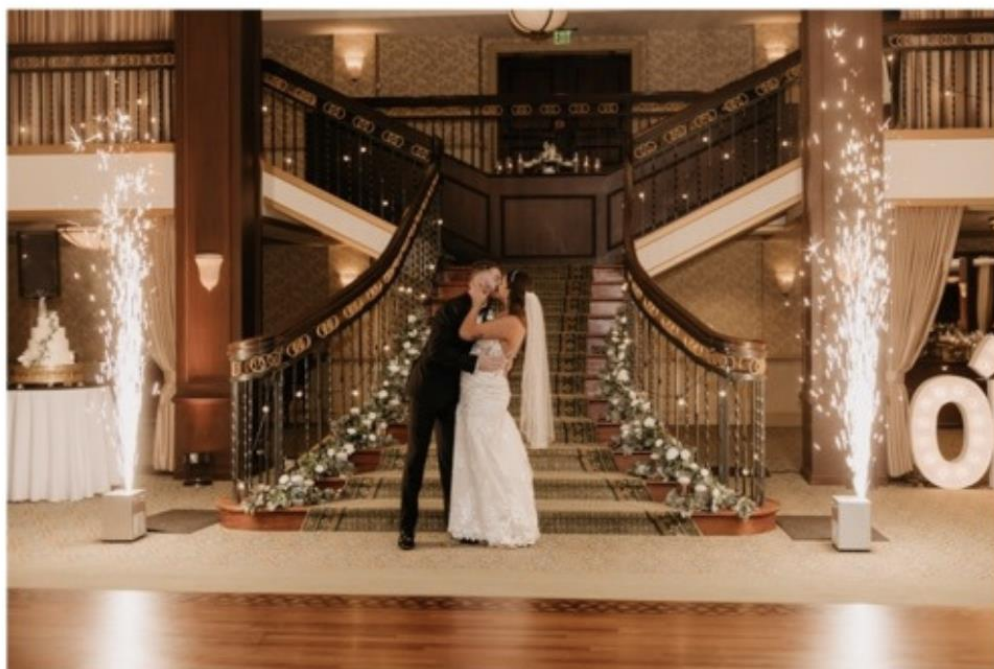


The Collingswood Grand Ballroom
Presented By
Summit Catering

"Life is Just Better with Good Food"



www.SummitCatering.com

 @Summit_Catering_NJ

 Summit Catering NJ



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About Us

Summit Catering officially opened in 1991 by Head Chef Joe Valeriano and Lead Event Planner Dory Valeriano. Joe found his love for culinary art while working under Dory's father who received the finest culinary training in Munich, Germany. A couple years later, they welcomed their four children (Gus, Jake, Tori, and Nina) that would become involved in the family business as well. In 2018, Summit welcomed Executive Chef Kevin Jennings who received award winning culinary training in France. In 2020, Summit Catering introduced a new lead event planner. Tori Valeriano dedicates all her time to ensuring her client's feel comfortable and confident in the wedding planning process. After 29 successful years of serving Southern New Jersey, Joe, Dory, Kevin, and Tori are ready and eager to make your wedding not only memorable but a culinary experience!

"Life is just better with good food"



Awards and Accolades

The Winning Caterer in TLC Networks "Four Weddings"
TV Show

Won "Best Caterer" from Readers of the Courier Post Newspaper
from 1998 to 2021

Wedding Wire's Brides/Couples Choice Awards
from 2009 to 2022

South Jersey Magazine's Best of Weddings
from 2016 to 2022

New Jersey Bride's "Love It" Award
from 2012 to 2022



What our *ALL INCLUSIVE* traditional package includes to ensure a worry free wedding day!



Complete Disk Jockey and Master of Ceremonies- Provided by our Partner, Time Productions

Custom Buttercream Wedding Cake in your Choice of Flavors and Design

Full-Service China, Silverware, and Glassware

Accommodations for All Food Allergies and Restrictions

Floor Length Linen in your Choice of Color

Comfort of Knowing you're Working with an Owner Operated Business

24 Hour Consultation and Assistance in Your Wedding Day Planning

Brunch and Vegan Packages are Available

A Personal Assistant That Waits on the Happy Couple



Pricing & Minimum's

The Collingswood Grand Ballroom

250 Guest Minimum \$90.99

150 Guest Minimum \$92.99

75 Guest Minimum \$99.99

200 Guest Minimum \$91.99

100 Guest Minimum \$95.99

50 Guest Minimum \$105.99

All Above Pricing is Valid Through 2024 & Subject to NJ Sales Tax and 20% Staff Service Fee

