

Caperberry at

C.V. RICH MANSION

5 hour Event
2023 Spring/Summer

COCKTAIL HOUR

Passed Hors D'oeuvres

Garden

Heirloom Tomato Crostini | Lemon Whipped Feta | Basil | Balsamic
Warm Beggars Purse | Triple Brie | Raspberry | Crispy Phyllo
3 Cheese Grill Cheese | Warm Tomato Soup | NY Cheddar | Toasted Brioche
White Truffle Potato Croquette | Roasted Garlic Aioli | Lemon

Sea

Chilled Gulf Shrimp Cocktail | Spicy Horseradish Cocktail Sauce
Smoked Salmon & Rye Crostini | Dill Crème Fraiche | Lemon
Lobster Roll | Butter Toasted Brioche | Chilled Lobster Salad | Lemon Aioli + 3
Petite Maryland Crab Cakes | Chesapeake Remoulade | Old Bay +2

Air

Mini Fried Chicken & Belgium Waffle | Maple Bourbon Cream | Smoked Bacon
Toasted Cashew Chicken Satay | Chipotle Lime - Aioli | Coriander (GF)
Petite Chicken Pot Pie | Thyme Béchamel | Sweet Peas | Puff Pastry | Chives
Curried Chicken Salad | Green Apple | Currants | Walnuts | Mint | Lentil Wafer

Land

New York Cheddar Burger Bites with the Works | Kosher Pickle | 32' Sauce
"Everything" Pig in a Blanket & Russian Dressing | Sesame | Stone Ground Mustard
Beef Tenderloin & Horseradish Crostini | Sour Dough Crostini | Roasted Garlic Aioli
Tart Flambé | Caramelized Onion | Applewood Smoked Bacon | Fromage Blanc

Cocktail Hour Stations

Harvest Station

Grilled Market Vegetable Platter | Asparagus | Eggplant | Roasted Red | Yellow Pepper | Balsamic Vinegar
Heirloom Cherry Tomato Salad | Bocconcini Mozzarella | Oregano Vinaigrette
Eggplant + Ricotta Rollatini | Marinara | Basil | Parmesan | Mozzarella
Orzo Greek Feta Salad | Pine Nuts | Grape Tomatoes | Cucumber
Artisanal Breads + Spreads | Grissini | Flatbread | Brick Oven Tomato Focaccia
Spicy Red Pepper Feta Dip | Black Olive Tapenade

* **Artisanal Cheese Board** | Manchego | New York Cheddar | Parmesan | Red Grapes
Mediterranean Olives
Additional charge – \$4.00pp

Pacific Rim Wok Station

Seared Lemongrass Chicken Dumplings
Vegetable Dim Sum served in Bamboo Steamer Baskets
Wok Fried Vegetable Rice | Edamame | Shiitake Mushrooms | Red Pepper
Lo Mein Noodles Takeout Boxes | Baby Carrot | Snow Peas Scallion | Broccoli

DYI Toppings-

Ginger-Soy Free-range Chicken | Sweet Chili Flank Steak
Cilantro | Crushed Peanuts | Lime Wedges

Accompaniments:

Teriyaki Sauce | Sambal Sauce | Spicy Mustard | Ginger Soy Sauce
Thai Spicy Peanut Sauce |

Pasta Station

Pasta

Orecchiette Carbonara | Pecorino Romano | Sweet Peas | Pancetta
Mezzi Rigatoni | Pomodoro | Market Zucchini | Spinach | Basil
Gemelli Pesto | Parmesan Reggiano | Pinenut | Lemon Confit

Garnishes

Arthur Ave Bread Basket | Grissini | Garlic Bread
Smoked Bacon Lardons | Steamed Broccoli | Grated Parmesan Reggiano | Pinenut Pesto
Roasted Garlic + EVOO | Red Pepper Flakes | Cracked Black Pepper

Hot Mezzi Appetizers - \$8.00pp

Select 4

Buffalo Chicken Bites | Pickled Celery | Carrot | Maytag Blue Cheese Sauce
Popcorn Shrimp | Honey Sirachia | Crispy Vermicelli Noodles | Scallion
Crispy Rhode Island Style Calamari | Cherry Pepper | Pickled Onion | | |
Caramelized Brussel Sprouts | Honey Crisp Apple | Bacon | Pecorino | Balsamic
House Made Meatballs | Parmesan | Sunday Gravy | Basil

