

Events Made Perfect LLC.

Events Made Perfect is comprised of several caterers, creative designers, superb servers, and professional managers; all seasoned hospitality personnel with a love for all things gourmet. We offer a variety of traditional menus, but love to explore new tastes! We are proud to offer custom menus to suit any fancy. If you can dream it, we most likely can do it!

INCLUDED EQUIPMENT

All of Events Made Perfect packages include set up and break down, buffet equipment, serving equipment, and standard decorations for the buffet stations. Ask your consultant about additional décor and equipment we may have available for rent.

STAFFING YOUR EVENT

A large part of each event is service. We pride ourselves on producing a superior level of service to each and every client. Your catering representative will guide you in the amount of staff required on your event. All staff is billed on an hourly basis including set-up and break-down of the event.

FINISHING TOUCHES

We work with exclusive vendors to provide any and all decorations, flowers, wedding cakes, video and photography, graphics displays, music and entertainment, limousine services, ice sculptures, and many more.

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~APPETIZERS~

(May be Butler Passed or Stationary)

- ~Jumbo Shrimp Shooters with Cocktail Sauce and a Lemon Wheel
 - ~Coconut Shrimp with a Mango Habanera Dipping Sauce
 - ~Shrimp Spring Rolls with Peanut Sauce
 - ~Jumbo Shrimp wrapped with Hickory Smoked Bacon stuffed with Jack Cheese and a Sliver of Jalapeno
 - ~Miniature Crab cakes with a Spicy Bourbon Mustard Sauce
 - ~Smoked Salmon on Crostini
 - ~Seared Tuna and Jalapeno Cheddar Pate with Plantain Mango Salsa
 - ~Ceviche Crostini's with an Avocado Mousse

 - ~Southwest Rolls stuffed with grilled Chicken, Chihuahua cheese, black beans, & peppers with a Creamy Avocado Sauce
 - ~Grilled Chicken Quesadilla with Sour Cream
 - ~Honey & Pecan Smoked Chicken Tenders on Skewers with 'Jack Daniels' Mustard
 - ~Hill Country Quail Breast wrapped with Apple Smoked Bacon

 - ~Filet Mignon Tips with a White Tiger Sauce
 - ~Ginger Seared Beef Skewers with a Dragon Sauce
 - ~Petite Beef Wellingtons with a Horseradish Cream
 - ~Texas Beef Carpaccio on Crostini with an Onion Glaze
 - ~Spicy Beef Empanadas
 - ~Lamb lollipops with a demi-glaze dipping sauce

 - ~Vegetable or Tofu Spring Rolls with Peanut Sauce
 - ~Sushi: California Roll with Wasabi Soy Sauce
 - ~Miniature Baked Brie with Apricot Chutney
 - ~Skewers of Buffalo Mozzarella, Grape Tomatoes and Basil drizzled with Extra Virgin Olive Oil
 - ~Puff Pastry wrapped Asparagus with Cherry Tomatoes and Basil
 - ~New Potatoes stuffed with Spinach, Bacon and Farmer's Cheese
 - ~Spinach and Parmesan stuffed Mushroom
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~HORS D'OEUVRES DISPLAYS~

~Imported and Domestic Cheese Display with Seasonal Fruit~

Assortment of Cheeses to include St Andre, Cheddar, Bleu, Spanish Manchego, Smoked Gouda, Jalapeno Havarti, Baked Brie en Croute, Three Cheese Torte with an abundance of seasonal fruit or berries.
Served with Crackers and Breads

~Mediterranean Bar~

Antipasto Platters of Cured Meats, Cheeses, Marinated Vegetables and Olives, Accompanied by an array of Breads and Infused Oils for Dipping.
Tomato Bruschetta Crostinis & Hummus with Pita Bread

~Shrimp Cocktail Station~

Jumbo Shrimp served with your traditional cocktail sauce and lemon wedges (3) per person (Ask about different Ice Sculptures for a Unique Display)

~Crostini Bar~

A Myriad of Crostinis covering an entire table...choose your favorite four...Texas Style Beef Carpaccio with an Onion Glaze, Shrimp and Mango Salsa, Wild Mushroom and Goat Cheese, Lump Crab with Tomato and Chevre, Smoked Salmon, Ceviche and Avocado Mousse, or Seared Tuna with a Jalapeno Cheddar Pate

~South of the Border Bar~

Homemade Guacamole, Seafood Ceviche, Chile con Queso, Spinach Dip, Hotter than !!! Red Sauce, Creamy Jalapeno Ranch, Mango Salsa and one a little on the mild side served with tortilla and Plantain chips

~Seafood Bar~

Ask about an ice sculpture custom sculpted for your event to be the focal point for the seafood bar which will consist of fresh seafood. This can be customized to suit any palette. (Market Price)

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~SALADS~

Spring Salad

Mix of Spring Greens with Heirloom Tomatoes, Hearts of Palm, Mushrooms and Caramelized Pecans

Summer Salad

Light Greens with Fresh Strawberries, Feta Cheese, Caramelized Cashews, Cucumbers and Roma Tomatoes

Fall Salad

Spinach Leaf with sliced Walnuts, Granny Smith Apple, Crumbled Bleu Cheese, Hickory Smoked Bacon and Watercress

Winter Salad

Winter Greens with Oven Roasted Heritage Tomatoes, Farmer's Cheese, and Caramelized Fig & Toasted Pine Nuts

The Wedge

Classic Iceberg Wedge with a Stilton Bleu Cheese Dressing

Capresi Salad

Heirloom Tomatoes layered with Buffalo Mozzarella, Basil & Garlic drizzled with Olive Oil and Balsamic Vinaigrette

Ahi Tuna Salad

~Ahi Tuna Crusted in Black Sesame Seeds served over a bed of Baby Greens, Edamame and Red Peppers with a Wasabi Ginger dressing~

Dressings.....

