



WEDDING PACKAGES

CUSTOM MENUS
BUTLERED HORS D'OEUVRES
PLATED, SIT DOWN SERVICE
TRADITIONAL BUFFET OPTIONS
BARBECUE BUFFET OPTIONS
CARIBBEAN BARBECUE BUFFET
BEVERAGES & COFFEE STATIONS
DISPLAYS & COLD STATIONS
MEAT CARVING & HOT STATIONS
DESSERTS & SWEET TREATS
RENTALS & MORE

609-859-8900

www.MichaelsEventCatering.com



ABOUT MICHAEL'S EVENT CATERING

Planning a party, wedding, or other major event is stressful enough without worrying about quality service. We specialize in spoiling our customers with chocolate-covered fruit, beautiful centerpieces, fruit carvings, and flexible menus.

Michael's Event Catering serves all of the New Jersey, New York, Delaware, & Maryland areas with our reliable, highly-trained, and licenced team.

Michael Brown, the dedicated owner and head chef of Michael's Event Catering, was born in southern New Jersey and has been cooking since 2001. Michael received an Associate's degree in Culinary Arts from Johnson and Wales University before working for various esteemed catering and banquet companies. After studying and traveling extensively, Michael decided to open his own business committed to taking care of the one thing that all of the other companies forget about: the customer.

Michael's Event Catering combines expert planning and service to make your event memorable, relaxing, and just as incredible as the food itself. In addition to our catering services, we offer online ordering; where you can buy our homemade meals, fresh baked goods, and desserts to go!

Due to the nature of our business we are not able to accommodate walk-ins. Please call to schedule an appointment. Parties or appointments should be made 2 weeks before the event. (Appointments may be booked within a shorter timeframe, based on availability.)

Office Hours: 9am-7pm

Office Phone: (609) 859-8900

Email: Chef@michaelseventcatering.com

BUTLERED HORS D'OEUVRES SERVICE

OVERVIEW & OPTIONS

1 hour of passed hors d'oeuvres and plated appetizers included.

Additional time to extend cocktail service is available.

Price per person. Excludes tax, gratuity, and service charge.



INCLUDED IN BUTLERED HORS D'OEUVRES PACKAGE

Hors D'oeuvres | Select 8 Silver, 4 Gold, 3 Platinum from page 3

Plated Appetizers | Select 3 Silver, 2 Gold from page 3

Service Staff | Chef, Head Server, Servers, and Dishwasher

Water pitcher service & assorted homemade breads refilled at guest tables.

DINNERWARE & CUTLERY OPTIONS

REFLECTIONWARE

PER PERSON

Heavy weight plastic dinnerware and cutlery offers premium performance and disposable convenience, without compromising an upscale presentation.

INCLUDED: Plastic 10.25" Dinner Plates, 10oz Salad Bowls, Dessert Plates, Bread Plates, Water Cups, Napkins, Forks, Knives, and Spoons

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$58.99	\$56.99	\$55.99	\$53.99

CHINAWARE

PER PERSON

White, elegant porcelain dinnerware, with the option of silver or gold banding.

INCLUDED: Porcelain 10.25" Dinner Plates, 10oz Salad Bowls, Dessert Plates, Bread Plates, Glass Water Goblets, Napkins, Metal Forks, Knives, and Spoons

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$61.99	\$59.99	\$58.99	\$56.99

ADDITIONAL INFO

Total event time is 9 hours: 3 hour set-up, 5 hour service (includes 3 hours butlered hors d'oeuvres service), 1 hour clean-up.

Vegetarian, as well as any dietary restrictions, are always available in addition to the items offered.

Children's Entrées, \$25.00 each (ages 12 and under). Vendor Entrées, \$35.00 each.

Wedding cake cutting service included in package.

Exact count of guests are required no later than 14 days prior to the event.

If no adequate kitchen is provided at the venue, a \$500.00 fee will be charged for mobile kitchen.

HORS D'OEUVRES & APPETIZERS

SERVED ITEMS & PLATED OPTIONS

Service includes 1 hour of passed butlered hors d'oeuvres and stationary appetizers.
Additional time for passed hors d'oeuvres service available.

HORS D'OEUVRES - SILVER

Pigs in a Blanket	Mini Meat Balls Marinara	Pin Wheel Wraps
Mini Vegetable Spring Rolls	Mini Swedish Meat Balls	Clams Casino
Mini Cheese Quesadillas	Mini Quiche	Fried Ravioli
Coconut Shrimp	Handmade Chicken Tenders	Mozzarella Sticks
Fried Shrimp	Veggie Shooters	Mini Reuben Sandwich
Guacamole Shooters	Deviled Eggs	Fruit Kabobs (Seasonal)
Jalapeño Poppers	Mini Chicken Cordon Bleu	Fried Broccoli & Cheese Bites
Spanakopita	Ham and Gouda Puff Pastry	Potato "Tots" with Sea Salt
Sausage Stuffed Mushrooms	Chicken and Feta Puff Pastry	Sweet Potato Sticks

HORS D'OEUVRES - GOLD

Crab Stuffed Puff Pastry	Mini Crab Cakes	Smoked Salmon on Tea Bread
BBQ Beef Brisket Sliders	Thai Shrimp Skewers	Thai Money Bags with Shrimp
BBQ Pulled Pork Sliders	Mini Chicken Quesadillas	Cucumber with Salmon Mousse
Cocktail Shrimp Shooters	Bacon Wrapped Scallops	Artichoke Hearts & Goat Cheese
Crab Stuffed Mushrooms	Bacon Wrapped Shrimp	Grilled Chicken Skewers
Chicken or Pork Pot Stickers	Mozzarella Caprese Skewers	teriyaki, bbq, peanut, garlic, or jerk

HORS D'OEUVRES - PLATINUM

Teriyaki Filet Skewers	Mini Beef Wellington Bites	Seared Tuna & Wasabi
Colossal Chunk Crab Cakes	French Style Lamb Chops	Crab Imperial
Prosciutto Wrapped Asparagus	Lobster Mac & Cheese Bites	Endive with Tuna or Chicken Salad

PLATED APPETIZERS - SILVER

Lump Crab Meat Dip	Buffalo Chicken Dip	Parmesan Artichoke Dip
Spinach Dip	Tomato Bruschetta	Chicken Wings
Vegetable Crudit�	Fresh Fruit Carving	plain, bbq, mild buffalo, hot and sweet, garlic, parmesan, teriyaki, jerk, thai chili

PLATED APPETIZERS- GOLD

- Grilled Vegetable Display
- Domestic and Imported Cheese Display
- Domestic and Imported Meat Display
- Smoked Salmon Display with Tea Bread and Cream Cheese Spreads
- Fresh Sliced Mozzarella Cheese with Tomato & Basil Display
- Shrimp Cocktail with Sliced Lemons
- Fruit Carving with Prosciutto Wrapped Melons
- Stuffed Portobello Mushrooms with Crabmeat or Sausage

SPECIAL DIETARY OPTIONS AND SUBSTITUTES AVAILABLE
Vegan, Vegetarian, Gluten Free, Dairy Free, Food Allergy Specific

PLATED, SIT DOWN SERVICE

OVERVIEW & OPTIONS

Formal, three course meals individually served by trained and experienced waitstaff.

1 hour of passed butlered hors d'oeuvres and stationary appetizers included.

Price per person. Excludes tax, gratuity, and service charge.



