



An Amazing Venue with an Elegant Tented Reception, the grounds are breathtaking. The Lake is a great backdrop for your vows and the Bridal and Grooms Suites are unlike any other!!! An Unbelievably Beautiful Venue!!!

Cathys Catering is proud to be a Women-Owned Business for 30 years and has grown to be one of South Jersey's premier catering companies. We have been voted "Best of SJ" for catering for 6 consecutive years. What sets Cathy's apart is not only her delicious variety of food, but the attention to detail from her amazing staff who make every wedding their top priority. Our staff is trained and expected to go above and beyond to make everything just perfect. Cathy's goal is to take your wedding day vision and make it the magical day that you have always dreamed of!

We highly recommend a Complimentary Tasting and Consultation with Cathy to experience her cuisine and wedding

planning services sure to make your day exactly what you always dreamed of. All Packages come with Wedding Coordination with the Owner Cathy. We will walk you through the process of Menu Selection, Linens. One month prior to your Special Day we will meet at the event and walk through for exact Room Layouts, Timelines and any additions to ensure your day is flawless. Day of Wedding you will have your own Maitre d' specifically assigned to assist with the bride, groom and bridal party with all your needs from start to finish. Coordinates with DJ to ensure the Timeline is followed. Set up and Breakdown by Cathy's Team

Brides have the option to choose from packages all of which are very inclusive. We know that one size does not fit all, and choice is important, so we offer Enhancements as well for you to add on to your chosen package.

We highly recommend a consultation with Cathy to ask all if the questions you might have about how we can make your day exactly how you dreamed!
Thank you for the opportunity to serve you on your special day!

Caterer22@gmail.com
Cathy's Catering
600 Main Street, Riverton, NJ
856-829-2119
www.cathyscatering.com

Catering since 1992



Gala Package

starting at \$76.99

(All Kitchen Fees are including in pricing)

Cocktail Hour

Our Ultimate Fondue Station

With Chocolate and Cheese with Chef

(Strawberries, Pineapple, Pound Cake, Bacon (chocolate)
Kielbasa, Mini Potatoes, Cauliflower, Pumpernickel (cheese))

Butlered Hors D'oeuvres - Choice of 6

Baked Coconut Shrimp with Dipping Sauce, Homemade Broccoli or Pepperoni Stromboli, Mini Swedish Meatballs, Sesame Grilled Chicken Skewers, Spicy Meatballs with Sweet and Sour Sauce, Cajun Shrimp Skewers, Cheesesteak Spring Rolls, Stuffed Mushroom Caps (Seafood, Spinach or Herb), Spanakopita, Cranberry Brie Bites, Mini Franks in a Puff Pastry, Tomato Bisque with Grilled Cheese Bites, Farfalle Meatball Cup, Antipasto Skewers, Shrimp Avocado Bites, Shrimp Shooter Cups, Mediterranean Pinwheels (with Artichoke, Cheese, Roasted Pepper, Spinach Dill and Lemon Zest), Buffalo Cauliflower Bites, Bang Bang Shrimp with Sweet and Sour Sauce, Margherita Flatbread
*Scallops wrapped in Bacon (\$2 extra per person)
*Crab Balls w/ Remoulade (\$2 extra per person)
*Tenderloin Slider w/ Horseradish Dipping Sauce (\$2 extra per person)
*Nashville Chicken Slider (\$2 extra per person)

Dinner - Choice of 3

Chicken

Piccata: Breaded Boneless Breast of Chicken with Mushrooms and Artichokes in a Lemon Wine Sauce, with Lemon and Capers
Parmigiana: Breaded with Homemade Marinara Sauce, Topped with Fresh Mozzarella and Basil
Stuffed: Breaded and Stuffed with Sundried Tomatoes and Mozzarella Cheese, drizzled with Pesto
Cordon Blue: Breaded and Stuffed with Ham and Swiss Cheese with a Creamy Chicken Gravy
Florentine: Breaded and Stuffed with a Delicious Combination of Spinach and Goat Cheese, Topped with a Lemon Butter Sauce
Bruschetta Chicken with Our Homemade Bruschetta, Basil and Parmigiano Reggiano Cheese

