

Catering Concepts



by FLO'S

OFF PREMISE WEDDING DINING SERVICES

www.floscollectionmi.com



PREPARED FOR:



Benvenuti *dei fratelli* **Uccello!**

“Welcome from the Uccello Brothers!”

About us...

Catering Concepts is a full service catering company founded in 1996 by proprietors Dave & Lois Johnson. With the help of his family and dedicated staff they have grown substantially over the years by filling an important niche for comfort food and outstanding service in Holland, MI.

As they transition into retirement in 2015 they are proud to have the opportunity to pass their business and values on to another family owned business; the Flo's Collection.

Owners of Flo's collection Dan & Davide Uccello are excited to blend their contemporary concept of exceptional menu offerings including bar services with a commitment to excellent service in West Michigan and beyond.

Our catering style...

Catering Concepts' process is designed with the host in mind. Planning an event is a very stressful and time consuming matter. The great part is that we are here to help! We expect the planning process to be stress-free and smooth. Catering Concepts also makes sure that you enjoy your event instead of having to work it. All of our recipes are inspired by our Sicilian heritage and have been passed on from generation to generation, until we decided to share them with you. We use the highest quality, freshest ingredients available, many of which come directly from Italy. This menu will be your guide through our planning process. These menu offerings are pre-designed options based on the requests of past guests. Our Chef can also create custom plates for any specialty or themed event.



Our promise to you...

Catering Concepts will cater to your every need. If you have a special request of any kind please don't hesitate to ask. If we can do it for you we will be more than happy to. If we cannot, then we will help you find someone who can!

Setup Styles + Service Levels

All setups include disposable plates, silverware & napkins as well as full cleanup of everything provided by Catering Concepts.

Drop Off

We simply drop off the food at a specified time and place.

\$2 per mile

Buffet Style

All Buffets Include linens & skirting for buffet tables, as well as staff for setup, teardown and maintenance of the buffet.

STANDARD LEVEL

This buffet level includes disposable plates, napkins and silverware. For the Barbeque & Grill Menus we will provide our own grill and our staff will grill on site when appropriate.

+ \$2 per person

THE FULL SERVICE LEVEL

This buffet level includes china tableware, glass water goblets, linen dinner napkins, silver flatware, and salt & pepper sets. Our staff will set the tables with the tableware, serve plated salads and rolls if included in your menu choice, clear plates, and release tables for the buffet.

+ \$4 per person

Family Style

This setup brings the traditions of Italy to your special event! All of your selected menu items are served in large bowls and platters to each table. Our service staff will set the tables with tableware, plates & napkins and maintain a clean environment throughout the the service.

+ \$5 per person

Plated Service

We bring five-star service to your event! This level includes professional servers delivering each of the different courses to your tables. All food will be served on china with linen-rolled flatware. Glass water goblets will be set up and maintained by our staff. Our service team will clear tables & maintain a clean environment.

+ \$6 per person

Custom Menu Options

With Catering Concepts you will receive knowledge from professional chefs that have years of experience. This allows us to design a menu that is completely customized for your event.

This includes menu customization, tasting for two, and one menu revision for all setup styles.

Tastings will be conducted at sysco international test kitchen.

| | |
|--------------------------|-------|
| 3 Course Customized Menu | \$200 |
| 4 Course Customized Menu | \$300 |
| 5 Course Customized Menu | \$400 |

Live Stations

Catering Concepts offers various "live station" options for your special event including: Pasta Bar, Carving Stations, Potato Bar, and Bananas Foster Bar.

Ask about pricing for your customized live station!

