



Michael's

EVENT CATERING LLC

WEDDING PACKAGES

PASSED HORS D'OEUVRES
PLATED, SIT DOWN SERVICE
TRADITIONAL BUFFET OPTIONS
BARBECUE BUFFET OPTIONS
CUSTOM MENU PACKAGES
BEVERAGES & COFFEE STATIONS
DISPLAYS & COLD STATIONS
MEAT CARVING & HOT STATIONS
DESSERTS & SWEET TREATS
RENTALS & MORE

609-859-8900

www.MichaelsEventCatering.com



ABOUT MICHAEL'S EVENT CATERING

Planning a party, wedding, or other major event is stressful enough without worrying about quality service. We specialize in spoiling our customers with chocolate-covered fruit, beautiful centerpieces, fruit carvings, and flexible menus.

Michael's Event Catering serves all of the New Jersey, New York, Delaware, & Maryland areas with our reliable, highly-trained, and licenced team.

Michael Brown, the dedicated owner and head chef of Michael's Event Catering, was born in southern New Jersey and has been cooking since 2001. Michael received an Associate's degree in Culinary Arts from Johnson and Wales University before working for various esteemed catering and banquet companies. After studying and traveling extensively, Michael decided to open his own business committed to taking care of the one thing that all of the other companies forget about: the customer.

Michael's Event Catering combines expert planning and service to make your event memorable, relaxing, and just as incredible as the food itself. In addition to our catering services, we offer online ordering; where you can buy our homemade meals, fresh baked goods, and desserts to go!

Due to the nature of our business we are not able to accommodate walk-ins. Please call to schedule a food pick-up or menu tasting. Appointments are recommended to be made 2 weeks. Appointments may be booked within a shorter timeframe, based on availability.

Office Phone: (609) 859-8900

Email: Info@michaelseventcatering.com



PASSED HORS D'OEUVRES PACKAGE APPETIZER SERVICE ONLY

Formal appetizers and hors d'oeuvres, individually served by our trained and experienced waitstaff.
3 hours of passed hors d'oeuvres and plated appetizers are included in package.

Total Event Time is 9 Hours:

3 Hour Set-up • 5 Hour Service (includes 3 hours passed hors d'oeuvres) • 1 Hour Clean-up

Prices include dinnerware & cutlery, fresh bread baskets at guest tables, water pitcher service, cake cutting, and passed hors d'oeuvres, served by our friendly and experienced staff.

Price per person. Excludes tax, gratuity, and service charge.

INCLUDED IN PACKAGE

Service Staff • Chef, Head Server, Servers, and Dishwashers (with chinaware only)

Passed Hors D'oeuvres Selections • 8 Silver, 4 Gold, 3 Platinum (page 3)

Plated Appetizer Selections • 3 Silver, 2 Gold (page 3)

DINNERWARE & CUTLERY OPTIONS

Prices include your choice of chinaware or reflectionware. Other metal, disposable, and eco-friendly options available upon request.

REFLECTIONWARE

PER PERSON

Heavy weight plastic dinnerware and cutlery offers premium performance and disposable convenience, without compromising an upscale presentation.

INCLUDED: Plastic 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Plastic Water Cups, Linen-Like Paper Napkins, Forks, Knives, and Spoons

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$58.99	\$56.99	\$55.99	\$53.99

CHINAWARE

PER PERSON

Elegant and classic porcelain dinnerware, with matching metal utensils.

INCLUDED: Porcelain 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Glass Water Goblets, Linen Napkins, Metal Forks, Knives, and Spoons

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$61.99	\$59.99	\$58.99	\$56.99

ADDITIONAL INFO

- Beverages (soda, lemonade tea) and Coffee / Tea Services are available as package add-ons. (pg 20)
- Certified Bartenders and Bar Services are available at an additional cost, per location approval.
- Special food requests, as well as any dietary needs options, are always available with any package.
- Exact count of guests and any other changes are required no later than 14 days prior to wedding date.
- If no adequate kitchen is provided at the venue, a \$500.00 fee will be charged for a mobile kitchen set-up.
- We do not charge any mandatory gratuity. We believe gratuity should be based on service, communication, food, & professionalism!
- Service Charge includes all related needs required for any event: consultations, travel, deliveries & pick-ups, linen cleaning, equipment use, disposable products, etc.

HORS D'OEUVRES & APPETIZERS

PASSED FOOD ITEMS AND PLATED OPTIONS

HORS D'OEUVRES - SILVER

Pigs in a Blanket	Mini Meat Balls Marinara	Pin Wheel Wraps
Mini Vegetable Spring Rolls	Mini Swedish Meat Balls	Clams Casino
Mini Cheese Quesadillas	Mini Quiche	Fried Ravioli
Coconut Shrimp	Handmade Chicken Tenders	Mozzarella Sticks
Fried Shrimp	Veggie Shooters	Mini Reuben Sandwich
Guacamole Shooters	Deviled Eggs	Fruit Kabobs (Seasonal)
Jalapeño Poppers	Mini Chicken Cordon Bleu	Fried Broccoli & Cheese Bites
Spanakopita	Ham and Gouda Puff Pastry	Potato "Tots" with Sea Salt
Sausage Stuffed Mushrooms	Chicken and Feta Puff Pastry	Sweet Potato Sticks

HORS D'OEUVRES - GOLD

Crab Stuffed Puff Pastry	Mini Crab Cakes	Chicken Taquitos
BBQ Beef Brisket Sliders	Thai Shrimp Skewers	Smoked Salmon on Tea Bread
BBQ Pulled Pork Sliders	Mini Chicken Quesadillas	Thai Money Bags with Shrimp
Cocktail Shrimp Shooters	Bacon Wrapped Scallops	Artichoke Hearts & Goat Cheese
Crab Stuffed Mushrooms	Bacon Wrapped Shrimp	Grilled Chicken Skewers
Chicken or Pork Pot Stickers	Mozzarella Caprese Skewers	teriyaki, bbq, peanut, garlic, or jerk

HORS D'OEUVRES - PLATINUM

Teriyaki Filet Skewers	Mini Beef Wellington Bites	Seared Tuna & Wasabi
Colossal Chunk Crab Cakes	French Lamb Lollipops	Crab Imperial
Prosciutto Wrapped Asparagus	Lobster Mac & Cheese Bites	Endive with Tuna or Chicken Salad

PLATED APPETIZERS - SILVER

Lump Crab Meat Dip	Buffalo Chicken Dip	Parmesan Artichoke Dip
Spinach Dip	Tomato Bruschetta	Chicken Wings
Vegetable Crudit�	Fresh Fruit Carving	plain, bbq, mild buffalo, hot and sweet, garlic, parmesan, teriyaki, jerk, thai chili

PLATED APPETIZERS - GOLD

Antipasto Display
Grilled Vegetable Display
Domestic and Imported Cheese Display
Domestic and Imported Meat Display
Smoked Salmon Display with Tea Bread and Cream Cheese Spreads
Fresh Sliced Mozzarella Cheese with Tomatoes & Basil Display
Shrimp Cocktail with Sliced Lemons
Fruit Carving with Prosciutto Wrapped Melons
Stuffed Portobello Mushrooms with Crabmeat or Sausage

SPECIAL DIETARY OPTIONS AND SUBSTITUTES AVAILABLE
Vegan, Vegetarian, Gluten Free, Dairy Free, Food Allergies, & More



PLATED, SIT DOWN SERVICE WITH PASSED HORS D'OEUVRES

Formal and elegant 3 course meals, individually served by our trained and experienced waitstaff.
1 hour of passed hors d'oeuvres and plated appetizers are included in package.

Total Event Time is 9 Hours:

3 Hour Set-up • 5 Hour Service (includes 1 hour passed hors d'oeuvres & 1.5 hour dinner service) • 1 Hour Clean-up

Prices include dinnerware & cutlery, fresh bread baskets at guest tables, water pitcher service, cake cutting, and passed hors d'oeuvres, served by our friendly and experienced staff.

