



at
The Collingswood
Grande Ballroom

Cathys Catering is proud to be a Women-Owned Business for 30 years and has grown to be one of South Jersey's premier catering companies. We have been voted "Best of SJ" for catering for 6 consecutive years. What sets Cathy's apart is not only her delicious variety of food, but the attention to detail from her amazing staff who make every wedding their top priority. Our staff is trained and expected to go above and beyond to make everything just perfect. Cathy's goal is to take your wedding day vision and make it the magical day that you have always dreamed of!

Brides have the option to choose from packages all of which are very inclusive. We know that one size does not fit all, and choice is important, so we offer Enhancements as well for you to add on to your chosen package.

We highly recommend a consultation with Cathy to ask all if the questions you might have about how we can make your day exactly how you dreamed!

Thank you for the opportunity to serve you on your special day!

Caterer22@gmail.com
Cathy's Catering
600 Main Street, Riverton, NJ

856-829-2119
www.cathyscatering.com


Celebrating "30" Years



Gala Package

starting at \$70.99

Butlered Hors D'oeuvres Choice of 6

Baked Coconut Shrimp with Dipping Sauce, Homemade Broccoli or Pepperoni Stromboli, Mini Swedish Meatballs, Buffalo Chicken Dip with Crackers, Sesame Grilled Chicken Skewers, Spicy Meatballs with Sweet and Sour Sauce, Cajun Shrimp Skewers, Cheesesteak Spring Rolls, Stuffed Mushroom Caps (Seafood, Spinach or Herb), Spanakopita, Cranberry Brie Bites, Mini Franks in a Puff Pastry, Tomato Bisque with Grilled Cheese Bites, Farfalle Meatball Cup, Loaded Baked Potato Bites, Antipasto Skewers, Shrimp Avocado Bites, Ahi Cucumber Rounds, Shrimp Shooter Cups

*Scallops wrapped in Bacon (\$2 extra per person)

*Crab Balls w/ Remoulade (\$3 extra per person)

*Tenderloin Slider w/ Horseradish Dipping Sauce (\$3 extra per person)

*Nashville Chicken Slider (\$3 extra per person)

Dinner Choice of 3

Chicken

Piccata: Breaded Boneless Breast of Chicken with Mushrooms and Artichokes in a Lemon Wine Sauce, with Lemon and Capers

Parmigiana: Breaded with Homemade Marinara Sauce, Topped with Fresh Mozzarella and Basil

Stuffed: Breaded and Stuffed with Sundried Tomatoes and Mozzarella Cheese, drizzled with Pesto

Cordon Blue: Breaded and Stuffed with Ham and Swiss Cheese with a Creamy Chicken Gravy

Florentine: Breaded and Stuffed with a Delicious Combination of Spinach and Goat Cheese, Topped with a Lemon Butter Sauce

Meat

Spiral Ham with Pineapples

Top Round of Beef (Carving Station) with Horseradish Sauce

Roasted Pork (Carving Station),

*Stuffed Pork with Spinach, Goat Cheese & Roasted Red Peppers topped with Demi-Glace (\$2 extra per person)

*Stuffed Pork with Broccoli Rabe, Sharp Provolone & Roasted Tomatoes topped with Demi-Glace (\$2 extra per person)

*Whole Roasted Filet topped with Bearnaise Sauce (\$3 extra per person)

or 8oz Single Served Center Cut Filet, Seared to Perfection, with Bearnaise Sauce (\$6 extra per person)

Seafood

Salmon Filets: Brusetta Topping with Lemon Dill Sauce or Maple Dijon Sauce

Shrimp Alfredo: Shrimp with Roasted Cherry Tomatoes and Asparagus tips in our

Homemade Alfredo Sauce Tossed with Cavatappi

Shrimp Mediterranean: Shrimp with Kalamata olives, Diced Tomatoes, and Feta Cheese, Tossed with Angel Hair Pasta.

