

WEDDING AND SPECIAL EVENT PACKAGES

Babycakes Cafe is here to make your special event effortless and memorable for you and your guests no matter what the occasion. Simply peruse the offerings we have available in the following pages and our culinary and service staff will handle the rest.

PLATED DINNER

Enjoy a three-course plated meal with a cocktail hour for \$58 per person

COCKTAIL HOUR

Choice of three passed hors d'oeuvre
Choice of two stationary hors d'oeuvre

PLATED DINNER

Choice of one salad
Choice of two entrees
Choice of one dessert
Coffee and tea service

BUFFET DINNER

Relax a bit with an elegant buffet dinner - complete with a cocktail hour - for \$55 per person

COCKTAIL HOUR

Choice of three passed hors d'oeuvre
Choice of two stationary hors d'oeuvre

BUFFET DINNER

Choice of one salad
Choice of two main courses
Choice of two sides
BC dessert buffet
Coffee and tea service

LIGHT BUFFET

Our light buffet is the perfect casual option for a relaxed brunch or carefree afternoon supper for \$35 per person

Choice of one salad
Choice of two entrees
Choice of two sides
BC Baked Goods Platter
Beverage, coffee, and tea service

COCKTAIL PARTY

Whether an evening fundraiser or casual reunion, everyone's favorite part is always the cocktail party, so give them what they want for only \$30 per person.

Choice of five passed hors d'oeuvre
Choice of two stationary hors d'oeuvre

ALCOHOL SERVICE

Bar service and table wine are available as an open package per consumption or closed package per predetermined quantity.

Quoted prices based on a minimum of 40 people. Quoted prices do not include 8.125% sales tax, 20% service charge, rentals, custom cakes, or alcohol. Some menu items are subject to a premium surcharge. Pricing based on locations central to Babycakes Cafe - destination fees may apply based on location.



PLATED DINNER

build your cocktail hour menu

PASSED HORS D'OEUVRE

(select three)

Grilled Spiced Shrimp

with pineapple-avocado salsa

Shrimp Cocktail

with tomato-horseradish sauce

Scallion Pancakes

with smoked salmon creme fraiche

Duck Breast*

with roasted figs and port sauce

Fig & Pig on a Stick

fig-stuffed goat cheese wrapped in prosciutto

Chicken Satay

with peanut-chili sauce

Mini Mac Sliders

with "secret" sauce

Mac 'n Cheese Fritters

with blackberry-jalapeño sauce

Crispy Goat Cheese Rounds

on toasted house ciabatta with clover honey

Fried Olives

studded with blue cheese

BLT&A

bacon, mache & avocado mayo stuffed tomatoes

Polenta Cake

with ratatouille

Crostini Selection

with seasonal toppings

Tuna Tartar*

on a crispy wonton chip

Crab Cakes*

with cilantro aioli

Feta & Roasted Vegetable Quesadilla

with lemon-kalamata tapenade

STATIONARY HORS D'OEUVRE

(select two)

Local Farm Cheeses

with housemade ciabatta bread, fig compote, and pickled vegetables

Seasonal Fruit Assortment

with honey'd yogurt dipping sauce

Mediterranean Platter*

housemade ciabatta bread, cured meats, grilled and pickled vegetables & assorted condiments

Mezze Platter

hummus, baba ghanouj, marinated feta, olives & assorted condiments

Vegetable Cruautés

with herbed buttermilk & harissa aioli sauces

*Indicates a \$2 premium surcharge per person. Additional passed hors d'oeuvre can be added to package prices for \$3 per item per person. Additional stationary hors d'oeuvre can be added to package prices for \$5 per item per person.



PLATED SALADS (select one)

Romaine Heart Salad

half a romaine heart, buttermilk dressing & mixed crispy vegetables

BC Dinner Salad*

baby greens, onion-cherry chutney, chevre fritter, toasted almonds & balsamic vinaigrette

Lemon Spinach Salad

baby spinach, feta cheese, cucumbers, red onions, and lemon vinaigrette

Classic Iceberg Wedge

creamy blue cheese, crispy bacon, tomatoes & scallion

Baby Arugula Salad*

fruit carpaccio, lemon vinaigrette & shaved parmesan

Garden Caprese* *(seasonal)*

ripe tomatoes, house mozzarella, basil & evoo

Watermelon-Feta *(seasonal)*

sugar snap peas, red onion & raspberry vinaigrette

ENTREES (select two)

