

# **INFINITY CATERING**

At Infinity Catering, we believe food has the power to bring people together, spark conversation, and turn any occasion into an experience to remember. From elegant weddings and milestone celebrations to corporate gatherings and community events, we create memorable moments with fresh, inspired cuisine and warm, attentive hospitality.

High value is more than just great food—it is thoughtful planning & reliable service with a partner you can count on to deliver every time. We bring together fresh, flavorful cuisine, attentive hospitality, and seamless execution to help you host with confidence. Whatever the occasion, we're here to make it meaningful and well worth the investment.



#### WHAT'S INCLUDED

- Welcome Drinks, Classic Mixers, Signature Drink Display, Seasonal Selection Tray Passed Hors D'oeuvres, Simply Classic Cocktail Station, Seated Dinner, Wedding Cake or Dessert Station, Coffee & Tea Station - Excludes items with +#

#### ENTRÉE: "CHOICE OF" OR "DUET"?

- -CHOICE OF: Guests select one of three entrées (e.g., chicken, beef, or vegetarian) in advance. You'll provide their selections and entrée cards for seating.
- -DUET: All guests receive two half-sized protein entrées with a shared sauce. A vegetarian option is available upon request—just let us know the quantity. No entrée cards needed.

#### SEASONAL CHOICE SIDES

We pair all entrées with seasonal vegetables and starches, selected by our trusted local farms and purveyors for the freshest flavors.

#### **EVENT COORDINATION**

- -Personalized event planning with your event specialist
- -Detailed event timeline and floor plan
- -On-site walkthrough

## **EQUIPMENT**

- -Chairs for dining
- -Dining and service tables
- -Table linens, napkins, and cake table with linen, knife, and server
- -Fine white china, flatware, and glassware
- -Complete bar setup
- -Coffee service ware

#### STAFF

- -Professional waitstaff, chefs, and bartenders
- -Service staff ratio of 1:10 for five hours
- -Additional service hours available at \$40 per person/hour (plus venue rental)
- -Table-side wine service requires additional staff

#### FLORAL & CENTERPIECES

Infinity has a full time design and floral department that creates beautiful personal and table floral. Please request a price quote.



Luxe Libations

Our most approachable bar package offers a well-rounded selection of trusted crowd-pleasers.

Beer | Blue Moon, Stella Artois, Yards IPA

Wine | Silver Gate Pinot Noir and Sauvignon Blanc

Liquor | Faber Vodka & Gin, Bacardi Rum, Four Roses Bourbon, Cazadores Reposado Tequila

Classic Mixers | Soft drinks, club soda, tonic, fruit juices, Rose's lime, grenadine

Garnishes | cherries, olives, lemons, limes, oranges & ice



#### SEASONAL SELECTION

Tomato Gazpacho Spring/ Summer (VV) Chilled tomato gazpacho topped with fragrant basil oil.

Tomato Bisque Shooter Fall/Winter (V) Warm, velvety tomato bisque paired with a mini grilled cheese triangle.

Caprese Skewers (V)(GF) Skewered marinated mozzarella and grape tomatoes with a touch of balsamic glaze.

Goat Cheese Crostini (V) warm buttered crostini, truffle honey, thymeroasted red grapes

Tuna Tartare Wonton Cup
Fresh tuna tartare in a crisp wonton cup with a
mango-wasabi drizzle.

Warm Brie Tartlet (V) Buttery tartlet topped with warm Brie and a touch of raspberry jam.

Vegetable Spring Rolls (VV) Crispy vegetable-filled rolls served with sweet chili dipping sauce

Crispy Mac & Cheese Bites (Pops) (V)
Crispy on the outside, creamy inside—served with
Parmesan and basil ai

Shrimp Shumai (S)
Delicate steamed dumplings served with ginger soy dipping sauce.

Fried Mini Chicken & Waffles Crispy chicken over mini waffles with a sriracha maple drizzle.

Pigs In A Blanket
Classic mini beef franks in pastry, served with spicy mustard.



ALTERNATIVE SELECTIONS

Brie Flatbread (V) +1

Crisped flatbread with warm Brie, fig jam, and a balsamic drizzle.