Penne Mostaccioli Roasted Garlic, Mushrooms, and Tomatoes with Fresh Mozzarella and Basil

Penne Vodka: Tossed in our Creamy Vodka Sauce Topped with Fresh Basil

Veggie Penne Pasta: Tossed with Brussel Sprouts, Mushrooms, and Sundried Tomatoes with Lemon Balsamic Drizzle





Choice of 2 Vegetables

Fresh Green Beans Sautéed with Bacon & Onion
Fresh Green Bean Almandine
Garlic Mashed Potatoes
Roasted Fingerling Potatoes
Mixed Roasted Fresh Vegetables
Asparagus & Roasted Peppers
Fresh Steamed Broccoli in Butter or Cheese Sauce
Glazed Baby Carrots with Butter & Dill
Rice Pilaf

**All sit-down plated dinners will include Roasted Fingerling Potatoes and Seasonal Vegetables.*

Choice of 1 salad

Famous House Salad: Greens, Strawberries, Tomato & Toasted Candied Almonds, with a Raspberry Vinaigrette
Harvest Salad: Greens, Green Apples, Craisins, Blue Cheese & Toasted Candied Pecans, with a Red Wine Vinaigrette
Deconstructed Wedge Salad: Iceberg Lettuce, Red Onions, Tomatoes, Bacon & Bleu Cheese Crumbles
Lemon Spring Salad: Mixed Greens, Cherry Tomatoes, Avocado, Banana Rings,
Parmigiana Reggiano Cheese, with a Lemon Vinaigrette
Classic Caesar Salad
Tossed Garden Salad

(We also have Vegetarian, Gluten Free, and Vegan Options Available)

Desserts

Array of Mini Cherry Cheesecakes, Brownies and Cookies
Wedding Cake or Bride and Groom Cake with Cupcakes or Donuts

Beverage Station

Freshly Brewed Regular and Decaf Coffee, Tea, Creamers, and Sugars

Table Design

Our in-house décor specialists will coordinate the design of all food tables to ensure they match your theme
(See Cathy's Catering Facebook Page for our Exquisite Wedding Displays - All Included)

***All Packages include Full China, Silver,
Floor-Length Linens and Napkins in a variety of colors.
Full-Service Staff, and a Maitre d'
to Guarantee the Success of your Wedding Day.***

***All prices based on a minimum of
100 guests and a 5-hour event. (Pricing is available at lower cost at 150, 200 etc. guests)
All prices are subject to NJ sales tax and a 20% Service fee.***





Princess Package

starting at \$80.99

Signature Grazing Table or 1 Specialty Station (see Enhancement Page)

All Beautifully Displayed in your Color Scheme.

Featuring our 3- Tiered Gourmet Crostini Bar Inclusive of Sweet, Savory and Seasonal Selections, Hot Buffalo Chicken Dip with Crackers, Mini Meatballs and your choice of 4 of the following: Tomato, Basil and Fresh Mozzarella Skewers, Charcuterie Cups, Hummus & Pita Cups, Fruit & Dip Cones, Crudit  Boats and Melon Caprese Skewers.

Butlered Hors D'oeuvres Choice of 6

Baked Coconut Shrimp with Dipping Sauce, Homemade Broccoli or Pepperoni Stromboli, Mini Swedish Meatballs, Sesame Grilled Chicken Skewers, Spicy Meatballs with Sweet and Sour Sauce, Cajun Shrimp Skewers, Cheesesteak Spring Rolls, Stuffed Mushroom Caps (Seafood, Spinach or Herb), Spanakopita, Cranberry Brie Bites, Mini Franks in a Puff Pastry, Tomato Bisque with Grilled Cheese Bites, Farfalle Meatball Cup, Loaded Baked Potato Bites, Antipasto Skewers, Shrimp Avocado Bites, Ahi Cucumber Rounds, Shrimp Shooter Cups

*Scallops wrapped in Bacon (\$2 extra per person)

*Crab Balls w/ Remoulade (\$3 extra per person)

*Tenderloin Slider w/ Horseradish Dipping Sauce (\$3 extra per person)

*Nashville Chicken Slider (\$3 extra per person)

Dinner Choice of 3

Chicken

Piccata: Breaded Boneless Breast of Chicken with Mushrooms and Artichokes in a Lemon Wine Sauce, with Lemon and Capers

Parmigiana: Breaded with Homemade Marinara Sauce, Topped with Fresh Mozzarella and Basil

Stuffed: Breaded and Stuffed with Sundried Tomatoes and Mozzarella Cheese, drizzled with Pesto

Cordon Blue: Breaded and Stuffed with Ham and Swiss Cheese with a Creamy Chicken Gravy

Florentine: Breaded and Stuffed with a Delicious Combination of Spinach and Goat Cheese, Topped with a Lemon Butter Sauce

Meat

Spiral Ham with Pineapples

Top Round of Beef (Carving Station) with Horseradish Sauce

Roasted Pork (Carving Station),

*Stuffed Pork with Spinach, Goat Cheese & Roasted Red Peppers topped with Demi-Glace (\$2 extra per person),

