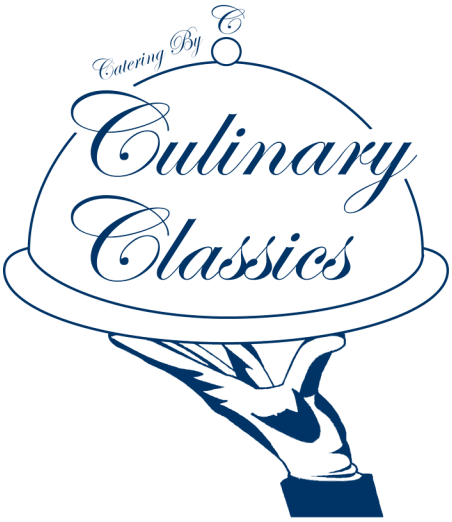
Culinary Classics
Full-Service Catering

Banquet Menu

~ Call For An Appointment ~



Catering by:
Culinary Classics

732-725-8319
www.jerseycatering.com

January 2024

Brunch Buffet

Beverages
Chilled Fruit Juices
Fresh Brewed Coffee, Tea & Decaf

Cold Displays
Sliced Fresh Fruit Display
Assorted Bagels and Danish,
Tossed Garden Salad,

Hot Breakfast Items
Scrambled Eggs (Plain & Western Style), Sausage,
Breakfast Wraps, Home fries, Crisp Bacon Strips,
Broccoli Cheddar Quiche, French Toast

Hot Lunch Entrées
One Chicken, One Beef & One Pasta Entrée

Dessert
Fresh Baked Cookies & Brownies $2 pp

$25 pp

All prices subject to 20% Service Charge & 6.625% Sales Tax

Brunch & Luncheon Buffets Include:
Choice of Color Linen Tablecloth & Napkins
All Paper Service

China, Flatware & Glasses $6pp Additional
Classicware Disposable $2
Chair Covers w/Sash $6 pp

Add Additional Hot Dish for $2 pp per dish

Omelet Station $3 pp
Fluffy Omelets Made to Order...
Peppers, Onions, Tomatoes, Mushrooms,
Bacon, Broccoli & Cheddar Cheese

Carving Station $8 pp *Choose One*
Fresh Roast Turkey, Smoked Glazed Ham,
Fresh Ham, Roast Loin of Pork

Beverages
Soda Service $2.50 pp
Bar Set Up $3.50 pp
Bartender Fee $150

Dessert
Custom-made Special Occasion Cake $2 pp
Includes Fresh Brewed Coffee, Tea & Decaf

Check Out Our Cocktail Hours, Upgrades

30 people Minimum

Hot Entrée Choices

Fried Chicken ~ BBQ Chicken
Seven Spice Chicken ~ Chicken Divan
Chicken Murphy ~ Steak Murphy
Roasted Maple Garlic Chicken w/ Potatoes
Beef Stroganoff with Egg Noodles
Stir Fry Beef with Rice Pilaf
Steak and Peppers ~ Stuffed Cabbage
Swedish Meatballs ~ Italian Meatballs
Lasagna ~ Baked Ziti
Cavatelli Primavera Alfredo
Fettuccini Carbonara ~ Fettuccini Alfredo
Bowties w/Crushed Tomatoes, Onions & Prosciutto
Penne with Vodka Sauce & Sundried Tomatoes
Stuffed Shells with Mozzarella
Shells w/Cheddar Cheese & Broccoli
Vegetable Lasagna Alfredo ~ Eggplant Parmigiana
Sausage & Peppers ~ Kielbasa & Sauerkraut
Pierogies with Onions & Sour Cream
New Zealand Mussels Marinara or Green Sauce

Side Dishes
Green Beans Almandine, Honey Basil Carrots,
Sautéed Broccoli Scampi, Vegetable Medley,
Roasted New Potatoes, Rice Pilaf
Upgrade to China $6 pp

Beverages
Soda Service $2.50 pp
Bar Set Up $3.50 pp
Bartender Fee $100

Luncheon Buffet

Available Monday through Thursday

Salad Selections *(choose one)*
Spring Mix with Balsamic Vinaigrette, Caesar Salad
Or Spinach Salad with Poppy Seed Dressing

Decorated Deli Platter
Roast Beef, Roast Turkey, Ham, Salami, Corned Beef,
Pastrami, Swiss & American Cheese, Pickles,
Condiments, Assorted Rolls & Rye
~ Or ~

