



CATHY'S  
CATERING



at  
**The Collingswood  
Grand Ballroom**

*An Absolutely Unique Venue... with a Dramatic Staircase and Beautiful wrap around Mezzanine to overlook the entire ballroom for cocktail hour and to have your first dance with everyone watching from above. Ceremonies can be held in unique locations on site and Beautifully Newly Renovated Bridal and Groom Suites!!*

*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!*

*We highly recommend a Complimentary Tasting and Consultation with Cathy to experience her cuisine and wedding planning services sure to make your day exactly what you always dreamed of. All Packages come with Wedding Coordination with the Owner Cathy. We will walk you through the process of Menu Selection, Linens. Day of Wedding you will have your own Maitre d' specifically assigned to assist with the bride, groom and bridal party with all your needs from start to finish. Coordinates with DJ to ensure the Timeline is followed.*

*Set up and Breakdown by Cathy's Team.*

*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!***

***Enjoy Your Guests ... Let Cathy's Do the Rest!!***

[Caterer22@gmail.com](mailto:Caterer22@gmail.com)

**Cathy's Catering**

**600 Main Street, Riverton, NJ**

**856-829-2119**

[www.cathyscatering.com](http://www.cathyscatering.com)



**Catering since 1992**



# Royal Package - The Ultimate Day

starting at \$102.99

**THIS PACKAGE IS THE IDEAL "LEAVE THE ENTIRE DAY TO US!!"**

- **DJ/MC SERVICES FOR 5 HOURS BY POWER PLAY ENTERTAINMENT**
  - **CUSTOMIZED CENTERPIECES**
- **BEAUTIFUL WEDDING CAKE THAT YOU DESIGN WITH OUR BAKER**
- **HANGOVER STATION WITH PHILLY SOFT PRETZELS AND WATERS TO END YOUR EVENING**

**All Beautifully Displayed with Décor in your Color Scheme.**

**Choice of 1 of our famous Grazing Tables or 1 Specialty Station (see Enhancement Page)**

**1) Our Ultimate Fondue Station With Chocolate and Cheese with Chef**

Strawberries, Pineapple, Pound Cake, Bacon (Chocolate)  
Kielbasa, Mini Potatoes, Cauliflower, Pumpernickel (Cheese)

**2) Our 3 Tiered Crostini Bar with Ladders**

Inclusive of Sweet and Savory Selections on Baguettes (Blueberry Goat Cheese w/triberry glaze, Herbed Cheese with Roasted Tomatoes, Mascarpone with Fig Jam and Dried Figs, Whipped Feta with honey, thyme and arugula  
Along with Buffalo Chicken Dip, Sweet and Sour Cocktail Meatballs, Antipasta Skewers and Charcuterie Cones

**3) Our Original Grazing Station Beautifully Deocrated**

Bruschette and Baguettes, Tomato/Basil/Mozzarella Skewers, Shrimp Shooter Cups, Crudite Cups w/Dip, Meat, Cheese, Crackers Display Tray with Fruit, Hummus and Chips

## 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, Antipasto Skewers, Shrimp Avocado Bites, Shrimp Shooter Cups, Mediterranean Pinwheels (with Artichoke, Cheese, Roasted Pepper, Spinach Dill and Lemon Zest), Buffalo Cauliflower Bites, Bang Bang Shrimp with Sweet and Sour Sauce, Margherita Flatbread

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

\*Crab Balls w/ Remoulade (\$2 extra per person)

\*Tenderloin Slider w/ Horseradish Dipping Sauce (\$2 extra per person)

\*Nashville Chicken Slider (\$2 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

Bruschetta Chicken with Our Homemade Bruschetta, Basil and Parmigiano Reggiano Cheese

### **Meat**

Spiral Ham with Pineapples

Top Round of Beef (Carving Station) with Horseradish Sauce

Roasted Pork (Carving Station)

Grilled Flank Steak with Chimichurri

\*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)

(More options continued on next page...)





### **Seafood & Pasta**

*Salmon Filets: Brusetta Topping with Lemon Dill Sauce or Maple Dijon Sauce*  
*Shrimp Alfredo: Jumbo Shrimp with Roasted Cherry Tomatoes and Asparagus tips in our  
Homemade Alfredo Sauce Tossed with Cavatappi*  
*Shrimp Mediterranean: Jumbo 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*  
*Crab Cakes with Remoulade (\$2 extra per person)*

### **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.  
Complete Planning with Cathy from start to finish!***

***All prices based on a minimum of  
150 guests and a 5-hour event. (Pricing available for other guest amounts)  
All prices are subject to NJ sales tax and a 20% Service fee.***





# Gala Package

starting at \$76.99

## Cocktail Hour

### Our Ultimate Fondue Station

#### With Chocolate and Cheese with Chef

(Strawberries, Pineapple, Pound Cake, Bacon (chocolate)  
Kielbasa, Mini Potatoes, Cauliflower, Pumpernickel (cheese))