INCLUDED IN PLATED, SIT DOWN PACKAGES

First Course • Salad • 3 Entrées

Hors D'oeuvres | Select 6 Silver, 4 Gold, 2 Platinum from page 3

Plated Appetizers | Select 2 Silver, 1 Gold from page 3

Service Staff | Chef, Head Server, Servers, and Dishwasher

Water pitcher service & assorted homemade breads refilled at guest tables.

DINNERWARE & CUTLERY

CHINAWARE

PER PERSON

White, elegant porcelain dinnerware, with the option of silver or gold banding.

INCLUDED: Porcelain 10.25" Dinner Plates, 10oz Salad Bowls, Dessert Plates, Bread Plates, Glass Water Goblets, Napkins, Metal Forks, Knives, and Spoons

25-50 Guests	51-80 Guests	81-150 Guests	151+ Guests
\$78.99	\$73.99	\$70.99	\$68.99

ADDITIONAL INFO

Total event time is 9 hours: 3 hour set-up, 5 hour service (includes 1 hour butlered hors d'oeuvres & 1.5 hour dinner service), 1 hour clean-up.

All entrées are served with our chef's selection of seasonal vegetables and oven roasted potatoes.

Vegetarian, as well as any dietary restrictions, are always available in addition to the items offered.

Wedding cake cutting service included in package.

Upgrades & substitutions are available, additional costs may apply.

Children's Entrées, \$25.00 each (ages 12 and under). Vendor Entrées, \$35.00 each.

Licensed bartenders and additional service staff available at an additional cost.

Exact count of guests are required no later than 14 days prior to the event.

Price does not include taxes, service charge, or tips/gratuity.

If no adequate kitchen is provided at the venue, a \$500.00 fee will be charged for mobile kitchen.

EACH MENU IS FULLY CUSTOMIZABLE
Vegetarian & Gluten Free Substitutes Available

PLATED, SIT DOWN SERVICE

MENU EXAMPLES & OPTIONS

FIRST COURSE

SELECT ONE

Fresh Fruit Cocktail

Lump Crab Cake

Lobster Bisque

Shrimp Cocktail

Petite Antipasto

Cream of Mushroom

SALAD

SELECT ONE

Garden

Caesar

Spring Mix

Spinach

Cucumber & Tomato

Caprese

ENTRÉES

SELECT THREE

Filet Mignon 6oz.

Slow grilled filet with a sea salt and garlic dry rub, served with a roasted shallot demi glace.

Make it a 10oz. filet for \$5.99 more per person

Roasted Prime Rib 7oz.

Garlic encrusted prime rib, slow roasted to a medium-medium rare. Paired with a flavorful au jus.

Veal Saltimbocca

Sautéed veal medallions topped with mushrooms, spinach, prosciutto and mozzarella. Served with a sage demi glace.

Home Made Jumbo Lump Crab Cakes 6oz.

Our house crab cake made with jumbo lump crab served with an aoli sauce.

Stuffed Flounder

Our famous flounder stuffed with crab meat and baby shrimp.

Stuffed Jumbo Shrimp

Jumbo baked shrimp stuffed with our specialty crab meat and baby shrimp stuffing.

Chicken or Veal Marsala

Sautéed with fresh mushrooms in our marsala wine sauce.

Roasted Chicken with Spinach Topping

Slow roasted chicken breast topped with fresh sautéed spinach, garlic and feta cheese.

Roasted Stuffed Pork Tenderloin Medallions

Slow roasted pork tenderloin stuffed with fire roasted red peppers, and roasted shallots.

Chicken or Veal Parmigiana

Hand breaded and topped with melted mozzarella cheese in our tomato-basil or creamy rosa sauce.

Pecan Encrusted Salmon

Fresh grilled salmon with a honey glaze and pecan crust.

Pineapple Honey Glazed Ham

Slow cooked ham, drizzled with our special honey glaze. Topped with fresh sliced pineapples.

Lamb Leg or Chops

Roasted or grilled with sea salt, garlic and lemon.

Oven Roasted Turkey

Tender, slow roasted turkey breast, sliced and served with homemade gravy.

Shrimp Fra Diabolo

Sauteed shrimp tossed in our spicy marinara and served with pasta.

Sliced Hot Roast Beef

Slow cooked roast beef, sliced thin, and served with brown gravy.

ENTRÉE ENHANCEMENTS

Add 3 Stuffed Shrimp to Entrées Create a duet plate by adding fresh shrimp. Additional \$3.99 per person.

Add Lobster Tail to Entrées Create a surf and turf meal by adding steamed lobster tail. MKT Price per person.

Add a Sorbet Course Cleanse your palate before your entrée with fresh fruit sorbet. Additional \$2.00 per person.

Steak Topping Blue cheese, lump crab meat, homemade garlic & herb butter. Additional \$2.95 per person.

BUFFET SERVICE - SILVER PACKAGE

OVERVIEW & OPTIONS

Delicious meal options served to your guests by our experienced staff in a casual buffet setting.

Custom requests and special dietary options are available.

Price per person. Excludes tax, gratuity, and service charge.



INCLUDED IN BUFFET - SILVER PACKAGE

Service Staff | Chef, Head Server, Servers, and Dishwasher

Water pitcher service & assorted homemade breads refilled at guest tables.

COCKTAIL SERVICE & OTHER ENHANCEMENTS AVAILABLE

DINNERWARE & CUTLERY OPTIONS

REFLECTIONWARE

PER PERSON

Heavy weight plastic dinnerware and cutlery offers premium performance and disposable convenience, without compromising an upscale presentation.

INCLUDED: Plastic 10.25" Dinner Plates, 10oz Salad Bowls, Dessert Plates, Bread Plates, Water Cups, Napkins, Forks, Knives, and Spoons

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$45.99	\$43.99	\$42.99	\$40.99

CHINAWARE

PER PERSON

White, elegant porcelain dinnerware, with the option of silver or gold banding.

INCLUDED: Porcelain 10.25" Dinner Plates, 10oz Salad Bowls, Dessert Plates, Bread Plates, Glass Water Goblets, Napkins, Metal Forks, Knives, and Spoons

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$48.99	\$46.99	\$45.99	\$43.99

ADDITIONAL INFO

Total event time is 9 hours: 3 hour set-up, 5 hour service (includes 2 hour buffet service), 1 hour clean-up.

Vegetarian, as well as any dietary restrictions, are always available in addition to the items offered.

Children's Entrées, \$25.00 each (ages 12 and under). Vendor Entrées, \$35.00 each.

Wedding cake cutting service included in package.

Exact count of guests are required no later than 14 days prior to the event.

If no adequate kitchen is provided at the venue, a \$500.00 fee will be charged for mobile kitchen.

BUFFET SERVICE - SILVER PACKAGE

MENU EXAMPLES & OPTIONS

SALAD

SELECT ONE

Garden Caesar Spring Mix Spinach

ACCOMPANIMENTS Options may change due to seasonal availability.

