



CATHY'S
CATERING
at
The Collingswood
Grand Ballroom

An Absolutely Unique Venue... with a Dramatic Staircase and Beautiful wrap around Mezzanine to overlook the entire ballroom for cocktail hour and to have your first dance with everyone watching from above. Ceremonies can be held in unique locations on site and Beautifully Newly Renovated Bridal and Groom Suites!!

Cathys Catering is proud to be a Women-Owned Business for 33 years and has grown to be one of South Jersey's premier catering companies. We have been voted "Best of SJ" for catering for 6 consecutive years. What sets Cathy's apart is not only her delicious variety of food, but the attention to detail from her amazing staff who make every wedding their top priority. Our staff is trained and expected to go above and beyond to make everything just perfect. Cathy's goal is to take your wedding day vision and make it the magical day that you have always dreamed of!

We highly recommend a Complimentary Tasting and Consultation with Cathy to experience her cuisine and wedding planning services sure to make your day exactly what you always dreamed of. All Packages come with Wedding Coordination with the Owner Cathy. We will walk you through the process of Menu Selection, Linens. Day of Wedding you will have your own Maitre d' specifically assigned to assist with the bride, groom and bridal party with all your needs from start to finish. Coordinates with DJ to ensure the Timeline is followed.

Set up and Breakdown by Cathy's Team.

Brides have the option to choose from packages all of which are very inclusive. We know that one size does not fit all, and choice is important, so we offer Enhancements as well for you to add on to your chosen package.

We highly recommend a consultation with Cathy to ask all if the questions you might have about how we can make your day exactly how you dreamed!

Thank you for the opportunity to serve you on your special day!

Enjoy Your Guests ... Let Cathy's Do the Rest!!

Caterer22@gmail.com

Cathy's Catering

600 Main Street, Riverton, NJ

856-829-2119

www.cathyscatering.com

Facebook Cathy's Catering – Catering in South Jersey | Instagram cathyscateringsj

Catering since 1992



Royal Package - The Ultimate Day

starting at \$110.00

THIS PACKAGE IS THE IDEAL "LEAVE THE ENTIRE DAY TO US!!"

- **DJ/MC SERVICES FOR 5 HOURS BY POWER PLAY ENTERTAINMENT**
- **CUSTOMIZED CENTERPIECES**
- **BEAUTIFUL *Wedding Cake* THAT YOU DESIGN AND TASTE WITH OUR FAVORITE BAKER**
- **SWEET ENDING SNACK WITH PHILLY SOFT PRETZELS AND WATERS TO END YOUR EVENING**

All Beautifully Displayed with Décor in your Color Scheme.

Choice of 1 of our famous Grazing Tables or 1 Specialty Station (see Enhancement Page)

1) Our Original Grazing Station Beautifully Deocrated

Bruschette and Baguettes, Tomato/Basil/Mozzarella Skewers, Shrimp Shooter Cups, Crudite Cups w/Dip, Meat, Cheese, Crackers Display Tray with Fruit, Antipasto Platter. Hummus and Chips

2) Our 3 Tiered Crostini Bar with Ladders

Inclusive of Sweet and Savory Selections on Baguettes (Blueberry Goat Cheese w/triberry glaze, Herbed Cheese with Roasted Tomatoes, Mascarpone with Fig Jam and Dried Figs, Whipped Feta with honey, thyme and arugula

Along with Buffalo Chicken Dip, Sweet and Sour Cocktail Meatballs, and Antipasta Skewers

Butlered Hors D'oeuvres - Choice of 6

Baked Coconut Shrimp with Dipping Sauce, Homemade Broccoli or Pepperoni Stromboli, Mini Swedish Meatballs, Sesame Grilled Chicken Skewers, Spicy Meatballs with Sweet and Sour Sauce, Cajun Shrimp Skewers, Cheesesteak Spring Rolls, Stuffed Mushroom Caps (Seafood, Spinach or Herb), Spanakopita, Cranberry Brie Bites, Mini Franks in a Puff Pastry, Tomato Bisque with Grilled Cheese Bites, Farfalle Meatball Cup, Antipasto Skewers, Shrimp Avocado Bites, Mini Buffalo Chicken Sliders and Mini Meatball Slider, Bang Bang Shrimp with Sweet and Sour Sauce, Margherita Flatbread, Individual Nacho Bites

