



Andreotti's

CATERING & EVENTS

Andreotti's Catering

began as a Restaurant which is why we are so passionate about the food we serve. It is our wish that your Guests enjoy the food as much as they enjoy the celebration of your new life together.

Delicious food and superior service is what sets

Andreotti's Catering apart. Relax in knowing that our Event Team will assist you throughout the planning process and our warm and friendly

staff will tend to your every need.

Over the years we have become one of the area's most recommended catering companies.

Please know, that it is our privilege to serve you and we thank you for this honor.



THE FOOD YOU SERVE is one of the most important parts of any event. You'll want to follow your heart (and stomach) while making your choices to ensure that your guests walkaway with a good taste in their mouths as they remember how delicious everything was.

We truly want your family and friends to eat their hearts out on your big day, and we would consider it our privilege to cook for them. Our dedicated staff will work closely with you to organize your event, and to help you with your special requests. We offer three Wedding Menu packages, each of which may be customized.

We'd love to talk to you about your upcoming event.

Thank you for considering us.

WEDDING MENUS

ALL PACKAGES INCLUDE:

Cocktail hour, 3 or 4-Course Plated Dinner, Andreotti's Famous Miniature Pastries and Cookies, Wedding Cake, Coffee Station, Table Linens & Napkins and our Exclusive Maître D' Service

THE SOIREE

\$77 per person

6 Butlered Hors D'oeuvres

Antipasto Station

1 Cocktail Station

Salad

2 Entrée Choices

Choice of Parmesan Risotto

Roasted or Mashed Potato

Chef's Choice of Seasonal
Vegetable

Assorted Miniature Pastries

Customized Wedding Cake

"Late Night Snack"

THE GALA

\$88 per person

8 Butlered Hors D'oeuvres

Antipasto Station

2 Cocktail Stations

Salad

3 Entrée Choices

Choice of Parmesan Risotto

Roasted or Mashed Potato

Chef's Choice of Seasonal
Vegetable

Assorted Miniature Pastries

Customized Wedding Cake

"Late Night Snack"

THE FEAST

\$98 per person

10 Butlered Hors D'oeuvres

Antipasto Station

2 Cocktail Stations

1 Premium Cocktail Station

(excludes raw bar)

Salad

Traditional Italian Sorbet

3 Entrée Choices

Choice of Parmesan Risotto

Roasted or Mashed Potato

Chef's Choice of Seasonal
Vegetable

Assorted Miniature Pastries

Customized Wedding Cake

"Late Night Snack"

CUSTOMIZED PACKAGES

Our Event Coordinator will work one-on-one with you to
create your own customized package!

Menus are based on a 100-guest minimum. Smaller groups will be accommodated, and pricing will vary. All packages are subject to service charge and tax. Vendor & Children's meal option available upon request.

Package pricing is for plated entrees. Please add \$5 per person for buffet or family style.

Pricing for dietary restrictions upon request. Please ask your event coordinator for pricing.

HORS D'OEUVRES

(choose 6, 8, OR 10)

VEGETARIAN

Asparagus and Fresh Mozzarella
Panzarotti with Fresh Tarragon

—

Ricotta and Honey Flatbread

—

Arancini with Goat Cheese
Roasted Garlic Aioli

—

Vine-Ripened Tomato
Basil Bruschetta

—

Roasted Eggplant Caponata
Bruschetta

—

Caprese Skewers, Arugula Pesto

—

Vegetable Spring Rolls
Apricot Dipping Sauce

—

Spanakopita

—

Tomato Basil Bisque Shooters
with Farmhouse Grilled Cheese

—

Mac & Cheese Bites

—

Raspberry and Brie Puff Pastry

—

Italian Stuffed Mushrooms

—

Crispy Eggplant Rollatini
Tomato Basil

—

Miniature Vegetable Quiches

—

Potato Pancake
With Apple Cream

—

Feta Cheese Puffs in Phyllo



MEAT

New Zealand Lamb Chops
Milanese with Fresh Mint

—

Seared Sirloin Crostini
Arugula
& Horseradish Cream

—

Buffalo Chicken Spring Roll
Blue Cheese

—

Chicken Saltimbocca
Sage Aioli

—

Chicken Breast Francaise Bites

—

Beef Short Rib Brik Caper Emulsion

—

Pigs in a Blanket

—

Pepperoni Stromboli Bites

—

Roasted Asparagus and Prosciutto

—

Chicken Cordon Bleu Chive Crema

—

Chicken and Waffle
Maple Sriracha Sauce

—

Philly Cheesesteak Spring Rolls
Housemade Vegetable Ketchup
& "Whiz"