Meat

Spiral Ham with Pineapples
Top Round of Beef (Carving Station) with Horseradish Sauce
Roasted Pork (Carving Station)
Grilled Flank Steak with Chimichurri
*Stuffed Pork with Broccoli Rabe, Sharp Provolone & Roasted Tomatoes topped with Demi-Glace (\$2 extra per person)
*Whole Roasted Filet topped with Bearnaise Sauce (\$3 extra per person)
or 8oz Single Served Center Cut Filet, Seared to Perfection, with Bearnaise Sauce (\$6 extra per person)

Seafood & Pasta

Salmon Filets: Brusetta Topping with Lemon Dill Sauce or Maple Dijon Sauce
Shrimp Alfredo: Jumbo Shrimp with Roasted Cherry Tomatoes and Asparagus tips in our
Homemade Alfredo Sauce Tossed with Cavatappi
Shrimp Mediterranean: Jumbo Shrimp with Kalamata olives, Diced Tomatoes, and Feta Cheese, Tossed with Angel Hair Pasta.
Penne Mostaccioli Roasted Garlic, Mushrooms, and Tomatoes with Fresh Mozzarella and Basil
Penne Vodka: Tossed in our Creamy Vodka Sauce Topped with Fresh Basil
Veggie Penne Pasta: Tossed with Brussel Sprouts, Mushrooms, and Sundried Tomatoes with Lemon Balsamic Drizzle
Crab Cakes with Remoulade (\$2 extra per person)





Choice of 2 Vegetables

Fresh Green Beans Sautéed with Bacon & Onion
Fresh Green Bean Almandine
Garlic Mashed Potatoes
Roasted Fingerling Potatoes
Mixed Roasted Fresh Vegetables
Asparagus & Roasted Peppers
Fresh Steamed Broccoli in Butter or Cheese Sauce
Glazed Baby Carrots with Butter & Dill
Rice Pilaf

**All sit-down plated dinners will include Roasted Fingerling Potatoes and Seasonal Vegetables.*

Choice of 1 salad

Famous House Salad: Greens, Strawberries, Tomato & Toasted Candied Almonds, with a Raspberry Vinaigrette
Harvest Salad: Greens, Green Apples, Craisins, Blue Cheese & Toasted Candied Pecans, with a Red Wine Vinaigrette
Deconstructed Wedge Salad: Iceberg Lettuce, Red Onions, Tomatoes, Bacon & Bleu Cheese Crumbles
Lemon Spring Salad: Mixed Greens, Cherry Tomatoes, Avocado, Banana Rings,
Parmigiana Reggiano Cheese, with a Lemon Vinaigrette
Classic Caesar Salad
Tossed Garden Salad

(We also have Vegetarian, Gluten Free, and Vegan Options Available)

Desserts

Array of Mini Cherry Cheesecakes, Brownies and Cookies
Wedding Cake or Bride and Groom Cake with Cupcakes or Donuts

Beverage Station

Freshly Brewed Regular and Decaf Coffee, Tea, Creamers, and Sugars

Table Design

Our in-house décor specialists will coordinate the design of all food tables to ensure they match your theme
(See Cathy's Catering Facebook Page for our Exquisite Wedding Displays - All Included)

***All Packages include Full China, Silver, Glassware,
Floor-Length Linens and Napkins in a variety of colors.
Full-Service Staff, and a Maitre d'
to Guarantee the Success of your Wedding Day.***

***All prices based on a minimum of
100 guests and a 5-hour event. (Pricing available for other guest amounts)
All prices are subject to NJ sales tax and a 20% Service fee.***





Princess Package

starting at \$86.99

(All Kitchen Fees are including in pricing)

All Beautifully Displayed with Décor in your Color Scheme.

