

Kohler Catering

Wedding Guide 2019 -2020



Congratulations on your engagement and thank you for considering Kohler Catering to provide exceptional food and service for you and your guests!! We know that memorable and delicious food is a key part of a wedding. And we take our job very seriously!

This packet outlines how our process works. It also contains several sample menus and frequently asked questions. Every wedding is a unique expression of the couple and their friends and family. We will work with you to create a customized package for you. Please don't hesitate to call or email us with any questions or to get a quote started.



Why Kohler Catering for Your Wedding Day?

Here are three reasons:

Our Menus can be customized for your event.

This assures a unique menu that is tailored for you. Our chefs focus on creating deeply flavored dishes that highlight exceptional ingredients.

Our Service is Top-Notch

We only hire the best in the business, and we believe that professional and friendly are imperative. Our service staff will leave a lasting impression on you and your guests.

Our Innovative Ideas

We aim to be trend-setters, not followers. We're always looking for fresh and modern ideas. We're not caught up in old ideas. To us, your wedding day is unique and special and not just another catering job!

Tips to Create the Perfect Wedding Reception

When it comes to the biggest investment you make in your wedding day, it's almost always the food. And with good reason. Not only does the food anchor a great event but sitting down to a meal with all your favorite people in the world is a very special moment. (not to mention the fact that hungry guests don't really make for good company on the dancefloor!)

Make a Budget

Having a food budget is very important for your wedding event, not only for you but also for your wedding vendors. It's easier for caterers to bring together a perfect menu for you in they know much you'd like to spend on food. At Kohler's, we can prepare brilliant menus at all budgets. Once we know your budget then Kohler's can present, fun and exciting option to choose from. Think of it as another thing off your plate!!

Tie in a Theme

Adding a slight them to your wedding is what really makes it special for you as you can stamp some individuality on your day, and having the food and catering match your vision will make your day extraordinary.

Know Your Numbers

This is undoubtedly one of the most important things to know when planning your catering; how many guests are going to attend. Even if you don't know exact numbers, it's useful for the caterers to know what size of wedding you're having. Smaller weddings mean you can afford to be a bit more adventurous and extravagant with how much you're spending per person, whereas a larger wedding often works with delicious sharing of platters or a buffet.

Don't Forget Dietary Requirements

It's very important to check on your guest's dietary requirements when asking for the RSVP. We get lots of comments on how wonderful the vegetarian or gluten free options were served at weddings. Have a quick check with your guests on their requirements then let your caterer know so they can create a delicious feast for all your guests.

The Finishing Touches

Adding the finishing touches to your wedding really makes a difference to the overall feel; they're what guests notice and what they remember. Adding a simple bow to the back of your chairs would catch someone's eye, and your food shouldn't be any different! There's plenty of little fun extras or final touches you can add to your menu, why not add on a fresh, seasonal and fun soup shot between the starter and main course or provide a refreshing granita (Italian frozen dessert) before dessert. Little additions here and there can leave a great lasting impression.



And don't forget about providing some little token of appreciation to your guests. Here some of our favorite favor ideas:

- Local honey, maple syrup or jam.
- Cozy hot cocoa mix. Great for a winter wedding.
- Pie or cake to bring home for later. Just perfect.
- A sweet gift of homemade chocolates
- Make your own s'mores kits. A fun summer treat.
- Print a thank-you on craft bags filled with a gift.
- Give each guest a little plant or herb to take home.
- A big batch of your own hot sauce in a mini swing top glass bottle
- Homemade pickles that your guests can enjoy later.
- Make your own herb and LOVE-infused olive oil.
- Compact candle tin with personalized message.
- Macarons. These make an elegant and chic wedding favor, especially if you're having a Paris themed wedding.

- Handmade soaps. Great for outdoor or summer weddings.
- Moscow mule mug. A copper Moscow mule mug is unique but still functional.
- Cookie sandwiches. What's better than a chocolate chip cookie? A chocolate chip cookie sandwich, of course. Tempt your guests with delicious buttercream-filled cookie sandwiches (and a cute sign) to remind them of how sweet love can be.

Late Night Snacks:

We've all been there: after a long night of dancing there's nothing better than the smell of cheeseburger sliders, mini tacos or mac n' cheese. It's becoming a common thing (and so it should!) that weddings offer late night snacks. People love these fun food offerings, so make sure you leave enough in your budget for these late-night nibbles.

Here are a few examples of some snacks that Kohler's can provide at your wedding:

- **Pretzel Wall Station.** This station is the perfect addition to a casual wedding. Bavarian Style Pretzels are served with a selection of sweet & savory sauces.
- **Breads and Spreads Bruschetta Bar.** Baguette Slices, Garlic Crostini, Fried Pita Triangles, Classic Tomato and Basil Bruschetta Topping and Hummus.
- **Mac N' Cheese Bar.** Our Classic Mac N' Cheese or BLT Mac N' Cheese.
- **"Mashtini" Bar.** Choice of Creamy Mashed Potatoes, Garlic Mashed or Sweet Potato Mashed. Served with Gourmet Toppings including Butter, Sour Cream, Gray, Shredded Cheese, Sautéed Mushrooms and Crumbled Bacon Pieces.
- **Popcorn Bar.** Variety of Flavors including Jalapeno Truffle, Cilantro Lime, Rosemary Parmesan, Lemon Thyme, Honey Sea Salt.