Price per person. Excludes tax, gratuity, and service charge.

INCLUDED IN PACKAGE

Service Staff • Chef, Head Server, Servers, and Dishwashers

Passed Hors D'oeuvres Selections • 6 Silver, 4 Gold, 2 Platinum (page 3)

Plated Appetizer Selections • 2 Silver, 1 Gold (page 3)

First Course • Salad • 2 Accompaniments • 3 Entrées

DINNERWARE & CUTLERY OPTIONS

Prices include your choice of chinaware color. Other chinaware styles and eco-friendly options available upon request.

CHINAWARE

PER PERSON

Elegant and classic porcelain dinnerware, with matching metal utensils.

Available in: all-white, white with gold inset band, or white with platinum inset band.

INCLUDED: Porcelain 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Glass Water Goblets, Linen Napkins, Metal Forks, Knives, and Spoons

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$78.99	\$73.99	\$70.99	\$68.99

EACH MENU IS FULLY CUSTOMIZABLE
Vegetarian, Vegan, & Gluten Free Substitutes Available

ENTRÉE ENHANCEMENTS

Upgrade to a **Wedge Salad** Iceberg with bacon, blue cheese, red onion, cherry tomatoes, balsamic. +\$0.95 per person.

Add 3 **Stuffed Shrimp to Entrées** Create a duet plate by adding fresh shrimp. +\$3.99 per person.

Add a **Sorbet Course** Cleanse your palate before your entrée with fresh fruit sorbet. +\$2.00 per person.

Steak Topping Additions Blue cheese, lump crab meat, homemade garlic & herb butter. +\$2.95 per person.

Add **Lobster Tail to Entrées** Create a surf and turf meal by adding a steamed lobster tail. MKT Price per person.

ADDITIONAL INFO

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- If no adequate kitchen is provided at the venue, a \$500.00 fee will be charged for a mobile kitchen set-up.
- We do not charge any mandatory gratuity. We believe gratuity should be based on service, communication, food, & professionalism!
- Service Charge includes all related needs required for any event: consultations, travel, deliveries & pick-ups, linen cleaning, equipment use, disposable products, etc.

PLATED, SIT DOWN SERVICE

MENU EXAMPLES & OPTIONS

FIRST COURSE

SELECT ONE

Fresh Fruit Cocktail
Shrimp Cocktail

Lump Crab Cake Duo (2oz.)
Petite Antipasto

Soup Choice:
Tomato Bisque Vegetable
Chicken & Rice Cream of Mushroom

SALAD

SELECT ONE

Includes 2 Dressings: French, Italian, Ranch, Caesar, Honey Mustard, Blue Cheese, Raspberry Vinaigrette, Balsamic, Thousand Island

Garden Caesar Spring Mix Spinach Cucumber & Tomato Caprese Wedge (+\$0.95pp)

ACCOMPANIMENTS

Options may change due to seasonal availability.

SELECT TWO

Roasted Red Bliss Potatoes

Mixed Sautéed Vegetables

Sautéed Green Beans

Roasted Garlic Mashed Potatoes

Steamed Broccoli

Sautéed Zucchini & Squash

Mashed Sweet Potatoes

Honey Glazed Carrots

Roasted Asparagus

Jasmine, Brown, or Wild Rice

Steamed Green Peas

Roasted Butternut Squash

ENTRÉES

SELECT THREE

Filet Mignon 6oz.

Slow grilled filet with a sea salt and garlic dry rub, served with a roasted shallot demi glace.

Make it a 10oz. filet for \$5.99 more per person

Roasted Prime Rib 7oz.

Garlic encrusted prime rib, slow roasted to a medium-medium rare. Paired with a flavorful au jus.

Veal Saltimbocca

Sautéed veal medallions topped with mushrooms, spinach, prosciutto and mozzarella. Served with a sage demi glace.

Jumbo Lump Crab Cakes 6oz.

Our house crab cakes made with jumbo lump crab meat. Served with a lemon aoli sauce.

Stuffed Flounder

Fresh caught flounder, stuffed with our special blend of sweet crab meat and minced shrimp.

Jumbo Shrimp: Coconut or Panko

Hand dipped in your choice of coconut or panko breading. Served with apricot marmalade, or cocktail sauce.

Parmigiana: Chicken or Veal

Hand breaded and topped with melted mozzarella cheese, in our tomato-basil sauce.

Marsala: Chicken or Veal

Your choice of chicken or veal, lightly breaded and pan seared with mushrooms, in a marsala wine sauce.

Roasted Chicken with Spinach & Feta Topping

Slow roasted chicken breast topped with fresh sautéed spinach, garlic and feta cheese.

Roasted Stuffed Pork Tenderloin Medallions

Slow roasted pork tenderloin rolled with fire roasted red peppers, shallots, and homemade stuffing.

Salmon: Pecan Encrusted, Lemon Herb, or Teriyaki

Fresh grilled salmon with your choice of either a honey and pecan crust, lemon herb, or teriyaki glaze.

Pineapple Honey Glazed Ham

Slow cooked ham, drizzled with our brown sugar honey glaze. Topped with sliced pineapples.

Lamb: Leg or Chops

Your choice of roasted or grilled, with a sea salt, garlic, cracked pepper, rosemary, and lemon crust.

Oven Roasted Turkey

Tender, slow roasted turkey breast, sliced and served with homemade gravy.

Risotto: Mushroom, Garlic - Parmesan, Spinach, or Butternut Squash

A creamy Italian dish made from Arborio rice, sautéed with white wine, garlic, shallots, & chicken (or vegetable) stock.

Hot Roast Beef

Slow cooked roast beef, sliced thin, and served with brown gravy.



BUFFET SERVICE SILVER PACKAGE

Classic menu options served to your guests by our experienced staff, in an elegant buffet setting.
This package does not include passed hors d'oeuvres, but has upgrades available.

Total Event Time is 9 Hours:
3 Hour Set-up • 5 Hour Service (includes 2 hour buffet service) • 1 Hour Clean-up

Prices include dinnerware & cutlery, fresh bread baskets at guest tables, water pitcher service, cake cutting, and professional service from our friendly and experienced staff.
Price per person. Excludes tax, gratuity, and service charge.

INCLUDED IN PACKAGE

Service Staff • Chef, Head Server, Servers, and Dishwashers (with chinaware only)
1 Salad • 2 Accompaniments • 1 Pasta • 3 Entrées

PASSED HORS D'OEUVRES SERVICE INCLUDED IN GOLD & PLATINUM PACKAGES ONLY

DINNERWARE & CUTLERY OPTIONS

Prices include your choice of chinaware or reflectionware. Other metal, disposable, and eco-friendly options available upon request.

REFLECTIONWARE PER PERSON

Heavy weight plastic dinnerware and cutlery offers premium performance and disposable convenience, without compromising an upscale presentation.

INCLUDED: Plastic 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Plastic Water Cups, Linen-Like Paper Napkins, Forks, Knives, and Spoons

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$45.99	\$43.99	\$42.99	\$40.99

CHINWARE PER PERSON

Elegant and classic porcelain dinnerware, with matching metal utensils.

INCLUDED: Porcelain 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Glass Water Goblets, Linen Napkins, Metal Forks, Knives, and Spoons

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$48.99	\$46.99	\$45.99	\$43.99

ADDITIONAL INFO

- Beverages (soda, lemonade tea) and Coffee / Tea Services are available as package add-ons. (pg 20)
- Certified Bartenders and Bar Services are available at an additional cost, per location approval.
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- If no adequate kitchen is provided at the venue, a \$500.00 fee will be charged for a mobile kitchen set-up.
- We do not charge any mandatory gratuity. We believe gratuity should be based on service, communication, food, & professionalism!
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BUFFET SERVICE - SILVER PACKAGE

MENU EXAMPLES & OPTIONS

SALAD

SELECT ONE

Includes 2 Dressings: French, Italian, Ranch, Caesar, Honey Mustard, Blue Cheese, Raspberry Vinaigrette, Balsamic, Thousand Island

Garden Caesar Spring Mix Cucumber & Tomato

ACCOMPANIMENTS

Options may change due to seasonal availability.

