

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, ClassicMixers, Signature
 Drink Display, SeasonalSelection 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
- -Tasting for two

EQUIPMENT

- -Chairs for the ceremony and 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.



Welcome Drinks (Select 2)

Delight your guests with a refreshing selection of flavorful beverages. Choose any two from our vibrant lineup:

Infused Waters | orange lavender, strawberry basil, lemon thyme or cucumber mint

Lemonades | old-fashioned lemonade, strawberry lemonade, ginger limeade, or lavender lemonade

Teas| hibiscus iced tea, classic sweet iced tea, or spiced masala chai served hot or iced

Seasonal | warm mulled apple cider

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

Signature Cocktail Display (Select 1) Welcome guests in style with a beautiful cocktail display. Not only does it create a stunning visual impact, but it also helps ease initial bar traffic.

Choose from timeless classics like the Old Fashioned and French 75 or opt for modern twists on margaritas, mules, and spritzers.



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, thyme-roasted red grapes

Tuna Tartare Wonton Cup Fresh tuna tartare in a crisp wonton cup with a mangowasabi 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.



Simply Classic

A curated spread featuring:

French Onion Dip - crisp celery & house-made chips Red Pepper Hummus - baby carrots & pita Charred Chicken-Apple Sausage - mustard, pickles & baguette Sharp Cheddar - fig compote & crackers Creamy Brie or Camembert - tart cherry spread & baguette

Mezze

Vibrant Mediterranean favorites:

Creamy Za'atar Hummus & Herbed Greek Yogurt Dip Marinated Feta & Stuffed Grape Leaves Grilled Vegetables, Rosemary-Citrus Olives, Crisp Veggies, House-Made Chips & Warm Pita

Sum Sushi +4

Savor every handcrafted bite:

Dim Sum | Chicken Dumplings, Shrimp Shu Mai, & Vegetable Gyoza ginger soy, sweet chili, and fiery sambal Sushi Maki | California (df), Spicy Tuna (gf)(df) & Vegetable (vv)(gf)

pickled ginger, wasabi & soy sauce

KTown Lo Mein - saam sauce, scallions and kimchi Steamed Edamame & Seaweed Salad (4pc. sushi pp / 4pc. dumplings pp)

Italiano +4

A sumptuous display of Italy's finest flavors: Marinated Mozzarella

Prosciutto, Fennel-Infused Salami & Soppressata Sweet Roasted Peppers, Artichokes & Cured Tomatoes Grilled Vegetables - extra virgin olive oil & balsamic alaze

House-Made Focaccia

Fiesta +4

A bold spread:

Mayan Pumpkin Seed Hummus - baby carrots Zesty Guacamole - celery sticks & tortilla chips Smoky Grilled Chicken Chorizo – warm flour tortillas, cilantro & pickled red onions Rosemary Manchego – apricot mostarda & pan de casa

Herb Marinated Queso Fresco

OPTIONAL ADDITIONS

ELEVATE THE GUEST EXPERIENCE WITH FUN, BITE-SIZED OPTIONS.

THESE CASUAL STATIONS ARE EASY TO ENJOY, FULL OF FLAVOR, AND GREAT FOR BUILDING A MENU THAT FEELS JUST RIGHT FOR YOUR CROWD.

EACH OPTION IS PRICED PER GUEST AND INCLUDES ALL SERVICE ESSENTIALS. YOUR EVENT SPECIALIST WILL ASSIST IN SELECTING THE BEST OPTIONS TO COMPLEMENT YOUR GUEST COUNT AND EVENT STYLE.

PLEASE NOTE: ADDITIONAL ITEMS MAY REQUIRE ADDITIONAL STAFF.



Grilled Flats (Select 2) +5

Fresh off the grill and full of flavor—choose any two of our signature flatbreads for the perfect handheld bite.

Truffle Ricotta Flatbread (V) - roasted mushrooms & fresh parsley

Margherita Flatbread (V) - tomato, mozzarella & basil

BBQ Chicken Flatbread - tangy BBQ sauce & white cheddar

Veggie Bianca (V) - herb cheese, spinach, broccoli, mushroom & onion

Walking Taco +5

A handheld flavor bomb that brings the party in a chip bag! We crush and rip open a bag of classic Fritos, then let you pile on the good stuff.