See Enhancement Sheet to Add Additional Stations

Tier 1 Package

Cocktail Hour

Select 6 Passed Hors'd Oeuvres
Choose 2 Cocktail Hour Stations

Main Event

Buffet

Choose One

Baby Romaine Caesar + Lemon-Garlic Dressing | Toasted Parmesan Breadcrumb
Harvest Salad + Fig-Balsamic Vinaigrette | Cucumber | Grape Tomato | Shaved Baby Carrot (GF)
Field Greens + Rosemary Vinaigrette | Local Goat Cheese | Strawberry | Sunflower Seed
Kale Panzanella + Chianti - Oregano Vinaigrette | Plum Tomato | Sour Dough Crouton | Pickled Onion

Artisanal Rolls & Butter

Served Buffet Style

Herb Crusted Faroe Island Salmon | Chardonnay Lemon Sauce (GF)
Cast Iron Rosemary Amish Chicken | Rosemary | Blistered Cherry Tomatoes (GF)
Sliced NY Sirloin Steak | Red Wine Bordelaise Sauce (GF)
Rigatoni Pasta + Pomodoro Sauce | Parmesan Reggiano | Basil
Twice Cooked Yukon Fingerling Potatoes | Roasted Garlic Oil | Thyme
Seasonal Market Vegetables
Seasonal Selections Of: Asparagus | Haricot Vert | Sugar Snap Peas | Heirloom Carrots | Broccoli Cauliflower | Fennel | Tomato

DESSERT

Butlered Mini Pastries and Cookies
Meyer Lemon Bar | Biscotti | Raspberry Crumb | Double Fudge Bites | Tiramisu Shots

Organic French Roast Coffee | Black + Herbal Teas | Cappuccino | Espresso

Tier 1 Package Price - \$105 Per person

Tier 2 Package

Cocktail Hour

Select 6 Passed Hors'd Oeuvres

Choose 2 Cocktail Hour Stations

Main Event

Plated 3 Course

Choose One Salad

Baby Romaine Caesar + Lemon-Garlic Dressing | Toasted Parmesan Breadcrumb

Harvest Salad + Fig-Balsamic Vinaigrette | Cucumber | Grape Tomato | Shaved Baby Carrot (GF)

Field Greens + Rosemary Vinaigrette | Local Goat Cheese | Strawberry | Sunflower Seed

Kale Panzanella + Chianti - Oregano Vinaigrette | Plum Tomato | Sour Dough Crouton | Pickled Onion

Wild Arugula + Champagne Vinaigrette | Honey Roasted Peaches | Pecorino | Crispy Quinoa

Heirloom Tomatoes + Local Buratta | Baby Arugula | Basil | Balsamic Caviar +4

Artisanal Rolls & Butter

Choose Two Entrées

Thyme Roasted Amish Chicken | Lemon Rosemary Jus

Miso Glazed Faroe Island Salmon | Shiitake Mushroom Ragout

Citrus Marinated Mediterranean Branzino | Champagne Burre Blanc

Pan Seared Filet Mignon | Mixed Mushroom Chianti Espagnole

Herb + Roasted Garlic NY Sirloin | Bordelaise Sauce +MP

Chianti Braised Short Ribs | Fig Balsamic Reduction | Crispy Onion +MP

Each Plate Includes

Seasonal Market Vegetables

Seasonal Selections Of: Asparagus | Haricot Vert | Sugar Snap Peas | Heirloom Carrots | Broccoli Cauliflower | Fennel | Tomato

Twice Cooked Yukon Fingerling Potatoes | Roasted Garlic Oil | Thyme

Choose One Vegetarian Entrée (Silent Option)

Grilled Eggplant | Whipped Ricotta | Sunflower Seed Pesto | Smoked Tomato Sauce (GF)

Cauliflower Steak | Sautéed Spinach | Black Lentil | Moroccan Spiced Cashew Pesto (Vegan | GF)

DESSERT

Butlered Mini Pastries and Cookies

Triple Chocolate "Shot" | Classic Vanilla Cannoli | Bite Size Cheesecake | Mini Carrot Cake "Oreo"