SELECT TWO

Roasted Herb Red Bliss Potatoes	Mixed Seasonal Vegetables	Steamed Green Peas
Roasted Garlic Mashed Potatoes	Sweet Corn Kernels	Butternut Squash
Mashed Sweet Potatoes	Steamed Broccoli	Petite Lima Beans
Jasmine, Brown, or Wild Rice	Honey Glazed Carrots	Sautéed Zucchini
Baked Macaroni and Cheese	Butternut Squash	Steamed Green Beans

PASTA

SELECT ONE

Each option comes with choice of sauce: marinara with basil, pesto, alfredo, vodka, garlic and olive oil

Penne	Stuffed Shells	Baked Tortellini Cheese or Beef
Spaghetti	Baked Rigatoni	Lasagna Cheese or Beef
Bow Ties	Potato Gnocchi	Ravioli Four Cheese, Spinach, or Beef

ENTRÉES

SELECT THREE

Chicken Primavera

Sliced chicken breast sautéed in garlic & olive oil, and tossed with fresh broccoli, spinach, and tomatoes.

Eggplant Rollatini

Fresh eggplant layered with ricotta cheese and a touch of homemade marinara, then topped with mozzarella cheese.

Meatballs, Beef or Vegetarian

Served with our homemade tomato-basil sauce. Vegetarian style made with a chick pea base.

Pulled Pork or Chicken

Our house special pulled pork or chicken, with your choice of italian style or bbq sauce.

Sausage Medallions

Grilled sausage with sautéed sweet bell peppers, onions & sun-dried tomatoes.

Parmigiana: Chicken

Hand breaded and topped with melted mozzarella cheese, in our tomato-basil sauce.

Marsala: Chicken

Lightly breaded and pan seared with mushrooms, in a marsala wine sauce.

Chicken Francese

Tender chicken breast dipped in egg, and sautéed in our imported white wine & lemon sauce.

Chicken Picatta

Thinly sliced chicken breast, pan seared in white wine and lemon, with capers.

Roasted Chicken with Spinach & Feta Topping

Slow roasted chicken breast topped with fresh sautéed spinach, garlic and feta cheese.

Roasted Stuffed Pork Tenderloin Medallions

Slow roasted pork tenderloin rolled with fire roasted red peppers, shallots, and homemade stuffing.

Oven Roasted Turkey

Tender, slow roasted turkey breast, sliced and served with homemade gravy.

Risotto: Mushroom, Garlic - Parmesan, Spinach, or Butternut Squash

A creamy Italian dish made from Arborio rice, sautéed with white wine, garlic, shallots, & chicken (or vegetable) stock.

Hot Roast Beef

Angus beef encrusted with a garlic and burgundy mixture. Served with a roasted shallot brown gravy.



BUFFET SERVICE GOLD PACKAGE, WITH PASSED HORS D'OEUVRES

Classic menu options served to your guests by our experienced staff, in an elegant buffet setting.
1 hour of passed hors d'oeuvres and plated appetizers are included in package.

Total Event Time is 9 Hours:

3 Hour Set-up • 5 Hour Service (includes 1 hour passed hors d'oeuvres & 2 hour buffet service) • 1 Hour Clean-up

Prices include dinnerware & cutlery, fresh bread baskets at guest tables, water pitcher service, cake cutting, and passed hors d'oeuvres, served by our friendly and experienced staff.

Price per person. Excludes tax, gratuity, and service charge.

INCLUDED IN PACKAGE

Service Staff • Chef, Head Server, Servers, and Dishwashers (with chinaware only)

Passed Hors D'oeuvres Selections • 5 Silver, 2 Gold, 1 Platinum (page 3)

Plated Appetizer Selections • 2 Silver, 1 Gold (page 3)

1 Salad • 2 Accompaniments • 1 Pasta • 3 Entrées

DINNERWARE & CUTLERY OPTIONS

Prices include your choice of chinaware or reflectionware. Other metal, disposable, and eco-friendly options available upon request.

REFLECTIONWARE

PER PERSON

Heavy weight plastic dinnerware and cutlery offers premium performance and disposable convenience, without compromising an upscale presentation.

INCLUDED: Plastic 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Plastic Water Cups, Linen-Like Paper Napkins, Forks, Knives, and Spoons

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$56.99	\$54.99	\$53.99	\$51.99

CHINAWARE

PER PERSON

Elegant and classic porcelain dinnerware, with matching metal utensils.

INCLUDED: Porcelain 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Glass Water Goblets, Linen Napkins, Metal Forks, Knives, and Spoons

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$59.99	\$57.99	\$56.99	\$54.99

ADDITIONAL INFO

- Beverages (soda, lemonade tea) and Coffee / Tea Services are available as package add-ons. (pg 20)
- Certified Bartenders and Bar Services are available at an additional cost, per location approval.
- Special food requests, as well as any dietary needs options, are always available with any package.
- Exact count of guests and any other changes are required no later than 14 days prior to wedding date.
- If no adequate kitchen is provided at the venue, a \$500.00 fee will be charged for a mobile kitchen set-up.
- We do not charge any mandatory gratuity. We believe gratuity should be based on service, communication, food, & professionalism!
- Service Charge includes all related needs required for any event: consultations, travel, deliveries & pick-ups, linen cleaning, equipment use, disposable products, etc.

BUFFET SERVICE - GOLD PACKAGE

MENU EXAMPLES & OPTIONS

SALAD

SELECT ONE

Includes 2 Dressings: French, Italian, Ranch, Caesar, Honey Mustard, Blue Cheese, Raspberry Vinaigrette, Balsamic, Thousand Island

Garden Caesar Spring Mix Spinach Cucumber & Tomato

ACCOMPANIMENTS

Options may change due to seasonal availability.

SELECT TWO

Roasted Herb Red Bliss Potatoes	Mixed Seasonal Vegetables	Steamed Green Peas	Steamed Green Beans
Roasted Garlic Mashed Potatoes	Sweet Corn Kernels	Butternut Squash	Roasted Asparagus
Mashed Sweet Potatoes	Steamed Broccoli	Roasted Cauliflower	Roasted Brussel Sprouts
Jasmine, Brown, or Wild Rice	Honey Glazed Carrots	Sautéed Zucchini	Creamed Spinach
Baked Macaroni and Cheese	Sliced Portobello Mushrooms	Butternut Squash	Petite Lima Beans

PASTA

SELECT ONE

Each option comes with choice of sauce: marinara with basil, pesto, alfredo, vodka, garlic and olive oil

Penne	Stuffed Shells	Baked Tortellini Cheese or Beef
Spaghetti	Baked Rigatoni	Lasagna Cheese or Beef
Bow Ties	Potato Gnocchi	Ravioli Four Cheese, Spinach, or Beef

ENTRÉES

SELECT THREE

Chicken Primavera

Sliced chicken breast sautéed in garlic & olive oil, and tossed with fresh broccoli, spinach, and tomatoes.

Eggplant Rollatini

Fresh eggplant layered with ricotta cheese and a touch of homemade marinara, then topped with mozzarella cheese.

Meatballs, Beef or Vegetarian

Served with our homemade tomato-basil sauce. Vegetarian style made with a chick pea base.

Pulled Pork or Chicken

Our house special pulled pork or chicken, with your choice of italian style or bbq sauce.

