



## **Blue Collar Catering**

**900 Beach Blvd. Forked River, NJ 08731**

*(Located inside the Lacey Elks)*

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

**Bluecollarcatering.com**

### **Conservative Wedding Reception**

*Minimum 75 Guests*

#### **60 Minute Cocktail Hour**

*Charcuterie Display featuring:*

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

#### **Stationary Hot Hors-d'oeuvres**

*Choice of (3)*

*Chicken Quesadillas*

*Vegetable Spring Rolls*

*Battered Corn Nuggets*

*Boneless Buffalo Wings*

*Boneless BBQ Wings*

*Boneless Teriyaki Wings*

*Swedish Meatballs*

*Mini Italian Meatballs*

*Mini Teriyaki Meatballs*

*Cocktail Franks*

*Mini Pierogies*

*Beef Empanadas*

#### **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 1)

*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 4)

*Chicken Marsala*

*Chicken Francaise*

*Chicken Margherita*

*Chicken Saltimbocca*

*Chicken Bruschetta*

*Chicken Parmigiana*

*Pierogies with Sliced Kielbasa*

*Sausage, Peppers & Onions*

*Three Cheese Eggplant Parmigiana*

*Broccoli Rabe & Sausage*

*Zuppa di clams & mussels*

*Veal Marsala*

*Veal Francasie*

*Penne Vodka*

*Baked Stuffed Shells*

*Lasagna*

*Bowtie Prima Vera*

*Cavatilli & Broccoli*

*Tortellini & Broccoli Alfredo*

*Grilled Vegetable Lasagna*

*Stuffed Rigatoni Monterey*

*Roast Pork with Mango Salsa*

*Italian Meatballs*

*Flounder w/mango salsa*

*Roasted Garlic Shrimp with spinach & roasted peppers*

*Crabmeat Stuffed Flounder*

*Pepper Steak*

*Beef Tenderloin Bordelaise*

*Beef Stroganoff*

*Honey Roasted Pork*

*with apple stuffing*

*Oven Roasted Turkey*

*with cornbread stuffing*

*Ham with Pineapple Sauce*

*Seafood Scampi*

*Seafood Marinara*

*Seafood Pescatori*

### Vegetable & Potato Selections

(Select 2)

*Mashed Potatoes*

*Sweet Baby Carrots*

*Red Roasted Potatoes*

*Grilled Vegetables*

*Rice Pilaf*

*Green Bean Almandine*

*Above Served with basket of Assorted Dinner Rolls & Butter*

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

**\$68 per person**

Plus NJ Sales Tax and 20% Service Charge

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

*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*