

ULTIMATE EVENTS, INC.
Complete Events Coordination & Catering
Washington Metropolitan Area
(703) 534-4456
Fax. (703) 534-4457
1800wecater

Ultimate Events, Inc. is a full-service event planning company. A one-stop shop with complete in-house services including its very own catering staff exemplifies absolute wedding proficiency.

Reflected in the marriage of unique presentations, artful displays, distinctive details, and exquisite foods is the character of Ultimate Events, Inc. Special touches like hand dipped, monogrammed truffles spiked with the groom's favorite liqueur are a delightful surprise. With particular attention being paid to specialty cuisines, food style, presentation, and preference, customized menus are designed exclusively to clients' tastes. Our conviction is that good food with flair is the hallmark of good eating.

Simply put, we'll fashion a dreamy wedding with sophistication and distinctive touches. We'll give you everything you want with ease and calm professionalism. We offer complimentary consultations at our showroom or the location of your choice.

Ultimate Events has executed events at the following:

*National Museum of Women in the Arts
Corcoran Gallery of Art
National Building Museum
Smithsonian Museum of Natural History
Air and Space Museum
Carnegie Institute of Washington
National Postage Museum
Folgers Shakespeare Library
George Washington Masonic Memorial
Textile Museum
City Club
Capitol Hill
Newton White Mansion
Decatur House Museum and Carriage House
Raspberry Plains
Fox Chase Manor
Glenview Mansion
Oxon Hill Manor
Meridian Hill
Galleria at Lafayette
Meadowlark Botanical Gardens
Collingswood Library and Museum
Raspberry Plains*

*Fox Chase Manor
Stone Mansion
Grange in Great Falls
Snow Hill Manor
Wakefield Chapel
Dranesville Tavern
Clark House
Cabell's Mill
Hunter House
Lyceum
Montpelier Mansion
Fairfax Station Railroad Museum
Friendship Firehouse Museum
Dulles International Airport
Virginia Vineyards: Hillsborough and Breaux
Department of Justice
Department of Labor
Swedish Embassy
Estonia Embassy
Mayflower Hotel
Sheraton Premiere
And Private Estates
Reference Lists are available upon request

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The following menu examples are presented by season. These menus capture the tastes and tone experienced during the specific months. Out of season products can be acquired but in order to guarantee availability, best texture, color, consistent of size, and outstanding flavors – we tend to stick to seasonality. At Ultimate Events we support local Virginia farms and businesses. We also accommodate dietary restrictions, organic requests, and additional health-conscious alternatives.

Green Weddings are our newest undertaking. With the growing demand and popularity of green, our weddings illicit a unique creative interpretation with layers of interest. It is eco-friendly beauty that retains authenticity, is dynamic and suited to the sensitivities of a green environment.

We have compiled (2) menus for each of the following seasons: Spring, Summer, Fall, and Winter. The first menu of each set is a Plated Menu with a Cold Appetizer option. The second menu of each set are Buffet Menus with (2) main entrees and a Vegetarian Option offered, complimented with (3) Passed Hors D'oeuvres. Keep in mind this is simply a brochure to showcase some of the options we can create. We customize each menu to the client's particular preferences. Menu Items can be swapped and/or mixed and matched. Please don't hesitate to contact our Wedding Department with questions or revisions.

Ultimate Events has an amazing in-house Baker that can create masterpieces with exciting combinations of flavors and fillings. You will find an extensive list of our Wedding Cake options.

Full Bar Service, Elegant Linens and China, Rental Equipment, Floral and Custom Décor Packages, and Service Staff are all available at additional costs

Please contact an Account Executive to have a detailed Event Package assembled for your event.



CORPORATE CATERING

Ultimate Events, Inc also can provide Corporate Catering for your busy workday meetings, whether it's a Hot Breakfast, Boxed Lunch, or Cocktails and Hors D'oeuvres for an afternoon Reception. We offer competitive menu pricing, flexible ordering procedures, and minimal delivery fees. All of our corporate drop offs are accompanied with a small floral bouquet and customized menu.