ITALIAN WEDDING CUISINE

a la Carte Menu

APPETIZERS (prices are per person)

| | |
|---|------|
| Meatballs w/ Meat Sauce | 1.50 |
| Tomato Bruschetta (2pc) <i>Diced tomatoes, onions, and fresh garlic tossed with virgin olive oil and balsamic vinegar, then topped with asiago cheese and fresh basil. Served with grilled Italian bread.</i> | 1.75 |
| Margherita Dip <i>Creamy Boursin cheese nestled in a tomato, olive oil, garlic & onion dip. Topped with fresh pesto sauce and served with herb-romano flatbread.</i> | 2.00 |
| Franca's Arancini <i>Stuffed risotto balls with ground beef, peas, and special seasonings rolled in Sicilian bread crumbs and lightly fried golden brown.</i> | 2.00 |
| Caprese Skewer (2 pc) <i>Fresh mozzarella, tomato & basil drizzled in a balsamic glaze.</i> | 2.50 |
| Tortellini Skewer <i>Cheese tortellini, grape tomatoes, fresh spinach, and fresh cut orange pepper.</i> | 2.50 |
| Shrimp Cocktail Shooter <i>Chilled jumbo tiger shrimp with a touch of our homemade cocktail sauce.</i> | 3.50 |
| Fresh Veggie Shooter <i>Creamy vegetable dip, a carrot stick, celery stick and a grape tomato on a knotted toothpick. <i>These make for an amazing presentation!</i></i> | 2.00 |
| Stuffed Mushroom Caps <i>Mushroom caps stuffed with sausage, seasoned breadcrumbs and cheese.</i> | 1.50 |

SALADS (prices are per person)

All salads come with choice of 2 dressings.

| | | |
|---|--|---------------|
| | Ranch French Fat Free Ranch Italian 1000 Island Caesar Raspberry Vinaigrette Balsamic Vinaigrette | |
| | | SIDE ENTREE |
| House Salad <i>Cucumbers, grape tomatoes, red onions & croutons.</i> | | 2.00 3.00 |
| Caesar Salad <i>Crisp hearts of romaine with a side of our signature Caesar, seasoned croutons & asiago cheese.</i> | | 2.00 3.00 |
| Floberry Salad <i>Crisp hearts of romaine with fresh strawberries and blueberries, candied walnuts & feta cheese.</i> | | 3.00 4.00 |
| Riviera Salad <i>Mixed greens topped with fresh strawberries, grilled pineapple, cashews, tomatoes, and julienned swiss cheese.</i> | | 3.00 4.00 |
| Italian Salad <i>Mixed greens tossed with parmesan cheese, diced salami and pepperoni, roma tomatoes, and green peppers. Sprinkled with oregano and grated parmesan cheese.</i> | | 3.00 4.00 |

ITALIAN WEDDING CUISINE

a la Carte Menu

ENTREES (prices are per person)

Beef & Pork

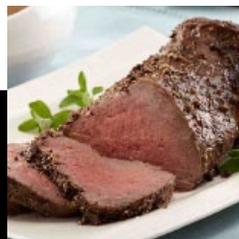
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|--|-------|
| Sicilian Grilled Top Sirloin | 11.00 |
| <i>8 oz. thick and juicy center cut sirloin, breaded and char-grilled to perfection.</i> | |
| Homemade Italian Sausage & Peppers | 7.00 |
| <i>Grilled italian sausage links made from freshly ground meat and seasonings, hand stuffed by our chef and covered in peppers, onions, & tomato sauce. A flavor you truly cannot find anywhere else.</i> | |
| Shaved Prime Rib | 12.00 |
| <i>Slow-cooked seasoned prime rib, cooked medium rare & shaved thin.</i> | |
| Sicilian Breaded Pork Chops | 10.00 |
| <i>Smoked pork chops breaded w/ our own Sicilian breading & grilled to perfection.</i> | |
| Smoked Beef Brisket | 10.00 |
| <i>Seasoned beef brisket, slow-cooked for twelve hours until moist and tender. A taste you wont forget!</i> | |

