

Andreotti's

CATERING & EVENTS

Andreotti's
CATERING & EVENTS

Our 5-Hour Reception Services Overview

Andreotti's Culinary Expertise

- Private menu tasting experience to curate your menu selections.
- Expert Culinary Team focused on exceptional quality and presentation with over 40 years of experience crafting memorable cuisine in fine-dining, catering, and weddings
- All menu selections are made in-house and finished on-site using fresh, high-quality ingredients

Service and Guest Experience

- Ownership on-site to oversee all aspects of your celebration
- Experienced Maître d' dedicated to the couple throughout the evening
- Professional, seasoned banquet service staff
- Full-service china, flatware, table glassware, and linen table settings
- Source and coordinate additional rentals as desired

Event Planning & Coordination

- Dedicated day of coordinator to guide you seamlessly through your celebration
- Collaborate with venue on room layouts and detailed floor plans
- Creation of Cocktail Hour and Reception timelines
- Day of partnership with your vendors to keep the event flowing
- Planned consultation meetings leading up to your wedding day
- Assistance with placing centerpieces, sweetheart tables, and entry table decor
- End-of-event support, packing up placed decor

Andreotti's Catering & Events 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 and Events 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 most recommended catering companies in the area. Please know that is our privilege to serve you and we thank you for this honor.

Andreotti's Catering and Events is a proud member of The Knot Best of Wedding Hall of Fame.

What make this honor so special is that our couples, and their families and guests helped us receive this honor as it is based on reviews and ratings. In order to be inducted into The Knot Best of Weddings Hall of Fame, a vendor must earn 4 or more of The Knot Best of Weddings Awards.

We are so appreciate for the amazing opportunity to be a part of these special moments in the lives of our clients.



SIMPLY ELEGANT BUFFET WEDDINGS

$83 Per Person

PACKAGE INCLUDES:
Cocktail Hour, Reception Buffet, Choice of Dessert, Coffee Station,
Table Linens and Napkins, and our Exclusive Maître d' Service

COCKTAIL HOUR



Choose 6 Butlered Hors d' Oeuvres

Andreotti's Spreads and Breads Station
Colorful Crudites of Vegetables with Herb Dip
Andreotti's Famous Seven Cheese Spread
Lemon Rosemary Hummus, Sliced Cucumbers
Spinach Artichoke Dip
Assorted Pita Breads and Crackers

Plus Your Choice of An Additional Cocktail Station

BUFFET RECEPTION



1 Salad
2 Entrée Choices
Choice of Starch
OR
Pasta Selection
Seasonal Vegetable Medley
Famous Assorted Miniature Pastries
OR
Customized Wedding Cake



Menus are based on a 100-guest minimum. Smaller groups may be accommodated, and pricing will vary.
Package pricing is valid for 2026 dates. All packages are subject to service charge and sales tax.
Add 2% for 2027 pricing and 4% for 2028 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

Select 6

Whipped Ricotta and
Hot Honey Flatbread

—

Arancini with Goat
Cheese, Roasted
Garlic Aioli

—

Vine-Ripened Tomato
Basil Bruschetta



—

Roasted Eggplant Caponata
Bruschetta

—

Caprese Skewers, Basil Pesto

—

Spanakopita

—

Mac & Cheese Bites

—

Italian Stuffed Mushrooms

—

Crispy Eggplant Rollatini
Tomato Basil

—

Miniature Vegetable Quiche

—

Potato Pancake, Apple Cream

—

Vegetable Spring Rolls
Apricot Dipping Sauce

Buffalo Chicken Spring Roll
Blue Cheese

—

Chicken Breast Francaise Bites

—

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
House made Vegetable Ketchup
&"Whiz"

—

Sausage Stuffed Mushrooms

—

Filet Mignon Wellington
with Mushroom Duxelles

—

Braised Beef Short Rib Slider
Tobacco Onions, Arugula,
Smoked Vegetable Ketchup, Garlic Aioli

—

Classic Beef Empanada
Lime Crema, Salsa Verde

—

Italian Cocktail Meatballs
Sauce Amatriciana



Coconut Shrimp
Sweet Chili Dipping Sauce

—

Potato-Encrusted Salmon Bites
Lemon Beurre Blanc

—

Avocado & Shrimp Tostada
Salsa Verde

—

Clams Casino

—

Salmon Cake Poppers
Cucumber Dill Crème Fraiche

—

Crab Stuffed Mushrooms

—

Ahi Tuna Poki Tasting Spoon
Ponzu, Wasabi Glaze

SALADS

Select 1

ANDREOTTI SALAD

Baby Greens, Cinnamon Toasted Walnuts, Dried Cherries, Chopped Veggies,
Fresh Berries, Mandarin Oranges, Maple Vinaigrette Dressing