—

Italian Roast Pork Spring Roll with
Broccoli Rabe and Sharp Provolone

—

Mongolian Beef Skewers

—

Sausage Stuffed Mushrooms

—

Sausage & Broccoli Rabe Panzarotti

—

Filet Mignon Wellington with
Mushroom Duxelles

SEAFOOD

Sesame-Seared Tuna,
Fried Wonton Crisp
and Wasabi Aioli

—

House Pickled Vegetable and
Jumbo Lump Crab Spoon

—

Coconut Shrimp
Sweet Chili Dipping Sauce

—

Scallop Wrapped in Bacon

—

Potato-Encrusted Salmon Bites
Lemon Beurre Blanc

—

Shrimp Cocktail Shooters

—

Mini Lump Crab Crakes
Remoulade Sauce

—

Grilled Shrimp Tequila Skewers

—

Seared Sea Scallop
English Pea Favetta

—

Prosciutto Wrapped Shrimp
Tomato-Basil Aioli

—

Clams Casino

—

Sweet Potato Cake
Smoked Salmon
and Crème Fraiche

—

Avocado & Shrimp Tostada
Salsa Verde

—

Salmon Cake Poppers
Cucumber Dill Crème Fraiche

—

Deconstructed Crab Rangoon
Duck Sauce



COCKTAIL STATIONS

SERVED DURING THE COCKTAIL HOUR

ANTIPASTO STATION

Air-Dried Italian Meats & Cheeses, Olives,
Sweet Roasted Peppers, Vegetables, Crostini

TATER-TINI STATION

Potato Martini with Buttermilk Mashed and
Sweet Mashed Potatoes

Toppings include:

Bacon, Cheddar Cheese, Chives, Sour Cream,
Brown Sugar & Marshmallows

TASTE OF PHILLY STATION

South Philly Chicken Cutlet Slider
Broccoli Rabe and Sharp Provolone

Mini Philly Cheesesteaks

Fried Onions, "Wit" & Housemade Ketchup

Roman Tomato Pie

Focaccia-Style Pizza with San Marzano Tomato Sauce
and Fresh Basil

GRILLED CHEESE STATION

(choose 3)

Classic Served *with* Tomato Bisque Shots

American Cheese *with* Bacon *or* Tomato

Smoked Ham *and* Gruyere

Turkey & Brie *with* Tarragon

Fresh Mozzarella & Tomato *with* Pesto Aioli

ANDREOTTI'S SPREADS & BREADS

Andreottis Famous Seven Cheese Spread

Lemon-Rosemary Hummus

Warm Spinach Artichoke Dip

Colorful Crudités with Veggie Dip

Served with Assorted Pita, Breads and Crackers

ITALIAN CROSTINI STATION

Bruschetta Pomodoro, Herb-Ricotta, Basil Pesto,
Olive Tapenade, Eggplant Caponata, Giardiniera
& EVOO Compote

Served with Garlic Crostini, Italian Bread &
Olive Oil

PIZZA STATION

(choose 3)

White *with* Broccoli, Pepperoni, Margherita,
Quattro Formaggi, Buffalo Chicken, Hot Italian,
Chicken *with* Brussels Sweet Ricotta & Pesto,
Broccoli Rabe & Sausage Stromboli,
Pepperoni Stromboli

PASTA STATION

(choose 2)

Penne Vodka
in a Tomato Cream Sauce

Cavatelli

with Sweet Sausage, Broccoli Rabe, and
Shaved Pecorino

Tri-Color Tortellini a la Pana
Prosciutto, Peas, Parmigiano-Cream Sauce

Rigatoni Bolognese

Slow Braised Beef, Veal Pork and Vegetables, Tomato
Sauce and Parmigiano

SURF AND TURF SLIDER STATION

(choose 2)