~Garlic, Sundried Tomato and Basil Infused Vinaigrette~

~Homemade Ranch~ ~Honey Mustard~

~Champagne Vinaigrette~ ~Raspberry Vinaigrette~

~Italian with fresh Romano and Parmesan~

~Hot Apple Smoked Bacon~

~Ginger Lime Vinaigrette~

~Feel Free to Mix and Match to Create Your Own Custom Salad~

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~ENTREES~

Chicken

- ~"Tuscany Chicken" stuffed with Spinach, Goat Cheese, Sun-Dried Tomatoes and Mushrooms with a Smoked Chipotle Pepper Cream Sauce~
- ~Chicken Piccata topped with a Lemon and White Wine Sauce and Capers~
- ~Blackened Chicken Opelousas topped with Crawfish, Mushrooms, Okra and Shrimp in a Gumbo Style Sauce~
- ~Chicken Parmigianino~
- ~Grilled Chicken with a Kentucky Bourbon Teriyaki and Pineapple Salsa~
- ~Chicken Marsala with a Wine and Mushroom Slurry~
- ~Panko and Thyme Crusted Chicken Breast~

Beef

(All Beef Entrees are choice cuts of meat)

- ~Filet Mignon crowned with a Stilton Bleu Butter~
- ~Prime Rib with Creamy Horseradish Sauce~
- ~Classic Beef Wellington~
- ~Prime Tenderloin Medallions with a Pearl Onion & d' Mushroom Demi~

Seafood

- ~Jack Daniels Grilled Salmon with a Pineapple Salsa~
- ~Snapper Escabeche with Mushrooms, Onions, Tomatoes and Cilantro~
- ~Maryland Crab cakes - (Two) with a Jalapeno Tartar~
- ~Six Jumbo Grilled Shrimp topped with a Lemon Beurre Blanc, Green Onions, Mushrooms, Tomatoes and Avocado~
- ~Steamed Lobster Tail with a Garlic Butter- market price~
- ~Pecan Crusted Snapper with a Chipotle Pepper Cream Sauce~
- ~Spicy Bang Bang Shrimp with Stir Fried Vegetables~
- ~Pepita Crusted Tilapia~

Additional Selections

- ~ Duck Breast with a Clementine Pomegranate sauce~
- ~ Red Wine Braised Pork Tenderloin~
- ~ Veal Marsala~

~we offer many "off-menu" items upon request...just ask!~

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~~~SIDES and SUCH~~~

- ~White Truffle Mashed Potatoes~
 - ~Rosemary Garlic Roasted Mashed Potatoes~
 - ~Oven-Roasted New Potatoes with Garlic and Rosemary~
 - ~Parmesan Garlic Potato Stacks~
 - ~Potatoes Au Gratin~

 - ~Spanish Rice~
 - ~Cilantro Rice~
 - ~Wild Mushroom Risotto~
 - ~Seasoned Rice with Cranberries and Pine Nuts~

 - ~Penne Marinara~
 - ~Fettuccine Alfredo~
 - ~Cajun Bowtie Pasta with Broccoli, Onions and Mushrooms~
 - ~Three Cheese Tortellini with a Marinara (with or without meat)~
 - ~Spinach and Ricotta Ravioli with a Red Pepper Cream Sauce~
 - ~Jalapeno Pesto Fusilli with red peppers, parmesan cheese and Garlic Crostini~
 - ~Penne with Tri-Color Peppers in a Basil Cream Sauce~

 - ~Cinnamon Glazed Baby Carrots~
 - ~Lightly Seared Spinach with Fresh Garlic and Olive Oil~
 - ~Creamed Spinach with Fresh Parmesan and Romano~
 - ~Green Beans with Walnut Butter~
 - ~Steamed Broccoli with Garlic and Lemon~
 - ~Baked Vegetable Ratatouille with Fresh Parmesan~
 - ~Roasted Brussels Sprouts~
 - ~Grilled Asparagus and Mushrooms~
 - ~Classic Asparagus with Hollandaise~
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~STATIONS~

****these stations require an attendant**

Carving Station**

(Choose one from the following)

Pepper Encrusted Round of Beef with a Creamy Horseradish and a Bourbon Honey Mustard