Sausage Medallions

Grilled sausage with sautéed sweet bell peppers, onions & sun-dried tomatoes.

Parmigiana: Chicken

Hand breaded and topped with melted mozzarella cheese, in our tomato-basil sauce.

Marsala: Chicken

Lightly breaded and pan seared with mushrooms, in a marsala wine sauce.

Chicken Francese

Tender chicken breast dipped in egg, and sautéed in our imported white wine & lemon sauce.

Roasted Chicken with Spinach & Feta Topping

Slow roasted chicken breast topped with fresh sautéed spinach, garlic and feta cheese.

Roasted Stuffed Pork Tenderloin Medallions

Slow roasted pork tenderloin rolled with fire roasted red peppers, shallots, and homemade stuffing.

Pineapple Honey Glazed Ham

Slow cooked ham, drizzled with our brown sugar honey glaze. Topped with sliced pineapples.

Oven Roasted Turkey

Tender, slow roasted turkey breast, sliced and served with homemade gravy.

Risotto: Mushroom, Garlic - Parmesan, Spinach, or Butternut Squash

A creamy Italian dish made from Arborio rice, sautéed with white wine, garlic, shallots, & chicken (or vegetable) stock.

Hot Roast Beef

Angus beef encrusted with a garlic and burgundy mixture. Served with a roasted shallot brown gravy.



BUFFET SERVICE PLATINUM PACKAGE, WITH PASSED HORS D'OEUVRES

Premium menu options served to your guests by our experienced staff, in an elegant buffet setting.
1 hour of passed hors d'oeuvres and plated appetizers are included in package.

Total Event Time is 9 Hours:

3 Hour Set-up • 5 Hour Service (includes 1 hour passed hors d'oeuvres & 2 hour buffet service) • 1 Hour Clean-up

Prices include dinnerware & cutlery, fresh bread baskets at guest tables, water pitcher service, cake cutting, and passed hors d'oeuvres, served by our friendly and experienced staff.

Price per person. Excludes tax, gratuity, and service charge.

INCLUDED IN PACKAGE

Service Staff • Chef, Head Server, Servers, and Dishwashers (with chinaware only)

Passed Hors D'oeuvres Selections • 6 Silver, 3 Gold, 2 Platinum (page 3)

Plated Appetizer Selections • 2 Silver, 2 Gold (page 3)

1 Salad • 2 Accompaniments • 1 Pasta • 3 Entrées

DINNERWARE & CUTLERY OPTIONS

Prices include your choice of chinaware or reflectionware. Other metal, disposable, and eco-friendly options available upon request.

REFLECTIONWARE

PER PERSON

Heavy weight plastic dinnerware and cutlery offers premium performance and disposable convenience, without compromising an upscale presentation.

INCLUDED: Plastic 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Plastic Water Cups, Linen-Like Paper Napkins, Forks, Knives, and Spoons

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$68.99	\$66.99	\$65.99	\$63.99

CHINAWARE

PER PERSON

Elegant and classic porcelain dinnerware, with matching metal utensils.

INCLUDED: Porcelain 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Glass Water Goblets, Linen Napkins, Metal Forks, Knives, and Spoons

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$71.99	\$69.99	\$68.99	\$66.99

ADDITIONAL INFO

- Beverages (soda, lemonade tea) and Coffee / Tea Services are available as package add-ons. (pg 20)
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BUFFET SERVICE - PLATINUM PACKAGE

MENU EXAMPLES & OPTIONS

SALAD

SELECT ONE

Includes 2 Dressings: French, Italian, Ranch, Caesar, Honey Mustard, Blue Cheese, Raspberry Vinaigrette, Balsamic, Thousand Island

Garden Caesar Spring Mix Spinach Cucumber & Tomato Caprese Wedge (+\$0.95pp)

ACCOMPANIMENTS

Options may change due to seasonal availability.

SELECT TWO

Roasted Herb Red Bliss Potatoes	Mixed Seasonal Vegetables	Steamed Green Peas	Steamed Green Beans
Roasted Garlic Mashed Potatoes	Sweet Corn Kernels	Butternut Squash	Roasted Asparagus
Mashed Sweet Potatoes	Steamed Broccoli	Roasted Cauliflower	Roasted Brussel Sprouts
Jasmine, Brown, or Wild Rice	Honey Glazed Carrots	Sautéed Zucchini	Creamed Spinach
Baked Macaroni and Cheese	Sliced Portobello Mushrooms	Butternut Squash	Petite Lima Beans

PASTA

SELECT ONE

Each option comes with choice of sauce: marinara with basil, pesto, alfredo, vodka, garlic and olive oil

Penne	Stuffed Shells	Baked Tortellini Cheese or Beef	Ravioli Four Cheese, Spinach, Beef, or Lobster
Spaghetti	Baked Rigatoni	Lasagna Cheese or Beef	
Bow Ties	Potato Gnocchi	Linguine with Mussels & Clams	

ENTRÉES

SELECT THREE

Filet Mignon

Slow roasted filet mignon rubbed with sea salt and garlic. Served with a roasted shallot demi glace.

Eggplant Rollatini

Fresh eggplant layered with ricotta cheese and a touch of homemade marinara, then topped with mozzarella cheese.

Home Made Jumbo Lump Crab Cakes 6oz.

Our house crab cakes made with jumbo lump crab meat. Served with a lemon aoli sauce. Vegan style available.

Stuffed Flounder

Fresh caught flounder, stuffed with our special blend of sweet crab meat and minced shrimp.

Jumbo Shrimp: Coconut or Panko

Hand dipped in your choice of coconut or panko breading. Served with apricot marmalade, or cocktail sauce.

Parmigiana: Chicken or Veal

Hand breaded and topped with melted mozzarella cheese, in our tomato-basil sauce.

Marsala: Chicken or Veal

Your choice of chicken or veal, lightly breaded and pan seared with mushrooms, in a marsala wine sauce.

Roasted Chicken with Spinach & Feta Topping

Slow roasted chicken breast topped with fresh sautéed spinach, garlic and feta cheese.

Roasted Stuffed Pork Tenderloin Medallions

Slow roasted pork tenderloin rolled with fire roasted red peppers, shallots, and homemade stuffing.

Salmon: Pecan Encrusted, Lemon Herb, or Teriyaki

Fresh grilled salmon with your choice of either a honey and pecan crust, lemon herb, or teriyaki glaze.

Pineapple Honey Glazed Ham

Slow cooked ham, drizzled with our brown sugar honey glaze. Topped with sliced pineapples.

Lamb: Leg or Chops

Your choice of roasted or grilled, with a sea salt, garlic, cracked pepper, rosemary, and lemon crust.

Oven Roasted Turkey

Tender, slow roasted turkey breast, sliced and served with homemade gravy.

Risotto: Mushroom, Garlic - Parmesan, Spinach, or Butternut Squash

A creamy Italian dish made from Arborio rice, sautéed with white wine, garlic, shallots, & chicken (or vegetable) stock.

Hot Roast Beef

Angus beef encrusted with a garlic and burgundy mixture. Served with a roasted shallot brown gravy.



BARBECUE STYLE BUFFET SILVER PACKAGE

Freshly grilled items served to your guests by our experienced staff in a casual buffet setting.
This package does not include passed hors d'oeuvres, but has upgrades available.

Total Event Time is 9 Hours:

3 Hour Set-up • 5 Hour Service (includes 2 hour buffet service) • 1 Hour Clean-up

Prices include dinnerware & cutlery, fresh bread baskets at guest tables, water pitcher service, cake cutting, and professional service from our friendly and experienced staff.

Price per person. Excludes tax, gratuity, and service charge.