Jumbo Lump Crab Cake
Red Pepper Coulis

House-Cut Cheeseburger
Lettuce, Tomato, Ketchup, Pickle

Buffalo Chicken
Cucumber, Blue Cheese, Iceberg

Blackened Salmon
Remoulade Sauce

Italian Roast Pork
Garlic Spinach with Sharp Provolone

Shrimp Po'Boy
Lettuce, Tomato, Pickle and Remoulade

Pulled Pork
Homemade BBQ Sauce, Crispy Tobacco Onions

ENHANCED COCKTAIL STATIONS

*SERVED DURING THE COCKTAIL HOUR
(additional charge per person)*

DOWN THE SHORE RAW BAR

(\$15 per person)

Jumbo Shrimp Cocktail, Lump Crab Cocktail,
Snow Crab Claws, Seasonal Oysters,

Served on Ice with Lemon, Cocktail Sauce, Mignonette, Horseradish & Tabasco

Cold Water Baby Lobster Tail Cocktail

(additional \$6 per person)

THE BUTCHER'S CARVING STATION

(\$7 per person, choose 1)

Whole Roasted Tenderloin of Beef, Italian Roast Pork Loin,
Sage-Roasted Turkey Breast, Pesto Rubbed NY Striploin

*Served with Mini Kaiser Rolls, Dijon Sauce, Horseradish Sauce,
Appropriate Accompaniment, Italian Long Hots and House-Made Slaw*

MEXICAN STREET FOOD STATION

(\$7 per person)

Carne Asada, Pork Carnitas and Braised Chicken Tacos

*Served with Soft Tortillas, Sour Cream, Pico de Gallo, Guacamole,
Cheddar Jack Cheese, Spicy Queso, Salsa Verde*

Accompanied with Mexican Street Corn and Fresh Corn Tortilla Chips

SUSHI STATION

(\$12 per person)

Assorted Rolls to Include: Spicy Tuna Roll, California Roll,
Philadelphia Roll, Salmon Avocado Roll

Served with Soy Sauce, Pickled Ginger and Wasabi

MEDITERRANEAN STATION

(\$7 per person)

Chicken Souvlaki Kebabs, Lamb "Gyro" Phyllo Pockets,
Harissa Shrimp, Baba Ghanoush, Tabbouleh,

Grilled Vegetables, Cured Olives, Roasted Red Peppers

*Served with Assorted Flavored Hummus, Tzatziki,
Grilled Pita, Crispy Pita, Flatbreads, Olive Oil*

SHANGHAI STATION

(\$8 per person)

Mongolian Beef, General Tso's Chicken,
Shrimp & Vegetable Stir Fry,

Ginger Broccoli and Vegetable Fried Rice
Served in Chinese Food Boxes with Chopsticks

SALADS

Choose 1

ANDREOTTI SALAD

Baby Greens,
Cinnamon Toasted Walnuts,
Dried Cherries,
Chopped Veggies,
Fresh Berries,
Mandarin Oranges,
Maple Vinaigrette

CLASSIC CAESAR

Classic Caesar with Parmigiano Crisps
and Croutons

ROASTED ROOT SALAD

Baby Arugula,
Roasted Red and Golden Beets,
Butternut Squash, Goat Cheese,
Sunflower Seeds, Tomato,
Cucumber, Carrot,
White Balsamic Dressing

ITALIAN CHOPPED SALAD

(add \$2 per person)

Chopped Romaine
with Provolone, Parmigiano,
Italian Meats, Tomatoes,
Red Onions and Pepperoncini,
White Balsamic Dressing



ENTREES

All entrees include chef's choice of seasonal vegetables & your choice of starch
(+ indicates served plated only)

MALBEC -BRAISED BEEF SHORT RIB

Bordelaise Sauce

CENTER CUT FILET MIGNON+

Marinated with Fresh Rosemary,
Garlic and Olive Oil

RACK OF LAMB+

(additional \$5 per person)
Italian Herb Crust, Mint Jus

PAN-SEARED CHICKEN BREAST

Lemon Brown Butter Sauce,
Wild Mushroom Confit

CHICKEN MARSALA

Cremini Mushrooms, Sundried Tomatoes,
Marsala Wine Sauce

CHICKEN MILANESE

Pan Seared Cutlet, Baby Arugula,
Grape Tomatoes, Extra Virgin Olive Oil,
and Fresh Lemon

CHICKEN DUGLERE

Pan-Seared Chicken, Lump Crabmeat, Shrimp
Vodka Tomato Cream Sauce

STUFFED CHICKEN

Spinach, Mushrooms, Goat Cheese, Sweet
Roasted Peppers, Red Pepper Coulis

STUFFED CHICKEN PARMIGIANO

Butterflied Chicken Cutlet Stuffed with Basil,
Mozzarella, Parmigiano and Marinara
Topped with Shaved Asiago

