

Destinys

Catering Inc.

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West Chester, Oh 45069
www.destinyscatering.com

Wedding Reception Package

We would like to thank you for considering ***Destinys Catering at Beckett Ridge Golf Club*** as your facility, event coordinator and caterer. At ***Destinys Catering*** we pride ourselves on excellent foods and services; our standards are hard to beat. We would be privileged to use our creativity, flexibility and 75 years of combined experience in the hospitality industry to help you plan the most memorable event possible.

We have designed several menu options that we believe will satisfy any taste. Please review the information that follows and let us know how we may customize a package for you and your guests.

By choosing ***Destinys Catering at Beckett Ridge Golf Club*** as your facility, coordinator and caterer, you have chosen the best. Your interests and needs will always be our top priority. We look forward to planning your next great event!

Cocktail Hour Hors D'oeuvres Suggestions

Par for the Course

*A beautiful display of fresh fruits and choice cheeses with fruit dip and crackers and
Barbecue or Sweet & Sour Meatballs*

\$ 5.95 per person

Hole-in-One

*A beautiful display of fresh fruits, crisp vegetables and choice cheeses
with fruit dip, ranch dip and crackers*

\$ 5.95 per person

The Birdie

*A beautiful display of crisp vegetables and choice cheeses
with ranch dip and crackers,
Salami Horns, and
Red Skin New Potatoes stuffed with a light mixture of Dill and Cream Cheese*

\$ 6.95 per person

The Turn

*A beautiful display of crisp vegetables and choice cheeses
with ranch dip and crackers and
Pecan Chicken Strips with Dijon Mustard Sauce*

\$ 6.45 per person

The Fairway

*A beautiful display of choice cheeses with crackers,
Teriyaki Beef Satays,
Pesto Torte and Baked Brie En Croute*

\$ 7.45 per person

The Eagle

*A beautiful display of fresh fruits with dip,
Black Bean Salsa and Hummus
With Gourmet Tortilla Chips*

\$ 7.45 per person

The Wedge

*Hummus, black bean salsa, olive tapenade, sun-dried tomato tapenade
with crostini, tortilla chips and crackers*

\$ 4.95 per person

Cocktail Party – The Talk of the Evening

A delightful mixture of hot and cold culinary delights which will allow your guests to sample the best Destinys has to offer.

(Please choose 4 Hot and 4 Cold Selections.)

Cold Options

Fresh Fruit with Cream Cheese Dip
Fresh Vegetable Crudités with Buttermilk Ranch Dip
Cheese Cubes and Gourmet Cheese Terrine with Crackers
Brie Cheese Wheel topped with Gourmet Sauce and Served with Gourmet Crackers
Black Bean Salsa with Gourmet Tortilla Chips
Seafood Stuffed Cherry Tomatoes
Tortilla Pinwheels
Salami Horns stuffed with Herbed Cream Cheese
Tortellini Kabobs
Red Skin New Potatoes stuffed with a light mixture of Dill and Cream Cheese
Mini Croissant Sandwiches prepared with Assorted Meats and cheeses
Seven Layer Dip with Tortilla Chips
Fruit Kabobs with Dip
Belgian Endive with Boursin Cheese
Anti-Pasta Satays
Deviled Eggs
Cucumber Cups with Boursin Cheese
Assorted Bruschetta
Tapenade Bar Add **\$ 1.95 per person**

For an additional \$ 3.95 per person the vegetable crudités, cheese cubes and fruits can be Presented as a beautiful display. This will be counted as one choice.

Hot Options

Cocktail Meatballs (Italian, Spicy Plum Sauce or Barbecue)
Sausage and Peppers with Crusty Bread
Vegetarian Spring Rolls with Hoisin Dipping Sauce
Crab Cakes with Chili Mayonnaise
Chicken Wings (Barbecue or Spicy) with Blue Cheese Dressing and Celery
Stuffed Mushrooms (Choice of Sausage topped with Mozzarella Cheese, Seafood or Herb Cream Cheese)
Warmed Italian Style Dagwood
Cheese Tortellini with Marinara or Pesto Cream Sauce with Crusty Bread
Pecan Chicken Strips with Dijon Mustard Sauce
Apple Pork Stays with Cinnamon Glaze
Jerk Pork Satays
Spinach and Artichoke Dip with Gourmet Tortilla Chips
Black Bean Quesadilla with Salsa and Sour Cream
Chicken and Monterey Jack Cheese Quesadilla served with Salsa and Sour Cream

