

Mariners Food Services, Mariners Church

Catering by Mariners Food Services for your Special Day – or any Special Event!

Your Choices, Your Memories, Your Unforgettable Day!!

Congratulations On Your Engagement! We are delighted you have contacted Mariners Food Services for your wedding celebration. Let us help you experience the Wedding you've always imagined. Your Wedding Reception is a "Once in a Lifetime" Event. An event so special and unique that every facet is thought through, decided upon, and planned in the greatest detail. We believe that the key to an Amazing reception is not only a beautiful Facility and great Food, but also service that encompasses extraordinary detail & passion.

Our Executive Chef has created Catering packages that are inclusive with additional enhancements at each pricing tier. Please allow our Catering Sales Manager to explain these various Packages or assist you in creating a custom menu package that may better suit the theme of your special event.



Mariners Church

5001 Newport Coast Drive

Irvine, CA 92603

What Mariners Food Services includes . . .

Unsurpassed "Value" & Incredible "Savings"

*Menus Thoughtfully Designed & Executed by Our Very Own 5 Star Chef
Chef Craig Rouse is Widely Known in the Hospitality Industry for His Great Culinary Palette &
Attention to Detail. ...Only the Best Comes out of His Kitchen*

*Beautifully Designed Church Grounds for Capturing
"Breathtaking" Moments*

*Complimentary Table Linens, Napkins
& Accent Overlays, Multicolor available*

Special Bride and Groom Satin Chairs Covers

Complimentary Sparkling Cider Toast & Cake Cutting

Our Team

*1 Reception Manager to Handle Day-Off Operations,
Such as Sequence of Events, Timelines & Flow*

*1 Reception Supervisor to Coordinate our Service Team
1 Service Waiter is Provided for Every 3 Tables to focus on
Pampering Your Guest with Table Service*

*With this in Place, we will Ensure You a Successful and Wonderful Reception.
The Mariners Food Services Family Looks Forward to Serving You and Your Guests.*

“SEASIDE PACKAGE #1”

(50 Guest Minimum)

(Choice of complimentary Crudité or Fruit display included)

STARTER

Please choose one

CLASSIC CAESAR SALAD

With Parmesan cheese and Kalamata olives

SIMPLE GARDEN SALAD

*Field Greens tossed in Italian dressing and topped
with tomatoes, carrots and cucumber*

FRUIT SALAD

Marinated in citrus juices

ENTREES

Please Choose Two Entrées for your Guests

Pre-Counts are required.

CHEESE STUFFED MANICOTTI

With tomato cream sauce

BLACKEND MAHI MAHI

With creole sauce

CHAR-BROILED RAINBOW TROUT

With salsa fresca

CHICKEN ALFREDO

Over tender fettuccine

*All entrees include Chef's selection of fresh seasonal vegetables and your choice of roasted red potatoes,
whipped mashed potatoes or rice pilaf, as well as complimentary cake cutting & serving.*

Coffee, Iced Tea, Sparkling Lemonade, Water & Sparkling Cider Toast Included

\$26.95 per person

** If final counts of each item selected are not received by at least four business days prior to your
function, our Chef will select which items will be served to the entire group.*

Prices Listed Do Not Include Sales Tax and 18% Service Charge

“BEACHFRONT PACKAGE #2”

(50 Guest Minimum)

(Choice of complimentary Crudité or Fruit display included)

STARTER

Please choose one

SIMPLE GARDEN SALAD

*Field Greens tossed in Italian dressing and topped
with tomatoes, carrots and cucumber*

PASTA SALAD

With roasted vegetables in a creamy Italian vinaigrette

CHINESE CHICKEN SALAD

Napa cabbage, fried wontons, rice noodles, sesame soy dressing

ENTREE

Please Choose Two Entrées for your Guests

Pre-Counts are required

GRILLED BREAST OF CHICKEN

With Anaheim chile pepper butter

BBQ CHICKEN BROCHETTE

With peppers, and onion

GRILLED ATLANTIC SALMON

With pesto cream sauce

BEEF STROGANOFF

*Tender strips of beef cooked in a rich demi-glace with onions and mushrooms
Served over seasoned pasta with fresh sour cream*

*All entrees include Chef's selection of fresh seasonal vegetables and your choice of roasted red potatoes,
whipped mashed potatoes or rice pilaf, as well as complimentary cake cutting & serving.*

Coffee, Iced Tea, Sparkling Lemonade, Water & Sparkling Cider Toast Included

\$29.95 per person

- *If final counts of each item selected are not received by at least four business days prior to your function, our Chef will select which items will be served to the entire group.*

Prices Listed Do Not Include Sales Tax and 18% Service Charge

“OCEAN BLUE PACKAGE #3”

(20 Guest Minimum)

(Choice of complimentary Crudité or Fruit display included)

STARTER

Please choose one

STRAWBERRY WALNUT SALAD

With blue cheese, red onion and poppy seed dressing

CLASSIC CAESAR

*Crisp romaine and fresh baked croutons topped with grated
Parmesan and Kalamata olives*

