

O

oberlin catering

Expect extraordinary

Weddings



Weddings with *Oberlin*

Thank you for being here.

Congratulations on your engagement! We are honored to present you with our diverse services available for your special day. As a reputable catering company that has proudly served South Florida and Mexico for over Five years, it is our passion to create memorable culinary experiences. From delicious and creative hours d'oeuvres to elegant plated dinners and stations, we're sure you'll find something memorable.

Our promise is simple: When you choose Oberlin Catering, Miami's leading catering service, we will strive to make your event a unique affair to remember.





What we *do*...

Whether you're having an intimate backyard wedding or a 300 guest soiree, we've got you covered. You can mix and match to create the perfect culinary experience for your guests.

- *Hors D'Oeuvres*
- *Grazing Stations*
- *Food Stations*
- *Plated Dinners*
- *Tapas Style*
- *After Hours Bites*
- *Staffing*
- *Bar Mixer Packages*



Our Service Style *Options*

Station

3 passed hors d'oeuvres
+
Standard Station with:
2 Entrees
3 Sides
1 Salad

*Price per person: \$55.00 + tax**
Staff & Set up Fee calculated
depending on number of guests.



Plated

3 passed hors d'oeuvres
+
Standard 3 course
plated dinner

*Price per person: \$50.00 + tax**
Staff & Set up Fee calculated
depending on number of guests.

Tapas *Style*

3 passed hors d'oeuvres
+
4 tapas style passed entrees
1 Salad bar

*Price per person: \$45.00 + tax**
Staff & Set up Fee calculated
depending on number of guests.

**All our packages are for a minimum of 50 guests.*

**Prices do not include staff, rentals, set up fee or 18% service fee.*





Our *Hors D'Oeuvres*

- Crostinis with Pepper Jam topped with Caramalized Onions
- Watermelon Ceviche Shot
- Guacamole & Cured Red Onion Mini Tostadas
- Gulf Shrimp with Cocktail Sauce
- Puff Pastry with Turkish Mousse
- Melon & Mozzarella pearls with Prosciutto
- Mini Quiche with Caramelized Onion
- Mini Cordon Bleus
- Artichoke & Mushroom Ceviche
- Arancini Porcini with Truffle Aioli
- Charcuterie Skewers
- Blinis with Crème Fraîche and Scottish Smoked Salmon
- Salmon or Tuna Tartare in Sesame Cones with Truffle Ponzu
- Jamon Serrano Croquettes
- Coconut Shrimp with Pineapple Dipping Sauce
- Mini Beef Wellingtons
- Phyllo Cups with Turkish Mousse and Bacon Crumble
- Oyster mousse with bleu cheese in pyhllo cups



Our Grazing Stations

Sicilian Antipasto

- Variety of artisanal breads
- Mozzarella Pearls
- Parmigiano Reggiano
- Provolone
- Prosciutto
- Soppressata
- Genoa Salami
- Cherry Tomatoes
- Grapes
- Crostinis
- Parmesan Chips
- Focaccia
- Sicilian Olives
- Artichokes
- Eggplant Caponatta
- Sicilian Spreads
- Variety of Fresh Fruit
- Sundried Tomato

Traditional Charcuterie

- Brie
- Gouda
- Sharp Cheddar
- Goat Cheese
- Parmesan
- Prosciutto
- Genoa Salami
- Assorted crostinis
- Assorted artisanal chips
- Variety of artisanal breads
- Hummus
- Red Pepper Dip
- Strawberries
- Blueberries
- Grapes
- Assorted nuts
- Jams and spreads

Pricing: \$20.00 per person + tax



The Station Menu

Mains

Select 2

- Hunan Baked Chicken Thighs
- Chicken Cacciatore
- Chicken Florentine
- Chicken Cordon Bleu
- Corvina al Cartoccio
- Corvina in Meuniere Sauce
- Grilled Salmon in Beurre Blanc
- Baked Cod with Five Herbs Walnut and Parsley Pesto
- Corvina a la Picatta
- Rosemary Au Jus Roasted Pork Loin
- Roasted Pork Loin with Guava Gravy
- Roasted Pork with Red Wine and Mushroom Sauce
- Citrus Baked Pork with Mandarin Demi-glace
- Salisbury Steak
- Fricasse Meatballs
- Beef Loin Medallions with Creamy Wild Mushroom Sauce

Sides

Select 3

- Truffle Mashed Potatoes
- Rosemary Fingerling Potatoes
- Penne Alla Vodka
- Gnocchi Au Gratin
- Coconut Jasmine Rice
- Wild Rice Pilaf
- Cilantro Lime Rice
- Citrus Quinoa Salad
- Cold Pesto Pasta Salad
- Roasted Carrots with Agave and Dill Butter
- Green Bean Almondine
- Harvest Vegetables
- Mediterranean Orzo Salad
- Caprese Tortellini Salad
- Cauliflower Au Gratin

Salads

Select 1

- Quinoa, Green Onions, Mandarins, Cranberries, Cilantro and Citrus Vinaigrette
- Mixed Greens, Pear, Cucumber, Gorgonzola and Honey Balsamic Dressing
- Roasted Tomatoes, Peppers, Mozzarella Pearls with Pesto Vinaigrette
- Caesar Salad
- Garden Salad