Dinner Buffet Menu

Entrée Choices

Carved Selections

- Carved Seasoned Tenderloin of Beef with Au Jus and Horseradish Sauce (additional \$ 4.95 per person)
- Carved Seasoned Top Round of Beef with Au Jus and Horseradish Sauce
- Carved Crusted Pork loin with Citrus Sauce
- Carved Barbecue Pork Loin
- Carved Honey Glazed Ham

Pasta Selections

- Italian Meat Lasagna (Vegetarian Lasagna also available)
- Chicken Marinara with Penne Pasta
- Burgundy Beef Tips over Bow Tie Noodles
- Fettuccini Alfredo with Chicken and Garden Fresh Vegetables

Poultry Selections

- Chicken Cordon Bleu with Creamy Sage Sauce (add \$ 1.95 per person)
- Pecan Chicken with Honey Dijon Sauce (add \$ 1.25 per person)
- Grilled Marinated Boneless Chicken Breast
- Dreamland Chicken
- Chicken over Rice Pilaf

Pork Selections

- Walnut Apple Pork

Beef Selections

- Teriyaki Beef over Rice Pilaf
- Teres Major Beef Served with a Rich Burgundy Sauce

Seafood Selections

- Citrus Poached Salmon with Dill Mustard Sauce (add \$ 1.25 per person)
- Baked Lemon Pepper Cod
- Blackened Salmon Seared with Remoulade Sauce

Interactive Fun Stations to Consider

Made-to Order Pasta Station:

Additional \$ 3.95 per person

Bowtie or penne pasta tossed in tender, white meat chicken, sausage, baby shrimp, peppers, mushrooms, onions, chopped tomatoes, fresh garlic and a light pesto cream sauce, marinara sauce or a creamy alfredo sauce
-Italian Salad and Breadsticks

Mashed Potato Bar:

Additional \$ 3.95 per person

Creamy Plain Mashed Potatoes and Mashed Sweet Potatoes butter, sour cream, bacon crumbles, salsa, mushrooms cheese, green onions, caramelized onions, candied pecans, marshmallows and raisins
Mashed Potatoes will be served in a Martini Glass

Starch Choices

(Choice of One)

Rice Pilaf
Greek Style Orzo Pasta
Au Gratin Potatoes
Scalloped Potatoes with Dill Cream Sauce
Cheddar Mashed Potatoes with Scallions
Long Grain Wild Rice
Garlic Buttered Noodles
Citrus Confetti Rice
Garlic Buttered Parsley New Potato

Vegetable Choices

(Choice of Two)

Seasoned Country Style Green Beans
Green Bean Casserole
Steamed Green Beans tossed with Roasted Sesame Seeds
Buttered Corn
Steamed Broccoli with cheddar cheese sauce
Apple Glazed Carrots
Baby Buttered Basil Carrots
Sautéed Zucchini and Yellow Squash
Destinys Vegetable Medley (Carrots, Squash, Broccoli, Cauliflower and Green Beans)
Baked Italian Tomatoes
Lemon Herb Asparagus (add \$.50 per person)
Destinys Style Ratatouille

Salads

(Choose One)

Tossed Garden Salad

A blend of iceberg, romaine and spring mix garnished with cucumbers, tomatoes, red onions and garlic croutons

Dressing Choices, please choose three: Ranch, Italian,

Sun-dried Tomato Basil (fat free), French, Poppy Seed or Balsamic Vinaigrette

Spinach Salad

Tender spinach leaves with chopped eggs, bacon, red onions, tomatoes and garlic croutons
with celery seed and Italian dressing

Italian Salad

Mixed greens tossed with parmesan cheese, red onions, Italian bread crumbs and zesty Italian dressing. Garnished with tomatoes, black olives and pepperonccinis

Seasonal Fresh Cut Fruit Salad

Caesar Salad

Romaine leaves tossed with parmesan cheese, sweet red onions, garlic croutons and Caesar dressing

Raspberry Spring Mix Salad

Varietal greens tossed with mandarin oranges, sweet red onions, walnuts, sliced strawberries and Raspberry vinaigrette dressing

Ratatouille Salad

Romaine, spring mix and spinach leaves with zucchini, yellow squash, red peppers, sweet red onions tossed with Sundried tomato vinaigrette dressing. Garnished with shredded provolone, tomatoes and garlic croutons

