

Innovative

CATERING CONCEPTS

Your Complete Caterer

Wedding Sit Down Package B Menu

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

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

basil aioli

Displayed Stations

please select 2 from these options:

Mediterranean Mezze Station

Trio of Dips

red pepper hummus, hummus, cucumber mint yogurt dip

House Roasted Peppers

roasted garlic oil

Kalamata Olives

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 Flat Breads

Bruschetta Station

tomato, basil, garlic bruschetta

Olive Tapenade Spread

Wild Mushroom Bruschetta

Roasted Red Pepper Bruschetta

Artisan Fruit and Cheese Station

American and European Cheese

Seasonal Fruit

Crackers

Crostini

Salads

please select 1 from these options:

Caesar Salad

homemade garlic croutons

Spring Mix Salad

candied pecans, apricots, crasians, poppy seed dressing

Baby Spinach Salad

feta cheese, smoked bacon, maple vinaigrette

Beet Salad

shaved fennel, goat cheese, arugula, citrus vinaigrette

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The Signature Estate Salad

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

Entrées

please select 3 from these options:

Poultry

Chicken Piccata

chicken medallion, white wine, lemon, capers

Chicken Marsala

chicken medallion, mushrooms, garlic, marsala wine

Chicken Parmigiano

breaded chicken cutlet, mozzarella cheese, marinara sauce

Pork

Pinwheel Sliced Roast Pork

roast pork, spinach, roasted peppers, provolone cheese

Beef

Braised Short Ribs

braised beef short rib, natural juices

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

Crab Cakes

fresh jumbo lump crabmeat

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Pasta

please select 1 from these options:

Rotini

rotini pasta, creamy tomato infused vodka sauce

Stuffed Cheese Tortellini

tortellini pasta, pesto cream sauce

Farfalle Primavera

farfalle pasta, sauteed seasonal vegetables, garlic, olive oil

Penne

penne pasta, marinara sauce

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

Sauteed Broccoli Florets with a Garlic Butter Sauce

Mashed Sweet Yams or Garlic Mashed Potato

Roasted Brussel Sprouts with Smoked Bacon

Dessert

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)

Miniature Pastry Table

Array of miniature pastries including cannolis, cream puffs, éclairs, brownies, Italian cookies

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

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.