



2015 Wedding & Banquet Packages

**Proudly Serving
Martin, St. Lucie & Palm Beach Counties**

(772) 678-9187

www.deestefanoscatering.com

*Dee-Stefano's is pleased to present
many Wonderful Wedding Packages for
you to fulfill your Special Day.*

*We have a wide variety of
Packages to fit every budget, from
basic Dinners to Complete Packages which
simply only require you to show up in your
Wedding Gown...
Call us*

Steve 772-678-9187

Steve@deestefanos.com

The Silver Buffet

Buffet Dinner

Select One Salad

Garden Salad, Caesar Salad, Baby Mixed Greens

Select One Entrée

Chicken: Marsala, Francaise, Picatta, Parmigiana, or Cacciatore
Seasonal Fish: Nut Crusted, Blackened, Francaise or Baked with Herbs
Stuffed Sole, Snapper Almondine
Sliced London Broil
(For additional entrée add \$5.00pp)

Select One Pasta

Marinara, Sun-Dried Tomatoes & Broccoli, Alfredo
Baked Ziti, ala Vodka, Pesto Cream Sauce, Puttanesca
Choice Of: Penne, Farfalle, Tortellini, Tri-Color Rotelli, Mini Shells, Fettuccini

Select Two Accompaniments

Rice Pilaf, Mixed White & Wild Rice, Rice with Peas & Mushrooms,
Garlic Mashed Potatoes, Herb Roasted Red Potatoes, Fresh Vegetable Medley,
Green Beans Almandine, Green Peas & Pearl Onions

Garlic Knots & Focaccia Breads

Beverage Service

Freshly Brewed Coffee, Decaf, Herbal Teas and Iced Tea

\$29.99 per Person Plus tax & Service Fees
(includes Serving Staff)

(Minimum 75 guests)
(For Sit Down add \$6.00 per person)

The Silver Plus Buffet

One Hour of Hors D'oeuvres

*6 Chief Selected Hour D'Ouevres
(4 pieces per person)*

Buffet Dinner

Select One Salad

Garden Salad, Caesar Salad, Baby Mixed Greens

Select One Entrée

*Chicken: Marsala, Francaise, Picatta, Parmigiana, or Cacciatore
Seasonal Fish: Nut Crusted, Blackened, Francaise or Baked with Herbs
Stuffed Sole, Snapper Almondine
Sliced London Broil*

(For additional entrée add \$5.00pp)

Select One Pasta

*Marinara, Sun-Dried Tomatoes & Broccoli, Alfredo
Baked Ziti, ala Vodka, Pesto Cream Sauce, Puttanesca
Choice Of: Penne, Farfalle, Tortellini, Tri-Color Rotelli, Mini Shells, Fettuccini*

Select Two Accompaniments

*Rice Pilaf, Mixed White & Wild Rice, Rice with Peas & Mushrooms, Garlic Mashed Potatoes
Herb Roasted Red Potatoes, Fresh Vegetable Medley,
Green Beans Almandine, Green Peas & Pearl Onions*

Garlic Knots & Focaccia Breads

Beverage Service

Freshly Brewed Coffee, Decaf, Herbal Teas and Iced Tea

\$35.99 per Person Plus tax & Service Fees
(includes Serving Staff)

(Minimum 75 guests)
(F or Sit Down add \$8.00 per person)

The Gold Buffet

One Hour of Hors D'oeuvres

(5 pieces per person) Select 8

Buffet Dinner

Select One Salad

*Garden Salad, Caesar Salad, Baby Mixed Greens
Spinach Salad, Greek Salad*

Select One Entrée

*Chicken: Rollatini, Marsala, Francaise, Picatta, Parmigiana, Cacciatore
Seasonal Fish: Nut Crusted, Blackened, Francaise or Baked with Herbs
Stuffed Sole, Snapper Almandine, Grilled Jumbo Shrimp, Shrimp Scampi
Rainbow trout with a lemon Wine Sauce*

Select One Chef Attended Station

*Beef Brisket, London Broil, Roasted Turkey with Cranberry Sauce,
Corned Beef
Prime Rib, Sliced Filet Mignon: add \$5.00 per person*

