



WEDDING
EVENTS
BY KOHLER
CATERING





Congratulations on your engagement!
Thank you for considering Kohler Catering to provide
exceptional food and service for you and your guests!!

We listen to what is truly important to you and
craft a beautiful experience around it.

Our creative and unique menus, personalized tastings, expert staff
and reliable event partners bring everything you need to the table.
It is part of why so many couples choose Kohler Catering for their best day,
with confidence and trust.

We source the best local produce and use the only the finest
quality ingredients.

We are honored to be a preferred caterer at many venues throughout
the Dayton and surrounding areas, as well as our own exclusive

Presidential and Kohler Center
in Kettering, Ohio

Complimentary cake cutting
(cake not included)
Tasting for menu selected *fees apply
Site visits-vendor walk-through
Kohler event decorations for food tables
Rental Coordination

*"Kohler Catering went above and beyond our expectations!! If you
are trying to decide on a caterer,
pick Kohler!!
Best service, best price, best food, very professional;
I will absolutely be using Kohler for any future catering needs.
They are amazing!!! "
A.L. 01/2017*



COCKTAIL HOUR



Appetizer Display MENUS

CHEESE DISPLAY

Imported and domestic cheeses to include smoked gouda, cheddar, havarti, brie, manchego, and fresh fruit garnishes.

CHARCUTERIE BOARD

Italian salami, coppa, prosciutto and spanish chorizo with sharp cheddar, smoked gouda, and chevre cheeses.

FRESH VEGETABLE DISPLAY

Raw vegetables to include broccoli, cauliflower, carrots, zucchini, yellow squash, and tomatoes served with vegetable ranch dip.

FRESH FRUIT DISPLAY

Include grapes, pineapple, strawberries, melon, berries, and other assorted seasonal fruit.



Appetizer Display MENUS

ROASTED VEGETABLE DISPLAY

Asparagus, cauliflower, carrots, zucchini, yellow squash, and tomatoes with smoked onion remoulade and balsamic vinaigrette.

SUSHI DISPLAY

Eight types of fresh sushi served with soy sauce, wasabi and pickled ginger.

SMOKED SALMON DISPLAY

Thinly sliced side of smoked salmon with capers, red onion, tomatoes and more served with a spicy horseradish and cream cheese with flatbreads and crackers



ADDITIONAL *Appetizer* CHOICES

Ahi Tuna Wonton Cup
Artichoke Beignets
Artichoke & Spinach Dip
Assorted Mini Deli Meat Sandwiches
BBQ Meatball
Bacon Wrapped Dates
Bacon Wrapped Scallops
Bacon Wrapped Sweet Potatoes
Beef Empanadas
Buffalo Chicken Mac & Cheese Bites
Butternut Squash Ravioli
Caramelized Onion Feta Tarts
Chicken Asiago Chilitos
Chicken Drumettes
Chicken Tenders
Chicken & Mushroom Puff
Chimichurri Beef Kabobs
Cilantro Lime Chicken Skewers
Fried Cauliflower Bites
Fried Cheese Sticks
Garlic Crusted Lamb Bites
Italian Meatballs
Loaded Cheese Ball Bites
Mac & Cheese Shooters
Mac & Cheese Shooters with Lobster

Mini BBQ Riblets
Mini Brie en Croute
Mini Chicken Brochettes
Mini Crab Cake
Mini Meatloaf
Mini Potato Pop
Mini Ruebans
Mini Sandwiches —
 Tuna, Ham or Chicken Salad
Parmesan Peppadew Peppers
Pigs in a Blanket
Pinwheels
Pot Stickers with Ginger Sauce
Risotto Cake with Tenderloin Beef
Salmon Skewer with Mango Glaze
Shrimp Tempura Pop
Smoked Salmon Lollipops
Southwestern Salmon on Edible Spoon
Tandoori Chicken Bites
Vegetable Samosas
Veggie Filled Red Potatoes
Wild Mushroom Dumpling



PLATED MENU



Plated Dinner Menus

*Plated Menus include 1 Entree with 1 Vegetable,
1 Starch and 1 Salad along with Rolls and Butter*

CHICKEN OPTIONS

Sicilian Chicken – ricotta Italian sausage stuffed chicken with light marinara.

Greek Chicken Brochette –

Chicken Oscar – hollandaise sauce topped with crab meat and asparagus.

Chardonnay Chicken – light cream sauce with tomato, artichoke and mushroom.

Chicken Piccata – lemon, tomato, and caper sauce .

BEEF OPTIONS

Sliced Beef Tenderloin – served with béarnaise or port wine reduction.

Prime Rib of Beef – prime rib rubbed with rosemary and garlic and served with au jus.

10 oz. Sirloin Steak – topped with herb butter

Beef Brochette – tenderloin of beef served with a béarnaise sauce.

Filet Mignon – served with a wild mushroom demi glaze.

