



SINCE 1981

Helga's Caterers

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Helga's Caterers is a family-owned, award-winning, full-service catering company, serving the D.M.V. for over 40 years. Below is a small sampling of menus designed especially for the Briar Patch. We are happy to custom design your dream menu based on your tastes and special needs. Check us out online at www.helgascatering.com for many more menu selections with pricing to choose from.

Thank you for considering Helga's for your special day! We look forward to the opportunity to help make your visions come to life!

Best Wishes,

Michael Evans
President
info@helgascatering.com

Bronze Package

Bar to be set up offering (your) beverages

Cocktail buffet to be set up offering:

- A fresh fruit and cheese display with an array of imported and domestic cheese and gourmet crackers, garnished with fresh strawberries and grapes
- Crabmeat Charissa: Hot crabmeat spread with artichoke hearts and parmesan, served with cascading French baguettes
- Crudité basket of fresh crisp vegetables with herb dip

Dinner buffet to be set up offering:

- Whole poached salmon elegantly garnished with lemon scales and served with cucumber dill sauce
- Chicken Mojito: Grilled breast of chicken topped with a flavorful dressing of olive oil, red and green peppers, and cilantro
- Rice with vegetables
- Tossed garden salad with crisp romaine lettuce, cucumbers, tomatoes and carrots, with two dressing options at side
- An elaborate bread display to include a variety of rolls and butter

Dessert

- (Your) Wedding Cake
- Freshly brewed coffee

Menu \$35.00 per person	\$ 4,000.00
Staff (4) 7-hour time period	\$ 1,625.00
Equipment Rental	\$ 1,980.00
Briar Patch VIP Discount	(400.00)
Total	<u>\$ 7,205.00*</u>

**Pricing is based on 100 guests*

Included in the cost for equipment rentals are china, silver, glassware for the bar, linens for the food and guest tables, and all necessary serving equipment including silver serving trays, chafing dishes, sternos, and cocktail napkins. Client is responsible for any broken or missing equipment.

Silver Package

Bar to be set up offering (your) beverages

Hors d'oeuvres to be passed on silver trays:

- Tropical Bruschetta: mango, strawberries and avocado served on Hawaiian toast points with cilantro
- Grilled Cajun duck bites with Creole sauce
- Steamed shrimp served on a bed of fresh seaweed with cocktail sauce and lemon

Dinner buffet to be set up offering:

- Beef tenderloin roasted to perfection and served with horseradish sauce (or bearnaise)
- Salmon Wellington: Salmon Wellington: filet of salmon wrapped in puff pastry with spinach and baked to perfection, served with cucumber-dill sauce
- White and wild rice medley with dried cranberries
- A colorful medley of julienne vegetables
- Mixed baby field greens with strawberries, raisins, mandarin oranges and sugarcoated almonds tossed in a honey-poppyseed dressing
- An elaborate bread display to include a variety of rolls and butter

Dessert

- Wedding Cake: A traditional French genoise sponge wedding cake laced with your choice of liqueur and elegantly decorated with butter cream frosting and fresh flowers
- Freshly brewed coffee

Menu \$43.75 per person	\$ 4,875.00
Staff (5) 7-hour time period	\$ 1,950.00
Equipment Rental	\$ 1,970.00
Briar Patch VIP Discount	(487.50)
Total	<u>\$8,307.50*</u>

**Pricing is based on 100 guests*

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Gold Package

Bar to be set up offering (your) beverages

Hors d'oeuvres to be passed on silver trays:

- Seared tuna canapes served on a crispy fried wonton with pickled ginger, wasabi and white radish
- Grilled lollipop lamb chops with mango mint salsa
- Chicken Polynesian with chutney butter
- Red bliss potato baskets filled with sour cream and topped with caviar

Cocktail buffet to be set up to include:

- A fresh fruit and cheese display with an array of imported and domestic cheese and gourmet crackers, garnished with fresh strawberries and grapes
- Ceviche spoons with guacamole, cilantro garnish, and lemon wedge, served on a bed of fresh seaweed
- An opulent platter in the Mediterranean tradition to include assorted marinated Spanish olives, hummus, red pepper and artichoke tapenade, Spanish olive tapenade, celery sticks, baby carrots and herb dip with a variety of flat breads and toasted pita chips

Dinner buffet to be set up offering:

- Grilled filet of swordfish marinated in cilantro lime dressing
- Tender beef medallions on a bed of caramelized onions, tomatoes, and arugula, drizzled with shallot-brandied sauce
- Orzo Florentine with feta cheese
- Roasted vegetable medley to include eggplant, zucchini, yellow squash, peppers and mushrooms
- Baby spinach salad with mandarin oranges and sugar-coated almonds, tossed in balsamic vinaigrette
- An elaborate bread display to include a variety of rolls and butter

Dessert

- Wedding Cake: A traditional French genoise sponge wedding cake laced with your choice of liqueur and elegantly decorated with butter cream frosting and fresh flowers
- Freshly brewed coffee

Menu \$59.00 per person	\$ 6,400.00
Staff (6) 7-hour time period	\$ 2,275.00
Equipment Rental	\$ 2,320.00
Briar Patch VIP Discount	(640.00)
Total	<u>\$ 10,355.00*</u>

**Pricing is based on 100 guests*

Included in the cost for equipment rentals are china, silver, glassware for the bar, linens for the food and guest tables, and all necessary serving equipment including silver serving trays, chafing dishes, sternos, and cocktail napkins. Client is responsible for any broken or missing equipment.

REHEARSAL DINNER SPECIALS

OPTION I (\$35.00/person)

Bar to be set up offering (your) beverages

Buffet to be set up to include:

- Pork barbecue with Kaiser rolls
- Cole slaw
- Baked beans
- Tortellini caprese pasta salad with fresh mozzarella, tomatoes and basil
- Cornbread with butter

Dessert:

- A variety of miniature cake squares including raspberry mousse cake, dark chocolate truffle cake, and carrot cake

OPTION II (\$40.00/person)

Bar to be set up offering (your) beverages

Chef grilling to order:

- Carne Asada: Tender strips of beef marinated with jalapeno chile peppers, cumin, cilantro and fresh lime juice
- Grilled breast of chicken

Buffet to be set up to include:

- Chicken Mojito: Grilled breast of chicken topped with a flavorful dressing of olive oil, red and green peppers, and cilantro
- Black bean salad with peppers, corn and cilantro
- Rice with vegetables
- Green bean salad with radish, tomatoes and red onion, tossed with fresh cilantro in lemon dressing
- An elaborate bread display with a variety of rolls and butter

Dessert:

- Flan

OPTION III (\$45.00/person)

Bar to be set up offering (your) beverages

Chef grilling to order:

- Petit steaks with sub rolls
- Baby back ribs

Buffet to be set up to include:

- Homemade potato salad
- Macaroni salad
- Baked beans
- Fresh fruit salad with melons, pineapples, strawberries and grapes

Dessert:

- Homemade cookies