

*WEDDING & FORMAL EVENT
PLANNING GUIDE*



*6371 COMMERCE DRIVE
WESTLAND, MICHIGAN 48185
SALES - 734.525.5610
WEB - THOMASSCATERING.COM*

OUR MISSION

At Thomas's Catering, we strive:

- To serve the special events and catering needs of our clients at the location of their choice or at one of our preferred or exclusive venues.
- To provide fair, flexible, flavorful, and innovative catering and event planning solutions, which we will deliver with impeccable execution.
- To be a partner to our clients with the highest integrity, attention-to-detail, practices, and standards, with an end goal of exceeding our clients' and their guests' expectations.



We pride ourselves in getting things right the first time. That doesn't mean we're perfect, but when we make a mistake, we fix it. We proudly stand by our product and service. With Thomas's Catering as your partner, you need not worry about poor staff or menu selections. If we are ever unable to provide you with the services or flavorful menus we have promised, we will refund you your money for that service or menu selection, no questions asked.

OUR PROMISE



PRIVATE EVENTS

Whether you are planning a large wedding or an intimate party, Thomas's Catering will work with you to create a catered event unlike any other. It will reflect your tastes, your desires, and your preferences - not ours.



ON YOUR SPECIAL DAY

We will manage it all, so that you can enjoy your guests and the event, rather than worrying about the details. You can count on our professional, courteous staff to respect the importance of the day and deliver an experience you will cherish for a lifetime.



WE ARE A FULL SERVICE CATERER

Our services include furniture rental, floral design, linens, customized prop design and event motifs, site location, tenting, and much more. Contact one of our event sales coordinators today to start planning your next event!



VISIT OUR WEBSITE FOR SAMPLE MENUS AND SERVICES.

thomascatering.com
Phone: 734.525.5610



CORPORATE EVENTS

Thomas's Catering will create an exclusive event that reflects your company's image.

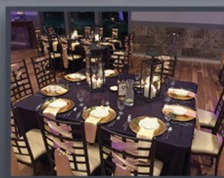
When you choose Thomas's, you will be working with a trusted business partner capable of delivering consistently flawless service.



We understand that every event makes an important statement about your company.



Whether you are planning a high-profile boardroom dinner, a company outing, or an employee picnic at a location of your desire, we will assist in every facet of planning, so that nothing is left to chance.



We look forward to building a partnership with you and making every event a success.

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HORS D'OEUVRES & STARTERS

~ STATIONED STARTERS

Grand Crudité Station

A beautiful and most popular choice for any type of event or taste. Various colors and shapes are displayed including fresh vegetables and house made dip, assorted domestic cheeses and fresh cut seasonal fruits. Station complimented with seasonal grapes, berries, assorted gourmet crackers and flats.

Charcuterie Board

A generous display of domestic, imported, fresh and smoked cheeses alongside small cuts of deli meats assorted olives dried fruits and mixed nuts. Station complimented with seasonal grapes, berries, and gourmet crackers, flat and sliced French baguette.

~ TURN EITHER STATION INTO A GRAZER BY ADDING ONE OR MORE HOT DIPS, ADDITIONAL MEATS, SNACKS OR BITE SIZED HOT APPS ~

BUTLER PASSED OR BUFFET STATIONED SELECTIONS

~ COLD SELECTIONS

Shrimp Cocktail Shooters - Jumbo Shrimp, House Made Cocktail Sauce, Fresh Lemon Wedge

Mandarin Mango Martini - Romaine, Kiwi, Mandarin Oranges, Crispy Bacon, Honey Roasted Almonds, Red Onion, Caribbean Mango Vinaigrette

Antipasti Skewers - Fresh Mozzarella, Tortellini, Genoa Salami, Sun Dried Tomato, Artichoke, Kalamata Olive, Fresh Basil

~ HOT SELECTIONS

Not So Maryland Crab Cakes - Way Better... Lump Crab Meat, Peppers, Spices, Pan Fried with Spicy Dijon Drizzle

Coconut Chicken Pops - White Meat Chicken, Crispy Coconut, Sweet Marmalade Dipper

Classic Miniature Beef Wellington with Mushroom Duxelle - Choice Aged Beef Tenderloin, Mushroom Duxelle, Flaky Puff Pastry

Bacon Wrapped Dates - Dried Pitted Dates, Thick Cut Apple wood Smoked Bacon [GF]

