



Blue Collar Catering

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

(Next to Spirits Unlimited)

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

Bluecollarcatering.com

Traditional 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 Casino with Applewood Bacon

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)

Vegetable Potsticker (VG)

French Onion Soup Boule

Impossible Swedish or Teriyaki Meatball (VG)

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 Assorted Rolls

Chop Sticks & Soy Sauce

Dinner Buffet

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

Drunken Chicken Parmigiana

Sausage, Peppers & Onions

Three Cheese Eggplant Parmigiana

Broccoli Rabe & Sausage

Zuppa di clams & mussels

Veal Marsala

Veal Francasie

Chicken Porta Fino: Chicken Breast sauteed in a picatta sauce with capers. Topped with lump crab meat, asparagus and Fontina cheese

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

Pierogies with sliced kielbasa

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****

With Creamy Horseradish Sauce

Oven Roasted Turkey Breast

With cranberry sauce

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

With Au Jus & Creamy Horseradish Sauce

****Baby Lamb Chops****

Honey Glazed Pork Loin

****Filet Mignon****

****Denotes Additional Charge**

Dessert

(Select 1)

Customized Wedding Cake

Cupcake Tower

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

\$95 per person

22% Service Charge and NJ Sales Tax

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 due to market conditions

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

Passed Desserts or Dessert Table - \$7 per person

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

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 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