

# Innovative

CATERING CONCEPTS

Your Complete Caterer

## Wedding Buffet 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*

*Cheese Steak Eggrolls*

*spicy ketchup*

*Teriyaki Skirt Steak*

*mango chutney*

*Italian Sausage Stuffed Mushrooms*

*Chicken Quesadillas*

*ranch dressing*

*Buffalo Chicken Shooters*

*bleu cheese*

*Fried Mac and Cheese Balls Cheesesteak*

*Assorted Flat Bread Pizzas*

*Mini Beef Sliders*

*cheddar, cheese, tomato, waffle fry*

*Petite Italian Meatballs on a stick*

*basil aioli drizzle*

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### 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*

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## *Salads*

*please select 2 from these options:*

*Caesar Salad*

*homemade garlic croutons*

*Spring Mix Salad*

*candied pecans, mandarin oranges, craisins, poppy seed dressing*

*Caprese Salad*

*tomato, mozzarella, basil, honey balsamic vinaigrette*

*Baby Spinach Salad*

*feta cheese, smoked bacon, creamy raspberry vinaigrette*

*Beet Salad*

*shaved fennel, goat cheese, arugula, citrus vinaigrette*

*Greek Salad*

*tomato, cucumber, olives, feta cheese, red onion*

*The Signature Estate Salad*

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

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## 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*

#### *Sicilian Chicken Medallion*

*chicken medallion, sautéed artichokes, black olives, tomatoes*

### *Pork*

#### *Pinwheel Sliced Roast Pork*

*roast pork, spinach, roasted peppers, provolone cheese*

#### *Roasted Italian Sausage*

*sweet Italian sausage, peppers, onions*

#### *Roast Pork Au Jus*

### *Beef*

#### *Roast Beef Au Jus*

### *Seafood*

#### *Stuffed Flounder with Crabmeat*

*fresh filet of flounder, lump crabmeat*

#### *Herb Encrusted Salmon*

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

#### *Parmesan Crusted Tilapia*

*fresh filet of tilapia, parmesan cheese, burre blanc*

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## Pasta

*please select 1 from these options:*

### *Rotini*

*rotini pasta, creamy tomato vodka infused tomato sauce*

### *Stuffed Cheese Tortellini*

*tortellini pasta, pesto cream sauce*

### *Farfalle Primavera*

*farfalle pasta, sautéed seasonal vegetables, alfredo*

### *Grilled Vegetable Lasagna*

*eggplant, zucchini, mozzarella cheese, tomato sauce*

### *Stuffed Shells*

*three cheese stuffed shells, tomato 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*

*Creamed Spinach*

*Sauteed Broccoli Florets and Garlic Butter*

*Mashed Sweet Potatoes or Garlic Mashed Potatoes*

*Roasted Brussel Sprouts with Smoked Bacon*

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## 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" fee may be applied)

### Miniature Pastry Table

Array of miniature pastries including cannolis, 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.