For 2025 pricing add \$2.00 to all minimum guest counts at all locations



Cocktail Hour

COCKTAIL HOUR ALWAYS INCLUDED

CHARCUTERIE DISPLAY

Imported and Domestic Cheese Display, Baby Salami, Pepperoni, Sopressetta, Prosciutto Rolls, Jalapeno Shooters, Antipasti Skewers, Olive Medley, Marinated Mushrooms, Assorted Crackers

Teriyaki Chicken Minis

House Made Italian Bruschetta

Vegetable Eggrolls

Orange Ginger Sauce

Mini Chicken & Cheese Quesadillas

Smokey Barbeque Sauce



COCKTAIL HOUR HORS D'OEUVRES- CHOICE OF SIX

SHORT RIB SLIDER

Truffle Aioli

BEEF SLIDER

Sriracha Aioli

BUFFALO CHICKEN SLIDER

Bleu Cheese Aioli

COCKTAIL STYLE MEATBALLS

Choice of Italian, Swedish, or Sweet & Sour

MINI CRAB CAKES

Caper Tartar

SPANAKOPITA

SPINACH & ARTICHOKE FILOS

MINI CHICKEN CORDON BLEU

Béchamel Sauce

TERIYAKI BEEF SATAY

GRILLED CHEESE

Tomato Bisque Dipping Sauce

BEEF EMPANADA

Sour Cream Dip

STUFFED MUSHROOMS

Choice of Crabmeat, Double Stuffed, or Boursin Cheese



TUNA POKÈ

Wasabi Aioli

RICOTTA CROSTINI

Honey Drizzle

BACON WRAPPED DATES

Stuffed with Goat Cheese

COCONUT SHRIMP

Thai Chili Aioli

FRIED MOZZARELLA BITES

Marinara

BBQ BEEF BRISKET SLIDERS

House Made Slaw

CHICKEN & WAFFLES

Sriracha Syrup

MINI SHEPHERD'S PIE

BUFFALO CHICKEN EGGROLLS

Bleu Cheese

MINI COCKTAIL FRANKS

Dijon Mustard

PHILLY CHEESTEAK EGGROLLS

Spicy Ketchup

Cocktail Hour

COCKTAIL HOUR HORS D'OEUVRES- *CHOICE OF SIX- Continued*

PROSCIUTTO & CHEESE STUFFED FILO

MINI BAKED BRIE BITES

SLICED SEASONAL FRUITS

MARGHERITA FLATBREAD

San Marzano Tomato Sauce, Fresh Mozzarella, Basil

PROSCIUTTO FLATBREAD

Prosciutto, Fig Jam, Mozzarella, Balsamic Reduction, Arugula

WHITE FLATBREAD

Ricotta, Roasted Garlic, Mozzarella, Spinach, Sun-Dried Tomatoes

HOMEMADE CRAB DIP

In Hollowed Italian Bread, Toasted Pitas, Crostini Bread

CHICKEN SATAY

Thai Peanut Sauce

ARANCINI MUSHROOM & RICE BALLS

Marinara

BUFFALO SHRIMPS

Blue Cheese Aioli

MEDITERRANEAN CROSTINI

SHRIMP SPRING ROLLS

Orange Ginger Sauce

CRUDITÉ

Assorted Raw Vegetables, Blue Cheese, Ranch, Tzatziki

ROASTED RED PEPPERS

Paired Fresh Buffalo Mozzarella and Crostini Bread

SPINACH & ARTICHOKE DIP

In Hollowed Pumpnickel Bread with Toasted Pitas and Crostini Bread

SEARED SCALLOPS

Thai Chili Aioli

BAKED MAC & CHEESE BITES

Choice of Four Cheese, Bacon, or Chive

TURKEY & BRIE EGGROLLS

Cranberry Aioli

AHI TUNA TARTAR

On a Wonton Crisp



First Course

Choice of One Salad Served French Style to Your Guests

Includes Toasted Garlic Bread and Assorted Dinner Rolls