Organic French Roast Coffee | Black + Herbal Teas | Cappuccino | Espresso | Select Cordials

Tier 2 Package Price - \$120 Per person

Tier 3 Package

Cocktail Hour

Select 8 Passed Hors'd Oeuvres

Choose 3 Cocktail Hour Stations

Main Event

Plated 3 Course

Choose One Salad

Baby Romaine Caesar + Lemon-Garlic Dressing | Toasted Parmesan Breadcrumb

Harvest Salad + Fig-Balsamic Vinaigrette | Cucumber | Grape Tomato | Shaved Baby Carrot (GF)

Field Greens + Rosemary Vinaigrette | Local Goat Cheese | Strawberry | Sunflower Seed

Kale Panzanella + Chianti - Oregano Vinaigrette | Plum Tomato | Sour Dough Crouton | Pickled Onion

Wild Arugula + Champagne Vinaigrette | Honey Roasted Peaches | Pecorino | Crispy Quinoa

Heirloom Tomatoes + Local Buratta | Baby Arugula | Basil | Balsamic Caviar

Artisanal Rolls & Butter

Choose Two Entrées

Thyme Roasted Amish Chicken | Lemon Rosemary Jus

Miso Glazed Faroe Island Salmon | Shiitake Mushroom Ragout

Citrus Marinated Mediterranean Branzino | Champagne Burre Blanc

Pan Seared Filet Mignon | Mixed Mushroom Chianti Espagnole

Herb + Roasted Garlic NY Sirloin | Bordelaise Sauce +MP

Chianti Braised Short Ribs | Fig Balsamic Reduction | Crispy Onion +MP

Each Plate Includes

Seasonal Market Vegetables

Seasonal Selections Of: Asparagus | Haricot Vert | Sugar Snap Peas | Heirloom Carrots | Broccoli Cauliflower | Fennel | Tomato

Twice Cooked Yukon Fingerling Potatoes | Roasted Garlic Oil | Thyme

Choose One Vegetarian Entrée (Silent Option)

Grilled Eggplant | Whipped Ricotta | Sunflower Seed Pesto | Smoked Tomato Sauce (GF)

Cauliflower Steak | Sautéed Spinach | Black Lentil | Moroccan Spiced Cashew Pesto (Vegan | GF)

Dessert

Butlered Mini French and Italian Pastries

Apple Pie "Shot" | Hand Rolled Chocolate Truffles | Cheesecake Lollipops | Fresh Fruit Tartlets

Sugared Donut Bites & S'mores Station | Jumbo Marshmallow | Dark Chocolate | Warm Donuts | Sauces

Organic French Roast Coffee | Black + Herbal Teas | Cappuccino | Espresso | Select Cordials

Bar Up-Grade – Included with Tier 3

Tito's | Grey Goose | Hendrick's | Bacardi | Casamigos Blanco | Olmeca Altos Resposado | Bulleit Rye | JW Black | Woodford Reserve | Jameson | Glenmorangie Single Malt | Aperol

Tier 3 Package Price - \$130 Per person

BEVERAGE Package

Included For All Events

Standard Open Bar –spirits, beer & wine, soda, juice

Absolut | Bacardi | McQueen Gin | Jim Beam | Olmeca Silver & Reposado | JW Red | 4 Wines | 3 Beers

Passed Specialty Cocktail and Champagne Toast

Upgrade To Ultra-Premium Bar \$10pp

Tito's | Grey Goose | Hendrick's | Bacardi | Casamigos Blanco | Olmeca Altos Reposado | Bulleit Rye | JW Black | Woodford Reserve | Jameson | Glenmorangie Single Malt | Aperol

Per person Plus 23% Admin Fee, \$750 Kitchen Labor, Local Tax

Amenities Included

Event Specialist Available Throughout Your **Entire** Process Including Day of Event

We Only Service One Wedding at a Time

Directional Cards for Invitations

Separate Bridal and Groom Suites

Chivari Chairs

White or Champagne Linens to the Floor

Tables

Silverware

Glassware

China

Additional Enhancements Available

Additional Cost

Coat Check (seasonal)	\$80.00 per attendant
Ladies Room Attendant	\$90.00 per attendant
Vendor and Children's Meals	\$40.00 per person
Valet	quoted one month prior

Outdoor Ceremony Chair Rental Charges:

Cost per chair is \$5.00 must order full amount as your final guest count

Setup fee - \$150.00 for 50 – 140 chairs

\$180.00 for 141- 220 chairs

What Would WOW Your Guests?

