
INFINITY
catering
Seated Dinner Package
2027

INFINITY CATERING

"We hosted a large 400 person party outdoors at our home in May and we more recently hosted a dinner party at our home. I cannot say enough wonderful things about the team at Infinity! From the very first conversation, to the final guest departure, every single detail was handled with professionalism, creativity, and care. Planning a large event at home can feel overwhelming, but Fred made the entire process seamless. Each time, the menu was exceptional, beautifully presented, perfectly timed, and absolutely delicious. Our guests are still talking about it! Hosting can sometimes mean you miss your own party, but thanks to Infinity's expertise, we were able to relax and fully enjoy the evening with our friends and family. They anticipated needs before we even realized them ourselves. If you are looking for a catering company that delivers not only outstanding cuisine but also a truly elevated, stress-free experience, I highly recommend them. They perfected every last detail and made our evening unforgettable."

- Nadine ~ Zola



YOUR WEDDING, YOUR WAY

We've created this wedding package to make planning easier while still leaving plenty of room to make it personal. From the first welcome drink to the last bite ofdessert, we'll help you build a celebration that feels effortless, welcoming, delicious, and worth the investment.

Think of what follows as your starting point. Choose what speaks to you, make it your own, and let's create a menu your guests will be talking about long after the last dance.

Our 2027 Seated Wedding Package begins at $200 per guest based on 150+ guests.

THE ESSENTIALS

WHAT'S INCLUDED

Every wedding package includes the foundation for a beautifully hosted celebration, so the only real decisions left are the fun ones.

- *Welcome drinks (2) & classic mixers*
- *Signature cocktaildisplay (1)*
- *Tray-passed hors d'oeuvres (8)*
- *Cocktail station (1)*
- *Seated dinner*
- *Wedding cake or dessert station (1)*
- *Coffee & tea station*
- *China, flatware, & glassware*
- *Dining tables, service tables, linens, & napkins*
- *White folding chairs for ceremony & reception*
- *Complete bar setup with soft drinks, mixers, garnishes, & ice*
- *Professional chefs, bartenders, & service staff*
- *Personalized event planning, timeline, & floor plan*
- *On-site walk through*
- *Tasting for two*

** Items marked + on the following pages are premium add-ons and are not included in the base package.**

BEVERAGE



COCKTAIL HOUR, PART ONE

LET'S START WITH A DRINK

Give your guests something refreshing the moment they arrive.

WELCOME DRINK (SELECT 2)

INFUSED WATER:

orange lavender, strawberrybasil, lemon thyme or cucumber mint

LEMONADE:

old-fashioned lemonade,strawberry lemonade, ginger limeade, orlavender lemonade

TEA:

hibiscus iced tea, classic sweet iced tea,or spiced masala chai (served hot or iced)

SEASONAL:

warm mulled apple cider

SIGNATURE COCKTAIL (SELECT 1)

One drink that feels distinctly yours. Choose a classic like an Old Fashion or French 75, or personalize it with your favorite margarita, mule, or spritz. It can be beautifully displayed or passed to guests as they arrive. Ask your Event Specialist to view our full cocktail & mocktail list.

Alcohol is not included in the final menu price and should be purchased separately through the venue

(vv) vegan (v) vegetarian (gf) gluten free (n) contains nuts (s) shellfish (df) dairy

TRAY PASSED

"The Infinity team is truly incredible. I was not a very strong planning bride working a challenging job and they were everything we needed and more. They invested time, attention, and thought more than I expected in advance and on the day of! We loved working with them and Garnish - truly made my flower dreams come true. I would recommend INFINITY to anyone and everyone - weddings and beyond, and I am so grateful we used them for both the rehearsal and day of our wedding."

- Katherine ~ Wedding Wire



COCKTAIL HOUR, PART TWO
SMALL BITES. BIG PERSONALITY.

TRAY PASSED HORS D'OEUVRES (SELECT 8)

This is where your guests start settling into the celebration and where the menu gets to have a little fun. Our chef-curated selection brings together a mix of flavors, textures, and crowd favorites, with alternatives available if you want to make the menu your own.