**Scallops wrapped in Bacon (\$2 extra per person)*

**Crab Balls w/ Remoulade (\$2 extra per person)*

**Tenderloin Slider w/ Horseradish Dipping Sauce (\$2 extra per person)*

**Nashville Chicken Slider (\$2 extra per person)*

Dinner - Choice of 3

Chicken

Piccata: Breaded Boneless Breast of Chicken with Mushrooms and Artichokes in a Lemon Wine Sauce, with Lemon and Capers

Parmigiana: Breaded with Homemade Marinara Sauce, Topped with Fresh Mozzarella and Basil

Stuffed: Breaded and Stuffed with Sundried Tomatoes and Mozzarella Cheese, drizzled with Pesto

Cordon Blue: Breaded and Stuffed with Ham and Swiss Cheese with a Creamy Chicken Gravy

Florentine: Breaded and Stuffed with a Delicious Combination of Spinach and Goat Cheese, Topped with a Lemon Butter Sauce

Bruschetta Chicken with Our Homemade Bruschetta, Basil and Parmigiano Reggiano Cheese

Marsala: Sliced Baby Portabellos and Our Homemade Marsala Demi-Glaze

Meat

Spiral Ham with Pineapples

Top Round of Beef (Carving Station) with Horseradish Sauce

Roasted Pork (Carving Station)

Grilled Flank Steak with Chimichurri

**Whole Roasted Filet topped with Bearnaise Sauce (\$3 extra per person)*

or 8oz Single Served Center Cut Filet, Seared to Perfection, with Bearnaise Sauce (\$8 extra per person)

(More options continued on next page...)





Seafood & Pasta

Salmon Filets: Brusetta Topping with Lemon Dill Sauce, Maple Dijon Sauce and Teriaki
Shrimp Alfredo: Jumbo Shrimp with Roasted Cherry Tomatoes and Asparagus tips in our
Homemade Alfredo Sauce Tossed with Cavatappi Pasta
Shrimp Mediterranean: Jumbo Shrimp with Kalamata olives, Diced Tomatoes, and Feta Cheese, Tossed with Angel Hair Pasta.
Penne Mostaccioli Roasted Garlic, Mushrooms, and Tomatoes with Fresh Mozzarella and Basil
Penne Vodka: Tossed in our Creamy Vodka Sauce Topped with Fresh Basil – Vegetarian
Veggie Penne Pasta: Tossed with Brussel Sprouts, Mushrooms, and Sundried Tomatoes with Lemon Balsamic Drizzle
Crab Cakes with Remoulade (\$2 extra per person)

Choice of 2 Vegetables

Fresh Green Beans Sautéed with Bacon & Onion
Fresh Green Bean Almandine
Garlic Mashed Potatoes
Roasted Fingerling Potatoes
Mixed Roasted Fresh Vegetables
Asparagus & Roasted Peppers
Fresh Steamed Broccoli in Butter or Cheese Sauce
Glazed Baby Carrots with Butter & Dill
Rice Pilaf

**All sit-down plated dinners will include Roasted Fingerling Potatoes and Seasonal Vegetables.*

Choice of 1 salad - Served to Guests

Famous House Salad: Greens, Strawberries, Tomato & Toasted Candied Almonds, with a Raspberry Vinaigrette
Harvest Salad: Greens, Green Apples, Craisins, Blue Cheese & Toasted Candied Pecans, with a Red Wine Vinaigrette
Deconstructed Wedge Salad: Iceberg Lettuce, Red Onions, Tomatoes, Bacon & Bleu Cheese Crumbles
Lemon Spring Salad: Mixed Greens, Cherry Tomatoes, Avocado, Banana Rings,
Parmigiana Reggiano Cheese, with a Lemon Vinaigrette
Classic Caesar Salad
Tossed Garden Salad

(We also have Vegetarian, Gluten Free, and Vegan Options Available)

Desserts

Array of Mini Cherry Cheesecakes, Brownies and Cookies
Wedding Cake or Bride and Groom Cake with Cupcakes or Donuts

Beverage Station

Freshly Brewed Regular and Decaf Coffee, Tea, Creamers, and Sugars

Table Design

Our in-house décor specialists will coordinate the
design of all food tables to ensure they match your theme
(See Cathy's Catering Facebook Page for our Exquisite Wedding Displays - All Included)

All Packages include Personal Event Coordinator
Guiding you through each step to make your dreams come true!
Maitre d' – will oversee the entire Wedding Day making sure the Bride
and Groom along with your Wedding Party are her primary focus for the entire day!
Full China, Silver, Floor Length Linens in a variety of colors
Complete Full Service Staff
Complete Planning with Cathy from start to finish!