SELECT TWO

Roasted Herbed Red Bliss Potatoes	Sweet Corn Kernels	Green Beans Almondine
Roasted Garlic Mashed Potatoes	Steamed Broccoli	
Jasmine, White, or Wild Rice	Honey Glazed Carrots	
Baked Macaroni and Cheese	Green Peas	
Mashed Sweet Potatoes	Butternut Squash	
Mixed Seasonal Vegetables	Roasted Cauliflower	
Corn on the Cob	Sautéed Zucchini	

PASTA

SELECT ONE

Each option comes with choice of sauce: marinara with basil, pesto, alfredo, vodka, garlic and olive oil

Penne	Stuffed Shells	Baked Tortellini
Spaghetti	Baked Rigatoni	Cheese or Meat
Bow Ties	Potato Gnocchi	

ENTRÉES

SELECT THREE

Chicken Primavera

Chicken with fresh broccoli, spinach & tomatoes sautéed in fresh garlic & olive oil.

Eggplant Rollatini

Fresh eggplant layered with ricotta cheese and a touch of homemade marinara, then topped with mozzarella cheese.

Meatballs

Served with our homemade tomato-basil sauce. Vegetarian meatballs available.

Pulled Pork

Our house special pulled pork or chicken, with your choice of italian style or bbq sauce.

Sausage Medallions

Grilled sausage with sautéed sweet bell peppers, onions & sun-dried tomatoes.

Roasted Stuffed Pork Tenderloin

Slow roasted pork tenderloin stuffed with fire roasted red peppers and roasted shallots.

Roasted Chicken with Spinach Topping

Slow roasted chicken breast topped with fresh sautéed spinach, garlic, and fetta cheese.

Chicken Picatta

Chicken sautéed in our imported white wine & lemon sauce.

Chicken Marsala

Sautéed with fresh mushrooms in our marsala wine sauce.

Chicken Francese

Egg dipped chicken sautéed in our imported white wine & lemon sauce.

Chicken Parmigiana

Topped with melted mozzarella cheese and prepared in our homemade tomato-basil sauce or our creamy rosa sauce.

Lemon-Rosemary Chicken

Chicken sautéed in our homemade butter-lemon sauce with a touch of fresh rosemary.

Sliced Hot Roast Beef

Slow cooked roast beef, sliced thin, and served with brown gravy.

BUFFET SERVICE - GOLD PACKAGE

OVERVIEW & OPTIONS

Delicious meal options served to your guests by our experienced staff in a casual buffet setting.

Custom requests and special dietary options are available.

Price per person. Excludes tax, gratuity, and service charge.



INCLUDED IN BUFFET - GOLD PACKAGE

Hors D'oeuvres | Select 5 Silver, 2 Gold, 1 Platinum from page 3

Plated Appetizers | Select 2 Silver, 1 Gold from page 3

Service Staff | Chef, Head Server, Servers, and Dishwasher

Water pitcher service & assorted homemade breads refilled at guest tables.

DINNERWARE & CUTLERY OPTIONS

REFLECTIONWARE

PER PERSON

Heavy weight plastic dinnerware and cutlery offers premium performance and disposable convenience, without compromising an upscale presentation.

INCLUDED: Plastic 10.25" Dinner Plates, 10oz Salad Bowls, Dessert Plates, Bread Plates, Water Cups, Napkins, Forks, Knives, and Spoons

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$56.99	\$54.99	\$53.99	\$51.99

CHINAWARE

PER PERSON

White, elegant porcelain dinnerware, with the option of silver or gold banding.

INCLUDED: Porcelain 10.25" Dinner Plates, 10oz Salad Bowls, Dessert Plates, Bread Plates, Glass Water Goblets, Napkins, Metal Forks, Knives, and Spoons

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$59.99	\$57.99	\$56.99	\$54.99

ADDITIONAL INFO

Total event time is 9 hours: 3 hour set-up, 5 hour service (includes 1 hour butlered hors d'oeuvres & 2 hour buffet service), 1 hour clean-up.

Vegetarian, as well as any dietary restrictions, are always available in addition to the items offered.

Children's Entrées, \$25.00 each (ages 12 and under). Vendor Entrées, \$35.00 each.

Wedding cake cutting service included in package.

Exact count of guests are required no later than 14 days prior to the event.

If no adequate kitchen is provided at the venue, a \$500.00 fee will be charged for mobile kitchen.

BUFFET SERVICE - GOLD PACKAGE

MENU EXAMPLES & OPTIONS

SALAD

SELECT ONE

Garden Caesar Spring Mix Spinach

ACCOMPANIMENTS Options may change due to seasonal availability.

SELECT TWO

Roasted Herbed Red Bliss Potatoes	Sweet Corn Kernels	Green Beans Almondine
Roasted Garlic Mashed Potatoes	Steamed Broccoli	Roasted Asparagus
Jasmine, White, or Wild Rice	Honey Glazed Carrots	Roasted Brussel Sprouts
Baked Macaroni and Cheese	Green Peas	Creamed Spinach
Mashed Sweet Potatoes	Butternut Squash	Homemade Applesauce
Mixed Seasonal Vegetables	Roasted Cauliflower	Sliced Portobello Mushrooms
Corn on the Cob	Sautéed Zucchini	

PASTA

SELECT ONE

Each option comes with choice of sauce: marinara with basil, pesto, alfredo, vodka, garlic and olive oil

Penne	Stuffed Shells	Baked Tortellini	Ravioli
Spaghetti	Baked Rigatoni	Cheese or Meat	Four Cheese, Spinach, Meat, or Lobster
Bow Ties	Potato Gnocchi	Classic Lasagna	

ENTRÉES

SELECT THREE

Chicken Primavera

Chicken with fresh broccoli, spinach & tomatoes sautéed in fresh garlic & olive oil.

Eggplant Rollatini

Fresh eggplant layered with ricotta cheese and a touch of homemade marinara, then topped with mozzarella cheese.

Meatballs

Served with our homemade tomato-basil sauce. Vegetarian meatballs available.

Pulled Pork

Our house special pulled pork or chicken, with your choice of italian style or bbq sauce.

Sausage Medallions

Grilled sausage with sautéed sweet bell peppers, onions & sun-dried tomatoes.

Marinated Pepper Steak

Tender pieces of steak, mixed with sautéed onions & sweet peppers.

Roasted Stuffed Pork Tenderloin

Slow roasted pork tenderloin stuffed with fire roasted red peppers and roasted shallots.

Roasted Chicken with Spinach Topping

Slow roasted chicken breast topped with fresh sautéed spinach, garlic, and fetta cheese.

Chicken Marsala

Sautéed with fresh mushrooms in our marsala wine sauce.

Chicken Francese

Egg dipped chicken sautéed in our imported white wine & lemon sauce.

Chicken Parmigiana

Topped with melted mozzarella cheese and prepared in our homemade tomato-basil sauce or our creamy rosa sauce.

Oven Roasted Beef

Angus beef encrusted with a garlic and burgundy mixture. Served with a roasted shallot brown gravy.

Pineapple Glazed Ham

Slow cooked ham, glazed with our own honey glaze, and topped with fresh sliced pineapples.

BUFFET SERVICE - PLATINUM PACKAGE

OVERVIEW & OPTIONS

Delicious meal options served to your guests by our experienced staff in a casual buffet setting.

Custom requests and special dietary options are available.

Price per person. Excludes tax, gratuity, and service charge.



INCLUDED IN BUFFET - PLATINUM PACKAGE

Hors D'oeuvres | Select 6 Silver, 3 Gold, 2 Platinum from page 3

Plated Appetizers | Select 2 Silver, 2 Gold from page 3

Service Staff | Chef, Head Server, Servers, and Dishwasher

Water pitcher service & assorted homemade breads refilled at guest tables.