BBQ Pork Belly & Bacon Skewers - Pork Belly, House Made BBQ Sauce, Thick Cut Bacon [GF]

Chicken Hibachi - Seasoned Chicken Tenderloin, Red, Green, Yellow Peppers, Jalapeno Jack Cheese [GF]

Generals Shrimp Shooters - Slightly Sweet-Slightly Spiced Shrimp, Wild Rice Pilaf, Scallions & Sesame Seeds

Italian Meatball Shooters - Our Mini House Made Beef & Pork Meatballs, Hand Rolled, Marinara, Fresh Parmesan & Herb Focaccia Toast Point

Andouille Sausage & Cream Cheese Mushroom Caps - Spicy Andouille, Cream Cheese, Parsley, Breadcrumbs and Spices

Asian Glazed Pork Belly - Crispy Pork Belly, Sea Salt & Cane Sugar Asian Glaze Served atop Our Homemade Asian Slaw

Bourbon Glazed Meatballs - Thomas's Renowned Meatballs Glazed with A Mildly Sweet & Subtle Bourbon Sauce.

Cajun Shrimp & Cheddar Grit Shooters - Cajun Sauteed Shrimp, Five Cheddar Grits, Scallion.

Bacon Scallops - Tender Scallops, Bread Crumb & Thick Cut Bacon [GF]

Roasted Duck & Bacon Wontons - Tender Roasted Duck Breast, Applewood Smoked Bacon and Fire Roasted Sweet Corn, Sweet Chili Dipper

Loaded Tots - Crispy Fried Tots loaded up with our White Queso Sauce, Fresh Sliced Jalapeno, Applewood Smoked Bacon & Scallions

Waffles & Chicken - Pearl Sugar Belgian Mini Waffles, Crispy Chicken Strips & Our Kicken Maple Syrup

Asian Chicken Satay - Tender White Meat Chicken Skewer, General Tso Sweet Sauce & Toasted Sesame Seeds

Crab Stuffed Caps - Silver Dollar Mushroom Caps, Crab Cream Cheese Chive Filling, Bread Crumb & Garlic Butter

Buffalo Chicken Spring Roll - Pulled Chicken, Buffalo Sauce, Wonton Wrapper, Blu Cheese & Ranch Dippers

Candied Bacon Deviled Eggs - Classic Deviled Egg, Dijon & Whole Grain Mustard, Candied Bacon [GF]

Polish Dipper - Handmade Potato & Farmers Cheese Pierogi, Chive Sour Cream Dipper, Bacon Crumbles

Beef Tenderloin Crostini - Crusty Baguette, Thin Tenderloin, Horseradish Spread & Sweet Drop Pepper

~ VEGETARIAN SELECTIONS

Carmel Apple Goat Cheese Purse - Apples, Goat Cheese, Walnuts and Carmel in A Phyllo Purse

Cruditini - Broccoli, Celery, Carrot, Summer Squash Assorted Peppers, Zucchini, Dilled Ranch Dipper

Raspberry & Brie Cheese Phyllo Wraps - Double Cream Brie, Toasted Almonds, Raspberry Reduction

Crispy Asparagus Tips & Asiago Phyllo - Fresh Asparagus Tip, Aged Asiago in a Phyllo Wrapper

Olive Manchego Bites - Chopped Manzanilla and Kalamata Olives, Manchego and Cream Cheeses

Pear & Brie Phyllo Purses - Red Wine Reduced Pears and Creamy Brie Cheese.

Mozzarella Caprese Flatbread - Charred Flatbread, Spreadable Boursin, Baby Heirlooms, Arugula, Fresh Mozzarella, Red Onion, Balsamic Glaze

Vegetable Spring Roll - Fried Wonton Wrap, Fresh Vegetables & Sweet Chili Dipper

Quinoa & Zucchini Fritter - Crumbled Pine Nuts, Feta, Lemon, Fresh Parsley, Dill & Marinara Dipper [GF]

Spinach Pie - Baby Spinach, Feta, Lemon, Crispy Phyllo

Gouda Arancini - Italian Rice Ball with a Baby Gouda Center Fried in Panko Breading

HORS D OEUVRE PACKAGE

~ DISTINCTIVE HOUR

*Perfect for strolling events of all natures and themes.
This menu and its inclusions can accommodate all guests at any type of event from large to small! Includes...
Package Can Be Customized to Better Match Your Event Goals and Needs. Inquire with your event salesperson.*

