



Blue Collar Catering

900 Beach Blvd. Forked River, NJ 08731

(Located inside the Lacey Elks)

(609)971-7460/(732)269-0092

Bluecollarcatering.com

BBQ Themed Wedding Reception

Minimum 75 Guests

60 Minute Cocktail Hour

Charcuterie Display featuring:

Imported & Domestic Cheeses, fruit, nuts, dips, spreads, olives, meats & crackers

Unlimited Passed Hors-d'oeuvres

Choice of Eight

Chicken & Waffles

Fresh Tomato Bruschetta

Boneless Buffalo Wings

Angus Beef Sliders

Eggplant Rollatini on Toast

Cocktail Franks

Coconut Shrimp

Crispy Asparagus Phyllo

Vegetable Spring Rolls

Baby Reubens

Mini Italian Meatballs

Shrimp Cocktail Shooter

Cajun Tuna Bites Drizzled with a lemon aioli

Fresh Mozzarella, Olives & Cherry Tomato Skewer drizzled with balsamic glaze

Soup Shooter: Tomato Bisque Soup with Grilled Cheese

Assorted Flat Bread Pizza: Choose from Margerita, Mediterranean, Shrimp Scampi

Sesame Crusted Chicken & Pineapple Skewer drizzled with teriyaki glaze

Baked Brie & Raspberry with almonds in phyllo dough

Greek Quinoa Shooter: with cucumbers, spinach and sundried tomatoes

Crabmeat Stuffed Mushrooms

Clams Casino

Boneless BBQ Wings

Pulled Pork Sliders

Assorted Quiche

Sausage Stuffed Mushrooms

Mini Maryland Crabcakes

Shrimp wrapped with Bacon

Swedish Meatballs

Beef Empanadas

Mini Teriyaki Meatballs

Chicken Quesadillas

Mini Pierogies

Boneless Teriyaki Wings

Jersey Pork Roll & Cheese

Mac N Cheese Bites

Battered Corn Nuggets

Antipasto Skewers

Scallops with Bacon

Taco Cups

Beef Wellington

Add a Station to Cocktail Hour - \$5 per person

Pasta Station: Choice of (2) Pastas & (2) Sauces

Mashed Potato Bar: Mashed Potatoes & Mashed Sweet Potatoes with toppings

Boneless Wing Bar: Choice of (3) Wing Sauces

Slider Station: Choice of (2) Sliders

Mac N Cheese Bar

Salad Selections

(Select 3)

Potato Salad – Macaroni Salad – Tomato Salad – Cucumber Salad – Coleslaw – Pasta Salad

Garden Salad: Mixed greens, cucumbers, tomatoes, carrots and red onion

Caesar Salad: Crisp romaine, grated parmesan cheese and croutons tossed with Caesar dressing

Potter's Salad: Mixed greens with honey coated apples, strawberries, roasted peppers, almonds
Onion & crumbled bleu cheese. Served with balsamic vinaigrette

Entrée Selections

(Select One Entrée from each Category)

Chicken

BBQ Chicken

Fried Chicken

Caribbean Jerk Chicken

Beef

Sliced Flank Steak

Smoked Beef Brisket

Sliced Sirloin of Beef

Pork

Sausage, Peppers & Onions

Pulled Pork

St. Louis BBQ Ribs

Seafood

Roasted Garlic Shrimp

Drunken Clams

Flounder with Mango Salsa

Grilled Tuna

Complemented by

Homemade Mac N Cheese

Baked Beans

Corn on the Cob

Corn Bread

Dessert

(Select 1)

Customized Wedding Cake

Cupcake Tower

Donut Wall

Coffee/Tea Service

Regular Coffee, Decaf Coffee, Hot Water, Assorted Tea Flavors

Half & Half, Sugar and sugar substitute

Reception Package Pricing Includes

China

Flatware

Stemware

(Water & Champagne Glasses)

Linen Tablecloths & Napkins for Guest Tables

Wait Staff

Our personal pledge to provide delicious food prepared from the freshest of ingredients, experienced and professional wait staff and comfort in the knowledge that we will be accessible to answer any questions and provide any guidance throughout the planning process until you say "I do"!

Pricing

\$75 per person

Plus NJ Sales Tax and 20% Service Charge

Additional \$10 per person upcharge for guest count of 50 – 74 guests

Additional fees may be accessed for travel or venue requirements & logistics

Prices Subject to Change

Menu Enhancements

Additional Cocktail Stations

Jersey Shore Station - \$8 per person

Shaved Ribeye Steak, Grilled Sausage, Grilled Onions, Peppers & Cherry Peppers, Cheese, Rolls & Ketchup

Taco/Nacho Station - \$8 per person

Seasoned Beef and Chicken, Tortillas, taco shells, shredded lettuce, tomatoes, onions, olives, cheese, jalapenos, sour cream & salsa

Fajita Station - \$10 per person

Marinated & Grilled Chicken & Flank Steak - Warm Tortillas - Grilled Onions & Peppers - Grated Colby Jack Cheese

Fresh Garden Salsa & Sour Cream - Guacamole - Spanish Rice

Seafood Station - \$10 per person

Jumbo Shrimp Cocktail, Steamed Drunken Clams, Tangy Cocktail Sauce & lemon

Raw Seafood Bar (attended) - \$14 per person

Jumbo Shrimp Cocktail, Clams on the ½ Shell, Oysters on the ½ shell, cocktail sauce & lemon

Additional Dessert Stations

Cupcake Tower - \$5 per person

Assorted cupcakes

Donut Wall - \$5 per person

Assorted Donuts

S'mores Station - \$6 per person

Mini Pastry Bar - \$5 per person

Assorted pastries

Icecream Sundae Bar - \$5 per person

Assorted icecream & toppings

Additional Enhancers

Complete Bar Set up - \$6 per person

*Orange, Cranberry and Pineapple Juice. Tonic, Seltzer, Coke, Diet Coke, Sprite and Gingerale. Sour Mix, Lemonade, Iced Tea
Lemons, Limes, oranges and cherries. Bottled Water. Plastic Tumblers & Ice*

**Must hire bartenders through Blue Collar Catering to add on*

Maitre D Service

Late Night Snacks

Pork Roll Egg & Cheese Sandwiches - \$5 per person

Bagels with Cream Cheese - \$3 per person