INCLUDED IN PACKAGE

Service Staff • Chef, Head Server, Servers, and Dishwashers (with chinaware only)

1 Salad • 2 Accompaniments • 1 Pasta • 3 Entrées

PASSED HORS D'OEUVRES SERVICE INCLUDED IN GOLD & PLATINUM PACKAGES ONLY

DINNERWARE & CUTLERY OPTIONS

Prices include your choice of chinaware or reflectionware. Other metal, disposable, and eco-friendly options available upon request.

REFLECTIONWARE

PER PERSON

Heavy weight plastic dinnerware and cutlery offers premium performance and disposable convenience, without compromising an upscale presentation.

INCLUDED: Plastic 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Plastic Water Cups, Linen-Like Paper Napkins, Forks, Knives, and Spoons

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$41.99	\$40.99	\$39.99	\$37.99

CHINWARE

PER PERSON

Elegant and classic porcelain dinnerware, with matching metal utensils.

INCLUDED: Porcelain 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Glass Water Goblets, Linen Napkins, Metal Forks, Knives, and Spoons

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$44.99	\$43.99	\$42.99	\$40.99

ADDITIONAL INFO

- Beverages (soda, lemonade tea) and Coffee / Tea Services are available as package add-ons. (pg 20)
- Certified Bartenders and Bar Services are available at an additional cost, per location approval.
- Special food requests, as well as any dietary needs options, are always available with any package.
- Exact count of guests and any other changes are required no later than 14 days prior to wedding date.
- If no adequate kitchen is provided at the venue, a \$500.00 fee will be charged for a mobile kitchen set-up.
- We do not charge any mandatory gratuity. We believe gratuity should be based on service, communication, food, & professionalism!
- Service Charge includes all related needs required for any event: consultations, travel, deliveries & pick-ups, linen cleaning, equipment use, disposable products, etc.

BARBECUE BUFFET - SILVER PACKAGE

MENU EXAMPLES & OPTIONS

SALAD

SELECT ONE

Includes 2 Dressings: French, Italian, Ranch, Caesar, Honey Mustard, Blue Cheese, Raspberry Vinaigrette, Balsamic, Thousand Island

Garden Caesar Spring Mix Cucumber & Tomato Wedge (+\$0.95pp)

ACCOMPANIMENTS

Options may change due to seasonal availability.

SELECT TWO

Roasted Herb Red Bliss Potatoes	Mixed Seasonal Vegetables	Cole Slaw	Macaroni Salad
Roasted Garlic Mashed Potatoes	Sweet Corn Kernels	Succotash	Potato Salad:
Mashed Sweet Potatoes	Roasted Corn on the Cob	Steamed Broccoli	German or Traditional
Twice Baked Potatoes	Honey Glazed Carrots	Steamed Green Peas	
Vegetarian Baked Beans	Sautéed Collard Greens	Sautéed Zucchini	
Baked Macaroni and Cheese	Steamed Green Beans	Fried Plantains	

PASTA

SELECT ONE

Each option comes with choice of sauce: marinara with basil, pesto, alfredo, vodka, garlic and olive oil

Penne	Stuffed Shells	Baked Tortellini Cheese or Beef
Spaghetti	Baked Rigatoni	Linguine in Spicy Marinara
Bow Ties	Potato Gnocchi	

ENTRÉES

SELECT THREE

1/4 lb. Fresh Burgers

Homemade 1/4 lb. burgers grilled until medium rare. Veggie burgers available.

Southern Fried Chicken

Tender pieces of chicken dipped in our special blend of spices and buttermilk, then fried on location.

Pulled Pork or Chicken

Our house special pulled pork or chicken, with your choice of italian style or bbq sauce.

Meatballs, Beef or Vegetarian

Your choice of homemade tomato-basil sauce or a smoky bbq glaze. Vegetarian style made with a chick pea base.

Sausage Medallions: Sweet Italian or Hot

Grilled sausage with sautéed sweet bell peppers, onions & sun-dried tomatoes.

Chicken Kabobs

Your choice of meat, skewered with fresh red peppers and onions. Choice of sauce: teriyaki, bbq, jerk spice, buffalo, lemon & garlic

Vegetable Kabobs

A fresh assortment of seasonal vegetables grilled on skewers. Choice of sauce: teriyaki, bbq, jerk spice, buffalo, lemon & garlic

Jack Daniel's BBQ Grilled Chicken Breast

Grilled chicken breast marinated in our special Jack Daniel's BBQ sauce.

Pineapple Chicken or Pork

Your choice of chicken or pork in a citrus marinade, grilled with fresh pineapples.

Jerk Spice Turkey Breast

Slow roasted turkey breast with a blend of jerk spices. Served with gravy on the side.

Jerk: Chicken or Pork

Your choice of chicken or pork, rubbed with jerk spices and drizzled in a rum glaze.



BARBECUE STYLE BUFFET GOLD PACKAGE, WITH PASSED HORS D'OEUVRES

Freshly grilled items served to your guests by our experienced staff in a casual buffet setting.
1 hour of passed hors d'oeuvres and plated appetizers are included in package.

Total Event Time is 9 Hours:
3 Hour Set-up • 5 Hour Service (includes 1 hour passed hors d'oeuvres & 2 hour buffet service) • 1 Hour Clean-up

Prices include dinnerware & cutlery, fresh bread baskets at guest tables, water pitcher service, cake cutting, and passed hors d'oeuvres, served by our friendly and experienced staff.
Price per person. Excludes tax, gratuity, and service charge.

INCLUDED IN PACKAGE

- Service Staff • Chef, Head Server, Servers, and Dishwashers (with chinaware only)
Passed Hors D'oeuvres Selections • 5 Silver, 2 Gold, 1 Platinum (page 3)
Plated Appetizer Selections • 2 Silver, 1 Gold (page 3)
1 Salad • 2 Accompaniments • 1 Pasta • 3 Entrées

DINNERWARE & CUTLERY OPTIONS

Prices include your choice of chinaware or reflectionware. Other metal, disposable, and eco-friendly options available upon request.

REFLECTIONWARE

PER PERSON

Heavy weight plastic dinnerware and cutlery offers premium performance and disposable convenience, without compromising an upscale presentation.

INCLUDED: Plastic 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Plastic Water Cups, Linen-Like Paper Napkins, Forks, Knives, and Spoons

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$54.99	\$52.99	\$51.99	\$49.99

CHINWARE

PER PERSON

Elegant and classic porcelain dinnerware, with matching metal utensils.

INCLUDED: Porcelain 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Glass Water Goblets, Linen Napkins, Metal Forks, Knives, and Spoons

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$57.99	\$55.99	\$54.99	\$52.99

ADDITIONAL INFO

- Beverages (soda, lemonade tea) and Coffee / Tea Services are available as package add-ons. (pg 20)
- Certified Bartenders and Bar Services are available at an additional cost, per location approval.
- Special food requests, as well as any dietary needs options, are always available with any package.
- Exact count of guests and any other changes are required no later than 14 days prior to wedding date.
- If no adequate kitchen is provided at the venue, a \$500.00 fee will be charged for a mobile kitchen set-up.
- We do not charge any mandatory gratuity. We believe gratuity should be based on service, communication, food, & professionalism!
- Service Charge includes all related needs required for any event: consultations, travel, deliveries & pick-ups, linen cleaning, equipment use, disposable products, etc.

BARBECUE BUFFET - GOLD PACKAGE

MENU EXAMPLES & OPTIONS

SALAD

SELECT ONE

Includes 2 Dressings: French, Italian, Ranch, Caesar, Honey Mustard, Blue Cheese, Raspberry Vinaigrette, Balsamic, Thousand Island

Garden Caesar Spring Mix Spinach Cucumber & Tomato Corn Salad Wedge (+\$0.95pp)

ACCOMPANIMENTS

Options may change due to seasonal availability.