Select One Pasta

*Marinara, Sun-Dried Tomatoes & Broccoli, Alfredo, Bolognese
Baked Ziti, ala Vodka, Pesto Cream Sauce, Puttanesca
Choice Of: Penne, Farfalle, Tortellini, Tri-Color Rotelli, Mini Shells, Fettuccini*

Select Two Accompaniments

*Rice Pilaf, Mixed White & Wild Rice, Rice with Peas & Mushrooms,
Garlic Mashed Potatoes, Herb Roasted Red Potatoes, Fresh Vegetable Medley,
Green Beans Almandine, Green Peas & Pearl Onions*

Garlic Knots & Focaccia Breads

Beverage Service

Freshly Brewed Coffee, Decaf, Herbal Teas and Iced Tea

\$48.99 per Person Plus tax & Service Fees
(includes Serving Staff & On-Site Chef)

(Minimum 75 guests)
(For Sit Down add \$10.00 per person)

Station Menu Package

One Hour of Hors D'Oeuvres

Selection of Eight Butler Passed

Select Any Four Stations

Salad Station

Server Manned Station

Iceberg, Romaine & Spinach

Assorted toppings: Tomatoes, Onion, Sliced Mushrooms, Croutons, Crumbled Bacon, Sliced Olives,

Kalamata Olives, Cheddar Cheese, Broccoli, Jardinière, Pecorino Romano,

Assorted Dressings

Flatbread & Garlic Knots

Carving Station

Chef Manned Station

Choice of 2: Ham, Turkey Breast, Roast Loin of Pork or London Broil

Includes gravy and, or sauces as appropriate

Entree Station

Select one Chicken or Fish Entrée

Fresh Vegetable Medley & Starch

Flatbread & Garlic Knots

Pasta Station

Chef Manned Station - Pasta prepared to order

Choice of Three Pastas Marinara, Alfredo, & Pesto Sauces

Accompaniments Include: Diced Tomatoes, Chopped Onions, Chopped Garlic, Shallots, Sliced Mushrooms, Proscuitto,

Diced Shrimp Fresh Basil, Fresh parsley, Pecorino Romano Cheese, Olive Oil, White Wine

Mashtini Bar

Server Manned Station - Mashed Potatoes

Accompaniments Include: Diced Tomatoes, Chopped Onions, Shredded Cheddar Cheese, Sour Cream, Whipped Butter

Sliced Mushrooms, Crumbled Bacon, Chopped peppers, Toasted bread Crumbs

Surf & Turf Station

(Available for Outdoor Venues Only) \$6.00 Additional per person

Chef Manned Station - Fresh Grilled Shrimp & Filet mignon

Anti Pasto Station

Ham, Salami, Pepperoni, Cappicola, Provolone, Fresh Buffalo Mozzarella,

Marinated Mushrooms, Roasted Peppers, Marinated Artichoke, Kalamata Olives

grilled vegetables, assorted breads & crostinis

Beverage Service

Freshly Brewed Coffee, Decaf, Herbal Teas and Iced Tea

\$54.99 per Person Plus tax & Service Fees (Minimum 75 guests)
(includes Serving Staff & On-Site Chefs)

The Diamond Wedding Buffet

One Hour of Hors D'oeuvres

4 Diamond Selections 6 Standard Selections

Buffet Dinner

Select Two Salads

Garden Salad with choice of dressing, Classic Caesar, Spinach Salad
Grilled Vegetable Platter, Pasta Primavera Salad, Cucumber & Tomato Salad
Fresh Mozzarella & Tomato with fresh basil, Asian Salad with Grilled Chicken,
Mediterranean Salad with Kalamata olives, feta Cheese & Greek Dressing
Mesclun Salad with Apples & Goat Cheese

Select Two Entrées

Chicken: Rollatini, Marsala, Francaise, Picatta, Parmigiana, or Cacciatore
Seasonal Fish: Nut Crusted, Blackened, Francaise or Baked with Herbs
Stuffed Sole, Snapper Almandine, Grilled Jumbo Shrimp, Shrimp Scampi
Coconut Crusted Grouper with a Mango Chili Sauce
Grilled Filet Of Salmon, Rainbow trout with a lemon Wine Sauce

