







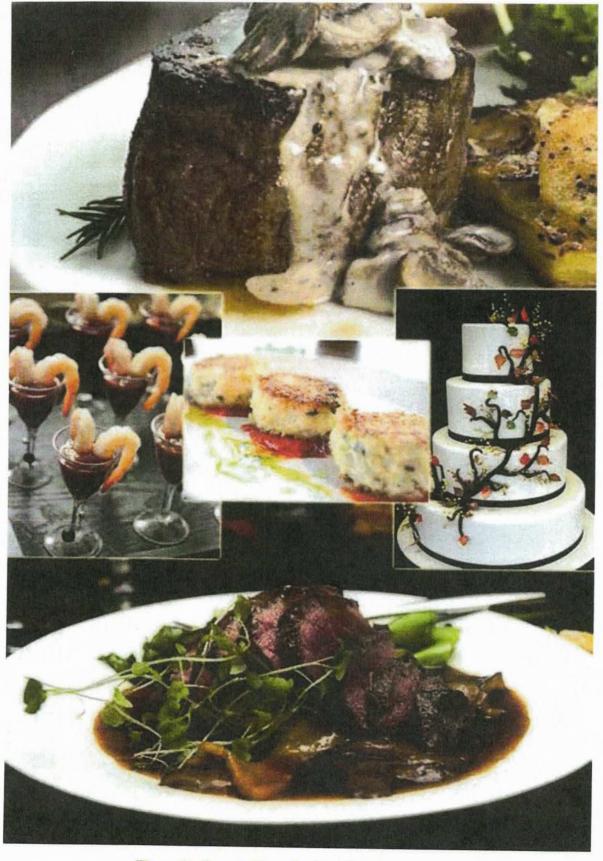
Catering services have been at the forefront of many culinary advances of fine cuisine, and the entire staff is committed to serving you pleasantly and efficiently. We also strive to meet any budget considerations you may have, without compromising the quality of food or service.

Our catering staff has over twenty years of experience and we welcome prospective guests to visit our facility. Our experienced chefs can satisfy even the most discriminating tastes.

Our menus are the perfect blend of quality, nutrition and taste. All menu items are prepared according to the best culinary principles of taste and presentation. The food we prepare is especially tailored for your particular function. We pride ourselves in purchasing only the finest in fresh quality goods, including the use of fresh herbs and spices.

Discount pricing offered for Saturdays (12-5) & Sundays χ Reduced pricing available for parties over 150 guests \times

* Pricing is based on a minimum of 75 guests, smaller group pricing is available upon request. Prices are based on local venues only.



Don't Just Book it, Customize it!

Email or Give us a call today for a free consultation!

Free tasting with your booking!



Wedding Buffet Menu Packages starting at \$70.00 per person

Congratulations on Your Engagement! The following is a Sample Wedding Buffet Package and information.

We will custom design your menu to meet your menu and budget needs.

The following Items are Included with most of our Wedding Packages:

- Champagne Toast
- Custom designed Wedding Cake
- Choose from 75 different colored 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 Hot Hors d'oeurves
- · Bar Package Includes: Soft Drinks, Assorted Juices and Bartending Staff
- All China, Glassware and Silverware

Cocktail Reception

Cold Hors d' Oeuvres Displays (Select 10)

- 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 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
- Cho Cho Oriental Beef
- 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

Salads (Select One Salad)

- Caesar Salad: Crisp romaine hearts, roasted garlic dressing, baguette croutons, fresh parmesan cheese
- Romaine Lettuce with Smoked Mozzarella Cheese and Pecans in a Raspberry Vinaigrette Dressing
- Mixed Greens with Mandarin Oranges & Toasted Almonds served in a Mandarin Dressing
- Bibb Lettuce & Radicchio with Wild Mushrooms served in a Herb Vinaigrette Dressing
- Radicchio, Romaine & red Leaf with Macadamia Nuts served in a Vinaigrette Dressing

Select One Pasta and Accompanying Sauce

- Pasta: Tri-Colored Tortellini, Cavatelli, Raviolette, Penne or Rigatoni
- Sauce: Creamy Alfredo, Basil Marinara, Champagne Cream, Tomato Cream, ala Vodka or Pink Blush

Entrée Selections (Select Three Entrees)

(SAMPLE ENTREES ONLY, Many More Choices Available)

- Chicken Celestine with Fresh Mushrooms, diced Tomatoes, Shallots & Garlic in a White Wine & Cognac Sauce
- Tilapia Almandine: Tilapia sautéed in a golden almond crust
- Chicken Saltimbocca: layered with thinly sliced Prosciutto topped with Mozzarella Cheese in a Demi Glaze
- · Grilled London Broil with Shitake Mushrooms
- Paupiettes of Sole Stuffed with Herbs or Crabmeat served in a Lemon Dill Buerre Blanc
- Hand Carved Top Round of Beef
- Roast Tenderloin of Pork
- Salmon Provencal in a Light Lemon-Dill Butter Sauce
- Baked Virginia Ham

Buffet Sides (Select Two Sides)

(Sample Sides Only, Many More Choices Available)