Choice of 1 of our famous Grazing Tables

1) Our Ultimate Fondue Station With Chocolate and Cheese with Chef

Strawberries, Pineapple, Pound Cake, Bacon (Chocolate)
Kielbasa, Mini Potatoes, Cauliflower, Pumpernickel (Cheese)

2) Our 3 Tiered Crostini Bar with Ladders

Inclusive of Sweet and Savory Selections on Baguettes (Blueberry Goat Cheese w/strawberry glaze, Herbed Cheese with Roasted Tomatoes, Mascarpone with Fig Jam and Dried Figs, Whipped Feta with honey, thyme and arugula
Along with Buffalo Chicken Dip, Sweet and Sour Cocktail Meatballs, Antipasta Skewers and Charcuterie Cones

3) Our Original Grazing Station Beautifully Deocrated

Bruschette and Baguettes, Tomato/Basil/Mozzarella Skewers, Shrimp Shooter Cups, Crudite Cups w/Dip, Meat, Cheese, Crackers Display Tray with Fruit, Hummus and Chips

Butlered Hors D'oeuvres - Choice of 6

Baked Coconut Shrimp with Dipping Sauce, Homemade Broccoli or Pepperoni Stromboli, Mini Swedish Meatballs, Sesame Grilled Chicken Skewers, Spicy Meatballs with Sweet and Sour Sauce, Cajun Shrimp Skewers, Cheesesteak Spring Rolls, Stuffed Mushroom Caps (Seafood, Spinach or Herb), Spanakopita, Cranberry Brie Bites, Mini Franks in a Puff Pastry, Tomato Bisque with Grilled Cheese Bites, Farfalle Meatball Cup, Antipasto Skewers, Shrimp Avocado Bites, Shrimp Shooter Cups, Mediterranean Pinwheels (with Artichoke, Cheese, Roasted Pepper, Spinach Dill and Lemon Zest), Buffalo Cauliflower Bites, Bang Bang Shrimp with Sweet and Sour Sauce, Margherita Flatbread

*Scallops wrapped in Bacon (\$2 extra per person)

*Crab Balls w/ Remoulade (\$2 extra per person)

*Tenderloin Slider w/ Horseradish Dipping Sauce (\$2 extra per person)

*Nashville Chicken Slider (\$2 extra per person)

Dinner - Choice of 3

Chicken

Piccata: Breaded Boneless Breast of Chicken with Mushrooms and Artichokes in a Lemon Wine Sauce, with Lemon and Capers
Parmigiana: Breaded with Homemade Marinara Sauce, Topped with Fresh Mozzarella and Basil
Stuffed: Breaded and Stuffed with Sundried Tomatoes and Mozzarella Cheese, drizzled with Pesto
Cordon Blue: Breaded and Stuffed with Ham and Swiss Cheese with a Creamy Chicken Gravy
Florentine: Breaded and Stuffed with a Delicious Combination of Spinach and Goat Cheese, Topped with a Lemon Butter Sauce
Bruschetta Chicken with Our Homemade Bruschetta, Basil and Parmigiano Reggiano Cheese

Meat

Spiral Ham with Pineapples
Top Round of Beef (Carving Station) with Horseradish Sauce
Roasted Pork (Carving Station)
Grilled Flank Steak with Chimichurri
*Stuffed Pork with Broccoli Rabe, Sharp Provolone & Roasted Tomatoes topped with Demi-Glace (\$2 extra per person)
*Whole Roasted Filet topped with Bearnaise Sauce (\$3 extra per person)
or 8oz Single Served Center Cut Filet, Seared to Perfection, with Bearnaise Sauce (\$6 extra per person)

Seafood & Pasta

Salmon Filets: Brusetta Topping with Lemon Dill Sauce or Maple Dijon Sauce
Shrimp Alfredo: Jumbo Shrimp with Roasted Cherry Tomatoes and Asparagus tips in our
Homemade Alfredo Sauce Tossed with Cavatappi
Shrimp Mediterranean: Jumbo Shrimp with Kalamata olives, Diced Tomatoes, and Feta Cheese, Tossed with Angel Hair Pasta.
Penne Mostaccioli Roasted Garlic, Mushrooms, and Tomatoes with Fresh Mozzarella and Basil
Penne vodka: Tossed in our Creamy Vodka Sauce Topped with Fresh Basil
Veggie Penne Pasta: Tossed with Brussel Sprouts, Mushrooms, and Sundried Tomatoes with Lemon Balsamic Drizzle
Crab Cakes with Remoulade (\$2 extra per person)





