



Off-Premise Wedding Menu



Catering By

Culinary Classics

732-725-8319

www.jerseycatering.com

Culinary Classic Cocktail Hour

Assorted Butler Passed Hors d'oeuvres

(Choose Six)

Franks in Blackets ~ Mushrooms Stuffed with Sausage & Crabmeat
Mini Pizza Bagels ~ Chicken Tenders w/Honey Mustard Sauce
Bruschetta ~ Mini Egg Rolls w/Sweet & Sour Sauce
Sesame Chicken Assorted Mini Quiche ~ Raspberry Brie in Phyllo
Petite Crab Cakes ~ Potato Pancakes w/Applesauce & Sour Cream
Smoked Salmon Crustini ~ Clams Casino ~ Clams Oreganata
BBQ Shrimp Wrapped in Bacon ~ Seared Ahi Tuna ~ Lobster Pot Pie



Silver Chafing Dishes

(Choose Two)

Tortellini Alfredo w/Peas ~ Penne Ala Vodka ~ Chicken Marsala
Lemon Pepper Chicken ~ Blackened Chicken w/Bowtie Pasta
Shells w/Baby Shrimp & Broccoli in Scampi Sauce ~ Eggplant Rollatine
New Zealand Mussels Marianara ~ Fried Calamari ~ Buffalo Shrimp
Swedish Meatballs ~ Sweet & Sour Meatballs ~ Pierogies

Cold Displays with Ice Sculpture

International Cheese & Fruit Display ~ Fresh Vegetable Crudite'
Add Shrimp Cocktail for only \$3 per person additional

Cocktail Hour Enhancements

Pasta Station \$4 pp

(Choose 2 Pastas and 2 Sauces)

Tortellini, Fettucini, Penne, Bowtie
Vodka, Alfredo, Scampi, Pomodoro

European Station \$4 pp

Haluski (Cabbage & Noodles),
Stuffed Cabbage, Kielbasi & Kraut
Pierogies w/Onions & Sour Cream

Asian Station \$4 pp

Chicken Stir Fry w/Rice,
Mini Egg Rolls, House Lo Mein
Japanese Shu Mai

Antipasta Station \$4 pp

Assorted Italian Cold Cuts,
Marinated Cheeses,
Roasted Olives with Eggplant

Carving Station \$5 pp

(Choose 2)

Roast Turkey, Glazed Smoked Ham
Fresh Ham, Roast Loin of Pork
Side of Salmon, Leg of Lamb Sushi

Sushi Station \$5 pp

Assorted Rolls w/Soy, Wasabi
& Pickled Ginger
California, Philly Rolls,
Spicy Tuna, Rainbow Roll

Whole Suckling Pig

Carved to Order
for Only \$4 pp
additional

Seafood Station \$10 pp

(Choose Two Cold Items)

Shrimp Cocktail, Snow Crab Claws, Seafood Salad
Clams on the Half Shell, Fresh Shucked Oysters

(Choose Two Hot Items)

Clams Casino, Oysters Rockefeller, Stuffed Shrimp
Clams in Green Sauce, Garlic Shrimp, Oysters Oreganata

Add Sushi Station

to Asian Station
for Only \$2 pp
additional



Culinary Classics Catering

Sit Down Dinners Include
Cocktail Hour and 5 Hour Open Bar

Sit Down Reception

Sparkling Champagne Toast

First Course

Fresh Fruit w/Honey Raspberry Yogurt Sauce, Minestrone Soup
Italian Wedding Soup, Penne Pomodoro or Bowtie Carbonara

Second Course

Spring Mix with Balsamic Vinaigrette, Caesar Salad
or Spinach Salad with Poppy Seed Dressing

Plated Entrees

(Choose Two)

Chicken Italiano \$45

Roasted Red Peppers, Prosciutto & Provolone

Chicken Francaise \$45

Sautéed with Citrus Wine Sauce

Chicken Marsala \$45

Served with a Marsala Mushroom Wine Sauce

Stuffed Pork Chop \$50

Stuffed w/Apple Sausage Stuffing

Grilled Fillet of Salmon \$50

Grilled & Topped with a Dill Cream Sauce

Baked Tilapia \$50

Topped with Mango Salsa

Seared Tuna Steak \$53

Fresh Marinated; Seared to Perfection

Prime Rib of Beef Au Jus \$55

Tender Boneless; w/Fresh Grated Horseradish Sauce

Grilled Filet Mignon \$60

Grilled w/Wild Mushroom Sauce & Béarnaise Sauce

Surf & Turf

Grilled Fillet & Broiled Lobster Tail

Served with Chef's Choice Potato & Fresh Seasonal Vegetable

Dessert:

