



Congratulations!

The wedding you are planning is probably the most important event you will ever plan. Mélange Catering can make your wedding a “fairy tale” experience while releasing you from the burden of the numerous and trying details.

Distinctive food and flawless service define Mélange as one of Houston’s finest caterers. As a full service event company with over 25 years of experience, we are prepared to handle all your needs including site rental, menu, floral, rentals, outdoor events, entertainment, transportation, and event design. Acclaimed as the first choice of many brides, Mélange can help you plan a wedding that reflects your style and expectations, whether they are small and simple or large and lavish.

We’ve included a sampling of Wedding Buffet Dinner menus that are favorites of recent brides. You may find one of these ideas to your liking or you might ask us to custom design a wedding package to your specifications. In either case, we are looking forward to being your “perfect partner” to help plan and implement your wedding.

Sincerely,

A handwritten signature in black ink that reads 'Harold Kelly'. The signature is written in a cursive style with a long, sweeping underline.

*Harold Kelly
Director of Sales
Mélange Catering & Special Events
Houston’s Wedding Experts*

P.S. Need ideas for rehearsal dinners, showers, luncheons, teas, or guest favors? We have a long list of creative ideas to guide you. Please let us know what you are looking for and we will send you the information promptly.

BEVERAGE SELECTIONS

*Pricing includes bartender, bar set up & all glassware
Minimum of 100 guests – based on a 4-hour reception*

FULL BAR PREMIUM	22.00 per guest
<i>Stolichnaya Vodka, Tanqueray Gin, Bacardi Rum, Dewars Scotch, Crown Royal Blended, Jack Daniels Black Label Bourbon, Heineken, St. Arnolds, Miller Lite, Budweiser, Mélange HouseRed & White Wine, Mixers, Soft Drinks, Juices, Spring & Sparkling Waters, Bar Garnishes and Ice</i>	
FULL BAR WELL	19.00 per guest
<i>Smirnoff Vodka, Beefeater Gin, Barcardi Light Rum, J & B Scotch, Seagram's "7" Blend, Jim Beam Bourbon, Miller Lite, Budweiser, Mélange House Red & White Wines, Mixers, Soft Drinks, Juices, Spring & Sparkling Waters, Bar Garnishes & Ice</i>	
HOUSE CHAMPAGNE	
<i>Added to any of the above bars</i>	4.00 per guest
<i>Toast Only</i>	2.50 per guest
<i>Upgraded Champagne brands</i>	quoted upon request
HOUSE WINE & IMPORTED BEER BAR	16.00 per guest
<i>Mélange Red & White Wines, Imported & Domestic Beers, Soft Drinks, Sparkling and Spring Water</i>	
HOUSE WINE & DOMESTIC BEER BAR	14.00 per guest
<i>Mélange Red & White Wines, Domestic Beers, Soft Drinks, & Sparkling & Spring Water</i>	
FANCY COFFEE BAR	6.25 per guest
STANDARD COFFEE BAR	4.00 per guest
NON ALCOHOLIC PUNCH	2.50 per guest

*Mélange is fully licensed by the TABC and carries liquor liability
and standard liability insurance*

Passed Hors d'Oeuvres

Seared Rare Beef Tenderloin

served on Crostini with black olive tapenade and crème fraîche

Beef Skewers Au Poivre

served with a horseradish cream

Chicken Barcelona Roulade

*Chicken Breast rolled with Sun-dried Tomatoes, Feta, Garlic and Parmesan
sliced and served with our Andalusia Sauce*

Chicken Wild Mushroom Braciola

*Chicken Breast stuffed with Forest Mushrooms, Cream Cheese & Herbs
sliced and served with our House-made Aioli*

Chiquita Chicken

*Monterrey Jack Cheese and Jalapenos stuffed in
Bacon-Wrapped Chicken Breast with Tangy Tomatillo*

Chicken Au Poivre

Skewered and served with Creamy Herb Sauce

Roasted Duck Crepes

with our Special Hoisin Sauce

Quesadillas

(please pick one)

*Ham & Cheese, Spicy Crawfish, Chicken, Black Bean, or Spinach & Jack Cheese
Served with Sour Cream and Sliced Jalapenos*

