

Culinary Classics

FULL SERVICE CATERING

At Culinary Classics, we offer the finest cuisine prepared only with the freshest ingredients by our professionally skilled staff.

A variety of selections are available on our fabulous menus. If you prefer we would be happy to customize a menu to suite your style, taste, or budget...

Whether you are looking to order one or more of our Famous Pick-Up Trays or hold a Grand Gala Event, Culinary Classics will be delighted to fulfill your needs.

Treasure Life's Special Moments; Let Us Cater to you and your Guests

- **Wedding Receptions**
- **Corporate Meetings & Events**
- **Picnics / BBQ's / Pick Up Trays**
- **Anniversaries / Birthday Celebrations**
- **Holiday Parties / Graduations / Sweet 16's**
- **Christenings / Communions / Confirmations**
- **Bridal & Baby Showers / Rehearsal Dinners**

There is always a reason to celebrate!

We've Moved
165 Amboy Rd
Unit 504
Morganville, NJ
07751

You decide on the scene, we will provide the Cuisine. The Victorian Room at Knights of Columbus, Parlin or The Madison Park Banquet Room will provide the perfect setting for any occasion. But if the backdrop you prefer is; a Picnic in the Park, Wedding Reception on the Beach, a Backyard BBQ, Cocktail Party by the pool, or a Breakfast Meeting at the Office; Culinary Classics is equipped to accommodate any venue. We are only limited by our imagination!

Culinary Classics Catering

732-725-8319

www.jerseycatering.com

info@jerseycatering.com



Preffered Caterers of



MADISON PARK BANQUET HALL

3011 Cheese Quake Road
Old Bridge, New Jersey 08859

Accommodates up to 135 Guests

*Perfect for Weddings, Anniversaries, Birthdays, Sweet 16's,
Business Meetings, Showers, Communions, etc...*

Please Call for an Appointment



Preferred Caterers of the
Spotswood
Knight of Columbus

30 Cresent Ave
Spotswood, New Jersey 08884
Accommodates up to 250 Guests

Preferred Caterers of the
Venue

By Supreme

39 Main Street
South River

Accommodates up tp
120 Guests

Chiavari Chairs
White Table Linens & Napkins
DJ / MC/ Sound System

Breakfast Buffets

25 Min. Plus Delivery Fee & 6.625% Sales Tax

Continental Package \$10

Assorted Mini Danish, Fresh Baked Muffins
& Assorted Mini Bagels

Hot Breakfast Package \$14

Fresh Scrambled Eggs, Home Fried Potatoes,
Crisp Bacon Strips, Sausage Links &
Bakers Basket

Deluxe Breakfast Buffet \$17

Fresh Scrambled Eggs, Home Fried Potatoes,
Crisp Bacon Strips, Sausage Links,
Cinnamon French Toast, Hot Maple Syrup,
Fresh Fruit Salad, Bakers Basket

All Breakfast Buffets Include

Orange & Cranberry Juices Coffee, Tea & Decaf
& Hot Chocolate
All serving & disposable dinnerware

Brunch Buffet \$25 pp

Minimum 30 Plus Delivery Fee & 6.625% Sales Tax

Cold Displays

Sliced Fresh Fruit Mirror, Assorted Bagels & Danish
Spring Mix Salad, Tortellini Primavera Vinaigrette

Hot Breakfast Items

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

Hot Lunch Entrées

Choose Two Hot Menu Selections (See page 5)

Brunch Includes

Chilled Fruit Juices, Fresh Brewed Coffee & Tea
All serving & disposable dinnerware

Additional Items Available: Please call for details
Omelet Station, Waffle Station, Carving Stations,
Punch Fountains, China, Soda, Servers etc..