Fresh Crisp Tossed Garden Salad

Sliced Cucumbers, Tomatoes, Carrots, Shredded Cabbage

Exotic Spring Mix Salad

Mandarin Oranges, Walnuts

Field Greens Salad

Dried Cranberries, Feta Cheese, Candied Pecans

Spinach Salad

Goat Cheese, Fresh Strawberries, Red Onion, Candied Pecans

Homemade Caesar Salad

Hard Boiled Eggs, Homemade Croutons, Pecorino Romano

Your Choice of Two Dressings

Gluten Free Balsamic Vinaigrette, Creamy Italian, French, Gluten Free Ranch, Bleu Cheese, Gluten Free Honey Mustard, Raspberry Vinaigrette, Poppy Raspberry Vinaigrette, Asian Sesame

Dinner Course

Premium Entrees – *Choice of One (1) for a Buffet or Two (2) for a Plated Dinner*

Stuffed Shrimp

Mexican Wild Caught Jumbo Shrimp, Homemade Jumbo Lump Crab Meat

Prime Rib

Slow Roasted, Au Jus, Homemade Horseradish, Carved to Order on Buffet

Chicken Saltimbocca

Sautéed Chicken Breast, Prosciutto, Fresh Spinach, Mozzarella, Marsala Demi-Glace

Braised Short Ribs

Red Wine and Mirepoix Braised Beef Short Ribs

Jumbo Shrimp

Sautéed Jumbo Shrimp in a Sun-Dried Tomato Cream Sauce with Asparagus and Fresh Mozzarella Over Penne Pasta

Chicken Parmigiana

Breaded Chicken Breast, San Marzano Tomato Sauce, Italian Cheese Blend

Stuffed Flounder

Jumbo Lump Crab Meat, Flounder, Lemon Beurre Blanc Sauce

Grilled Salmon

Grilled Faroe Island Wild Salmon, Citrus Shallot Wine Sauce

Shrimp Scampi

Sautéed Jumbo Shrimp, Lemon-Garlic White Wine Sauce

Herb Crusted Sirloin of Beef

Herb & Roasted Garlic Crusted Top Sirloin, Red Wine Au Jus, Homemade Horseradish Sauce, Carved to Order on Buffet Only

Flat Iron Steak

Choice Cut Flat Iron, Sweet Asian Soy Glaze – *Plated Style Dinner Only*

Grilled Mahi-Mahi

With Citrus Butter. Topped with Mango Salsa and Coulis

Prime Pork NY Strip

Prime Cut Pork Chop Topped with a Dijon Mushroom Cream Sauce – *Plated Style Dinner Only*

Filet Mignon

Center Cut Tenderloin, Cabernet Demi-Glace – *Plated Style Dinner Only*

Chateaubriand

Entire Tenderloin with a Cabernet-Merlot Reduction

Herb Roasted Chicken

Bone-In, Pan Seared, Herb Crusted Chicken Breast in a Demi-Glace

Gourmet Duck Breast

Maple Leaf Duck Breast with a Raspberry Gastrique



Dinner Course- Continued

Classic Entrees – *Choice of Three (3) for a Buffet or Two (2) for a Plated Dinner*

*****Note for both dinner styles you must have one pasta/vegetarian entrée***

Top Round of Beef

Black Angus Beef Top Round, Beef Gravy, Homemade Horseradish, Carved to Order on Buffet – *Buffet Only*

Mongolian Beef

Sliced Flank Steak in a Sweet Asian Sesame Glaze

Roasted Turkey (White Breast)

