

Premier Meals Catering...

*Would like to take this opportunity to thank you for your
Interest in Premier Meals Catering your
Most treasured event.*

*Premier Meals Catering has been dedicated to providing the
finest quality service and dining experience
For over ten years.*



*Each event is custom
designed to create the perfect occasion for you.
The following is a sampling of selections available.
In Addition to Served Buffets
Premier Meals Catering
Specializes in Elegant Hors D'oeuvres Receptions*

Planning Your Wedding

With Premier Meals Catering

Premier Meals catering believes in designing a specialized menu for every event in order to best suit your needs. We would like to offer the following information to help assist you in planning a menu for your special day.

Meeting with the consultants...

Contact 815 758-3932 to arrange a meeting with our catering designers, typically held at the reception venue

Following the first consultation, a Premier Meals Catering designer will be able to discuss and help create your custom wedding package.

All details of your reception will be finalized three to four weeks before your wedding.

Setting the date...

A \$500 deposit will be required to insure that the date of your reception is reserved. The deposit will be applied to the final cost.

Final payment will follow approximately one week prior to the event.

Entrée's

A Selection of

Roast Beef

*Succulent Roast Beef
With Gravy or Au Jus*

Pork Tenderloin

*Slow Roasted Loin of Pork Paired
With Fruit Salsa*

Glazed Virginia Baked Ham

Orange Roughy

Simmered in a White Wine Sauce

A Selection of

Chicken Marsala

*Breast of Chicken in Marsala Sauce
with Mushrooms*

Stuffed Chicken Breast

*Wild Rice and Bread Crumb Stuffing
within a Breast of Chicken served in a
Cream Sauce*

Lemon Peppered Chicken

*Breast of Chicken in a Lemon Pepper
Cream Sauce and garnished with
Sliced Lemons*

Chicken with Artichoke and Mushrooms

Breast of Chicken in a Cream Sauce

A Selection of

Shrimp Alfredo

*Fettuccini Pasta in an Alfredo Sauce
With Jumbo Shrimp*

Pasta Primavera

*Fettuccini Pasta in an Alfredo Sauce
served with Fresh Vegetables and
Chicken (Available without Chicken as a
Vegetarian Option or Accompaniment)*

Lasagna

Meat or Vegetarian Style

Mostaccioli

*Mostacolli served with
Italian Sausage, Peppers and
Marinara Sauce*

Selection of Ravioli

Please ask for varieties offered

Accompaniments

Au Gratin Potatoes

Whipped Sweet Potatoes

Oven Roasted Red Potatoes

Mashed Potatoes

Twice-Baked Potatoes

*Whipped with Butter, Seasonings and
Topped with Cheddar Cheese*

Riviera Blended Vegetables

*Whole Green and Yellow Beans
With Baby Carrots*

Seasoned Green Beans

*Lightly Seasoned Green Beans
Add Dried Cranberries or Toasted Almond Slivers for an
Elegant Touch*

Parisian Carrots

Parisian Style Carrots in a Sweet Glaze

Corn and Sweet Red Peppers

Hors D' Oeuvres

Cold Hors D' Oeuvres

Assorted Cheese Kabobs
Cheddar, Swiss, and Colby chesses Spearred
with Fresh Fruit or Olives, Tomatoes, and
Sausage

Assorted Crudités
Fresh Vegetables Accompanied by Creamy
Vegetable Dips

Shrimp Cocktail
Jumbo Shrimp Accompanied by
Cocktail Sauce

*A Selection of Assorted Freshly
Made Petite Canapés*

Hot Hors D' Oeuvres

Cocktail Meatballs
Seasoned Cocktail Sized Meatballs in our
Famous Meatball Sauce

Petite Quiche
Featuring Florentine, Lorraine,
Garden Vegetable and Monterey Jack
Miniature Quiches

Bacon Wrapped Chestnuts
Water Chestnuts Wrapped in Bacon,
Skewered and Baked in our Signature
Sauce

Bacon Wrapped Dates
Juicy Dates, Wrapped in Bacon,
Skewered, and Baked in our Signature
Sauce

Stuffed Mushrooms
Mushroom Caps Filled With a Crab
Stuffing

Desserts

An Assortment of Bite Sized Dessert

Lemon Bars
Sprinkled with Powdered Sugar
□
Marble Cheesecake
□
Decadent Chocolate Brownies
□
Lemon and Blueberry Bars
With a drizzle of lemon icing
□
Raspberry and Chocolate Swirls

Assorted Petit Fours

Gourmet Cookies
Orange, Lemon, and Lime Zest Cookies
□
Assorted Petite Cookies
□
Assorted Cookies Hand Dipped
Or Drizzled in Chocolate

Premier Miniature Desserts

Chocolate Covered Strawberries
□
Chocolate Mousse Cups

An Assortment of Hand Decorated Cupcakes

Beverages

Ice Water with Lemon

Coffee Bar

*Regular Coffee, Decaffeinated Coffee
Sugar Cubes and Cream*

Iced Tea or Lemonade

Amenities

Professional and Experienced Catering Staff

Full Linen and Skirting Service

Full China Service

Attractive Disposable Place Settings

*Elegant Trays and Pedestals to Accompany
Desserts and Hors D'oeuvres*

Onsite Management