~ Charcuterie Station

*A generous display of domestic, imported, fresh and smoked cheeses alongside small cuts of deli meats assorted olives dried fruits and mixed nuts. Station complimented with seasonal grapes, berries, and gourmet crackers, flat and sliced French baguette.
Also Includes Vegetable & Fruit Crudites.*

~ Select Four Hors D Oeuvres of You're Choosing
Hors D Oeuvres Can Be Hand Passed or Self-Serve Stations

~ UP-GRADE YOU'RE EVENT BY ADDING ON A SMALL PLATE, OUR DELUXE PIE OR SMALL BITES DESSERT STATION!

SMALL PLATES

The Short of the Long

Little Town Jerky braised beef chuck short rib that melts away served atop our Boursin cheese and chive whipped Yukon gold potatoes and topped with our own balsamic rosemary shallot reduction zip sauce and crispy fried onion garnish.

Asian Popcorn

Golden brown fried popcorn chicken bites tossed with fresh vegetables and our slightly sweet, yet slightly spiced sticky Asian sauce served atop our house made rice pilaf.

Little Italy

We start with our homemade tri-colored cheese tortellini as the base, but the real star of this show is the homemade beef and pork Italian meatball. Finished with our house made blush sauce, fresh shaved parmesan and parsley and our sun-dried tomato and herb focaccia toast point.

Caribbean Shrimp & Peaches

Our blackened shrimp served alongside our cilantro lime rice and topped with smoked pickled peach salsa.

Polish Polka

Authentic all the way through! Dearborn smoked kielbasa atop our homemade Kapusta and a potato and farmers cheese pierogi side car.



BUFFET & FAMILY STYLE DINNER MENU

~ SALAD COURSE

Mixed Greens

Crisp Romaine and Iceberg Blend, Grape Tomatoes, English Cucumbers, Red Onions, Carrots, Red Cabbage and Croutons

Spring Greens

Baby Spring Greens, Grape Tomatoes, English Cucumbers, Red Onions, Carrots, Red Cabbage and Croutons

Thomas's House Salad

Spring Field Greens, Grape Tomato, English Cucumber, Shredded Carrots, Red Cabbage, Candied Pecans, Sea Salted Sunflower Seeds, Dried Cranberries, Shaved Red Onion, Multigrain Croutons and Served with Our Wilde Raspberry Vinaigrette

Classic Caesar

Crisp Romaine, Shaved Parmesano, Baked Croutons and our Signature Homemade Creamy Caesar

Chipped Apple Salad

Crisp Fresh Greens, Candied Pecans, Fresh Blueberries, Strawberries, Sharp Wisconsin Cheddar, Dried Apple Chips and Served with Our Honey Berry Zinfandel Dressing

Twisted Michigan Salad

A Twist on This Classic...Spring Greens, Gorgonzola Cheese Crumbles, Dried Cranberries, Candied Walnuts, Shaved Red Onion, Cucumbers and our White Zinfandel Vinaigrette

Baby Spinach

Baby Spinach Greens, Fresh Strawberries, Crispy Bacon, Chopped Egg, Shaved Red Onions and Served with Our Lemon Poppy Seed Dressing

** All Salads Served Individually Plated or Family Style*

** Salad Service Accompanied by Our Signature Seasoned French Rolls and Whipped Butter.*

~ ENTRÉES

Pepper Encrusted Bistro

Choice Sirloin Bistro Steak, Perfectly Aged, Spice Rubbed and Roasted to Perfect Medium. Accompanied By Horseradish Sauce [GF]

**Can Be Served Buffet Style or Chefs Carving Station*

~ ALTERNATIVE BISTRO PREPARATIONS ~

Bistro Beef Marsala

Tender Sirloin Medallions Roasted to Perfect Medium & Topped with Thomas's Signature Homemade Reduced Mushroom Marsala Wine Sauce.

Can be prepared GF upon request.

Pepper Bistro with Rosemary, Shallot and Balsamic Reduction Sauce

Aged choice beef round, rubbed with a blend of spices and oven roasted. Topped with our signature Rosemary, Shallot,

Balsamic Reduction Sauce. Accompanied with horseradish sauce. Can be prepared GF upon request.