Tomato Gazpacho (VV) | topped with fragrant basil oil (spring/summer)

Tomato Bisque Shooter (V) | paired with a mini grilled cheese(fall/winter)

Caprese Skewers (V) (GF) | marinated mozzarella, grape tomatoes, balsamic glaze

Goat Cheese Crostini (V) | buttered crostini, truffle honey, thyme roasted red grapes

Tuna Tartare Wonton Cup | mango-wasabi drizzle

Warm Brie Tartlet (V) | raspberry jam

Vegetable Spring Roll (VV) | sweet chili dipping sauce

Crispy Mac & Cheese Bite Pops (V) | parmesan, basil aioli

Shrimp Shumai (S) | ginger soy sauce

Fried Mini Chicken & Waffles | sriracha maple drizzle

Pigs In A Blanket | spicy mustard

ADDITIONS(+)

Brie Flatbread (V) | +1 per guest
fig jam, balsamic drizzle

Phyllo Triangles (V) | +2 per guest
shiitake & portobello mushrooms

Asiago Crusted Asparagus (V) | +2 per guest
red pepper aioli

Mini Burger Slider | +2 per guest
cheddar, lettuce, tomato, signature sauce

Chicken & Cheese Quesadilla | +2 per guest
pickled red onion, cilantro

The Best Shrimp Cocktail (GF) (S) | +3 per guest
fiery cocktail sauce

Chicken Satay (GF)(DF) | +3 per guest peanut sauce, toasted sesame

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COCKTAIL STATIONS

COCKTAIL HOUR, PART THREE

COCKTAIL STATION (SELECT 1)

Add a signature station to give your cocktail hour another layer of fun.

SIMPLY CLASSIC |*french onion dip, house-made chips, red pepper hummus, charred chciekn-apple sausage, sharp cheddar, brie or camembert, baguette, and seasonal accompaniments.*

OR

MEZZE |*za'atar hummus, herbed greek yogurt, marinated feta, stuffed grape leaves, grilled vegetables, rosemary-citrus olives, crisp vegetables, and warm pita.*

ADDITIONS (+)

Keep the party going and add grilled flatbreads, walking tacos, dim sum, or sushi to elevate your cocktail hour or save it for a fun late-night surprise.

SUM SUSHI +4 per guest | chicken dumplings, shrimp shumai, vegetable gyoza, california rolls, spicy tuna rolls, vegetable rolls, edamame, and seaweed salad.

ITALIANO +4 per guest | marinated mozzarella, proscuitto, salami, roasted peppers, and focaccia.

FIESTA +4 per guest | pumpkin seed hummus, gucamole, chorizo, manchego, queso fresco.

GRILLED FLATS +5 per guest |truffle ricotta, margherita, BBQ chicken, or veggie bianca

DIM SUM TRIO +7 per guest |chicken dumplings, shrimp shu mai, vegetable gyoza

SUSHI MAKI +7 per guest |california roll, spicy tuna roll, salmon roll, veggie roll

SUSHI MAKI SPECIAL +10 per guest |rainbow roll, dragon roll, shrimp tempura roll, philadelphia roll



DINNER

THE PART EVERYONE REMEMBERS

Dinner begins with your choice of salad. For the entree course, select three options and decide how you want dinner service ahead of time by choosing between "choice of" or "duet" style.

CHOICE OF:

Give your guests the freedom to choose their entree in advance. Guests select from three options, and their selections are provided to us before the wedding.

OR

DUET:

Can't decide between two favorites? Give everyone two half-sized protein entrees served together with a shared sauce. A vegetarian option is available on request.

FIRST COURSE (SELECT 1)

Served with artisan baguette and whipped butter.

