

# Camelot Catering



**Event Consulting & Custom Cake Design**

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Thank you for considering Camelot Catering for your event needs. Our usual method of business is to schedule a free out – call consultation at your convenience so that we can discuss your needs and so that we might show you the type of presentation that we can provide for your function. We plan all of your menus based on your budget and specific needs and following our meeting we will provide you with a proposal of several menu options and a list of additional services that you might require. Our goal is to provide you with individualized service with an attention to detail.

We provide full service across the catering spectrum from the smaller intimate dinner to the larger Wedding or reception. In addition to my wedding clients, among my regular corporate clients I count the American Heart Association, The Northwest Society of Interior Designers, the Catholic Archdiocese of Seattle, the City of Bellevue, and King County to mention a few. All of our catering includes our special hands on personal service. We can arrange for bar service utilizing our staff, however Camelot Catering does not maintain a liquor license for resale.

**The following selection of sample menu plans were created for other clients with their individual needs in mind.** These dinner menus start at the low end of the scale in terms of a full meal. Sit down meals and more involved buffets can range into the \$30 - \$50 or more depending upon menu selection and rarity of product.

**BUFFET MEAL PRESENTATION: (Prices Below include full service for event)**

## **MENU 1.**

Eggplant Parmesan served with pasta entree; one pasta and sauce, Camelot Caesar Salad, Fresh Spinach Salad with marinated Vegetables, Garlic Bread, Fresh Fruit and Crudite' presentation and choice of 2 Hors D' Oeuvres \$15.95 per person plus tax.

## **MENU 2.**

Pasta Bar; 2 sauces: Fresh Marinara sauce, Light Alfredo sauce, Choice of 3 pastas; Penne, Rigatoni, Tortilini, Cheese Ravioli, Raditori, Orzo, Shells, or any other hearty pasta, Camelot Caesar salad, Tossed Fresh Fruit, Crustini Bread with dipping oil, Fresh Fruit and Crudite' presentation and choice of 2 Hors D' Oeuvres \$16.75 per person plus tax.

## **MENU 3.**

Kitchen Sink Meat Lasagna, Vegetarian Lasagna, Salad of Mixed Greens, fresh Mozzarella, Roma tomatoes and basal with creamy Vinigrette, Italian Beet and Bean Salad, Fresh Baked Camelot Parmesan Garlic Breadsticks, Fresh Fruit and Crudite' presentation and choice of 3 Hors D' Oeuvres \$17.25 per person plus tax.

## **MENU 4.**

Selection of two Hors d' Oeuvres  
Fresh Fruit and Crudite Display  
Tarragon Chicken Breast With Orange Glaze or

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