



Wedding Menu

245 Drum Point Road, Brick, NJ 732-920-3040

info@shorecatering.com

www.shorecatering.com

Traditional Wedding



\$67.99 per person 50 people or more

Includes:

One hour of Butler served Hot and Cold Hors D'oevres

Cold Hors D'oevres

Crudite and Dip Assorted Cheese and Crackers Brushetta on Garlic Toast with Shaved Hard Parm



Hot Hors D'oevres - Choose 4

Mini Reubens Bacon Wraps
Stuffed Mushrooms Mini Quiche
Cocktail Franks Mini Egg Rolls
Sweet Potato Puffs Cheese Puffs
Blue Cheese Burger Puffs Mini Calzones



Buffet Dinner Includes:

Tossed Salad with House Dressing Fresh Dinner Rolls with Butter

Entrees - Choose 3

Chef Carved Roast Beef Au Jus
Beef Stroganoff
Baked Virginia Ham
Chicken Marsala
Chicken Cordon Bleu
Chicken Divan
Linguine with Clam Sauce

Roasted Loin of Pork
with Braised Red Cabbage
Penne ala Vodka
Stuffed Shells Florentine
Marinated London Broil
with Mushrooms and Onions
Shrimp over Fettuccine
in a Pink Cream Sauce

Vegetables - Choose 2

Broccoli and Cheese Amandine Mixed Vegetables
Sauteed Julienne Zucchini



String Beans with Oil and Garlic Candied Carrots

Side Dishes - Choose 1

Roasted Red Bliss Potatoes
Garlic Mashed Potatoes
Parslied Potatoes
Rice Pilaf
Egg Noodles with Brown Gravy
Bow Tie Alfredo

Coffee, Cake, China, Service and Linens Included. See back of menu for details.

732-920-3040

Classic Wedding

\$77.99 per person 50 people or more

Includes:

One hour of Butler served Hot and Cold D'oevres

Cold Hors D'oevres Choose 3

Crudite and Dip Brushetta on Garlic Toast with Shaved Hard Parm Gourmet Cheese and Crackers Antipasto Display



Hot Hors D'oevres - Choose 4

Bacon Wraps

Sweet Potato Puffs

Stuffed Mushrooms Florentine

Chicken Cordon Bleu Puffs

Swedish Meatballs

White Spinach Pizza

Stuffed Artichokes

Thai Peanut Chicken Satay

Buffalo Chicken Meatballs

Baked Brie with Fruit Puree in Phyllo

Coconut Chicken

Buffet Dinner Includes:

Tossed Salad with House Dressing or Caesar Salad. Fresh Rolls and Butter

Entrees - Choose 3

Chicken Marsala

Chicken Francaise

Chicken with Artichokes and Mushrooms

Balsamic Chicken topped wtih Mixed Berries

Chef Carved Roast Beef Au Jus

Harvest Stuffed Roast Pork

Pin Wheel Filet Mignon stuffed with Spinach and Roasted Red Peppers



Shrimp Scampi BBQ Beef Brisket

Broiled Flounder in a Lemon Butter Sauce

Almond Crusted Tilapia

Vegetables - Choose 2

Broccoli and Cheese Amandine Glazed Carrots Green Beans Amandine Creamed Spinach Vegetable Medley Sauteed Zucchini Ratatoulle

Side Dishes - Choose 1

Parslied Potatoes Rice Pilaf Wild Rice



Candied Yams Sauteed New Potatoes Garlic Mashed Potatoes

Coffee, Cake, China, Service and Linens Included. See back of menu for details.

