



Fleur De Lys Catering

Wedding Package

Congratulations...

...and Thank you for considering Fleur de Lys Catering for your Wedding

We have compiled a portfolio of information for your perusal to assist you with the many details of this momentous occasion. Please remember that these are merely suggestions and customized menus can be created to suit your own personal needs

“A wedding by Fleur De Lys catering will reflect your personal tastes. For your special wedding day, Fleur De Lys will work with you to customize your Menus”

*Leveque Laurent
Chef / Owner*



*Fleur de Lys Catering
1952 Montgomery Avenue
Villanova, Pa, 19085
1-866-737-8963*

What is included in a Fleur de Lys Catering Wedding Package

Our packages are complete but you still have the freedom to change your linen, glassware, table or China
When comparing us with others look for hidden cost such as necessities, service staff, bar handling...

Event Coordination

- We will assist you with recommendation for florists, DJ's photographer..
- We will schedule walkthrough and customized a floor plan
- We will schedule and come with you to any meeting you may need with rental company for specialty items
- We will schedule tasting for your Wedding cake
- And we will schedule a private tasting of your own menu in our tasting kitchen

Bar Service

- Complete range of high end glassware
- Sodas Juices and Mixers (for open bar option)
- All service tables, linens, skirt and bar equipment

Cocktail Hour

- A Selection of 50 homemade Hors D'oeuvres, cold, hot, vegetarian, cheeses...and we also welcome your suggestions!
- All Buffet and Station decoration
- All serving pieces decorated with fresh flowers, river stone candles and more...

Tableware

- Floor length linen for 60' round seating 10 guests and linen napkins for each guests
- Hotel weight flatware
- Salt & pepper, butter plates
- All necessary Glassware, water wine champagne
- Classic white china

The Team

- Our professional waiters, Bartenders and trained Chef are working with Fleur de Lys Catering we do not contact any staffing agency
- French Full Length Black Bistro apron, Black Shirt and Pants

Food

- All the food is prepared from scratch, this is the reason why some of our items are seasonable, always inquire for our specials & Holyday Favorites
- We are welcoming your suggestion in order to further more customize your menus
- Meat and Vegetables are cooked on site wherever is your wedding, we have a full mobile kitchen

Executive Chef Laurent Leveque will always be on site for your wedding

Wedding Cake and Coffee

- Your Package includes a wedding cake, Butter cream icing with your choice of color & Flavors (Genoisier, Poundcake, Framboisier, Marivaux, Fraisier, or Chocolate Mousse) with fresh flowers
- A cake table of your choice (Round or Square 30') with floor length linen
- Silver cake Cutter and server or Chef
- Silver Coffee Service, "La Colombe"

After so many weddings you can trust our recommendations:

**If you want to select an event designer, for your lighting, draping flower design...
Or if you want a stress free wedding we will introduce you to our experience
wedding planner.**



Our Classic Cocktail Party
“Visit our Menus page for a full selection”

Thin Sliced Filet Mignon Rolled with Arugula, Provolone and White Truffle Oil Served on Toasted Baguette

Barbecued Marinated Baby Lamb Chop, Tossed with Mint Pesto Sauce Served on a Bed of Baby Arugula

*Warm Ginger and Carrot Soup
Garnished with a Wild Mushrooms-Lobster Dumpling*

*Crab Salad, Lime Juice, Cilantro, Basil and Mint with Avocado
Guacamole, On Grilled Toast*

*Duck and Potato Pancake
Yukon Gold potato pancakes, topped with Shredder Duck Comfit
Sweet Cranberry Relish*

*Tomato and Fresh Soft Mozzarella in Olive Oil and Basil Dressing with a Black Olives
Tapenade Served in Pastry Shell*

*Ahi Tuna Tartar Seasoned with Sesame Oil, Fresh Ginger, Lemongrass, Served on
Wonton, with Wasabi Mayonnaise and Seaweed*

*Crab and Pesto Risotto Served on a Porcelain Spoon with
A Parsley and Tarragon Oil and Micro Arugula and Shaved Parmesan*