*Stuffed Pork with Broccoli Rabe, Sharp Provolone & Roasted Tomatoes topped with Demi-Glace (\$2 extra per person)

*Whole Roasted Filet topped with Bearnaise Sauce (\$3 extra per person)

or 8oz Single Served Center Cut Filet, Seared to Perfection, with Bearnaise Sauce (\$6 extra per person)

Seafood or Pasta

Salmon Filets: Brusetta Topping with Lemon Dill Sauce or Maple Dijon Sauce

Shrimp Alfredo: Shrimp with Roasted Cherry Tomatoes and Asparagus tips in our

Homemade Alfredo Sauce Tossed with Cavatappi

Shrimp Mediterranean: Shrimp with Kalamata olives, Diced Tomatoes, and Feta Cheese, Tossed with Angel Hair Pasta.

Penne Mostaccioli Roasted Garlic, Mushrooms, and Tomatoes with Fresh Mozzarella and Basil

Penne Vodka: Tossed in our Creamy Vodka Sauce Topped with Fresh Basil

Veggie Penne Pasta: Tossed with Brussel Sprouts, Mushrooms, and Sundried Tomatoes with Lemon Balsamic Drizzle





Choice of 2 Vegetables

Fresh Green Beans Sautéed with Bacon & Onion
Fresh Green Bean Almandine
Garlic Mashed Potatoes
Roasted Fingerling Potatoes
Mixed Roasted Fresh Vegetables
Asparagus & Roasted Peppers
Fresh Steamed Broccoli in Butter or Cheese Sauce
Glazed Baby Carrots with Butter & Dill
Rice Pilaf

**All sit-down plated dinners will include Roasted Fingerling Potatoes and Seasonal Vegetables.*

Choice of 1 salad

Famous House Salad: Greens, Strawberries, Tomato & Toasted Candied Almonds, with a Raspberry Vinaigrette
Harvest Salad: Greens, Green Apples, Craisins, Blue Cheese & Toasted Candied Pecans, with a Red Wine Vinaigrette
Deconstructed Wedge Salad: Iceberg Lettuce, Red Onions, Tomatoes, Bacon & Bleu Cheese Crumbles
Lemon Spring Salad: Mixed Greens, Cherry Tomatoes, Avocado, Banana Rings,
Parmigiana Reggiano Cheese, with a Lemon Vinaigrette
Classic Caesar Salad
Tossed Garden Salad

(We also have Vegetarian, Gluten Free, and Vegan Options Available)

Desserts

Array of Mini Cherry Cheesecakes, Brownies and Cookies
Wedding Cake or Bride and Groom Cake with Cupcakes or Donuts

Beverage Station

Freshly Brewed Regular and Decaf Coffee, Tea, Creamers, and Sugars

Table Design

Our in-house décor specialists will coordinate the design of all food tables to ensure they match your theme
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***All Packages include Full China, Silver,
Floor-Length Linens and Napkins in a variety of colors.
Full-Service Staff, and a Maitre d'
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100 guests and a 5-hour event. (Pricing is available at lower cost at 150, 200 etc. guests)
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Duchess Package

starting at \$85.99

Family Style Dinner

Our Family-Style Dinner is the perfect mix between a buffet and sit-down style, having the best of both worlds! In comparison to a sit-down dinner, all guests remain seated while our service staff delivers each entrée and side on large platters to every table. Guests can then help themselves to some or all of our delicious entrees, giving everyone all the options of a buffet without leaving their tables!

Unfortunately, some venues are unable to accommodate this style of dining.

Signature Grazing Table or 1 Specialty Station (see Enhancement Page)

All Beautifully Displayed in your Color Scheme.

Featuring our 3- Tiered Gourmet Crostini Bar Inclusive of Sweet, Savory and Seasonal Selections, Hot Buffalo Chicken Dip with Crackers, Mini Meatballs and your choice of 4 of the following: Tomato, Basil and Fresh Mozzarella Skewers, Charcuterie Cups, Hummus & Pita Cups, Fruit & Dip Cones, Crudité Boats and Melon Caprese Skewers.

