



MERONE'S

CATERING

Merones catering weddings



Merones catering weddings 2016

Phone ► 703-661-1461 (ext.3)
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□ The Perfect Beginning to Your Life Together



Your wedding is the first step in what will be the most important journey of your life. Our team of experts will be at your service making your wedding a simple, pleasant and worry-free event by handling every detail of your catering needs.

Your wedding deserves the best planning, and Merone's Catering will ensure that your wedding reception is flawless.

We provide the best, most attentive wedding planning available.

When planning catering services for your wedding, there are a wide variety of styles and tastes to consider. Let our experienced staff help you navigate the many options and assist you in creating an event to remember.

Here are a few options to help you get started.





Menu 1



Breast of Chicken Marsala
topped with sliced mushrooms and Marsala Wine Sauce

Eggplant Parmigiana lightly baked, topped with thinly
sliced fresh mozzarella and fresh tomato & herb sauce

Filet of Tilapia topped with crabmeat and lemon herb salsa
Fresh Buttered Green Beans Amandine

Roasted Red Bliss Potatoes with Fresh Dill
Cascade of Seasonal Sliced Fruit

Tossed Green Salad with Caesar Dressing

Fresh Mozzarella and Tomato Platter topped with fresh
basil vinaigrette

Homemade Garlic Bread and Dinner Rolls
Chilled Chocolate Mousse topped with raspberry puree



Menu 2



Roasted Top Round of Beef carved at the buffet
with horseradish cream

Breast of Chicken in Mushroom Brandy Sauce

Stuffed Shells with ricotta and mozzarella

Duchess Potatoes

Grilled Mixed Vegetables

Garden Salad with Tomato and Cucumber
tossed with our house vinaigrette

Cascade of Seasonal Sliced Fruit

Domestic and Imported Cheeses
accompanied with assorted crackers

Pumpnickel Bread Dip Bowl filled with vegetable dip
surrounded by fresh cut vegetables

Assorted Pastries and Chocolate Fruit Tarts



Hors d'Oeuvres Buffet

Baked Mushroom Caps
filled with crabmeat

Tomato & Eggplant Bruschetta
on toasted country style bread
lightly seasoned

Canapes prosciutto and mozzarella,
smoked salmon, filet mignon

Hot crab and Artichoke Dip with toasted
pita triangles

Miniature Beef Wellington Puffs

Miniature Maryland Crab Cakes

Assorted Miniature Quiche

Crispy Asparagus with Asiago Cheese

Cascade of Seasonal Sliced Fruit

Chocolate Fondue Fountain with fresh fruit and breads
for dipping

Assorted Petit Fours





Menu 1



HORS D'OEUVRES

- Vegetable Tray – Fresh Broccoli, Carrots, Celery, Cherry Tomatoes, Cucumbers and Cauliflower. Served with Ranch Dip, French Onion Dip, Bleu Cheese Dip or Hummus
- Imported Cheese and Cracker Tray – An assortment of hard and soft Cheeses. Served with Gourmet Crackers

SALAD

- Garden Salad – Mixed Greens with Carrots, Cucumbers, Pepperoncini, Green Olives, Kalamata Olives, Artichokes, small Mozzarella Balls and Cherry Tomatoes. Served with Balsamic Vinaigrette

BREAD BASKET

- Merone's Dinner Rolls, Rosemary Rolls, Olive Rolls, Whole Wheat Rolls, Baguettes, SourDough and Ciabatta Bread
- Served with Herbed Olive Oil or Butter

ENTRÉE

- Mesquite Smoked Black Pepper Crusted Flank Steak – Served with Grilled Vegetable Medley and Potatoes au Gratin
- Eggplant Rotini – Ricotta Cheese, Olives and Roasted Red Peppers inside Eggplant Slice topped with Marinara Sauce and Melted Cheese