DINNERWARE & CUTLERY OPTIONS

REFLECTIONWARE

PER PERSON

Heavy weight plastic dinnerware and cutlery offers premium performance and disposable convenience, without compromising an upscale presentation.

INCLUDED: Plastic 10.25" Dinner Plates, 10oz Salad Bowls, Dessert Plates, Bread Plates, Water Cups, Napkins, Forks, Knives, and Spoons

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$68.99	\$66.99	\$65.99	\$63.99

CHINAWARE

PER PERSON

White, elegant porcelain dinnerware, with the option of silver or gold banding.

INCLUDED: Porcelain 10.25" Dinner Plates, 10oz Salad Bowls, Dessert Plates, Bread Plates, Glass Water Goblets, Napkins, Metal Forks, Knives, and Spoons

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$71.99	\$69.99	\$68.99	\$66.99

ADDITIONAL INFO

Total event time is 9 hours: 3 hour set-up, 5 hour service (includes 1 hour butlered hors d'oeuvres & 2 hour buffet service), 1 hour clean-up.

Vegetarian, as well as any dietary restrictions, are always available in addition to the items offered.

Children's Entrées, \$25.00 each (ages 12 and under). Vendor Entrées, \$35.00 each.

Wedding cake cutting service included in package.

Exact count of guests are required no later than 14 days prior to the event.

If no adequate kitchen is provided at the venue, a \$500.00 fee will be charged for mobile kitchen.

BUFFET SERVICE - PLATINUM PACKAGE

MENU EXAMPLES & OPTIONS

SALAD

SELECT ONE

Garden Caesar Spring Mix Spinach Cucumber & Tomato Corn Salad Caprese

ACCOMPANIMENTS

Options may change due to seasonal availability.

SELECT TWO

Roasted Herbed Red Bliss Potatoes	Sweet Corn Kernels	Green Beans Almondine
Roasted Garlic Mashed Potatoes	Steamed Broccoli	Roasted Asparagus
Jasmine, White, or Wild Rice	Honey Glazed Carrots	Roasted Brussel Sprouts
Baked Macaroni and Cheese	Green Peas	Creamed Spinach
Mashed Sweet Potatoes	Butternut Squash	Homemade Applesauce
Mixed Seasonal Vegetables	Roasted Cauliflower	Sliced Portobello Mushrooms
Corn on the Cob	Sautéed Zucchini	

PASTA

SELECT ONE

Each option comes with choice of sauce: marinara with basil, pesto, alfredo, vodka, garlic and olive oil

Penne	Stuffed Shells	Baked Tortellini	Ravioli
Spaghetti	Baked Rigatoni	Cheese or Meat	Four Cheese, Spinach, Meat, or Lobster
Bow Ties	Potato Gnocchi	Classic Lasagna	Linguine with Mussels & Clams

ENTRÉES

SELECT THREE

Filet Mignon

Slow roasted filet mignon rubbed with sea salt and garlic. Served with a roasted shallot demi glaze.

Chicken or Veal Parmigiana

Topped with melted mozzarella cheese and prepared in our homemade tomato-basil sauce or our creamy rosa sauce.

Eggplant Rollatini

Fresh eggplant layered with ricotta cheese and a touch of homemade marinara, then topped with mozzarella cheese.

Homemade Crab Cakes

Our house crab cakes made with jumbo lump crab. Served with a fresh aoli sauce. Vegan style available.

Chicken Marsala

Sautéed with fresh mushrooms in our marsala wine sauce.

Stuffed Flounder

Our famous flounder stuffed with crab meat and baby shrimp.

Grilled Pecan Encrusted Salmon

Fresh grilled salmon with a honey glaze and pecan crust.

Roasted Stuffed Pork Tenderloin

Slow roasted pork tenderloin stuffed with fire roasted red peppers and roasted shallots.

Roasted Chicken with Spinach Topping

Slow roasted chicken breast topped with fresh sautéed spinach, garlic, and fetta cheese.

Pulled Pork or Chicken

Our house special pulled pork or chicken, with your choice of italian style or bbq sauce.

Pineapple Glazed Ham

Slow cooked ham, glazed with our own honey glaze, and topped with fresh sliced pineapples.

Marinated Pepper Steak

Tender pieces of steak, mixed with sautéed onions & sweet peppers.

Slow Roasted Roast Beef

Angus beef encrusted with a garlic and burgundy mixture. Served with a roasted shallot brown gravy.

BARBECUE BUFFET - SILVER PACKAGE

OVERVIEW & OPTIONS

Freshly grilled items served to your guests by our experienced staff in a casual buffet setting.

Custom requests and special dietary options are available.

Price per person. Excludes tax, gratuity, and service charge.



INCLUDED IN BARBECUE BUFFET - SILVER PACKAGE

Service Staff | Chef, Head Server, Servers, and Dishwasher

Water pitcher service & assorted homemade breads refilled at guest tables.

COCKTAIL SERVICE & OTHER ENHANCEMENTS AVAILABLE

DINNERWARE & CUTLERY OPTIONS

REFLECTIONWARE

PER PERSON

Heavy weight plastic dinnerware and cutlery offers premium performance and disposable convenience, without compromising an upscale presentation.

INCLUDED: Plastic 10.25" Dinner Plates, 10oz Salad Bowls, Dessert Plates, Bread Plates, Water Cups, Napkins, Forks, Knives, and Spoons

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$41.99	\$40.99	\$39.99	\$37.99

CHINAWARE

PER PERSON

White, elegant porcelain dinnerware, with the option of silver or gold banding.

INCLUDED: Porcelain 10.25" Dinner Plates, 10oz Salad Bowls, Dessert Plates, Bread Plates, Glass Water Goblets, Napkins, Metal Forks, Knives, and Spoons

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$44.99	\$43.99	\$42.99	\$40.99

ADDITIONAL INFO

Total event time is 9 hours: 3 hour set-up, 5 hour service (includes 2 hour buffet service), 1 hour clean-up.

Some food items may be required to grill on location site.

Vegetarian, as well as any dietary restrictions, are always available in addition to the items offered.

Children's Entrées, \$25.00 each (ages 12 and under). Vendor Entrées, \$35.00 each.

Wedding cake cutting service included in package.

Exact count of guests are required no later than 14 days prior to the event.

If no adequate kitchen is provided at the venue, a \$500.00 fee will be charged for mobile kitchen.

BARBECUE BUFFET - SILVER PACKAGE

MENU EXAMPLES & OPTIONS

SALAD

SELECT ONE

Garden Caesar Spring Mix

ACCOMPANIMENTS

SELECT TWO

Roasted Herbed Red Bliss Potatoes	Potato Salad	Green Beans Almondine
Roasted Garlic Mashed Potatoes	Macaroni Salad	
Homemade Potato Chips	Baked Beans	
Baked Macaroni and Cheese	Cole Slaw	
Mashed Sweet Potatoes	Sweet Corn Kernels	
Mixed Seasonal Vegetables	Steamed Broccoli	
Corn on the Cob	Honey Glazed Carrots	

PASTA

SELECT ONE

Each option comes with choice of sauce: marinara with basil, pesto, alfredo, vodka, garlic and olive oil

Penne	Stuffed Shells	Baked Tortellini
Spaghetti	Baked Rigatoni	Cheese or Meat
Bow Ties	Potato Gnocchi	

ENTRÉES

SELECT TWO

1/4 lb. Fresh Burgers

Homemade 1/4 lb. burgers grilled until medium rare. Veggie burgers available.