Butlered Hors D'oeuvres Choice of 6

Baked Coconut Shrimp with Dipping Sauce, Homemade Broccoli or Pepperoni Stromboli, Mini Swedish Meatballs, Sesame Grilled Chicken Skewers, Spicy Meatballs with Sweet and Sour Sauce, Cajun Shrimp Skewers, Cheesesteak Spring Rolls, Stuffed Mushroom Caps (Seafood, Spinach or Herb), Spanakopita, Cranberry Brie Bites, Mini Franks in a Puff Pastry, Tomato Bisque with Grilled Cheese Bites, Farfalle Meatball Cup, Loaded Baked Potato Bites, Antipasto Skewers, Shrimp Avocado Bites, Ahi Cucumber Rounds, Shrimp Shooter Cups

*Scallops wrapped in Bacon (\$2 extra per person)

*Crab Balls w/ Remoulade (\$3 extra per person)

*Tenderloin Slider w/ Horseradish Dipping Sauce (\$3 extra per person)

*Nashville Chicken Slider (\$3 extra per person)

Dinner Choice of 3

Chicken

Piccata: Breaded Boneless Breast of Chicken with Mushrooms and Artichokes in a Lemon Wine Sauce, with Lemon and Capers

Parmigiana: Breaded with Homemade Marinara Sauce, Topped with Fresh Mozzarella and Basil

Stuffed: Breaded and Stuffed with Sundried Tomatoes and Mozzarella Cheese, drizzled with Pesto

Cordon Blue: Breaded and Stuffed with Ham and Swiss Cheese with a Creamy Chicken Gravy

Florentine: Breaded and Stuffed with a Delicious Combination of Spinach and Goat Cheese, Topped with a Lemon Butter Sauce

Meat

Spiral Ham with Pineapples

Top Round of Beef (Carving Station) with Horseradish Sauce

Roasted Pork (Carving Station),

*Stuffed Pork with Spinach, Goat Cheese & Roasted Red Peppers topped with Demi-Glace (\$2 extra per person),

*Stuffed Pork with Broccoli Rabe, Sharp Provolone & Roasted Tomatoes topped with Demi-Glace (\$2 extra per person)

*Whole Roasted Filet topped with Bearnaise Sauce (\$3 extra per person)

or 8oz Single Served Center Cut Filet, Seared to Perfection, with Bearnaise Sauce (\$6 extra per person)

Seafood or Pasta

Salmon Filets: Brusetta Topping with Lemon Dill Sauce or Maple Dijon Sauce

Shrimp Alfredo: Shrimp with Roasted Cherry Tomatoes and Asparagus tips in our

Homemade Alfredo Sauce Tossed with Cavatappi

Shrimp Mediterranean: Shrimp with Kalamata olives, Diced Tomatoes, and Feta Cheese, Tossed with Angel Hair Pasta.

Penne Mostaccioli Roasted Garlic, Mushrooms, and Tomatoes with Fresh Mozzarella and Basil

Penne Vodka: Tossed in our Creamy Vodka Sauce Topped with Fresh Basil

Veggie Penne Pasta: Tossed with Brussel Sprouts, Mushrooms, and Sundried Tomatoes with Lemon Balsamic Drizzle





Choice of 2 Vegetables

Fresh Green Beans Sautéed with Bacon & Onion
Fresh Green Bean Almandine
Garlic Mashed Potatoes
Roasted Fingerling Potatoes
Mixed Roasted Fresh Vegetables
Asparagus & Roasted Peppers
Fresh Steamed Broccoli in Butter or Cheese Sauce
Glazed Baby Carrots with Butter & Dill
Rice Pilaf

**All sit-down plated dinners will include Roasted Fingerling Potatoes and Seasonal Vegetables.*

Choice of 1 salad

Famous House Salad: Greens, Strawberries, Tomato & Toasted Candied Almonds, with a Raspberry Vinaigrette
Harvest Salad: Greens, Green Apples, Craisins, Blue Cheese & Toasted Candied Pecans, with a Red Wine Vinaigrette
Deconstructed Wedge Salad: Iceberg Lettuce, Red Onions, Tomatoes, Bacon & Bleu Cheese Crumbles
Lemon Spring Salad: Mixed Greens, Cherry Tomatoes, Avocado, Banana Rings,
Parmigiana Reggiano Cheese, with a Lemon Vinaigrette
Classic Caesar Salad
Tossed Garden Salad

(We also have Vegetarian, Gluten Free, and Vegan Options Available)

Desserts

Array of Mini Cherry Cheesecakes, Brownies and Cookies
Wedding Cake or Bride and Groom Cake with Cupcakes or Donuts

Beverage Station

Freshly Brewed Regular and Decaf Coffee, Tea, Creamers, and Sugars

Table Design

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Floor-Length Linens and Napkins in a variety of colors.
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100 guests and a 5-hour event. (Pricing is available at lower cost at 150, 200 etc. guests)
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Queen's Cocktail

starting at \$84.99

Signature Grazing Table or 1 Specialty Station (see Enhancement Page)