Chicken

| | |
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| Sicilian Chicken | 6.00 |
| <i>Mouth-watering chicken breast marinated with olive oil, lemon juice & rosemary and breaded and grilled over an open flame.</i> | |
| Chicken Marsala | 8.00 |
| <i>Tender chicken breast dusted with flour and sauteed with olive oil, fresh mushrooms, and a splash of Marsala wine.</i> | |
| Chicken Parmigiana | 8.00 |
| <i>Lightly breaded chicken breast with a zesty tomato sauce and melted mozzarella cheese.</i> | |
| Stuffed Chicken Scaloppini | 10.00 |
| <i>Tender Italian breaded chicken cutlets stuffed with a special blend of cheeses and Capicola ham, baked until golden brown, and topped with our homemade Tomato Cream sauce.</i> | |
| Bruschetta Grilled Chicken | 8.00 |
| <i>Marinated, herb-grilled chicken breast topped with bruschetta tomatoes and fresh mozzarella cheese.</i> | |

Seafood

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|--|-------|
| Pan-fried Walleye | 9.00 |
| <i>Lightly dusted in our specially seasoned flour and sauteed until golden brown. Finished with a spritz of lemon, capers, and a splash of white wine.</i> | |
| Grilled Salmon | 10.00 |
| <i>A 6 oz. grilled salmon filet, topped with your choice of sundried tomato, dill alfredo, or teriyaki glaze.</i> | |
| Risotto alla Pescatora (Seafood Risotto) | 9.00 |
| <i>Slowly cooked risotto mixed with a sautee of scallops, tiger shrimp, crab, onions & romano cheese sauce.</i> | |



ITALIAN WEDDING CUISINE

a la Carte Menu

PASTA Create-your-own Pasta priced by the sauce.

Choose your pasta:

Spaghetti, Farfalle, Penne, Fettuccini or Whole-wheat Penne

Choose your sauce:

Tomato 5.50

A light and robust sauce that's full of flavor.

Tomato Cream 6.00

A wonderful mix of our homemade tomato sauce and cream.

Meat 5.50

Our traditional family recipe made with ground beef and homemade sausage.

Sausage Cream 7.00

Alfredo and tomato sauce blended with our homemade Italian sausage and peas.

Alfredo 6.00

Our rich and creamy family recipe passed down through generations.

Primavera 7.00

Fresh from the garden! Mushrooms, broccoli, cauliflower, and carrots sauteed with fresh basil in a Pecorino cream sauce.

Creamy Pesto 6.00

A creamy fresh basil, pine nut, and olive oil sauce straight from the heart of Sicily.

Seafood Alfredo 9.00

An abundant mixture of succulent shrimp, scallops, and crab meat. Sauteed with garlic and blended with our homemade Alfredo sauce.

Italian Blue Cheese 8.00

A creamy blue cheese sauce with fresh sauteed mushrooms.

Choose your add-ons:

| | | | | |
|------------------------|-------------------------------------|-----------------------------------|-----------------|---------------------------------|
| 2 Meatballs | Crumbled Italian Sausage | Grilled Chicken Breast | Scallops | Sauteed Tiger Shrimp |
| 3.00 | 2.00 | 2.00 | 4.00 | 5.00 (4pc) |

Specialty Pasta

| | |
|--|-------|
| Tiger Shrimp Scampi | 10.00 |
| <i>Succulent tiger shrimp sauteed in a garlic-herb butter sauce with a hint of red pepper flakes. Served on a bed of spaghetti.</i> | |
| Tortellini | 6.50 |
| <i>Prepared to please, cheese-stuffed pasta sauteed with fresh mushrooms, diced tomatoes and fresh basil. Tossed with a pecorino cream sauce and our special seasonings.</i> | |
| Lasagna | 7.00 |
| <i>Layers of lasagna noodles, melted cheese and our zesty homemade meat sauce baked until bubbling.</i> | |
| 7-Cheese Lasagna | 6.50 |
| <i>A tasty blend of mozzarella, colby, ricotta, romano, Swiss, asiago, and gorgonzola cheeses melted in layer-upon-layer of pasta and sweet tomato sauce.</i> | |

ITALIAN WEDDING CUISINE

a la Carte Menu

SIDES 1.99 each (per person)

Asiago Garlic Mashed Potatoes
Garlic Bread
Baked Potato

Roasted Seasonal Vegetable
Grilled Asparagus
Roasted Rosemary Redskin Potatoes
Sauteed Peas and Mushrooms

DESSERTS

All desserts are prepared by our pastry chef and require a 48-hour lead time.