Please contact Cathy Kane, Catering Sales and Events Manager, for further information

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ULTIMATE EVENTS' SUMMER MENUS



*Sunny rays, warm weather, and seaside scenery
make summer the ideal season to throw your wedding celebration.
Whether you are barefoot on the beach
or want the breezy, laid-back feel of a beach barbeque
in your reception site,
these menus compliment the season and taste as delicious as this
Signature Mango Martini on a hot, summer day!*



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SUMMER PLATED MENU

Stationary Hors D'oeuvres Island with Elaborate Themed Décor

*Maui Grilled Seafood Display
Hawaiian Citrus Marinated Sea Bass, Ahi Tuna, and Grilled Shrimp
Served atop Oversized Banana Leaves and Woven Tropical Placemats
Garnished with Frizzled Carrots, Oyster Mushrooms, Edible Orchids, and Fresh Greens*

First Course

*Citrus Martini Basquez
Citrus Marinated Shrimp, Bay Scallops, and Ahi Tuna
Garnished with Pico de Gallo and Avocado
Served in a Martini Glass with a Lime Wedge and Tricolor Tortilla Spike*

*Ultimate Events Artisan Bread and Dinner Roll Display with Extra Tall Knotted Breadsticks
Offered with Sweet Butter*

Main Course

*Brioche and Herb Crusted Rack of Lamb
Tender Rack of Lamb Crusted with Mustard Seed,
Fresh Brioche Crumbs, Garlic, and Fresh Thyme

Roasted Medium Rare and Presented with Ratatouille Savarins*

Thinly Sliced Crispy Rosemary Potatoes

Feta and Green Beans

Dessert

*Individual Terracotta Flowerpots Painted with in your Themed Colors
Filled with Chocolate, Layers of Angel food Cake, Lemon Curd, and Ripe Berries
Topped with Vanilla Scented Whipped Cream
and Shaved Chocolate 'Dirt' And a Fresh Stem Flower Matching your Wedding Colors*

Grand Marnier Infused Chocolate Dipped Strawberries

Monogrammed Raspberry Lollypops

*Coffee and Tea Service
To Include Regular, Decaf, and Hot Water with Gourmet Assorted Teas
Accompanied by Cream, Sugar, and Lemon Slices*

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SUMMER BUFFET MENU

Passed Hors D'Oeuvres

Jasmine Rice Cakes with Freshwater Salmon

Jasmine Rice Steamed in Coconut Milk

Topped with Wasabi Cream and a Ribbon of Salmon

Avocado Chicken Rolls with Salsa

Avocado and Adobo Chicken

Wrapped in Chili Tortilla with Refried Beans, Zesty Salsa, and Mesclun

Asiago and Red Pepper Strudel

Asiago and Roasted Red Pepper Ragout Wrapped in Phyllo Baked to Golden Perfection

On the Buffet

Citrus Halibut

With Lime Citrus Sauce on a Bed of Sautéed Leeks

Beef Tenderloin with Zinfandel Sauce

Herb Crusted Filet of Beef on a Bed of Red Pepper Julienne with Red Zinfandel Sauce

Lemongrass Crab Fettuccini

Fettuccini Studded with Lump Crabmeat and Fresh Herbs in a Saffron Lemongrass Broth

Eggplant Provençal

Roasted Eggplant Stuffed with Spinach and Ricotta Roasted Tomato Coulis

Grilled and Marinated Summer Vegetables

Grilled and Marinated Summer Vegetables to Include:

Mushrooms, Asparagus, Colorful Peppers, Tomatoes, Carrots, Summer Squash, Zucchini,

Limestone Lettuce with French Brie

Garnished with Toasted Almonds and Grape Tomatoes Drizzled with Citrus Vinaigrette

Ultimate Events Artisan Bread and Dinner Roll Display with Extra Tall Knotted Breadsticks

Offered with Sweet Butter

Dessert

Island Fruit Skewers

To Include Ripe Papaya, Mango, Golden Kiwi, Banana, and Sweet Blackberries

Accompanied by Assorted Dipping Sauces to Include:

Mango Honey, Warm Chocolate Ganache, and Raspberry Rum

Coffee and Tea Service

To Include Regular, Decaf, and Hot Water with Gourmet Assorted Teas

Accompanied by Cream, Sugar, and Lemon Slices

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ULTIMATE EVENTS AUTUMN MENUS



*Autumn's bounty includes Butternut Squash,
Cranberries, Ginger, Pears, Brussels Sprouts
and of course – Pumpkins!*

We use Pumpkins in starters, soups, for presentation and in main courses.