Southern Fried Chicken

Hand dipped chicken breast fried fresh on location.

Marinated Grilled Chicken

All white meat chicken breast grilled to perfection. Choice of sauce: teriyaki, bbq, jerk spice, buffalo, lemon & garlic

Meatballs

Served with our homemade tomato-basil sauce. Vegetarian meatballs available.

Grilled Jerk Pork

Thin sliced pork coated in our rum glaze.

Pulled Pork

Our house special pulled pork, with your choice of italian style or bbq sauce.

Sausage Medallions

Grilled sausage with sautéed sweet bell peppers, onions & sun-dried tomatoes.

Chicken Picatta

Chicken sautéed in our imported white wine & lemon sauce.

Chicken Marsala

Sautéed with fresh mushrooms in our Marsala wine sauce.

Grilled Southwestern Chicken Breast

Grilled chicken marinated in our special southwestern sauce.

Honey Glazed Jerk Chicken

All white meat chicken breast coated with jerk spice & our honey glaze.

Lemon-Rosemary Chicken

Grilled chicken marinated in our homemade butter-lemon sauce with a touch of fresh rosemary.

Slow Roasted Turkey Breast

Slow roasted turkey breast served with gravy on the side.

BARBECUE BUFFET - GOLD PACKAGE

OVERVIEW & OPTIONS

Freshly grilled items served to your guests by our experienced staff in a casual buffet setting.

1 hour of passed butlered hors d'oeuvres and plated appetizers included.

Price per person. Excludes tax, gratuity, and service charge.



INCLUDED IN BARBECUE BUFFET - GOLD PACKAGE

Hors D'oeuvres | Select 5 Silver, 2 Gold, 1 Platinum from page 3

Plated Appetizers | Select 2 Silver, 1 Gold from page 3

Service Staff | Chef, Head Server, Servers, and Dishwasher

Water pitcher service & assorted homemade breads refilled at guest tables.

DINNERWARE & CUTLERY OPTIONS

REFLECTIONWARE

PER PERSON

Heavy weight plastic dinnerware and cutlery offers premium performance and disposable convenience, without compromising an upscale presentation.

INCLUDED: Plastic 10.25" Dinner Plates, 10oz Salad Bowls, Dessert Plates, Bread Plates, Water Cups, Napkins, Forks, Knives, and Spoons

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$54.99	\$52.99	\$51.99	\$49.99

CHINAWARE

PER PERSON

White, elegant porcelain dinnerware, with the option of silver or gold banding.

INCLUDED: Porcelain 10.25" Dinner Plates, 10oz Salad Bowls, Dessert Plates, Bread Plates, Glass Water Goblets, Napkins, Metal Forks, Knives, and Spoons

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$57.99	\$55.99	\$54.99	\$52.99

ADDITIONAL INFO

Total event time is 9 hours: 3 hour set-up, 5 hour service (includes 1 hour butlered hors d'oeuvres & 2 hour buffet service), 1 hour clean-up.

Some food items may be required to grill on location site.

Vegetarian, as well as any dietary restrictions, are always available in addition to the items offered.

Children's Entrées, \$25.00 each (ages 12 and under). Vendor Entrées, \$35.00 each.

Wedding cake cutting service included in package.

Exact count of guests are required no later than 14 days prior to the event.

If no adequate kitchen is provided at the venue, a \$500.00 fee will be charged for mobile kitchen.

BARBECUE BUFFET - GOLD PACKAGE

MENU EXAMPLES & OPTIONS

SALAD

SELECT ONE

Garden Caesar Spring Mix Spinach Cucumber & Tomato Corn Salad

ACCOMPANIMENTS

Options may change due to seasonal availability.

SELECT TWO

Roasted Herbed Red Bliss Potatoes	Potato Salad	Green Beans Almondine
Roasted Garlic Mashed Potatoes	Macaroni Salad	Roasted Brussel Sprouts
Jasmine, White, or Wild Rice	Baked Beans	Creamed Spinach
Baked Macaroni and Cheese	Cole Slaw	Roasted Asparagus
Mashed Sweet Potatoes	Sweet Corn Kernels	Homemade Applesauce
Mixed Seasonal Vegetables	Steamed Broccoli	Sliced Portobello Mushrooms
Corn on the Cob	Honey Glazed Carrots	

PASTA

SELECT ONE

Each option comes with choice of sauce: marinara with basil, pesto, alfredo, vodka, garlic and olive oil

Penne	Stuffed Shells	Baked Tortellini	Ravioli
Spaghetti	Baked Rigatoni	Cheese or Meat	Four Cheese, Spinach, Meat, or Lobster
Bow Ties	Potato Gnocchi	Classic Lasagna	

ENTRÉES

SELECT THREE

1/3 lb. Fresh Burgers

Homemade 1/3 lb. burgers grilled until medium rare. Veggie burgers available.

Southern Fried Chicken

Hand dipped chicken breast fried fresh on location.

Chicken, Steak, or Vegetable Kabobs

Skewered with fresh red peppers and onions. Choice of sauce: teriyaki, bbq, jerk spice, buffalo, lemon & garlic

Jack Daniel's BBQ Grilled Chicken Breast

Grilled chicken breast marinated in our special Jack Daniel's bbq sauce.

Meatballs

Served with our homemade tomato-basil sauce. Vegetarian meatballs available.

Grilled Jerk Pork

Thin sliced pork coated in our rum glaze.

Pulled Pork

Our house special pulled pork, with your choice of italian style or bbq sauce.

Sausage Medallions

Grilled sausage with sautéed sweet bell peppers, onions & sun-dried tomatoes.

BBQ Beef Brisket

Slow grilled beef brisket, cooked until pull apart tenderness.

Honey Glazed Jerk Chicken

All white meat chicken breast coated with jerk spice & our honey glaze.

Slow Grilled Short Ribs

Grilled short ribs marinated over 24 hours in our house bbq sauce.

Grilled Pecan Encrusted Salmon

Fresh grilled salmon with a honey glaze and pecan crust.

Slow Roasted Roast Beef

Angus beef encrusted with a garlic and burgundy mixture. Served with a roasted shallot brown gravy.

BARBECUE BUFFET - PLATINUM PACKAGE

OVERVIEW & OPTIONS

Freshly grilled items served to your guests by our experienced staff in a casual buffet setting.

1 hour of passed butlered hors d'oeuvres and plated appetizers included.

Price per person. Excludes tax, gratuity, and service charge.



INCLUDED IN BARBECUE BUFFET - PLATINUM PACKAGE

Hors D'oeuvres | Select 6 Silver, 3 Gold, 2 Platinum from page 3

Plated Appetizers | Select 2 Silver, 2 Gold from page 3

Service Staff | Chef, Head Server, Servers, and Dishwasher

Water pitcher service & assorted homemade breads refilled at guest tables.

DINNERWARE & CUTLERY OPTIONS

REFLECTIONWARE

PER PERSON

Heavy weight plastic dinnerware and cutlery offers premium performance and disposable convenience, without compromising an upscale presentation.

INCLUDED: Plastic 10.25" Dinner Plates, 10oz Salad Bowls, Dessert Plates, Bread Plates, Water Cups, Napkins, Forks, Knives, and Spoons

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$65.99	\$63.99	\$62.99	\$60.99

CHINAWARE

PER PERSON

White, elegant porcelain dinnerware, with the option of silver or gold banding.