Phyllo Triangles (V) +2 Flaky phyllo filled with sautéed shiitake and portobello mushrooms

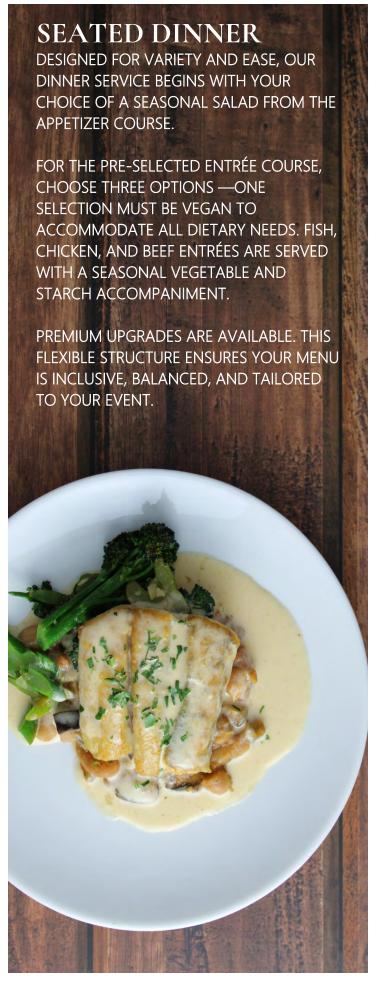
Asiago Crusted Asparagus (V) +2 Tender asparagus spears crusted with Asiago, served with red pepper aioli.

Mini Burger Slider +2 Mini beef burger with cheddar, lettuce, tomato, and our signature sauce.

The Best Shrimp Cocktail (GF)(S) +3 Jumbo shrimp served chilled with a fiery house cocktail sauce.

Chicken & Cheese Quesadilla +2 Cheesy quesadilla wedges with sour cream, pickled red onion, and cilantro

Chicken Satay (GF) +3 Grilled chicken skewers with peanut sauce and toasted sesame.



APPETIZER COURSE (SELECT 1) served with artisan baquette & whipped butter

Garden Salad (VV) mixed greens, tomato, cucumber, carrots, croutons, lemon vinaigrette

Caesar Salad romaine, shaved parmesan, rosemary croutons, caesar dressing

Baby Spinach dried cranberry, pickled red onion, walnut, blueberry vinaigrette

Lancaster Greens (V)(GF)(N)

A fresh mix of local greens dressed up with whatever's in season and tasting great!

ENTREE (SELECT 3, 1 MUST BE VEGAN) accompanied by seasonal starch and veg

-VEGGIE / VEGAN-Vegetable Pot Pie (VV) puff pastry

Ricotta Gnocchi (V) cherry tomato ragout, basil

Butternut Squash Ravioli (V) sage cream sauce

Shiitake Schnitzel (VV) mushroom cream sauce

Mushroom Bourguignon (VV)(GF) chive

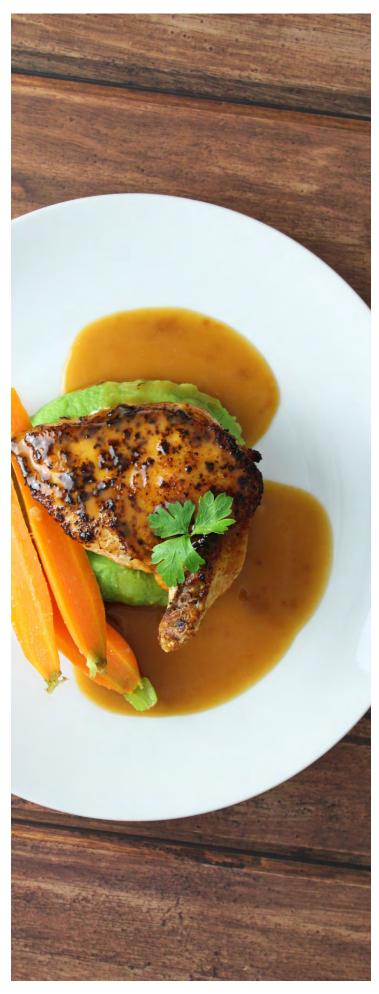
-FISH-Cod Al Pastor (GF)(DF) pineapple salsa, cilantro

