

UNFORGETTABLE  
EDIBLES

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# WEDDINGS

25 years of customized menus &  
event planning experience



# UNFORGETTABLE WEDDINGS

**Congratulations!**

Unforgettable weddings require outstanding food, gracious service, elegant presentation & style. Since each couple's idea of a perfect wedding is different, we will personally consult with you & customize a delectable menu and inspired designs that will reflect your personal style & taste. This is an exciting time in your lives and you will be able to relax and enjoy, because with our 25 years of experience no detail is left unnoticed. Unforgettable Edibles team will provide you with a customized proposal with complete cost so there are no surprises. We are honored that you are considering our company in helping to create one of the most important days in your life – it's one we take seriously. Relationships are everything in our business & we look forward to creating one with you to help make your vision into the day of your dreams.

**Mary O'Connor & Mary Ellen Stanton**  
**Co - Founders / Unforgettable Edibles**



### **Butler Service Hors D'oeuvres**

**Choose 4 varieties**

### **Hot Hors D'oeuvres**

**Mini Crab Cakes** -served with red pepper aioli

**Barbeque Shrimp Wrapped in Bacon** - glazed with barbeque sauce & baked to perfection

**Jumbo Shrimp** – with homemade cocktail sauce

**Lollipop Lamb Chops** - coated with a layer of Dijon mustard, infused wine and bread crumbs with fresh rosemary

**Brie and Raspberry in Phyllo Purse**- delicately wrapped flaky phyllo with fresh raspberry and Brie cheese

**Barbeque Meatballs** - Italian seasoned ground beef meatballs in a tangy, yet sweet barbeque sauce

**Portobello & Brie Cups** – filled with mushrooms, Dijon mustard, garlic & green onions, topped with brie cheese

**Gouda Stuffed Dates Wrapped in Bacon** - with a red grape reduction

**Cashew Chicken Spring Rolls** - served with plum sauce

**Pear & Brie Quesadilla** - with melted cheese & candied walnuts with balsamic glaze

**Mushroom Potstickers** - with ginger soy dipping sauce

**Mini Beef Wellington** - served with horseradish cream

**Mini Chicken Wellington** - chicken breast filled with stuffing of portobello & white button mushrooms in a Marsala demi-glace covered in a light flaky pastry

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### **Cold Hors D'oeuvres**

**Lobster Roll Endive Boats** - chopped lobster meat, shrimp, mayonnaise, celery, green onions & lemon topped with toasted old bay brioche bread crumbs

**Crab Tartlets** - flaked crab meat, cream cheese, cocktail sauce in phyllo cups garnished with lemon zest

**Shrimp Canape** - cucumber, shrimp, cocktail sauce, & fresh parsley with horseradish sauce on Italian round toasts

**Jumbo Shrimp** – with homemade cocktail sauce

**Rare Chilled Beef Tenderloin Crostini** - with horseradish cream & garnished with roasted red pepper

**Caprese Skewers** - tear drop tomatoes, black olives, fresh mozzarella & fresh basil drizzled with balsamic dressing

**Bruschetta** - toasted baguette topped with olive oil, slices of tomato, basil & fresh mozzarella cheese, topped with capers

**Ahi Tuna Wonton** – with avocado & cucumber served with wasabi aioli & micro greens

**Roast Beef & Bleu Cheese Crostini** - drizzled with rosemary olive oil

**Thai Chicken Salad Cups** – in mini phyllo garnished with toasted sesame seeds

**Olive Tapenade in Cucumber Cups** - tapenade of olives & roasted red pepper with lemon zest, served in cucumber cups

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**First Course**

**Choose one**

**Salads**

**House Salad**

Mixed greens with toasted garbanzo beans, cherry tomatoes, carrots, red onions & cucumber served with our house vinaigrette

**Caesar Salad**

Romaine lettuce, oven roasted marinated tomatoes, parmesan cheese & herbed croutons drizzled with Caesar dressing

**Caprese Stack**

Stacked fresh tomato, fresh mozzarella, basil pesto, and drizzled with balsamic glaze, olive oil, salt and pepper

**Burrata Salad**

Heirloom tomatoes, burrata cheese, oregano, basil, salt & pepper drizzled with olive oil

**Watermelon, Feta & Orzo Salad**

Orzo with watermelon, cherry tomatoes, green onion, basil, feta, & toasted pine nuts with honey lime vinaigrette

**Apple & Walnut Salad**

Spring mix, sliced red apples, candied walnuts, dried cranberries, & bleu cheese with balsamic vinaigrette

**Pear & Gorgonzola Salad**

Spring greens, fresh pears, candied walnuts, gorgonzola cheese & homemade pear dressing

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**Soups**

**Cream of Broccoli**

Topped with cheddar cheese croutons

**Tuscan White Bean Soup**

Cannellini beans, spinach, zucchini, carrots, tomato, celery, shaved parmesan & herbs in vegetable broth with asiago & parmesan crostini

**Stuffed Green Pepper**

Ground beef, white rice, green peppers, tomatoes, onions & chicken broth, seasoned with salt & pepper

**Creamy Tortellini Soup**

With cheese, tortellini, spinach & carrots, served with oyster crackers

**Italian Style Wedding Soup**

Mini Meatballs, Spinach and Orzo Pasta in a Chicken based broth

**Pumpkin Soup – Seasonal – with asiago crostini**

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## Entrees

**Choose from a variety of service options**

**Seated, Family Style, Carving Stations or Buffet**

**Double entrée service available**

## Chicken & Pork Entrées

**Stuffed Chicken Florentine-** sautéed chicken stuffed with sun dried tomatoes, diced green & red bell pepper, and spinach finely chopped