Choice of One

Dinner Rolls with Butter or Butter Rum Corn Muffin

Wedding Reception Pricing

No. of Guests	175-199	200-249	250-300
Cocktail Party Reception	\$ 22.95	\$ 20.95	\$ 19.95
Dinner Buffets:			
One Entrée	\$ 22.95	\$ 20.95	\$ 20.95
Two Entrée	\$ 25.95	\$ 23.95	\$ 22.95

Room Fee: \$ 745.00

(Friday and Saturday Afternoon Receptions will receive 50 % off of the room fee and Complimentary Chefs Choice Hors d' oeuvre)

Extras

The following items will all be included with your package:

- Exclusive use of the facility for four hours
- All necessary staffing to ensure that your event goes smoothly
- All non alcoholic beverages (coffee, soft drinks and iced tea)
- Draft Beer (Budweiser or Bud Light)
- Snacks (provided at the bar)
- All china, flatware and glassware will be provided (we never use paper or plastic)
- All Linen Table Coverings
- Choice of Colored Linen Napkins
- Lighted centerpieces for all tables
- Complete cake cutting services, including forks and glass plates
- All buffet tables will be skirted, garnished and decorated to enhance decorations you have chosen or the theme of the event
- Your own personal event coordinator

Along with a signed Service Agreement,
A deposit of **\$ 600.00** will be required to hold your date.

All prices are subject to adjustments without notice.

Weddings of Destiny ***By Destinys Catering at Beckett Ridge***

Your guests are sure to enjoy these additions to any dinner package!!

For Starters

Fruit & Cheese Hors D'oeuvres Display:

A beautiful display of fresh fruits and choice cheeses with fruit dip and crackers

To Accompany your Dinner Menu

(choose one item below)

Choose a Third Entrée from the Dinner Menu

Made-to Order Pasta Station:

*Bontie or penne pasta tossed in tender, white meat chicken, sausage, baby shrimp, peppers, mushrooms, onions, spinach, chopped tomatoes, fresh garlic and a light pesto cream sauce or marinara sauce
-Italian Salad and Breadsticks*

Mashed Potato Bar:

*Plain Mashed Potatoes and Mashed Sweet Potatoes
butter, sour cream, bacon crumbles, salsa, mushrooms cheese, green onion, caramelized onions, candied pecans, marshmallows and raisins*

Additional Extras

(All items below included)

Wine

Pinot Grigio, Chardonnay & Merlot

Champagne Toast for all of your guests

Coffee Bar

*Regular & Decaffeinated Coffee
with flavored syrups*

Fresh Flowers on the Buffet Table

Mints or Mixed Nuts at the Bar

The Final Touch

White Chair Covers with Sash

(Choice of sash color depending on availability)

\$ 17.95 per person

*Only in conjunction with purchase of any dinner package
(Minimum of 100 Guests)*

Destinys Beverages and Bar Service

Domestic Bottled Beer: Budweiser, Bud Light, Miller Lite, Miller Genuine Draft Light and Coors Light

Imported Bottled Beer: Heinken, Amstel Light and Corona

Wine: Merlot, Cabernet, Reisling, Pinot Grigio, Chardonnay and White Zinfandel

Call Brand Liquor: Tanqueray Gin, Absolute Vodka, Seagrams 7, Canadian Club, Bacardi Rum, Dewar's White Label, Canadian Club, Jack Daniels, Jim Beam, Captain Morgan Rum,
Mixers and Bar Fruit: Club Soda, Tonic Water, Orange and Cranberry Juices, Lemons, Limes, Oranges, Cherries and Olives

Beverage and Bar Service to Include: Unlimited Domestic and Imported Beer Selections, Wine, Soft Drinks and Coffee Service

***100-149
\$ 9.95***

***150-199
\$ 8.95***

***200+
\$ 8.45***

Add Liquor, Mixers and Juices for an additional \$ 2.95 per guest

Satisfied Clients

Cincinnati Children's Hospital

Nancy Gooch

3333 Burnet Ave.

Cincinnati, OH 45229-3039

(513) 636-7775

AE Door & Window

Bill Weber

1260 Sharon Road

Cincinnati, Ohio 45240

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Mr. and Mrs. Garnet Wahlund

4769 Tillinghast

Mason, Ohio 45040

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Fort Hamilton Hughes Hospital

Dana Gruber, Physicians Liaison

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Hamilton, Ohio 45013

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