



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 1st - Oct 31st 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

<i>Beef-</i>	<i>Pork-</i>	<i>Chicken/ Turkey</i>	<i>Seafood-</i>	<i>Italian-(Pasta)</i>
Our famous: Grain-fed 14-oz. T- Bone- Caveman Steaks , NY Strip Steak or Prime Rib - (extra fee for Prime)	Sweet n’ Spicy Pulled Pork , or; Blackberry Glazed Pork Spare Ribs	Chicken or Turkey Pot Pies	Broiled Salmon or Flounder– Sauce Choice: Dill, Orange, Raspberry, Apricot, Lime, Cajun or Ginger	Ziti or Lasagna, -with: Meat or (Vegetarian): Our Famous “ Sun- dried Tomato/Spinach- Roasted Garlic Ziti”
Orange Beef	Glazed Pork Chops- (choice of : Cinnamon/Apple Apricot, Bourbon, Peach, or Raspberry) –	Chicken Marsala Breaded/Marinara	Shrimp or Flounder Scampi	(See also Chicken Marsala)
Meatballs- (Swedish or Italian)	Sausage& Rainbow Bell Peppers (Sweet or Hot)	Broiled Chicken w/Rosemary or Parsley	Fish n’Chips (or) Fried Catfish (or) Fried Shrimp	Fettuccini Alfredo or Penne Vodka (Pink)
London Broil (May-Sept.)		BBQ Chicken- ask for our many BBQ sauce options		Penne di Mateo
Flank Steak- Florentine, or w/Porcini and Red Wine Sauce		Garlic/Butter		Campanata Pesto; served over Angel Hair
Texas Toast with Seared Beef Tips, Pimento & Smoked Mozzarella	Honey Ham (or Spiral Ham), with choice of : Orange, Pineapple, Brown Sugar/Molasses, Dijon/Honey, or Cherry Glazes	Moroccan w/Raisins **Roasted Chicken/Turkey Stations**	Cajun or Louisiana- Style Shrimp- (baked or fried)- served with either: Cheddar Bay (or) Buttermilk Honey Biscuits	Red or White Clam Sauce. Served over : Ziti or Angel Hair- served with: Mozzarella and Basil/Pesto Bread!
Shepherd Pies		Chicken or Turkey Pot Pies Mango Chicken	Cajun Tilapia (Louisiana Style) **all seafood above served with either Cocktail or Tartar Sauce*	Triple Cheese Ziti or Triple Mac n’ Cheese, with Bread Crumbs or Fried Onions (optional) Italian Jambalaya! (from : our ALL NEW “Fusion” Menu !)

<p><i>Choice of 1-2 Vegetables below, plus any <u>1</u> of the following: Potato, Rice, OR Stuffing- (see below right)-</i></p>				
<p><i>Vegetables- In season:</i> 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><i>Potato -</i> Roasted Red Potatoes w/ Rosemary & Olive Oil (Roasted Garlic optional) or French Fries or Mashed or Baked Potato w/butter – (Sour Cream =\$.50 more per person)</p>	<p><i>Rice-</i> 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><i>Stuffing-</i> Our Famous Signature House Stuffing- Includes Whole Cranberry Sauce (on side)</p>	<p><i>**Note**:</i> 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”