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|--|------|
| Tiramisu | 4.00 |
| Italian Cake with Fresh Fruit | 3.00 |
| Mini Fruit Pizza Sugar cookies topped with fresh kiwi, blueberry and strawberry. | 2.00 |
| Chocolate Covered Strawberries | 2.00 |
| Fresh Fruit Skewers | 2.50 |
| Cream Puff & Strawberry Skewers w/ Chocolate Drizzle | 3.50 |
| Assorted Seasonal Pies | 2.50 |



Looking for something truly unique?

Ask our chef and we'll add it to your custom menu to make your day that much more special!

ITALIAN WEDDING CUISINE

Specialty Packages

Packages served in any style.

La Venezia
18.99 per person

APPETIZER

Fresh Baked Bread & Butter
Hand-tossed House or Caesar Salad
Spinach Artichoke Dip

ENTREES

Grilled Top Sirloin (4oz)
Bruschetta Chicken (3.5oz)

SIDES

Garlic Smashed Potatoes
Roasted Seasonal Vegetables

Per Tutti
19.99 per person

APPETIZER

Fresh Baked Bread & Butter
Hand-tossed House or Caesar Salad
Margherita Dip

ENTREES

Stuffed Chicken Scaloppini
Penne with Tomato Cream

SIDES

Roasted Seasonal Vegetables

PIZZA BUFFET

Comes with disposable plates & napkins.

Up to 3 Toppings per pizza.
Maximum of 4 Pizza varieties.
Breadsticks included.

\$10 PER PERSON



Otto Cannoli
20.99 per person

APPETIZER

Fresh Baked Bread & Butter
Hand-tossed House or Caesar Salad
Caprese Skewers

ENTREES

Sicilian Chicken (3.5oz)
Italian Sausage & Peppers (4oz)

SIDES

Penne with Alfredo
Roasted Seasonal Vegetables

Flo's Favorite
21.99 per person

APPETIZER

Fresh Baked Bread & Butter
Hand-tossed House or Caesar Salad
Margherita Dip
Bruschetta

ENTREES

Fresh Grilled Salmon (4oz)
Chicken Marsala (3.5oz)

SIDES

Garlic Smashed Potatoes
Roasted Seasonal Vegetables

PARTY TRAYS

| | SMALL <i>Serves approx. 35</i> | LARGE <i>Serves approx. 75</i> |
|--|--|--|
| Gourmet Fruit & Cheese Tray <i>All sizes include fresh cut seasonal fruits & berries, assorted cubed, sliced & gourmet cheeses & assorted crackers.</i> | \$110 | \$180 |
| Appetizer Tray <i>Ham, summer sausage, pepperoni, salami, assorted cubed & bar cheese, queen pimento stuffed olives, & assorted crackers.</i> | \$85 | \$125 |
| Fresh Fruit Tray <i>An assortment of the season's freshest fruits & berries.</i> | \$90 | \$150 |
| Fresh Vegetable Tray <i>Broccoli buds, celery sticks, baby carrots, cauliflower buds, grape tomatoes & vegetable dip.</i> | \$60 | \$90 |
| Cheese Tray <i>Cubed cheddar, colby-jack, Swiss, Pepperjack and Bar Cheese served with assorted crackers.</i> | \$70 | \$100 |
| Gourmet Cheese Tray <i>Havarti, baby brie, Boursin, gouda, cranberry rolled goat cheese, grapes, assorted crackers & French baguette.</i> | \$85 | \$110 |
| Cocktail Shrimp <i>Jumbo cocktail shrimp served with cocktail sauce.</i> <i>Small serves 15-25 with approx. 100 shrimp</i> <i>Large serves 25-40 with approx. 200 shrimp</i> | \$80 | \$130 |
| Tailgate Subs <i>Subs include sliced ham & turkey, Swiss & American cheese.</i> <i>Served with lettuce, tomato, red onion, mayonaisse and mustard on the side.</i> <i>12" subs cut into 6- 2" pieces (minimum 12 subs per order)</i> | \$8.00 ea. | |
| Mini Croissant Sandwich Tray <i>Mini butter croissants filled with an all white meat chicken salad or ham salad.</i> <i>Small - Approx. 35 sandwiches Large - Approx. 70 sandwiches</i> | \$60 | \$90 |
| Antipasto Tray <i>Marinated mushrooms, artichoke hearts, roma tomatoes, fresh mozzarella, provolone, salami, capicola, and assorted olives served with french baguettes and assorted crackers.</i> <i>Small serves approx. 50 Large serves approx. 100</i> | \$150 | \$275 |

