

Andreotti's

CATERING & EVENTS

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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.



WEDDING MENUS

ALL PACKAGES INCLUDE:

Cocktail hour, 3 or 4-Course Plated Dinner, Dessert according to Package, 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 Selections

Starch Selection

Chef's Selection of Seasonal Vegetables

Assorted Miniature Pastries

OR

Personalized Wedding Cake



THE GALA

$97 per person

8 Butlered Hors d' Oeuvres

Antipasto Station

2 Cocktail Stations

Salad

3 Entrée Selections

Starch Selection

Chef's Selection of Seasonal Vegetables

Assorted Miniature Pastries

Personalized Wedding Cake

Good Night Snack

THE FEAST

$108 per person

10 Butlered Hors d' Oeuvres

Antipasto Station

2 Cocktail Stations

Premium Cocktail Station
(excludes raw bar)

Salad

Intermezzo Course

3 Entrée Selections

Starch Selection

Chef's Selection of Seasonal Vegetables

Assorted Miniature Pastries

Personalized Wedding Cake

Good Night Snack

CUSTOMIZED PACKAGES

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 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

(Choose 6, 8, OR 10)

VEGETARIAN

Asparagus &
Fresh Mozzarella Panzarotti
Fresh Tarragon

—

Whipped Ricotta & Hot Honey
Flatbread

—

Arancini
Goat Cheese, Roasted Garlic Aioli

—

Vine-Ripened Tomato
Basil Bruschetta

—

Roasted Eggplant Caponata (GF)
over a Rosemary Beet Chip

—

Mini French Gougère,
Roquefort Cheese, Chive

—

Caprese Skewers (GF)
Heirloom Baby Tomato,
Ciliegine, Basil

—

Vegetable Spring Rolls (Vegan)
Apricot Dipping Sauce

—

Spanakopita

—

Tomato Basil Bisque Shooters
with Classic Grilled Cheese

—

Mac & Cheese Bites, "Whiz"

—

Watermelon & Feta Skewer (GF)
Mint & Balsamic Glaze

—

Avocado Toast
Brioche, Pickled Onion,
Pepitas, Queso Fresco

—

Feta Cheese Puffs in Phyllo

—

Miniature Vegetable Quiche
Fresh Tarragon, Gruyère Cheese

—

Potato Pancake
Apple Cream

—

Chickpea Falafel (GF)
Cucumber Dill Yogurt

—

Lemon Ricotta Cucumber Bites (GF)

MEAT

New Zealand Lamb Chops
Milanese-Style, Fresh Mint —

Classic Lamb Shawarma Turnover
Vegetables, Tahini Sauce

—

Seared Sirloin Crostini
Fresh Mozzarella Compote, Arugula

—

Braised Beef Short Rib Spring Roll
Fig & Tomato Jam

—

Filet Mignon Wellington
Mushroom Duxelles

—

Mini Birria Tacos
Pickled Cabbage, Avocado, Jalapeno,
Sriracha Aioli

—

Szechuan Beef Satay

—

Classic Beef Empanada
Lime Crema, Salsa Verde

—

Philly Cheesesteak Spring Rolls
Housemade Vegetable Ketchup &"Whiz"

—

Italian Cocktail Meatballs
Sauce Amatriciana

—

Pigs in a Blanket

—

Prosciutto Wrapped Melon Skewer (GF/DF)
Fig Jam & Balsamic Glaze

—

Fresh Stuffed Fig Prosciutto (GF)
Honey Goat Cheese, Sweet Balsamic Glaze

—

Sausage & Broccoli Rabe Panzarotti

—

Puerto Rican Pork Pastelillos
Sofrito Cream

—

Pad Thai Chicken Skewer
Peanut Sauce

—

Souvlaki Chicken Kebab (GF)
Tzatziki Sauce

—

Chicken Breast Francaise Bites

—

Chicken & Waffle
Sriracha Maple Syrup

SEAFOOD

Yellow Fin Tuna (DF)
Sesame Seared on Tasting Spoon

—

Tuna Poke Wonton Cup (DF)
Ponzu, Ginger Dressing

—

Deconstructed Crab Rangoon
Duck Sauce

—

Mini Lump Crab Cakes
Remoulade Sauce

—

Seared Sea Scallop (GF)
English Pea Favetta

—

Scallop wrapped in Bacon (GF/DF)