INCLUDED: Porcelain 10.25" Dinner Plates, 10oz Salad Bowls, Dessert Plates, Bread Plates, Glass Water Goblets, Napkins, Metal Forks, Knives, and Spoons

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$68.99	\$66.99	\$65.99	\$63.99

ADDITIONAL INFO

Total event time is 9 hours: 3 hour set-up, 5 hour service (includes 1 hour butlered hors d'oeuvres & 2 hour buffet service), 1 hour clean-up.

Some food items may be required to grill on location site.

Vegetarian, as well as any dietary restrictions, are always available in addition to the items offered.

Children's Entrées, \$25.00 each (ages 12 and under). Vendor Entrées, \$35.00 each.

Wedding cake cutting service included in package.

Exact count of guests are required no later than 14 days prior to the event.

If no adequate kitchen is provided at the venue, a \$500.00 fee will be charged for mobile kitchen.

BARBECUE BUFFET - PLATINUM PACKAGE

MENU EXAMPLES & OPTIONS

SALAD

SELECT ONE

Garden Caesar Spring Mix Spinach Cucumber & Tomato Corn Salad Caprese

ACCOMPANIMENTS

Options may change due to seasonal availability.

SELECT TWO

Roasted Herbed Red Bliss Potatoes	Potato Salad	Green Beans Almondine
Roasted Garlic Mashed Potatoes	Macaroni Salad	Roasted Asparagus
Jasmine, White, or Wild Rice	Baked Beans	Roasted Brussel Sprouts
Baked Macaroni and Cheese	Cole Slaw	Creamed Spinach
Mashed Sweet Potatoes	Sweet Corn Kernels	Homemade Applesauce
Mixed Seasonal Vegetables	Steamed Broccoli	Sliced Portobello Mushrooms
Corn on the Cob	Honey Glazed Carrots	

PASTA

SELECT ONE

Each option comes with choice of sauce: marinara with basil, pesto, alfredo, vodka, garlic and olive oil

Penne	Stuffed Shells	Baked Tortellini	Ravioli
Spaghetti	Baked Rigatoni	Cheese or Meat	Four Cheese, Spinach, Meat, or Lobster
Bow Ties	Potato Gnocchi	Classic Lasagna	Linguine with Mussels & Clams

ENTRÉES

SELECT THREE

1/2 lb. Fresh Burgers

Homemade 1/2 lb. burgers grilled until medium rare. Veggie burgers available.

Grilled Filet Mignon

Slow grilled with a sea salt and garlic dry rub. Served with a roasted shallot demi glace.

Slow Grilled Baby Back Ribs

Baby back ribs marinated over 24 hours in our house BBQ sauce.

Homemade Crab Cakes

Our house crab cakes made with jumbo lump crab. Served with a fresh aoli sauce. Vegan available.

Fresh Catfish

Lightly breaded with cornmeal and served with tartar sauce.

Grilled Pecan Encrusted Salmon

Fresh grilled salmon with a honey glaze and pecan crust.

Chicken, Steak, Shrimp, or Vegetable Kabobs

Skewered with fresh red peppers and onions. Choice of sauce: teriyaki, bbq, jerk spice, buffalo, lemon & garlic

Jack Daniel's BBQ Grilled Chicken Breast

Grilled chicken breast marinated in our special Jack Daniel's bbq sauce.

Pulled Pork or Chicken

Our house special pulled pork or chicken, with your choice of italian style or bbq sauce.

Sausage Medallions

Grilled sausage with sautéed sweet bell peppers, onions & sun-dried tomatoes.

BBQ Beef Brisket

Slow grilled beef brisket, cooked until pull apart tenderness.

Slow Roasted Turkey Breast

Slow roasted turkey breast served with gravy on the side.

Oven Roasted Beef

Angus beef encrusted with a garlic and burgundy mixture. Served with a roasted shallot brown gravy.

CARIBBEAN BARBECUE PACKAGE

OVERVIEW & OPTIONS

Our tropical themed buffet features an island inspired menu with authentic and bold flavors.
1 hour of passed butlered hors d'oeuvres and plated appetizers included.

Price per person. Excludes tax, gratuity, and service charge.



INCLUDED IN CARIBBEAN BARBECUE PACKAGE

Hors D'oeuvres | Select 6 Silver, 3 Gold, 2 Platinum from page 3

Plated Appetizers | Select 2 Silver, 2 Gold from page 3

Service Staff | Chef, Head Server, Servers, and Dishwasher

Water pitcher service & assorted homemade breads refilled at guest tables.

DINNERWARE & CUTLERY OPTIONS

REFLECTIONWARE

PER PERSON

Heavy weight plastic dinnerware and cutlery offers premium performance and disposable convenience, without compromising an upscale presentation.

INCLUDED: Plastic 10.25" Dinner Plates, 10oz Salad Bowls, Dessert Plates, Bread Plates, Water Cups, Napkins, Forks, Knives, and Spoons

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$56.99	\$52.99	\$51.99	\$49.99

CHINAWARE

PER PERSON

White, elegant porcelain dinnerware, with the option of silver or gold banding.

INCLUDED: Porcelain 10.25" Dinner Plates, 10oz Salad Bowls, Dessert Plates, Bread Plates, Glass Water Goblets, Napkins, Metal Forks, Knives, and Spoons

25-50 GUESTS	51-80 GUESTS	81-150 GUESTS	151+ GUESTS
\$59.99	\$55.99	\$54.99	\$52.99

ADDITIONAL INFO

Total event time is 9 hours: 3 hour set-up, 5 hour service (includes 1 hour butlered hors d'oeuvres & 2 hour buffet service), 1 hour clean-up.

Some food items may be required to grill on location site.

Vegetarian, as well as any dietary restrictions, are always available in addition to the items offered.

Children's Entrées, \$25.00 each (ages 12 and under). Vendor Entrées, \$35.00 each.

Wedding cake cutting service included in package.

Exact count of guests are required no later than 14 days prior to the event.

If no adequate kitchen is provided at the venue, a \$500.00 fee will be charged for mobile kitchen.

CARIBBEAN BARBECUE PACKAGE

MENU EXAMPLES & OPTIONS

SALAD

SELECT ONE

Garden Spring Mix Spinach Cucumber & Tomato Corn Salad Savoy Cabbage

ACCOMPANIMENTS

Options may change due to seasonal availability.

SELECT TWO

Calypto Rice	Mixed Vegetables	Roasted Asparagus
Rice and Beans	Sweet Potatoes	Steamed Broccoli
Potato Dauphinoise	Potato Salad	Honey Glazed Carrots
Fried Plantains in Rum & Cinnamon	Tropical Cole Slaw	Sugar Snap Peas & Carrots
Homemade Potato Chips	Fruit Salad	Homemade Applesauce
Baked Macaroni and Cheese	Baked Beans	Caribbean Pasta Salad
Corn on the Cob	Sweet Corn Kernels	Sliced Portobello Mushrooms

PASTA

SELECT ONE

Each option comes with choice of sauce: spicy tomato, marinara with basil, pesto, alfredo, garlic and olive oil

Penne	Stuffed Shells	Lasagna	Crab Pasta Salad
Spaghetti	Baked Rigatoni	cheese, chicken, or vegetable	Caribbean Jerk Linguine
Bow Ties	Potato Gnocchi	Sausage Jambalaya	vegetable, chicken, or shrimp

ENTRÉES

SELECT THREE

1/4 lb. Fresh Burgers

Homemade 1/4 lb. burgers grilled until medium rare. Veggie burgers available.

