

# Charley's Catering Company

Shirley Williams, Catering Director 509-328-1011 or CELL 509-389-6875

Wedding Packages Include...Experienced Professional Service Staff, Delicious Affordable Food, Huckleberry Lemonade & Coffee Service, Complete Setup and Teardown of Buffet Areas, Menus Served Buffet Style With The Buffet Table Elegantly Decorated To "WOW" Your Guests  
Menus Are Simply Templates...You May Customize Any Menu  
All Menus Include Disposable Plates, Plastic Silverware & Napkins  
Minimum Guest Count 50



## Dinner Menus

### BRIDE & GROOM DINNER

#### Action Station Featuring – Choice of Two

Herb Crusted Sirloin Beef, Baked Pit Ham  
Roasted Turkey, Pork Tenderloin

NOTE: Chicken Breast Maybe Substituted  
For An Additional Charge:

**Caesar Salad**

**Specialty Dinner Rolls**

**Seasonal Fruit Display**

**Three Additional Salads or**

**Two Side Dishes**

**\$13.95 PER PERSON**

### ITALIAN HONEYMOON

#### Pasta Entrees – Choice of Two

Chicken or Seafood Fettuccine  
Tri-Pepper & Sausage Tortellini  
Stuffed Ravioli or Tortellini with Sauce  
Italian Baked Casserole

LASAGNA: Classic Sausage, Garlic Chicken  
Vegetarian, Mexican or Seafood

**Caesar Salad or Canlis Salad**

**Seasonal Fruit Display**

**Artisan Bread**

**\$11.95 PER PERSON**

### COUNTRY TIME ESCAPE

#### BBQ Riblets and BBQ Chicken

Potato Salad – Choice of One  
Pasta Salad – Choice of One  
Cole Slaw or Salad Greens – Choice of One  
Zesty Baked Beans  
Corn Bread Muffins & Honey Butter

**\$12.95 PER PERSON**

### SILVER PLATE DINNER

#### Action Station Featuring – Choice of One

Herb Crusted Sirloin Roast  
Baked Pit Ham OR Roasted Turkey  
Plus Chicken Entrée – Choice of One  
Chicken Marcela, Cashew Chicken  
Sicilian Chicken, Acapulco Chicken  
Cilantro Chicken, Paradise Chicken  
Champagne Chicken, Lemon-Garlic Chicken  
Blueberry Chicken, Ginger-Citrus Chicken

**Caesar Salad**

**Specialty Dinner Rolls**

**Seasonal Fruit & Cheese Display**

**Three Additional Salads or**

**Two Side Dishes**

**\$15.95 PER PERSON**

### CENTER OF THE PLATE

#### UPGRADES

BEEF TENDERLOIN, PRIME RIB  
USDA BEEF STEAKS  
STUFFED CHICKEN BREAST  
BAKED OR POACHED SALMON

### RIVER OF CHOCOLATE FONDUE

#### \$2.95 Per Person

Assortment of Seasonal Fresh Fruit, Pretzels,  
Sweets, Cream Puffs, Marshmallows, Nut Topping  
Ready for Dipping in  
Our Custom Flavored Chocolate

#### E-MAIL

[charleysgrillspi@qwestoffice.net](mailto:charleysgrillspi@qwestoffice.net)

#### WEBSITE

[www.charleyscatering.com](http://www.charleyscatering.com)



TOP 5 WINNER – 2009 & 2010

### SALAD GREENS & VEGETABLE SALADS

Classic Caesar — Romaine, croutons & Our Caesar Dressing  
Priest Lake Toss — Romaine, diced apples, cranraisens, red onion, toasted walnuts & Huckleberry Vinaigrette  
Toasted Pecan Caesar Salad- Romaine, caramelized pecans, gorgonzola crumbles, Caesar Dressing  
Greek Salad — Mixed greens, olives, red onions, feta, tomatoes, garbanzo beans, cukes, pita strips & Balsamic Vinaigrette  
Canlis Salad — romaine, green onions, Romano cheese, bacon bits, fresh mint, tomatoes, croutons & Italian Vinaigrette  
Watermelon/Romaine Salad — Romaine, watermelon chunks, feta, red onions & Watermelon Vinaigrette  
Garden Fontina Salad — Mixed greens, tomatoes, zucchini, corn, cukes, walnuts & Dijon Dressing  
Cole Slaws — Jicama, Calypso, Black Bean, or Asian  
Crunchy Pea — Fresh peas, cheddar cheese, water chestnuts & Ranch Dressing  
Mixed Grill — Mushrooms, zucchini, peppers, potatoes, asparagus, carrots, pea pods & olives grilled, chilled with Balsamic

### PASTA, GRAIN & OTHER SALADS

Santa Fe — Pasta, corn, black beans, jack cheese, mango, green onions, cilantro & Santa Fe Dressing  
Florentine Pasta — Pasta, spinach, tomatoes, sunseeds & Sun-Dried Tomato Dressing  
Pesto Pasta — Pasta, Parmesan cheese, green peas, garlic, sunseeds, tomatoes & Pesto Dressing  
Thai Noodle — Linguine, toasted peanuts, red peppers, pea pods, shredded carrots & Sesame Ginger or Thai-Peanut Dressing  
Greek Pasta — Pasta, Italian greens, garbanzos, tomatoes, olives, cukes, feta, peppers & Greek Dressing  
Mideast — Couscous, corn, red peppers, green onions, olives, chickpeas, feta & Blackbean Garlic Dressing  
Panzanella & Peppers — Bread cubes, peppers, onion, olives, mozzarella, tomatoes, cukes, basil & Balsamic Vinaigrette  
Wheat Berry, Corn & Spinach — Wheat berries, corn, tomatoes, spinach, onion, orange peel & Citrus Vinaigrette  
Mediterranean Bulgur — Bulgur, broccoli, tomatoes, carrot, feta, chickpeas & Italian Dressing  
POTOTA SALADS — Blue Cheese, Mid-Western Greek, Traditional, Roasted Garlic, Bacon-Ranch, Southwest

### SALADS WITH PROTEIN...UPGRADES

Balsamic Shrimp —Pasta, shrimp, blue cheese, tomatoes, green onions, artichokes, sunseeds & Balsamic Vinaigrette  
Caribbean Pasta — Pasta, zucchini, red onion, chicken, tomato, avocado & Ginger Lime Vinaigrette  
Picnic Potluck — Pasta, salami, cheddar cheese, peas, red onions, zucchini, yellow squash & Honey Tarragon Dressing  
Cashew Chicken — Pasta, spinach, olives, red peppers, corn, black beans, cashews, chicken & Sun-Dried Tomato Vinaigrette  
Traditional Macaroni — Macaroni, cheddar cheese, peas, green onions, olives, ham, radishes & Granny's Secret Dressing  
Heartland Harvest Rice — Rice, turkey, walnuts, gorgonzola, mixed greens, bacon bits, croutons  
Balsamic Vinaigrette Salmon Pilaf — Rice, salmon, asparagus, capers, tomatoes & Dill Dressing

### SIDEDISH

#### CHOICES

#### STARCHES

Traditional Au Gratin,  
Sun-Dried Pesto  
Scalloped Potatoes,  
Garlic/Gorgonzola  
Mashers, Denver  
Mashers  
Tri-Potato Bake,  
Roasted Garlic Baby  
Reds, Rice Pilaf, Wild  
Rice/Pine Nut Pilaf

#### VEGETABLES

Baked Green Bean  
Casserole, Honey  
Glazed Carrots,  
Roasted Vegetables,  
Broccoli Florets, Bleu  
Green Beans