The rich, vibrant, orange color is an inspiration for your bouquet.

Celebrate the romance of Fall with savory food and festive touches!



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AUTUMN PLATED MENU

Cold Appetizer

Crab Terrine

*Chesapeake Crab Delicately Combined with Gruyere, Minced Red and Green Peppers,
Fresh Tarragon, and Heavy Cream*

Formed into an Elegant Terrine with Artistic Vegetable Garnish and Aspic Glaze

First Course

Butternut Squash Apple Bisque

A Silky Fall Soup Garnished with a Swirl of Sambucca Cream

Served in Hollowed Pumpkin Shells over a Silver Charger with Fried Angel Hair Pasta

Served with Maple Leave Shaped Crouton Crisps

*Ultimate Events Artisan Bread and Dinner Roll Display with Extra Tall Knotted Breadsticks
Offered with Sweet Butter Shaped into Maple Leaves*

Main Course

Apricot Ginger Cornish Hen

Bathed in an Apricot Nectar & Fresh Ginger Reduction

With Piped Duchess Potatoes

Haricot Verts, Baby Carrots, and Grilled Tomatoes

In Olive Oil Garlic Dressing with Toasted Hazelnuts

Dessert

Panna Cotta with Merlot Poached Pears

Smooth and Silky, Italian Custard, Steeped with Vanilla Bean

Accompanied by Baby Poached Pear with Peppercorn, Bay Leaf, and Merlot Syrup

Coffee and Tea Service

To Include Regular, Decaf, and Hot Water with Gourmet Assorted Teas

Accompanied by Cream, Sugar, and Lemon Slices

Served with Delicate Caramel Wafers

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AUTUMN BUFFET MENU

Passed Hors D'Oeuvres

Spicy Potato Filled Samosas

*Miniature Samosas Filled with Potatoes, Peas, Vegetables, and Traditional Indian Spices
such as Tamarind and Mint Chutneys*

Smoked Tomato Bisque Shooters and Miniature Grilled Cheeses

Tomato Bisque Served Warm in Individual Shot Glasses

Served with Miniature White Bread and Aged Cheddar Cheese Sandwiches

Roasted Potato Quesadillas

With Chevre and Chipotle

On the Buffet

Honey Roasted Chicken with Sage and Walnuts

Seared Boneless Breast of Chicken with Fresh Sage and Glazed Walnuts

Presented on a Bed of Julienne Zucchini

Penne Rigati with Rock Shrimp and Bay Scallops

Tossed in a Vodka Cream Sauce

Parmesan Polenta Pyramid

A Pyramid of Golden Polenta Accompanied by Rosemary Scented Mushroom Ragout

Parsley Oil Drizzle

Roasted Root Vegetables Sautéed with Leatherwood Honey

Spinach and Aged Jack Salad

With Tart Green Apples, Caramelized Red Onions, and Crumbled Pancetta

Topped with a Maple Cider Vinaigrette

Ultimate Events Artisan Bread and Dinner Roll Display with Extra Tall Knotted Breadsticks

Offered with Sweet Butter

Dessert

Ricotta and Mascarpone Cheesecake

Scented with Frangelico and Lavender Honey In a Toasted Hazelnut Crust

Coffee and Tea Service

To Include Regular, Decaf, and Hot Water with Gourmet Assorted Teas

Accompanied by Cream, Sugar, and Lemon Slices

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ULTIMATE EVENTS WINTER MENUS



'Tis the season—so if you're planning a winter wedding, you'll want to twinkle no less than the holiday lights as you walk down the aisle. Match the décor to the color of winter's rosy cheeks or the purity of winter's white.