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Hot & Cold Luncheon Buffet \$18 pp

Available Monday through Friday until 3pm - Minimum 25 p - Plus Delivery Fee & 6.63% Sales Tax

Salad Selection (Choose Two)

Red Bliss Potato, Macaroni, Cole Slaw, Chef's Special Rotini Pasta Salad
Fresh Spring Mix Salad, Caesar Salad or Spinach, Apple & Walnut Salad

Pre-made Sandwiches or Wraps

Roast Beef & Provolone, Roast Turkey & Provolone, Ham & Swiss, Grilled Chicken & Grilled Veggie
Served with Lettuce & Tomato and Condiments

Hot Selections

Choose Three Hot Menu Selections (See page 5)

Includes Set-up, Heavy Duty Disposable Plates & Utensils, Chafers & Sternos, Serving Utensils,

Hot Buffet Alone \$16

Includes Choice of Three Menu Selections
& Two Salad Selections

Premade Sandwiches or Wraps \$15

Includes Sandwiches or Wraps
& Two Salad Selections

Minimum 25p - Plus Delivery Fee & 6.625% Sales Tax

Fresh Baked Chocolate Chip Cookies & Brownies \$2 pp or Check Out Our Delicious Dessert Options pg7
Soda Service \$2.50 pp (Coke, Sprite, Diet Coke, Cups & Ice)

Hot & Cold Buffet

Salad Selections

(choose Two)

Fresh Spring Mix w/Balsamic Vinaigrette, Tossed Garden Salad, Caesar Salad,
Red Bliss Potato Salad, Macaroni Salad, Cole Slaw, Chef's Special Rotini Pasta Salad

Decorated Deli Platter

Roast Beef, Roast Turkey, Ham, Salami,
Pastrami, Corned Beef, Swiss
& American Cheese, Relish Tray,
Condiments, Assorted Rolls & Rye

Or

Side Dishes (Choose Two)

Green Beans Almondine ~ Honey Basil Carrots
Sautéed Broccoli Scampi ~ Vegetable Medley
Duchess Potatoes ~ Roasted New Potatoes
Saffron Rice

Hot Entrees

Choose Four Entrees from Hot Menu Selections (See page 5)

Add Additional Hot Selections for only \$ 2 pp / per selection

Includes

Set-up, Heavy Duty Disposable Plates & Utensils, Chafers & Sternos,
Serving Utensils, Complete Coffee Service, Linen Cloth for Buffet Table, Trash Liners

Hot & Cold Buffet

Includes; Choice of 4 Hot Menu
& Two Salad Selections

Decorated Deli Platter or 2 Side Dishes

\$22 pp (25-99 people) \$21 pp (100+ people)

Hot Buffet Only

Includes Choice of 4 Hot Menu,
Two Salad Selections

& Assorted Dinner Rolls

\$20 pp(25-99 people) \$19pp (100+people)

Cold Buffet Only \$15 pp (Minimum 25 p)

Includes Decorated Deli Platter, Assorted Rolls & Rye, Relish Tray & Two Salads

Plus Delivery Fee & 6.62% Sales Tax

Beverages

Soda Service \$2.50 pp Coke, Sprite, Diet Coke, Cups & Ice

Desserts

Fresh Baked Chocolate Chip Cookies & Brownies \$2 pp

Or Check Out Additional Delicious Dessert Options pg 7

Servers & Bartenders Available

Hot Menu Selections

Pasta:

Baked Ziti * Lasagna * Vegetable Lasagna Alfredo * Penne w/Vodka Sauce
Stuffed Shells Marinara w/Mozzarella * Penne w/Broccoli Scampi
Penne w/Asparagus & Portabella Mushrooms * Fettuccini w/Garlic Sauce
Shells Scampi w/Baby Shrimp & Broccoli * Pesto Alfredo Tortellini w/Grilled Chicken
Penne w/Tomato Basil Sauce * Shells w/Cheddar Cheese & Broccoli
Tortellini Alfredo * Penne Vodka w Sun Dried Tomatoes * Cavatelli Primavera Alfredo
Bowtie Pasta w/Crushed Tomatoes, Onions & Prosciutto * Fettuccini Carbonara
Penne San Marino (asparagus, portabella mushrooms, spinach, plum tomatoes)

Chicken:

Marsala * Française * Divan * Cordon Bleu * St. Pierre * Parmigiana * Saltimbocca
"Our Famous" Fried Chicken * Lemon Pepper * Murphy * Seven Spice * Pesto Alfredo
Stir Fry w/Rice * Chicken Fingers * Roasted Maple Garlic w/Potatoes * Buffalo Style * BBQ