All prices based on a minimum of
100 guests and a 5-hour event. (Pricing available for other guest amounts)
All prices are subject to NJ sales tax and a 20% Service fee.



Gala Package

starting at \$80.00

Cocktail Hour

Meat/Cheese/ Antipasto and Vegetable Platters Displayed

Butlered Hors D'oeuvres - Choice of 6

Baked Coconut Shrimp with Dipping Sauce, Homemade Broccoli or Pepperoni Stromboli, Mini Swedish Meatballs, Sesame Grilled Chicken Skewers, Spicy Meatballs with Sweet and Sour Sauce, Cajun Shrimp Skewers, Cheesesteak Spring Rolls, Stuffed Mushroom Caps (Seafood, Spinach or Herb), Spanakopita, Cranberry Brie Bites, Mini Franks in a Puff Pastry, Tomato Bisque with Grilled Cheese Bites, Farfalle Meatball Cup, Antipasto Skewers, Shrimp Avocado Bites, Mini Buffalo Chicken Sliders and Mini Meatball Slider, Bang Bang Shrimp with Sweet and Sour Sauce, Margherita Flatbread, Individual Nacho Bites

*Scallops wrapped in Bacon (\$2 extra per person)

*Crab Balls w/ Remoulade (\$2 extra per person)

*Tenderloin Slider w/ Horseradish Dipping Sauce (\$2 extra per person)

*Nashville Chicken Slider (\$2 extra per person)

Dinner - Choice of 3

Chicken

Piccata: Breaded Boneless Breast of Chicken with Mushrooms and Artichokes in a Lemon Wine Sauce, with Lemon and Capers

Parmigiana: Breaded with Homemade Marinara Sauce, Topped with Fresh Mozzarella and Basil

Stuffed: Breaded and Stuffed with Sundried Tomatoes and Mozzarella Cheese, drizzled with Pesto

Cordon Blue: Breaded and Stuffed with Ham and Swiss Cheese with a Creamy Chicken Gravy

Florentine: Breaded and Stuffed with a Delicious Combination of Spinach and Goat Cheese, Topped with a Lemon Butter Sauce

Bruschetta Chicken with Our Homemade Bruschetta, Basil and Parmigiano Reggiano Cheese

Marsala: Sliced Baby Portobellos and Our Homemade Marsala Demi-Glaze

Meat

Spiral Ham with Pineapples

Top Round of Beef (Carving Station) with Horseradish Sauce

Roasted Pork (Carving Station)

Grilled Flank Steak with Chimichurri

**Whole Roasted Filet topped with Bearnaise Sauce (\$3 extra per person)*

or 8oz Single Served Center Cut Filet, Seared to Perfection, with Bearnaise Sauce (\$8 extra per person)

Seafood & Pasta

Salmon Filets: Brusetta Topping with Lemon Dill Sauce, Maple Dijon Sauce and Teriaki

Shrimp Alfredo: Jumbo Shrimp with Roasted Cherry Tomatoes and Asparagus tips in our

Homemade Alfredo Sauce Tossed with Cavatappi Pasta

Shrimp Mediterranean: Jumbo Shrimp with Kalamata olives, Diced Tomatoes, and Feta Cheese, Tossed with Angel Hair Pasta.

