



Blue Collar Catering

1426 Lakewood Rd. (Rt. 9) Toms River, NJ 08755

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

Bluecollarcatering.com

BBQ Themed Wedding Reception Package (2027)

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

Select 8

Carolina Pulled Pork & Cornbread

Chicken & Waffle Stack with Chipotle Aioli

Boneless Wings (Buffalo, Teriyaki or BBQ)

Cocktail Franks

Crispy Asparagus Phyllo

Mini Pierogies

Fresh Tomato Bruschetta (VG)

Pizza Quiche

Eggplant Rollatini on toast

Fried Rice Cup

Philly Cheesesteak Spring Roll

Beef Bulgogi Taquito

Teriyaki Meatballs

Southwest Chicken Empanadas

Crabmeat Stuffed Mushrooms

Shrimp wrapped with bacon (GF)

Coconut Shrimp

Jumbo Shrimp Cocktail Shooter (GF)

Crab Rangoon

Falafel (VG)(GF)

Edamame Dumpling (VG)

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

Soup Shooter: Tomato Bisque Soup with Grilled Cheese

Sesame Crusted Chicken & Pineapple Skewer drizzled with teriyaki glaze

Baked Brie & Raspberry in phyllo dough

(VG) = Vegan (GF) = Gluten Free

Bacon Wrapped Brussel Sprouts

Mini Cuban Sandwiches

Angus Beef Sliders

Mini Corndogs

Vegetable Spring Roll

Baby Reubens

Chicken Quesadillas

Sausage Stuffed Mushrooms

Mini Twice Baked Potato with Cheddar & Bacon

Mini Chicken Cordon blue with honey mustard sauce

Antipasto Skewers

Swedish Meatballs

Chicken & Lemongrass Potstickers

Southwest Beef Empanadas

Mini Maryland Crab Cakes with Remoulade

Scallops wrapped with Bacon (GF)

Salmon Satay with a miso glaze (GF)

Cajun Tuna Bites drizzled with lemon Aioli (GF)

Risotto Croquettes with Asparagus & Wild Mushrooms

Kale & Vegetable Dumpling (VG)

Vegetable Potstickers (VG)

Impossible Swedish or Teriyaki Meatballs (VG)

French Onion Soup Boules

Choice of (1) Cocktail Hour Station

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

Wing Bar: Choice of (3) Wing Sauces: Buffalo, BBQ, Teriyaki, Garlic Park. Jamaican Jerk, Sweet Thai Chili

Slider Station: Choice of (2) Sliders: Angus Beef Burgers, Crab Cake, Pulled Pork, Fried Chicken. Served with fries

Mac N Cheese Bar: Pulled Pork. Bacon, Jalapenos, sour cream & Broccoli

Jersey Shore Station: Shaved Ribeye Steak & Grilled Sausage, Grilled Peppers & Onions, Cheese Whiz, Onion Rings

Nacho/Taco Bar: Seasoned Ground Beef & Chicken served with tortillas, taco shells and all the fixings
(Extra stations can be included for an added fee)

Additional Cocktail Stations

Fajita Station - \$12 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 - \$14 per person

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

Sushi Display - \$10 per person

Select 4 Rolls

Chop Sticks & Soy Sauce

Dinner Buffet

Salad

(Select 3)

Potato Salad Macaroni Salad Coleslaw
Tomato & Cucumber Salad Pasta Salad Garden Salad Caesar Salad

Entrees

Choice of: BBQ Chicken – Fried Chicken – Caribbean Jerk Chicken

Choice of: Sliced Flank Steak, Beef Brisket or Sliced Sirloin of Beef

Choice of: Sausage, peppers & onions – Pulled Pork – St. Louis BBQ Ribs

Homemade Macaroni & Cheese

Baked Beans

Corn on the Cob

Corn Bread

Dessert

(Select 1)

Customized Tiered Wedding Cake

Cupcakes Tower

Coffee/Tea Service

Also Included in the Package:

China

Flatware

Stemware

(Champagne Glasses & Water Glasses)

Linen Napkins & Tablecloths for guest tables

Maître D & Wait Staff

Our personal pledge to provide delicious food, prepared from the freshest of ingredients, experienced and professional wait staff and the 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

\$95 per person

Plus 22% Service Charge and NJ sales tax

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

Additional traveling fee may be accessed

Menu Enhancements

Additional Dessert Stations

Cupcake Tower - \$6 per person

Assorted cupcakes

Donut Wall - \$5 per person

Assorted Donuts

S'mores Station - \$6 per person

Ice cream Sundae Bar - \$5 per person

Assorted ice cream & toppings

Passed Desserts - \$7 per person

Choice of 4: Petit Fours, Mini Italian Pastries, Mini Donuts, Mini Churros, Mini Cupcakes, Mini Apple Pie Empanadas, Brownie Bites

Additional Enhancements

China/Flatware Upgrades - Price Dependent on Selection

Vintage China, Gold/Silver Rimmed China, Gold Flatware

Complete Bar Set up - \$7 per person*

Orange, Cranberry and Pineapple Juice. Tonic, Seltzer, Coke, Diet Coke, Sprite and Ginger ale. Sour Mix, Lemonade, Iced Tea

Lemons, Limes, oranges and cherries. Bottled Water. Plastic Tumblers & Ice

***MUST HIRE BARTENDERS THROUGH BLUE COLLAR CATERING IN ORDER TO ADD ON TO PACKAGE**

Late Night Snacks

Pork Roll Egg & Cheese Sandwiches - \$6 per person

Bagels with Cream Cheese - \$3 per person

Chicken Tenders & Fries - \$7 per person