Beef & Pork

Sliced Hot Roast Beef * Italian Meatballs * Swedish Meatballs * Steak Murphy
Stir Fry Beef w/Rice * Steak & Peppers * Steak w/Mushrooms & Onions
Beef Bourguignon * Stroganoff w/Egg Noodles * Kielbasi & Sauerkraut
Sausage & Peppers * BBQ Spare Ribs * Teriyaki Steak Kabobs
Stir Fried Pork w/Rice * Loin of Pork Forrestier * Honey Thyme Pork Loin

Hot Specialties:

Pierogies with Onions & Sour Cream * Baked Stuffed Cabbage * Veal & Peppers
Eggplant Parmigiana * Eggplant Rollatine * New Zealand Mussels Marinara or Green Sauce
Duchess Potatoes * Twice Baked Potatoes * Roasted New Potatoes
Rice Pilaf * Vegetable Medley * Honey Basil Carrots
Green Beans Oriental or Almondine * Sautéed Broccoli Scampi

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Gourmet Salads Substitutions Add \$.50 per person

Spinach Salad w/Poppy Seed Dressing * Spinach, Apple & Walnut Salad
Antipasto * Broccoli, Cheddar & Bacon Salad * Tortellini Salad * Grilled Veggie Salad Marinated
Mushroom & Artichoke * Plum Tomato, Mozzarella & Red Pepper

Gourmet Entrée Substitutions

Veal: Francaise, Saltimbocca, Parmigiana, Marsala, Piccata or Rollatine: **3 per person**
Shrimp: Scampi, Francaise or Stir Fry over Rice: **\$2 per person**
Stuffed Flounder, Baked Tilapia, Poached Salmon w/Dill Sauce, Baked Boston Scrod,
Seafood Newburg over Rice Pilaf or Shrimp Ravioli w/Vodka Sauce **\$3 per person**

Delivery Available for Orders over \$400, fee applies

All Pick Up Items Are Served In Sturdy Foil Trays:

Chafing Stands & Water Pans \$5 rental

Sternos \$.75 each

Pick Up Tray Selections

| <u>Pasta</u> | | <u>Half / Full</u> | | <u>Beef</u> | | <u>Half / Full</u> | |
|---|------|--------------------|--|--|--------------------|--------------------|--|
| Baked Ziti or Lasagna | \$50 | \$90 | | Sliced Hot Roast Beef | \$55 | \$100 | |
| Vegetable Lasagna Alfredo | \$55 | \$95 | | Italian Meatballs | \$55 | \$90 | |
| Stuffed Shells Marinara w/Mozzarella | \$50 | \$90 | | Swedish Meatballs | \$55 | \$90 | |
| Penne Vodka, Asparagus & Port Mushroom | \$55 | \$95 | | Stir Fry Beef with Rice Pilaf | \$55 | \$90 | |
| Penne Pasta With Vodka Sauce | \$50 | \$90 | | Steak and Peppers | \$55 | \$90 | |
| Penne With Broccoli | \$50 | \$90 | | Steak with Mushrooms and Onions | \$55 | \$90 | |
| Penne San Marino | \$50 | \$90 | | Steak Murphy or Beef Bourguignon | \$55 | \$90 | |
| (Asparagus, port mushrooms, spinach, plum tomatoes) | | | | Beef Stroganoff with Egg Noodles | \$55 | \$90 | |
| Fettuccini in Garlic Sauce | \$50 | \$90 | | | | | |
| Shells Scampi w/Baby Shrimp & Broccoli | \$55 | \$95 | | | | | |
| Tortellini w/Pesto Alfredo & Gr. Chicken | \$55 | \$95 | | | | | |
| Tort. Alfredo w/Peas & Sundried Tomatoes | \$50 | \$90 | | | | | |
| Qt: Marinara Sauce \$10 Vodka Sauce \$15 | | | | | | | |
| <u>Chicken</u> | | <u>Half/Full</u> | | <u>Pork & Veal</u> | | <u>Half / Full</u> | |
| Chicken Fingers | \$55 | \$75 | | Kielbasi and Sauerkraut | \$40 | \$75 | |
| Stir Fry with Rice Pilaf or Lemon Pepper | \$55 | \$80 | | Italian Sausage or Sausage and Peppers | \$40 | \$75 | |
| Divan, Cordon Bleu, Parmigiana | \$55 | \$80 | | Barbequed Ribs | \$55 | \$95 | |
| Chicken Wings: Buffalo, Teriyaki or Sesame | \$45 | \$65 | | Stir Fried Pork with Rice Pilaf | \$45 | \$80 | |
| (indicate Hot, Medium or Mild for Buffalo style) | | | | Honey Thyme Pork Loin | \$50 | \$85 | |
| Barbeque Chicken | \$40 | \$70 | | Loin of Pork Forrester | \$45 | \$80 | |
| Roast Maple Garlic Chicken with Potatoes | \$55 | \$75 | | Veal and Peppers | \$60 | \$110 | |
| Chicken Marsala or St. Pierre | \$55 | \$75 | | Veal Parmigiana | \$60 | \$110 | |
| Chicken Francaise or Chicken Saltimbocca | \$55 | \$75 | | Veal Francaise or Piccata | \$60 | \$110 | |
| Seven Spice Chicken | \$50 | \$70 | | | | | |
| Pesto Chicken Alfredo | \$50 | \$80 | | | | | |
| Chicken Murphy | \$50 | \$70 | | | | | |
| Fried Chicken: 25 Pieces \$40 50 Pieces \$70 100 Pieces \$125 | | | | | | | |
| <u>Hot Specialties</u> | | <u>Half/Full</u> | | <u>Seafood</u> | | <u>Half/Full</u> | |
| Pierogies | \$40 | \$75 | | Shrimp Cocktail Platter (4lbs) | n/a | \$85 | |
| Stuffed Cabbage | \$50 | \$90 | | Fried Calamari | \$40 | \$75 | |
| Eggplant Parmigiana or Eggplant Rollatine | \$45 | \$85 | | Shrimp Scampi over Rice Pilaf | \$55 | \$95 | |
| Rice Pilaf or Wild Rice | \$30 | \$55 | | New Zealand Mussels Marinara | \$45 | \$85 | |
| Potato Pancakes w/Sour Cream & Applesauce | \$35 | \$65 | | Honey Dijon Glazed Salmon | \$50 | \$90 | |
| Twice Baked Potatoes or Roasted Potatoes | \$30 | \$55 | | Paella | \$65 | \$120 | |
| Green Beans in Oriental Sauce (Hot or Cold) | \$30 | \$55 | | Buffalo Shrimp | \$50 | \$90 | |
| Green Beans Almondine | \$30 | \$55 | | Stuffed Flounder | \$60 | \$100 | |
| Broccoli Sauté, Vegetable Medley | \$35 | \$65 | | Seafood Medley w/Vodka Sauce over Rice | \$55 | \$95 | |
| <u>Cold Displays</u> | | <u>Small/Lg.</u> | | <u>Salads</u> | | <u>Half/Full</u> | |
| Antipasto Tray | \$40 | \$75 | | Chef's Special Pasta Salad | \$4.75 Per Pound | | |
| Fresh Fruit Platter | \$45 | \$85 | | Red Bliss Potato, Macaroni or Cole Slaw | \$3.95 Per Pound | | |
| Fresh Fruit & Cheese Tray | \$50 | \$85 | | Garden Salad, Caesar Salad | Small \$30 | | |
| Bread Bowl with Spinach Dip | n/a | \$55 | | Or Spinach Apple Walnut Salad | Med \$40 /Lg. \$50 | | |
| Vegetable Tray | \$40 | \$75 | | | | | |
| Tomato, Fresh Mozzarella & Basil | \$50 | \$85 | | | | | |
| | | | | <u>Deli</u> | | | |
| | | | | Cold Deli Platter | \$6 Per Person | | |
| | | | | Selection of Cold Cuts, Rolls and Condiments | | | |
| | | | | Three Foot Italian Submarine Sandwich | \$55 | | |
| | | | | Three Foot Turkey/Cheese or | \$60 | | |
| | | | | Roast Beef/Cheese Sub | \$55 | | |
| | | | | Assorted Wraps: (with Lettuce) | Sm. 20pc. \$40 | | |
| | | | | Gr. Chicken, Ham & Swiss, Gr. Veggie, | Lg. 30pc. \$55 | | |
| | | | | Turkey & Cheese, Roast Beef & Cheese | | | |
| | | | | Dinner Rolls | \$6 Per Dozen | | |
| | | | | Disposable Dinnerware | \$1.00 pp | | |

Half Tray feeds approx. 10-12 people—Full Tray 20-25 people

Specializing in Portuguese Dishes; Call for Details..