All Beautifully Displayed in your Color Scheme

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Butlered Hors D'oeuvres Choice of 8

Baked Coconut Shrimp with Dipping Sauce, Homemade Broccoli or Pepperoni Stromboli, Mini Swedish Meatballs, Sesame Grilled Chicken Skewers, Spicy Meatballs with Sweet and Sour Sauce, Cajun Shrimp Skewers, Cheesesteak Spring Rolls, Stuffed Mushroom Caps (Seafood, Spinach or Herb), Spanakopita, Cranberry Brie Bites, Mini Franks in a Puff Pastry, Tomato Bisque with Grilled Cheese Bites, Farfalle Meatball Cup, Loaded Baked Potato Bites, Antipasto Skewers, Shrimp Avocado Bites, Ahi Cucumber Rounds, Shrimp Shooter Cups

*Scallops wrapped in Bacon (\$2 extra per person)

*Crab Balls w/ Remoulade (\$3 extra per person)

*Tenderloin Slider w/ Horseradish Dipping Sauce (\$3 extra per person)

*Nashville Chicken Slider (\$3 extra per person)

Hors d'oeuvres passed throughout the evening with a more relaxed vibe. Stations will be open and guests can eat at their leisure during dinner hours.

Entree Stations Choice of 3

Pasta Station: Cavatappi, Tortellini, Penne, Veggie or Gluten Free Pasta, and your choice of 4 Sauces: Vodka Sauce, Our Homemade Alfredo, Marinara, or Lemon, Olive Oil and Garlic Served with Fresh Grated Parmigiana Cheese and Hot Pepper Flakes, Shrimp, Grilled Chicken or Sausage (2), Broccoli and Peas

Taco Bar with Shredded Chicken and Beef, with Soft and Hard Shells and all the Fixings

Carving Station: Choice of (2) Roast Pork, Filet Loin (\$3 extra per person), or Spiral Ham with Brioche buns. Salad, Rolls and Roasted Fingerling Potatoes are included.

Fajita Station: Chicken & Beef, Peppers & Onions with wraps, Homemade Guacamole & All the Fixings.

Slider Station: Burgers, Shredded Buffalo Chicken, Nashville Chicken, Pulled Pork with All the Fixings.
Choice of 3.

(We also have Vegetarian, Gluten Free, and Vegan Options Available)

Beverage Station

Freshly Brewed Regular and Decaf Coffee, Tea, Creamers, and Sugars

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Royal Package

starting at \$110.00

Includes Customized Centerpieces and 5-hour DJ/MC services via Power Play Entertainment

Signature Grazing Table or 1 Specialty Station (see Enhancement Page)

All Beautifully Displayed in your Color Scheme

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Butlered Hors D'oeuvres Choice of 6

Baked Coconut Shrimp with Dipping Sauce, Homemade Broccoli or Pepperoni Stromboli, Mini Swedish Meatballs, zSesame Grilled Chicken Skewers, Spicy Meatballs with Sweet and Sour Sauce, Cajun Shrimp Skewers, Cheesesteak Spring Rolls, Stuffed Mushroom Caps (Seafood, Spinach or Herb), Spanakopita, Cranberry Brie Bites, Mini Franks in a Puff Pastry, Tomato Bisque with Grilled Cheese Bites, Farfalle Meatball Cup, Loaded Baked Potato Bites, Antipasto Skewers, Shrimp Avocado Bites, Ahi Cucumber Rounds, Shrimp Shooter Cups

*Scallops wrapped in Bacon (\$2 extra per person)

*Crab Balls w/ Remoulade (\$3 extra per person)

*Tenderloin Slider w/ Horseradish Dipping Sauce (\$3 extra per person)

*Nashville Chicken Slider (\$3 extra per person)

Dinner Choice of 3

Chicken

Piccata: Breaded Boneless Breast of Chicken with Mushrooms and Artichokes in a Lemon Wine Sauce, with Lemon and Capers

Parmigiana: Breaded with Homemade Marinara Sauce, Topped with Fresh Mozzarella and Basil

Stuffed: Breaded and Stuffed with Sundried Tomatoes and Mozzarella Cheese, drizzled with Pesto

Cordon Blue: Breaded and Stuffed with Ham and Swiss Cheese with a Creamy Chicken Gravy