Cranberry Cornbread Stuffed Chicken

A Thomas's Catering Signature Dish...White Meat Chicken Breast Perfectly Stuffed with our Homemade Cranberry Cornbread Stuffing and topped with a Light Chicken Sauce

Baby Spinach Feta Chicken

White Meat Chicken Breast Perfectly Stuffed with Fresh Baby Spinach, Fire Roasted Red Peppers, and Feta Cheese and topped with our White Wine Alfredo Sauce, Parmesan & Fresh Parsley. Can be prepared GF upon request.

Chicken Marsala

Chef Josh's Personal Favorite... Tender Chicken Medallions, Lots of Mushrooms, Shallots and Baked in Our Marsala Wine Sauce with Fresh Parsley

Can be prepared GF upon request.

Key West Baked Haddock

Hand Cut Haddock Brushed with Butter and a Rich Blend of Lemon, Basil and Thyme. Served with Fresh Cut Lemon & Tartar Sauce [GF]

Chicken Cordon Bleu

Chicken Breast Rolled with Honey Ham and Natural Swiss Cheese, Dusted in Italian Breading, Baked to a Golden Bronze and Topped with a Light Chicken Sauce

Chicken Piccata

Tender Chicken Breast Pan Fried & Baked in Our Signature Lemon Caper Butter Sauce.

Brown Sugar Apple Cider Marinated Pork Loin

Tender pork loin marinated forty-eight hours in our house made apple cider and brown sugar marinade roasted to a golden yet crisp color and garnished with apple chutney.

**Can Be Served Buffet Style or Chefs Carving Station*

BUFFET & FAMILY STYLE DINNER MENU

~ PASTA ENTRÉES

Three Cheese Tortellini [VEG]

A Colorful Combination of Spinach, Egg and Tomato Flavored Pasta Carefully Fill with Our Three Cheese Blend and Tossed in our Signature Blush Sauce

Bow Tie Chicken

Bow Tie Pasta, White Meat Chicken, Our House Made White Wine Alfredo Sauce and Fresh Parsley. Also available in vegetarian option.

Butternut Squash Ravioli with Apple Cider Cream Sauce [VEG]

Ravioli Stuffed with Roasted Squash and Spices. Served in our own Apple Cider Cream Sauce and Topped with Candied Pecans

Deconstructed Lasagna [VEG]

Individual Lasagna Pasta Stuffed with all the Traditional Fillings and Topped with our Signature Blush Sauce and Baked with Mozzarella and Parmesan Cheese Blend

Spinach Florentine Shells [VEG]

Classic Florentine! Jumbo Seashell Shaped Pasta Stuffed with Ricotta, Romano, Mozzarella, Parmesan and Spinach. Choose Marinara Sauce or Blush Style

Cajun Shrimp Alfredo

Miniature Penne Pasta Tossed with Cajun Sauteed Shrimp and Finished in Our House Made White Wine Alfredo Sauce and Fresh Parsley.

Spinach Florentine Ravioli [VEG]

Tender Baby Spinach Mixed with a Four Cheese Blend and Reduced Cream Sauce Carefully Stuffed in Over Sized Ravioli Pasta. Finished in our House Made Blush Sauce.

Chicken Mushroom Cognac

Marinated and Char-Grilled Chicken Breast Strips, Mini Penne Noodles and Tossed in our Homemade Mushroom Cognac Sauce.

~ DINNER SIDES

Autumn Roast

Roasted Butternut Squash, Brussels Sprouts, Red Onion, Candied Pecans and Cranberries [GF, V, VEG]

Boursin Whipped Potatoes

Whipped Yukon Gold Potatoes, Herbed Boursin Cheese, Heavy Cream and Spices, Fresh Chives [GF, VEG]

Fresh Buttered Green Beans

Fresh Steamed Greens Beans, Garlic Butter Sauce [GF, VEG, V]

Parisian Honey Carrots

Parisian Carrots, Brown Sugar and Honey Glaze and Butter [GF, VEG, V]

Italian Breaded Redskins

Oven Roasted Quartered Redskins with Italian Breading, Olive Oil, Butter and Seasonings [VEG, V]

Roasted Fingerlings

Roasted Split Fingerlings, Olive Oil, Seasonings, Fresh Parsley [GF, VEG, V]

Roasted Baby Baker Potatoes

Baby New Potatoes Roasted Whole in Butter, Olive Oil and Spices [GF, VEG, V]

Summer Vegetable

Summer Squash, Zucchini, Baby Carrots, Snap Peas & Roasted Grape Tomatoes for Color [GF, VEG, V]