Choice of 2 Vegetables

Fresh Green Beans Sautéed with Bacon & Onion
Fresh Green Bean Almandine
Garlic Mashed Potatoes
Roasted Fingerling Potatoes
Mixed Roasted Fresh Vegetables
Asparagus & Roasted Peppers
Fresh Steamed Broccoli in Butter or Cheese Sauce
Glazed Baby Carrots with Butter & Dill
Rice Pilaf

**All sit-down plated dinners will include Roasted Fingerling Potatoes and Seasonal Vegetables.*

Choice of 1 salad

Famous House Salad: Greens, Strawberries, Tomato & Toasted Candied Almonds, with a Raspberry Vinaigrette
Harvest Salad: Greens, Green Apples, Craisins, Blue Cheese & Toasted Candied Pecans, with a Red Wine Vinaigrette
Deconstructed Wedge Salad: Iceberg Lettuce, Red Onions, Tomatoes, Bacon & Bleu Cheese Crumbles
Lemon Spring Salad: Mixed Greens, Cherry Tomatoes, Avocado, Banana Rings,
Parmigiana Reggiano Cheese, with a Lemon Vinaigrette
Classic Caesar Salad
Tossed Garden Salad

(We also have Vegetarian, Gluten Free, and Vegan Options Available)

Desserts

Array of Mini Cherry Cheesecakes, Brownies and Cookies
Wedding Cake or Bride and Groom Cake with Cupcakes or Donuts

Beverage Station

Freshly Brewed Regular and Decaf Coffee, Tea, Creamers, and Sugars

Table Design

Our in-house décor specialists will coordinate the design of all food tables to ensure they match your theme
(See Cathy's Catering Facebook Page for our Exquisite Wedding Displays - All Included)

***All Packages include Full China, Silver, Glassware,
Floor-Length Linens and Napkins in a variety of colors.
Full-Service Staff, and a Maitre d'
to Guarantee the Success of your Wedding Day.***

***All prices based on a minimum of
100 guests and a 5-hour event. (Pricing available for other guest amounts)
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Duchess Package

starting at \$90.99
(All Kitchen Fees are including in pricing)

Family Style Dinner

Our Family-Style Dinner is the perfect mix between a buffet and sit-down style, having the best of both worlds! In comparison to a sit-down dinner, all guests remain seated while our service staff delivers each entrée and side on large platters to every table. Guests can then help themselves to some or all of our delicious entrees, giving everyone all the options of a buffet without leaving their tables!
Unfortunately, some venues are unable to accommodate this style of dining.

All Beautifully Displayed with Décor in your Color Scheme.

Choice of 1 of our famous Grazing Tables or 1 Specialty Station (see Enhancement Page)

1) Our Ultimate Fondue Station With Chocolate and Cheese with Chef

Strawberries, Pineapple, Pound Cake, Bacon (Chocolate)
Kielbasa, Mini Potatoes, Cauliflower, Pumpernickel (Cheese)

2) Our 3 Tiered Crostini Bar with Ladders

Inclusive of Sweet and Savory Selections on Baguettes (Blueberry Goat Cheese w/triberry glaze, Herbed Cheese with Roasted Tomatoes, Mascarpone with Fig Jam and Dried Figs, Whipped Feta with honey, thyme and arugula)
Along with Buffalo Chicken Dip, Sweet and Sour Cocktail Meatballs, Antipasta Skewers and Charcuterie Cones

3) Our Original Grazing Station Beautifully Deocrated

Bruschette and Baguettes, Tomato/Basil/Mozzarella Skewers, Shrimp Shooter Cups, Crudite Cups w/Dip, Meat, Cheese, Crackers Display Tray with Fruit, Hummus and Chips