Side Dishes
Choose Two Selections

Hot Selections
Choose Three Entrees

Dessert $2
Custom-made Special Occasion Cake
Or Cookies & Brownies

Beverages
Soda Service $ 2.50

$20 pp

All prices subject to 20% Service Charge & 6.625% Sales Tax

Cocktail Hour Options

Enhance your Buffet or Sit Down Dinner

Cocktail Hour No. 1 $10 pp

Choice of 6 Butler Passed Hors d'oeuvres

Cocktail Hour No. 2 $14 pp

Choice of 6 Butler Passed Hors d'oeuvres
& 2 Chafing Dishes Plus Cold Displays Listed Below

Cocktail Hour No. 3 $18 pp

Choose 10 Butler Passed Hors d'oeuvres Listed
& 4 Chafing Dishes
Plus Cold Displays Listed Below

Cocktail Party Package

1 1/2 Hour of Hors d'oeuvres

Choice of 10 Butler Passed Hors d'oeuvres
4 Silver Chafing Dishes & Cold Displays

Dessert Table

Custom-made Special Occasion Cake plus
Chocolate Mousse Cake, Carrot Cake,
Mini Italian Pastries, Mousses, Cookies &
Fresh Fruit w/Chocolate Dipping Sauces
Fresh Brewed Coffee, Tea & Decaf
All Paper Service & Choice of Color Linens
China, Flatware & Glasses $6 pp

$30 pp

All prices subject to 20% service charge & 6.63% sales tax

Butler Passed Hors d'oeuvres

Franks in Blankets ~ Mushrooms Stuffed w/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 Crostini ~ Clams Casino ~ Clams Oreganata
BBQ Shrimp Wrapped in Bacon ~ Seared Ahi Tuna ~ Lobster Pot Pie

Silver Chafing Dishes

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 Marinara
Fried Calamari ~ Buffalo Shrimp ~ Swedish Meatballs
Sweet & Sour Meatballs ~ Pierogies

Cold Displays

International Cheese & Fruit Display, Fresh Vegetable Crudités
Add Shrimp Cocktail for only $8 per person additional

Cocktail Party Package Includes:

Choice of Color Linen Tablecloths & Napkins
All Paper Service
China, Flatware & Glasses $6 pp
Classicware Disposable $2 pp
~Chair Covers w/Sash $6 pp

Beverages

Soda Service $2.50 pp
Cork Package $3.50 pp
Bartender Fee $150

50 People Minimum.

Cocktail Hour Enhancements

Pasta Station $5 pp

(Choose 2 Pastas and 2 Sauces)
Tortellini, Fettuccini, Penne, Bowtie
Vodka, Alfredo, Scampi, Pomodoro

European Station $5 pp

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

Asian Station $5 pp

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

Carving Station $8 pp

(Choose 2)
Roast Turkey, Glazed Smoked Ham
Fresh Ham, Roast Loin of Pork
Side of Salmon, Leg of Lamb

Sushi Station $10 pp

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

Antipasto Station $5 pp

Assorted Italian Cold Cuts,
Marinated Cheeses,
Roasted Olives w/Eggplant

Whole Suckling Pig

Carved to Order for
Only $6 pp additional

Mashed Potato Bar $4 pp

Yukon Gold Potatoes & Garlic
toppings of sour cream, chives,
cheddar cheese, bacon, broccoli

Fiesta Taco Bar $ 4pp

Spicy Ground Beef & Chicken
Hard & Soft Taco Shells
w/lettuce, tomato, salsa
cheddar cheese & sour cream

Add Sushi Station

to Asian Station for
Only $6 pp additional

Seafood Station $25 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,
Portuguese Clams

Catering By Culinary Classics

Classic Dinner Buffet

Salad Selections *(Choose One)*
Spring Mix with Balsamic Vinaigrette, Caesar Salad
Or Spinach Salad with Poppy Seed Dressing, Chefs Pasta Salad

Decorated Deli Platter
Roast Beef, Roast Turkey, Ham, Salami, Corned Beef, Swiss & American Cheese, Pickles, Condiments, Assorted Rolls & Rye

~ Or ~

Side Dishes *(Choose Two)*
Green Beans Almandine, Honey Basil Carrots, Vegetable Medley
Sautéed Broccoli Scampi, Roasted New Potatoes, Rice Pilaf