Tiered Wedding Cake Decorated with Fresh Flowers
Brewed Coffee, Tea & Decaffeinated Coffee & Tea



All Wedding Packages Include

Elegant Five Hour Reception
China, Silverware and Glassware
Color Coordinated Linens
Maitre D' Service
Professionally Attired Servers
White Glove Service
Attractively Decorated Bridal Table
Minimum 100 Guests

Ivory Chair Covers w/Sash \$3 pp additional

Culinary Classics Catering



All Prices Subject to 18% Service Charge
and 7% Sales Tax

Grand Buffet and Carving Buffet Include
Cocktail Hour and 5 Hour Open Bar

Grand Buffet \$50 per person

Sparkling Champagne Toast

First Course

Fresh Fruit w/Honey Raspberry Yogurt Sauce, Minestrone Soup
Italian Wedding Soup, Penne Pomodoro or Bowtie Carbonara

Second Course

Spring Mix with Balsamic Vinaigrette, Caesar Salad
or Spinach Salad with Poppy Seed Dressing

Buffet Entree Selections:

(Choose Two)

Chicken: Marsala, Francaise, Parmigiana, Stir Fry or Cordon Bleu
Beef: Top Round, Italian Meatballs, Stir Fry, Marsala, Pepper Steak
Pork: BBQ, Roasted & Sliced, Sausage & Peppers, Stuffed Cabbage,
Kielbasi & Sauerkraut, Swedish Meatballs, Honey Thyme

(Choose One)

Seafood: Shrimp Scampi, Stuffed Flounder, Seafood Newburg,
Mussels Marinara, Baked Salmon with Dill Sauce
Veal: Marsala, Francaise, Veal & Peppers, Parmigiana, Piccata

(Choose Two)

Pasta: Penne with Tomato Basil Sauce, Stuffed Shells Marinara,
Lasagna, Tortellini Alfredo, Rigatoni with Blush Sauce
Vegetable: Honey Basil Carrots, Broccoli Scampi, Sautéed Spinach
Steamed Asparagus, String Beans Almondine, Vegetable Medley

Dessert

Tiered Wedding Cake Decorated with
Fresh Flowers
Brewed Coffee, Tea & Decaf

Chef's Carving Buffet \$55 per person

Sparkling Champagne Toast

First Course

Fresh Fruit w/Honey Raspberry Yogurt Sauce, Minestrone Soup
Italian Wedding Soup, Penne Pomodoro or Bowtie Carbonara

Second Course

Spring Mix with Balsamic Vinaigrette, Caesar Salad
or Spinach Salad with Poppy Seed Dressing

Carved Selections

(Choose Two)

Top Round of Beef
w/Au Jus & Horseradish Sauce

Seasoned Fresh Ham
w/Jus Lie & Applesauce

Maple Basted Smoked Ham
w/Roasted Pineapple Chunks

Boneless Prime Rib of Beef*
w/Au Jus & Horseradish Sauce
* Denotes \$2 pp additional

Roast Turkey Breast
Served with Giblet Gravy

Roast Pork Loin
w/Honey & Tyme Glaze

Roasted Leg of Lamb*
w/Rosemary Port Wine Sauce

Tenderloin of Beef**
w/Au Jus & Horseradish Sauce
** Denotes \$3 pp additional

(Choose Three)

Pasta: Penne with Tomato Basil Sauce, Stuffed Shells Marinara,
Lasagna, Tortellini Alfredo, Rigatoni with Blush Sauce
Vegetable: Honey Basil Carrots, Broccoli Scampi, Sautéed Spinach
Steamed Asparagus, String Beans Almondine, Vegetable Medley

Dessert

Tiered Wedding Cake Decorated with Fresh Flowers
Brewed Coffee, Tea & Decaf



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