Butlered Hors D'oeuvres - Choice of 6

Baked Coconut Shrimp with Dipping Sauce, Homemade Broccoli or Pepperoni Stromboli, Mini Swedish Meatballs, Sesame Grilled Chicken Skewers, Spicy Meatballs with Sweet and Sour Sauce, Cajun Shrimp Skewers, Cheesesteak Spring Rolls, Stuffed Mushroom Caps (Seafood, Spinach or Herb), Spanakopita, Cranberry Brie Bites, Mini Franks in a Puff Pastry, Tomato Bisque with Grilled Cheese Bites, Farfalle Meatball Cup, Antipasto Skewers, Shrimp Avocado Bites, Shrimp Shooter Cups, Mediterranean Pinwheels (with Artichoke, Cheese, Roasted Pepper, Spinach Dill and Lemon Zest), Buffalo Cauliflower Bites, Bang Bang Shrimp with Sweet and Sour Sauce, Margherita Flatbread
*Scallops wrapped in Bacon (\$2 extra per person)
*Crab Balls w/ Remoulade (\$2 extra per person)
*Tenderloin Slider w/ Horseradish Dipping Sauce (\$2 extra per person)
*Nashville Chicken Slider (\$2 extra per person)

Dinner - Choice of 3

Chicken

Piccata: Breaded Boneless Breast of Chicken with Mushrooms and Artichokes in a Lemon Wine Sauce, with Lemon and Capers
Parmigiana: Breaded with Homemade Marinara Sauce, Topped with Fresh Mozzarella and Basil
Stuffed: Breaded and Stuffed with Sundried Tomatoes and Mozzarella Cheese, drizzled with Pesto
Cordon Blue: Breaded and Stuffed with Ham and Swiss Cheese with a Creamy Chicken Gravy
Florentine: Breaded and Stuffed with a Delicious Combination of Spinach and Goat Cheese, Topped with a Lemon Butter Sauce
Bruschetta Chicken with Our Homemade Bruschetta, Basil and Parmigiano Reggiano Cheese

Meat

Spiral Ham with Pineapples
Top Round of Beef (Carving Station) with Horseradish Sauce
Roasted Pork (Carving Station)
Grilled Flank Steak with Chimichurri
*Stuffed Pork with Broccoli Rabe, Sharp Provolone & Roasted Tomatoes topped with Demi-Glace (\$2 extra per person)
*Whole Roasted Filet topped with Bearnaise Sauce (\$3 extra per person)
or 8oz Single Served Center Cut Filet, Seared to Perfection, with Bearnaise Sauce (\$6 extra per person)

Seafood & Pasta

Salmon Filets: Brusetta Topping with Lemon Dill Sauce or Maple Dijon Sauce
Shrimp Alfredo: Jumbo Shrimp with Roasted Cherry Tomatoes and Asparagus tips in our
Homemade Alfredo Sauce Tossed with Cavatappi
Shrimp Mediterranean: Jumbo Shrimp with Kalamata olives, Diced Tomatoes, and Feta Cheese, Tossed with Angel Hair Pasta.
Penne Mostaccioli Roasted Garlic, Mushrooms, and Tomatoes with Fresh Mozzarella and Basil
Penne Vodka: Tossed in our Creamy Vodka Sauce Topped with Fresh Basil
Veggie Penne Pasta: Tossed with Brussel Sprouts, Mushrooms, and Sundried Tomatoes with Lemon Balsamic Drizzle
Crab Cakes with Remoulade (\$2 extra per person)





Choice of 2 Vegetables

Fresh Green Beans Sautéed with Bacon & Onion
Fresh Green Bean Almandine
Garlic Mashed Potatoes
Roasted Fingerling Potatoes
Mixed Roasted Fresh Vegetables
Asparagus & Roasted Peppers
Fresh Steamed Broccoli in Butter or Cheese Sauce
Glazed Baby Carrots with Butter & Dill
Rice Pilaf

**All sit-down plated dinners will include Roasted Fingerling Potatoes and Seasonal Vegetables.*

Choice of 1 salad

Famous House Salad: Greens, Strawberries, Tomato & Toasted Candied Almonds, with a Raspberry Vinaigrette
Harvest Salad: Greens, Green Apples, Craisins, Blue Cheese & Toasted Candied Pecans, with a Red Wine Vinaigrette
Deconstructed Wedge Salad: Iceberg Lettuce, Red Onions, Tomatoes, Bacon & Bleu Cheese Crumbles
Lemon Spring Salad: Mixed Greens, Cherry Tomatoes, Avocado, Banana Rings,
Parmigiana Reggiano Cheese, with a Lemon Vinaigrette
Classic Caesar Salad
Tossed Garden Salad

(We also have Vegetarian, Gluten Free, and Vegan Options Available)

Desserts

Array of Mini Cherry Cheesecakes, Brownies and Cookies
Wedding Cake or Bride and Groom Cake with Cupcakes or Donuts

Beverage Station

Freshly Brewed Regular and Decaf Coffee, Tea, Creamers, and Sugars

Table Design

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Queen's Cocktail

starting at \$89.99

(All Kitchen Fees are including in pricing)

All Beautifully Displayed with Décor in your Color Scheme.