FOUR-CHEESE TORTELLIN SALAD

Tossed in chipotle dressing and topped with vegetable confetti

ENTREE

Please Choose Two Entrées for your Guests

Pre-Counts are required

BONELESS ROASTED CORNISH GAME HEN

With cranberry apple and walnut stuffing

GRILLED MEDALLIONS OF SALMON MEUNIERE

In light egg batter with lemon butter sauce

ROAST LOIN of PORK

Laced with caramelized onion and mushroom sauce

TERIYAKI BEEF BROCHETTE

Skewered with onions and peppers

*All entrees include Chef's selection of fresh seasonal vegetables and your choice of roasted red potatoes,
whipped mashed potatoes or rice pilaf, as well as complimentary cake cutting & serving.*

Coffee, Iced Tea, Sparkling Lemonade, Water & Sparkling Cider Toast Included

\$31.95 per person

- If final counts of each item selected are not received by at least four business days prior to your function, our Chef will select which items will be served to the entire group.*

Prices Listed Do Not Include Sales Tax and 18% Service Charge

“SUNSET PACKAGE #4”

(20 Guest Minimum)

(Choice of complimentary Crudité or Fruit display included)

STARTER

Please choose one

MIXED GREENS SALAD

With dried cranberries, toasted almonds, tomatoes and raspberry vinaigrette

SIMPLE GARDEN SALAD

*Field Greens tossed in Italian dressing and topped
with tomatoes, carrots and cucumber*

BABY SPINACH SALAD

With bacon, mushrooms chopped egg and honey mustard dressing

ENTREE

Please Choose Two Entrées for your Guests

Pre-Counts are required

STUFFED CHICKEN BREAST SUPREME

With herbs and cream cheese in panko bread crumbs

OVEN ROASTED BREAST of TURKEY

Served sliced with brown gravy

GRILLED ALASKAN HALIBUT

With garlic butter sauce

BROILED FLAT IRON STEAK

Marinated and served with Port Wine Demi-Glace

*All entrees include Chef's selection of fresh seasonal vegetables and your choice of roasted red potatoes,
whipped mashed potatoes or rice pilaf, as well as complimentary cake cutting & serving.*

Coffee, Iced Tea, Sparkling Lemonade, Water & Sparkling Cider Toast included

\$33.95 per person

- *If final counts of each item selected are not received by at least four business days prior to your function, our Chef will select which items will be served to the entire group.*

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Global Cafe

DISPLAYED HORS D'OEUVRES

(20 Guest Minimum)

FRESH FRUIT DISPLAY

An Assortment of Seasonal Fresh Fruit

\$2.75 per person

FRESH GARDEN CRUDITÉ & RELISH TRAY

Crisp Fresh Vegetables and Marinated Delicacies

Served with Ranch Dressing

\$2.50 per person

BAKED FRENCH BRIE

In a Puff Pastry Served with Jalapeno Jelly and Toasted Croustades

\$3.50 per person

SEAFOOD CEVICHE

Citrus Marinated with Minced Onion, Tomato, Cilantro and Jalapeños

Served with Fresh Avocado and Colorful Fried Tortilla Chips

\$4.50 per person

DOMESTIC CHEESE DISPLAY

Served with gourmet crackers

\$2.95 per person

WHOLE BAKED SALMON

Served with Grated Egg, Capers, Red Onion & Creamy Cucumber Dill Sauce

Market Price

SEAFOOD ON ICE

Poached Shrimp

\$1.95 per piece

Fresh Oysters on the 1/2 Shell

\$1.95 per piece

Jumbo Lump Blue Crab Meat

Market price

Served with Dijonaise Sauce, Cocktail Sauce and Mignonette

Prices Listed Do Not Include Sales Tax and 18% Service Charge

Global Cafe

HOT AND COLD HORS D'OEUVRES

FRESH MOZZARELLA & TOMATO BRUSCHETTA

On Panini Bread with Herbs, Garlic & Olive Oil

VEGETABLE QUESADILLAS

With Jack and cheddar Cheeses

BEEF DUXELLE EN CROUTE

Served with Horseradish sauce

AHI TUNA TARTAR

In Sweet Chili Garlic Sauce with Fried Wontons

SMOKED SALMON CANAPES

On Toasted Baguette with Dill Cream Cheese, Capers and Red Onions

PETITE SPINACH QUICHE

With Shredded Parmesan

MANDARIN CHICKEN SKEWERS

Brushed in Zesty Orange Sauce

TERIYAKI BEEF BROCHETTES

Baked in Sweet Teriyaki Sauce

COCONUT FRIED SHRIMP

With mango chutney sauce

SPANICOPITA

Spinach, feta and cream Cheese in Traditional phyllo dough

CHICKEN EMPANADAS

*Cheese and Spicy Chile Sauce in Pastry, served with
Chipotle avocado Sauce*

CRAB STUFFED MUSHROOMS

Baked and Served with Lemon Butter

BACON WRAPPED SEA SCALLOPS

With apple wood smoked bacon

Selection of any 3 items \$5.95 per person

Each Additional Item \$1.50 per person

Prices Listed Do Not Include Sales Tax and 18% Service Charge