GARDEN SALAD (VV) | *mixed greens, tomato, cucumber, carrots, croutons, lemon vinaigrette*

CLASSIC CAESAR | *shaved parmesan, rosemary croutons*

BABY SPINACH (V)(GF)(N) | *dried cranberry, pickled red onion, walnut, blueberry vinaigrette*

LANCASTER GREENS (V)(GF)(N) | *fresh local greens with seasonal fruit and cheese (spring/summer - fall/winter)*

ENTREE (SELECT 3)

Choose three entrees, including one vegan selection. Every entree is paired with seasonal vegetables and a starch.

VEGETARIAN & VEGAN (SELECT 1)

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

FROM THE SEA

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 per guest | *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

SMOKED BRISKET (GF) | *west african bbq sauce*

GRILLED COULOTTE STEAK (GF) | *creamy peppercorn sauce*

WHITE WINE BRAISED SHORT RIB (GF) +5 per guest | *white wine reduction*

GRILLED FILET MIGNON (GF) +8 per guest | *peppercorn sauce*

DESSERT & COFFEE



THE SWEET FINISH

End the night the way it started with something your guests will be raving about long after the wedding. Your choice of wedding cake or an interactive dessert station.

WEDDING CAKE

Interested in another flavor or design? We partner with our neighbor, The Frosted Fox Bake Shop, who allow you to customize your own cake.

CAKE FLAVORS | *chocolate, vanilla, red velvet*

FILLINGS | *raspberry jam, lemon curd, chocolate frosting, caramel buttercream*

FROSTINGS | *vanilla, chocolate, raspberry, nutella buttercream*

DESIGN | *scrolls or dots - ask your Event Specialist for other design options*

OR

DESSERT STATION (SELECT 1)

WARM COBBLER STATION (V) | *blueberry & peach with french vanilla ice cream (spring/summer)*

WARM COBBLER STATION (V) | *apple & cranberry-orange with french vanilla ice cream (fall/winter)*

BEIGNET STATION (V)(N) | *powdered sugar, salted caramel, nutella, fruit compote, whipped cream*

COFFEE & TEA STATION (V)(GF)

Served with oat milk, half & half, sweeteners, lemon

RIVAL BROS COFFEE
regular & decaf

TAZO TEA
assorted collection

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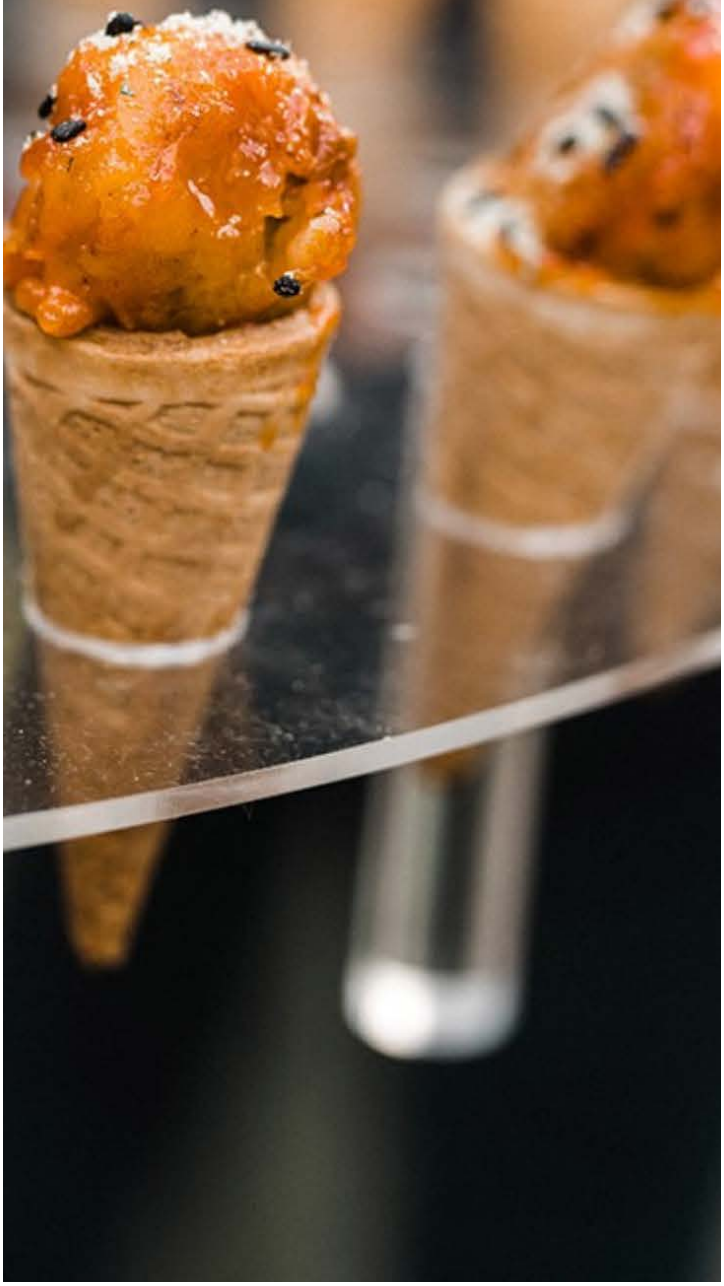
PLANNING