White Truffle Mashed

Our Signature Homemade Whipped Potatoes Infused with Butter, Heavy Cream & White Truffle Oil [GF, VEG]

Rice Pilaf

Long Grain Rice, Mixed Peppers, Carrots, Red Onion, Lemon, Basil and Thyme [GF]

Sweet Potato Mashed

Whipped Sweet Potatoes with Honey, Butter, Brown Sugar and Topped with Candied Pecan Streusel [GF, VEG]

Parmesan Roasted California Blend

Chef Cut Fresh Broccoli, Cauliflower, and Carrots Oven Roasted at High Heat with Olive Oil and Grated Parmesan [GF, VEG]

Roasted Garlic Redskin Mashed

Petite Skin on Redskin Potatoes and Whipped with Butter, Cream and Roasted Fresh Garlic. [GF, VEG]

~ STATIONED SWEETS

Sweet Decadent Small Bites

An ideal assortment for all crowds. Includes Bite Size Selections of
Dessert Bars ~ Individual Cheesecakes ~ Grand Cru Petite Fours ~ Mini Cannoli ~ Les Chouchous French Cream Puffs ~ Les Passion Tarts ~
Les Carolines Eclairs ~ Chefs Added Selections.
Station Complimented with Our Favored Chocolate Hollywood Bon Bons, Seasonal Grapes, and Berries.

Fall Sips & Sweets

(Seasonal / Mid Sept. – Mid Nov.)

Authentic Cider Mill Staples Including Donuts and Donut Holes, Locally Produced Apple Cider Served Hot and Cold
Accompanied By Caramel & Candy Apples!

Not Your Mama's Cookie Bar

Because We Like to Think Ours Are Better!

Our Signature Cookie Collection Including – Chocolate Chunk, Oatmeal Raisin, Peanut Butter, Lemon Blueberry, Salted Caramel and Chocolate Chunk
Pretzel. Served In Old Fashioned Glass Jars.

~ **UP-GRADE OPTION** – Add on Mini Old Fashioned Glass Milk Jugs & Straws for Guests

Mini Torte Bar

An Individual Take on Classic Flavors!

Varieties Include – Tiramisu, Peanut Butter Chocolate, Red Velvet, Turtle Pecan, Key Lime and Triple Chocolate Fudge

Skip The Cake...We Take The Pie!

An Old-Fashioned Pie Bar with Upscale Unique Selections. Chef Manned & Served.

Varieties Include – Caramel Apple Walnut, Chocolate Peanut Butter Silk, Key Lime Meringue, Chocolate Caramel Mousse Layer, Blueberry Lemon
Meringue, Banana Cream, Chocolate Mint Layer, Loaded Fruits of the Forrest

Smores Bar

All The Favorites You Had by The Campfire as a Child & Adult!

Hershey's Chocolate Squares, Kit Kat, Peanut Butter Cups, Oversized Marshmallows & Crisp Grahams complete with burners, skewers and fun for
all! The perfect ending or beginning to your event, if you're that dessert before dinner type of crowd!

Individual Basque Cheesecake Station

Abundant with cream cheese, a touch of heavy cream and cage-free eggs, our souffle cheesecake is the lightest and most savory of all cheesecake.
Originating from the Basque country of Spain, it speaks of wood fired ovens. Unlike its American counterpart, Basque cheesecake does not have a
crust – baked high and fast to form a caramelized exterior, serving as a natural crust, and creamy interior.

Choose three homemade toppings and drizzles to complete your station!

Choices – Fresh Cut Strawberries, Blueberries, Raspberry Compote, Triple Berry Compote, Chocolate or Caramel Drizzle.

~ STATIONED SNACKS

Late Night Border Bar

Seasoned Ground Beef & Marinated Chicken. Hard and Soft Shells with all the Traditional Toppings!
Station Complimented with Southwest Slaw, Homemade Pico De Gallo and Mexican Street Corn Salad

Detroit Coney

A Detroit Favorite using All Beef Hot Dogs and Authentic Detroit Style Chili Sauce served in a steamed bun with diced onions and mustard.
Coney presented in an authentic paper style carton with Better Maid Potato Chips!

SLIDERS

Maid Potato Certified Angus Beef Slider Patties Grilled with Onions and served traditional style with slider sauce and dill pickle chips.
Sliders wrapped and presented in an authentic paper style carton with Better Chips.