Hot Selections *(Choose Five)*
Fried Chicken ~ BBQ Chicken ~ Roasted Maple Garlic Chicken w/ Potatoes
Seven Spice Chicken ~ Chicken Divan ~ Chicken or Steak Murphy
Beef Stroganoff w/Egg Noodles ~ Stir Fry Beef w/Rice ~ Steak & Peppers
Stuffed Cabbage ~ Swedish or Italian Meatballs ~ Lasagna ~ Baked Ziti
Cavatelli Primavera Alfredo ~ Stuffed Shells Marinara ~ Fettuccini Carbonara
Bowties w/Crushed Tomatoes, Onions & Prosciutto ~ Fettuccini Alfredo
Penne with Vodka Sauce & Sundried Tomatoes ~ Eggplant Parmigiana
Shells w/Cheddar Cheese & Broccoli ~ Vegetable Lasagna Alfredo
Sausage & Peppers ~ Pierogies w/Onions & Sour Cream
New Zealand Mussels Marinara or Green Sauce ~ Kielbasa & Sauerkraut

$26pp
All prices subject to 20% Service Charge & 6.625% Sales Tax

50 People Minimum

Both Buffets Include:

Choice of Color
Linen Tablecloths & Napkins

All Paper Service

China, Flatware
$6pp additional
Classicware $2pp

Chair Covers w/Sash $5 pp

Add Extra Hot Dishes
for $2 pp additional per dish

Beverages
Soda Service $2.50 pp
Cork Package $3.50 pp
Bartender Fee $150

Dessert
Custom-made Special
Occasion Cake $2pp
Includes Fresh Brewed Coffee,
Tea & Decaf

Check Out Our Cocktail Hours, Upgrades & Additional Dessert Options

Premier Buffet

Salad Selections *(Choose One)*
Spring Mix with Balsamic Vinaigrette, Caesar Salad
Or Spinach Salad with Poppy Seed Dressing, Chefs Pasta Salad

Decorated Deli Platter
Roast Beef, Roast Turkey, Ham, Salami, Corned Beef, Pastrami, Swiss & American Cheese, Pickles, Condiments, Assorted Rolls & Rye

~ Or ~

Side Dishes *(Choose Two)*
Green Beans Almandine, Honey Basil Carrots, Vegetable Medley
Sautéed Broccoli Scampi, Roasted New Potatoes, Rice Pilaf

Hot Selections
(Choose Five)
Chicken Marsala ~ Chicken Parmigiana ~ Lemon Pepper Chicken
Chicken Francaise ~ Chicken Saltimbocca ~ Chicken St. Pierre
Chicken Cordon Bleu ~ Steak with Mushrooms & Onions
Teriyaki Steak Kabobs ~ Beef Bourguignon w/Julienne Carrots & Pearl Onions
BBQ Spare Ribs ~ Veal & Peppers ~ Eggplant Rollatine
Seafood Newburg over Rice Pilaf ~ Shrimp Ravioli with Vodka Sauce
Boston Baked Scrod ~ Shells with Baby Shrimp & Broccoli in Scampi Sauce
Tortellini w/Sundried Tomatoes in Pink Sauce
Tortellini Alfredo w/Peas & Mushrooms

$28pp

All prices subject to 20% Service Charge & 6.625% Sales Tax

Enhance your Buffet
by adding a
Full Cocktail Hour
to kick off your event…
or add to your dinner buffet
by including a
Pasta Station
Or
Carving Station

Check Out pg 5 for details..

For the Perfect Ending
to your event
Treat your Guests
to one of our
Delicious Dessert Options

See pg 4 to see our Tempting Treats

Customize Any Package
Speak to Our
Party Planner Today!

Sit Down Dinner Entrees

First Course

Fresh Fruit w/Honey Raspberry Yogurt Sauce, Soup of your Choice,
Penne Pomodoro or Bowtie Carbonara

Second Course

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

Plated Entrees

(Choose Two)

Chicken Italiano
Roasted Red Peppers, Prosciutto & Provolone

Chicken Francaise
Sautéed with Citrus Wine Sauce

Chicken Marsala
Served with a Marsala Wine Sauce

Stuffed Pork Chop
Stuffed w/Apple Sausage Stuffing

Grilled Fillet of Salmon
Grilled & Topped with a Dill Cream Sauce

Baked Tilapia
Topped with Mango Salsa

Seared Tuna Steak
Fresh Marinated & Seared to Perfection

Prime Rib of Beef Au Jus
Fresh Grated Horseradish Sauce

Grilled Filet Mignon
Wild Mushroom Sauce & Béarnaise Sauce

Surf & Turf
Grilled Fillet & Broiled Lobster Tail

Served with Chef's Choice Potato & Fresh Seasonal Vegetable
Includes China & Flatware; Choice of Color Linens

All prices subject to 20% service charge & 6.625% sales tax

Sit Down Dinners Include:

Choice of Color
Linen Tablecloths & Napkins

China & Flatware $6pp
Classicware $2pp

Chair Covers w/Sash $6 pp

Beverages

Soda Service $2.50pp
Cork Package $3.50 pp
Bartender Fee $150

Dessert

Custom-made Special
Occasion Cake $2pp
Includes Fresh Brewed Coffee,
Tea & Decaf

Check Out Our Cocktail Hours,
Upgrades & Additional
Dessert Options

50 People Minimum

Decadent Desserts

By Our In-House Pastry Chef

Custom-Made Sheet Cake $2 pp

Icing: *Buttercream or Whipped Cream with Inscription*
Cake: *Yellow, Chocolate, White, Yellow/Chocolate or White/Chocolate*
Choice of Filling: *Strawberry, Pineapple, Cherry, Lemon, Vanilla Pudding, Chocolate Pudding, Chocolate, White Chocolate or Strawberry Mousse. Canolli, Fresh Strawberries, Fresh Bananas or Mini Chocolate Chips*

Coffee, Tea, and Brewed Decaf
(If you wish to bring your own sheet cake, a $1 pp fee applies; includes coffee, tea, & decaf)

Special Additions Fresh From Our Bakery:

One Pound Assorted Italian Cookie Tray on Each Table $25 each
Mini Italian Pastries (2 per person) $3 p.p.

All Prices Subject to 18% Service Charge and 6.63% Sales Tax

Dessert Table: $5 pp

Apple Walnut Cake, Chocolate Mousse Cake, Carrot Cake, Occasion Cake, Mousses, Italian Pastries, Cookies, & Fresh Seasonal Fruits with Chocolate Dipping Sauces

Ice Cream Sundae Bar: 5 pp

Chocolate and Vanilla Ice Cream, Assorted Toppings, Whipped Cream & Cherries

Chocolate Fountain: $5 pp

Includes; fresh strawberries, fresh pineapple, pretzels, rice crispy treats & marshmallows for your dipping pleasure

Chocolate Chip Cookies & Brownies $2.50 pp

Freshly Baked & Scrumptious!

Sweet 16 Menu

$30 pp

Plus 20% Service Charge & 6.625% Sales

Hors d'oeuvres Station

(Choice of Three)

Franks in Puff Pastry, Mini Tacos w/Salsa
Mozzarella Sticks, Pizza Bagels
Mini Quiche, Sesame Chicken Lollipops
Mini Egg Rolls, Swedish Meatballs

~ Hot Buffet Selections ~ *(choose two)*

Chicken Finger Bar

Home-made Chicken Tenders & Buffalo Style Chicken Fingers served w/marinara, honey mustard, BBQ, horseradish sauce, blue cheese & celery

Mashed Potato Bar

Yukon Gold Potatoes & Garlic Mashed Potatoes toppings of sour cream, chives, shredded cheddar cheese, bacon & broccoli

European Station

(choose two)

Haluski (cabbage & noodles)
Stuffed Cabbage, Kielbasa & Kraut, Pierogies w/Onions & Sour Cream

Italian Station

(choose two)

Stuffed Shells Marinara, Lasagna, Penne w/Vodka, Italian Meatballs, Eggplant Rollatine, Sausage & Peppers

Asian Station

Stir Fry Chicken and Beef w/Oriental Vegetables
chop sticks & fortune cookies
choice of fried rice or lomein

Fiesta Taco Bar

Spicy Ground Beef & Chicken
Hard & Soft Taco Shells
served w/lettuce, tomato, salsa
cheddar cheese & sour cream

~ Cold Displays ~ *(choose one)*

3 ft. Sub Sandwiches

Italian Style, Roast Beef & Swiss, or Turkey & Provolone on fresh baked hoagie with lettuce, tomato, onion, mayo, mustard, oil & vinegar on side

Decorated Deli Platter

Roast Beef, Turkey Breast, Ham, Salami, Corned Beef, Swiss & American Cheese
assorted dinner rolls & rye
pickles & condiments

Assorted Wraps

Grilled Chicken, Ham & Swiss, Grilled Veggie, Turkey & Provolone, Roast Beef & Provolone with lettuce & tomato, mayo, mustard, oil & vinegar on side

~ Salads ~ *(choose two)*

Tossed Garden Salad
Red Bliss Potato Salad
Classic Caesar Salad
Macaroni Salad
Rotini Pasta Salad
Cole Slaw

50 People Minimum

~ Desserts ~

Custom Decorated Sheet Cake
Mini Cannolis, Cream Puffs, Éclairs, Brownies & Chocolate Chip Cookies

