



Blue Collar Catering

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

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

Bluecollarcatering.com

Never Ending Cocktail Reception Wedding Reception (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 Eight

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 Brushetta (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)

Edame 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)

Impossible Swedish or Teriyaki Meatballs (VG)

Vegetable Potsticker (VG)

French Onion Soup Boule

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 of Bone-In 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
Fried Chicken Breast – Crab Cake

Sushi Display

Select 4 Rolls
Chop Sticks & Soy Sauce

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

Dessert

(Select 1)

Customized Wedding Cake

Cupcake Tower

PLUS

Passed Desserts or Dessert Table: Select 4

Petit Fours, Mini Italian Pastries, Mini Donuts, Mini Churros, Mini Cupcakes, Apple Pie Empanadas, Brownie Bites

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

Maitre D & 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

\$105 per person

Plus NJ Sales Tax and 22% 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 Dessert Stations

Cupcake Tower - \$6 per person

Assorted cupcakes

Donut Wall - \$5 per person

Assorted Donuts

S'mores Station - \$6 per person

Icecream Sundae Bar - \$5 per person

Assorted icecream & toppings

Additional Enhancers

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 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

Late Night Snacks

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

Bagels with Cream Cheese - \$3 per person

Chicken Tenders & Fries - \$7 per person