Chilis | Bean Chili (V, GF) or Beef Chili (GF)
Toppings | melty queso blanco, crema, pickled
jalapeños, fresh pico de gallo, cilantro & scallions

Dim Sum +7

A trio of bite-sized dim sum:

Chicken Dumplings, Shrimp Shu Mai, & Vegetable Gyoza Served with ginger soy, sweet chili & fiery sambal (4pc. dumpling pp)

Sushi Maki +7

A fresh and flavorful assortment of four classic handmade rolls:

California Roll - cucumber, avocado & crab stick Spicy Tuna Roll - cucumber & spicy sauce Salmon Roll - avocado

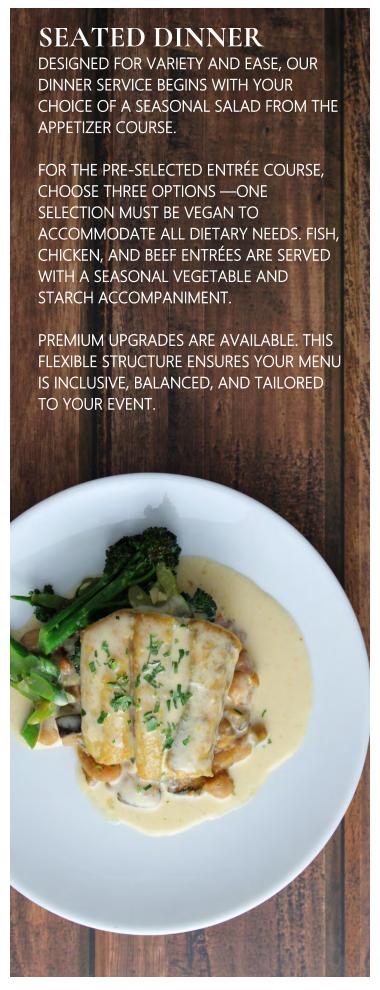
Veggie Roll - cucumber, avocado, pickle, carrot & tofu Served with pickled ginger, wasabi & soy sauce (4pc. sushi pp)

Sushi Maki Special +10

An elevated sushi selection:

Rainbow Roll - a California roll topped with assorted sashimi

Dragon Roll - eel and avocado drizzled in eel sauce Shrimp Tempura Roll - special sauce Philadelphia Roll - cream cheese, cucumber, crab stick & smoked salmon Served with pickled ginger, wasabi & soy sauce (4pc. sushi pp)



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

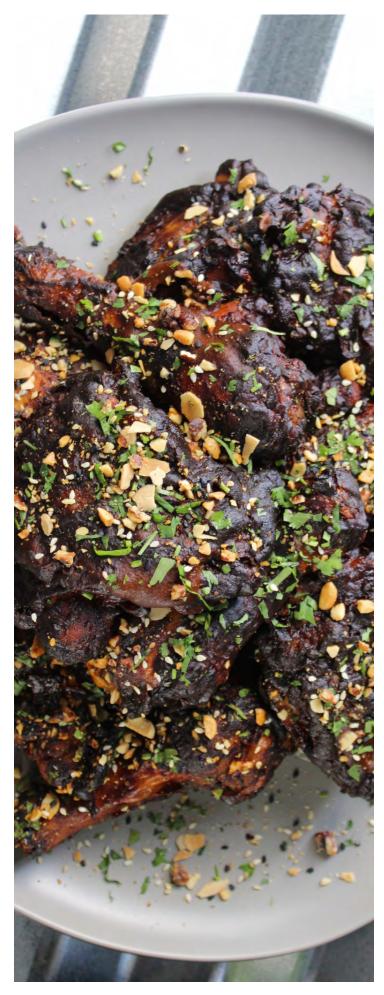
-FISH-Cod Al Pastor (GF)(DF) pineapple salsa, cilantro

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



Classic Wedding Cake A timeless centerpiece:

Vanilla or Chocolate Cake Vanilla Buttercream Icing

Design*- scrolls, dots, or other elegant patterns *Ask your event specialist for additional design options to personalize your perfect cake.

Cake "Canvas" and Flavor Palette (V)(N) Build your perfect slice with our customizable cake experience (all included):

Cake Flavors | chocolate, vanilla & red velvet Fillings | raspberry jam, lemon curd, chocolate frosting & caramel buttercream Frostings | vanilla, chocolate, raspberry & Nutella buttercream

Warm Cobbler Station – Spring/Summer (V) Comfort food with a sweet, summery twist: Sun-Kissed Blueberry & Juicy Peach Cobblers Served with French Vanilla Ice Cream

Warm Cobbler Station – Fall/Winter (V)
The ultimate cold-weather comfort dessert:
Warm Apple Cobbler & Tangy CranberryOrange
Served with French Vanilla Ice Cream

Beignet Station (V)(N) New Orleans-style indulgence.

Beignets dusted with powdered sugar Served with Salted Caramel, Nutella Sauce, Seasonal Fruit Compote, And Vanilla Bean Whipped Cream.

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