- Garlic Mashed Potatoes
- Wasabi Mashed Potatoes
- Potatoes au gratin
- Roasted Red Bliss Potatoes Sprinkled with Garlic & Rosemary
- Saffron Rice
- Fresh Medley of Seasoned Sautéed Vegetables
- Grilled Vegetables Marinated Vegetable Salad Grilled Asparagus
- · Yellow and Green Zucchini Sautéed and sprinkled with Parmesan Cheese
- Green Beans Almondine
- Broccoli Rabe with Cannellini beans sautéed with garlic and olive oil

Dessert

(Select Two)

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

Miscellaneous Information:

- · Active Duty Military Discount
- Children's Meals available at a discounted price (Guests 10 & under) \$15.00
- Menu Upgrades Available
- Vendor Meals Available



Stations Wedding Package Packages Starting at \$70.00 per person

Congratulations on Your Engagement! The following is a Sample Stations 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:

- Champagne Toast
- Custom designed Wedding Cake
- Choose from 75 different colored 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 & Fruit
- · Bar Package Includes: Soft Drinks, Assorted Juices and Bartending Staff
- All China, Glassware, and Silverware

Cold Hors d' Oenvres Displays (All Included)

- 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 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
- 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

Stations Options (4 Stations)

Pasta Station (Sample Ideas)

You're Choice of 3 Pastas & 3 Sauces

- · Tri-Colored Tortellini served with a light Champagne Cream Sauce
- · Cavatelli Pasta served with our signature Basil Marinara
- Penne ala Vodka
- · An assortment of Rolls
- Romaine Lettuce with Smoked Mozzarella, Pecans and Raspberry Vinaigrette Dressing

Carving Station (Samples)

- Hand Carved Top Round Beef
- Hand Carved Roast Turkey
- Plus other options available
- Knot Rolls with Gourmet Mustard/Horseradish Sauce
- Caesar Salad

Seafood Station - Choose 2

- Salmon Buerre Blanc
- Tilapia Almandine
- Rice (Du Jour)
- Shrimp Scampi
- Vegetable Medley

Other Stations Available Including (but not limited to)

- Chinese Cuisine
- Mexican Cuisine
- · South Philly Style
- Design your own Station!

Dessert

(Select Two)

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

Miscellaneous Information:

- Children's Meals available at a discounted price (Guests 10 & under)
- Menu Upgrades Available
- Vendor Meals Available



Frequently Asked Questions

Q: Do you change Hors D' Oveurs?

A: Hors D' Oveurs are always changing to keep up with what is new.

Q: Do you offer tastings?

A: Yes, we have them periodically throughout the year, please call for details

Q: How do I know if my date is available?

A: Call, text, or email Kevin Mcfadden with your date and he will get back to you as soon as possible.

Q: Must I have everything listed on the wedding package plan?

A: No. For example, if you eliminate the Hot Hors D' Oveurs?, we will deduct \$5.00 per person. If you decide to serve wedding cake as desert we will deduct \$1.50 per person. Just ask for additional options.

Payment and Pricing Policy(s)

A deposit of \$2,000 is required to secure your date. Deposits are Non-Refundable.

Payment – 3 months prior 1/3 of total is due. Another 1/3 is due two weeks prior to the Function. The final balance is due no later than 48 hours PRIOR to the function and must be in the form of a cashier's check or cash. There are no exceptions.

Any other questions or concerns, Please contact:

Kevin (Owner)

Phone: 609-845-5660



How to estimate how much a wedding would cost

1. What day of the week will your wedding be on?
ie. Friday / Saturday Afternoon/Evening Sunday Afternoon/Evening
2. How many guest approximately?
3. Will you use linen & china, glassware or heavy plastic?
4. Will cold Hors d oeuvres work or do you need hot & cold?
5. Buffet or Sit Down meal?
6. Can you serve the cake (included) for desert?
7. Are you getting married on or off the site?
8. Do you have a budget per person? (do not include sales tax & service charges)

Call with the above info and I can give you a quote right over the phone.

Regards, and thank you for your consideration!

Kevin (Owner)

Phone: 609-845-5660

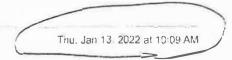


McFadden Catering <mcfaddencatering@gmail.com>

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1 message

McFadden Catering <mcfaddencater ng@gmail.com> To: mcfaddencatering@gmail.com



7:54





Haliks ayall.

Yesterday 10:01 AV

Hello! Happy New Year. Yes, we were. Guests are still saying how great food and venue were. It was exactly how I'd hoped it would be. Thank you!





McFadden Catering <mcfaddencatering@gmail.com>

(no subject)

1 message

McFadden Catering <mcfaddencatering@gmail.com> To: mcfaddencatering@gmail.com

Thu. Jan 13, 2022 at 10:32 AM

7:54







iMessage Yesterday 10:08 AM

Hi guys happy new year its mcfadden catering. Just texting to see if you were pleased overall with our services for your wedding!

Delivered

Happy New Year! We were very pleased! It's actually on our "to-do" list to write you a thank you note! The food was delicious and the staff felt almost invisible. Thank you so much for all you did to make

our day turn out so well! We couldn't be happier!