Chicken & Waffle Sliders

Crispy Chicken Breast Sandwich with Pearl Sugar Belgian Waffles and Drizzled with Kickin Maple Syrup

Soft Pretzel Bites

Slightly sweet and salty Bavarian Pretzel bites served with sharp cheddar beer cheese dipping sauce.

Popcorn Bar!

Select four flavor pops of your choice, served in glass jars with mini popcorn boxes to fill!

Selections Include ~ Sweet White ~ Cheddar ~ Oreo Cookie ~ Caramel Cheddar Blend ~ Buttery Original ~ Dill Pickle
Birthday Cake ~ Green Apple ~ White Cheddar ~ Strawberry ~ Cherry

Dips For Chips

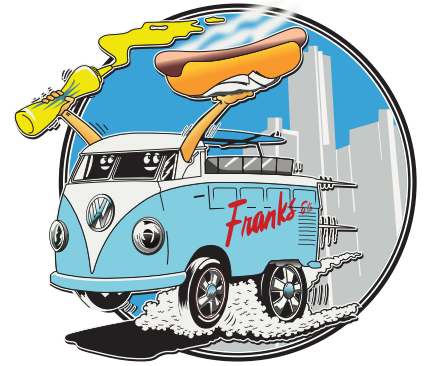
While everyone loves a chip, this station is all about the dip! Our tri-colored crispy tortilla chips are surrounded by assorted dips to include white
queso, assorted salsa, and guacamole. Station includes kraft style paper boats for chips and cups for dip!

We Can Roll The Entire Party To Your Door!

Meet the newest member of our team!

We call her FRANKIE!

She is an authentic 1965 VW Truck That Cooks!



BASE PACKAGE

All You Can Eat

AWARD WINNING
HOT DOGS, CHIPS
& CHOCOLATE CHUNK
COOKIES

\$12 | Per Person

OPTIONAL UPGRADES

All You Can Eat

ASSORTED SAUSAGES

Add \$3 Per Person

All You Can Eat

ADD TWO COLD SALADS

Add \$2 | Per Person

HAVE A SPECIAL MENU IN MIND BUT

DON'T SEE IT LISTED... ***Let's Talk!***

UPGRADES:

SAUSAGE UPGRADE WILL INCLUDE – Brats, Italian Sausage, Polish Sausage, Roasted Peppers & Onions and Traditional Coney Topping.

*Also includes base package offerings.

SALAD UPGRADE (CHOOSE TWO): Creamy Cole Slaw ~ Redskin Potato Salad ~ Italian Pasta Salad ~ Macaroni Salad

*Also includes base package offerings.

*Perfect For Late Night Snacks, Rehearsal
Dinners, and Corporate Events!*

GENERAL TERMS:

100 Person or \$1,500.00 Food Minimum.
Base Truck Service Fee \$500 + Menu Selections.
Event service includes a one-hour service window.
Includes buns, condiments, and paper supplies.
30% Retainer Due at Time of Booking (*Non-Refundable*)
Final Guest Count Due (14) Days Prior To Event
Final Balance Due (7) Days Prior To Event
Covered Area or Tent May Be Required
Serving Most of Wayne and Oakland Counties
Distance & Late Serving Charges May Apply.



A Division of...

Thomas's CATERING

BEVERAGE SERVICE

~ STATIONED BEVERAGE BARS

Gourmet Coffee

Regular & Decaf Coffee Served with Gourmet Creamer Selections.

Accompanied by sweeteners and stirs.

House Made Lemonade & Iced Tea

Thomas's Renowned Homemade Lemonade & Iced Tea. Served From Glass Dispensing Jars with Fresh Sliced Floating Lemons.

Accompanied with Lemon Wedges & Sweeteners.

Gourmet Hot Cocoa

(Seasonal / Mid November – December)

Authentic and House made Chocolate Cocoa

Toppings & Additives Including (But Not Limited Too) - Mini Marshmallows, Whipped Marshmallow Fluff, Butterscotch, Chocolate Chips, Flavored Candies & Stir Sticks and Other Specialty Items. Includes Disposable Cups & Lids

Hydration Station

Infused Waters Including ~ Cucumber Mint, Mixed Berry and Lemon Lime

Served From Glass Dispensing Jars.