*Pan Seared Ahi Tuna Crusted with Asian Spices, Served on Cilantro Sticky Rice Cake
With Chinese BBQ Mayonnaise*

Included: Based on 100 guests

Service

Bartender and Servers, based on 6hours, 2 h set up, 3h cocktail, 1 h clean up

Equipment

Bar, Barware, ice box, tablecloth, glassware

9pieces \$42per person All Included

12pieces \$46per person All Included



Cocktail Party with Station and Dessert

In addition to the Classic Cocktail Party (Based on 100 guests)

Station with Chef in Uniform

\$7.5 per person

Tiger Prawn Sautéed with Asian Spices and Wok Vegetables

*Grilled Marinated Lamb Chop, Rosemary Lamb Jus
And Roasted Garlic Mash Potato*

*Sautéed Scallops with Sea Salt with Baby Salad and Fresh Herbs
Tapenade Vinaigrette*

Seafood Station

\$15 per person

Shrimps with Cocktails Sauce and Lemon Wedges

Crab Claws and Old Bay Mayonnaise

Smoked Salmon and Traditional Garnishes

& Spoons

Tuna Tartar Spoon, Wasabi Mayonnaise and Seaweed

Crab and Avocado Napoleon, cilantro and Lime dressing

Mediterranean and middle Eastern Flavors

\$6.00 per person

*Homemade Hummus and Baba Ganoush, Cucumber- Dill Dip, Feta Cheese, Calamata
Olives, Chick Pea and Couscous Salad, Roasted Peppers & Pita Bread*

Dessert

7.50 per person

Based on 3 mini dessert from our dessert menu

Napoleon Puff Pastry, Custard, Mousseline and Vanilla Fondant

Cream Puff Choux Pastry and Cream

Opera Cake Layers of Almond Genoise, Chocolate and Mocha Mousse

Swans Choux Pastry, custard, Whipped cream, shaped as a swan

Triple Chocolate Triple Chocolate Mousse

The Marivaux layers of almond/hazelnut meringue, sponge cake, Cointreau mousseline”

Marjolaine 7 Layer Almond, Hazelnut tort w/ kirsch butter cream, chocolate mousse

Éclairs (Vanilla, Chocolate, Mocha)

Fruit Tart...



Our Signature Cocktail Dinner

This is the perfect compromise between the Classic Cocktail Party and the traditional seat down Dinner

This concept blends the best of both options to provide you with more casual feeling and a full dinner experience.

The Concept

You will select 8hors D'oeuvres from our menu to be butlered for one hour

Then...

We will start to butler your Dinner on Tasting plate.

Each tasting plate is design and portioned to be eating without the use of a knife.

The plate is equipped with a wine holder and is butlered with a fork.

Your guest will not have to stay at a particular table or have to interrupt their conversation when diner is served!

Sample Menu

(Menu will be customized to your personal taste)

8Hors D'oeuvres of your choice

First Plate

Porcini Ravioli, Wild Mushrooms Parmesan-White Truffle Sauce, Micros Greens

Second Plate

Black Pepper Crusted Filet of beef, Port Wine Sauce Reduction

Chives Mash Potato, Asparagus Tips, Mache Salad

Third Plate or Buffet

3 mini desserts per person from our dessert menu

Included: Based on 100 guests

Service

Bartender&Servers, based on 7hours, 2 h set up, 4 h cocktail 1 h breakdown

Equipment

Bar, Barware, ice box, tablecloth, glassware, plates and silverware

Menus, Staff and All Rentals: \$99per Person



*Seat down Dinner
Menu Temptation*

Cocktail Hour with Butler Hors D oeuvres

First Course

*Spring Lettuces, Belgian Endive with Sweet Grape Tomatoes
And Goat Cheese Croustades, Old Fashion Mustard Vinaigrette*

*Napoleon of Heirloom Tomato and Fresh Mozzarella
Basil Oil and Tapenade Dressing*

*Thin Crust Tomato and Zucchini Tart
Quenelle of Tuna and Black Olives, Proscuitto Rosace*