**Crispy Baked Chicken** – with mustard maple sauce or mushroom cream sauce

**Ce Falu Chicken-** sautéed chicken breast topped with Prosciutto, mushrooms, artichoke hearts, and Mozzarella cheese in a lemon garlic sauce

**Lemon Basil Chicken-** served with a light lemon sauce & fresh basil leaves

**Chicken Marsala-** with a rich Marsala sauce (Spanish sherry) and mushrooms

**Chicken Wellington-** Chicken breast filled with a stuffing of portabella and white button mushrooms in Marsala demi-glace covered in a light flaky pastry

**Grilled Chicken with Sun-Dried Tomatoes** - served with lemon sauce

**Pork Tenderloin-** choose sauce: raspberry mustard sauce or thyme gravy

## Beef Entrées

**Carved Beef Tenderloin-** with horseradish sauce and red wine reduction sauce

**Braised Beef Short Ribs** – with red wine demi glace

**Prime Rib-** premium beef with natural juice & horseradish sauce

**Marinated Flank Steak** – with chimichurri sauce or red wine demi glace

## Seafood Entrées

**Lobster Ravioli** - served with a tomato cream sauce

**Prosciutto Wrapped Halibut-** served with a papaya glaze

**Crab Cakes-** with a roasted red pepper aioli

**Salmon** - baked salmon filet with a teriyaki mustard glaze or lemon dill sauce

**Halibut** -with roasted tomatoes & a light white wine sauce

**Tilapia** – with a light parmesan topping

## Vegetarian Entrées

**Portobello & Quinoa** –with red peppers & mushroom cream sauce

**Shells with Roasted Vegetables** -Shell pasta with roasted zucchini, mushrooms, carrots, asparagus and sun-dried tomatoes tossed in a Vodka Cream Sauce

**Shells Florentine-** spinach & ricotta in shells covered with marinara sauce

**Butternut Squash Ravioli** – with brown butter, sage, & toasted pine nuts

**Eggplant Gratin** -Eggplant, onions, carrots, celery, chopped garlic and basil with a tomato & orange peel sauce sprinkled with bread crumbs

**\*Ask about our vegan & gluten free options\***

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**Side Dishes**

Choose one from each

**Vegetables**

- Roasted Asparagus & Pepper Bundle** - with parmesan topping\*
- Green Bean Almondine** - whole green beans, butter, garlic, salt & almonds
- Roasted Vegetables** - strips of red pepper, zucchini, squash & mushrooms roasted in balsamic vinaigrette
- Spinach** – sautéed with olive oil, garlic, nutmeg, & tossed with pine nuts
- Brussel Sprouts** - in a seasoned butter or maple & bacon
- Asparagus**- with champagne vinaigrette & crumbled feta cheese
- Asparagus & Pepper Bundle** –with lemon garlic butter\*
- Glazed Julienne Carrots**- with brown sugar & a touch of hot sauce
- Root Vegetables** – Turnips, carrots, red onion, & fennel with olive oil & seasoning

\* Additional charge per guest

**Potato & Rice Dishes**

- Smashed Red Potatoes** - red potatoes cooked with skins on and mashed with butter, salt, garlic, & pepper
- Double Baked Potato Casserole** - Idaho potatoes mashed with butter, chives, sour cream, bacon, cheddar & parmesan cheeses
- Oven Roasted Potatoes** - red potato wedges roasted with flavored oil
- Roasted Sweet Potatoes** - with honey butter
- Rice Pilaf** –with mushrooms & herbs
- Roasted Baby Potatoes** – garlic & herbs with butter
- Scalloped Potatoes** -with herbs & gruyere cheese
- Rice Florentine** - long grain & wild rice, sun-dried tomatoes, diced green & red pepper & fresh spinach finely chopped

All meals served with Artisan Bread & Butter Rosettes

## Sweet Treats

### Miniature Desserts Table

Tiramisu  
Éclairs  
Chocolate Dipped Strawberries  
Carrot Cake  
Cherry Crumb Tart  
Cannolies  
Cream Puffs  
Biscotti  
Gourmet Chocolate Candies  
Cheesecake  
Chocolate Chip Cream Cheese Frosted Brownie  
Raspberry Mousse Cup  
Caramel Cup  
Chocolate Mousse Cup  
Key Lime Tart  
Cascading Fruits

A bountiful arrangement of pineapple, watermelon, honeydew, cantaloupe, grapes, and fresh berries

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### Sweet & Salty

All Chocolate Covered  
Pretzels, sandwich cookies, graham crackers,  
strawberries, toffee & cashews

Popcorn  
Caramel, spicy cheese & buttery

\*Customized initialed brownie hearts available

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### Coffee Bar

Dark Roast Gourmet Blend  
Fresh brewed regular and decaf

Flavored Tazo Tea  
Assorted Flavors

Accompanied by  
Whipped cream, sugar cubes, cinnamon sticks,  
shaved chocolate, orange & lemon rinds

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You are encouraged to provide your own wedding cake.  
UE will slice & serve your cake at no additional cost

**Children's Entrée**

**12 & under**

**Choose one**

**Chicken Tenders with Mac and Cheese & Fruit Cup**

**Mini Cheeseburgers with Tater Tots**

**Cheese Ravioli with Marinara Sauce**

**Late Night Snacks**

**Mini Chicago Style Hot Dogs**

**Cheeseburger Sliders**

**Mini Deep Pizza**

**Chicken Quesadillas**

**Mini Burritos (Beef or Vegetarian)**

**Assorted Mini Sandwiches (Beef, Ham, Turkey, Vegetarian, & Chicken Salad)**

**Soft Pretzels**

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**Please contact our event planning team to customize your proposal.**

**Phone: 773.774.4001- Email: [office@uecatering.com](mailto:office@uecatering.com)**