Includes Coffee & Tea Service

Menu 2

HORS D'OEUVRES

- Antipasto Tray – Imported Prosciutto di Parma, Imported Parmigiano-Reggiano Cheese, Fresh Mozzarella, Green and Black Olives, Marinated Artichokes, Roasted Red Peppers and Pesto Tomatoes. Served with Toasted Italian Bread
- Coconut Shrimp – Fresh Jumbo Shrimp coated in Coconut. Served with Mango Salsa

SALAD

- Mixed Greens topped with Candied Pecans, Dried Cranberries, and Goat Cheese. Served with Balsamic Vinaigrette

BREAD BASKET

- Merone's Dinner Rolls, Rosemary Rolls, Olive Rolls, Whole Wheat Rolls, Baguettes, Sour Dough and Ciabatta Bread
- Served with Herbed Olive Oil or Butter

ENTRÉE

- Fettuccine Carbonara – Fettuccine Noodles topped with a Cream Sauce and Italian Bacon
- Filet Mignon – With Rosemary Mushroom Sauce, Grilled Vegetable Medley and Garlic Duchesse Potatoes

Includes Coffee & Tea Service



Menu 3



HORS D'OEUVRES

- Antipasto Tray – Imported Prosciutto di Parma, Imported Parmigiano-Reggiano Cheese, Fresh Mozzarella, Green and Black Olives, Marinated Artichokes, Roasted Red Peppers and Pesto Tomatoes. Served with Toasted Italian Bread
- Beef Wellington – Beef Tenderloin and Mushrooms wrapped in Puff Pastry

SALAD

- Caesar Salad – Romaine Lettuce topped with Cherry Tomatoes, Croutons and Fresh Shaved Parmesan Cheese. Served with Caesar Dressing

BREAD BASKET

- Merone's Dinner Rolls, Rosemary Rolls, Olive Rolls, Whole Wheat Rolls, Baguettes, Sour Dough and Ciabatta Bread
- Served with Herbed Olive Oil or Butter

ENTRÉE

- Veal Saltimbocca – Veal topped with Sage and Prosciutto then sautéed in a Butter Wine Sauce. Served over Penne Pasta
- Grilled Lemon Herb Chicken – Chicken Breast marinated with Lemon Basil Herb Glaze served with Pureed Butternut Squash and Green Beans Almandine
- Spaghetti alla Arrabiata with Pan Seared Scallops – Spaghetti Pasta in a Spicy Marinara Sauce topped with succulent Pan Seared Scallops

Includes Coffee & Tea Service

Menu 4



HORS D'OEUVRES

- Mini Maryland Crab Cakes – Homemade mini Crab Cakes made with large Lump Crabmeat. Served with Cocktail Sauce, Tartar Sauce or Remoulade Sauce
- Hibachi Beef Skewers – Thinly sliced Steak rolled around Red and Yellow Bell Peppers, Green Onions and Monterey Jack Cheese with a Teriyaki Glaze
- Mini Tomato and Eggplant Bruschetta – Eggplant and Tomato topped with Mozzarella and Basil. Served on Toasted Banquette

SALAD

- Garden Salad – Mixed Greens with Carrots, Cucumbers, Pepperoncini, Green Olives, Kalamata Olives, Artichokes, small Mozzarella Balls and Cherry Tomatoes. Served with Balsamic Vinaigrette

BREAD BASKET

- Merone's Dinner Rolls, Rosemary Rolls, Olive Rolls, Whole Wheat Rolls, Baguettes, SourDough and Ciabatta Bread
- Served with Herbed Olive Oil or Butter

ENTRÉE

- Tortellini Alfredo – Cheese filled Tortellini topped with our Homemade Alfredo Sauce
- Chicken Florentine – Tender Chicken Breast stuffed with Sautéed Spinach and Asiago Cheese then topped with Rose Sauce
- Grilled Norwegian Salmon – Served with Lemon Beurre Blanc, Blanched Asparagus and Truffle Risotto

