

WEDDING
PLANNING
GUIDE



Thomas's CATERING

734.525.5610 WWW.THOMASSCATERING.COM



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.

thomasscatering.com
Phone: 734.525.5610



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.

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

Assorted Cold Canapés - Assortment Includes; Whipped Brie-Toasted Almonds-Fruit Chutney in a Tart Shell ~ Seasoned Shrimp-Cilantro Mousse-Candied Pineapples on Coconut Cornbread ~ Roast Beef Roulade-Whipped Horseradish Mousse on a Toast Square ~ Seafood Mousse-Olive Garnish on Marble Rye ~ Salami Roll-Herbed Boursin Cheese-Artichoke Heart

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

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

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

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

Chicken Hibachi - Seasoned Chicken Tenderloin, Red, Green, Yellow Peppers, Jalapeno Cheese

Pistachio Chicken Wheels - White Meat Chicken & Asparagus Tips Encrusted In Fine Chopped Pistachio

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 & Toast Point

Hawaiian Glazed Chicken Skewers - White Meat Chicken, Fresh Pineapple, Assorted Peppers, Sweet Glaze

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

Asian Glazed Pork Belly - Crispy Pork Belly, Sea Salt & Cane Sugar Asian Glaze Served Atop Asian

Bamboo Burger Bites - A Sure Fire Hit! Miniature Burger Poppers On A Skewer Complete with All The Fixings!

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

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

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

~ 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

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 Beef Steak, Perfectly Aged, Spice Rubbed and Roasted To Perfect Medium. Accompanied By Horseradish Sauce

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

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

Chicken Marsala

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

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

Beef Sirloin Marsala

Tender Sirloin Medallions Roasted To Perfect Medium & Topped With Thomas's Signature Homemade Reduced Mushroom Marsala Wine Sauce

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 Picatta

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

Herb Roasted Beef Rounds

Certified Angus Beef Rounds Are Slow Roasted and Served In Natural Juices. Accompanied by Dilled Horseradish Cream Sauce.

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

Garlic Sage White Marble Farms Pork Loin

Marinated Overnight In Our Our Garlic Sage Brine, Oven Roasted with Cracked Pepper and Seasonings and Served With Our Rosemary Reduction Sauce.

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

BUFFET & FAMILY STYLE DINNER MENU

~ PASTA ENTRÉES

Three Cheese Tortellini *(Vegetarian)*

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 *(Vegetarian)*

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

Deconstructed Lasagna *(Vegetarian)*

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

Three Cheese Penne Pasta Blush *(Vegetarian)*

Mini Penne Pasta Smothered in our House-Made Marinara Sauce. Baked with Romano, Parmesan, and Mozzarella Cheeses

Rigatoni Shrimp Alfredo

Skinny Rigatoni Pasta Tossed with Cajun Fried Shrimp and Finished In Our House Made White Wine Alfredo Sauce and Fresh Parsley.

Spinach Florentine Ravioli *(Vegetarian)*

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.

~ DINNER SIDES

Autumn Roast

Roasted Butternut Squash, Brussels Sprouts, Red Onion, Candied Pecans and Cranberries

Boursin Whipped Potatoes

Whipped Yukon Gold Potatoes, Herbed Boursin Cheese, Heavy Cream and Spices, Fresh Chives

Fresh Buttered Green Beans

Fresh Steamed Greens Beans, Garlic Butter Sauce

Parisian Honey Carrots

Parisian Carrots, Brown Sugar and Honey Glaze and Butter

Italian Breaded Redskins

Oven Roasted Quartered Redskins with Italian Breading, Olive Oil, Butter and Seasonings

Roasted Fingerlings

Roasted Split Fingerlings, Olive Oil, Seasonings, Fresh Parsley

Roasted Baby Baker Potatoes

Baby New Potatoes Roasted Whole in Butter, Olive Oil and Spices

Summer Vegetable

Summer Squash, Zucchini, Baby Carrots, Snap Peas & Roasted Grape Tomatoes for Color

White Truffle Mashed

Our Signature Homemade Whipped Potatoes Infused with Butter, Heavy Cream & White Truffle Oil

Rice Pilaf

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

Sweet Potato Mashed

Whipped Sweet Potatoes with Honey, Butter, Brown Sugar and Topped with Candied Pecan Strussle

SWEETS & SNACKS

~ STATIONED SWEETS

Sweet Decadent Small Bites

An ideal assortment for all crowds. Includes Selections of Dessert Bars, Individual Cheesecakes, Pastries, Petite Fours, Mini Cannoli, Miniature Desserts and Chefs Signature Selections. Station Complimented With Seasonal Grapes and Berries.

Fall Sips & Sweets *(Seasonal)*

*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 Complete with Mini 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

Smoeres 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 your that dessert before dinner type of crowd!

~ STATIONED SNACKS

Late Night Border Bar

*Seasoned Ground Beef & Marinated Chicken. Hard and Soft Shells with all the Traditonal 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 died 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.

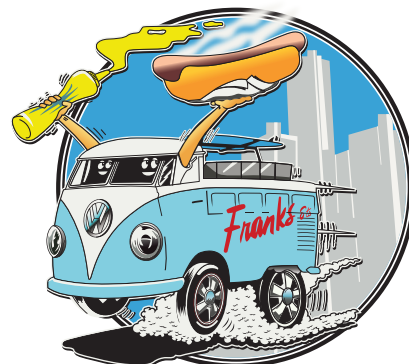
*ULTIMATE LATE NIGHT SNACK &
REHEARSAL DINNERS*

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 based package offerings.



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.

~ 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

Authentic and Housemade 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 Apacathy 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

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

Titos 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

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 amount 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 dependant 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 18% Standard Industry Service Charge & Staffing Fees

~ THE MISSION & PROMISE

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!