Cocktail Hour Enhancements

Add a Food Station to your Cocktail Hour

Pacific Rim Wok Station: Lo Mein Noodles | Fried Rice | Dumplings - \$16.00 per person

Slider Bar: 3 Sliders | House Chips \$18.00 per person

Great American BBQ Station: Smoked Meats | Wings | Corn Pudding | Slaw - \$18.00 per person

Hot & Cold Italian Antipasto Display - \$20.00 per person

N.Y. Butcher Block Carving Station: 2 Carved Meats | Cast Iron Mac & Cheese - \$22.00 per person

Japanese Sushi Bar - MP

Raw Bar – Shrimp Cocktail | Fresh Sucked Oysters & Clams - MP

Dessert Enhancements

Plated Desserts \$12.00 per person

3 Tier Wedding Cake \$10.00 per person

Ice Cream Sundae Bar \$9.00 per person

Scooped Tableside

Vanilla & Chocolate Ice Cream

Toppings: Chocolate Syrup | Butterscotch Sauce | Whipped Cream | M&M's | Oreo's | Bananas Sprinkles | Cherries

Waffle Station \$11.00 per person

Warm Belgium Waffles with an Assortment of Toppings

Whipped Cream | Chocolate Curls | Assorted Berries

Maple Syrup | Bananas | Chocolate Sauce | Toasted Coconut

Take Away Gifts – End of Party Stations

Warm Churro's: Vanilla | Chocolate Dipping Sauce \$6.00 per person

Soft Warm Pretzel Bites: Honey Mustard Dipping Sauce \$6.00 per person

Warm Apple Cider and Donut Holes \$5.00 per person

Hot Cocoa Station: Whipped Cream | Mini Marshmallows | Flavored Syrups \$4.00 per person

POLICIES & ADDITIONAL INFORMATION

TIMING

Saturday Evening Receptions
Daytime Events

7:00 PM to 12:00 AM
End No Later Than 5:00 PM

PAYMENT MINIMUMS REQUIRED

Saturday Evenings in May, June, September, October

minimum \$12,000.00 food and beverage purchase

Off Peak Saturday evenings

minimum \$8,000.00 food and beverage purchase

Administrative Fee and Local Sales Tax

added to all costs incurred at final billing time.

DEPOSIT SCHEDULE

\$3,000.00 non-refundable deposit at time of contract signing is required to confirm the catering reservation
Second deposit of 50% of the function cost based upon estimated number of guests will be due four months prior to the event date

Payment in full is due no later than 7 days prior to your event.

We accept cash, personal check, cashier's check or local company checks.

WE DO NOT ACCEPT CREDIT CARDS.

Please make checks payable to **Caperberry Events**.

Your final payment that is due 7 days prior must be a bank check, cash or certified check.

There is a separate facility fee paid directly to the Venue you book.

MENU SELECTION AND GUEST COUNT

A final menu will be due 6 weeks prior to the event. Menu selections cannot be changed after this date.

A final guest count is due 10 days prior to your event date. This is the amount you will be billed. Guest count after the final due date cannot be lowered.

Any guest count beyond the due date that goes up will be surcharged 15% of the original cost.

At their discretion the Maître D' may conduct a head count if they feel there is an increase in guests. That number along with all vendors will be added to final bill. We reserve the right to substitute any item with a comparable menu item due to market conditions with or without notice.

ADDITIONAL NOTATIONS

Gratuities are Not Included

Additional prices may apply for custom items

Labor and local sales tax additional

We suggest a 10% Gratuity fee for the staff that evening

All custom furniture, dance floors and linens will be provided by Caperberry Events for an additional charge.

Outside vendors are prohibited from providing lounge furniture, dance floors and linens, etc. without prior written permission from Caperberry Events.

We cannot allow any confetti, candy, spray-string or party-favors that may hinder and or endanger any guests or employees.

All leftover food is the property of Caperberry Events and may be donated to a local shelter.

All outside vendors, DJ's and bands must provide proof of insurance.

Any damage to the facility or equipment as a result of this event is the responsibility of the client.