~ Beverages ~

Fruit Punch Fountain, Assorted Soda, Coffee, Tea & Decaf

~ Sweet 16 Packages Include ~

Set-up & Clean-up, Choice of Color Linen Tablecloths & Napkins, Disposable Service (China, Flatware & Glasses $6 pp additional)

~ Upgrades & Enhancements ~

Dessert Upgrades

Ice Cream Sundae Bar $5
Chocolate Fountain $5
Rice Pudding Bar $5

Upgrades

Cotton Candy Machine
Snow Cone
Popcorn Cart

Picnic Packages

Package No. 1 (3 Hour Package)

1/3 lb. Fresh Ground Burgers/ Cheeseburgers
Jumbo Griddle Franks
Our Old Fashioned Fixins Bar
Boardwalk Style Sausage & Pepper Subs
Barbeque Chicken
Boston Style Baked Beans

Farm Fresh Corn on the Cob
Red Bliss Potato Salad
Cole Slaw
Tossed Garden Salad w/ Dressing
Ice Cold Watermelon
Fresh Brewed Iced Tea
Canned Soda & Bottled Water

100-250: $24 251-500: $23.50 501-750: $23

Package No. 2 (Our Most Popular Package) (4 Hour Package)

1/3 lb. Fresh Ground Burgers/ Cheeseburgers
Jumbo Griddle Franks
Our Old Fashioned Fixins Bar
Boardwalk Style Sausage & Pepper Subs
Barbeque Chicken & Ribs
Grilled Chicken Breast
(Cajun, Teriyaki & BBQ)

Farm Fresh Corn on the Cob
Boston Style Baked Beans
Red Bliss Potato Salad
Chef's Special Pasta Salad
Tossed Garden Salad

Ice Cold Watermelon
Fresh Baked Assorted Cookies
Fresh Brewed Iced Tea
Canned Soda & Bottled Water

100-250: $27 251-500: $26 501-750: $25

Package No. 3 - Hawaiian Barbeque (4 Hour Package)

1/3 lb. Fresh Ground Burgers/ Cheeseburgers
Jumbo Griddle Franks
Our Old Fashioned Fixins Bar
Fresh Roasted Pig
BBQ, Teriyaki, & Cajun Chicken
Pulled BBQ Pork
Boston Style Baked Beans
Vegetable Fried Rice

Farm Fresh Corn on the Cob
Red Bliss Potato Salad
Hawaiian Salad
Fresh Polynesian Fruit Kabobs
Hawaiian Pineapple Cake
Fresh Brewed Iced Tea
Fruit Punch
Canned Soda & Bottled Water

100-250:$32 251-500: $31 501-750: $30

Picnics Include:

Old Fashioned Fixins Bar:

BBQ Onions, Sauerkraut, Chopped Onion, Yellow Mustard
Dijon Mustard, Relish, Ketchup, Mayo, Tomatoes, Lettuce, Pickle Chips

Complete Delivery, set-up and breakdown of all picnic equipment.
You will be provided with your own personal "Grill Chef" on-site to cook your food to perfection & Server to set-up, serve & clean up.
All paper products, serving utensils, plastic cutlery, paper napkins and trash can liners are supplied as well.

All Prices Subject to 20% Service Charge & 6.625%% Sales Tax

All Picnics Require
$175 Charge for Grill Chef and $150 Server Fee. Minimum 50 people.
Travel Charge May Apply
Children 4-10yrs: Half Price Children 3 & under: No Charge

Some Ideas to Enhance Your Picnic:

Add Our 1/3 lb. Turkey Burger or Chicken Breast Sandwich for Only $ 1 p.p.
Available Teriyaki, Montreal, or Lemon Pepper

Whole 1 1/4 lb. Lobster: . . . . . Market Price Per Lobster
Grilled Fish (Tuna, Swordfish, Salmon, or Mako) . . . . . Market Price Per Portion
Fresh Fruit Kabobs: . . . . . $1.25 p.p.
New Orleans Sliced London Broil: . . . . . $5 p.p.
Roasted Pig (50 lb. Minimum): . . . . . $8 p.p.
Steamed or Raw Clams (Includes Shucker): . . . . . $10 p.p.
Shrimp Cocktail.....): . . . . . $10 p.p.

Fun Additions

Popcorn Machine, Cotton Candy Machine or Sno-Cone Machine
$75 each plus Supplies: $2.50 p.p.

Rentals Available

Linens, China, Portable Bars, Dance Floor
Call for Pricing & Availability

Bartender $150 fee

All Prices Subject to 6.625% Sales Tax & 20% Service Charge

Or Create your Own Picnic Package;
Call to discuss options with Our Catering Manager