Slow Roasted Whole Turkey, Cranberry Sauce, Homemade Gravy

Chicken Marsala

Sautéed Chicken Breast, Wild Mushrooms, Sweet Marsala Demi-Glace

Chicken Picante

Sautéed Chicken Breast, Lemon-Caper, White Wine Sauce

Chicken Milano

Sautéed Chicken Breast, Sun-Dried Tomato Parmesan Cream Sauce

Chicken Margherita

Marinated Grilled Chicken Breast, Fresh Mozzarella, Pomodoro Sauce

Chicken Ala Nina

Sautéed Chicken Strips with a Parmesan-Mushroom Cream Sauce over Linguini

Stuffed Pork Lion

Sautéed Spinach, Mozzarella, Prosciutto Stuffed Pork Lion

Tilapia

Parmesan Crusted with Roasted Corn Salsa & Chipotle Remoulade

Jagerschnitzel

Breaded Pork Medallions, Wild Mushrooms Demi-Cream Sauce

Eggplant Rollatini

Ricotta Cheese Blend Stuffed Eggplant with Fresh Mozzarella and Marinara

Fettuccini

Homemade Spinach Fettuccini with Sautéed Mushroom and Alfredo Sauce

Tortellini Alfredo

Three Cheese Filled Tortellini in a Alfredo Cream Sauce

Pasta Primavera

Penne Pasta with Fresh Seasonal Vegetables in an Alfredo Sauce

Penne Ala Vodka

Penne Pasta Tossed in a Tomato Vodka Cream Sauce

Penne Pasta

Asparagus, Sun-Dried Tomatoes, Fresh Mozzarella, Blush Sauce

Tortellini Carbonara

Three Cheese Stuffed Tortellini with Prosciutto and Peas in a Romano Cream Sauce



Dinner Course - Continued

Sides- Choice of Two (2) Total For a Buffet or Two (2) For Each Entrée for a Plated Dinner

Glazed Baby Carrots

Steamed Broccoli

Rice Pilaf

Scalloped Potatoes

Spanish Rice

Garlic & Oil Haricot Green Beans

Creamy Parmesan Risotto

Haricot Beans Almondine

White Rice

Fresh Vegetable Medley

Roasted Garlic Mashed Potatoes

Sautéed Brussel Sprouts w/ Bacon & Balsamic Glaze

Roasted Rosemary Red Bliss Potatoes

Wild Mushroom Risotto

Au Gratin Potatoes

Parmesan Truffle Roasted Potatoes

Mashed Potatoes

Brown Rice

Asparagus

Double Stuffed Baked Potatoes

Dessert Course

Custom Wedding Cake

Your Choice of Included Flavors, Filings, and Design in Buttercream Icing

Famous Dessert Parade

Trays of European Sweets and Pastries for Each Guest Table
Butlered Specialties to include Ice Cream and Sorbet
Specialties



Beverages

Butlered Coffee & Tea

Decaf Coffee, Regular Coffee, Assorted Hot Teas, Sugar, Splenda, and Creamers

Delectable Delights

Hors D'oeuvres Upgrades

Beef Tenderloin Slider +\$3.00
Shaved Parmesan, Caramelized Onions, Sriracha Mayo

Drunken Steamers +\$2.50
with Toasted Crostini Bread

Mini Beef Tenderloins Wrapped in Bacon +\$3.50

Jumbo Shrimp Cocktail Shooters +\$2.25

Seared Scallops +\$2.50
Thai Chili Aioli

Lamb Lollipops + Market Price
Mint Pesto



Pan Seared Ahi Tuna +\$3.00
Soy Wasabi and Pickled Ginger

Mussels in White or Red +\$2.50
With Toasted Crostini

Assorted Homemade Sushi + Market Price
California Rolls, Spicy Tuna Rolls, Tuna Sushi, Salmon
Sushi, Tuna Sashimi, Salmon Sashimi, Soy Wasabi Dip

Beef Tenderloin Crostini +\$3.00

Scallops Wrapped in Bacon + \$2.50



Entree Upgrades

Filet Oscar +\$4.99
Center Cut Filet Mignon with Lump Crab Meat and
Béarnaise Sauce

Filet Bleu +\$2.50
Topped with Bleu Cheese Crumbles and Balsamic
Reduction

14 oz NY Strip Steak +\$8.50

Rack of Lamb + Market Price

South African Cold Water Lobster Tail + Market Price

Jumbo Lump Crab Cakes + Market Price

Any Listed Premium Entrée +\$10.00

Any Listed Classic Entrée +\$6.00

Any Listed Side +\$2.50

Upgraded Cocktail Hour Stations

Fresh Raw Bar – Market Price

Shucked Middle Neck Clams, Shucked Cape May Blue Point Oysters, Jumbo Wild Caught Shrimp – 3 per person, Snow Crab Cocktail Claws, Homemade Cocktail Sauce, Mignonette Sauce, Tabasco Sauce, Lemon Wedges



