



KENT RATHBUN WEDDINGS

There is no day more special to the bride and groom than their wedding day. At Kent Rathbun Catering, weddings are our most cherished events. Weddings define elegance and as such, Kent Rathbun Catering will create the service, the menu, and the dream to be remembered forever. With a reputation for exceptional fine dining, we promise to elevate your wedding celebration with our creative and elegant cuisine.

By creating an astounding culinary legacy in Texas, Chef Kent Rathbun has thrived in the national scene. He has repeatedly appeared on a number of TV shows, including the Food Network's Chef du Jour, Cooking Live with Sara Moulton, Ready Set Cook, the CBS Early Show, the Rosie O'Donnell Show and NBC's

The Wedding Packages *

Our most popular wedding packages includes hors d'oeuvres, a fabulous buffet, bar, service, and rentals. Although the menu is packaged in appearance, we are happy to tailor the personal nature of your event. We also take great pride in customizing most of our wedding proposal to suit the needs of our client's most important day.

At Kent Rathbun Catering, we want to make your wedding a feast for the senses. Becoming long-term partners is also our goal! Book your wedding with us and enjoy a Four-Course Chef's tasting menu for two on your one-year anniversary at Chef Rathbun's Five Star Abacus Restaurant. We look forward to making your dream a reality.

*Most Packages includes: White China, Silverware, Glassware, Cake Cutting Fee, Event Manager, Servers, Lead Chef and Cooks. UPGRADES AND ADDITIONAL ITEMS ARE AVAILABLE. All packages are based upon a minimum count of fifty (50) guests with seven hours of service (5 hour event, 2 hour set up and breakdown). Additional charges will apply for additional hours and rentals. Tax is not included

For more information contact:
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www.kentrathbun.com/catering

Today Show. In 2008, Rathbun competed on Food Network's hit series "Iron Chef America" and defeated grill master Bobby Flay. His signature dish, Lobster "Shooters" was featured on the Food Network's The Best Thing I Ever Ate. Rest assured, you are in good hands.

Kent Rathbun Catering eases the worry of wedding planning with our specially designed wedding packages. Or, if you wish to custom-design your occasion, these menus will inspire you. Whichever you choose we are ready to offer expert assistance and allow you to anticipate your special day with pleasure and confidence. Whether you dream of a grand gala or an intimate gathering, we invite you to explore all the possibilities.



KENT RATHBUN

Passed Hors d'oeuvres

Choose 3



*Lobster Scallion "Shooters"- As seen on Food Networks' The Best Thing I Ever Ate

*Kobe Beef Carpaccio, Roasted Shallot-Black Pepper Vinaigrette, Sourdough Crostini

*Wood Grilled Salmon, Lemon Mascarpone, Crostini

*Maytag Blue Cheese Potato Chip Applewood Smoked Bacon, Chives

*Ahi Tuna Tartare, Crispy Taro Root Chip, Yuzu-Soy Vinaigrette

Lone Star Texas Goat Cheese, Lavender Honey, Toasted Pecan Wafer

Marinated Mozzarella, Sundried Tomato Pesto Bruschetta

Black Diamond Cheddar Grilled Cheese

Caramelized Onion-Roasted Mushroom, Bruschetta

Grilled Garlic Flatbread, Hummus, Feta Cheese

Smoked Chicken Nacho, Cilantro-Lime Pesto

Smoked Chicken-Jalapeno Jack Cheese Empanada, Red Pepper-Serrano Sour Cream

Beef, Chicken or Pork Yakatori

Smoked Pork Shoulder or Brisket "Tacos", Pico de Gallo

Spicy Beef Guisado Cones, Cotija Cheese, Mango Pico de Gallo

Pimentan Seared Buffalo, Red Onion Balsamic Marmalade, Manchego Cheese, Crostini

Peppered Lamb Loin, Sundried Tomato Pesto, Goat Cheese Wafer

Southwestern Crab Cake, Avocado-Serrano Cream

Wood Grilled Shrimp Tostado, Pico de Gallo Salsa

Sushi Canapés: Vegetable Roll Topped with Tuna, Yellowtail, Salmon and Crab

* ***Chef Kent Rathbun's Favorites***



KENT RATHBUN

Majestic Package

\$85 PER PERSON



Salads – Choose 2

Caesar Salad, Shaved Parmesan Cheese, Herbed Croutons

Baby Spinach Salad, Cherry Tomatoes, Red Onions,
Blue Cheese-White Balsamic Vinaigrette