Keep your guests warm and cozy with your specialty coffee bar. These petite fours add charm to the coffee hour.



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WINTER PLATED MENU

Stationary Hors D'oeuvres Island

Antipasto Platter

Grilled Vegetables, Fresh Mozzarella, Genoa Salami, Tomatoes, Calamata Olives,

Prosciutto, Caponata Olive Tapenade

Served with Assorted Crackers and Focaccia Wedges

First Course

Savory Leek Tart

Garnished with Mesclun Greens and Shaved Parmesan Romano Cheese

Drizzled with Parsley Oil

Ultimate Events Artisan Bread and Dinner Roll Display with Extra Tall Knotted Breadsticks

Offered with Sweet Butter

Main Course

Seared Filet Mignon and Chesapeake Crab Cake

Classic Duet with 4oz Filet Seared Medium Rare with a Black, Pink, and Green Peppercorn Crust

Paired with Jumbo Lump Crab cake

Butternut Squash Savoyard

Thinly Sliced Yukon Gold Potatoes and Butternut Squash

Baked in Individual Timbales with Cream and Nutmeg

Sugar Snap Peas with Ginger Butter

Dessert

Valrhona Chocolate Blackberry Pie

Served with Crème Anglaise

Coffee and Tea Service

To Include Regular, Decaf, and Hot Water with Gourmet Assorted Teas

Accompanied by Cream, Sugar, and Lemon Slices

and

Hot Chocolate Bar

Hot Chocolate made with Belgian Chocolate

Topped with Dollops of Cinnamon Infused Whipping Cream

Offered with Homemade Marshmallows and Red and White Striped Straws

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WINTER BUFFET MENU

Passed Hors D'Oeuvres

Pork Adobe Brochette

*Pork Loin Seasoned with Chili, Cinnamon, and Toasted Cumin
Grilled over Cherrywood Chips*

Baked Chevre

Rolled in Toasted Hazelnuts and Sun-Dried Cherries and Served Warm

Brandy Shrimp Bouchee

*A Flaky Bouchee Nestled with Sautéed Gulf Shrimp
Topped with a Brandy Shallot Cream Sauce*

On the Buffet

Hampton Chicken

*Stuffed with Sautéed Spinach, Julienne Carrots, Red and Yellow Peppers,
And Topped with a Red Pepper Coulis*

-or

Chicken Andalusia

Stuffed with Cornbread, Roasted Peppers, Mushrooms, and Manchego Cheese

Hickory Grilled Veal Tenderloin

With Thyme White Wine Sauce with Roasted Tomatoes and Saffron Gnocchi

Lobster Ravioli

Jumbo Ravioli with Savory Lobster Filling on a Bed of Wilted Spinach Tossed with Brandy Cream

Buttermilk Mashed Potatoes

Caramelized Acorn Squash

*Ultimate Events Artisan Bread and Dinner Roll Display with Extra Tall Knotted Breadsticks
Offered with Sweet Butter Garnished with Crystallized Rosemary Branches*

Dessert

Cinnamon and Sugar Cherry Pie

*Homemade Cherry Pie Baked to Gold Brown
Offered with Cinnamon Scented Vanilla Ice Cream*

Coffee and Tea Service

*To Include Regular, Decaf, and Hot Water with Gourmet Assorted Teas
Accompanied by Cream, Sugar, and Lemon Slices*

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ULTIMATE EVENTS SPRING MENUS



*When Ultimate Events hosts a Shower,
we add Mint Leaves and Edible Flowers to Ice Cube Trays.
Bright Green Asparagus plays a starring role on plated meals
and springtime sides.*

*Our asparagus bundles are gently tied with leek strings or chives...
the perfect portion with a pretty presentation.*

*With menu tricks like these, you will definitely want to come out of
hibernation and celebrate.*



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SPRING PLATED MENU

Cold Appetizer

Atlantic Smoked Salmon Platter

Garnished with Ribbons of Cucumber, Diced Tomato, Dill,

Capers, Chopped Bermuda Onions, and Lemon Wedges

Offered with Woven Baskets with Crisp White Linen Napkins of Crackers and Cocktail Pumpnickel