Curried Chicken

Served with fresh cilantro, coconut & saffron. Vegetarian option available.

Lemon-Rosemary Chicken

Grilled chicken marinated in our homemade butter-lemon sauce, with a touch of fresh rosemary.

Grilled Southwestern Chicken Breast

Grilled chicken marinated in our special southwestern sauce.

Pineapple Chicken or Shrimp

Marinated in our homemade citrus marinade, and grilled with fresh pineapple.

Roasted Whole Pig

Whole pig brought on site and carved in front of guest.

Baby Back Pork Loin Ribs

Marinated for 20 hours in our own sugar cane rum sauce.

Large Coconut Shrimp

Jumbo shrimp tossed in a coconut breading.

Herb Crusted Tuna

Served with garlic prawn & mixed spices.

Chicken, Steak, Shrimp, or Vegetable Kabobs

Skewered with fresh red peppers and onions. Choice of sauce: teriyaki, bbq, jerk spice, curry, rum glaze

Pulled Pork or Chicken

Our house special pulled pork or chicken, with your choice of italian style or bbq sauce.

Grilled Jerk Pork or Chicken

Seared to perfection and covered in rum glaze.

Sausage Medallions

Grilled sausage with sautéed sweet bell peppers, onions & sun-dried tomatoes.

BEVERAGES, COFFEE & BARWARE

ADDITIONAL OPTIONS & SERVICES

Pair your meals with a variety of soft drinks and homemade beverages.

All wedding packages include traditional water pitcher service.

Price per person. Excludes tax, gratuity, and service charge.



BARWARE

Prices per person

CHINA / GLASS....\$4.95 **HARD PLASTIC....\$2.95**
Rocks, Wine, Martini, & Pilsner Wine, Martini, & 14oz Beer Cup

LIGHT-UP BARWARE

Prices per person

LED Rocks Cup, 10oz....\$3.50
LED Pint Cup, 16oz.....\$5.50
LED Mojito Cup, 10oz...\$7.75

BEVERAGES

Prices per person

Select options from our list of sodas, homemade iced teas & lemonades.

Drinks can either be self service, or kept with bartender (if applicable).

Hard Plastic Cups.....\$2.95
China / Glass, 11.5oz.....\$3.99

SELECT TWO

SODA
Coke / Diet Coke
Pepsi / Diet Pepsi
Ginger Ale
Lemon Lime
Mountain Dew
Root Beer
Dr. Pepper

SELECT TWO

TEAS / LEMONADE
Unsweetened Tea
Sweetened Tea
Peach Tea
Raspberry Tea
Green Tea
Classic Lemonade
Strawberry Lemonade

SELECT ONE

INFUSED WATER
Cucumber
Strawberry Mint
Lemon Lime
Orange Citrus
Cantaloupe
Watermelon (seasonal)

BEVERAGE FOUNTAIN

Prices per person

Select 1 option from our homemade iced teas, lemonades, and juices to be served from our silver fountain.

Drinks can either be self service, or kept with bartender (if applicable).

Hard Plastic Cups.....\$2.95
China / Glass, 11.5oz.....\$3.99

TEAS & LEMONADE

Unsweetened Tea
Sweetened Tea
Peach Tea
Raspberry Tea
Green Tea
Lemonade
Strawberry Lemonade

JUICE

Orange
Fruit Punch
Grape
Apple
Cranberry

COFFEE & TEA STATIONS

Prices per person

GOURMET STATION

Original & Decaf Gourmet Coffee & Teas
Served with: Creamers, Stirrers, Whipped Cream, Sugar, Honey, Natural Sugar Cubes, Sugar in The Raw, Splenda, Orange Zest, Rock Candy Stirrers, Chocolate Shavings, Cinnamon Sticks & Nutmeg

Hard Plastic.....\$3.00
China / Ceramic.....\$3.99

STANDARD STATION

Original & Decaf Assorted Coffee & Teas
Served with: Creamers, Stirrers, Sugar, Sugar in The Raw, and Splenda.

Hard Plastic.....\$1.99
China / Ceramic.....\$2.99

DISPLAYS & COLD STATIONS

ADDITIONAL OPTIONS & SERVICES

Elegant self serve displays and cold stations can be added to any of our packages.

Custom requests and special dietary options are available.

Price per person. Excludes tax, gratuity, and service charge.



FRESH BREAD DISPLAY

\$1.45 PER PERSON

An assortment of fresh baked breads and rolls, arranged elegantly with baskets and linens.

Accompanied with fresh whipped and cinnamon butter.

FRUIT CARVINGS & DISPLAYS

\$4.00 PER PERSON

A fresh fruit display with 3 to 5 fruit carvings will be set up on an 8' table.

Whole and chopped seasonal fruits with assorted whole fruit baskets included.

Fruit will be left on display & refreshed throughout the night.

RAW BAR

\$6.75 PER PERSON

Fresh shrimp, crab, clams, and oysters beautifully displayed on a bed of crushed ice.

Garnished with kale, cocktail sauce, hot sauce, horseradish, lemon wedges and crackers.

CHEESE DISPLAY

\$4.25 PER PERSON

A variety of domestic and imported cheeses served with fresh bread and assorted crackers.

Served with roasted red peppers, assorted cured olives, grilled artichokes & eggplant.

MEAT DISPLAY

\$5.00 PER PERSON

A variety of domestic and imported meats served with fresh bread and assorted crackers.

Served with roasted red peppers, assorted cured olives, grilled artichokes & eggplant.

VEGETABLE CRUDITÉ DISPLAY

\$2.95 PER PERSON

Fresh cut vegetables, conveniently pre-sliced and arranged in an attractive display.

Carrots, broccoli, cucumbers, bell peppers, cauliflower, and sweet cherry tomatoes are served with our own creamy ranch dressing.

Add Homemade Hummus & Pita Chips.....\$1.25 per person

ICE CARVINGS

STARTING AT \$450

A fresh fruit display with 3 to 5 fruit carvings will be set up on an 8' table.

Large selection available. Please call for a custom quote.

Ice Carving with Shrimp Cocktail Additional \$3.99 per person, plus tax

CUSTOM DISPLAYS AND STATIONS AVAILABLE

MEAT CARVING & HOT STATIONS

ADDITIONAL OPTIONS & SERVICES

Carving and specialty stations can be added to any of our packages. Stations include a serving attendant to professionally cut meats and serve items.

Price per person. Excludes tax, gratuity, and service charge.



MEAT CARVING STATIONS

PRICE PER PERSON

Prime cuts of meat and fresh seafood carved and served in front of your guests.

