



Gala Package

Starting at \$55.99

Butlered Hot Hors d'oeuvres

Choice of 4

Baked Coconut Shrimp with Dipping Sauce, Homemade Broccoli or Pepperoni Stromboli, Mini Swedish Meatballs, Buffalo Chicken Dip with Crackers, Sesame Grilled Chicken Skewers, Spicy Meatballs with Sweet and Sour Sauce, Shrimp Phyllo Cups, Stuffed Mushroom Caps (Seafood, Spinach or Herb), Spanakopita, Cranberry Brie Bites, Mini Franks in a Puff Pastry.

*Scallops wrapped in Bacon (\$2 extra per person)

Dinner

Choice of 3

Chicken

Piccata: Breaded Boneless Breast of Chicken with Mushrooms and Artichokes in a Lemon Wine Sauce, with Lemon and Capers

Parmigiana: Breaded with Homemade Marinara Sauce, Topped with Fresh Mozzarella and Basil

Stuffed: Breaded and Stuffed with Sundried Tomatoes and Mozzarella Cheese, drizzled with Pesto.

Cordon Blue: Breaded and Stuffed with Ham and Swiss Cheese with a Creamy Chicken Gravy

Florentine: Breaded and Stuffed with a Delicious Combination of Spinach and Goat Cheese, Topped with a Lemon Butter Sauce

Meat

Roast Beef Au Jus

Turkey Breast in Gravy

Spiral Ham with Pineapples

Top Round of Beef (Carving Station)

*Whole Roasted Filet topped with Bearnaise Sauce (\$3 extra per person)

Seafood or Pasta

Broiled Salmon Filets: Served with a Bruschetta Topping

Shrimp Alfredo: Shrimp with Roasted Cherry Tomatoes and Asparagus tips in our Homemade Alfredo Sauce Tossed with Cavatappi

Shrimp Mediterranean: Shrimp with Kalamata olives, Diced Tomatoes, and Feta Cheese, Tossed with Angel Hair Pasta.

Penne Pesto 5 Roasted Garlic, Mushrooms, and Tomatoes with Fresh Mozzarella and Basil

Penne Vodka: Tossed in our Creamy Vodka Sauce Topped with Fresh Basil





Choice of 2 Vegetables

*Fresh Green Beans Sautéed with Bacon & Onion
Fresh Green Bean Almandine
Fresh Herbed New Potatoes
Garlic Mashed Potatoes
Roasted Potatoes with Onions
Mixed Roasted Fresh Vegetables
Asparagus & Roasted Peppers
Fresh Steamed Broccoli in Butter or Cheese Sauce
Glazed Baby Carrots with Butter & Dill
Rice Pilaf*

Choice of 1 salad

*Famous House Salad: Greens, Strawberries, Tomato & Toasted Candied Almonds, with a Raspberry Vinaigrette
Harvest Salad: Greens, Green Apples, Craisins, Blue Cheese & Toasted Candied Pecans, with a Red Wine Vinaigrette
Lemon Spring Salad: Mixed Greens, Cherry Tomatoes, Avocado, Banana Rings,
Parmigiana Reggiano Cheese, with a Lemon Vinaigrette
Classic Caesar Salad
Tossed Garden Salad*

(We also have Vegetarian, Gluten Free, and Vegan Options Available and listed on our website)

Desserts

Array of Mini Cherry Cheesecakes, Brownies and Cookies

Coffee and Tea Station

Freshly Brewed Regular and Decaf Coffee, Tea, Creamers, and Sugars

Table Design

Our in-house décor specialists will coordinate the design of all food tables to ensure they match your theme

*All Packages include Full China, Silver, Glassware,
Floor-Length Linens and Napkins in a variety of Colors.
Full-Service Staff, Bartender, and a Maître d'
to Guarantee the Success of your Wedding Day!*





Princess Package

Starting at \$65.99

Includes the Gala Package plus our Signature Grazing Table which is a Beautiful Addition to your Butlered Hot Hors d'oeuvres and will remain on display for most of your event.

Signature Grazing Table

Bruschetta with Baguettes, Tomato, Basil, and Fresh Mozzarella Skewers, Shrimp Cocktail Shooters, Meats, Cheeses, Crackers, Vegetables and Dip, Hummus with Pita chips, Fresh Nuts and Berries.
All Beautifully Displayed in your Color Scheme

Queen Package

Starting at \$70.99

Signature Grazing Table

Butlered Hot Hors d'oeuvres
(Choice of 6)

Entree Stations

Pasta Station: Cavatappi, Tortellini, Penne and your choice of 4 sauces with Parmigiana Cheese (\$5 per person)

Taco Bar with Shredded Chicken and Beef, with Soft and Hard Shells and all the Fixings (\$7 per person)

Carving Station: Choice of (2) Beef, Turkey or Spiral Ham with Brioche buns.

(Other stations Options Available upon request)

Royal Package

Starting at \$74.99

Includes Princess Package plus Customized Centerpieces and a Wedding Cake or a Bride and Groom Cake with Cupcake Display





Enhancements

The items below can be added to your package to enhance your special day.

Children's Meals: Chicken Tenders, Homemade Macaroni and Cheese, and Fruit (\$15 per person)

Taco Bar with Shredded Chicken and Beef, with Soft and Hard Shells and all the Fixings (\$7 per person)

Pasta Station: Cavatappi, Tortellini, Penne and your choice of 4 sauces with Parmigiana Cheese (\$5 per person)

Desserts: Mini Cannoli, Pastries and Other Dessert Options are Available for an Additional cost

Bar Mixers and Soft Drinks (\$5 per person)

DJs, Photographers and Florists are available upon request

Wedding Stylists and Coordinators

Cathy's can provide Day of Coordination services and the assistance you deserve when planning this once in a lifetime event. We offer a variety of packages to fit any style and specific needs. Whether you are a Bride that has it all planned out and just needs help with execution, or a Bride, who wants it all done for them, we will work with you to ensure your vision becomes a reality!

All prices based on a minimum of 100 guests and a 5-hour event.

(pricing available for less than 100 guests)

All prices are subject to NJ Sales tax and a 20% Service fee

Call Cathy's to schedule your complimentary food tasting

600 Main Street, Riverton NJ 08077

856-829-2119

