

Innovative

CATERING CONCEPTS

Your Complete Caterer

Wedding Sit Down Package A Menu

Passed Hors D'oeuvres
please select 6 from these options:

Pigs in a Blanket

dijon mustard

Shoe String Fries Shooter Glass

chipotle mayo

Chicken and Vegetable Dumpling

chinese barbeque sauce

Cheesesteak Eggrolls

spicy ketchup

Teriyaki Skirt Steak

mango chutney

Petite Italian Meatballs

basil aioli

Italian Sausage Stuffed Mushroom

Chicken Quesadillas

ranch dressing

Buffalo Chicken Shooters

bleu cheese

Fried Mac and Cheese Balls

Assorted Flat Bread Pizzas

Mini Beef Sliders

cheddar, cheese, tomato, waffle fry

Displayed Stations

please select 1 from these options:

Mediterranean Mezze Station

Trio of Dips

red pepper hummus, hummus, black bean dip

House Roasted Peppers

roasted garlic oil

Vegetarian Stuffed Vine Leaves

olive oil

Grilled Pita Bread

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Antipasto Station

Italian Cheeses

Salads

marinated peppers, marinated olives, roasted marinated plum tomatoes, artichoke tapenade, olive tapenade

Salumi

proscitutto, spicy capicola, soppressata

Assorted Seasoned Flat Breads

Salads

please select 1 from these options:

Caesar Salad

homemade garlic croutons

Spring Mix Salad

candied pecans, mandarin oranges, crasins, poppy seed dressing

Baby Spinach Salad

feta cheese, smoked bacon, creamy raspberry vinaigrette

The Signature Estate Salad

romaine, spring mix, chick peas, black olives, smoked bacon, sundried tomatoes, artichoke hearts, assorted Italian meats and cheeses

Beet Salad

shaved fennel, goat cheese, arugula, citrus vinaigrette

Entrées

please select 3 from these options:

Poultry

Chicken Piccata

chicken medallion, white wine, lemon, capers

Chicken Marsala

chicken medallion, mushrooms, garlic, marsala wine

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Chicken Parmigiano

breaded chicken cutlet, mozzarella cheese, marinara sauce

Pork

Pinwheel Sliced Roast Pork

roast pork, spinach, roasted peppers, provolone cheese

Sliced Roasted Loin of Pork

roast pork tenderloin, thyme, rosemary, sage

Beef

London Broil

marinated London broil, mushroom sauce

Seafood

Stuffed Flounder with Crabmeat

fresh filet of flounder, lump crabmeat

Parmesan Crusted Tilapia

fresh filet of tilapia, parmesan cheese, bleu blanc sauce

Herb Encrusted Salmon

fresh filet of salmon, wild herbs, honey sesame hoisin glaze

Pasta

please select 1 from these options:

Rotini

rotini pasta, creamy tomato infused vodka sauce

Stuffed Cheese Tortellini

tortellini pasta, pesto cream sauce

Penne

penne pasta, tomato sauce

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Vegetables

Please choose 1 from these options:

Grilled Seasonal Vegetables

Fresh String Beans tossed with Shallots and Sun Dried Tomatoes

Roasted Carrots with fresh baby dill

Mixed Roasted Potatoes with olive oil and rosemary

Mashed Sweet Potatoes or Garlic Mashed Potatoes

Roasted Brussel Sprouts with Smoked Bacon

Desserts

Wedding Cake

Traditional tiered wedding cake in standard design and trim colors to match your special occasion. Our wedding cake expert will help you to customize the cake of your dreams. (Additional "upgrade" fee may be applied)

Miniature Pastry Table

Array of miniature pastries including cannoli's, cream puffs, éclairs, brownies, Italian cookies

*All Dinners are served with fresh Gourmet Rolls and Butter
Coffee and Tea will be served during and after dinner*

Price per person: \$65.00

Plus 20% Labor Fee and 6.625% Sales Tax

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Labor fee of 20% - Does not include staff gratuities.

The labor fee is a fee that is added to act as an operating cost for expenses such as insurance, advertising, administrated staff, setup and breakdown of the space, maintenance and day to day operations. So while a catering contract may show a breakdown of the event elements and their costs, the labor charge also helps cover the cost of the rentals and hours needed to prep and plan each event.