World Famous Mac & Cheese Bar +\$6.50 Per Person

Gemelli Pasta in an Aged Cheddar Cheese Sauce- Served in a Martini Glass. Toppings: Jumbo Lump Crab Meat, Bacon Bits, Jalapeno Peppers, Scallions, Sweet Roasted Peppers, Pico De Gallo, Fresh Broccoli, Toasted Breadcrumbs, Fried Onions

Gourmet Pasta Station +\$5.50 Per Person

Chef Manned Action Station

Your Choice of Three Pastas: Penne, Capellini, Gemelli, Whole Wheat Penne, Three Cheese Stuffed Tortellini, or Cavatappi
Choice of Three Sauces: Alfredo, Vodka, Marinara, or Pesto
Includes Crushed Red Pepper and Pecorino Romano Cheese



Egg Roll Station +\$7.50 Per Person

Kimchi or Vegetable Lo Mein, Your Choice of Three Eggrolls: Vegetable, Philly Cheesesteak, Shrimp, or Turkey. With Take-Out Containers and Chopsticks *(Can also be a To-Go Station)*

Slider Bar +\$6.50 Per Person

All Beef Burgers and BBQ Slowed Roasted Pulled Pork on Artisan Rolls. Toppings Include: Aged Sharp Cheddar, Cole Slaw, Fried Onions, Tomatoes, Lettuce, Bacon Strips, Spicy Ketchup, and Smokey BBQ Sauce

Healthy Lettuce Wrap Station +\$10.00 Per Person

Choice of Two: Sautéed Ground Chicken Breast, Marinated Tender Beef Flank Steak – Sliced to Order, or Marinated Mexican Shrimp
Toppings Include: Pickled Carrot Match Sticks, Crispy Rice Noodles, Peanut Sauce, Sweet & Spicy Chili Sauce, Chopped Scallions, Fried Egg Noodles, Hot Asian Mustard, and Bean Sprouts



Nacho Average Wedding Station/Taco Station +\$7.00 Per Person

Pulled Chicken and Ground Sirloin. Toppings Include: Shredded Aged Cheddar Cheese, Shredded Lettuce, Guacamole, Diced Red Onions, Black Beans, Sour Cream, Hot Sauce, Jalapenos, Pico De Gallo, and Homemade Jumbo Tortillas for Nacho or Hard & Soft Shells for Taco.

Mashed Potato Bar +\$5.00 Per Person

Your Choice of Two: Red Bliss Mashed Potatoes, Garlic Mashed Potatoes, Wasabi Mashed Potatoes, Sweet Potatoes, or Lobster Mashed Potatoes Served in a Martini Glass.

Toppings Include: Whipped Butter, Sour Cream, Bacon Bits, Chives, Scallions, Roasted Garlic, Fried Onions, Beef Gravy, and Shredded Cheddar Cheese.

Flatbread Station +\$6.00 Per Person

Your Choice of Three: Buffalo Chicken, Mushroom, Pepperoni, Margherita, Prosciutto, Mexican, or Grilled Vegetable

Crispy Bacon Bar +\$5.00 Per Person

Hickory Smoked Bacon, Chocolate Covered Bacon, Bacon BLT Skewers, Sriracha Bacon, Candied Bacon. Guests Can Also Make Bacon S'Mores!!

Late Night Snacks

Philly Cheesesteak Station +\$7.99 Per Person

Beef Steak, Chicken Steak, Vermont Cheddar Cheese Sauce, Sharp Provolone, Shredded Lettuce, Tomatoes, Caramelized Onions, Sautéed Mushrooms, Ketchup, Marinara Sauce, Hot Peppers, and Italian Rolls

Taste of Philly Station +\$6.99 Per Person or \$4.00 Per Person without the Hoagies

Prepared Italian Hoagies with Provolone Cheese, Capicola, Prosciutto, and Salami on a Fresh Baked Roll
Toppings Include: Shredded Lettuce, Tomatoes, Sliced Onions, and Sweet & Hot Peppers.

