

SERVED DINNER RECEPTION

Elegant 5-Hour Party Perfect for Weddings or your Special Event

Don't see it here? Let us know, we can accommodate most requests!

edwardkellycatering.com - epk4321@gmail.com - (973) 945-8976



Cocktail Hour

Assorted Selections, Elegantly Displayed and Butler Passed - Sample Menu

Stationary Cold Hors d'oeuvres

Crudité - Fresh Vegetables with Herb Dip

Fresh Mozzarella Salad and Cherry Tomatoes in Italian Marinade

Selection of Imported and Domestic Cheese and Crackers

Hummus with Warm Pita

Italian Antipasto

with Meats, Cheeses, Olives, Roasted Peppers, Artichoke Hearts, Marinated Mushrooms

Tomato Bruschetta with Toasted Rounds

Seasonal Fresh Fruit

Passed Hors d'oeuvres

Shrimp Cocktail

Assorted Sushi

Hot Cocktail Meatballs with choice of Sauces

Mini Quiche

Spanakopita (Spinach and Feta in Phyllo Dough)

Main Course

Delicious Sit-Down Style Meal

First Course

Choice of Salad:

Caesar, Garden Spring Mix or Spinach Salad; Served with warm Rolls and butter

Second Course

Carved Flank Steak with Madeira Wine Sauce Served with Mashed Potatoes and Fresh Vegetables Chicken Francese served with Mashed Potatoes and Fresh Vegetables Vegetarian Brown Rice and Quinoa, served with Fresh Vegetables

Dessert

A Sweet Finish to Your Event

Dessert Selections

Assorted Display of Cookies, Brownies
Host-Supplied Wedding or Occasion Cake *** if desired
Coffee, Decaf and a selection of Black, Green and Herbal Teas.



Price starting at \$110.00 per person plus 22% service charge and 6.625 % New Jersey Sales Tax, based on a minimum of 100 guests. Smaller groups will be priced accordingly.

5-hour event Includes, Floor length Ivory Linen tablecloths and your choice of Color Linen napkins, all real silverware and a mix of real and high-quality disposable China for cocktail hour and dessert.

Maître D service, all service personnel, and serving equipment included.

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