SELECT TWO

Roasted Herb Red Bliss Potatoes	Mixed Seasonal Vegetables	Succotash	Steamed Green Beans
Roasted Garlic Mashed Potatoes	Sweet Corn Kernels	Steamed Broccoli	Roasted Asparagus
Mashed Sweet Potatoes	Roasted Corn on the Cob	Steamed Green Peas	Roasted Brussel Sprouts
Twice Baked Potatoes	Honey Glazed Carrots	Roasted Cauliflower	Creamed Spinach
Vegetarian Baked Beans	Sautéed Collard Greens	Sautéed Zucchini	Potato Salad:
Baked Macaroni and Cheese	Sliced Portobello Mushrooms	Fried Plantains	German or Traditional

PASTA

SELECT ONE

Each option comes with choice of sauce: marinara with basil, pesto, alfredo, vodka, garlic and olive oil

Penne	Stuffed Shells	Baked Tortellini Cheese or Beef	Chili Pasta Bake
Spaghetti	Baked Rigatoni	Spicy Beef Goulash	Homemade Chili, Shell Pasta, Black Beans & Cheeses
Linguine	Potato Gnocchi	Bacon & Ranch Bowties	

ENTRÉES

SELECT THREE

1/3 lb. Fresh Burgers

Homemade 1/3 lb. burgers grilled until medium rare. Veggie burgers available.

Southern Fried Chicken

Tender pieces of chicken dipped in our special blend of spices and buttermilk, then fried on location.

Pulled Pork or Chicken

Our house special pulled pork or chicken, with your choice of italian style or bbq sauce.

Meatballs, Beef or Vegetarian

Your choice of homemade tomato-basil sauce or a smoky bbq glaze. Vegetarian style made with a chick pea base.

Sausage Medallions: Sweet Italian or Hot

Grilled sausage with sautéed sweet bell peppers, onions & sun-dried tomatoes.

Slow Grilled Short Ribs

Short ribs marinated over 24 hours in our house BBQ sauce.

Chicken or Steak Kabobs

Your choice of meat, skewered with fresh red peppers and onions. Choice of sauce: teriyaki, bbq, jerk spice, buffalo, lemon & garlic

Vegetable Kabobs

A fresh assortment of seasonal vegetables grilled on skewers. Choice of sauce: teriyaki, bbq, jerk spice, buffalo, lemon & garlic

Jack Daniel's BBQ Grilled Chicken Breast

Grilled chicken breast marinated in our special Jack Daniel's BBQ sauce.

Pineapple Chicken or Pork

Your choice of chicken or pork in a citrus marinade, grilled with fresh pineapples.

Lamb: Leg or Chops

Grilled, with a sea salt, garlic, cracked pepper, rosemary, and lemon crust.

BBQ Beef Brisket

Slow grilled beef brisket, cooked until pull apart tenderness.

Jerk Spice Turkey Breast

Slow roasted turkey breast with a blend of jerk spices. Served with gravy on the side.

Jerk: Chicken or Pork

Your choice of chicken or pork, rubbed with jerk spices and drizzled in a rum glaze.



BARBECUE STYLE BUFFET PLATINUM PACKAGE, WITH PASSED HORS D'OEUVRES

Freshly grilled items served to your guests by our experienced staff in a casual buffet setting.
1 hour of passed hors d'oeuvres and plated appetizers are included in package.

Total Event Time is 9 Hours:
3 Hour Set-up • 5 Hour Service (includes 1 hour passed hors d'oeuvres & 2 hour buffet service) • 1 Hour Clean-up

Prices include dinnerware & cutlery, fresh bread baskets at guest tables, water pitcher service, cake cutting, and passed hors d'oeuvres, served by our friendly and experienced staff.
Price per person. Excludes tax, gratuity, and service charge.

INCLUDED IN PACKAGE

- Service Staff • Chef, Head Server, Servers, and Dishwashers (with chinaware only)
Passed Hors D'oeuvres Selections • 6 Silver, 3 Gold, 2 Platinum (page 3)
Plated Appetizer Selections • 2 Silver, 2 Gold (page 3)
1 Salad • 2 Accompaniments • 1 Pasta • 3 Entrées

DINNERWARE & CUTLERY OPTIONS

Prices include your choice of chinaware or reflectionware. Other metal, disposable, and eco-friendly options available upon request.

REFLECTIONWARE

PER PERSON

Heavy weight plastic dinnerware and cutlery offers premium performance and disposable convenience, without compromising an upscale presentation.

INCLUDED: Plastic 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Plastic Water Cups, Linen-Like Paper Napkins, Forks, Knives, and Spoons

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$65.99	\$63.99	\$62.99	\$60.99

CHINWARE

PER PERSON

Elegant and classic porcelain dinnerware, with matching metal utensils.

INCLUDED: Porcelain 10.25" Dinner Plates, 10oz Salad Bowls, Bread Plates, Dessert Plates, Glass Water Goblets, Linen Napkins, Metal Forks, Knives, and Spoons

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$68.99	\$66.99	\$65.99	\$63.99

ADDITIONAL INFO

- Beverages (soda, lemonade tea) and Coffee / Tea Services are available as package add-ons. (pg 20)
- Certified Bartenders and Bar Services are available at an additional cost, per location approval.
- Special food requests, as well as any dietary needs options, are always available with any package.
- Exact count of guests and any other changes are required no later than 14 days prior to wedding date.
- If no adequate kitchen is provided at the venue, a \$500.00 fee will be charged for a mobile kitchen set-up.
- We do not charge any mandatory gratuity. We believe gratuity should be based on service, communication, food, & professionalism!
- Service Charge includes all related needs required for any event: consultations, travel, deliveries & pick-ups, linen cleaning, equipment use, disposable products, etc.

BARBECUE BUFFET - PLATINUM PACKAGE

MENU EXAMPLES & OPTIONS

SALAD

SELECT ONE

Includes 2 Dressings: French, Italian, Ranch, Caesar, Honey Mustard, Blue Cheese, Raspberry Vinaigrette, Balsamic, Thousand Island

Garden Caesar Spring Mix Spinach Cucumber & Tomato Corn Salad Wedge (+\$.95pp)

ACCOMPANIMENTS

Options may change due to seasonal availability.

SELECT TWO

Roasted Herb Red Bliss Potatoes	Mixed Seasonal Vegetables	Succotash	Steamed Green Beans
Roasted Garlic Mashed Potatoes	Sweet Corn Kernels	Steamed Broccoli	Roasted Asparagus
Mashed Sweet Potatoes	Roasted Corn on the Cob	Steamed Green Peas	Roasted Brussel Sprouts
Twice Baked Potatoes	Honey Glazed Carrots	Roasted Cauliflower	Creamed Spinach
Vegetarian Baked Beans	Sautéed Collard Greens	Sautéed Zucchini	Potato Salad:
Baked Macaroni and Cheese	Sliced Portobello Mushrooms	Fried Plantains	Traditional or German Style

PASTA

SELECT ONE

Each option comes with choice of sauce: marinara with basil, pesto, alfredo, vodka, garlic and olive oil

Penne	Stuffed Shells	Baked Tortellini Cheese or Beef	Lobster Mac & Cheese
Spaghetti	Baked Rigatoni	Spicy Beef Goulash	Chili Pasta Bake: Beef or Vegetarian
Linguine	Potato Gnocchi	Bacon & Ranch Bowties	Homemade Chili, Shell Pasta, Black Beans & Cheeses

ENTRÉES

SELECT THREE

1/2 lb. Fresh Burgers

Homemade 1/2 lb. burgers grilled until medium rare. Veggie burgers available.

Grilled Filet Mignon

Slow roasted filet mignon rubbed with sea salt and garlic. Served with a roasted shallot demi glaze.

Slow Roasted Pig

Brined and smoked for over 24 hours, until pull apart tenderness. Served with BBQ sauce.

Slow Grilled Baby Back Ribs

Baby back ribs marinated over 24 hours in our house BBQ sauce.

