



Blue Collar Catering

900 Beach Blvd. Forked River, NJ 08731

(Located inside the Lacey Elks)

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

Bluecollarcatering.com

Traditional 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*

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

Carving Station

(Select 1)

Top Sirloin of Beef

With horseradish gravy

Baked Virginia Ham

With pineapple raisin sauce

****Beef Tenderloin****

Oven Roasted Turkey Breast

With cranberry sauce

****Roast Prime Rib of Beef****

With Au Jus & Horseradish Sauce

****Baby Lamb Chops****

Honey Glazed Pork Loin

****Filet Mignon****

Above Served with basket of Assorted Dinner Rolls & Butter

****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

\$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