Jerk Spiced Pork Tenderloin with a Brandy Cream Sauce

Or with Mango Salsa

Roasted Turkey Breast with a Cranberry Relish and Classic Gravy

Cajun Fried Turkey Breast...Texas Style

Southern Style Maple Crusted Honey Ham with a Whole Grain Mustard

Madagascar Encrusted Choice Tenderloin with a Pearl Onion Demi and Creamy Horseradish

Prime Rib (served rare/ med-rare) with Classic Au Jus

Hazelnut Roasted Leg of Lamb

Quesadilla Bar**

Chicken, Beef, or Spinach and Mushroom Quesadillas Grilled Tableside with Sour Cream, Traditional Salsa, Guacamole and Jalapenos

Stir-Fry 'Bowl' Station**

Chicken or Beef and Vegetable Stir Fry served with White or Brown Rice

Homemade Guacamole Bar**

Avocados smashed into the Ultimate Guacamole with all the spices, lime, Pico de Gallo and jalapenos just to your taste. Served with Chips

Pacific Coast Shrimp Martinis**

Shrimp sautéed with Garlic, Lime, Tequila, and Peppers served in a Martini Glass with a Tropical Fruit Pico de Gallo and Fried Plantain Chips

Soup Sippin' Station**

A Trio of Soups (Lobster Bisque, Rustic Tomato Basil, Potato and Leek, Butternut Squash, Cream of Poblano Pepper) served in oversized Shot Glasses with choice of toppings...shredded cheeses, apple-smoked bacon, chives, avocado chunks, etc.)

Potato Martini Bar**

Garlic Roasted Mashed Potatoes are the base...you create the rest with toppings like Wild Game Chili, Spicy Shredded Chicken, Cheese, Sour Cream, Chives and Bacon
~Substitute Lobster with Lobster Bisque alternatively~

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~DESSERTS~

- ~Tres Leche~
 - ~Chocolate Tuxedo Cake~
 - ~White and Dark Chocolate Mousse Cake~
 - ~Traditional Crème Brulee~
 - ~Lemon Crème Brulee~
 - ~White Chocolate Bread Pudding~
 - ~New York Style Cheesecake with Fresh Strawberries~
 - ~Pecan Pie with Vanilla Ice Cream~
 - ~White Chocolate and Raspberry Cheesecake~
 - ~Triple Chocolate and Peanut Butter Cup Explosion~
 - ~Key Lime Pie with fresh berries~
 - ~Carrot Cake~
 - ~Chocolate Vander mint Mousse in a White Chocolate Cup with Fresh Berries~
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~CREATING YOUR BUFFET~

Buffet I

Two Appetizers (Passed or Stationary)
One Salad Selection
One Entrée Selection
Two Side Items

Buffet II

One Hors D' Oeuvres Display or Station
One Salad Selection
Two Appetizers (Passed or Stationary)
One Entrée Selection
Two Side Items

Buffet III

One Hors D' Oeuvres Display or Station
One Salad Selection
Three Appetizers (Passed or Stationary)
Two Entrée Selections *
Three Side Items

Buffet IV

Two Hors D' Oeuvres Displays or Stations
One Salad Selection
Four Appetizers (Passed or Stationary)
Two Entrée Selections *
Four Side Items

* may substitute a carving station for one entree

~ALL DINNER BUFFETS INCLUDE DINNER ROLLS & BUTTER
COFFEE, TEA AND WATER STATION

APPETIZER BUFFET

Two Hors D' Oeuvres Displays or Stations
Six Appetizers (Passed or Stationary)

Most Buffets can be adapted into a Seated Dinner arrangement

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~BAR PACKAGES~

~our bar packages are hosted bar for four hours including all glassware, bar set-up and garnishes~
~bartenders & bus staff additional~
~cash bars available~

Soda bar

Includes Coke, Diet Coke, Sprite, Cranberry, Orange and a Sparkling Non-Alcoholic Punch or Lemonade

Beer, Wine and Champagne with sodas & juices

Wines – House brands of Merlot, Chardonnay & White Zinfandel

Champagne – House brand

Domestic Beer (Imported beer add \$1/person)

Full Bar – House Brands with sodas & juices

Wines – House brands of Merlot, Chardonnay & White Zinfandel

Champagne – House brand

Domestic Beer (Imported beer add \$1/person)

House brand standard liquor provided

Call Bar – with sodas & juices

Wines – House brands of Merlot, Chardonnay & White Zinfandel

Champagne – House brand

Branded Beer: Bud, Bud Light & Miller Lite

Branded Liquor: Jim Beam, Smirnoff, Tanqueray, Bacardi Light, Dewar's, Sauza Gold

Premium Bar – with sodas & juices

Wines – House brands of Merlot, Chardonnay & White Zinfandel

Champagne – House brand

Branded Beer: Bud, Bud Light & Miller Lite

Premium Liquors:

Bourbon: Jack Daniels, Jim Beam, and Crown Royal

Vodka: Stolli, Smirnoff, Skye

Gin: Tanguray, Bombay Sapphire

Tequila: Cuervo Gold, Sauza Gold

Scotch: Chivas Regal, Dewars

Rum: Mount Gay, Bacardi Light

Cognacs: A selection of V.S. cognacs

Cordials: Gran Marnier, Amaretto