Penne Mostaccioli Roasted Garlic, Mushrooms, and Tomatoes with Fresh Mozzarella and Basil

Penne Vodka: Tossed in our Creamy Vodka Sauce Topped with Fresh Basil - Vegetarian

Veggie Penne Pasta: Tossed with Brussel Sprouts, Mushrooms, and Sundried Tomatoes with Lemon Balsamic Drizzle

Crab Cakes with Remoulade (\$2 extra per person)

Bacon Wrapped Scallops (\$2.50 extra per person)





Choice of 2 Vegetables

Fresh Green Beans Sautéed with Bacon & Onion
Fresh Green Bean Almandine
Garlic Mashed Potatoes
Roasted Fingerling Potatoes
Mixed Roasted Fresh Vegetables
Asparagus & Roasted Peppers
Fresh Steamed Broccoli in Butter or Cheese Sauce
Glazed Baby Carrots with Butter & Dill
Rice Pilaf

**All sit-down plated dinners will include Roasted Fingerling Potatoes and Seasonal Vegetables.*

Choice of 1 salad - Served to Guests

Famous House Salad: Greens, Strawberries, Tomato & Toasted Candied Almonds, with a Raspberry Vinaigrette
Harvest Salad: Greens, Green Apples, Craisins, Blue Cheese & Toasted Candied Pecans, with a Red Wine Vinaigrette
Deconstructed Wedge Salad: Iceberg Lettuce, Red Onions, Tomatoes, Bacon & Bleu Cheese Crumbles
Lemon Spring Salad: Mixed Greens, Cherry Tomatoes, Avocado, Banana Rings,
Parmigiana Reggiano Cheese, with a Lemon Vinaigrette
Classic Caesar Salad
Tossed Garden Salad

(We also have Vegetarian, Gluten Free, and Vegan Options Available)

Desserts

Array of Mini Cherry Cheesecakes, Brownies and Cookies
Wedding Cake or Bride and Groom Cake with Cupcakes or Donuts

Beverage Station

Freshly Brewed Regular and Decaf Coffee, Tea, Creamers, and Sugars

Table Design

Our in-house décor specialists will coordinate the design of all food tables to ensure they match your theme
(See Cathy's Catering Facebook Page for our Exquisite Wedding Displays - All Included)

All Packages include Personal Event Coordinator

Guiding you through each step to make your dreams come true!

Maitre d' – will oversee the entire Wedding Day making sure the Bride and Groom along with your Wedding Party are her primary focus for the entire day!

Full China, Silver, Floor Length Linens in a variety of colors

Complete Full Service Staff

Complete Planning with Cathy from start to finish!

**All prices based on a minimum of
100 guests and a 5-hour event. (Pricing available for other guest amounts)
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Princess Package

starting at \$90.00

All Beautifully Displayed with Décor in your Color Scheme.

Choice of 1 of our famous Grazing Tables

1) Our Original Grazing Station Beautifully Deocrated

Bruschette and Baguettes, Tomato/Basil/Mozzarella Skewers, Shrimp Shooter Cups, Crudite Cups w/Dip, Meat, Cheese, Crackers Display Tray with Fruit, Antipasto Platter, Hummus and Chips

2) Our 3 Tiered Crostini Bar with Ladders

*Inclusive of Sweet and Savory Selections on Baguettes (Blueberry Goat Cheese w/triberry glaze, Herbed Cheese with Roasted Tomatoes, Mascarpone with Fig Jam and Dried Figs, Whipped Feta with honey, thyme and arugula
Along with Buffalo Chicken Dip, Sweet and Sour Cocktail Meatballs, amd Antipasta Skewers*

Butlered Hors D'oeuvres - Choice of 6

Baked Coconut Shrimp with Dipping Sauce, Homemade Broccoli or Pepperoni Stromboli, Mini Swedish Meatballs, Sesame Grilled Chicken Skewers, Spicy Meatballs with Sweet and Sour Sauce, Cajun Shrimp Skewers, Cheesesteak Spring Rolls, Stuffed Mushroom Caps (Seafood, Spinach or Herb), Spanakopita, Cranberry Brie Bites, Mini Franks in a Puff Pastry, Tomato Bisque with Grilled Cheese Bites, Farfalle Meatball Cup, Antipasto Skewers, Shrimp Avocado Bites, Mini Buffalo Chicken Sliders and Mini Meatball Slider, Bang Bang Shrimp with Sweet and Sour Sauce, Margherita Flatbread, Individual Nacho Bites