Visit us online at www.shorecatering.com

Gourmet Wedding Package

\$87.99 per person 50 people or more

Includes:

One hour of Butler served Hot and Cold D'oevres

Cold Hors D'oevres - Choose 3

Sliced Tomato and Fresh Mozzarella

Brushetta on Garlic Toast with Shaved Hard Parm Grilled Vegetables Vinaigrette Gourmet Cheese Board Melon with Proscuitto Antipasto Display Shrimp Cerviche



Hot Hors D'oevres - Choose 4

Bacon Wraps

Sweet Potato Puffs

Stuffed Mushrooms Florentine

Chicken Cordon Bleu Puffs

Chicken with Coconut and Sesame Seeds

Thai Peanut Chicken Satay Mini Quiches Baked Brie with Raspberry Phyllo

Hot Hors D'oevres - Choose 2

Coconut Fried Shrimp Beef Wellington Lobster Ravioli Crab Cakes

Oysters Rockefeller Stuffed Baby Portobelo Clams Casino

Buffet Dinner Includes:

Choose Two:

Tossed Salad Caesar Salad Mixed Field Greens Spinach Salad (dressing)



Choose Two:

Dinner Rolls French Bread Pumpernickel Lavashe

Entrees - Choose 3

Shrimp Scampi over Fettuccine
Broiled Stuffed Flounder Imperial
Chicken with Artichokes and Mushrooms
Chicken Saltimbocca
French Cut Bone-in Chicken with Champagne Sauce
Sliced Filet Mignon with Horseradish Sauce
Chef Sliced Beef Wellington
Balsamic Chicken with Mixed Berries
Pan Seared Salmon in Asian Glaze

Vegetables - Choose 2

Vegetable Stir Fry Sauteed Mushrooms Zucchini Julienne Broccoli Rabe Broccoli & Cheese Amandine Glazed Carrots Green Beans Amandine Grilled Vegetables

Side Dishes - Choose 1

Garlic Mashed Potatoes Twice Baked Potatoes Penne ala Vodka Bow Tie Alfredo Saffron Rice Wild Rice Pilaf

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Elegant Clambake Reception

A Refined Clambake Experience \$107.99 per person

(50 person minimum)



The Setup

Tables impeccably set with your choice of Linen color and overlay, Platinum Band China, Mikasa Flatware, Linen Napkin, Champagne Glass, Water Glass and Wine Glass

Cocktail Hour

Indulge your guests with Shrimp Cocktail Shooters, Crab Cakes, Clams Casino, Bacon Wraps, Stuffed Artichokes, Stuffed Mushrooms, Baked Brie with Fruit Puree in puffed pastry, Bruschetta topped with fresh grated Parmesan Cheese, Goat Cheese and Sundried Tomato Canapes, Fresh Crudite with Dip

Dinner Hour

Dinner hour begins with a Plated Mixed Field
Green Salad with House Vinaigrette Dressing
The Buffet Dinner includes:
Dinner Rolls with Butter,
Fresh Whole Lobster, Stuffed Filet Mignon with
Spinach and Roasted Red Peppers
Your choice of Chef prepared Chicken or
Shrimp over Fettuccine in a Pink Cream
Garlic Sauce
New England Potatoes and choice of Vegetables

Dessert and Coffee

Finish with a Custom Tiered Sand Castle Cake Gourmet Italian Pastries Complete Coffee Service

Complete with Trained Professional Staffing 5 Hours of Service from Cocktail Hour to Dessert

732-920-3040

Wedding Enhancement Stations

50 People or more

Enhance your Cocktail Hour or Buffet Reception with an elegant touch. Order one of our display or live action stations. Stations are sold in addition to Wedding Buffets and are not sold separately. All stations include: plates, napkins, flatware, necessary condiments, trained personnel, and table linens.

ADDITIONAL PRICES PER PERSON

Mashed Potato Bar - \$7.99 per person Fluffy Masked Regular and Sweet Potatoes served in a real Martini Glasses with toppings such as butter, sour cream, shredded cheese, scallions, chopped broccoli, bacon bits, brown sugar, mini marshmallows and pecans.

