



**Whisk Me Away Professional Caterers and Event Planners–**  
**(973) 335-7080 or (908) 619-3309**

**Just Some of our Many Sample Menu Selections! - (custom choices always available)-**

**(There are many more choices.....**

**please ask if you don't see something  
you would like) ...**



**Luncheon/Dinner Menu outline: \$ 15-89 per person (food only- does not include venue cost; unless specified)....**

**\*\*Price includes all servingware, full buffet set-up/break-down; proper number of attendants, etc. -**

**NOTE : for Full Sit- Down (Formal-Style) Affairs only: our professional wait -staff ( servers and busboys ) , for both cocktail and/or dinner hours...are available for an additional fee per hour- please ask us for details. We do offer our classy & elegant “white glove service” as a new option, just for your VIP guests, as an *extra special request!***

**\*\*\* Sample suggestion of our most popular appetizers- choice of 3: (see separate “Apps Menu Outline” for more choices):**

- **Fresh vegetable or fruit platters (May 1<sup>st</sup> - Oct 31<sup>st</sup> only)**
- **Gourmet imported cheese platters- American ( with our \$22 & up per person options), served with Water and Gourmet Cracker Trays**
- **Teriyaki Chicken Bites or Bourbon Chicken Bites**
- **Mozzarella Sticks**
- **Homemade- coleslaw, potato or macaroni salad, or our famous Farfalle Pasta Salad**
- **Lentil Bean or Leek/Bacon/Triple Bean Salads**
- **Antipasto (with our \$22 per person and up options)**
- **Custom dips- (hummus, onion and/or vegetable) served with: crusty loaf bread and/or mini baguette toasts and gourmet crackers**
- **Onion Rings , Sweet Potato Fries or French Fries**
- **Olives (gourmet-imported)-green and /or black; Pickle platters**
- **Bruschetta- with or without mozzarella**
- **Caponata – over Toasted Garlic Italian Baguette**

**Many other appetizer choices, this is a sample menu only- please ask for a copy of our many other choices! ☺**

**\*\*Garden salad is included with most dinner options; your choice of : two salad dressings, + fresh dinner rolls or bread- ask for dressing choices (8 options).**

**Soups available , for \$3-4 extra per person-(also includes extra bread/butter)- Please ask for your favorite or additional custom soup choices, such as:**

- **Potato Leek**
- **Italian Wedding**
- **Lobster Bisque**
- **Minestrone**
- **Pea Soup with Smoked Ham**
- **Creamed Potato with Bacon**
- **Gazpacho (Summer)**
- **Vichyssoise (Summer)**
- **Lentil with Sausage**
- **Chili**
- **Chicken Orzo**



<p><b>Choice of 1-2 Vegetables below, plus any <u>1</u> of the following: Potato, Rice, OR Stuffing- (see below right)-</b></p>				
<p><b>Vegetables- In season:</b>  Ex: (Fall)- Corn, squash, etc.-ask for current vegetables in season at time of order.</p> <p>Our Specialty Vegetable Dish:  "Honey Orange-glazed Butter Carrots",  or:  Green Bean Almandine- (.50 more per person)-  or Green Beans with Horseradish Sauce (n/c)</p>	<p><b>Potato -</b>  Roasted Red Potatoes w/ Rosemary &amp; Olive Oil (Roasted Garlic optional)  or  French Fries  or  Mashed  or  Baked Potato w/butter – (Sour Cream =\$.50 more per person)</p>	<p><b>Rice-</b>  Pilau (rice with : sweet onions and butter; peas/ carrots or beans; and: ginger ,cloves, and cinnamon)  Specialty :  Wild Rice Mix, w/ Mushrooms  Regular:  ( White or Brown)  Sazon- (Spanish) Rice</p>	<p><b>Stuffing-</b>  Our Famous Signature House Stuffing- Includes Whole Cranberry Sauce (on side)</p>	<p><b>**Note**:</b>  All Appropriate Dressings and Gravies are included at no charge- any additional gravies or extra gravy is an additional modest fee- please ask for details.</p>

***\*\*All Dinners include your choice of 2 Main Entrees above. Also includes all appropriate dressings and garnishes at no additional charge.***

***\*\* We reserve the right to substitute certain items only when they become temporarily unavailable, due to unforeseen circumstances.\*\****

***We will contact you first and advise you of the alternative choices.***

### **Dessert Options-**

Dessert may or may not be included in price per person, unless opting for our “wedding package” or “dessert package” options - please ask us for all our package options!

We provide 20 dessert choices- please ask to see our dessert menu, once you have first decided on the Main Menu Courses!

### ***Coffee/ Tea Bar***

Coffee and/or Tea Bar *is* included only with our “wedding package” & “dessert package” options -we provide complete dessert and coffee bar set-up/break-down for that option package, if selected. Rate: if our desserts are not being served and coffee/tea bar table set-up is elected, the flat rate is: \$ 80.00 and up, per party, which includes: Coffee, tea, milk, creamers, sugar, sugar substitute, lemons, etc. , as well as: hot cups, stirrers, spoons, etc. , for your number of guests.

### **Alcohol-**

Open Bar Packages are available with our Professional Bartenders and Cocktail Servers. We are only allowed to serve in halls that allow outside bartenders, and allow alcohol to be permitted. Please ask if interested in our professional and courteous bartender services (we also have new “white glove” options..ask for details !)

**\*\*\*\*PLEASE ASK FOR ALL OTHER PROFESSIONAL SERVICES WE PROVIDE:\*\*\*\*:**

DJ'S, BANDS , INTERFAITH MINISTERS, FLORISTS, FAVORS, INVITATIONS, PROFESSIONAL CAKES & PASTRIES; LINENS & NAPKINS, TABLE & CHAIR SET-UP, ETC.

CUSTOM DISHES , BAKERY , & GLUTEN-FREE OPTIONS ALSO ALWAYS AVAILABLE –ask for details !

PLEASE INQUIRE ON ANY SERVICE YOU THINK WOULD BE A bLESSING AT YOUR PARTY.....AND THANK YOU FOR YOUR INQUIRY.

“WHISKMEAWAY” PROFESSIONAL CATERERS & EVENT PLANNERS-

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NOTE; Price per person (unless specified) does not include state taxes and gratuities.

All state and local taxes apply. All deposits are non-refundable and final.

We adhere strictly to all State and Hall Rental Regulations regarding smoking , disorderly conduct, alcohol limits, and Hall/Kitchen Rules, as well as regarding Alcohol Regulations regarding : Permits , Proofing , and Serving Regulations.

We reserve the right to refuse to serve anyone that is intoxicated, or that is in violation of these rules at any time; without penalty.

Thank you for choosing our catering services- we strive to please you! ☺

Adair J Moore, Owner /Master Chef

Whisk Me Away Professional Catering & Event Services -  
Subsidiary of: “Grey Enterprises, LLC”