The Refresher

Assorted Soft Drinks Including ~ Coke ~ Diet Coke ~ Sprite ~ Orange ~ Root Beer ~ Cherry Coke

Infused Waters Including ~ Cucumber Mint ~ Mixed Berry ~ Lemon Lime

House Made Lemonade & Iced Tea

* Stationed Beverage Bars Can Be Self-Serve or Staff Attended

~ BEER - WINE - SPIRITS

Beer & Wine Bar

Labatt's ~ Bud Light ~ Coors Light

Canyon Road ~ Chardonnay ~ Cabernet Sauvignon ~ Pinot Grigio ~ Moscato

Assorted Seltzers

Package Includes Assorted Coke Products and Bottled Water

Medium Full Bar

Labatt's ~ Bud Light ~ Coors Light

Canyon Road ~ Chardonnay ~ Cabernet Sauvignon ~ Pinot Grigio ~ Moscato

Assorted Seltzers

Tito's Vodka ~ Bacardi Rum ~ Captain Morgan Spiced Rum ~ Dewar's Scotch ~ Tanqueray Gin ~ Canadian Club Whiskey ~ Peach Schnapps

Package Includes Refresher Package Inclusions ~ Assorted Juices ~ Tonic and Club Soda

Premium Full Bar

Labatt's ~ Bud Light ~ Coors Light

Canyon Road ~ Chardonnay ~ Cabernet Sauvignon ~ Pinot Grigio ~ Moscato

Assorted Seltzers

Grey Goose Vodka ~ Hennessy Cognac ~ Crown Royal Whiskey ~ Jim Beam Bourbon ~ Johnny Walker Red Label Scotch ~

Bombay Sapphire Gin ~ Bacardi Light Rum ~ Captain Morgan Spiced Rum ~ Peach Schnapps

Package Includes Refresher Package Inclusions ~ Assorted Juices ~ Tonic and Club Soda

*All Packages Include Clear Disposable Cups, Beverage Napkins, Straws, Appropriate Garnishes, Chilling and Mixing Ice

*Real Stemware Packages Available

*Thomas's Catering Is Fully Licensed and Insured

~ CHINA PACKAGES

Standard China Service

China Dinner Plate ~ Salad Plate ~ Dessert or Appetizer Plates ~ Water Goblet ~ Water Carafe ~ Dinner Fork ~ Knife ~ Teaspoon
* Rolled in Linen Napkin

Package Includes ~ Linen Table Covers & Napkins (Color of choice) ~ Salt & Pepper Shakers ~ Buffet and Station Table Skirting ~ Family Style Salad Serving Pieces ~ Dressing Boats ~ Bread Baskets & Liners ~ Butter Dishes ~ Required Service Equipment

Premier China Service

China Appetizer Plate ~ Dinner Plate ~ Salad Plate ~ Bread & Butter Plate ~ Coffee Cup & Saucer ~ Dessert Plate ~ Water Goblet ~ Champagne Flute
Water Carafe ~ Coffee Butler ~ Salad Fork ~ Dinner Fork ~ Knife ~ Teaspoon ~ Dessert Fork or Spoon

Package Includes ~ Linen Table Covers & Napkins (Color of choice) ~ Salt & Pepper Shakers ~ Buffet and Station Table Skirting ~ Family Style Salad Serving Pieces ~ Dressing Boats ~ Bread Baskets & Liners ~ Butter Dishes ~ Required Service Equipment

Stemware Service

Pilsners ~ Elegant Wine ~ Highballs ~ Rocks ~ Mixing

Custom China Package

Our sales staff can work with you to create a custom china package specific to the needs of your event. We offer many different collections of china and linens and can work with you to create that vision you had in mind.

~ SERVICE STAFF

All service staff is proposed for each event and based on the specific logistics and details of your event. Our sales team will work with you in determining the proper number of staff required to execute a flawless event!

~ GENERAL POLICIES

All events are proposed per event and based upon specific event needs and logistics.

All events are proposed a per person price that is dependent upon the total scope, menu and services for your event.

Changes to menu, services, guests counts and or services may or may not affect the pricing proposed.

At time of contract signing, you must provide a minimum guest guarantee.

Your final guest count can be no more or less than 20% of the initial guest count.

At time of booking a 30% retainer is required and is non-refundable.

Final Guest Counts and Menu Selections Due (14) Days Prior To Event Date

Final Payment Due (7) Days Prior To Event Date

All Events Subject To 20% Production Charge & Staffing Fees