Pan-Seared Chicken Breast

vegetable fricassee, poached fingerlings, and roasted garlic demi

Stuffed Chicken Breast

asparagus & brie stuffing, potato puree, garlic'd spinach, and roasted pepper gremolata

Grilled Flank Steak

potato gratin, shirz demi glace, and shallot poached asparagus

Barolo-Braised Short Ribs*

wild mushroom barley risotto, southern-style greens & crispy onions

Roasted Beef Tenderloin*

5-cheese mac, sautéed spinach, and porcini mushroom sauce

7-Spice Pork Loin

jalapeño polenta and tropical salsa

Herb-Roasted Salmon

vegetable fricassee, poached fingerlings, and sherry-mustard cream

Broiled Halibut*

jasmine rice pilaf, sautéed spinach, and papaya salsa

Skewered Shrimp

spice-rubbed with citrus risotto, baby vegetable medley, and passion fruit drizzle

Penne Primavera

crispy vegetables, EVOO, and shaved parmesan

Root Vegetable Stew

burst cherry tomatoes and crispy tofu

*Indicates a \$2 premium surcharge per person. Some items subject to seasonal availability.



PLATED DINNER

build your dessert menu

DESSERT (select one)

Cafe Cheesecake

macerated fruit and whipped cream

Signature Babycake Assortment*

raspberry, lemon, strawberry, and chocolate mousse

Double Chocolate Mousse

Grand Marnier whipped cream

Chocolate Decadance Cake

berry coulis and speckled vanilla whipped cream

Fresh Fruit Tart

pastry cream and seasonal fruit

Custom Wedding Cake

built to your preferences by our bakeshop staff. Additional charges apply.

COFFEE AND TEA SERVICE

BC's Custom Blend Coffee

sourced locally from Capital City Roasters

Assorted Hot Teas

BEVERAGE SERVICE

Iced Tea, Sparkling Water, and Sodas

*Indicates a \$1 premium surcharge per person. Some items subject to seasonal availability.



BUFFET DINNER

build your cocktail hour menu

PASSED HORS D'OEUVRE (select three)

Grilled Spiced Shrimp

with pineapple-avocado salsa

Shrimp Cocktail

with tomato-horseradish sauce

Scallion Pancakes

with smoked salmon creme fraiche

Duck Breast*

with roasted figs and port sauce

Fig & Pig on a Stick

fig-stuffed goat cheese wrapped in prosciutto

Chicken Satay

with peanut-chili sauce

Mini Mac Sliders

with "secret" sauce

Mac 'n Cheese Fritters

with blackberry-jalapeño sauce

Crispy Goat Cheese Rounds

on toasted house ciabatta with clover honey

Fried Olives

studded with blue cheese

BLT&A

bacon, mache & avocado mayo stuffed tomatoes

Polenta Cake

with ratatouille

Crostini Selection

with seasonal toppings

Tuna Tartar*

on a crispy wonton chip

Crab Cakes*

with cilantro aioli

Feta & Roasted Vegetable Quesadilla

with lemon-kalamata tapenade

STATIONARY HORS D'OEUVRE (select one)

Local Farm Cheeses

with housemade ciabatta bread, fig compote, and pickled vegetables

Seasonal Fruit Assortment

with honey'd yogurt dipping sauce

Mediterranean Platter*

housemade ciabatta bread, cured meats, grilled and pickled vegetables & assorted condiments

Mezze Platter

hummus, baba ghanouj, marinated feta, olives & assorted condiments

Vegetable Crudités

with herbed buttermilk & harissa aioli sauces

*Indicates a \$2 premium surcharge per person. Additional passed hors d'oeuvre can be added to package prices for \$3 per item per person. Additional stationary hors d'oeuvre can be added to package prices for \$5 per item per person.



BUFFET DINNER

build your dinner menu

All buffets served with our signature ciabatta bread.

BUFFET SALADS (select one)

Romaine Heart Salad

half a romaine heart, buttermilk dressing & mixed
crispy vegetables

BC Dinner Salad*

baby greens, onion-cherry chutney, chevre fritter,
toasted almonds & balsamic vinaigrette

Lemon Spinach Salad

baby spinach, feta cheese, cucumbers, red onions,
and lemon vinaigrette

Baby Arugula Salad*

fruit carpaccio, lemon vinaigrette
& shaved parmesan

Watermelon-Feta (seasonal)

sugar snap peas, red onion & raspberry vinaigrette

SIDES (select two)

Roasted Vegetables

evoo and fresh herbs

Roasted Potatoes

evoo and fresh herbs

Rice Pilaf

confetti'd vegetables

Parmesan Risotto Cake*

lemon zest & fresh herbs

Green Beans

garlic butter and shallots

Blanched Asparagus

apricot-caper butter

Shredded Potato Cake

crispy Yukons

MAIN COURSES (select two)