Includes Coffee & Tea Service



Menu 5



HORS D'OEUVRES

- Chicken Satay – Fresh Chicken Breast simmered in a Peanut Sauce. Served with Choice of Peanut Dipping Sauce, Teriyaki Sauce, Sweet and Sour or Mango Salsa
- Spanakopita – Phyllo Dough stuffed with Spinach and Feta Cheese
- Caprese Skewers – Cherry Tomatoes, Mini Mozzarella Balls and Basil drizzled with our homemade Balsamic Reduction

SALAD

- Strawberry Salad – Baby Spinach with Sliced Red Onion, Crumbled Feta Cheese, Toasted Walnuts and Sliced Strawberries. Served with Raspberry or Champagne Vinaigrette

BREAD BASKET

- Merone's Dinner Rolls, Rosemary Rolls, Olive Rolls, Whole Wheat Rolls, Baguettes, SourDough and Ciabatta Bread
- Served with Herbed Olive Oil or Butter

ENTRÉE

- Merone's Roasted Lamb Loin – with Pancetta, Roasted Zucchini and Squash, and Red Peppers. Served with Rosemary au jus
- Stuffed Oven Roasted Salmon – Oven Roasted Salmon stuffed with Lump Maryland Crab Meat and served with a Lemon Dill Sauce

SIDES

- White and Green Asparagus – with Orange Wedges and toasted Pine Nuts
- Wild Mushroom Risotto

Includes Coffee & Tea Service

Menu 6



HORS D'OEUVRES

- Stuffed Mushrooms – Large Mushrooms stuffed with choice of Lump Crabmeat or Sausage then baked to perfection
- Assorted Cold Canapés – Prosciutto and Mozzarella, Smoked Salmon and Herbed Cream Cheese, Shrimp and Endive, Filet Mignon with Horseradish Cream

SALAD

- Caprese Salad – Baby Spinach with Sliced Red Onion, Crumbled Feta Cheese, Toasted Walnuts and Sliced Strawberries. Served with Raspberry or Champagne Vinaigrette

BREAD BASKET

- Merone's Dinner Rolls, Rosemary Rolls, Olive Rolls, Whole Wheat Rolls, Baguettes, Sour Dough and Ciabatta Bread
- Served with Herbed Olive Oil or Butter

ENTRÉE

- Roasted Top Round – Carved at Buffet with Horseradish Cream on the side
- Herb Roasted Chicken Breast – Tender Chicken Breast roasted with Rosemary, Shiitake Mushrooms and Roasted Shallot jus

SIDES

- Glazed Root Vegetables or Carrots Vichy
- Roasted New Potatoes with Herbs and Garlic

Includes Coffee & Tea Service



Pasta Station

Tortellini in Alfredo Sauce
Penne Pomodoro with fresh basil
Fresh Meat or Vegetable Lasagna
Baked Ziti

Carving Station

Roasted Top Round Beef,
Roasted Filet of Beef, Roasted
Beef Prime, Rib of Beef au jus,
Roasted Turkey Breast,
Virginia Ham Baked with
Honey accompanied with sliced
breads, rolls and croissants



Seafood Station

Jumbo Shrimp, Scallops,
Swordfish, Salmon,
Red Snapper, Lobster





Mexican Station

Marinated Chicken Breast with Flour Tortillas, cheese, lettuce, tomatoes, Onion, Sour Cream, Guacamole, Salsa, Nachos Seven Layer Dip, Beef Quesadillas

Dessert Station

Chocolate Fondue Fountain

Served with fresh fruit, sweet breads, cookies, pretzels

Cascade of Seasonal Fresh Fruit

Assorted Petit Fours

Fresh Fruit Tortes

Mini Cannolis

Fresh Strawberries dipped in Chocolate



Kids Station

<Pick Three options >

Chicken Tenders •

Macaroni and Cheese •

Mini Bite-Size Macaroni and Cheese Pies •

Baked Ziti •

Cheese Quesadillas •

Mini Vegetable Crudit  cups with Dip •

Fresh Fruit Kabobs with Fruit Dip •

Mini Meatballs •

PB&J Sushi Rollups •

Tater Tots •





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