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In House Bakery

Let Our In-House Bakery supply you w/delicious treats to appease every sweet tooth!

Our exquisitely decorated cakes are unsurpassed...

*All of our bakery selections are made fresh with only the finest ingredients.
Compliment your dessert table with the addition of our Fresh Fruit Platter*

*Minimum One Week Notice Would Be **Greatly Appreciated** On All Bakery Items To Ensure Availability.*

Fresh Baked Occasion Cakes

| | <u>Butter cream</u> | <u>Whipped Cream</u> | <u>Servings</u> |
|------------|---------------------|----------------------|-----------------|
| 10" Round | \$40 | \$45 | 16 |
| 1/4 Sheet | \$50 | \$55 | 24 |
| 1/2 Sheet | \$60 | \$70 | 40-50 |
| 3/4 Sheet | \$85 | \$90 | 50-60 |
| Full Sheet | \$105 | \$120 | 80-100 |

Choice of Cake:

Yellow, Chocolate, White, Yellow/Chocolate or White/Chocolate

Custom Designs: Specialty Designs or Character Art is available at an extra charge...Please call for pricing.

Choice of Filling:

Strawberry, Cherry, Pineapple, Lemon, Vanilla or Choc. Pudding

Mousse Filling: Chocolate, White Chocolate, Strawberry: extra charge

Mini Chocolate Chips in Filling....Add \$2.50

Fresh Strawberries, Bananas or Canolli Filling also available for extra charge.

Homemade Cheesecakes

Plain Home Style Cheesecake \$25

Chocolate or Chocolate Chip \$27

Peachtree Schnapps, Brownie Caramel,

Bailey's Irish Cream or

Reese's Peanut Butter Cup \$28

Specialty Breads & Cookies

Irish Soda Bread(2lb. Loaf) \$10

Fresh Baked Brownies \$12/Doz.

Choc. Chip Cookies, Oatmeal , Sugar \$10/Doz.

Assort. Italian Cookies \$18 Per lb.

Homemade Cakes and Pies

Pistachio Cake (10") \$25

Choc. Mousse/Kahlua Cake w/Choc. Butter Cream Icing (10") \$28

Carrot Cake with Cream Cheese Frosting (10") \$22

Apple Walnut Cake with Cream Cheese Icing (10") \$24

Toll House Chocolate Chip Cookie Pie \$20

Picnic Packages

Package No. 1 (3 Hour Package)

1/4 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

Add Unlimited Coffee, Tea & Decaf: \$1.00 pp

100-250: \$22 251-500: \$21.50 501-750: \$21

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

1/4 lb. Fresh Ground Burgers/
Cheeseburgers
Jumbo Griddle Franks
Our Old Fashioned Fixins Bar
Boardwalk Style Sausage & Pepper Subs
Barbeque Chicken
Barbeque Ribs
Grilled Chicken Breast
(Cajun, Teriyaki & BBQ)
Boston Style Baked Beans

Farm Fresh Corn on the Cob
Red Bliss Potato Salad
Chef's Special Pasta Salad
Tossed Garden Salad w/Dressing
Ice Cold Watermelon
Baked Chocolate Chip Cookies
Lemonade
Canned Soda

Add Unlimited Coffee, Tea & Decaf: \$1.25 pp

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

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

1/4 lb. Fresh Ground Burgers/
Cheeseburgers
Jumbo Griddle Franks
Our Old Fashioned Fixins Bar
Fresh Roasted Pig
BBQ, Teriyaki, & Cajun Chicken
Boston Style Baked Beans
Hawaiian Ham Kabobs or Grilled Fish Kabobs
(Tuna, Mako Shark or Mahi-Mahi)
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