First Course Poured by White Gloved Waiters

Roasted Red Pepper and Crab Bisque

Sweet Roasted Holland Peppers and Fennel in a Smooth Bisque Spiked with a Touch of Cayenne,

Topped with Jumbo Lump Crabmeat and a Swirl of Pernod Chive Cream

This is an amazing presentation:

Soup Bowls are set in front of each place setting

with Warm Jumbo Lump Crabmeat Topped with Chive Cream

White Gloved Waiters then pour the Roasted Red Pepper Bisque from Authentic, Silver Teapots; the Pernod Chive Cream morphing into a dramatic swirl to top off this spectacular presentation.

Ultimate Events Artisan Bread and Dinner Roll Display with Extra Tall Knotted Breadsticks

Garnished with Light Purple Lavender Sprigs

Offered with Sweet Butter and Lavender Honey

Main Course

Free Range Chicken Breast with Wild Mushroom Tart

Free-Range Organic Chicken Breast

Surrounded by Cool Mache Greens, Shaved Manchego, and Pinenuts

Accompanied by Wild Mushroom Tart with Sautéed Wild Mushrooms and Shallots Finished with Sherry

And Baked in a Tender Tart Shell, Served Warm

Served with Petite Bundles of Asparagus Spears Tied with Leek Strings

Splashed with Aged Port Vinaigrette

Dessert

A Trio of Sorbets Served with Custom, Wooden Monogram Spoons in your Wedding Colors

Our Own Lemon Coconut,

Apricot, and Black Raspberry Sorbets

With Bittersweet Tuiles and Orange Blossom Madeleines

on Multiple Tiers atop White, Lacy Dollies and Fresh Flowers

Iced Coffee and Tea Service

Regular, Decaf, with a Iced Cubes with Frozen Mint Leaves

and Hot Water with Gourmet Assorted Teas to include: Orange Blossom, Jasmine, and Green Tea Blends

Accompanied by Sweet Honey, Cream, Sugar, Lemon and Orange Slices, and Fresh Mint Leaves

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SPRING BUFFET MENU

Passed Hors D'oeuvres

Mediterranean Lamb Marinated in Rosemary, Olive Oil, and Garlic

Accompanied by Our Mint Yogurt Dipping Sauce

Jerk Chicken

Caribbean Spiced Marinated Chicken Grilled over Fruitwood Chips

Accompanied by our Banana Molasses Ketchup

Goat Cheese and Balsamic Strawberries

California Goat Cheese on a Rosemary Rusk Topped with our Balsamic Strawberry Preserve and Black Pepper

On the Buffet

Lemon Oregano Chicken

On a Bed of Sautéed Spinach with White Wine Demi Sauce

Seared Atlantic Salmon

With a Citrus Infused Sauce

Vegetable Strudel

Phyllo Stuffed with Curried Potatoes, Peas, Onions, Turnips, and Carrots

Basmati Rice Pilaf

Jumbo Roasted Asparagus Drizzled with Olive Oil and Cracked Black Pepper

Parma and Melon Salad

Thinly Sliced Prosciutto de Parma and Shaved Cantaloupe

Garnished with Lolla Rossa, Frissee, and Fresh Thyme, and Drizzled with Balsamic Reduction

Ultimate Events Artisan Bread and Dinner Roll Display with Extra Tall Knotted Breadsticks

Offered with Sweet Butter

Dessert

Miniature Sweets

*To Include Candied Citrus Peel, Chocolate Dipped Biscotti, Chocolate Truffles,
Chewy Blondies, Petite Fruit and Berry Tarts with Vanilla Scented Whipped Cream, English Lemon Curd Tarts
Macaroons, and Éclairs*

Petite Rum and Fresh Berries Trifles

Coffee and Tea Service with Chocolate Hazelnut Biscotti

To Include Regular, Decaf, and Hot Water with Gourmet Assorted Teas

Accompanied by Cream, Sugar, and Lemon Slices