STUFFED PORK LOIN

Spinach, Roasted Red Peppers,
Fresh Mozzarella, Port Wine Sauce

PAN-SEARED

MEDITERRANEAN SEA BASS

Tomato Confit, Fennel,
Lemon White Wine Sauce

POTATO ENCRUSTED SALMON

Lemon Beurre Blanc

PAN-SEARED SALMON

Spinach, Sundried Tomatoes, Scampi Sauce

JUMBO LUMP CRAB CAKES

Roasted Red Pepper Coulis

STUFFED JERSEY FLUKE

Stuffed with Scallop and Crab Mousse,
Citrus Butter

ROASTED VEGETABLE TOWER

Eggplant, Zucchini, Yellow Squash, Roasted
Peppers, Spinach, Portobello Mushrooms,
Italian Salsa Verde

EGGPLANT ROLLATINI

Tomato Sauce, Parmesan, Ricotta



DUET PLATES+

Choose two Entrees Listed
Customize to Your Liking

(add \$5 per person)

DESSERT & LATE-NIGHT SNACKS

ANDREOTTI'S VIENNESE PASTRY DISPLAY

Mini Chocolate Chip Cannoli
Fruit Tarts
Italian Cream Puffs
Mini Eclairs
Mini Cheesecakes
Peanut Butter Cups
Chocolate Cherry Ganache Cups
Seasonal Mini Pies
Coconut Cookie Bars
Chocolate Dipped Brownies
Butter Cookies
Biscotti



MILK SHAKE BAR

(\$5 per person)

Vanilla or Chocolate Milkshakes
Made to Order
Virgin or Spiked

COOKIES & MILK

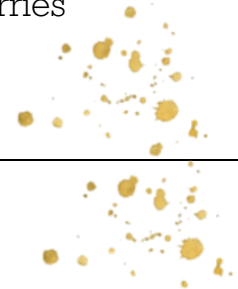
(\$4 per person)

Chocolate Chip, White Chocolate
Macadamia Nut, Oatmeal Raisin
Served with Cold Milk

ICE CREAM SUNDAE BAR

(\$5 per person)

Vanilla and Chocolate Ice Cream
Chocolate and Caramel Sauce
Whipped Cream, Candy & Nut Toppings,
Cherries



YOUR DREAM WEDDING CAKE

(customized just for you)

We will be with you every step of the way as you collaborate with our pastry chef to create your own personalized wedding cake!



AND THERE'S STILL MORE...

LATE-NIGHT SNACKS

(choose 1)

Petite Philly Cheesesteak, Philly Soft Pretzel, Breakfast Sandwich
Or Assorted Grilled Cheese

A FEW PARTICULARS TO NOTE

FOOD/BEVERAGE

- Your menu and all setup details must be confirmed in no less than four weeks in advance.
- All food must be purchased and supplied by ANDREOTTI'S CATERING & EVENT MANAGEMENT. Kindly note that outside catering is NOT permitted.
- Special menu requests may result in price variations.
- We reserve the right to deny any guest alcoholic beverages.
- Should your event require kitchen equipment, a rental fee is required.

GUARANTEES/PAYMENT

- Final floor plan set up and guarantee counts must be arranged and confirmed at least 14 days in advance. Otherwise, we will need to use your expected count as a guarantee. Unfortunately, we are unable to reduce counts within 14 days of your wedding.
- A 20% deposit is due at the time the contract is signed. A second payment of 50% of the balance is due 90 days prior to the event date. A final payment of the remaining 30% is due 14 days prior to the event.
- For the deposit and second payment, either credit card (*3% service fee for credit card payments*), check or cash are accepted forms of payment. Only a certified check or cash is accepted for the final payment.
- A 20% service charge is added to all food, beverage, and set-up.
- Applicable state liquor and sales tax will be added to taxable charges.
- All deposits are non-refundable.

CANCELLATION POLICY

- If the event is cancelled within 14 days of its scheduled date, 75% of the total contracted amount is due.
- If the event is cancelled within 3 days of its scheduled date, 100% of the total contracted amount is due. Previous payments cannot be refunded.

THANK YOU!

We look forward to working with you on your upcoming celebration!



Andreotti's
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