- Roast Beef** Angus beef encrusted with garlic and burgundy. Served with au jus and horseradish. | \$5.99
- Honey Glazed Ham** Oven baked ham glazed with our honey glaze. Served with fresh pineapple. | \$4.99
- Roasted Prime Rib** Roasted to medium rare. Served with au jus & horseradish sour cream. | \$7.99
- Pork Tenderloin** Slow roasted pork tenderloin, stuffed with fire roasted red peppers and sautéed onions. | \$4.99
- Beef Tenderloin (Filet)** Slow roasted filet mignon, accompanied with a shallot demi sauce and horseradish. | \$7.99
- Pecan Encrusted Salmon** Grilled salmon, glazed with honey and topped with a crushed pecan blend. | \$6.99
- Roasted Turkey Breast** Fire roasted turkey breast, accompanied with a pan rendered gravy. | \$6.99
- Roasted Whole Pig** Tender, pull-apart whole roasted pig. Garnished with fresh fruits and kale. | \$6.99
- Leg or Rack of Lamb** Seared lamb rubbed with sea salt and herbs. Served with mint jelly. | \$6.99

PASTA STATION

\$4.99 PER PERSON

Served with parmesan cheese, fresh crushed pepper flakes, and fresh baked breads.

- Choice of 3 Pastas:** Spaghetti, Linguine, Penne, Bow Ties, Tortellini, Stuffed Shells, Baked Rigatoni, Potato Gnocchi
- Choice of 2 Sauce:** Marinara, Spicy Tomato-Basil, Vodka, Pesto, Alfredo, Garlic and Olive Oil

ADD-ON OPTIONS Add \$2.99 per person

Hot or Sweet Sausage, Grilled Chicken, Grilled Shrimp, Grilled Vegetables

FAJITA STATION

\$3.99 PER PERSON

Select 2 Options: Chicken, Steak, Pork, or Mixed Vegetable

Served with Flour or Corn Tortillas, Grilled Onions and Peppers, Black Beans, Grated Cheese, Fresh Garden Salsa, Sour Cream, and Guacamole.

PHILLY STEAK STATION

\$5.99 PER PERSON

Your Choice of Meat: Traditional Beef or Chicken

Served with Fresh Rolls, American & Provolone Cheese, Cheese Wiz, Grilled Onions & Mushrooms, and Condiments.

MASHED POTATO BAR

\$3.25 PER PERSON

Your Choice of 2 Different Homemade Mashed Potatoes

Buttermilk, Chunky Red Bliss, Garlic & Parmesan, Cheese & Chive, Sweet Potato, Cauliflower

ASSORTED TOPPINGS INCLUDED

Butter, Sour Cream, Fresh Cut Scallions, Crumbled Bacon, Assorted Cheeses, Chives, Broccoli, Mushrooms, French Onions, Brown Sugar & Pecans, Mini Marshmallows

DESSERTS & SWEET TREATS

ADDITIONAL OPTIONS & SERVICES

Complete your event with homemade cakes, sweet treats, ice cream, and more.

Custom requests and special dietary options are available.

Price per person. Excludes tax, gratuity, and service charge.



VIENNESE DESSERT TABLE

\$6.00 PER PERSON

An arrangement of bite sized desserts and treats.

Brownie Bites

Chocolate Mousse

Apple Pastry

Dipped Fruit

Vanilla Pudding

Cheese Danish

Rice Crispy Treats

Lemon Curd Cups

Mixed Berry Tarts

ADD-ON OPTIONS

Chocolate Truffles

Tiramisu Cups

Mini Cream Puffs

Cannolis.....\$2.50

Assorted Candies

Mixed Berry Cups

Macaroons

Mini Cup Cakes.....\$2.75

Assorted Cookies

Chocolate Oreos

CAKES & PIES

CALL FOR QUOTE

Homemade cakes, pies, and other satisfying desserts baked fresh in our kitchen.

CAKES

PIES

OTHER

Vanilla

Cherry

Cheesecakes

Chocolate

Apple

Berry Cobblers

Custom cakes, and other flavor options are available.

Marble

Pecan

Brownies

Please contact us for a quote.

Carrot

Blueberry

Cupcakes

Strawberry

Pumpkin

Shortcakes

FLAMBÉ STATION

\$2.75 PER PERSON

Chef prepared flambé station. Served with vanilla ice cream.

ADD-ON OPTIONS

SELECT ONE

Peaches & Cream, Cherries Jubilee, Bananas Foster, Mixed Berry, Brandied Apples with Raisins, Strawberry Gran Mariner

Pound Cake.....\$1.50

Bread Pudding.....\$2.00

Custom Ice Cream or Sorbet.....\$2.25

ICE CREAM & SORBET

PER PERSON

CUSTOM HOMEMADE ICE CREAM OR SORBET.....\$3.50+ per person

Create a custom flavor combination of your choice.

Examples: Champagne or Seasonal Sorbets, Chocolate & Banana Ice Cream

ADD-ON OPTIONS

Sundae Toppings.....\$2.75

Brownies.....\$1.50

Waffle Cones.....\$1.50

ICE CREAM - CLASSIC.....\$2.50 per person

Choice of: Vanilla, Chocolate, or Strawberry

CHOCOLATE FOUNTAIN

\$5.75 PER PERSON

Choice of Chocolate and 5 Dipping Items.

Includes: Skewers, Napkins & Plates.

Marshmallows

Grapes

Vanilla Wafers

Pretzels

Bananas

Pound Cake

Brownie Bites

Melons

Angel Food Cake

Strawberries

Apples

Rice Crispy Treats

Graham Crackers

Pineapple

Assorted Cookies

CHOCOLATE OPTIONS

Milk, White, or Dark

STAFF, SPECIAL MENUS & RENTALS

ADDITIONAL OPTIONS & SERVICES

Overview of available staff options, specialty menus, and rentals.
Additional menus, rental items and staff are available upon request.
Excludes tax, gratuity, and service charge where applicable.



SERVICE STAFF

All packages include standard service staff for event: Chef, Head Server, Servers.
9 Hour Service Breakdown Includes: 3 Hour Setup, 5 hour Event Service, 1 Hour Post Event Cleanup

OVERTIME RATES

Overtime must be scheduled 2 weeks prior to event to confirm availability.
Unscheduled overtime is not guaranteed, and may not be available day of event.
If overtime is needed day of event and is available, add an additional \$10 per hour, per staff member.
Additional holiday fees may also apply.

SCHEDULED OVERTIME RATES

Chefs	\$40/hr	Bartenders	\$30/hr
Head Servers	\$30/hr	Bar Backs	\$20/hr
Servers	\$20/hr	Dishwashers	\$20/hr

DAY OF EVENT OVERTIME RATES

Chefs	\$50/hr	Bartenders	\$40/hr
Head Servers	\$40/hr	Bar Backs	\$30/hr
Servers	\$30/hr	Dishwashers	\$30/hr

BARTENDERS

All bartenders are TIPS certified and insured for events, and are available at an additional cost.
Host provides all alcohol - No Cash Bars permitted.
Tip jar can be placed out at event, or tips can be paid in advance.

INCLUDES:

Bar Setup, Ice, Event Service, Post Event Cleanup

BARTENDER RATE: \$250 each

Must be scheduled 2 weeks prior to event to confirm availability.

CHILDREN & VENDOR MENUS

Children under 12 years of age, and professional vendors (photographers, DJs, florists, misc. venue staff) are offered special priced meal rates. Please specify how many of each type of meal needed 2 weeks prior to event to get discounted rates.

KIDS MEALS.....\$25 each Chicken Tenders, French Fries, Applesauce

VENDOR MEALS.....\$35 each Selection of Entrée from menu

EVENT RENTALS

We have a large selection of rentals available! Please contact us for a custom quote.

Tents, Bars, Food Trucks, Tables, Linens, Chairs, Chinaware, Lighting, Photo Booths, Portable Bathrooms, and more...