



**Catering by Verba's Tier Packages include the following amenities:**

- All packages are inclusive of tax and service charge!
- Your reception room for 5.75 hours
- Free Parking
- Round Tables, Chairs and Table linens (Choice of: White, Ivory)
- Chair covers (Choice of: White, Ivory or Black) with Sash in available color choice
- China, Flatware and Glass bar Service
- Bartenders, wash, mix, beverage napkins, garnishes, soda and pop
- Packages include a choice of 2 Entrees, 2 Starches and 1 Vegetable (based on tier selection)
- Choice of Salad served to your guest
- Artisan Rolls and Butter service
- Coffee, Tea and Water service
- 3 Chef choice cold salads (buffet only)
- Cake Cutting and boxed

**Gold**

**Silver**

**Bronze**

**Package Includes:**

- Cheese Board with Artisan Crackers
- Crudites Platter
- Elegant Fruit Platter  
(One Platter of Each)
  
- Choice of Salad
  
- Selection of 2 Entrees
- Selection of 2 Starches
- Selection of 1 Vegetable
  
- Choice of 1 Specialty dessert option

**Package Includes:**

- Cheese Board with Artisan Crackers
- Crudites Platter  
(One Platter of Each)
  
- Choice of Salad
  
- Selection of 2 Entrees
- Selection of 2 Starches
- Selection of 1 Vegetable
  
- Choice of 1 Specialty dessert option

**Package Includes:**

- Choice of Salad
  
- Selection of 2 Entrees
- Selection of 2 Starches
- Selection of 1 Vegetable
  
- Mini Pastries for dessert

**Select Packages offer Hors d'oeuvre platters for your guests, Additional Hors d'oeuvres may be purchased. Please refer to our Hors d'oeuvre menu to make your selections.**

**Please Refer to our attached dinner menus to make your selctions**



## Gold

## Silver

## Bronze

### Entrees

#### Chicken

French Marinated Chicken Breast w/  
Champagne Buerre Blanc  
Porter Wasabi Yuzu Chicken w/  
Smoked Cheddar & Bacon  
Saltimbocca w/ Demi  
Francese  
Chicken & Wild Mushroom  
en Croute  
Airline Breast w/  
Wild Mushroom Demi

#### Beef

Carved Beef Tenderloin  
Traditional Beef Stroganoff

#### Pork

Stuffed Pork Chop  
Standing Pork Rib Chop  
Pork Tenderloin Medallions

#### Veal

Roasted Veal Chop

#### Lamb

Carved Rack of Lamb

#### Fish

Seafood Newburg  
Grilled Mahi-Mahi  
Orange Roughy  
Frogmore Stew  
Shrimp Alfredo  
Shrimp Primavera

#### Chicken

Paprikash  
Cordon Bleu  
French Marinated Chicken Breast  
topped w/ Bruschetta and Asiago  
Kiev  
Parmesan

#### Beef

Carved Prime Rib  
Carved Strip Loin  
Swissed Steak  
Beef Burgandy w/ Sirloin Tips

#### Pork

Breaded Bone-In Pork Chop  
Roasted Pork Tenderloin  
Stuffed Pork Loin Roulade

#### Veal

Veal Parmesan  
Breaded Veal Cutlet

#### Fish

Cod Loin  
Shrimp and Grits  
Salmon

#### Specialty

Lasagna  
Vegetable Lasagna (White or Red)  
Eggplant Parmesan  
Pasta w/ Meatballs

#### Chicken

Oven Roasted  
Picatta  
Marsala  
French Marinated Chicken Breast  
w/ your choice of topping:  
Balsamic Glaze in Traditional,  
Blood Orange or Pomegranate  
Apricot Brandy Glaze  
Stuffed Chicken Breast

#### Beef

Sliced top round in au jus  
Beef tips in Gravy

#### Turkey

Roasted Turkey

#### Pork

Roasted Pork Loin  
Breaded Boneless Pork Chops  
Fresh Kielbasa w/ sauerkraut  
Smoked Kielbasa w/ sauerkraut  
Breaded Pork Cutlet  
Italian Sausage w/ Peppers  
& Onions

#### Fish

Breaded Baked Scrod  
Baked Tilapia

#### Specialty

Stuffed Cabbage  
Swedish Meatballs

*\*Or a selection from our Silver or  
Bronze Categories\**

*\*Or a selection from our Bronze  
Category\**



## Gold

### Starches

Penne Pasta with Spinach,  
Sundried Tomato, Fresh Tomato  
and Olive Oil  
Smashed Yukon Gold w/ Lobster  
Potato Gratin  
Herbed Wild Rice  
Roasted Tri-Color Potato  
(Fingerling, Reds & Purple)  
Quinoa  
Three Cheese Stoned Ground  
Yellow Grits

### Vegetables

Patty Pan Squash  
Fresh Asparagus (seasonal)  
Haricot Verte w/ Panchetta  
Roasted Haricot Verte w/ Panchetta,  
Boursin & Pine Nuts

### Salads

Pear & Goat Cheese Mesclum  
Salad  
Julienned Squash & Berries  
Goat Cheese w/ Apricot and  
Red Onion Marmalade  
Goat Cheese & Sundried Cherry  
Romaine Wedge w/ Blue Cheese,  
Bacon, Candied Walnuts  
& Red Onion Marmalade

### Specialty Dessert

Flambé Station  
Chocolate Fountain  
Sweet Endings Station  
Penny Candy w/ Asst Pastry Station

## Silver

### Starches

Stuffed Shells  
Cavatelli  
Tortellini  
Specialty Mac & Cheese  
Pasta Primavera  
Twice Baked Potato  
Fresh Herbed Lemon Basmati  
Roasted Garlic Black Bean  
Smashed Red Skins

### Vegetables

Green Bean Almondine  
Green Beans w/ Mushroom  
Roasted Vegetables  
Spaghetti Squash

### Salads

Cesar  
Caprese  
Lettuce Wedge  
Romaine Wedge  
Verba's Signature

### Specialty Dessert

Popcorn Station  
Mini Pastries w/ Tortes Station

## Bronze

### Starches

Mini Penne Pasta w/  
Red or White Sauce  
Stuffing  
Rice Pilaf  
Buttered Noodles  
Whipped Potato  
Garlic Smashed  
Scalloped Potato  
Au Gratin  
Oven Roasted Red Skins  
Sweet Potato  
Buttered Parsley Red Skins

### Vegetables

Caribbean Mix  
Buttered Corn  
Broccoli  
Cauliflower  
Green Beans  
Peas & Pearl onions  
Sugar Snap  
Glazed Carrots  
California Medley  
Germany Mix  
Manhattan Medley  
Capri Medley  
Green Bean Francese

### Salads

Verba's Signature  
House Salad

### Specialty Dessert

Mini Pastries

*\*Or a selection from our Silver or  
Bronze Categories\**

*\*Or a selection from our Bronze  
Category\**