Pan-Seared Chicken Breast

lemon-chive sauce

Parmesan-Crusted Chicken Breast

roasted garlic sauce

Cafe Pasta Primavera

penne pasta with roasted vegetables

Roasted Salmon

whole-grain mustard cream

Grilled Vegetable Lasagna

roasted tomato sauce and housemade mozzarella

Beef Tenderloin*

sherry-shallot demi

Broiled Halibut*

raisin-caper vinaigrette

Grilled Flat Iron Steaks

coarse salt and fresh herbs

*Indicates a \$2 premium surcharge per person. Some items subject to seasonal availability.



BUFFET DINNER

build your dessert menu

BC DESSERT BUFFET (choose one - upgrade to an assortment of the selections below for \$3 per person)

Berry Cheesecake

swirled with seasonal fruit

Red Velvet Cupcakes

capped with cream cheese frosting

Baby Cookies

an assortment of baby-sized cookies

BC Brownies

studded with walnuts and glazed in chocolate

Mousse Drops

two-bite-sized fruit flavored mousse drops

COFFEE AND TEA SERVICE

BC's Custom Blend Coffee

sourced locally from Capital City Roasters

Assorted Hot Teas

BEVERAGE SERVICE

Iced Tea, Sparkling Water, and Sodas



LIGHT BUFFET

build your buffet menu

All buffets served with our signature ciabatta bread.

BUFFET SALADS (select two)

BC's Cafe Caesar

housemade dressing, crispy romaine, parmesan, and foccacia croutons

BC Dinner Salad

baby greens, onion-cherry chutney, chevre fritter, toasted almonds & balsamic vinaigrette

Lemon Spinach Salad

baby spinach, feta cheese, cucumbers, red onions, and lemon vinaigrette

Penne Pasta Salad

sun-dried tomato vinaigrette and gorgonzola

Quinoa Salad

fresh salad greens and lemon vinaigrette

Fresh Fruit Salad

honey and fresh mint

SIDES (select one)

Roasted Vegetables

evoo and fresh herbs

Blanched Asparagus (seasonal)

apricot-caper butter

Rice Pilaf

confetti'd vegetables

Roasted Potatoes

evoo and fresh herbs

Green Beans

garlic butter and shallots

Breakfast Meats

bacon & maple sausage

ENTREES (select two)

Cafe Pasta Primavera

penne pasta with roasted vegetables

Baked Salmon

whole-grain mustard cream

Grilled Vegetable Lasagna

roasted tomato sauce and housemade mozzarella

Herb Roasted Pork Loin

natural jus

Roasted Turkey Breast

jalapeño-cranberry relish

Grilled Flat Iron Steaks

coarse salt and fresh herbs

BC Sandwich Platter

an assortment of our signature favorites

Belgian Waffles

whipped cream and seasonal fruit

Cafe Frittata

potatoes, fresh herbs, tomatoes, and cheese

Rocky Mountain Oatmeal

baked with fruits, milk and honey



BC BAKED GOODS PLATTER (choose one - upgrade to an assortment of the selections below for \$3 per person)

Berry Cheesecake

swirled with seasonal fruit

Red Velvet Cupcakes

capped with cream cheese frosting

Baby Cookies

an assortment of baby-sized cookies

BC Brownies

studded with walnuts and glazed in chocolate

Mousse Drops

two-bite-sized fruit flavored mousse drops

COFFEE AND TEA SERVICE

BC's Custom Blend Coffee

sourced locally from Capital City Roasters

Assorted Hot Teas

BEVERAGE SERVICE

Iced Tea, Sparkling Water, and Sodas



COCKTAIL PARTY

build your cocktail party menu

PASSED HORS D'OEUVRE (select five)

Grilled Spiced Shrimp

with pineapple-avocado salsa

Shrimp Cocktail

with tomato-horseradish sauce

Scallion Pancakes

with smoked salmon creme fraiche

Duck Breast*

with roasted figs and port sauce

Fig & Pig on a Stick

fig-stuffed goat cheese wrapped in prosciutto

Chicken Satay

with peanut-chili sauce

Mini Mac Sliders

with "secret" sauce

Mac 'n Cheese Fritters

with blackberry-jalapeño sauce

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on toasted house ciabatta with clover honey