Also Includes Fresh Baked Philly Soft Pretzels with Spicy Mustard and Assorted Tastykakes

Popcorn Machine +\$4.00 Per Person

Old Fashioned Pop Corn Machine with To-Go Pop Corn Cones

Breakfast Sandwiches +\$5.00 Per Person

Bacon, Egg, & Cheese, Pork Roll, Egg, & Cheese, Sausage, Egg, & Cheese, and Egg & Cheese Displayed in To-Go Containers

Bottled Water and Philly Soft Pretzel Station +\$2.99 Per Person

Hot Dog Station +\$4.75 Per Person

All Beef Hot Dogs on Fresh Rolls. Toppings to Include: Onions, Sauerkraut, Cheese Sauce, Chili, Spicy Mustard, Ketchup, and Relish



Sweet Upgrades

Candy Buffet +\$6.50 Per Person

Over 20 Different Assorted Name Brand Candies with Take Out Boxes

Belgium Waffle Station +\$6.00 Per Person

Freshly Prepared Belgium Waffles. Toppings Include: Vanilla Ice Cream, Belgium Dark Chocolate, Butterscotch, Caramel, Fresh Seasonal Berries, Cherries, M&M's, Chocolate Chips, Reese's Pieces, Rainbow Jimmies, and Chocolate Jimmies



Dark Chocolate Fountain +\$6.00 Per Person

With Fresh Fruits, Pretzels, Graham Crackers, Marshmallows, Fresh Baked Cookies, Pound Cake, and Biscotti

Donut Wall Station +\$5.99 Per Person

Fresh Baked Plain Donuts, Melted Chocolate, Butterscotch, Caramel, Rainbow Sprinkles, Chocolate Sprinkles, Assorted Sugars, Chocolate Chips, Reese's Pieces, M&M's, and Cocoa Powder. Includes a "Dunk Zone"- Where Guests Can Make Their Own Cup of Coffee.

Indoor/Outdoor S'mores Station +\$4.00 Per Person

Graham Crackers, Ghirardelli Milk Chocolate, White Chocolate, Dark Chocolate, Caramel Milk Chocolate, and Assorted Marshmallows

Hot Cocoa & Hot Cider Bar +\$4.50 Per Person

With Mini Marshmallows, Milk Chocolate, Cinnamon, Nutmeg, Whipped Cream, Colored Sugars, Assorted Syrups, Peppermint Sticks, and Cinnamon Sticks



Spirits & Cigar Bar +\$200.00 Fee

With Our Bartender, Liquor Liability Insurance, We Serve your Supplied Cigars and Whiskey/Brandy

Fresh Berry in Champagne Toast +\$1.50 Per Person

Ballroom Customizations

Solid Colored, Standard Linen Topper For Guest Tables +\$15.00 Per Table

Organza Overlay for Guest Tables +\$30.00 Per Table

Any Other Upgraded Linen Fabric Toppers for Guest Tables +\$50.00 to \$75.00 Per Table

Satin, Polyester, or Pin-Tuck Table Runner of Guest Tables +\$20.0 Per Table

Burlap Runners +\$15.00 Per Table

Outdoor White or Black Padded Folding Chairs +\$6.00 Per Chair
+\$1.75 more for Natural or Fruit Wood

Silver, Black, White, or Mahogany Chiavari Chairs with Pads +\$10.50 Per Chair

Gold, Silver, Black, White, or Mahogany Chiavari Barstools with Pads +\$25.00 Per Chair

Ivory and White Chair Pads are Included in the Pricing. If Other Color is Desired +\$1.50 Per Chair to Above Pricing

Rustic Farm Tables – Contact Us For Pricing



On-Site Ceremony Customizations

On-Site Ceremony Fee +\$800.00

Includes 6th Additional Hour

Rose Petal Lined Ceremony +\$175.00

Your Choice of Color

White Folding Chair Rental for
Outside Ceremony +\$3.50 Per Chair
at Moorestown Community House

Wedding Officiator Fee +\$350.00

Rental of Wooden Arch with Fresh Flowers
and Sash +\$495.00

Additional Hour for Reception +\$1,000.00



Added Elegance

Customized Monogram on the Dance Floor or
on a Wall/Curtain at Select Locations +\$450.00

First Dance Snow +\$750.00

Sparkler Send Off +\$3.75 Per Person

Extra Long Sparklers, Lighters, Metal Buckets, and a Sign

Inflatable Photo Booth +\$1,050.00 for 4 Hours
or +\$1,250.00 for 5 Hours

Magic Mirror Photo Booth +\$1,350.00 for 4
Hours or +\$1,600.00 for 5 Hours

Audio Guest Book +\$400.00

Includes a Sign

Cold Spark Fountains +\$750.00 for 2,
+\$1,250.00 for 4, or +\$1,750.00 for 6

Dancing on a Cloud +\$475.00

Ice Sculpture – Based on Design Selection

Plate Chargers in Gold, Silver, or White +1.95
Per Person

Photo Booth Lounge That Can Fit Up to 16
People +\$975.00 for 4 Hours or +\$1,025.00
for 5 Hours