Select One Chef Attended Station

Sliced London Broil, Roasted turkey with Cranberry Sauce, Corned beef,
Beef Brisket, Roast loin of pork
Prime Rib, Sliced Filet Mignon: **add \$5.00 per person**

Pasta Station

Choice Of 2 Pastas: Penne, Farfalle, Tortellini, Tri-Color Rotelli, Mini Shells, Fettuccines
Choice of three Sauces: Marinara, Alfredo, Vodka, Pesto, Garlic & Oil

Select Two Accompaniments

Rice Pilaf, Mixed White & Wild Rice, Rice with Peas & Mushrooms, Garlic Mashed Potatoes
Herb Roasted Red Potatoes, Fresh Vegetable Medley, Green Beans Almandine, Green Peas & Pearl Onions

Garlic Knots & Focaccia Breads

Beverage Service

Freshly Brewed Coffee, Decaf, Herbal Teas and Iced Tea

\$67.99 per Person Plus tax & Service Fees
(includes Serving Staff & On-Site Chefs)

(Minimum 75 guests)

(For Sit down Add \$10.00 per person)

Hors D'oeuvres

Standard Selections

Hot Displayed

Mussels Bianco or Marinara

Cocktail Meatballs
(Sweet & Sour, Swedish or Italian)

Pesto Ravioli

Gnocchi

Pigs - in a Blanket

Stuffed Mushrooms
With Marsala Wine Sauce

Eggplant Rollatini

Mini Eggroll Veggie or Pork

Mini-Fried Ravioli With Lemon Garlic Alfredo Sauce

Chicken Tenders with Assorted Dipping Sauces

Coconut Crusted Grouper Bites
With Mango Chili Sauce

Asian Dumplings with Hoisen Drizzle

Baked Clams

Fried Shrimp

Proscuitto Wrapped Melon Wedges

Mozzarella Sticks

Bruschetta

Quesadilla

Cold Displayed

Vegetable Crudités

Cheese Crudités

Shrimp Cocktail

Smoked Fish Dip Platter

Butler Passed

Ginger Lime Chicken Satay

Grilled Shrimp

Spanakopita (Greek Spinach Pie)

Mini Quiche

Mini Veggie Cups

Artichoke Hearts Stuffed with goat cheese

Ricotta & Pear Purses
with Champagne Blush Sauce

Chicken Rollatini

Tempura Battered Shrimp

Macaroni & Cheese Bites

Bacon Wrapped Beef & Bleu Cheese

Quesadilla Cornucopia with Smoked Chicken

Chicken Quesadilla

Philly Cheese Steak En Croute

Hors D'oeuvres

Diamond Selections

(Additional charges based upon selections)

Caprese Skewers

Fresh Fruit Skewers

Bacon Wrapped Scallops

Crabbed Stuffed Puff Pastry

Sesame Seared Ahi Tuna with Teriyaki dipping Sauce

Grilled Shrimp Skewers

Beef Tenderloin Brochette

Gator Tail (fried or blackened)

Mini Baby Lamb Chops served with Mint Sauce (Market price)

Jumbo Shrimp with Cocktail Sauce

Teriyaki Beef Skewers

Yakatori Sticks (sesame seared tuna on a stick)

Jumbo Fried Ravioli With Lemon Garlic Alfredo Sauce

Brie with raspberry en Croute

Chicken Hawaiian Brochette

Asparagus Wrapped in Fillo with Asiago Cheese

Braised Short Rib Empanada

Beverage Options

All Beverage Options are Plus tax & Service Fees

Cold Drink Service

\$3.50 per Person

*Sweet & Unsweetened Ice Tea
Coke, Diet Coke & Sprite, Bottled Water*

Beer, Wine & Soft Drinks

\$12.00 per Person

*Bottled Beer - Mich, Mich Lite, Heinekij, Coors lite
Wine - Merlot, Chardonnay & White Zinfandel
Soft Drinks
Sweet & Unsweetened Ice Tea
Coke, Diet Coke & Sprite
Bottled Water*

Optional Add-ons

**Plated Salad & Bread
Sit Down/Served Dinner**

**\$3.00 per person
\$10.00 per person**