## 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, Antipasto Skewers, Shrimp Avocado Bites, Shrimp Shooter Cups, Mediterranean Pinwheels (with Artichoke, Cheese, Roasted Pepper, Spinach Dill and Lemon Zest), Buffalo Cauliflower Bites, Bang Bang Shrimp with Sweet and Sour Sauce, Margherita Flatbread

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

\*Crab Balls w/ Remoulade (\$2 extra per person)

\*Tenderloin Slider w/ Horseradish Dipping Sauce (\$2 extra per person)

\*Nashville Chicken Slider (\$2 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*

*Bruschetta Chicken with Our Homemade Bruschetta, Basil and Parmigiano Reggiano Cheese*

### Meat

*Spiral Ham with Pineapples*

*Top Round of Beef (Carving Station) with Horseradish Sauce*

*Roasted Pork (Carving Station)*

*Grilled Flank Steak with Chimichurri*

*\*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 & Pasta

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

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

*Homemade Alfredo Sauce Tossed with Cavatappi*

*Shrimp Mediterranean: Jumbo 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*

*Crab Cakes with Remoulade (\$2 extra per person)*

*Bacon Wrapped Scallops (\$2.50 extra per person)*





## **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 available for other guest amounts)  
All prices are subject to NJ sales tax and a 20% Service fee.***





# Princess Package

starting at \$86.99

*All Beautifully Displayed with Décor in your Color Scheme.*

## Choice of 1 of our famous Grazing Tables

### 1) Our Ultimate Fondue Station With Chocolate and Cheese with Chef

Strawberries, Pineapple, Pound Cake, Bacon (Chocolate)  
Kielbasa, Mini Potatoes, Cauliflower, Pumpernickel (Cheese)

### 2) Our 3 Tiered Crostini Bar with Ladders

*Inclusive of Sweet and Savory Selections on Baguettes (Blueberry Goat Cheese w/strawberry glaze, Herbed Cheese with Roasted Tomatoes, Mascarpone with Fig Jam and Dried Figs, Whipped Feta with honey, thyme and arugula  
Along with Buffalo Chicken Dip, Sweet and Sour Cocktail Meatballs, Antipasta Skewers and Charcuterie Cones*

### 3) Our Original Grazing Station Beautifully Deocrated

*Bruschette and Baguettes, Tomato/Basil/Mozzarella Skewers, Shrimp Shooter Cups, Crudite Cups w/Dip, Meat, Cheese, Crackers Display Tray with Fruit, Hummus and Chips*

## 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, Antipasto Skewers, Shrimp Avocado Bites, Shrimp Shooter Cups, Mediterranean Pinwheels (with Artichoke, Cheese, Roasted Pepper, Spinach Dill and Lemon Zest), Buffalo Cauliflower Bites, Bang Bang Shrimp with Sweet and Sour Sauce, Margherita Flatbread*

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

*\*Crab Balls w/ Remoulade (\$2 extra per person)*

*\*Tenderloin Slider w/ Horseradish Dipping Sauce (\$2 extra per person)*

*\*Nashville Chicken Slider (\$2 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  
Bruschetta Chicken with Our Homemade Bruschetta, Basil and Parmigiano Reggiano Cheese*

### Meat

*Spiral Ham with Pineapples  
Top Round of Beef (Carving Station) with Horseradish Sauce  
Roasted Pork (Carving Station)  
Grilled Flank Steak with Chimichurri  
\*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 & Pasta

*Salmon Filets: Brusetta Topping with Lemon Dill Sauce or Maple Dijon Sauce  
Shrimp Alfredo: Jumbo Shrimp with Roasted Cherry Tomatoes and Asparagus tips in our  
Homemade Alfredo Sauce Tossed with Cavatappi  
Shrimp Mediterranean: Jumbo 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  
Crab Cakes with Remoulade (\$2 extra per person)  
Bacon Wrapped Scallops (\$2.50 extra per person)*





## **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 available for other guest amounts)  
All prices are subject to NJ sales tax and a 20% Service fee.***





# Duchess Package

starting at \$90.99

## 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.

**All Beautifully Displayed with Décor in your Color Scheme.**

**Choice of 1 of our famous Grazing Tables or 1 Specialty Station (see Enhancement Page)**

### 1) Our Ultimate Fondue Station With Chocolate and Cheese with Chef

Strawberries, Pineapple, Pound Cake, Bacon (Chocolate)  
Kielbasa, Mini Potatoes, Cauliflower, Pumpernickel (Cheese)

### 2) Our 3 Tiered Crostini Bar with Ladders

Inclusive of Sweet and Savory Selections on Baguettes (Blueberry Goat Cheese w/strawberry glaze, Herbed Cheese with Roasted Tomatoes, Mascarpone with Fig Jam and Dried Figs, Whipped Feta with honey, thyme and arugula  
Along with Buffalo Chicken Dip, Sweet and Sour Cocktail Meatballs, Antipasta Skewers and Charcuterie Cones