Pan Seared Salmon (GF) red pepper sauce

Grilled Salmon (GF)(DF) coconut chili lime sauce

Sesame Seared Branzino (DF)(N) sundried tomato pesto

Lemon Garlic Seabass (GF) +5 lemon cream sauce



-CHICKEN-Lemon Chicken (DF) piccata sauce

Saffron Chicken Breast (GF)(DF) mediterranean relish

Pan Seared Chicken Breast (GF) lemon thyme jus

BBQ Chicken (GF)(DF) alabama white sauce

Garlic Cumin Roast Chicken (GF)(DF)(N) salsa macha, cilantro

-BEEF-

Wagyu Meatloaf bordelaise sauce

Smoked Brisket (GF) west african bbq sauce

Grilled Coulotte Steak (GF) creamy peppercorn sauce

White Wine Braised Short Rib (GF) +5 white wine reduction

Grilled Filet Mignon (GF) +8 peppercorn sauce

# DESSERT & COFFEE GUESTS WILL ENJOY A SWEET FINALE WITH PLATED DESSERTS OR A SELECTION OF SWEET BITES—SERVED FAMILY-STYLE, TRAY-PASSED, OR AS A STATION. ALL OPTIONS INCLUDE COFFEE AND TEA, AVAILABLE FROM A SELF-SERVE STATION OR TABLESIDE FOR ADDED ELEGANCE (NOTE: TABLESIDE SERVICE REQUIRES ADDITIONAL STAFF). LOOKING TO ELEVATE THE EXPERIENCE? ADD A BOOZY COFFEE BAR UPGRADE FOR A WARM, SPIRITED FINISH GUESTS WILL LOVE

**SWEET BITES (SELECT 4)** 

Double Chocolate Brownie (V)

Rich, fudgy brownies made with dark cocoa and chocolate chips.

White Chocolate Blondie (V)

Buttery golden blondies baked with sweet white chocolate.

Brownies (VV)(GF)

Decadent vegan and gluten-free brownies, dense, rich, and satisfying.

Chocolate Chip Cookie (V)

A classic cookie loaded with semi-sweet chocolate chips and baked to golden perfection.

Flourless Chocolate Chunk Cookie (V)(GF)
Triple dark chocolate chunks in a rich, chewy
flourless cookie.

Sugar Cookie (V)

Soft, buttery, and perfectly sweet.

Pecan Triangles (V)(N)
Buttery bars topped with caramelized pecans.

Strawberry Lemon Bar Zesty lemon bar with strawberry glaze.

Key Lime Bites (V)
Tart key lime custard on graham crust.

Cookie & Milk Shot (V)
Chocolate chip cookie cup with cold milk.

Fruit Skewer (VV)(GF)
Seasonal fruit on a skewer—light and refreshing.

Chocolate Hi-Hats (VV)(GF)
Vanilla buttercream dipped in chocolate glaze.

Strawberries (V)(GF) +1
Dark and white chocolate-dipped strawberries.

Mini Chipwiches (V) +1 Cookie ice cream sandwiches with sprinkles.

Cake Pops (V)(N) +1Chocolate and vanilla cake pops.

S'mores Tartlet (V)(N) +2Graham crust, chocolate,



## PLATED DESSERT (SELECT 1)

Strawberry Shortcake (V)(GF)
Moist pound cake layered with macerated strawberries and fluffy whipped cream—a classic, gluten-free indulgence.

Lemon Meringue Tart (N)
Tangy lemon custard in a crisp tart shell,
topped with golden meringue and a swirl of
blueberry coulis.

Warm Chocolate Cake (V)(GF)
Decadent flourless chocolate cake served
warm with raspberry coulis and a dollop of
whipped cream.

#### **COFFEE & TEA**

Coffee & Tea Station (V)(GF)
A self-serve setup for coffee lovers and tea sippers alike.

Rival Bros regular and decaf coffee Tazo teas Served with creamers, oat milk, lemon & sweeteners

Tableside Coffee & Tea Service (Optional)
Offered as an upgrade for a warm, attentive finish—requires additional staff.

Boozy Coffee Bar +10 Add a cozy, spirited twist to your coffee service with fresh-brewed coffee, whipped cream, brown sugar, and guest-selected liqueurs.