Fried Olives

studded with blue cheese

BLT&A

bacon, mache & avocado mayo stuffed tomatoes

Polenta Cake

with ratatouille

Crostini Selection

with seasonal toppings

Tuna Tartar*

on a crispy wonton chip

Crab Cakes*

with cilantro aioli

Feta & Roasted Vegetable Quesadilla

with lemon-kalamata tapenade

STATIONARY HORS D'OEUVRE (select two)

Local Farm Cheeses

with housemade ciabatta bread, fig compote, and pickled vegetables

Seasonal Fruit Assortment

with honey'd yogurt dipping sauce

Mediterranean Platter*

housemade ciabatta bread, cured meats, grilled and pickled vegetables & assorted condiments

Mezze Platter

hummus, baba Ghannouj, marinated feta, olives & assorted condiments

Vegetable Crudités

with herbed buttermilk & harissa aioli sauces

*Indicates a \$2 premium surcharge per person. Additional passed hors d'oeuvre can be added to package prices for \$3 per item per person. Additional stationary hors d'oeuvre can be added to package prices for \$5 per item per person. Surcharges apply to party lengths in excess of two hours.



ALCOHOL SERVICE

Bar service and table wine are available as an open package per consumption or a closed package per a pre-determined amount. The table below outlines prices of alcohol for both scenarios.

ALCOHOL PRICE SHEET

Liquor (price per 1L bottle)		Wine (price per 750 ml bottle)		Beer (price per 24 bottle (12 oz ea) case)	
House Vodka	\$25	Cabernet Sauvignon		Budweiser	\$60
Absolut	\$65	Merlot		Bud Light	\$60
Ketel One	\$85	Pinot Nor		Corona	\$90
Pearl	\$65	Sangiovese	\$20	Mother's Milk	\$105
Van Gogh	\$65	Chardonnay		Peak Organic Amber	\$100
House Rum	\$25	Pinot Grigio		Redbridge	\$85
Bacardi	\$45	Sauvignon Blanc		St. Pauli Girl (N/A)	\$85
Captain Morgan	\$45	Cabernet Sauvignon		Stella Artois	\$90
Malibu	\$45	Montepulciano			
House Gin	\$25	Chardonnay	\$25		
Bombay Sapphire	\$85	Riesling			
Tanqueray	\$65				
House Tequila	\$25				
Jose Cuervo Gold	\$65				
Patron Silver (750 ml bottle)	\$100				
House Whiskey	\$25				
Canadian Club	\$65				
Jack Daniel's	\$70				
House Bourbon	\$25				
Maker's Mark	\$100				
House Scotch	\$25				
Dewar's	\$65				
Johnny Walker Black	\$100				

For help in gauging consumption, note that 1.0 L of liquor will make 16-18 normal mixed drinks and 750 mL of wine will pour 4-5 glasses.

Bar set-up fees may apply.



SOME THINGS TO CONSIDER...

The helpful and experienced staff at Babycakes Cafe is available to guide you through the process of hosting your special event. In the meantime, here are a few things to consider when planning any special event.

LOCATION

Choosing the perfect spot for your special event can be a tough decision. When mapping out your event, make sure you've got some of these details covered:

- Is your location easily accessed by your guests and caterer?
- Does your location have access to restrooms?
- Does your location have access to cooking equipment, electricity, and/or running water?
- Is their sufficient parking for your guests?
- How do you want to decorate your location?
- If planning an outdoor event, does your location provide a dry space in the event of inclement weather?

RENTALS

Depending on the type of event you're hosting - be it a wedding, birthday party, or reunion - your guests are going to need something to eat and drink from. At Babycakes Cafe, we have a great relationship with many area rental companies and will coordinate your rentals for you based on the needs of your event. When budgeting for flatware (such as glasses, silverware, and plates), it's customary to anticipate rental fees of:

- \$15 to \$25 per person for a 3-course plated dinner
- \$10 to \$20 per person for a buffet dinner

Depending on the venue chosen, your caterer may also have a need to rent tables, linens, chairs, cooking equipment, and more. Some local spots, such as The Alumnae House at Vassar College and Locust Grove Historic Estate, keep stock of items needed to host events, which may help to save you money in rental fees.

PLANNING

While it's never too early to start planning, your caterer's calendar will generally start to fill up in the spring as wedding season springs into action.

Talk with your caterer early on about their availability. Once you're penciled in to their calendar, plan for a tasting and final menu approval with at least two to three months of leeway room.

There's nothing wrong with coming to the planning table with your "dream day" in mind - after all, it's your event! Working with a professional caterer is the most direct route to making your fantasy into a reality. Trust us, we've been there.