CLASSIC CAESAR

Classic Caesar with Parmigiano Crisps and Croutons

TRADITIONAL GREEK

Classic Greek, Cherry Tomatoes, Kalamata Olives, Carrots, Celery, Cucumber,
Pepperoncini, Feta Cheese, Greek Vinaigrette Dressing

COCKTAIL STATIONS

SERVED DURING THE COCKTAIL HOUR

ANTIPASTO

Air-Dried Italian Meats, Imported Italian Cheeses,
Assorted Grilled Vegetable Platter,
Fried Eggplant and Tomato, Olives,
Pepperoncini, Ciliegine, Crostini

ITALIAN CROSTINI



Bruschetta Pomodoro, Herbed-Ricotta,
Basil Pesto,
Olive Tapenade, Eggplant Caponata,
English Pea Favetta,
Giardiniera & EVOO Compote
Served with Garlic Crostini,
Italian Bread & Olive Oil

ANDREOTTI'S SPREADS & BREADS

Included in each Package

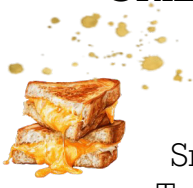
Andreottis Famous Seven Cheese Spread
Lemon-Rosemary Hummus
Warm Spinach Artichoke Dip
Colorful Crudités with Veggie Dip
Served with
Assorted Pita, Breads, Crackers

DIM SUM

Pork Potstickers, Vegetable Spring Rolls,
Chicken Lemongrass Dumpling
Served with
Sriracha Aioli, Sweet Chili Sauce, Ponzu Sauce

GRILLED CHEESE BOARDS

Select 2



Classic with American
Brie, Fig, and Thyme
Smoked Ham and Gruyere
Turkey & Brie with Tarragon
Fresh Mozzarella & Tomato with Pesto Aioli
Beef Short Rib, Fontina, Smoked Vegetable Ketchup

PASTA STATION



Select 2

Penne Vodka
Tomato Cream Sauce

Gemelli Aglio e Olio
Blistered Tomato, Asparagus, Sauteed Spinach,
Zucchini, Roasted Red Peppers, Cannellini Beans,
Roasted Garlic, Romano Cheese

Cavatelli
Sweet Sausage, Broccoli Rabe, Shaved Pecorino

Tri-Color Tortellini a la Pana
Prosciutto, Peas, Parmigiano-Cream Sauce

Rigatoni Bolognese
Slow Braised Beef, Veal, Pork, Vegetables,
Tomato Sauce, Parmigiano

TASTE OF PHILLY

Italian Roast Pork Slider
Broccoli Rabe and Sharp Provolone

Mini Philly Cheesesteaks
Fried Onions, "Wit" & Housemade Ketchup

Roman Tomato Pie
Focaccia-Style Pizza
San Marzano Tomato Sauce, Fresh Basil

SURF AND TURF SLIDERS

Select 2

Jumbo Lump Crab Cake
(Add $3 per person)
Remoulade Sauce

Blackened Salmon
Remoulade Sauce

Short Rib
Braised Beef Short Rib, Smoked Vegetable Ketchup,
Garlic Aioli, Crispy Tobacco Onions

House-Cut Cheeseburger
Lettuce, Tomato, Ketchup, Pickle

Buffalo Chicken
Cucumber, Blue Cheese, Iceberg

South Philly Chicken Cutlet Slider
Broccoli Rabe and Sharp Provolone

Italian Roast Pork
Broccoli Rabe and SharpProvolone

ENTREES

All Entrees are accompanied by
Chef's Seasonal Vegetable Medley
Choice of 1 Starch:
Buttermilk Mashed Potatoes, Roasted Red Potatoes OR
Penne Vodka, Pasta Primavera

PAN-SEARED CHICKEN BREAST MEUNÈIRE (DF)

Lemon Brown Butter Sauce,
Wild Mushroom Confit,
Roasted Heirloom Tomatoes

CLASSIC CHICKEN FRANCAISE

Pecorino, Parsley, & Egg Battered
Chicken Breast,
Roasted Garlic Lemon Butter Sauce