*All of Our Photo Booths Include the Following:
Props, Custom Logo on Each Print, Prints for
Guests, Copy of Prints on a convenient Online
Gallery, a Memory Scrapbook, and Photo
Booth Attendant*



Stations Style

Wedding Package

The Collingswood Grand ballroom

250 guest minimum: \$97.99

200 guest minimum: \$98.99

150 guest minimum: \$100.9

100 guest minimum: \$103.99

All Above Pricing is Valid Through 2023 & Subject to NJ Sales Tax and 20% Staff Service Fee

For 2024 pricing add \$2.00 to all minimum guest counts at all locations



Stations Style Wedding Package

Cocktail Hour

Same as Traditional Package

First Course

Same as Traditional Package

Dinner Stations

Client's Choice of Four (4) Stations to be Served for Two (2) Hours

Carving Station- *Can Only Choose One (1)*

Herb Crusted Sirloin of Beef with Cabernet Beef Gravy on the Side
Black Angus Top Round of Beef with Homemade Gravy and Horseradish Sauce on the Side
Roasted Pork Lion with homemade Gravy and Horseradish Sauce on the Side
Fresh Spinach & Cheese Stuffed Pork Loin with Homemade Gravy on the Side
Virginia Baked Ham Served with a Savory Sweet Sauce on the Side
Roasted Turkey with Homemade Gravy and Freshly Prepared Cranberry Sauce

World Famous Mac & Cheese Bar

Gemelli Pasta in an Aged Cheddar Cheese Sauce- Served in a Martini Glass.
Toppings: Jumbo Lump Crab Meat, Bacon Bits, Jalapeno Peppers, Scallions
Sweet Roasted Peppers, Pico De Gallo, Fresh Broccoli, Toasted Breadcrumbs, Fried Onions

Gourmet Pasta Station

Chef Manned Action Station
Your Choice of Three Pastas: Penne, Capellini, Gemelli, Whole Wheat Penne
Three Cheese Stuffed Tortellini, or Cavatappi
Choice of Three Sauces: Alfredo, Vodka, Marinara, or Pesto
Includes Crushed Red Pepper and Pecorino Romano Cheese

Taste of Philly Station

Beef Steak, Chicken Steak, Vermont Cheddar Cheese Sauce, Sharp Provolone, Shredded Lettuce, Tomatoes, Caramelized Onions, Sautéed Mushrooms, Ketchup, Marinara Sauce, Hot Peppers, and Italian Rolls
Prepared Italian Hoagies with Provolone Cheese, Capicola
Prosciutto, Shredded Lettuce, Tomatoes, and Salami on a Fresh Baked Roll
Toppings on the Side Include: Sliced Onions and Sweet & Hot Peppers.
Also Includes Fresh Baked Philly Soft Pretzels with Spicy Mustard and Cheddar Cheese Sauce

Potato Pancake Station

Homemade Potato Pancakes with Toppings to Include: Smoked Salmon, Capers, Bacon
Cheddar Cheese, Scallions, Applesauce, and Sour Cream

Gourmet Wing Station

Honey Mustard Wings, Hot Wings, and Thai Chili Wings. Sides of: Celery Sticks, Bleu Cheese Dip, and Ranch

Dinner Stations- *Continued*

Nacho Average Wedding Station

Ground Chicken and Ground Sirloin. Toppings Include: Shredded Aged Cheddar Cheese
Shredded Lettuce, Guacamole, Diced Red Onions, Black Beans, Sour Cream
Hot Sauce, Jalapenos, Pico De Gallo, and Homemade Jumbo Tortillas

Mashed Potato Bar

Red Bliss Mashed Potatoes and Garlic Mashed Potatoes Served in a Martini Glass.
Toppings Include: Whipped Butter, Sour Cream, Bacon Bits, Chives, Scallions, Roasted Garlic
Fried Onions, Beef Gravy, and Shredded Cheddar Cheese.