Fresh Fried Catfish

Lightly breaded with cornmeal and served with tartar sauce.

Old Bay Jumbo Lump Crab Cakes 6oz.

Our house crab cakes made with jumbo lump crab meat. Served with tartar sauce. Vegan style available.

Salmon: Pecan Encrusted, Lemon Herb, Teriyaki, or BBQ

Fresh grilled salmon with your choice of either a honey and pecan crust, lemon herb, or teriyaki glaze.

Chicken, Steak, or Shrimp Kabobs

Your choice of meat, skewered with fresh red peppers and onions. Choice of sauce: teriyaki, bbq, jerk spice, buffalo, lemon & garlic

Vegetable Kabobs

A fresh assortment of seasonal vegetables grilled on skewers. Choice of sauce: teriyaki, bbq, jerk spice, buffalo, lemon & garlic

Jack Daniel's BBQ Grilled Chicken Breast

Grilled chicken breast marinated in our special Jack Daniel's BBQ sauce.

Pineapple Chicken or Shrimp

Your choice of chicken or shrimp, in a citrus marinade, grilled with fresh pineapples.

Lamb: Leg or Chops

Grilled, with a sea salt, garlic, cracked pepper, rosemary, and lemon crust.

BBQ Beef Brisket

Slow grilled beef brisket, cooked until pull apart tenderness.

Jerk Spice Turkey Breast

Slow roasted turkey breast with a blend of jerk spices. Served with gravy on the side.

Jerk: Chicken or Pork

Your choice of chicken or pork, rubbed with jerk spices and drizzled in a rum glaze.



BEVERAGES, COFFEE & BARWARE

ADDITIONAL OPTIONS & SERVICES

Pair your meals with a variety of soft drinks and homemade beverages.

All wedding packages include traditional water pitcher service.

Price per person. Excludes tax, gratuity, and service charge.

BARWARE

Prices per person

CHINA / GLASS....\$4.95	HARD PLASTIC....\$2.95
Rocks, Wine, Martini, & Pilsner	Wine, Martini, & 14oz Beer Cup

LIGHT-UP BARWARE

Prices per person

LED Rocks Cup, 10oz....\$3.50
LED Pint Cup, 16oz.....\$5.50
LED Mojito Cup, 10oz...\$7.75

BEVERAGES

Prices per person

Select options from our list of sodas, and homemade beverages.

Drinks can either be self service, or kept with bartender (if applicable).

Hard Plastic Cups.....\$2.95
China / Glass, 11.5oz.....\$3.99

SELECT TWO

SODA
Coke / Diet Coke
Pepsi / Diet Pepsi
Ginger Ale
Lemon Lime
Mountain Dew
Root Beer
Dr. Pepper

SELECT TWO

TEAS / LEMONADE
Unsweetened Tea
Sweetened Tea
Peach Tea
Raspberry Tea
Green Tea
Classic Lemonade
Strawberry Lemonade

SELECT ONE

INFUSED WATER
Cucumber
Strawberry Mint
Lemon Lime
Orange Citrus
Cantaloupe
Watermelon (seasonal)

BEVERAGE FOUNTAIN

Prices per person

Select 1 option from our homemade iced teas, lemonades, and juices to be served from our silver fountain.

Drinks can either be self service, or kept with bartender (if applicable).

Hard Plastic Cups.....\$2.95
China / Glass, 11.5oz.....\$3.99

TEAS & LEMONADE

Unsweetened Tea
Sweetened Tea
Peach Tea
Raspberry Tea
Green Tea
Lemonade
Strawberry Lemonade

JUICE

Orange
Fruit Punch
Grape
Apple
Cranberry

COFFEE & TEA STATIONS

Prices per person

GOURMET STATION

Original & Decaf Gourmet Coffee & Teas

Served with: Creamers, Stirrers, Whipped Cream, Sugar, Honey, Natural Sugar Cubes, Sugar in The Raw, Splenda, Orange Zest, Rock Candy Stirrers, Chocolate Shavings, Cinnamon Sticks & Nutmeg

Hard Plastic.....\$3.00
China / Ceramic.....\$3.99

STANDARD STATION

Original & Decaf Assorted Coffee & Teas

Served with: Creamers, Stirrers, Sugar, Sugar in The Raw, and Splenda.

Hard Plastic.....\$1.99
China / Ceramic.....\$2.99



DISPLAYS & COLD STATIONS

ADDITIONAL OPTIONS & SERVICES

Elegant self serve displays and cold stations can be added to any of our packages.

Custom requests and special dietary options are available.

Price per person. Excludes tax, gratuity, and service charge.

ANTIPASTO DISPLAY

\$4.95 PER PERSON

Salami, pepperoni, fire roasted red peppers, marinated mozzarella, olives & artichoke hearts

Served with fresh baked baguette breads.

GRILLED VEGETABLE DISPLAY

\$3.95 PER PERSON

Grilled zucchini, eggplant, portobello mushrooms, tri-color peppers, red onions & asparagus.

Served with balsamic dressing.

FRUIT CARVINGS & DISPLAYS

\$4.00 PER PERSON

A fresh fruit display with 3 to 5 fruit carvings will be set up on an 8' table.

Whole and chopped seasonal fruits with assorted whole fruit baskets included.

Fruit will be left on display & refreshed throughout the night.

RAW BAR

\$12.95 PER PERSON

Fresh shrimp, crab, clams, and oysters beautifully displayed on a bed of crushed ice.

Garnished with kale, cocktail sauce, hot sauce, horseradish, lemon wedges and crackers. Includes Schucking Chef.

CHEESE DISPLAY

\$4.25 PER PERSON

A variety of domestic and imported cheeses served with fresh bread and assorted crackers.

Served with roasted red peppers, assorted cured olives, grilled artichokes & eggplant.

MEAT DISPLAY

\$5.00 PER PERSON

A variety of domestic and imported meats served with fresh bread and assorted crackers.

Served with roasted red peppers, assorted cured olives, grilled artichokes & eggplant.

VEGETABLE CRUDITÉ DISPLAY

\$2.95 PER PERSON

Fresh cut vegetables, conveniently pre-sliced and arranged in an attractive display.

Carrots, broccoli, cucumbers, bell peppers, cauliflower, and sweet cherry tomatoes are served with our own creamy ranch dressing.

Add Homemade Hummus & Pita Chips.....\$1.25 per person

ICE CARVINGS

STARTING AT \$450

Large selection available. Please call for a custom quote.

Ice Carving with Shrimp Cocktail Additional \$3.99 per person, plus tax

OTHER CUSTOM DISPLAYS AND STATIONS AVAILABLE



MEAT CARVING & HOT STATIONS

ADDITIONAL OPTIONS & SERVICES

Carving and specialty stations can be added to any of our packages.
Stations include a serving attendant to professionally cut meats and serve items.
Price per person. Excludes tax, gratuity, and service charge.

MEAT CARVING STATIONS

PRICE PER PERSON

Prime cuts of meat and fresh seafood carved and served in front of your guests.

- Roasted Whole Pig** Tender, pull-apart whole roasted pig. Garnished with fresh fruits and kale. | \$7.99
- Roast Beef** Angus beef encrusted with garlic and burgundy. Served with au jus and horseradish. | \$5.99
- Honey Glazed Ham** Oven baked ham glazed with our honey glaze. Served with fresh pineapple. | \$4.99
- Roasted Prime Rib** Roasted to medium rare. Served with au jus & horseradish sour cream. | \$7.99
- Pork Tenderloin** Slow roasted pork tenderloin, stuffed with fire roasted red peppers and sautéed onions. | \$4.99
- Beef Tenderloin (Filet)** Slow roasted filet mignon, accompanied with a shallot demi sauce and horseradish. | \$7.99
- Pecan Encrusted Salmon** Grilled salmon, glazed with honey and topped with a crushed pecan blend. | \$6.99
- Roasted Turkey Breast** Fire roasted turkey breast, accompanied with a pan rendered gravy. | \$6.99
- Leg or Rack of Lamb** Seared lamb rubbed with sea salt and herbs. Served with mint jelly. | \$6.99

PASTA STATION

\$4.99 PER PERSON

Served with parmesan cheese, fresh crushed pepper flakes, and fresh baked breads.