**Scallops wrapped in Bacon (\$2 extra per person)*

**Crab Balls w/ Remoulade (\$2 extra per person)*

**Tenderloin Slider w/ Horseradish Dipping Sauce (\$2 extra per person)*

**Nashville Chicken Slider (\$2 extra per person)*

Dinner - Choice of 3

Chicken

*Piccata: Breaded Boneless Breast of Chicken with Mushrooms and Artichokes in a Lemon Wine Sauce, with Lemon and Capers
Parmigiana: Breaded with Homemade Marinara Sauce, Topped with Fresh Mozzarella and Basil
Stuffed: Breaded and Stuffed with Sundried Tomatoes and Mozzarella Cheese, drizzled with Pesto
Cordon Blue: Breaded and Stuffed with Ham and Swiss Cheese with a Creamy Chicken Gravy
Florentine: Breaded and Stuffed with a Delicious Combination of Spinach and Goat Cheese, Topped with a Lemon Butter Sauce
Bruschetta Chicken with Our Homemade Bruschetta, Basil and Parmigiano Reggiano Cheese
Marsala: Sliced Baby Portabellos and Our Homemade Marsala Demi-Glaze*

Meat

*Spiral Ham with Pineapples
Top Round of Beef (Carving Station) with Horseradish Sauce
Roasted Pork (Carving Station)
Grilled Flank Steak with Chimichurri
*Whole Roasted Filet topped with Bearnaise Sauce (\$3 extra per person)
or 8oz Single Served Center Cut Filet, Seared to Perfection, with Bearnaise Sauce (\$8 extra per person)*

Seafood & Pasta

*Salmon Filets: Brusetta Topping with Lemon Dill Sauce, Maple Dijon Sauce and Teriaki
Shrimp Alfredo: Jumbo Shrimp with Roasted Cherry Tomatoes and Asparagus tips in our
Homemade Alfredo Sauce Tossed with Cavatappi Pasta
Shrimp Mediterranean: Jumbo Shrimp with Kalamata olives, Diced Tomatoes, and Feta Cheese, Tossed with Angel Hair Pasta.
Penne Mostaccioli Roasted Garlic, Mushrooms, and Tomatoes with Fresh Mozzarella and Basil
Penne Vodka: Tossed in our Creamy Vodka Sauce Topped with Fresh Basil - Vegetarian
Veggie Penne Pasta: Tossed with Brussel Sprouts, Mushrooms, and Sundried Tomatoes with Lemon Balsamic Drizzle
Crab Cakes with Remoulade (\$2 extra per person)
Bacon Wrapped Scallops (\$2.50 extra per person)*





Choice of 2 Vegetables

Fresh Green Beans Sautéed with Bacon & Onion
Fresh Green Bean Almandine
Garlic Mashed Potatoes
Roasted Fingerling Potatoes
Mixed Roasted Fresh Vegetables
Asparagus & Roasted Peppers
Fresh Steamed Broccoli in Butter or Cheese Sauce
Glazed Baby Carrots with Butter & Dill
Rice Pilaf

**All sit-down plated dinners will include Roasted Fingerling Potatoes and Seasonal Vegetables.*

Choice of 1 salad - Served to Guests

Famous House Salad: Greens, Strawberries, Tomato & Toasted Candied Almonds, with a Raspberry Vinaigrette
Harvest Salad: Greens, Green Apples, Craisins, Blue Cheese & Toasted Candied Pecans, with a Red Wine Vinaigrette
Deconstructed Wedge Salad: Iceberg Lettuce, Red Onions, Tomatoes, Bacon & Bleu Cheese Crumbles
Lemon Spring Salad: Mixed Greens, Cherry Tomatoes, Avocado, Banana Rings,
Parmigiana Reggiano Cheese, with a Lemon Vinaigrette
Classic Caesar Salad
Tossed Garden Salad

(We also have Vegetarian, Gluten Free, and Vegan Options Available)

Desserts

Array of Mini Cherry Cheesecakes, Brownies and Cookies
Wedding Cake or Bride and Groom Cake with Cupcakes or Donuts

Beverage Station

Freshly Brewed Regular and Decaf Coffee, Tea, Creamers, and Sugars

Table Design

Our in-house décor specialists will coordinate the design of all food tables to ensure they match your theme
(See Cathy's Catering Facebook Page for our Exquisite Wedding Displays - All Included)

All Packages include Personal Event Coordinator

Guiding you through each step to make your dreams come true!

Maitre d' – will oversee the entire Wedding Day making sure the Bride and Groom along with your Wedding Party are her primary focus for the entire day!

Full China, Silver, Floor Length Linens in a variety of colors

Complete Full Service Staff

Complete Planning with Cathy from start to finish!

