

Innovative

CATERING CONCEPTS

Your Complete Caterer

Wedding Station Package Menu

Passed Hors D'oeuvres

Examples Include:

Shrimp Cocktail

vodka infused Cocktail Sauce

Jumbo Lump Crabmeat Stuffed Mushroom

Spinach Puff Pastry

Shoe String Fries Shooter Glass

chipotle mayo

Cheesesteak Eggrolls

spicy ketchup

Buffalo Chicken Shooters

bleu cheese

Miniature Crab Cakes

red pepper mayo

Thai Salmon Cakes

chili mayo

Arancini Balls

marinara sauce

Chicken and Vegetable Dumplings

chinese barbeque sauce

Mini Beef Sliders

cheddar cheese, tomato, waffle fry

Petite Italian Meatballs on a stick

basil aioli drizzle

Displayed Stations

Antipasto Station

Italian Cheeses

mozzarella, whipped ricotta

Salads

marinated peppers, eggplant caponata, marinated olives, bruschetta

Salumi

Prosciutto, spicy capicola, soppressata

Tuscan Bread

Focaccia, baguette

Seafood Display Station on Ice Display with "Last Initial"

The Market's Freshest Catch of Shrimp and Crabmeat garnished with Cocktail Sauce, Hot Sauce, Horseradish, Lemon Wedges and Oyster Crackers

Innovative

CATERING CONCEPTS

Your Complete Caterer

Performance Stations

please select 2 from these options:

Pasta Station

Pasta:

please select 2 from these options

Lobster Ravioli, Cheese Ravioli, Penne, Tri-Color Tortellini

Sauces:

please select 2 from these options

Carbonara, Marinara, Basil Pesto, Ala Vodka, Ratatouille, Bolognese

Carving Station

please select 1 from these options

Prime Rib

Roasted Turkey

Filet Mignon

Country Smoked Boneless Ham

Pinwheel Roast Pork

Grilled or Roasted Salmon

Accompanied with Garlic Mashed Potatoes and Seasonal Grilled Vegetables

Ahi Tuna Bar

Wasabi Encrusted Ahi Tuna,

Sesame Encrusted Ahi Tuna

Teriyaki Ahi Tuna

Avocado Cilantro Rice

Comfort Station

Parmesan Encrusted Chicken with a tomato-basil sauce

Parmesan Encrusted Tilapia in a blurre blanc sauce

Braised Short Ribs topped with Shallot Fried Rings in a Red Wine Reduction

Garlic Mashed Potatoes

Innovative

CATERING CONCEPTS

Your Complete Caterer

Dim Sum Station

Cheese Steak Dumplings with Spicy Ketchup

Vegetable Lo Mein

Thai Vegetable Dumplings with a Sweet and Sour Sauce

Chicken and Vegetable Dumplings with a Soy Ginger Sauce

Station toppings: crispy soup noodles, duck sauce, soy sauce, spicy Chinese mustard

Dinner Displayed Stations

please select 1 from these options:

Sushi Station

An assortment of Sushi Rolls served with Wasabi, Pickled Ginger, Soy Sauce

Slider Station

Choice of Grilled Angus Beef, Crab Cakes, Grilled Chicken Slides

Truffle French Fries

Station Toppings: caramelized onions, bacon, grilled mushrooms, swiss cheese,

American cheese, guacamole, lettuce, tomato

Mac and Cheese Bar

Sharp Cheddar and Monterey Jack Elbow Pasta

Gruyere and Fontina Cheese Shell Pasta

Station Toppings: crispy fried onions, steamed broccoli, diced ham, mushrooms

Taste of Philadelphia

Cheese Steak Sandwiches

Italian Roast Pork Sandwiches

Tomato, mozzarella, basil pesto skewers

Soft Pretzels

Philadelphia's famous soft pretzels, classic yellow and spicy mustard,

cheddar cheese dip

Innovative

CATERING CONCEPTS

Your Complete Caterer

Assorted Tastykakes

Soft and Hard Taco bar

*Choice of grilled marinated skirt steak, grilled chicken, seared cod fish,
or ground beef taco*

Corn Tortilla Chips

*Station Toppings: sautéed red and green peppers, onions, shredded cheddar cheese,
fresh tomato salsa, sour cream, guacamole crema, lettuce*

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" fees may be applied)

Dessert Stations

please select 1 from these options:

Bananas Foster Station

A traditional dessert of bananas, brown sugar, butter, cinnamon, banana liquor and dark rum flambéed at the station and served over vanilla ice cream.

Donut Wall

A variety of donuts displayed on a wall

Basset's Ice Cream Bar

Chocolate and Vanilla Ice Cream

Station Toppings Examples Include: oreo cookies, m&ms rainbow sprinkles, chocolate sprinkles, graham cracker crumbs, cherries, nuts, wet nuts, fresh whipped cream

Miniature Pastry Table

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

Innovative

CATERING CONCEPTS

Your Complete Caterer

Exit Treat from The Bride and Groom

Mini Cheese Steaks with Fried Onions & Ketchup

Or

Old Fashioned Hot Dog Cart

Steamed All Beef Hotdogs, buns, sauerkraut, ketchup, mustard

Bar options can be discussed with Owner

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.