



"Affordably Delicious" Weddings at The Collingswood Grand Ballroom

Seated Dinner with a minimum of 100 People: \$ 86.00

Seated Dinner with a minimum of 125 People: \$ 84.00

Seated Dinner with a minimum of 150 People: \$ 83.00

Seated Dinner with a minimum of 175 People: \$ 82.00

Seated Dinner with a minimum of 200 People: \$ 80.00

*** All Prices are subject to NJ State Sales Tax and 20% Service Charge/Prices subject to change until contract is signed
Special Pricing and Selections for Children*

Pricing Discounts and Surcharges:

*January, February (excludes Valentine's Weekend), March (deduct \$5 per Person)
Discount on Friday and Sunday Night Weddings all months (deduct \$5 per Person)
Combination discount (off peak month and day, deduct \$8 per Person)
New Years Eve Surcharge (add \$5 per Person/Service Charge is 25%)*

Terms and Conditions

\$2000 deposit due with signed contract, additional payments required every 3 months, final count & payment are due 2 weeks prior to event. Guest counts may only increase within last 14 days before event.

Package Price Includes

- **Maitre'd on Site for all "Day Of" Coordination and Details*
- **Floor Length Linens in your Choice of colors with coordinating Cloth Napkins*
 - **China, Flatware and Glassware*
 - **Beautifully Appointed Grazing Station*
 - **A gracious Staff ready to meet your every need*
 - **Guests of Honor served tableside*
- **Housemade Wedding Cake with up to four flavors (Based on number of Tiers)*
 - **First Anniversary Cake to enjoy next year*

856.795.0172 info@andreottis.com www.andreottis.com 2020/2021

Plated Dinner

Cocktail Hour Grazing Display (select 4)

Our Famous Seven Cheese spread with French bread

Grand Cheese Display with Dried or Fresh Fruit (seasonal), Nuts, Crackers

Colorful Vegetable Crudités with Dip

Warm Spinach Artichoke Dip with Flatbread

Fresh Fruit Display

Mediterranean Hummus with Pita Crisps

Homemade Butlered Hors d' Oeuvres (Select 8) (Additional selections available)

Goat Cheese and Spinach Puffs in Phyllo

Mini Quiche

Italian Stuffed Mushrooms

Philly Cheese Steak Spring Rolls

Sausage, Broccoli Rabe "Panzarotti"

Beef Sliders

Pulled Pork Sliders

Buffalo Chicken Sliders with Sliced Cucumber and Blue Cheese

Kosher Pigs in Blankets

Filet Mignon Wellington

Asparagus wrapped in Prosciutto

Shrimp Cocktail

Coconut Shrimp with Mango Salsa

Crab Cakes, Remoulade Sauce

Salmon Cakes, Remoulade Sauce

Chicken Sate with Peanut Sauce

Chicken Cordon Bleu Bites

Plated Dinner (Guests to select Entree in advance)

Rolls and Butter

**** (Select 1) Baby Greens, Dried Cherries/Fresh Berries (seasonal), Cinnamon Toasted Walnuts,
Citrus/Maple Vinaigrette (seasonal)

OR Classic Caesar Salad w/ Homemade Croutons (Served in a Parmesan Bowl add \$2pp)

OR Baby Arugula, Roasted Red & Yellow Beets, Goat Cheese, Truffled Orange Emulsion

**** (Select 1) Malbec Braised Boneless Beef Short Rib, Sauce Bordelaise

OR Center Cut Filet Mignon Sauce Bordelaise

OR Double Cut French Pork Chop Saltimbocca, Prosciutto, Sage, Fresh Mozzarella, Port Wine Jus

OR Tournedos of Beef, Sauce Bordelaise, Baked Stuffed Jumbo Shrimp, Sauce Béarnaise

OR Surf and Turf of Lobster and Filet Mignon (add \$14pp)

**** (Select 1) Potato Crusted Salmon Sauce Beurre Blanc, Balsamic Roasted Salmon,

Jersey Fluke Florentine rolled with Spinach topped with Hollandaise Sauce

OR Jersey Fluke stuffed with a Scallop and Crab Mousse

OR Chicken Marsala, Rosemary, Parmesan, Francaise OR Cordon Bleu

**** (Select 1) Cheese Tortellini, Roasted Red Pepper Coulis, Scallion & Tomato Concassee

OR Penne vodka Cream OR Pomodoro with Fresh Tomato and Basil

OR Fresh Cavatelli with Sautéed Broccoli Rabe, Roasted Garlic and Extra Virgin Olive Oil

Plates adorned with Chef's Accompaniments

Dessert Seated or as Buffet

Homemade Multi Tier Butter Cream Wedding Cake (Design to be Determined)

A Beautiful Display of Our Famous Assorted Miniature Pastries and Cookies

Coffee, Decaf and Assorted Teas

Andreotti's Additional Options to Enhance your Wedding Package

(Prices available upon request and vary with overall guest count)

Ice Sculptures

Shrimp Cocktail (U-16 or U-10)

Raw Bar with Shrimp Cocktail, Baby Lobster Tails, Crab, Oysters & Littleneck Clams

Sushi Station

Pasta Action Station

Mashed Potato Bar

Salad Bar

Mexican Station

Mediterranean Station

Slider Station

Grilled Cheese and Soup Station

Carving Station

Stir Fry Station

Gourmet Cheese Station

Viennese Sweet Table

Flambé Station

Chocolate Fountain Station

Bananas Foster

Marshmallows

Crepes Suzette

Fresh Fruit

Cherries Jubilee

Pretzels

Angel Food Cake

Belgian Waffle Station

Espresso, Cappuccino Station

Goodnight Station