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100 guests and a 5-hour event. (Pricing available for other guest amounts)
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Duchess Package - FAMILY STYLE

starting at \$94.00

Family Style Dinner

Our Family-Style Dinner is the perfect mix between a buffet and sit-down style, having the best of both worlds! In comparison to a sit-down dinner, all guests remain seated while our service staff delivers each entrée and side on large platters to every table. Guests can then help themselves to some or all of our delicious entrees, giving everyone all the options of a buffet without leaving their tables!

Unfortunately, some venues are unable to accommodate this style of dining.

All Beautifully Displayed with Décor in your Color Scheme.

Choice of 1 of our famous Grazing Tables or 1 Specialty Station (see Enhancement Page)

1) Our Original Grazing Station Beautifully Deocrated

Bruschette and Baguettes, Tomato/Basil/Mozzarella Skewers, Shrimp Shooter Cups, Crudite Cups w/Dip, Meat, Cheese, Crackers Display Tray with Fruit, Antipasto Platter, Hummus and Chips

2) Our 3 Tiered Crostini Bar with Ladders

Inclusive of Sweet and Savory Selections on Baguettes (Blueberry Goat Cheese w/triberry glaze, Herbed Cheese with Roasted Tomatoes, Mascarpone with Fig Jam and Dried Figs, Whipped Feta with honey, thyme and arugula

Along with Buffalo Chicken Dip, Sweet and Sour Cocktail Meatballs, and Antipasta Skewers

Butlered Hors D'oeuvres - Choice of 6

Baked Coconut Shrimp with Dipping Sauce, Homemade Broccoli or Pepperoni Stromboli, Mini Swedish Meatballs, Sesame Grilled Chicken Skewers, Spicy Meatballs with Sweet and Sour Sauce, Cajun Shrimp Skewers, Cheesesteak Spring Rolls, Stuffed Mushroom Caps (Seafood, Spinach or Herb), Spanakopita, Cranberry Brie Bites, Mini Franks in a Puff Pastry, Tomato Bisque with Grilled Cheese Bites, Farfalle Meatball Cup, Antipasto Skewers, Shrimp Avocado Bites, Mini Buffalo Chicken Sliders and Mini Meatball Slider, Bang Bang Shrimp with Sweet and Sour Sauce, Margherita Flatbread, Individual Nacho Bites

*Scallops wrapped in Bacon (\$2 extra per person)

*Crab Balls w/ Remoulade (\$2 extra per person)

*Tenderloin Slider w/ Horseradish Dipping Sauce (\$2 extra per person)

*Nashville Chicken Slider (\$2 extra per person)

Dinner - Choice of 3

Chicken

Piccata: Breaded Boneless Breast of Chicken with Mushrooms and Artichokes in a Lemon Wine Sauce, with Lemon and Capers

Parmigiana: Breaded with Homemade Marinara Sauce, Topped with Fresh Mozzarella and Basil

Stuffed: Breaded and Stuffed with Sundried Tomatoes and Mozzarella Cheese, drizzled with Pesto

Cordon Blue: Breaded and Stuffed with Ham and Swiss Cheese with a Creamy Chicken Gravy

Florentine: Breaded and Stuffed with a Delicious Combination of Spinach and Goat Cheese, Topped with a Lemon Butter Sauce

Bruschetta Chicken with Our Homemade Bruschetta, Basil and Parmigiano Reggiano Cheese

Marsala: Sliced Baby Portobellos and Our Homemade Marsala Demi-Glaze

Meat

Spiral Ham with Pineapples

Top Round of Beef (Carving Station) with Horseradish Sauce

Roasted Pork (Carving Station)

Grilled Flank Steak with Chimichurri

*Whole Roasted Filet topped with Bearnaise Sauce (\$3 extra per person)

or 8oz Single Served Center Cut Filet, Seared to Perfection, with Bearnaise Sauce (\$8 extra per person)

Seafood & Pasta

Salmon Filets: Brusetta Topping with Lemon Dill Sauce, Maple Dijon Sauce and Teriaki

Shrimp Alfredo: Jumbo Shrimp with Roasted Cherry Tomatoes and Asparagus tips in our

Homemade Alfredo Sauce Tossed with Pasta Cavatappi Pasta

Shrimp Mediterranean: Jumbo Shrimp with Kalamata olives, Diced Tomatoes, and Feta Cheese, Tossed with Angel Hair Pasta.