Choice of 1 of our famous Grazing Tables or 1 Specialty Station (see Enhancement Page)

1) Our Ultimate Fondue Station With Chocolate and Cheese with Chef

Strawberries, Pineapple, Pound Cake, Bacon (Chocolate)
Kielbasa, Mini Potatoes, Cauliflower, Pumpernickel (Cheese)

2) Our 3 Tiered Crostini Bar with Ladders

Inclusive of Sweet and Savory Selections on Baguettes (Blueberry Goat Cheese w/strawberry glaze, Herbed Cheese with Roasted Tomatoes, Mascarpone with Fig Jam and Dried Figs, Whipped Feta with honey, thyme and arugula
Along with Buffalo Chicken Dip, Sweet and Sour Cocktail Meatballs, Antipasta Skewers and Charcuterie Cones

3) Our Original Grazing Station Beautifully Deocrated

Bruschette and Baguettes, Tomato/Basil/Mozzarella Skewers, Shrimp Shooter Cups, Crudite Cups w/Dip, Meat, Cheese, Crackers Display Tray with Fruit, Hummus and Chips

Butlered Hors D'oeuvres - Choice of 10

Baked Coconut Shrimp with Dipping Sauce, Homemade Broccoli or Pepperoni Stromboli, Mini Swedish Meatballs, Sesame Grilled Chicken Skewers, Spicy Meatballs with Sweet and Sour Sauce, Cajun Shrimp Skewers, Cheesesteak Spring Rolls, Stuffed Mushroom Caps (Seafood, Spinach or Herb), Spanakopita, Cranberry Brie Bites, Mini Franks in a Puff Pastry, Tomato Bisque with Grilled Cheese Bites, Farfalle Meatball Cup, Antipasto Skewers, Shrimp Avocado Bites, Shrimp Shooter Cups, Mediterranean Pinwheels (with Artichoke, Cheese, Roasted Pepper, Spinach Dill and Lemon Zest), Buffalo Cauliflower Bites,

Bang Bang Shrimp with Sweet and Sour Sauce, Margherita Flatbread

*Scallops wrapped in Bacon (\$2 extra per person)

*Crab Balls w/ Remoulade (\$2 extra per person)

*Tenderloin Slider w/ Horseradish Dipping Sauce (\$2 extra per person)

*Nashville Chicken Slider (\$2 extra per person)

Hors d'oeuvres passed throughout the evening with a more relaxed vibe. Stations will be open and guests can eat at their leisure during dinner hours.

Entree Stations - Choice of 3

Pasta Station: Cavatappi, Tortellini, Penne, Veggie or Gluten Free Pasta, and your choice of 4 Sauces: Vodka Sauce, Our Homemade Alfredo, Marinara, or Lemon, Olive Oil and Garlic Served with Fresh Grated Parmigiana Cheese and Hot Pepper Flakes, Shrimp, Grilled Chicken or Sausage (2), Broccoli and Peas

Taco Bar with Shredded Chicken and Beef, with Soft and Hard Shells and all the Fixings

Carving Station: Choice of (2) Roast Pork, Filet Loin (\$3 extra per person), Top Sirloin Carving Station, or Spiral Ham with Brioche buns. Salad, Rolls and Roasted Fingerling Potatoes are included.

Fajita Station: Chicken & Beef, Peppers & Onions with wraps, Homemade Guacamole & All the Fixings.

Slider Station: Burgers, Shredded Buffalo Chicken, Nashville Chicken, Pulled Pork with All the Fixings.
Choice of 3.