Antipasto Display - \$7.99 per person

A multi level display fo fine imported Italian Meats and Cheeses including: Sopressota, Hard Salami, Pepperoni, Marinated Mushrooms, Imported Provolone Cheese, Manchego Cheese, Olives, Marinated Artichoke Hearts, Roasted Red Peppers and Rustic Breads.

Jersey Shore Cocktail Hour - \$7.99 per person Choice of 3

Cheeseburger Sliders, Mini Hot Dogs, Mini Sausage and Pepper sandwiches, Pulled Pork in Hickory BBQ sauce on soft buns, Grilled Pork Roll and Cheese on Mini Kaisers. Includes all appropriate condiments.

Seafood Bar \$18.99

Includes: Clams (raw or steamed), Oysters (raw or steamed), Jumbo cooked and peeled Shrimp. Lemons, Cocktail Sauce, served over a bed of ice.

Pasta Station \$12.99

Choose Two

Linguine, Angel Hair, Penne, Fettuccine, Bow Tie

Choose Two Vodka Sauce, Meat Sauce, Alfredo, Pesto, Marinara

Includes:

Ham, Peas, Broccoli, Carrots, Red Onion, Green Peppers, Red Peppers, and Black Olives.

Jumbo Shrimp Cocktail Shooters \$1.99 each

Jumbo Shrimp served in individual shot glasses with a splash of Cocktail Sauce and a wedge of lemon on the side.

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Finishing Touches

Custom Napkin Folds

If your desire a unique napkin fold, we can take care of this daunting task for you.

Prices start at \$0.75 and up.

Smores Station \$2.99 per person

Fancy Mini Pastries

An assortment of Cannolis, Fruit Tarts, Eclairs, Cream Puffs, Mini Cheesecakes, Napoleans, Mini Rum Cakes \$1.99 each



Hot Apple Cobbler

A Homemade Treat!

Warm apples in a sweet brown sugar sauce topped with homemade crumb streusel. Served over premium vanilla ice cream in real Martini Glasses. \$4.99 per person

Ice Cream Sundae Bar

Assorted Vanilla, Chocolate and Mint Chocolate Chip Ice Cream, complemented by toppings: Sprinkles, Crushed Oreos, Wet Nuts, Hot Fudge, Chocolate Sauce, Cherries and Whipped Cream. \$7.99 per person



Chocolate Chip Cookies

Served Warm \$1.99 per person

Bride and Groom Watermelons

Decorate your carved Watermelons as Bride and Groom with top hat and veil.

(60 person minimum) add \$15.00 + cost of Fruit Filled Watermelons



Carved Fruit Filled Watermelons

(choose from basket or whale shape) \$68.99 - feeds 25-30

Champagne Greeting Table

Start your reception off with an elegant touch. You supply the Champagne and we will supply a table covered with a linen and lined with filled Champagne glasses that will be handed out to each guest by one of our professional servers as they enter the reception.

\$1.00 per person

Coffee, Cake, China & Service



All Buffets listed in this menu include 5 hours of service by qualified personnel.

The following services are included:

Complete coffee service - Buffet style freshly brewed regular coffee, decaf coffee, hot tea, milk, sugar, half and half.

Traditional Custom Tiered Wedding Cake with your choice of fillings and color.

Also includes: choice of color table linens and napkins, silverware, china, champagne glasses and all purpose glasses, cake table cover, gift and place card table cover and buffet table covers.

Includes five full hours of service - including Cocktail Hour to end of dinner reception.

Includes set up of all table linens and place settings as well as set up of buffet display with linens and chaffers.

Damage to linens will be charged to customer account. 18% gratuity will be added to bill.

Beverage Convenience Packages

Bar Set up - A Time Saving Option

You supply the liquor and we supply the rest.
Assorted soft drinks, fruit juices and mixers.
Complete with sliced bar fruits, bar ice, stirrers, assorted size cups, beverage napkins. Does not include bar or bartender.
\$4.99 per person

Spring Water Service

In venues where there is no access to city water, we will supply your guests with refreshing chilled spring water \$1.25 per person

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