Penne Mostaccioli Roasted Garlic, Mushrooms, and Tomatoes with Fresh Mozzarella and Basil

Penne Vodka: Tossed in our Creamy Vodka Sauce Topped with Fresh Basil - Vegetarian

Veggie Penne Pasta: Tossed with Brussel Sprouts, Mushrooms, and Sundried Tomatoes with Lemon Balsamic Drizzle

Crab Cakes with Remoulade (\$2 extra per person)

Bacon Wrapped Scallops (\$2.50 extra per person)



Choice of 2 Vegetables

Fresh Green Beans Sautéed with Bacon & Onion
Fresh Green Bean Almandine
Garlic Mashed Potatoes
Roasted Fingerling Potatoes
Mixed Roasted Fresh Vegetables
Asparagus & Roasted Peppers
Fresh Steamed Broccoli in Butter or Cheese Sauce
Glazed Baby Carrots with Butter & Dill
Rice Pilaf

**All sit-down plated dinners will include Roasted Fingerling Potatoes and Seasonal Vegetables.*

Choice of 1 salad - Served to Guests

Famous House Salad: Greens, Strawberries, Tomato & Toasted Candied Almonds, with a Raspberry Vinaigrette
Harvest Salad: Greens, Green Apples, Craisins, Blue Cheese & Toasted Candied Pecans, with a Red Wine Vinaigrette
Deconstructed Wedge Salad: Iceberg Lettuce, Red Onions, Tomatoes, Bacon & Bleu Cheese Crumbles
Lemon Spring Salad: Mixed Greens, Cherry Tomatoes, Avocado, Banana Rings,
Parmigiana Reggiano Cheese, with a Lemon Vinaigrette
Classic Caesar Salad
Tossed Garden Salad

(We also have Vegetarian, Gluten Free, and Vegan Options Available)

Desserts

Array of Mini Cherry Cheesecakes, Brownies and Cookies
Wedding Cake or Bride and Groom Cake with Cupcakes or Donuts

Beverage Station

Freshly Brewed Regular and Decaf Coffee, Tea, Creamers, and Sugars

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100 guests and a 5-hour event. (Pricing available for other guest amounts)
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Queen's Cocktail - STATIONS

starting at \$92.00

All Beautifully Displayed with Décor in your Color Scheme.

Choice of 1 of our famous Grazing Tables or 1 Specialty Station (see Enhancement Page)

1) Our Original Grazing Station Beautifully Deocrated

Bruschette and Baguettes, Tomato/Basil/Mozzarella Skewers, Shrimp Shooter Cups, Crudite Cups w/Dip, Meat, Cheese, Crackers Display Tray with Fruit, Antipasto Platter, Hummus and Chips

2) Our 3 Tiered Crostini Bar with Ladders

Inclusive of Sweet and Savory Selections on Baguettes (Blueberry Goat Cheese w/triberry glaze, Herbed Cheese with Roasted Tomatoes, Mascarpone with Fig Jam and Dried Figs, Whipped Feta with honey, thyme and arugula

Along with Buffalo Chicken Dip, Sweet and Sour Cocktail Meatballs, and Antipasta Skewers

Butlered Hors D'oeuvres - Choice of 10

Baked Coconut Shrimp with Dipping Sauce, Homemade Broccoli or Pepperoni Stromboli, Mini Swedish Meatballs, Sesame Grilled Chicken Skewers, Spicy Meatballs with Sweet and Sour Sauce, Cajun Shrimp Skewers, Cheesesteak Spring Rolls, Stuffed Mushroom Caps (Seafood, Spinach or Herb), Spanakopita, Cranberry Brie Bites, Mini Franks in a Puff Pastry, Tomato Bisque with Grilled Cheese Bites, Farfalle Meatball Cup, Antipasto Skewers, Shrimp Avocado Bites, Mini Buffalo Chicken Sliders and Mini Meatball Slider, Bang Bang Shrimp with Sweet and Sour Sauce, Margherita Flatbread, Individual Nacho Bites

**Scallops wrapped in Bacon (\$2 extra per person)*

**Crab Balls w/ Remoulade (\$2 extra per person)*

**Tenderloin Slider w/ Horseradish Dipping Sauce (\$2 extra per person)*

**Nashville Chicken Slider (\$2 extra per person)*

Hors d'oeuvres passed throughout the evening with a more relaxed vibe. Stations will be open and guests can eat at their leisure during dinner hours.