- Choice of 3 Pastas:** Spaghetti, Linguine, Penne, Bow Ties, Tortellini, Stuffed Shells, Baked Rigatoni, Potato Gnocchi
- Choice of 2 Sauce:** Marinara, Spicy Tomato-Basil, Vodka, Pesto, Alfredo, Garlic and Olive Oil

ADD-ON OPTIONS Add \$2.99 per person

Hot or Sweet Sausage, Grilled Chicken, Grilled Shrimp, Grilled Vegetables

FAJITA STATION

\$3.99 PER PERSON

Select 2 Options: Chicken, Steak, Pork, or Mixed Vegetable

Served with Flour or Corn Tortillas, Grilled Onions and Peppers, Black Beans,
Grated Cheese, Fresh Garden Salsa, Sour Cream, and Guacamole.

PHILLY STEAK STATION

\$5.99 PER PERSON

Your Choice of Meat: Traditional Beef or Chicken

Served with Fresh Rolls, American & Provolone Cheese, Cheese Wiz, Grilled Onions & Mushrooms, and Condiments.

MASHED POTATO BAR

\$3.25 PER PERSON

Your Choice of 2 Different Homemade Mashed Potatoes

Buttermilk, Chunky Red Bliss, Garlic & Parmesan, Cheese & Chive, Sweet Potato, Cauliflower

ASSORTED TOPPINGS INCLUDED

Butter, Sour Cream, Fresh Cut Scallions, Crumbled Bacon, Assorted Cheeses,
Chives, Broccoli, Mushrooms, French Onions, Brown Sugar & Pecans, Mini Marshmallows



DESSERTS & SWEET TREATS

ADDITIONAL OPTIONS & SERVICES

Complete your event with homemade cakes, sweet treats, ice cream, and more.

Custom requests and special dietary options are available.

Price per person. Excludes tax, gratuity, and service charge.

VIENNESE DESSERT TABLE

\$7.25 PER PERSON

An arrangement of bite sized desserts and treats.

ADD-ON OPTIONS

Cannolis.....\$2.50

Mini Cup Cakes.....\$2.75

Brownie Bites

Dipped Fruit

Rice Crispy Treats

Chocolate Truffles

Assorted Candies

Assorted Cookies

Chocolate Mousse

Vanilla Pudding

Lemon Curd Cups

Tiramisu Cups

Mixed Berry Cups

Chocolate Oreos

Apple Pastry

Cheese Danish

Mixed Berry Tarts

Mini Cream Puffs

Macaroons

CAKES & PIES

CALL FOR QUOTE

Homemade cakes, pies, and other satisfying desserts baked fresh in our kitchen.

Custom cakes, and other flavor options are available.

Please contact us for a quote.

CAKES

Vanilla

Chocolate

Marble

Carrot

Strawberry

PIES

Cherry

Apple

Pecan

Blueberry

Pumpkin

OTHER

Cheesecakes

Berry Cobblers

Brownies

Cupcakes

Shortcakes

FLAMBÉ STATION

\$2.75 PER PERSON

Chef prepared flambé station. Served with vanilla ice cream.

SELECT ONE

Peaches & Cream, Cherries Jubilee, Bananas Foster,

Mixed Berry, Brandied Apples with Raisins, Strawberry Gran Mariner

ADD-ON OPTIONS

Pound Cake.....\$1.50

Bread Pudding.....\$2.00

Custom Ice Cream or Sorbet.....\$2.25

ICE CREAM & SORBET

PER PERSON

CUSTOM HOMEMADE ICE CREAM OR SORBET.....\$3.50+ per person

Create a custom flavor combination of your choice.

Examples: Champagne or Seasonal Sorbets, Chocolate & Banana Ice Cream

ICE CREAM - CLASSIC.....\$2.50 per person

Choice of: Vanilla, Chocolate, or Strawberry

ADD-ON OPTIONS

Sundae Toppings.....\$2.75

Brownies.....\$1.50

Waffle Cones.....\$1.50

CHOCOLATE FOUNTAIN

\$5.75 PER PERSON

Choice of Chocolate and 5 Dipping Items.

Includes: Skewers, Napkins & Plates.

CHOCOLATE OPTIONS

Milk, White, or Dark

Marshmallows

Pretzels

Brownie Bites

Strawberries

Graham Crackers

Grapes

Bananas

Melons

Apples

Pineapple

Vanilla Wafers

Pound Cake

Angel Food Cake

Rice Crispy Treats

Assorted Cookies



STAFF, SPECIAL MENUS & RENTALS

ADDITIONAL OPTIONS & SERVICES

Overview of available staff options, specialty menus, and rentals.
Additional menus, rental items and staff are available upon request.
Excludes tax, gratuity, and service charge where applicable.

SERVICE STAFF

All packages include standard service staff for event: Chef, Head Server, Servers.

9 Hour Service Breakdown Includes: 3 Hour Setup, 5 hour Event Service, 1 Hour Post Event Cleanup

Service staff is included in price per person of the wedding package. Amount based off of final guest total.

OVERTIME RATES

Overtime must be scheduled 2 weeks prior to event to confirm availability.

Unscheduled overtime is not guaranteed, and may not be available day of event.

If overtime is needed day of event and is available, add an additional \$10 per hour, per staff member.

Additional holiday fees may also apply.

SCHEDULED OVERTIME RATES

Chefs	\$40/hr	Bartenders	\$35/hr
Head Servers	\$35/hr	Bar Backs	\$20/hr
Servers	\$25/hr	Dishwashers	\$20/hr

DAY OF EVENT OVERTIME RATES

Chefs	\$50/hr	Bartenders	\$45/hr
Head Servers	\$45/hr	Bar Backs	\$30/hr
Servers	\$35/hr	Dishwashers	\$30/hr

BARTENDERS

All bartenders are TIPS certified and insured for events, and are available at an additional cost.

Host provides all alcohol - No Cash Bars permitted.

Tip jar can be placed out at event, or tips can be paid in advance.

INCLUDES:

Bar Set-up, Ice, Event Service, Post Event Clean-up

BARTENDER RATE: \$250 each

Must be scheduled 2 weeks prior to event to confirm availability.

CHILDREN & VENDOR MENUS

Children under 12 years of age, and professional vendors (photographers, DJs, florists, misc. venue staff) are offered special priced meal rates. Please specify how many of each type of meal needed 2 weeks prior to event to get discounted rates. Our staff is covered!

KIDS MEALS.....\$25 each Chicken Tenders, French Fries, Applesauce

VENDOR MEALS.....\$35 each Selection of Entrée from Menu

PHOTO BOOTH & EVENT RENTALS

We have a large selection of rentals available! Please contact us for a custom quote.

Touch Screen Photo Booths, Tents, Tables, Linens, Chairs, Chinaware, Full Service Bars, Lighting, Portable Restrooms, and More!

RECOMMENDED PROFESSIONALS & VENDORS

OUR TOP CHOICES FOR SPECIAL SERVICES

CAKES & DESSERTS



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Pastry Chef
(609) 707-2954
Diane@dianemichellectakes.com
www.dianemichellectakes.com

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(856) 426-1204
www.greaterpurposeentertainment.com

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(856) 983-2222
305 North Route 73, Marlton, N.J. 08053

LOCAL FLORIST

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PHOTOGRAPHERS



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www.danettepascarella.com



(609) 953-2464
www.clementiphoto.com