

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 crowtons

Spring Mix Salad

candied pecans, mandarin oranges, crasins, poppy seed dressing

Baby Spinach Salad

feta cheese, smoked bacon, creamy raspberry vinaignette

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



# Your Complete Caterer 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, bleur 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

# Vegetables



# Your Complete Caterer 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

# 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.