



Blue Collar Catering

900 Beach Blvd. Forked River, NJ 08731

(Located inside the Lacey Elks)

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

Bluecollarcatering.com

Never Ending Cocktail Reception 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 Ten

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

Station Selections

(Select 3)

Pasta Station

Choice of (2) Pastas
Linguine, Angel Hair or Penne
Choice of (2) Sauces
Vodka, Alfredo, Marinara or Bolognese

Carving Station

Roast Sirloin of Beef
Honey Roasted Pork Loin
Baked Virginia Ham
Oven Roasted Turkey Breast
Roast Prime Rib Au Jus
Beef Tenderloin

Jersey Shore Boardwalk Station

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

Mashed Potato Bar

Mashed Potatoes & Mashed Sweet Potatoes
Accompanied with: Cheese, Bacon, Chives
Butter, Brown Sugar & Honey

Mac N Cheese Bar

Homestyle Mac N Cheese
Bacon – Cheddar – Chives
Sour Cream – Broccoli – Pulled Pork
Lobster

Nacho/Taco Bar

Tortilla Chips & Taco Shells
Seasoned Ground Beef & Chicken
Lettuce – Tomato – Onions – Olives
Cheese – Jalapenos – Salsa
Sour Cream – Guacamole

Wing Bar

Choice or regular or boneless wings
Choice of (3) Sauces
Buffalo – Teriyaki – Garlic Parm – BBQ
Honey Mustard BBQ – Coney Island
Served with Bleu Cheese & Celery

Fajita Station

Marinated Grilled Chicken & Flank Steak
Warm tortillas, Grilled onions & Peppers
Colby Jack Cheese, Salsa, Sour Cream
Guacamole
Spanish Rice

Seafood Station

Jumbo Shrimp Cocktail
Steamed Drunken Clams
Cocktail Sauce & lemon

Slider Station

Choice of 2
Angus Beef Sliders – Pulled Pork Sliders
Cheese Steak Sliders – Crabcake Sliders
Pork Roll & Cheese

Soup/Salad Station

Choice of (2) Homemade Soups
Mixed Greens – Cucumbers – Tomatoes
Onion – Cheese – Olives – Egg – Bacon
Croutons – (2) Dressing

Raw Seafood Bar

Jumbo Shrimp Cocktail
Clams on the ½ Shell
Oysters on the ½ Shell
Cocktail Sauce & Lemon

**Denotes Additional Charge

Dessert

(Select 1)

Customized Wedding Cake

Cupcake Tower

Donut Wall

Choice of Additional Dessert Station

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

\$85 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 assessed 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 Ground 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 (for drinks)*

**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