

McFadden's Catering

Signature Sit Down Wedding Package

McFadden Catering · 831 Stone Rd Laurel Springs, NJ 08021 · 609-820-0200

Packages starting at \$60.00 per person

Congratulations on Your Engagement! The following is a Sample Sit Down Reception Wedding Package and information. We will custom design your menu to meet your menu and budget needs.

The following items are included with most our Wedding Packages:

- Custom designed Wedding Cake
- Choose from 75 colors of Floor Length Table Linen and Napkins
- Full China and Silver Service on Tables
- Personal Maître'D
- Private Hospitality Room Available for Bridal Party
- Cold Hors d'oeuvres Display
- Choice of Ten Butler Passed Hot Hors d'oeuvres



Cocktail Reception & Sit-Down Dinner

Cold Hors d' Oeuvres Displays (Select Ten)

International Cheese Display

Assorted Domestic and International Cheese Selections

Garnished with Berries, Specialty Crackers and Sliced Breads

Fresh Vegetable Crudités

Carrots, Celery, Broccoli, Radish, Cauliflower, and Asparagus,

Red Peppers and Cherry Tomatoes, Served with a variety of Fresh Dips

Homemade Bruschetta

Accompanied by toasted French Bread Rounds & Flat Breads

Fresh Cut Fruit Display

Fresh Mozzarella

In Fresh Basil & Olive Oil

Fire Roasted Red Peppers

In Garlic & Olive Oil

Hot Butler Passed Hors d' Oeuvres (Select Ten Hors d' oeuvres)

Scallops Wrapped in Bacon

Miniature assorted Quiche Mushroom Caps Stuffed with Crabmeat Tortellini
en Skewer with Pesto Spanikopita

Sesame Chicken with Soy Dipping Sauce

Mini Beef Wellington

Cho Cho Oriental Beef

Salmon & Cream Cheese Roll-up

Chicken Satay with a Peanut Dipping Sauce

Beef "pigs in a blanket" Franks with Mustard Dipping Sauce

Shrimp Puffs

Mushrooms Caps stuffed with Andouille Sausage

Coquille St. Jacques (Scallops in White Sauce wrapped in Pastry Shell)

Freshly Made Crabettes with Cocktail dipping sauce

Seafood Kabob (Marinated Scallops and Shrimp) Red Bliss Potatoes with
Caviar and Sour Cream

Appetizer (Select One)

- Fresh Sliced Fruit Plate with Seasonal Berries garnished with our signature fruit dip
- Tri-Colored Tortellini with Prosciutto and Sun-Dried Tomatoes tossed in a Champagne Cream Sauce
- Freshly Sliced Cantaloupe and Honeydew Melon wrapped with finely sliced Prosciutto

Salad (Select One)

- Romaine, Radicchio and Red Leaf Lettuces with Smoked Mozzarella Cheese and toasted pecans in a fresh Raspberry Vinaigrette
- Caesar Salad with Reggiano Parmesan Cheese and Focaccia Croutons with house-made Caesar Dressing

Entrée (Select Up to Two Entrées with Pre-Determined Counts) (Sample Entrees Only, Many More Choices Available)

- New York Strip Steak Char-Grilled in a Red Wine Mushroom Sauce
- Chicken Celestine: Sautéed Chicken Breast with Fresh Mushrooms, diced Tomatoes, Shallots and Garlic mixed in a White Wine and Cognac Sauce
- Paupiettes of Sole stuffed with Crabmeat

Dessert (Select One)

- Custom Designed Wedding Cake
- Viennese Table: Assorted Selection of Cakes, Pies, Tortes & Italian and French Pastries
- Over 40 Different Types of Mini Pastries