(We also have Vegetarian, Gluten Free, and Vegan Options Available)

Beverage Station

Freshly Brewed Regular and Decaf Coffee, Tea, Creamers, and Sugars

**All Packages include Full China, Silver, Glassware,
Floor-Length Linens and Napkins in a variety of colors.
Full-Service Staff, and a Maitre d'
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Enhancements

The items below can be added to your package to enhance your special day.

Sushi App Station: Volcano Rolls, California Rolls, Spicy Tuna & Salmon w/ Ginger & Wasabi (\$6 per person)

Children's Meals: Chicken Tenders, & Homemade Macaroni and Cheese (\$15 per person)

Taco Bar with Shredded Chicken and Beef, with Soft and Hard Shells and all the Fixings (\$6 per person)

Fajita Station: Chicken & Beef, Peppers & Onions with warm tortillas, Shrimp, Homemade Guacomole & Salsa & Sour Cream (\$6 per person)

Pasta Station: Cavatappi, Tortellini, Penne, Veggie or Gluten Free Pasta, and your choice of 4 Sauces: Vodka Sauce, Our Homemade Alfredo, Marinara, or Lemon, Olive Oil and Garlic Served with Fresh Grated Parmigiana Cheese and Hot Pepper Flakes, Shrimp, Grilled Chicken or Sausage (2), Broccoli and Peas (\$6 Per Person)

*Slider Station: Burgers, Shredded Buffalo Chicken, Nashville Chicken, Pulled Pork with All the Fixings (\$8 per person)
Choice of 3*

Carving Station: Choice of (2) Roast Pork, Filet Loin (\$3 extra per person), Top Sirloin Carving Station, or Spiral Ham with Brioche buns. Salad, Rolls and Roasted Fingerling Potatoes are included.

Viennese Table: An array of mini desserts to be chosen at your cake tasting (\$6 per person)

Mac and Cheese Station: Bacon Bits, Tomato, Jalepenos, Toasted Panko Bread Crumbs, Scallions, Salsa (\$5 per person)

Mashed Potato Bar: Our specialty Mashed, Sweet Potatoes, Brown Sugar, Marshmallows, Sour Cream, Bacon Bits, Herbed Butter, Chives, Cheddar Cheese, Gravy (\$5 per person)

Donut Wall: Wall Displayed with your selection of your favorite rings of flavor! (\$3.99 per person)

Raw Bar: Priced per peice (Clams, Oysters and Jumbo Shrimp) all Displayed

*Our Ultimate Table Experience with Creamy Fettuccini Alfredo tossed in a Parmigiano Reggiano Wheel to it an extraordinary and rich flavor!!
Served at each table...Sit down only!!! (\$12.99 per person)*

Bar Mixers (\$3 per person)

Plastic Champagne Flutes \$125 Case of 100

Hangover Stations:

Philly Soft Pretzel + Water (\$2 per person)

Pork Roll + Cheese Sandwiches (\$2.50 per person)

Donuts + Coffee (\$4.00 per person)

Ceremony on Site

Chair Rental \$2.50

Ceremony Attendant and Rehearsal Fee (day of) - \$300.00

Ballroom Pipe and Drape with Room Flip \$300





Recommended Vendors

DJ

Power Play Entertainment

John Pitone

610-331-6770

(Additional enhancements available including photo booth and specialty lighting)

Photography

Laura Leigh Photography

609-610-7323

www.lauraleighphoto.com

Gen Palmer Photography

609-865-4017

www.genpalmer.com

Flowers

Gemella Fiori Designs LLC

609-878-0998

www.gemellafiori.com

Bloomers n Things

609-259-3792

Flowers by Shawn

Shoprite Cinnaminson

609-968-9173

Events

PS Events Company

pseventcoantoniamail@gmail.com

609-605-2487

Videographer

Mondo Video

Armand Di Giampietro

609-328-0887

Baker

Sunflour BakeShop

856-242-3121

Diane's La

Patisserie

609-560-4111

Limousine

First Class Limo

856-461-3300

Hair & Makeup

Soffiato Via Salon

856-581-9226

Balloons and Decor

Illiano Events - Natalie Illiano

856-404-1863

Liquor

Joe Canals

Delran - Ian

856-764-6565

Cathy's Catering has personally worked with the above recommendations, and you can be assured that extremely careful consideration has been given to all these vendors.

