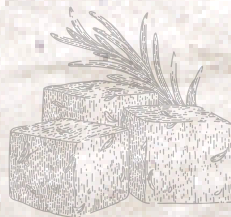
Cajun shrimp and cheesy grits served in a martini glass

TUNA POKE BOWLS

Sushi rice, cubes of ahi tuna in aged soy & sesame oil, seaweed salad & furikake

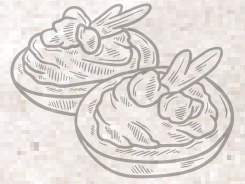
SIGNATURE WEDGE SALAD CUPS

wedge salad cups with gorgonzola cheese, pork belly, tomatoes & house made creamy dressing



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HEAVY COCKTAIL MENU



ADDITIONS



OYSTERS STATION

Shucked oyster station with mignonette, cocktail sauce, crackers, and tabasco

SEAFOOD STATION

king crab, shrimp, lobster, oysters displayed with dry ice

SUSHI

Rolls, sashimi, & sushi,

MINI DESSERTS

Petit fours, cookies, brownies, chocolate strawberries, cheese cakes, pound cake

DESSERT SHOOTERS

Chocolate, mango, berry, maple pecan

CHOCOLATE DIPPED BACON

House favorite, thick cut, dipped in chocolate, rolled in graham cracker

S'MORES STATION

Traditional smores with our flame station

BAR PACKAGES

BEER & WINE

4 types of beer, Cabernet, Pino Noir, Chardonnay, Pino Grigio
House Brand - Josh

FULL BAR

5 types of liquor, 2 types of beer, Cabernet, Pino Noir, Chardonnay, Pino Grigio. Mixers, garnishes, Ice, disposable cups, bar tables, bar equipment

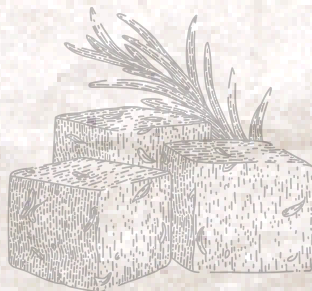
RENTALS

QUOTES AVAILABLE

Items like china, cutlery, glassware, cocktail tables, linens, chairs, banquet tables & yard games!



Let Us Set
Your Table



INQUIRE ABOUT OUR OTHER OPTIONS AND IDEAS, WE HAVE LOTS!

LOVELY LUNCHEON

TO BEGIN (PICK 1)

Caprese

Display of tomato, fresh mozzarella, shaved onions, basil, kalamata olives

Horiatiki

Greek style salad with feta, cucumber, olives, oregano vinaigrette

Muffuleta Pinwheels

Ham, provolone & olive tapenade wrapped tight

Butter Board

Smoked salt butter, fresh berries, candied nuts & honey with Bavarian breads

Cuban Salad

Romaine with chopped ham & turkey, swiss, grated romano cheese in a lemon dijon vinaigrette

Spinach Salad

Sliced red onion, tomatoes with warm bacon dressing

Berry & Walnut Salad

Spring mix with carrots, cabbage, tomato, cucumber & champagne dressing



MOCKTAIL (PICK 1)

Berry Delight

Fresh berries, Lime Soda, House Lemonade

Cranberry Lime Spritz

Muddled mint, Lime Juice, Club Soda

Relaxing Afternoon

Cucumber, mint, lime, berries

Fresh Squeezed Lemonade

Lemon, Simple Syrup & love

MAINS (PICK 2)

Lemon Dill Salmon

Display of poached lemon dill salmon

Shrimp Cocktail

Poached Shrimp with signature orange cocktail sauce

Curry Chicken Salad

Major Greys mango chutney, pea shoots on fresh cranberry walnut bread

Quiche Espana

Manchego, roasted tomato, garlic & herbs

Cubano Sub

Classic Cuban on fresh made rosemary focaccia bread

Tuna Niçoise

Seared Ahi Tuna, potato, olives, green beans, boiled eggs, tomato

Smoked Salmon

Norwegian salmon, lemon dill tomatoes, hard cooked eggs, sliced red onion, capers, lemon wedges served with bagels & cream cheese

Herb Grilled Chicken

Rosemary grilled chicken

Mini Club Sandwich's

Ham, turkey, bacon, lettuce, tomato, onion, cheddar & swiss cheese, layered with house made aioli