Add Unlimited Coffee, Tea & Decaf: \$1.00 pp

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

Some Ideas to Enhance Your Picnic:

Add Our 1/2 lb. Turkey Burger or Chicken Breast Sandwich for Only \$ 1.00 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**

*Full Service Catering Available... Our Location or Yours
Call to Speak to a 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 Marsala

Served w/Marsala Mushroom Wine Sauce

Grilled Fillet of Salmon

Grilled & Topped with a Dill Cream Sauce

Seared Tuna Steak

Fresh Marinated & Seared to Perfection

Grilled Filet Mignon

Wild Mushroom Sauce & Béarnaise Sauce

Chicken Francaise

Sautéed with Citrus Wine Sauce

Stuffed Pork Chops

Stuffed w/Apple Sausage Stuffing

Baked Tilapia

Topped with Mango Sauce

Prime Rib of Beef Au Jus

Fresh Grated Horseradish Sauce

Surf & Turf

Grilled Fillet & Broiled Lobster Tail

*Served with Chef's Choice Potato, Fresh Seasonal Vegetable & Assorted Dinner Rolls & Butter
Choice of Color Linen Tablecloths & Napkins, China & Flatware*

Beverages: Soda Service \$2.50 pp Includes Coke, Sprite, Diet Coke, Cups & Ice

*Desserts: Custom-made Special Occasion Cake \$2 pp Includes Fresh Brewed Coffee & Tea
Minimum 50 p All Prices Subject to 18% Service Charge & 7% Sales Tax*

Cocktail Hour Options

Enhance your Full Service Buffet or Sit Down Dinner...

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 Crustini ~ Clams Casino

Clams Oreganata ~ BBQ Shrimp Wrapped in Bacon

Bacon wrapped Dates ~ Seared Ahi Tuna ~ Lobster Pot Pie

Cold Displays

International Cheese & Fruit ~ Vegetable Crudités

Grilled Vegetable Platter, Hummus Display, AntiPasto,

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

Additional Stations Offered

Pasta, Carving, Sushi, European, Asian,

Antipasto, Seafood, Fiesta Taco Bar,

Chicken Finger Bar, Mashed Potato Bar

Sweet 16 Menu

\$35 Plus Tax & Service Charge

~ 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

Fiesta Taco Bar

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

European Station

(choose two)
Haluski (cabbage & noodles) Stuffed Cabbage, Kielbasi & Kraut, Pierogies w/ Onions & 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, Gr. 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

~ Desserts ~

Decorated Sheet Cake w/ Fresh Flowers
Mini Cannolis, Cream Puffs, Éclairs, Brownies & Chocolate Chip Cookies

~ Beverages ~

Fruit Punch Fountain,
Assorted Sodas, Water, Coffee, Tea & Decaf

~ Sweet 16 Packages Include ~

Set-up & Clean-up, Choice of Color Linen Tablecloths & Napkins,
Paper Service (China, Flatware & Glasses additional)

Buffet Upgrades

Carving Station \$5
Seafood Station \$18
Sushi Station \$8

Dessert Upgrades

Ice Cream Sundae Bar \$5
Chocolate Fountain \$6

Upgrades

Chair Covers & Sashes
\$7 each
50 Adult Guest Minimum

We Offer an extensive array of products & services to meet all of your entertaining needs!

** Elegant Wedding Packages **

Designed to Suite your Specific Style & Budget; Call Our Wedding Planner Today

** Residential & Corporate Delivery * * Full Service Off-Premise Catering **

We will bring Our Delicious Food to your Home, Office or Off-Premise Location

We Will Take Care of Everything so you can be a Guest at your Own Party

** Hot & Cold Buffets **

** Pick Up Trays **

Whichever Package you Prefer, We ensure Exceptional Quality and Taste

** Picnic Packages **

** Sweet 16's **

Grilled to Perfection

Be the Envy of your Friends

** Custom Cakes & Fresh Baked Specialties **

Our Decadent Desserts are the Perfect Ending to Every Event

** Servers, Bartenders, Chefs **

Our Experienced, Professional & Friendly Staff will Pamper you and your guests

