

Cater 2U

An Affair to Remember

An Elegant Five Hour Sit Down Dinner

BUTLERED HORS D'OEUVRES (SELECTION OF EIGHT)
ROASTED VEGETABLES DISPLAY ~ HUMUS ~ BRUCHETTA
FOUR TABLESIDE HORS D'OEUVRES
FROM OUR WEDDING HORS D'OEUVRES MENU

APPETIZER OR SOUP

FRESH ASSORTED GREEN OR CAESAR SALAD
PLATED

ENTRÉES (SELECTION OF TWO)
FROM OUR SIT DOWN ENTRÉE SUGGESTIONS

SEASONAL VEGETABLES (SELECTION OF TWO)
FROM OUR MENU

ASSORTED ITALIAN & FRENCH PASTRIES AND COOKIES
A DISPLAY PLATTER FOR EACH TABLE

CUSTOMIZED ELEGANT WEDDING CAKE

COLOR SPECIFIC LINEN TABLE CLOTHS AND NAPKINS

COFFEE AND TEA SERVICE

BAR SET UPS

\$75.00

ALL PRICES SUBJECT TO 7% SALES TAX AND 20% SERVICE CHARGE

PLEASE INQUIRE ABOUT OTHER MENU OPTIONS AND FEATURES

ALL MEALS ARE PREPARED FRESH ON PREMISES!

PLEASE CALL TO INQUIRE ABOUT OUR PRICING

2901 MARNE HIGHWAY, MT LAUREL, NJ • WWW.CATER-2U.COM • 856-235-3032

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SIT DOWN FOOD SUGGESTION LIST

BUTLERED HORS D'OEUVRES SELECTION

SCALLOPS WRAPPED IN BACON	SPANAKOPITA
SHRIMP WILLINGTON WRAPPED IN PHYLLO DOUGH	FRANKS IN A BLANKET
SPRING ROLLS	FRESH FRUIT
COCONUT SHRIMP	SALMON OR TUNA TOPPED WITH LEMON SALSA
TERIYAKI CHICKEN KABOBS	AUSSIE STEAK KABOBS
STUFFED MUSHROOMS WITH SAUSAGE	PEROGIES
CHICKEN FINGERS WITH SESAME GINGER SAUCE	POTATO KNISHES
SAUSAGE STUFFED MUSHROOMS CAPS	ASSORTED MINIATURE QUICHES
CARIBBEAN PORK	CLAMS CASINO FLORENTINE
FRIED RAVIOLI WITH RED WINE TOMATO SAUCE	CHICKEN QUESADILLAS
STROMBOLI	ASSORTED IMPORTED CHEESE AND VEGETABLE CRUDITÉ
SMOKED TURKEY WITH A CRANBERRY CHUTNEY SAUCE	DISPLAY (TAKES THE PLACE OF THREE HORS D'OEUVRES)

APPETIZER OR SOUP SELECTION

FRESH FRUIT CUP	PASTA (ALFREDO, VODKA, PRIMAVERA, POMODORI)\
SMALL ANTIPASTO	ITALIAN WEDDING SOUP
SMALL CHEESE AND VEGETABLE DISPLAY	LENTIL SOUP
MELON AND PROSCIUTTO	CREAM SOUPS
CAPRESE (TOMATO AND MOZZARELLA CHEESE)	

VEGETABLE SELECTION – GREENS

GREEN BEANS AND CARROTS	PEAS
GREEN BEANS ALMONDINE	MUSHROOMS AND ONIONS
STEAMED GREEN BEANS	BRUSSEL SPROUTS
STEWED TOMATOES AND ONIONS	BROCCOLI
MEDLEY OF FRESH STEAMED VEGETABLES	MIXED SQUASH
SUCCOTASH (LIMA BEANS AND CORN)	

VEGETABLE SELECTION – POTATOES

DUCHESS (BAKED AND TOPPED WITH ROASTED PEPPERS)	GARLIC MASHED POTATOES
SCALLOPED	OVEN ROASTED RED BLISS WITH ROSEMARY OR GARLIC AND DILL
AU GRATIN	POTATOES WITH RED AND YELLOW PEPPERS
POTATOES ROULADE	LYONAISE POTATOES
GOLDEN TWICE BAKED (WITH BUTTER, SOUR CREAM, GARLIC AND CHEESE)	

ENTRÉE SELECTIONS

TENDERLOIN OF FILET	VEAL FRANCAISE WITH LEMON WINE SAUCE
PRIME RIB OF BEEF	BAKED, GRILLED, OR PAN SEARED SALMON OR TUNA
CHICKEN FRANCAISE WITH LEMON WINE SAUCE	FRESH FLOUNDER STUFFED WITH JUMBO LUMP CRABMEAT
STUFFED CHICKEN BREAST WITH CREOLE RICE	SHRIMP STUFFED WITH JUMBO LUMP CRABMEAT