—

Shrimp Cocktail Shooters (GF/DF)

—

Avocado & Shrimp Tostada
Salsa Verde

—

Grilled Shrimp Tequila Skewers (GF)
Margarita Aioli
With a Salted Rim

—

Coconut Shrimp Sweet
Chili Dipping Sauce

—

Shrimp & Grits Fritter
Cajun Dipping Sauce

—

Clams Casino

—

Sweet Potato Cake
Smoked Salmon
Crème Fraiche

—

Salmon Bites
Potato-Encrusted
Lemon Beurre Blanc

—

Salmon Cake Poppers
Cucumber Dill Crème Fraiche

—

Petite Seafood Enchilada
Green Sauce, Queso Fresco

COCKTAIL STATIONS

SERVED DURING THE COCKTAIL HOUR

ANTIPASTO

Included in each Package

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

GRAND CHEESE DISPLAY

Assorted International and Domestic Cheeses
Manchego, Aged Gouda, Baby Brie, Honey Goat,
Gorganzola, Sharp Provolone, Asiago,
Fontina, Ricotta Salata, Fresh Berries,
Dried Fruit, Nuts
Served with Assorted Crackers & 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

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

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

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
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

PREMIUM 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 DISPLAY

($11 per person)

Assorted Rolls to Include:
Spicy Tuna, Shrimp Tempura,
Salmon Avocado, California
Served with Soy Sauce, Pickled Ginger, Wasabi, Spicy Mayo

THE BUTCHER'S CARVING TABLE

(Select 1 for $7 per person)

Whole Roasted Tenderloin of Beef
Pesto Rubbed NY Striploin
Garlic & Herb Roasted Pork Loin
with Pear Chutney

(Select 1 for $12 per person)
Potato Encrusted Rack of Lamb
with Italian Salsa Verde
Sesame Seed Seared Tuna Loin with
Wasabi Aioli

Accompaniments:
Mini Kaiser Rolls, Dijon Sauce, Horseradish Sauce,
Green Peppercorn Aioli

Chef Attendant Fee $250

MEDITERRANEAN SPREAD

($5 per person to substitute, $8 to add as an additional station)
Select 2

Chicken Souvlaki Kebabs,
Lamb "Gyro" Phyllo Pockets,
Harissa Shrimp or Falafel
Accompaniments:
Baba Ghanoush, Tabbouleh , Grilled Vegetables,
Cured Olives, Roasted Red Peppers,
Assorted Flavored Hummus, Tzatziki, Grilled Pita,
Crispy Pita, Flatbreads, Olive Oil

SHANGHAI STATION

($4 per person to substitute, $7 to add as an additional station)
Select 2

Szechuan Beef,
Shrimp & Vegetable Stir Fried Noodles,
General Tso's Chicken or General Tso's Tofu
Accompanied with Ginger Broccoli, Vegetable Fried Rice
Served in Chinese Food Boxes with Chopsticks

MEXICAN STREET FOOD

($4 per person to substitute, $7 to add as an additional station)
Select 2

Authentic Birria Taco, Pork Tinga or
Cilantro Roasted Chicken Tacos
Accompaniments:

Soft Tortillas, Sour Cream, Pico de Gallo,
Guacamole, Cheddar Jack Cheese, Pickled Onion,
Jalapenos, Spicy Aioli, Spicy Queso, Salsa Verde
Served with Mexican Street Corn Dip,
Fresh Corn Tortilla Chips