CHICKEN MARSALA

Cremini Mushrooms, Sundried Tomatoes,
Marsala Wine Sauce

CHICKEN ROSEMARY (DF)

Mushrooms, Pimentos, Rosemary, Scallions
White Wine Lemon Butter Sauce



ANDREOTTI'S PARMIGIANO

Caprese Style Stuffed Chicken
Mozzarella, Basil, Tomato,
Milanese Gremolata, Classic Tomato Sauce,
Shaved Pecorino Cheese

CRAB STUFFED FLOUNDER

Lemon Beurre Blanc

FLOUNDER FRANCAISE

Sauteed in Lemon White Wine Sauce

BROILED SALMON

Lemon Dill Butter

TERIYAKI SALMON

Hoisin Teriyaki Glaze

DRY RUBBED BEEF MEDALLIONS

(Add $5 per person)

Cognac, Peppercorn Jus,
Horseradish Cream

FLANK STEAK

Sliced with Choice of Sauce

Wild Mushroom Confit,
Demi Glace Rosemary
Burgandy Wine Sauce

SHORT RIB CAVATELLI

Fresh Ricotta Cheese Cavatelli,
Braised Beef Short Rib, Wild Mushroom,
Spinach, Caramelized Onions
Marsala Wine Bordelaise Sauce

BLACKENED PORK CHOP (GF)

Bourbon Brined Boneless Pork Chop,
Pear Chutney

STUFFED PORK LOIN

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

EGGPLANT ROLLATINI (V)

Parmesan, Ricotta, Tomato Sauce





DESSERTS & GOOD NIGHT SNACKS

ANDREOTTI'S FAMOUS MINIATURE PASTRY DISPLAY



Mini Chocolate Chip Cannoli
Fruit Tarts
Italian Cream Puffs
Mini Eclairs
Lemon Bars
Assorted French Macarons
Mini Cheesecakes
Assorted Petit Fours
Peanut Butter Cups
Chocolate Cherry Ganache Cups
Seasonal Mini Pies
Coconut Cookie Bars
Chocolate Dipped Brownies
Almond Cookies



BUTLERED MILK SHAKES



($5 per person)

Choose 2 of Your Favorite Flavors Topped with Whipped Cream & Sprinkles

ICE CREAM SUNDAE BAR

($6 per person)

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

Upgrade to an Ice Cream Waffle Station
Additional $3 per person
Station Attendant Required $200

A LA MODE STATION

($9 per person)
Select 2

Chef's Seasonal Selections Served Hot with Vanilla Ice Cream & Fresh Whipped Cream

Apple Crisp
Bread Pudding
Fudge Brownie
Strawberry Shortcake
Wild Berry Oatmeal Crisp

~ Seasonal Only ~
Blueberry Buckle
Peach Cobbler



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 bakeries to create your own personalized wedding cake!

AND THERE'S STILL MORE…
GOOD NIGHT SNACKS

($5 per person)
Select 1

Mini Philly Cheesesteak, Grilled Cheese, Chicken & Bean Burrito,
Hot Dogs, Philly Soft Pretzel,
Breakfast Sandwich (with Bacon or Sausage or Pork Roll)

A FEW PARTICULARS TO NOTE

COMPLIMENTARY SERVICES

- Planning and execution of timeline for your event.
- Custom designed floor plans.
- Maitre d' Service to ensure your event runs smoothly.
- Expert culinary team that prepares from scratch and finishes all cuisine on site.

FOOD/BEVERAGE

- All package pricing applies to event dates in 2026.
- Package price increase for 2027 is 2%, 2028 is 4%.
- All packages include China, Water Glasses, Flatware, and Linens.
  Linen inclusions are: Guest tables, Food tables, 6 Cocktail tables and 2 additional Linens.
  Additional linens requested will be billed at $15 each.
- Should your event require kitchen equipment, a rental fee is required.
- All food must be purchased and supplied by ANDREOTTI'S CATERING & EVENT MANAGEMENT. Kindly note that outside catering is NOT permitted.
- 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.
- 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, wire, and cash with the exception of final payment as stated above.
- A 3.5% processing fee is applied to all credit card payments.
- A 22% Service Charge applies to all package pricing and any additions of food, rentals, beverage, set-up, and additional staffing.
- Events beyond a one-hour drive time from our corporate office may incur traveling cost.
- 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 3 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!



Andreotti's

CATERING & EVENTS

856-795-0172 | www.andreottis.com | Cherry Hill, NJ
events@andreottis.com | info@andreottis.com

Updated 10/28/2026