### 3) Our Original Grazing Station Beautifully Deocrated

Bruschette and Baguettes, Tomato/Basil/Mozzarella Skewers, Shrimp Shooter Cups, Crudite Cups w/Dip, Meat, Cheese, Crackers Display Tray with Fruit, Hummus and Chips

## 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, Antipasto Skewers, Shrimp Avocado Bites, Shrimp Shooter Cups, Mediterranean Pinwheels (with Artichoke, Cheese, Roasted Pepper, Spinach Dill and Lemon Zest), Buffalo Cauliflower Bites,

Bang Bang Shrimp with Sweet and Sour Sauce, Margherita Flatbread

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

\*Crab Balls w/ Remoulade (\$2 extra per person)

\*Tenderloin Slider w/ Horseradish Dipping Sauce (\$2 extra per person)

\*Nashville Chicken Slider (\$2 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

Bruschetta Chicken with Our Homemade Bruschetta, Basil and Parmigiano Reggiano Cheese

### Meat

Spiral Ham with Pineapples

Top Round of Beef (Carving Station) with Horseradish Sauce

Roasted Pork (Carving Station)

Grilled Flank Steak with Chimichurri

\*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 & Pasta

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

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

Homemade Alfredo Sauce Tossed with Cavatappi

Shrimp Mediterranean: Jumbo 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

Crab Cakes with Remoulade (\$2 extra per person)

Bacon Wrapped Scallops (\$2.50 extra per person)







## **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*

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Full-Service Staff, and a Maitre d'  
to Guarantee the Success of your Wedding Day.***

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100 guests and a 5-hour event. (Pricing available for other guest amounts)  
All prices are subject to NJ sales tax and a 20% Service fee.***





# Queen's Cocktail

starting at \$89.99

*All Beautifully Displayed with Décor in your Color Scheme.*

**Choice of 1 of our famous Grazing Tables or 1 Specialty Station (see Enhancement Page)**

**1) Our Ultimate Fondue Station With Chocolate and Cheese with Chef**

*Strawberries, Pineapple, Pound Cake, Bacon (Chocolate)  
Kielbasa, Mini Potatoes, Cauliflower, Pumpernickel (Cheese)*

**2) Our 3 Tiered Crostini Bar with Ladders**

*Inclusive of Sweet and Savory Selections on Baguettes (Blueberry Goat Cheese w/triberry glaze, Herbed Cheese with Roasted Tomatoes, Mascarpone with Fig Jam and Dried Figs, Whipped Feta with honey, thyme and arugula  
Along with Buffalo Chicken Dip, Sweet and Sour Cocktail Meatballs, Antipasta Skewers and Charcuterie Cones*

**3) Our Original Grazing Station Beautifully Deocrated**

*Bruschette and Baguettes, Tomato/Basil/Mozzarella Skewers, Shrimp Shooter Cups, Crudite Cups w/Dip, Meat, Cheese, Crackers Display Tray with Fruit, Hummus and Chips*

## **Butlered Hors D'oeuvres - Choice of 10**

*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, Antipasto Skewers, Shrimp Avocado Bites, Shrimp Shooter Cups, Mediterranean Pinwheels (with Artichoke, Cheese, Roasted Pepper, Spinach Dill and Lemon Zest), Buffalo Cauliflower Bites, Bang Bang Shrimp with Sweet and Sour Sauce, Margherita Flatbread*

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

*\*Crab Balls w/ Remoulade (\$2 extra per person)*

*\*Tenderloin Slider w/ Horseradish Dipping Sauce (\$2 extra per person)*

*\*Nashville Chicken Slider (\$2 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), Top Sirloin, 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*

**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 available for other guest amounts)  
All prices are subject to NJ sales tax and a 20% Service fee.**





## *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, Shrimp, 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)*

*Mac and Cheese Station: Bacon Bits, Tomato, Jalepenos, Toasted Panko Bread Crumbs, Scallions, Salsa (\$5 per person)*

*Mashed Potato Bar: Our specialty Mashed, Sweet Potatoes, Brown Sugar, Marshmallows, Sour Cream, Bacon Bits, Herbed Butter, Chives, Cheddar Cheese, Gravy (\$5 per person)*

*Donut Wall: Wall Displayed with your selection of your favorite rings of flavor! (\$3.99 per person)*

*Raw Bar: Priced per peice (Clams, Oysters and Jumbo Shrimp) all Displayed*

*Our Ultimate Table Experience with Creamy Fettuccini Alfredo tossed in a Parmigiano Reggiano Wheel to it an extraordinary and rich flavor!!*

*Served at each table...Sit down only!!! (\$12.99 per person)*

*Not included as extra enhancement in place of Cold App Station*

*Hangover Stations:*

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

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

*Donuts + Coffee (\$4.00 per person)*