"Infinity Catering was an absolute pleasure to work with for our event. From start to finish, the entire team was super attentive and available by phone, text, and email to address any questions or needs we had. The quality of their work and value was truly outstanding - they put their heart and souls into every party they take on, and the results are truly exceptional. When our outdoor event had to be moved inside at the last minute, the Infinity team set everything up seamlessly and the party went off without a hitch. Infinity Catering truly is the best of the best, and we couldn't be more grateful for all they did to make our special day so wonderful."

-Barrie ~ Zola



PLANNING

THE DETAILS ARE TAKEN CARE OF

You bring the vision. We'll bring it to life. Your Event Specialist will be your planning partner throughout the process - helping you make decisions, keep everything organized, and create a celebration that feels cohesive from beginning to end.

YOUR PLANNING EXPERIENCE INCLUDES:

- Personalized event planning with your dedicated Event Specialist
- Detailed timeline & floor plan
- On-site walkthrough
- Tasting for two

EQUIPMENT:

- White folded chairs for ceremony & reception
- Dining & service tables
- Table linens, napkins, and cake table with linen, knife & server
- Fine white china, flatware, & glassware
- Complete bar setup with soft drinks, mixers, garnishes, and ice
- Coffee service ware

SERVICE:

- Professional waitstaff, chefs, & bartenders
- One staff member for every 10 guests for 5 hours

MAKE IT BEAUTIFUL WITH GARNISH

Our full-time floral & design studio creates beautiful personal ad table florals, tailored to your vision. If interested in booking, ask your Event Specialist for Garnish's look book and pricing.



2027 PRICING

BASE PACKAGE:

$200 per guest
5-hour service, 150+ guests

$210 per guest
5-hour service, 100+guests

** Sales tax is added to the total above - it is NOT included in the price per-person price. No service charge or gratuity is added - tipping is discretionary. Pricing is guaranteed once your contract is signed.**

PRICING INCLUDES:

- *Fully staffed,fully equipped, five-hour celebration*
- *Welcome drink station (2)*
- *Tray passed hors d'oeuvres (8)*
- *Cocktail hour station (1)*
- *Dinner service: 1 salad & 3 entrees*
- *Wedding Cake OR Dessert Station (1)*
- *Coffee/tea service*
- *China, linens, tables, & white folding chairs*
- *Dedicated Event Specialist from your first call to your last dance*

DISCOUNTS:

- *Non Peak Season: 5% off*
- *Non Saturday events: 5% off*

You can combine discounts: Book a non peak / non Saturday wedding and save 10% total. Holiday and peak Saturday rates apply on or near federal holidays.

NON PEAK SEASON:
January, February, March, July, & August

PEAK SEASON:
April, May, June, September, Octoer, November, & December

CATERING MINIMUM:

$16,000 every day, every month - except for Saturdays during peak season, which carry a $19,500 minimum.