Texas Field Greens Salad, Candied Pecans, Roasted Shallot Vinaigrette

Entrees – Choose 2

Roasted Skin On Airline Chicken Breast, Marsala-Cremeni Mushroom Sauce

Seared Seasonal White Fish, Lemon Butter Sauce

Hickory Grilled Hanger Steak, Red Wine Butter

Grilled Chicken or Rock Shrimp, Toasted Farfalle Pasta, Sweet Basil Pesto Cream
Grilled Asparagus, Sweet Bell Peppers

Sides – Choose 2

Kentucky Bourbon Cream Corn

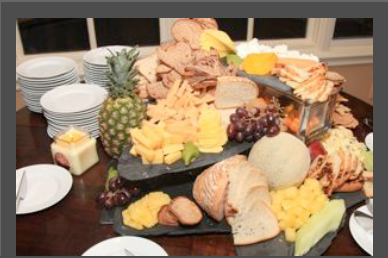
Chef's Choice Grilled or Sautéed Vegetables

Red Skin Whipped New Potatoes, Chive-Cream Cheese



Royale Package

\$100 PER PERSON



Salads – Choose 2

Caesar Salad, Shaved Parmesan Cheese, Herbed Croutons

Baby Spinach Salad, Cherry Tomatoes, Red Onions
Blue Cheese-White Balsamic Vinaigrette

Texas Field Greens Salad, Candied Pecans, Roasted Shallot Vinaigrette

English Cucumber Salad, Red Onions, Marinated Feta, Peppadew
Yogurt-Dill Dressing

Entrees – Choose 2

Roasted Skin On Airline Chicken Breast, White Truffle-Pearl Onion Jus

Cedar Smoked Salmon, Lemon-Chive Crème Fraiche

Hickory Grilled Beef Tenderloin, Red Wine Butter

Grilled Chicken or Rock Shrimp, Toasted Farfalle Pasta, Sweet Basil Pesto Cream
Grilled Asparagus, Sweet Bell Peppers

Sides – Choose 2

Kentucky Bourbon Cream Corn

Chef's Choice Grilled or Sautéed Vegetables

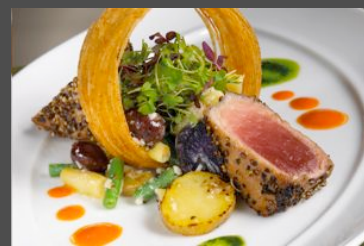
Sautéed Green Beans, Toasted Garlic Chips

Red Skinned Whipped New Potatoes, Chive Cream Cheese



Grand Package

\$125 PER PERSON



Salads – Choose 2

Caesar Salad, Shaved Parmesan Cheese, Herbed Croutons

Baby Spinach Salad, Cherry Tomatoes, Red Onions
Blue Cheese-White Balsamic Vinaigrette

Texas Field Greens Salad, Candied Pecans, Roasted Shallot Vinaigrette

English Cucumber Salad, Red Onions, Marinated Feta, Peppadew
Yogurt-Dill Dressing

Caprese Salad, Heirloom Tomatoes, Marinated Mozzarella
Basil Pesto Aged Balsamic, Falk Salt

Entrees – Choose 2

Roasted Skin On Airline Chicken Breast, White Truffle-Pearl Onion Jus

Cedar Smoked Salmon, Lemon-Chive Crème Fraiche

Hickory Grilled Beef Tenderloin, Red Wine Butter

Grilled Chicken or Rock Shrimp, Toasted Farfalle Pasta, Sweet Basil Pesto Cream
Grilled Asparagus, Sweet Bell Peppers

Braised Beef Short Ribs, Port Wine Sauce

Pepper Crusted Lamb Loin, Dried Cherry Demi

Sides – Choose 2

Kentucky Bourbon Cream Corn

Chef's Choice Grilled or Sautéed Vegetables

Crispy Yukon Potato-Black Truffle au Gratin

Red Skin Whipped Potatoes, Chive-Cream Cheese

Sautéed Green Beans, Toasted Garlic Chips

Sautéed Wild Mushrooms, Roasted Fingerlings, Marsala Demi

Cherry Tomato-Crispy Prosciutto Risotto

