

Wedding Catering Package

Pricing starts at 28.99 per person

To keep planning simple, we offer a wedding package that includes the following items:

- Choice of 2 appetizers
- Choice of 2 entrees
- Choice of 3 side dishes
- Homemade Dinner Rolls
- Drink Station
- Cake Cutting Service



* Gourmet options available for an additional cost per person

Dinnerware Options

- Masterpiece™ and Reflections™ elegant disposable wedding dinnerware
- Rental China (Starting at \$5.00 per person)

You're Invited!

Please join us for a complimentary wedding catering and cake tasting. Call 941-955-8007 to schedule a date to experience all we have to offer for your special day.

Please allow one week to plan your tasting.

We look forward to helping you plan and being a part of your wedding vision!



Delicious Menu Options

Appetizers (choose 2)

- Fresh Fruit Tray**
Assorted fresh seasonal fruit, served with fruit dip
- Vegetable Tray**
Assorted fresh vegetables, served with Ranch dip
- Cheese Tray**
Assorted cubed hot pepper, Swiss, marble, and colby cheese, served with crackers
- Meatballs 1.99**
Choose BBQ, Swedish, or Sweet & Sour
- Chicken Wings 1.99**
Choose Hot, BBQ, or Sweet & Sour
- Chicken Tenders 1.99**
served with dipping sauces
- Chicken Nuggets 1.99**
served with dipping sauces
- Shrimp 2.99**
Large shrimp served with lemon wedges and cocktail sauce

Entrees (choose 2)

- Marinated Chicken Breast
- Broasted Chicken
- BBQ Chicken
- Roast Beef
- Roast Turkey
- Baked Ham
- Meatloaf
- Asiago Pesto Chicken 1.99
- Chicken Marsala 1.99
- Chicken Cordon Bleu 1.99
- Baked Fish 1.99
- BBQ Ribs 1.99
- Boneless Short Ribs 2.99
- Salmon 3.99



Side Dishes (choose 3)

- Garden Salad**
Served with choice of 3 dressings: House (Sweet & Sour), Ranch, Poppy Seed, Italian, French, Honey Mustard, Blue Cheese, Thousand Island, Balsamic or Raspberry Vinaigrette
- Real Mashed Potatoes with gravy**
- Gourmet Mashed Potatoes cheesy garlic**
- Red Skin Potatoes parsley-buttered**
- Sweet Potatoes with marshmallows**
- Old Fashioned Noodles**
- Homemade Dressing**
- Rice Pilaf**
- Green Beans**
- Green Beans Almondine**
- Bohemian Vegetables**
green beans, carrots, broccoli, red bell peppers
- Macaroni & Cheese**
- Glazed Baby Carrots**
- Broccoli**
- Dutch Blend Vegetables**
yellow wax & green beans with baby carrots
- Grilled Vegetables 1.29**

Homemade Dinner Rolls

- White
- Wheat

Beverages (choice of 3)

- Lemonade
- Iced Tea
- Fruit Punch
- Assorted Sodas
- Bottled Water
- Coffee

Beverages are provided during your meal. After meal beverages may be added upon request.

Fresh-Baked Wedding Cakes

Servings and Pricing —

Wedding cake and cupcake flavors are listed on the back of this menu. Prices include the setup of cake and cupcakes as well as specialty cake boards.

* Customer provides any decorations to be used on cake.

Wedding and Special-Order Cake Pricing			
Servings*	Size	Price per serving — Basic	Price per serving — Specialty
Round Cakes			
16	6"	4.79	5.29
24	8"	4.79	5.29
36	10"	4.79	5.29
60	12"	4.79	5.29
76	14"	4.79	5.29
Cupcakes (standard size)			
Single		2.29 each	2.59 each

*Serving sizes are approximate.

Available for additional cost:

- Specialty Fondant
- Dummy Layers (\$20 and up fee per layer plus decorations)
- Cake & Cupcake Stands (\$50 rental, refundable upon return)



*For catering and cakes, delivery within 30 miles is included. Additional \$1 per one-way mile will be charged.

Looking for Reception space?

Reception rental space is available at the Carlisle Inn Sarasota. Our space can comfortably hold up to 320 guests. We also have chairs, white linens, and tables available (*included with space rental*).



Catering and Venue Fees & Terms

If your event is held at a venue with an additional catering fee, the catering fee will be added to your invoice.

Final menu and event adjustments, along with a final guaranteed guest count, are required 7 days prior to the event.

A 25% non-refundable deposit and signed contract are required when an order is placed and an event date is reserved. Unless previous payment arrangements have been made, the remaining balance is due 48 hours prior to event.

Full service catering is subject to an 18% service charge for receptions of 75 or more people. Receptions less than 75 people are subject to a minimum service charge of \$360 or 18%, whichever is greater. *Additional gratuity is discretionary.*

Prices in this brochure are subject to change without notice.

Cake Flavors —

Basic

Chocolate, Vanilla, Marble, or Red Velvet —with vanilla buttercream icing

Specialty

Old Fashioned Chocolate — moist chocolate cake layered with homemade pudding, with vanilla buttercream icing

Carrot Cake — moist carrot cake with pineapple, walnuts, layered with cream cheese icing

Piña Colada — pineapple cake layered with whipped cream, pineapple and coconut, with vanilla buttercream icing

Hawaiian Lemon — coconut flavored cake layered with lemon curd and coconut, with vanilla buttercream icing

Chocolate Mocha — chocolate mocha cake layered with chocolate mocha mousse, with vanilla buttercream icing

Italian Cream — moist vanilla cake with pecans, coconut and a touch of orange layered with cream cheese filling, with vanilla buttercream icing

Strawberry or Raspberry Cream — vanilla cake layered with whipped cream and strawberries or raspberries, with vanilla or almond buttercream icing

White Rhapsody — moist white cake with mini chocolate curls throughout, layered with a thin layer of raspberry preserves and raspberry mousse, with vanilla or almond buttercream icing

Chocolate Hazelnut Mousse - moist chocolate cake layered with chocolate hazelnut mousse filling, with vanilla buttercream icing

Peanut Butter Cup Mousse — white cake layered with peanut butter cup mousse, with vanilla buttercream icing

Orange — orange flavored cake layered with whipped cream and orange filling, with vanilla buttercream icing

Apple Butter Spice — made with our homemade apple butter with pumpkin spice and cream cheese icing, topped with, molasses cookies.

Cupcake Flavors —

Basic

Chocolate, Vanilla, Marble, Apple Butter Spice, or Red Velvet — with vanilla buttercream, chocolate buttercream or cream cheese icing

Specialty

Carrot Cake, Italian Cream, Piña Colada, Orange, Lemon, Strawberry, Peach

Variations of our specialty flavors and fillings are available upon request.

Weddings by Der Dutchman



Full-Service Catering and Custom Wedding Cakes



dhgroup.com/sarasota/wedding

941-955-8007

3713 Bahia Vista Street, Sarasota, Florida

orders-ddss@derdutchman.com

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