Our Plated *Dinners*

First Course - *select 1*

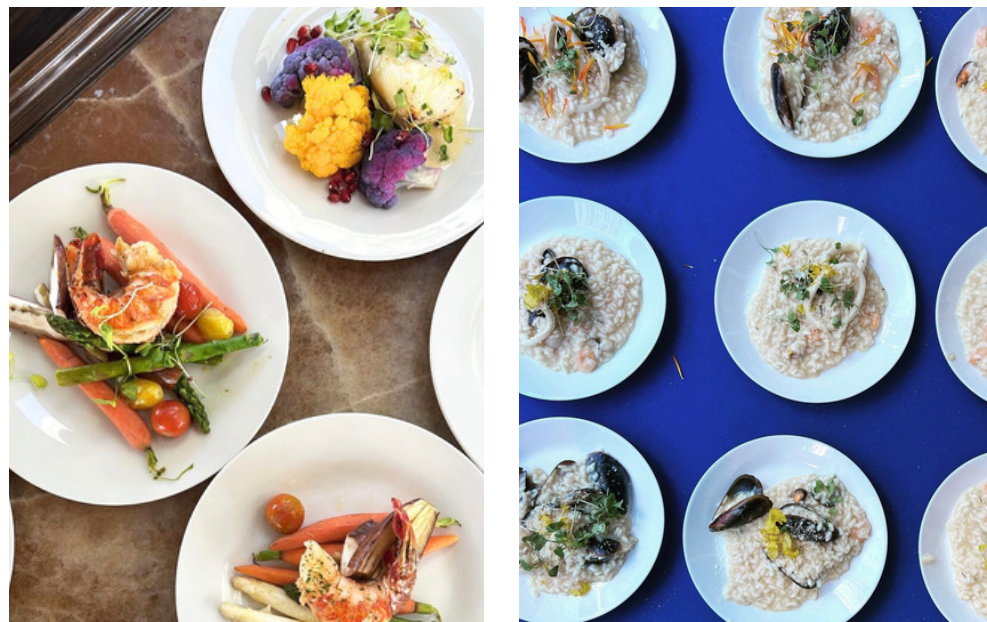
- Fresh mozzarella with confit tomatoes, fresh pesto & parmesan crisps
- The Original Caesar
- Vichyssoise en Croute - Cold Leek & Potato Soup
- Mixed Greens, Brie, Strawberries & Crispy Onions
- Gouda, Grapes, Spinach, Asparagus, Walnuts & Balsamic Vinaigrette
- Mini Aegean Platter - hummus, crudites, olives, tzatziki and pita
- Watermelon greek salad

Second Course - *select 1*

- Ricotta cheese ravioli in spinach sauce
- Mini Cordon Bleu sphere in gorgonzola sauce
- Passionfruit corvina ceviche
- Arancini parmiggiano with tomato casse
- Swedish meatballs, lingonberry sauce & truffle mashed potatoes
- Chicken waldorf tartine
- Mini chicken pot pie with citrus arugula

Third Course - *select 1*

- Chicken cacciatore with risotto al Prosecco
- Hunan chicken with pickled vegetables and basmati rice
- Chicken stroganoff crepes with pear and gorgonzola salad
- Corvina al cartoccio with sicilian potatoes
- Salmon in honey tumeric sauce with cauliflower mash and dill butter carrots
- Gulf shrimp in a jambalaya sauce served on pearl couscous



Our Tapas *Style*

- Lomo Saltado with French Fries
- Paella Valenciana
- Hoisin Pulled Pork Crepes
- Ricotta Ravioli with Sage and Brown Butter
- Smoked Short Rib with Potato Puree
- Gnocchi Carbonara
- Beef Slider with Carmelized Onion, Wild Mushrooms and Garlic Aioli
- Risotto Parmigiano with Beef Bourignon
- Chinese To Go Box with Beef & Noodles or Fried Rice & Chicken
- Angus Meatballs with Cauliflower Mash & Tamarind Sauce
- Chicken Roulade with Ricotta & Prosciutto
- Gold Curry Shrimp & Grilled Plantains
- Chicken Florentine Crepes
- Eggplant Terrine
- Traditional Peruvian Ceviche



After Hours *Bites*

Tacos

Select one our crowd pleaser fillings to go in our delicious handmade tortillas.

- Carne Asada
- Al Pastor
- Carnitas
- Cochinita Pibil

Empanadas

Assorted mini Argentinian or Colombian Empanadas

- Ham and Cheese
- Chicken
- Beef

McDonalds

Surprise your guests with their favorite fast food:

- Cheeseburgers
- Fries
- McNuggets

Pricing

\$15.00 + tax per person



Bar Mixer *Package*

- *Coke*
- *Diet Coke*
- *Coke Zero*
- *Sprite*
- *Ginger Ale*
- *Club Soda*
- *Tonic Water*
- *Bottled Water*
- *2 juices of choice (Cranberry, Pineapple, Orange, Grapefruit)*
- *Lemons & Limes for Garnish*

Pricing

\$12.00 + tax per person

**Includes premium disposable cups & cocktail napkins*



What our clients *say*...

“

...on time, professional, knew what they were doing, his food creations exceeded my expectations.

Blanca Palomino

“

...such attention to detail, that makes the whole experience high end and unique...

Steph Reynoso

“

Fernando was very responsive, patient and accomodating in the process of developing options for our party...

Milos Majstorovic

“

Amazing service, top end quality food!!

Ana Alamilla

Get in *touch*

Do you need rentals? We can assist. Didn't find something that fits your vision? No worries! Speak to our event specialist and we can create a tailored package that fits your needs and your desired price point.

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We look forward to helping create the wedding of your dreams!