SEAFOOD OPTIONS

Crab Cake – with red chili beurre blanc sauce.

Seared Seabass – with a lobster cream sauce.

Salmon – with lemon beurre blanc sauce.

Grilled Halibut – with a cilantro lime beurre blanc sauce.

VEGETARIAN OPTIONS

Italian Shells – stuffed shells with brunoise vegetables.

Eggplant Bianca – with mozzarella and a basil cream sauce.

Butternut Squash Ravioli – topped with caramelized onions.

Stuffed Peppers – couscous and seasonal vegetables with marinara.



Plated Dinner Menus *(continued)*

SIDE OPTIONS

Baby Carrots
Oven Roasted Brussel Sprouts
Fresh Green Beans wrapped
in a Carrot Shawl
Asparagus wrapped in a Carrot Shawl
Smashed Cauliflower
Fresh Whipped Mashed Potatoes

Twice Baked Potatoes
Potato Gratin with Gruyere Cheese
Wild Rice Pilaf
Jasmine Rice
Risotto Cakes
Garlic Potato Wedges

SALAD OPTIONS

(choice of one)

Kohler Perfection

Greens with Carrots, Peppers,
Radishes, and Croutons.

Classic Caesar

Bibb, Parmesan, and Croutons.

Butternut Squash

Greens, Diced Butternut Squash,
Fried Onions, Feta,
Toasted Pecans and Cherries.

Sunburst Salad

Arugula, sliced Oranges,
Red Onions, Candied Walnuts,
and Gorgonzola Cheese.

Strawberry. Fields

Spinach, Kale, Arugula,
Strawberries, and Sugar Pecans.

Caprese Tomato

Sliced Tomatoes, Mozzarella,
Virgin Olive Oil, Sea Salt Dusting
and Mixed Greens.



DINNER BUFFET





Buffet MENUS

CHOOSE A TIER OPTION AND 2 ADDITIONAL ENTREES
(3 TOTAL) ALONG WITH 1 SALAD AND 3 SIDES

TIER 1 Roast Baron of Beef

TIER 2 Prime Rib of Beef

TIER 3 Herbed Beef Tenderloin

CHICKEN OPTIONS

Sicilian Chicken – ricotta italian sausage stuffed chicken with light marinara

Almond Chicken – almond crusted with horseradish dijon sauce

Chicken Oscar – hollandaise sauce topped with crab meat and asparagus

Chardonnay Chicken – light cream sauce with tomato, artichoke and mushroom

Chicken Piccata – lemon, tomato, and caper sauce

Chicken Forestiere – wild mushroom sherry sauce

Chicken Milanese – marinara, spinach and tomato

SEAFOOD OPTIONS

Jumbo Crab Cake – red chili beurre blanc sauce

Cod Bella Vista – baked with shallots, green pepper and tomato

Seared Salmon – served with lobster newberg sauce

Shrimp Scampi – baked and stuffed with breadcrumbs, garlic, celery and lemon

VEGETARIAN OPTIONS

Italian Shells – stuffed shells with brunoise vegetables

Eggplant Parmesan

Pasta Pomodoro – penne prepared with olive oil, fresh tomatoes, and basil

Butternut Squash Ravioli – topped with caramelized onions

Stuffed Peppers – couscous and seasonal vegetables with marinara

PORK OPTIONS

Pork Loin – seared rosemary rubbed center cut pork loin

Virginia Baked Ham – served with a pineapple brown sugar glaze

Pork Skewer – roasted greek marinade with a tzatziki sauce

Tuscan Roasted Turkey

Buffet MENUS *(continued)*

SALAD OPTIONS

Kohler Perfection –

Greens with Carrots, Peppers,
Radishes, and Croutons.

Classic Caesar –

Bibb, Parmesan, and Croutons.

Butternut Squash –

Greens, Diced Butternut Squash,
Fried Onions, Feta,
Toasted Pecans and Cherries.

Sunburst Salad –

Arugula, sliced oranges,
Red Onions, Candied Walnuts,
and Gorgonzola Cheese.

Strawberry Fields –

Spinach, Kale, Arugula,
Strawberries, and Sugar Pecans.

Caprese Tomato –

Sliced Tomatoes, Mozzarella,
Virgin Olive Oil, Sea Salt Dusting,
and Mixed Greens.