Crawfish Cakes

Served with our Spicy Ré-moulade

Shrimp & Roasted Garlic Skewers

Served with Orange Garlic Sauce

Coconut Shrimp

*Whole shrimp breaded with shredded coconut and fried
Served with an orange ginger sauce*

Passed Hors d'Oeuvres, continued

Savory Sun dried Tomato Cheesecake Medallions

Smoked Salmon Canapés
Served on Whole Wheat Toast
With Crème Fraîche

Margarita Salmon
Salmon marinated with lime zest and tequila
Served on black bread triangles with a jalapeno tarter sauce

Tuna Won Tons
Won Ton Paper Wrapped Chunk Tuna
Served with an orange ginger sauce

Seared Yellow-fin Tuna on a Tortilla Crisp
Served with Mango Pico de Gallo

Smoked Trout Mousse Barquette

Sesame Seed Scallops
Served with Ginger Sauce

Avocado & Crab Quiche Cups

Italian Nachos
Sun dried tomato pesto with a caramelized onion compote
Served on Fried Pasta Chips

Forest Mushroom Pâté
Served on Olive Bread Crisp

Selection of three... 5.25 per guest
Selection of four... 6.50 per guest
Selection of five... 8.00 per guest

Please note:
All butler style hors d'oeuvres are based on 1 hour of service
in addition to any existing menu

Casual Buffet Selections

Menu Selection 1

Mexican Caesar Salad with Cilantro Vinaigrette

Chicken Enchilada Verde

Spicy Picadillo in roasted pepper half

Fiesta Rice

Sauté of Squash with Mixed Peppers

Jalapeño Cheese Corn Muffins with Sweet Cream Butter

Menu Selection 2

Classic Caesar Salad with Garlic Croutons

Smoked Chicken Penne Pasta with Vegetable Ragout

Beef Medallions with Mushroom Sauce

Green Bean Sauté

Sun-dried Tomato Bread with Sweet Cream Butter

Menu Selection 3

*Classic Mixed Greens with Roasted Pecans and
Garlic Vinaigrette*

Crayfish Étouffée with Parsley White Rice

Blackened Chicken Breast

Cajun Beans

Baked Squash Casserole

Mini French Baguettes with Sweet Cream Butter

Casual Buffet Menus are 38.25 per guest

Classic Buffet Selections

Salads

(please select one)

*Mixed Field Greens with Roasted Peppers,
Herbed Croutons and Italian Vinaigrette*

Classic Caesar Salad with Garlic Croutons

Mexican Caesar Salad with Cilantro Vinaigrette

*Mixed Greens and Spinach with
Fresh Mushrooms and Balsamic Vinaigrette*

Entrées

(please select two)

*Roasted Beef Tenderloin Medallions
With a red wine reduction*

*Veal Riviera with Pasta
Scaloppini of Veal with Sautéed Peppers and Fresh Tomatoes,
served over Fettuccini*

*Chicken Barcelona
Chicken Breast Stuffed with Sun-dried Tomatoes, Feta Cheese
and Fresh Herbs; Served with Roasted Red Pepper Sauce*

*Chicken Ripini
Chicken Breast Stuffed with Prosciutto, Provolone and Pesto,
rolled in Italian Breadcrumbs, Sliced into Medallions
drizzled with our Roasted Tomato Sauce*

*Shrimp Étouffée
Over Parsley White Rice*

*Herbed Crusted Farm-raised Catfish Filets
with Parsley Lemon Butter*

Classic Buffet Selections, continued

Sides

(please select two)

Roasted New Potato Quarters

Whipped Basil Mashed Potatoes

Whipped Sweet Potatoes

Rice Pilaf

Vegetables Mélange

Mixed Peppers & Green Bean Sauté

Grilled Asparagus

*menus accompanied by chef's choice of assorted rolls
or Artisan breads with sweet cream butter*

Classic Buffet Dinners are 48.75 per guest

Elegant Buffet Selections

Salads

(please select one)

Napa Valley Salad

*Mixed Field Greens tossed with Dried Cherries, Oranges,
Caramelized Walnuts and Feta Cheese with Citrus Vinaigrette*

Salad Piñon

*Diced Tomatoes, Red Onion, and Toasted Pine Nuts tossed over
Field Greens with Caper Tomato Vinaigrette*