AMERICAN WEDDING CUISINE

APPETIZERS

Includes Disposable plates and paper napkins.

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|---------------------------------|--------|
| Grilled Chicken Skewers | \$3.00 |
| Grilled Steak Skewers | \$3.50 |
| Spinach & Artichoke Dip | \$2.00 |
| Chicken Wings (2 pc.) | \$2.00 |
| Mini Tortilla Pinwheels (2 pc.) | \$1.50 |
| Veggie Patio Pizza (2 pc.) | \$2.00 |

SALADS

Ranch French Fat Free Ranch Italian 1000 Island Caesar Raspberry Vinaigrette Balsamic Vinaigrette

| | SIDE | ENTREE |
|--|--------|--------|
| House Salad <i>Cucumbers, grape tomatoes, red onions & croutons.</i> | \$2.00 | \$3.00 |
| Chicken Salad <i>Choice of grilled or fried chicken over mixed greens, topped with bits of bacon, grape tomatoes, cucumber, red onion & cheddar cheese.</i> | \$3.00 | \$4.00 |
| Chef Salad <i>A crisp, cool delight! Loaded with lean turkey, ham, tomatoes, fresh cucumbers, red onions and julienned swiss and cheddar cheeses.</i> | \$3.25 | \$4.25 |
| Southwest Chicken Salad <i>Mixed greens topped with bacon bits, buffalo chicken tenders, tomatoes, fried tortilla strips and colby cheese.</i> | \$3.50 | \$4.50 |

ENTREES

| | |
|--|---------|
| Grilled Marinated Chicken Breast <i>Marinated in your choice of italian seasoning or fresh garlic & rosemary.</i> | \$5.00 |
| Breaded Oven Fried Chicken Breast | \$6.00 |
| Sliced Turkey Breast | \$6.00 |
| Sliced Hickory Smoked Ham | \$7.00 |
| Grilled Top Sirloin | \$11.00 |
| Savory Sliced Roast Beef with Gravy | \$7.00 |
| Grilled Pork Tenderloin Medallions | \$9.00 |
| Grilled Salmon | \$9.00 |
| Tilapia Filet with Fresh Mango Salsa | \$8.00 |

Additional Meat and Vegetable Selection available upon request!

SIDES \$1.99

| | |
|---|--|
| Whipped Mashed Potatoes w/ Butter <i>Make these "Loaded" for \$.75 more!</i> | Glazed Baby Carrots |
| Sauteed Green Beans | Buttered Corn |
| Vegetable Medley | Assorted Dinner Rolls <i>with Butter</i> |
| Green Bean Casserole <i>with Onion Rings</i> | Seasoned Redskin Potatoes |
| | Seasoned Rice Pilaf |

DESSERT SERVICE

Ask about our delicious dessert options!



INVITE THE GUESTS...

... we'll do the rest!



FLO'S
COLLECTION