EMPANADA STATION

($4 per person to substitute, $7 to add as an additional station)
Select 3

Picadillo Empanada
Ground Beef & Homemade Aji Verde

Pernil & Sofrito Pastelillos
Sazon, Salsa Criolla

Empanada de Pollo y Chorizo
Cilantro Lime Crema

Argentinian Vegetable Empanada
Sweet Potato, Mushroom, Cabbage,
Romesco Dipping Sauce

Shrimp & Cilantro Rice Turnover
Tequila & Lime Aioli

Accompaniments:
Rice & Beans, Plantains, Pico de Gallo,
Chimichurri, Sriracha Aioli, Lime Crema

SALADS

Select 1

ANDREOTTI SALAD

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

CLASSIC CAESAR SALAD

Classic Caesar, Parmigiano Crisps & Croutons



ROASTED ROOT SALAD

Baby Arugula, Roasted Red and Golden Beets, Butternut
Squash, Goat Cheese, Sunflower Seeds, Tomato,
Cucumber, Carrot White Balsamic Dressing

SPINACH SALAD

Spinach,Blue Cheese, Grape Tomato,
Red Onion, Carrots, Cucumbers, Candied
Pecans, Balsamic Vinaigrette

ENTREES

All entrees include chef's selection of seasonal vegetables & your starch selection.
Starch Selections
Rosemary Roasted Potatoes, Buttermilk Mashed Potatoes, Toasted Farro with Vegetables

CENTER CUT FILET MIGNON (DF)
Marinated with Fresh Rosemary, Garlic, and Olive Oil,
French Bordeaux Wine Reduction

MALBEC -BRAISED BEEF SHORT RIB (GF)
Sauce Bordelaise

RACK OF LAMB
(additional $5 per person)
Potato and Italian Herb Crust, Mint Jus

CHICKEN DUGLERE
Pan-Seared Chicken, Lump Crabmeat, Shrimp,
Rose Cream Sauce

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

ANDREOTTI'S PARMIGIANO
Caprese Style Stuffed Chicken
Mozzarella, Basil, Tomato, Milanese Gremolata,
Classic Tomato Sauce, Shaved Pecorino Cheese

PAN-SEARED CHICKEN BREAST MEUNÈIRE (DF)
Lemon Brown Butter Sauce,
Wild Mushroom Confit, Roasted Heirloom Tomatoes

CHICKEN ROSEMARY (DF)
Mushrooms, Pimentos, Rosemary, Scallions
White Wine Lemon Butter Sauce

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

BLACKENED PORK CHOP (GF)
Bourbon Brined Boneless Pork Chop,
Pear Chutney

CLASSIC "SURF & TURF"
Petite Filet Mignon, Sauce Bordelaise,
Baked Shrimp Stuffed with Jumbo Lump Crab
Lemon Beurre Blanc

JUMBO LUMP CRAB CAKES
Remoulade Sauce

MEDITERRANEAN SEA BASS (GF)
Tomato Confit, Fennel,
Lemon White Wine Sauce

ROASTED SALMON (DF)
Braised Spinach, Tomato Compote
Scampi Sauce

PISTACHIO ENCRUSTED SALMON (DF)
Dijon Beurre Blanc

JERSEY FLUKE
Stuffed with Shrimp, Scallops,
Crab Citrus Butter

ROASTED CAULIFLOWER STEAK (V)
Almond and Seven Spice, Gremolata,
Romesco Sauce

EGGPLANT ROLLATINI (V)
Parmesan, Ricotta, Tomato Sauce

GRILLED VEGETABLE NAPOLEAN (V/VG/DF)
Petite French Lentils
Italian Classic Salsa Verde
Offered Complimentary for Vegetarian and Vegan Guests.

DUET PLATES
Choose Two Entrees Listed
Customize to Your Liking

(add $7 per person)



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

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.
- Bar Packages choices must be finalized 45 days prior to event to allow for liquor permits.
- 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!



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