SIDE OPTIONS

Baby Carrots

Oven Roasted Brussel Sprouts

Farmers Blend Vegetables

Cauliflower with Bacon & Caramelized Onion

Fresh Green Beans

Smashed Cauliflower

Broccoli Spears

Fresh Asparagus

Garlic Parsley Potatoes

Creamy Fettuccine

Twice Baked Potatoes

Garlic Wedge Potatoes

Cheesy Risotto Cake

Mac and Cheese

Fresh Whipped Potatoes

Wild Rice Pilaf

Scalloped Potatoes

Tri-Color Herb Roasted Potatoes

Sweet Potato Casserole

Cilantro Lime Rice

Around the World MENUS

ORIENTAL BUFFET

Cashew Chicken
Mongolian Beef
Rice Noodles with Stir Fry Vegetables
Tempura Shrimp
Tofu Stir Fry
Jasmine Rice
Broccoli Cashew Salad
Rolls & Butter
Key Lime Pie and Brownies

MEDITERRANEAN BUFFET

Rolled Grape Leaves
Falafel served with Tahini Yogurt Dressing
Hummus - served with Pita Chips
Lebanese Salata
Jasmine Rice
Chicken Mishiwi
Lamb Shish Kabobs
with Peppers and Onions
Beef Shawarma
Loubie Bzeit
Assorted Breads and Pitas
Coffee | Iced Tea

CARIBBEAN BUFFET

Jamaican Jerk Ribs with Pineapple Salsa
Hawaiian Pig Roast
Cajun Salmon Spread
served with baked Pita Triangles
Shrimp, Beef, Vegetable Kebabs
Vegetable Salad with Peanut Dressing
Hawaiian. Zucchini Summer Squash
Fresh Fruit with Dip
Banana & Zucchini Nut Bread,
Jalapeno Cheese Muffins and
Cornbread Muffins served with
peach butter & regular butter.
Choice of 1 dessert:
Mini Rum Chocolate Cakes
Cheesecake with
Raspberry Melba Sauce
Coffee | Iced Tea



Italian 3-Entree Buffet MENU

CHOICE OF 3 ENTREES

- | | |
|---|--|
| Chicken Fettuccini Alfredo | Italian Meat Lasagna |
| Italian Sausage Penne Pomodoro | Vegetable Lasagna |
| Chicken Parmesan | Italian Cheese Stuffed Shells |
| Sicilian Chicken with
Italian Sausage Stuffing | Eggplant Parmesan |
| Milanese Chicken with
Spinach and Mozzarella | Plain Pasta (Penne or Bowtie)
with Alfredo & Marinara |

CHOICE OF 3 SIDES

- | | |
|-------------------------------|---------------------------|
| Cheesy Risotto Cakes | Fresh Tossed Garden Salad |
| Bountiful Blend of Vegetables | Caesar Salad |
| Fresh Green Beans | Caprese Salad |
| Italian Meatballs | Fresh Fruit Salad |

Comes with

Breadsticks & Garlic | Parmesan Cheese



Taco Bar MENU

OPTION #1

Seasoned Ground Beef
Seasoned Chicken
Refried Beans
Seasoned Vegetables
Spanish Rice
Cilantro Lime Rice
Mexican Appetizer
Fresh Fruit Bowl
Chips, Salsa, and Guacamole

OPTION #2

Seasoned Steak Strips
Seasoned Chicken
Refried Beans
Seasoned Vegetables
Spanish Rice
Cilantro Lime Rice
Mexican Appetizer
Fresh Fruit Bowl
Chips, Salsa, and Guacamole
Xango Bites (dessert)





ADDITIONAL INSPIRATIONS*

**Not available à la carte, can only be ordered in addition to a set meal.*

FALL STATION

Hot Chocolate
Apple Cider
Mini Marshmallows
Caramel Sauce

HYDRATION

Fruit Infused Water
Lemonade
Iced Tea

GOURMET COFFEE STATION

Gourmet Coffee
Coffee Flavorings
Coffee Toppings
Chocolate Shavings | Sugar Cubes
Whipped Cream | Flavored Cream

MIMOSA BAR

Bubbly Champagne
Orange Juice | Cranberry Juice
Strawberry Lemonade
Pomegranate, Fresh Strawberries,
Blueberries and Raspberries
Served in flutes

BLOODY MARY BAR

Vodka | Bloody Mary Mix
Lemons and Limes
Horseradish and Hot Sauce
Salt, Pepper and Celery Salt
Celery and olives

COFFEE WITH THE WORKS

Cream, Sugar and cups

OFF-SITE *BAR PACKAGES*

HOSTED BEER, WINE,
& SODA PACKAGE

HOSTED BEER, WINE, LIQUOR
& SODA PACKAGE

BAR INFORMATION

BARTENDER FEE (*5 hour minimum*)

Required with every bar package

20% service charge and sales tax

House Liquor

Jack Daniels
Jim Beam
Dewar's Scotch
Captain Morgan Rum
Bacardi Light Rum
Beefeater Gin
Makers Mark
Absolut Vodka

Wines

All Included
Chardonnay
Pinot Grigio
Pinot Noir
Cabernet
Red Blend
Moscato

Beer

Choice of Two
White Claw
Bud Light
Miller Lite
Yuengling
Michelob Ultra
Corona
Stella Artois

Additions

Champagne Toast

Unlimited Soda



20% Service Charge and Sales Tax Applied to Total Bill

Prices subject to change without notice. Please verify pricing when placing your order.