Egg Roll Station

Kimchi or Vegetable Lo Mein, Your Choice of Three Eggrolls: Vegetable, Philly Cheesesteak
Shrimp, Buffalo Chicken or Turkey. With Take-Out Containers and Chopsticks

Slider Bar

All Beef Burgers and BBQ Slowed Roasted Pulled Pork on Artisan Rolls.
Toppings Include: Aged Sharp Cheddar, Fried Onions, Tomatoes, Lettuce
Bacon Strips, Spicy Ketchup, and Smokey BBQ Sauce

Healthy Lettuce Wrap Station

Choice of Two: Sautéed Ground Chicken Breast, Marinated Tender Beef Flank Steak – Sliced to Order
or Marinated Mexican Shrimp
Toppings Include: Pickled Carrot Match Sticks, Crispy Rice Noodles
Peanut Sauce, Sweet & Spicy Chili Sauce, Chopped Scallions, Fried Egg Noodles, Hot Asian Mustard, and Bean Sprouts

Dessert

Donut Wall Station

Fresh Baked Plain Donuts, Melted Chocolate, Butterscotch, Caramel, Rainbow Sprinkles
Chocolate Sprinkles, Assorted Sugars, Chocolate Chips, Reese's Pieces, M&M's, and Cocoa Powder.
Includes a "Dunk Zone"- Where Guests Can Make Their Own Cup of Coffee.

Custom Wedding Cake

Your Choice of Flavors, Filings, and Design in Buttercream Icing

Coffee Station- *Available all Evening*

Regular Coffee, Decaf Coffee, Assorted Hot Tea, Creamer, Splenda, and Sugar



Brunch Style Wedding Package

The Collingswood Grand ballroom

250 guest minimum: \$97.99

200 guest minimum: \$98.99

150 guest minimum: \$100.99

100 guest minimum: \$103.99

All Above Pricing is Valid Through 2023 & Subject to NJ Sales Tax and 20% Staff Service Fee

For 2024 pricing add \$2.00 to all minimum guest counts at all locations



Brunch Style Wedding Package

Cocktail Hour

Hors D'oeuvres- *Butlered*

French Toast Shooter with Maple Syrup

Chicken & Waffles with Siracha Syrup

Turkey Egg Rolls with Brie Cheese, Fig Jam, Granny Smith Apples, and Cranberry Aioli

Smoked Gouda Grilled Cheese with Tomato Bisque Dip

Mushrooms Stuffed with Crabmeat

Tuna Poke

Bacon and Chive Mac & Cheese with Ranch Aioli

Beef Empanadas with Sour Cream

Bacon Skewer with Cinnamon Drizzle

Hors D'oeuvres- *Stationary*

Fresh Sliced Seasonal Fruits Paired with Meat & Cheeses and Crackers

Homemade Spinach & Artichoke Dip in Hollowed Pumpernickel Bread with Crostini

First Course

Same as Traditional Package

Dinner Stations

Stations to be Served for Two (2) Hours

Carving Station

Roasted Turkey Breasts with Homemade Gravy and Cranberry Sauce

Buttermilk Biscuits

Garlic Mashed Potatoes

Belgium Waffle Station

Freshly Prepared Belgium Waffles. Toppings Include: Vanilla Ice Cream

Belgium Dark Chocolate, Butterscotch, Caramel, Fresh Seasonal Berries, Cherries, M&M's

Chocolate Chips, Reese's Pieces, Rainbow Jimmies, and Chocolate Jimmies

Dinner Stations- *Continued*

Continental Station

Grilled Salmon in a Shallot Wine Sauce

Penne Ala Vodka

Mongolian Beef

Fresh Vegetable Medley

Assorted Dinner Rolls with Butter

Dessert

Donut Wall Station

Fresh Baked Plain Donuts, Melted Chocolate, Butterscotch, Caramel, Rainbow Sprinkles

Chocolate Sprinkles, Assorted Sugars, Chocolate Chips, Reese's Pieces, M&M's, and Cocoa Powder.

Includes a "Dunk Zone" - Where Guests Can Make Their Own Cup of Coffee.

Custom Wedding Cake

Your Choice of Flavors, Filings, and Design in Buttercream Icing

Coffee Station- *Available all Evening*

Regular Coffee, Decaf Coffee, Assorted Hot Tea, Creamer, Splenda, and Sugar