Entree Stations - Choice of 3

Pasta Station: Cavatappi, Tortellini, Penne, Veggie or Gluten Free Pasta, and your choice of 4 Sauces: Vodka Sauce, Our Homemade Alfredo, Marinara, or Lemon, Olive Oil and Garlic Served with Fresh Grated Parmigiana Cheese and Hot Pepper Flakes, Shrimp, Grilled Chicken or Sausage (2), Broccoli and Peas

Taco Bar with Shredded Chicken and Beef, with Soft and Hard Shells and all the Fixings

Carving Station: Choice of (2) Roast Pork, Filet Loin (\$3 extra per person), Top Sirloin, or Spiral Ham with Brioche buns. Salad, Rolls and Roasted Fingerling Potatoes are included.

Fajita Station: Chicken & Beef, Peppers & Onions with wraps, Homemade Guacomole & All the Fixings.

Slider Station: Burgers, Shredded Buffalo Chicken, Nashville Chicken, Pulled Pork with All the Fixings. Choice of 3.

(We also have Vegetarian, Gluten Free, and Vegan Options Available)

Beverage Station

Freshly Brewed Regular and Decaf Coffee, Tea, Creamers, and Sugars

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Enhancements

The items below can be added to your package to enhance your special day.

Sushi App Station: Volcano Rolls, California Rolls, Spicy Tuna & Salmon w/ Ginger & Wasabi (\$6 per person)

Children's Meals: Chicken Tenders, & Homemade Macaroni and Cheese (\$15 per person)

Taco Bar with Shredded Chicken and Beef, with Soft and Hard Shells and all the Fixings (\$6 per person)

Fajita Station: Chicken & Beef, Peppers & Onions with warm tortillas, Shrimp, Homemade Guacomole & Salsa & Sour Cream (\$6 per person)

Pasta Station: Cavatappi, Tortellini, Penne, Veggie or Gluten Free Pasta, and your choice of 4 Sauces: Vodka Sauce, Our Homemade Alfredo, Marinara, or Lemon, Olive Oil and Garlic Served with Fresh Grated Parmigiana Cheese and Hot Pepper Flakes, Shrimp, Grilled Chicken or Sausage (2), Broccoli and Peas (\$6 Per Person)

Slider Station: Burgers, Shredded Buffalo Chicken, Nashville Chicken, Pulled Pork with All the Fixings (\$8 per person)

Choice of 3

Viennese Table: An array of mini desserts to be chosen at your cake tasting (\$6 per person)

Mac and Cheese Station: Bacon Bits, Tomato, Jalepenos, Toasted Panko Bread Crumbs, Scallions, Salsa (\$5 per person)

Mashed Potato Bar: Our specialty Mashed, Sweet Potatoes, Brown Sugar, Marshmallows, Sour Cream, Bacon Bits, Herbed Butter, Chives, Cheddar Cheese, Gravy (\$5 per person)

Complete Beverage Service: Sodas, Waters, Mixers, Pineapple, Cranberry, OJ, Lemons, Limes, Coolers and Ice etc (\$6.00 per person)

Ice Cream Bar: 3 Ice Cream Flavors, Reeses Pieces, M and M's, Whipped Cream, Cherries, Sprinkles, chocolate syrup (\$5.99 per person)

Donut Wall: Wall Displayed with your selection of your favorite rings of flavor! (\$3.99 per person)

Raw Bar: Priced per peice (Clams, Oysters and Jumbo Shrimp) all Displayed

*Our Ultimate Table Experience with Creamy Fettuccini Alfredo tossed in a Parmigiano Reggiano Wheel to it an extraordinary and rich flavor!!
Served at each table...Sit down only!!! (\$12.99 per person)
Not included as extra enhancement in place of Cold App Station*

End of Evening Snacks:

*Philly Soft Pretzel + Water (\$2 per person)
Pork Roll + Cheese Sandwiches (\$3.50 per person)
Donuts + Coffee (\$3.50 per person)*