Second Course

Rack of Lamb

*Crusted With Rosemary and Dijon Mustard,
White Beans and Escarole Casserole, Gratin Potato*

Salmon Provencal

*Tomato, Black Olives, Capers, Roasted Sweet Garlic,
Chives and Olive Oil Crush Potatoes, Sautéed Spinach*

Roasted Free Range Chicken Breast

*Porcini and Potato Parmentier, Asparagus Bundle
Mushrooms and Cognac Cream Sauce*

Dessert

Wedding Cake

Included: Based on 100 guests Seat down Dinner

Service

Bartender and Servers, based on 8hours, 2 h set up, 5h Event, 1 h clean up

Bar: *All Soda and Bar Mixers*

Equipment: *Linens, silverware, plate ware, glassware, Barware, tables...*

Price: \$118 per person



Menu Prestige

Cocktail Hour with Butler Hors D oeuvres & Station

First Course

Duck comfit Ravioli

With Sage Brown butter, Brussels Sprouts, Hen of the Woods, Comfit Cherry Tomato

Bay Scallops Ceviche

Grapefruit and Orange segment, Winter Point Oysters & American Caviar

Sautéed Snail

Cream of Roasted Garlic, Parsley Oil, Micro Greens, Toasted Baguette

Intermezzo

Green Apple Sorbet and Calvados

Second Course

Steamed Filet of Turbo with Green Tea Leaves

Caviar Beurre Blanc, Green Pea and Parmesan Risotto

Roasted Baby Tomatoes, Garnished with a quenelle of Caviar

Duo of Beef

Red Wine Braised Short Rib with Creamy Parmesan Polenta

Seared Filet Mignon with Spinach and Mushrooms vegetable Tians

Duo of Lamb

Roasted Rack of Lamb with Rosemary, Crush Potato Basil and Goat Cheese Cake,

Sautéed Spinach, Rosemary Lamb Jus and Spicy Lamb Skewer with Mache salad and

Roasted Tomato

Dessert

Assortment of Mini Desserts & Wedding Cake

Included: Based on 100 guests Seat down Dinner

Service

Bartender and Servers, based on 7 hours, 2 h set up, 4 h Event, 1 h clean up

Bar: *All Soda and Bar Mixers*

Equipment: *Linens, silverware, plate ware, glassware, Barware, tables...*

Price: \$140 per person



**Seasonal Buffet cold and Hot
“Buffet Flavors”**

Appetizers

*Norwegian Smoked Salmon Roulade and Fresh Herbs Cream Cheese
Rolled Serrano Ham with Parmesan
Tomato and Fresh Mozzarella, Basil and Black Olives Tapenade
Assortment Homemade Hummus and Baba Ganoush, Cucumber- Dill Dip, Feta Cheese,
Calamata Olives, Chick Pea and Couscous Salad, Roasted Peppers & Pita Bread*

Salad

*Nicoise Salad
Homemade Classic Caesar Salad
Cucumber, Goat Cheese and Mint Salad
Linguini with Sliced Almonds, Sun dried Tomato, Broccoli, and Pesto
Assortment of Dressings*

Hot Main Course served at the table (pre- Ordered)

*5 hours baked lamb with Moroccan Spices, Vegetable Couscous,
Honey and Lemon Juice*

Salmon Provencal

*Tomato, Black Olives, Capers, Roasted Sweet Garlic,
Chives and Olive Oil Crush Potatoes, Sautéed Spinach*

*Roasted Free Range Chicken Breast,
Porcini and Potato Parmentier, Asparagus Bundle
Mushrooms and Cognac Cream Sauce*

*Filet Mignon Port wine Reduction (add \$5)
Rosemary Crusted Rack of Lamb (add \$5)*

Dessert

*Buffet of dessert
Assortment of Petit Four and Cookie*

Included: Based on 100 guests Seat down Dinner

Service

Bartender and Servers, based on 8hours, 2 h set up, 5h Event, 1 h clean up

Bar: *All Soda and Bar Mixers*

Equipment: *Linens, silverware, plate ware, glassware, Barware, tables.*

\$ 120 per person