



## *Blue Collar Catering*

*900 Beach Blvd. Forked River, NJ 08731*

*(Located inside the Lacey Elks)*

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

*Bluecollarcatering.com*

### *Sit Down 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 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*

*Caprese Salad: Fresh Mozzarella & Sliced Tomatoes drizzled with balsamic glaze and basil*

## Pre-Selected Entrée Selections

(Select One Entrée from each Category)

### Chicken Entrees

*Chicken Francaise*

*Chicken Capon*

*Chicken Cordon Bleu*

*Chicken Florentine*

*Chicken Marsala*

### Beef Entrees

*Roast Prime Rib*

*Beef Tenderloin Bordelaise*

*Sliced Sirloin of Beef*

*\*\*Filet Mignon\*\**

*\*\*Surf & Turf\*\**

### Seafood Entrees

*Maryland Crabcakes*

*Crabmeat Stuffed Flounder*

*Salmon with Dill Butter*

*Crabmeat Stuffed Shrimp*

*\*\*Chilean Sea Bass\*\**

## Vegetable & Starch

(Select One from each Column)

### Vegetable

*Grilled Vegetables*

*Steamed Asparagus*

*Seasonal Mixed Vegetable*

*Baby Carrots*

### Starch

*Baked Potato*

*Red Roasted Potatoes*

*Rice Pilaf*

*Mashed Potatoes*

*Vegetarian/Vegan Meals Available upon request*

*Children Meals available upon request*

*Above Served with Assorted Dinner Rolls & Butter*

## Additional Courses

*Soup: Add \$4 per person*

*Italian Course: Penne Vodka/Alfredo, Eggplant Parmigiana - \$6 per person*

*Jumbo Shrimp Cocktail: \$6 per person*

*Sorbet Intermezzo: \$3 per person*

*\*\*Denotes Additional Charge*

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

**\$80 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 (Plus attendant fee) - \$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*