INCLUDED

Handmade desserts

Cookies, Brownies, Macarons, cheesecake bites, Cream Puffs, Baklava

Water Station

Filtered Ice water

SIDES (PICK 2)

Wild Rice

Wild Rice, Olive oil, Herbs, Dry Fruit

Crunchy Cabbage

Vietnamese Dressing, peanuts, cilantro

Sesame Noodle

Rice sticks, sesame, fresh veggies

Roasted Vegetables

Display of balsamic & rosemary roasted seasonal vegetables

Orzo Salad

Lemon, dill, kale, olives, tomato, feta

Pasta Primavera

Al dente pasta with garden vegetables and flaked parmesan

Chick Pea

Roasted and smoked chick peas, garlic parmesan kale

Peasant Salad

Blanched broccoli, bacon, golden raisins, water chestnut, creamy southern style dressing



POPULAR ADDITIONS

Beer & Wine Station

Additional Desserts

Specialty Cocktails

Coffee Station

Rentals



Mocktails



Cranberry Lime Spritzer

Cranberry Juice, Muddled Mint, Fresh Lime Juice topped with Club Soda

Passion Paradise

Passion Fruit, Fresh Squeezed Lemonade, Blueberries, Club Soda

Coconut Breeze

Creamy Coconut Puree, Pineapple Juice, Orange Juice

Relaxing Afternoon

Sliced Cucumber, Muddled Mint, Fresh Lime Juice, Blackberries and Sliced Lemon

Berry Good Time

Blackberry, Raspberry, Strawberry, Blueberry puree, Fresh Squeezed lemonade with Lemon, Lime Soda

Italian Sunset

Fresh Squeezed Grapefruit Juice, Muddled Basil and Blueberry



TACO PARTY MENU



Service Options:

Delivery & Setup: Served Hot & Ready Right to your Door! Serving Utensils Included

Full Service: Set up with Banquet Style Chafing Dishes, Staffed, Served, and Cleanup all Included!



UP TO 15 PEOPLE

PARTY PACKAGE INCLUDES:

Fresh Soft Corn Tortillas & Flour

Choose 2 Protein: Chicken, Korean Beef, Pork or Vegan Sweet Potato

Toppings: Corn Salsa, Pico De Gallo, Lettuce, Lime Wedges
Crumbled Cheese, Onions, Cilantro, Lime Sour Cream

Red & Green Salsa

Sides: Yellow Rice, Black Beans,
Fresh Tortilla Chips



TACO PARTY MENU

Add-on
Menu

MARGARTIA STATION

Delivery: Batch of our House Made Margaritas with Salt & Limes

Full Service: Hand Crafted & Prepared to Order. Bar Setup with Glassware,
Salted Rim and Lime Wedges

Made with Fresh Lime Juice, Lemon Juice & Agave

Choose your margarita!



Classic, Mango, Mixed Berry
- add Jalapeno for Spice-



HOUSEMADE GUACAMOLE

*Freshly Diced Onion & Tomato,
Lime Zest, Avocado, Chili Powder & Cilantro*



Vegetarian & Vegan Menu

Hors Doeuvres

Black Bean Fritter
with Cashew Cream and Mango Coulis

Grilled Polenta Bites
with Shitake Mushroom Ragu

Tofu Skewers
with Almond Butter Sauce

Portobello Carpaccio
Marinated, Sliced Portobello Mushroom
with Pesto served on a Baguette



Salad

Kale Caesar
with Vegan Cheese, Sundried Tomato &
House Vegan Dressing

Chickpea & Mango
Spring Mix, Roasted Chickpea,
Cucumber, Tomato, Sliced Mango with
Poppyseed Vinaigrette

Goddess
Spring Mix, English Peas, Tomato,
Vegan Cheese, Topped with Cashew
Goddess Dressing

Entree

Portobello Stacker
Marinated Portobello Mushroom, Asparagus,
Roasted Red Pepper, Caramelized Onion &
Pesto Sauce

Vegetable & Tofu Stir Fry
Sautéed Vegetable Medley & Tofu Stir Fry
over Basmati Rice in a Coconut Curry Sauce

Pasta Primavera
Vegan Pasta, Sautéed Vegetable Medley
with Oil or a Vegan Marinara



Sides

Cinnamon Butternut Squash

French Green Beans,
Caramelized Onion & Shallots

Garlic Roasted Red Bliss Potato

Basmati Rice

Black Beans