



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 will be one of the
MOST MEMORABLE aspects of your CELEBRATION.
FOLLOW your HEART'S DESIRE when making your choices.
You will want your FRIENDS and FAMILY to walk away
REMEMBERING how DELICIOUS everything was at your event.

We consider it OUR PRIVELEDGE to have the ability to
SPOIL YOU and YOUR GUESTS on your special day.

In these pages we offer three Wedding Menu packages,
each of which may be customized to satisfy your taste.

Our Event Team would love to speak with you
and understand your "WISH LIST".

Thank you for considering Andreottis Catering and Events.
We look forward to creating WONDERFUL MEMORIES TOGETHER.

WEDDING MENUS

ALL PACKAGES INCLUDE:

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

THE SOIREE

\$85 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

\$95 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

\$105 per person

10 Butlered Hors D'oeuvres

Antipasto Station

2 Cocktail Stations

1 Premium Cocktail Station

(excludes raw bar)

Salad

Intermezzo Course

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

Package pricing is for plated entrees. Buffet Options: 2 entrees add \$5 per person OR 3 entrees add \$8 per person.

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 may be accommodated, and pricing will vary.

Package pricing is valid for 2023 dates. All packages are subject to service charge and tax.

Add 4% for 2024 pricing and 6% for 2025 pricing.

Vendor & Children's meal options and pricing are available.

Dietary restrictions are available 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

—

Truffled Wild Mushroom Arancini
with Asiago, Pesto 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

—

Spinach and Artichoke Crostini

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 Egg 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, and 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 2)

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

DIM SUM STATION

Pork Potstickers, Vegetable Spring Rolls, and

Chicken Lemongrass Dumpling

Served with Siracha Aioli,

Sweet Chili Sauce, and Ponzu Sauce

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)

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

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
Remoulade Sauce

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

(Market Price)

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

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

Cold Water Baby Lobster Tail Cocktail

(Add based on current MP)

SUSHI STATION

(\$13 per person)

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

Served with Soy Sauce, Pickled Ginger and Wasabi

THE BUTCHER'S CARVING STATION

(Choose 1 for \$7 per person, Choose 2 for \$12 per person)

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

Chef Attendant Fee \$175

SHANGHAI STATION

(\$7 per person, Choose 2)

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

with Ginger Broccoli and Vegetable Fried Rice

Served in Chinese Food Boxes with Chopsticks

MEDITERRANEAN STATION

(\$7 per person, Choose 2)

Chicken Souvlaki Kebabs, Lamb "Gyro" Phyllo Pockets,
Vegetable Kebabs or 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

MEXICAN STREET FOOD STATION

(\$6 per person, Choose 2)

Carne Asada, Pork Carnitas,
or 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 Dip and Fresh Corn Tortilla Chips

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, + indicates Market conditions may require a substitution or price increase)

CENTER CUT FILET MIGNON*+

Marinated with Fresh Rosemary,
Garlic and Olive Oil

MALBEC -BRAISED BEEF SHORT RIB+

Bordelaise Sauce

RACK OF LAMB*

(additional \$5 per person)

Italian Herb Crust, Mint Jus

CHICKEN DUGLERE

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

PAN-SEARED CHICKEN BREAST

Lemon Brown Butter Sauce,
Wild Mushroom Confit

CHICKEN ROULADE

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

CHICKEN MARSALA

Cremini Mushrooms, Marsala Wine Sauce

STUFFED CHICKEN PARMIGIANO

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

PORK LOIN

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

MEDITERRANEAN SEA BASS+

Pan-Seared with Tomato Confit, Fennel,
Lemon White Wine Sauce

PISTACHIO ENCRUSTED SALMON

Dijon Beurre Blanc

ROASTED SALMON

Spinach, Sundried Tomatoes, Scampi Sauce

JUMBO LUMP CRAB CAKES+

with Remoulade Sauce

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 MINATURE 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



MILK SHAKE BAR

(\$5 per person)

Vanilla or Chocolate Milkshakes
Mix-ins and Toppings
Made to Order
Virgin or Spiked

MINIATURE PIE JARS

(\$7 per person, Choose 3)

Apple Crumb
Classic Cherry
Bananas Foster
Chocolate Cream
Lemon Curd

ICE CREAM SUNDAE BAR

(\$5 per person)

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

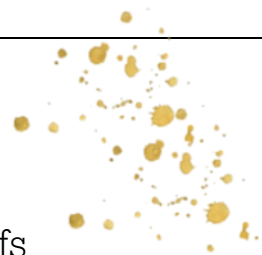
*Upgrade to an Ice Cream Waffle Station
Additional \$3 per person, Attendant required \$175*



YOUR DREAM WEDDING CAKE

(Customized just for you)

We will be with you every step of the way
as you collaborate with one of our partner pastry chefs
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

- All package pricing applies to event dates in 2023.
- Package price increase for 2024 events is 4% and 2025 events is 6%.
- All packages include China, Water Glasses, Flatware, and Linens.
Linen inclusions are: guest tables, food tables, and up to 4 additional linens.
Additional linens requested will be billed at an additional cost.
- Should your event require kitchen equipment, a rental fee is required.
- Special menu requests may result in price variations.
- Due to the volatility in the marketplace, substitutions or price increases may occur.
- All food must be purchased and supplied by ANDREOTTI'S CATERING & EVENT MANAGEMENT. Kindly note that outside catering is NOT permitted.
- Bar Package choices must be finalized 45 days prior to event to allow for liquor permits.
- We reserve the right to deny any guest alcoholic beverages.
- Menu and set-up details must be confirmed no less than 4 weeks in advance.

GUARANTEES/PAYMENT

- A 20% deposit is due at the time the contract is signed to secure your event date.
- The final payment is due 14 days prior to the event. All final payments must be paid via certified bank check or cash.
- Acceptable forms of payment are: credit card, check, or cash with the exception of the final payment as stated above.
- A 3.5% processing fee is applied to all credit card payments.
- A 20% service charge applies to all package pricing and any additions of food, rentals, beverage, set-up, and additional staffing.
- Events that fall on a Holiday, Holiday weekend, or evening prior to the Holiday may require additional staffing fees to compensate for Holiday Pay.
- Events beyond a one-hour drive time from our corporate office may incur traveling cost.
- Applicable state liquor and sales tax will be added to taxable charges.
- All deposits are non-refundable and non transferable.
- All final counts and floor plans are due 21 days prior to your event.

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 7 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!



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