Caesar Salad Mélange

*Romaine, Radicchios, Garlic Croutons, and
Parmesan Cheese tossed with Classic Caesar*

Entrées

(please select two)

Carved Board Selections

Roasted Beef Tenderloin

or

Carved Prime Rib

or

Carved Rack of Lamb

*Carved Selections served with Natural Au Jus and Condiments;
(requires on-site carver for each selection)*

Red Wine Braised Pork Loin Chop

Veal Saltimbocca

*Scaloppini of Veal Sautéed and topped with thinly sliced Prosciutto and
Mozzarella; laced with White Wine Sauce*

Snapper Mélange

*Sautéed Snapper topped with Lump Crabmeat drizzled
with Lemon Buerre Blanc*

Cinnamon-Scented Roasted Chicken Breast

with Toasted Pecan Butter

Roasted Cornish Hen

*with Sun-dried Tomato Bread Stuffing
and Red Pepper Veloute*

Elegant Buffet Selections, continued

Side Dishes

(please select two)

Whipped Yukon Gold Potatoes with Roasted Garlic

Creamy Polenta

Whipped Sweet Potatoes

Dried Cranberry and Pecan Rice Pilaf

Savory Mushroom Bread Pudding

French Green Bean Sauté

Parmesan Parsley Tri-colored Fettuccini

Mixed Squash and Red Pepper Medley

Asparagus, Mushroom and Onion Sauté

Glazed Baby Carrots

*menus accompanied by chef's choice of assorted rolls
or Artisan breads with sweet cream butter*

*Elegant Buffet Dinners are 54.25 per guest
(please add 6.00 per guest to menu price)*

ACCESSORY SERVICES

Staff

Staff is based on number of guests and your menu selection. For seated affairs our ratio for staff is one (1) staff person per fifteen (15) guests. For buffet affairs our ratio is one (1) staff person per twenty-five (25) guests. Bartenders are calculated separately based on the number of guests and bar stations at the event. You also have choices regarding the staff's uniform; from bistro black shirt and color coordinated tie to tuxedo and black tie...the choice is yours!

Additional Accessories & Rentals

Basic Tables, Chairs and Cotton Linens for guest seating start at 8.50 per guest

(We also offer a variety of upgraded chairs and linens for you to choose from)

Gift Table with Cotton Linens & Sign-In Table with Cotton Linens from 30.00 to 50.00 each

Rose Petal Baskets or Birdseed Packets from .75 to 1.25 per guest

Votive Candles for Seating and/or Cocktail Tables .75 each

Greenery for Seating or Cocktail Tables 3.50 per table

Floral Services

Our in house floral and décor consultant can meet with you during the planning process of your event. We also have creative contacts in the floral and décor industry.

Event Site Touring

We have a long list of possible event sites for you to pursue. We would be happy to set up an appointment for you and also accompany you to view these wonderful locations.

Entertainment

We work directly with many entertainment coordinators and have the entire city of Houston, and the country if necessary, at our fingertips – an endless pool of talent for your enjoyment.

Valet & Transportation

As your event coordinator, we can arrange any transportation you may require including valet, carriage rides, limousine, bus, planes, or event luxury golf carts.

ACCESSORY SERVICES, continued

Tenting and Outdoor Coordination

One of our specialties is the outdoor extravaganza. We have tented many sites, homes, and ranches. Tents can include air conditioning or heating, interior drapery, carpeting, dance floors, or any other tent décor.

Photography & Videography

We have our list of photographers that we like to use and would be happy to recommend them to you. Remember the day in color, black and white, or video!

Ice Sculptures

We have several reputable contacts that can make your wedding exceptional. Ice sculptures can add elegance to your reception or just pure fun to any event.

Deposits and Payments

*A minimum booking deposit is due to secure your date and our quoted pricing. All deposits are fully non-refundable. Sixty (60) days prior to event, a 2nd Deposit equaling 75% of the estimated event total, MINUS the 2,500.00 previously paid, will be due. Your final payment is due FIVE (5) days prior to event. Payment must be made by Credit Card or Cashier's Check only. Clients wishing to pay with **personal check** must be paid ten (10) days prior to event. Last minute additions or changes will be billed after your event and are due upon receipt.*