Florentine: Breaded and Stuffed with a Delicious Combination of Spinach and Goat Cheese, Topped with a Lemon Butter Sauce

Meat

Spiral Ham with Pineapples

Top Round of Beef (Carving Station) with Horseradish Sauce

Roasted Pork (Carving Station),

*Stuffed Pork with Spinach, Goat Cheese & Roasted Red Peppers topped with Demi-Glace (\$2 extra per person),

*Stuffed Pork with Broccoli Rabe, Sharp Provolone & Roasted Tomatoes topped with Demi-Glace (\$2 extra per person)

*Whole Roasted Filet topped with Bearnaise Sauce (\$3 extra per person)

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Seafood or Pasta

Salmon Filets: Brusetta Topping with Lemon Dill Sauce or Maple Dijon Sauce

Shrimp Alfredo: Shrimp with Roasted Cherry Tomatoes and Asparagus tips in our

Homemade Alfredo Sauce Tossed with Cavatappi

Shrimp Mediterranean: Shrimp with Kalamata olives, Diced Tomatoes, and Feta Cheese, Tossed with Angel Hair Pasta.

Penne Mostaccioli Roasted Garlic, Mushrooms, and Tomatoes with Fresh Mozzarella and Basil

Penne Vodka: Tossed in our Creamy Vodka Sauce Topped with Fresh Basil

Veggie Penne Pasta: Tossed with Brussel Sprouts, Mushrooms, and Sundried Tomatoes with Lemon Balsamic Drizzle





Choice of 2 Vegetables

Fresh Green Beans Sautéed with Bacon & Onion
Fresh Green Bean Almandine
Garlic Mashed Potatoes
Roasted Fingerling Potatoes
Mixed Roasted Fresh Vegetables
Asparagus & Roasted Peppers
Fresh Steamed Broccoli in Butter or Cheese Sauce
Glazed Baby Carrots with Butter & Dill
Rice Pilaf

**All sit-down plated dinners will include Roasted Fingerling Potatoes and Seasonal Vegetables.*

Choice of 1 salad

Famous House Salad: Greens, Strawberries, Tomato & Toasted Candied Almonds, with a Raspberry Vinaigrette
Harvest Salad: Greens, Green Apples, Craisins, Blue Cheese & Toasted Candied Pecans, with a Red Wine Vinaigrette
Deconstructed Wedge Salad: Iceberg Lettuce, Red Onions, Tomatoes, Bacon & Bleu Cheese Crumbles
Lemon Spring Salad: Mixed Greens, Cherry Tomatoes, Avocado, Banana Rings,
Parmigiana Reggiano Cheese, with a Lemon Vinaigrette
Classic Caesar Salad
Tossed Garden Salad

(We also have Vegetarian, Gluten Free, and Vegan Options Available)

Desserts

Array of Mini Cherry Cheesecakes, Brownies and Cookies
Wedding Cake or Bride and Groom Cake with Cupcakes or Donuts

Beverage Station

Freshly Brewed Regular and Decaf Coffee, Tea, Creamers, and Sugars

Table Design

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Enhancements

The items below can be added to your package to enhance your special day.

Sushi App Station: Volcano Rolls, California Rolls, Spicy Tuna & Salmon w/ Ginger & Wasabi (\$6 per person)

Children's Meals: Chicken Tenders, & Homemade Macaroni and Cheese (\$15 per person)

Taco Bar with Shredded Chicken and Beef, with Soft and Hard Shells and all the Fixings (\$6 per person)

Fajita Station: Chicken & Beef, Peppers & Onions with warm tortillas, Homemade Guacomole & Salsa & Sour Cream (\$6 per person)

Pasta Station: Cavatappi, Tortellini, Penne, Veggie or Gluten Free Pasta, and your choice of 4 Sauces: Vodka Sauce, Our Homemade Alfredo, Marinara, or Lemon, Olive Oil and Garlic Served with Fresh Grated Parmigiana Cheese and Hot Pepper Flakes, Shrimp, Grilled Chicken or Sausage (2), Broccoli and Peas (\$6 Per Person)

*Slider Station: Burgers, Shredded Buffalo Chicken, Nashville Chicken, Pulled Pork with All the Fixings (\$8 per person)
Choice of 3*

Viennese Table: An array of mini desserts to be chosen at your cake tasting. (\$6 per person)

Hangover Stations:

Philly Soft Pretzel + Water (\$2 per person)

Pork Roll + Cheese Sandwiches (\$2.50 per person)

Donuts + Coffee (\$4.00 per person)

