



Andreotti's
CATERING & EVENTS

Andreotti's Catering

began as a Restaurant which is why we are so passionate about the food we serve. It is our wish that your Guests enjoy the food as much as they enjoy the celebration of your new life together.

Delicious food and superior service is what sets

Andreotti's Catering apart. Relax in knowing that our Event Team will assist you throughout the planning process and our warm and friendly

staff will tend to your every need.

Over the years we have become one of the area's most recommended catering companies.

Please know, that it is our privilege to serve you and we thank you for this honor.



THE FOOD YOU SERVE will be one of the
MOST MEMORABLE aspects of your CELEBRATION.
FOLLOW your HEART'S DESIRE when making your choices.
You will want your FRIENDS and FAMILY to walk away
REMEMBERING how DELICIOUS everything was at your event.

We consider it OUR PRIVELEDGE to have the ability to
SPOIL YOU and YOUR GUESTS on your special day.

In these pages we offer three Wedding Menu packages,
each of which may be customized to satisfy your taste.

Our Event Team would love to speak with you
and understand your "WISH LIST".

Thank you for considering Andreottis Catering and Events.
We look forward to creating WONDERFUL MEMORIES TOGETHER.

WEDDING MENUS

ALL PACKAGES INCLUDE:

Cocktail hour, 3 or 4-Course Plated Dinner, Andreotti's Famous Miniature Pastry Display, Wedding Cake, Coffee Station, Table Linens & Napkins, and our Exclusive Maître D' Service

THE SOIREE

6 Butlered Hors D'oeuvres
Antipasto Station
1 Cocktail Station
Salad
2 Entrée Choices
Choice of Parmesan Risotto
Roasted or Mashed Potato
Chef's Choice of Seasonal
Vegetable
Assorted Miniature Pastries
Customized Wedding Cake
"Late Night Snack"

THE GALA

8 Butlered Hors D'oeuvres
Antipasto Station
2 Cocktail Stations
Salad
3 Entrée Choices
Choice of Parmesan Risotto
Roasted or Mashed Potato
Chef's Choice of Seasonal
Vegetable
Assorted Miniature Pastries
Customized Wedding Cake
"Late Night Snack"

THE FEAST

10 Butlered Hors D'oeuvres
Antipasto Station
2 Cocktail Stations
1 Premium Cocktail Station
(excludes raw bar)
Salad
Intermezzo Course
3 Entrée Choices
Choice of Parmesan Risotto
Roasted or Mashed Potato
Chef's Choice of Seasonal
Vegetable
Assorted Miniature Pastries
Customized Wedding Cake
"Late Night Snack"

CUSTOMIZED PACKAGES

Our Event Coordinator will work one-on-one with you to
create your own customized package!

Menus are based on a 100-guest minimum. Smaller groups may be accommodated, and pricing will vary.
Vendor & Children's meal options and pricing are available.
Dietary restrictions are available upon request. Please ask your event coordinator for pricing.

HORS D'OEUVRES

(Choose 6, 8, OR 10)

VEGETARIAN

Asparagus and Fresh Mozzarella
Panzarotti with Fresh Tarragon

—

Ricotta and Honey Flatbread

—

Arancini with Goat Cheese
Roasted Garlic Aioli

—

Truffled Wild Mushroom Arancini
with Asiago, Pesto Aioli

—

Vine-Ripened Tomato
Basil Bruschetta

—

Roasted Eggplant Caponata
Bruschetta

—

Caprese Skewers, Arugula Pesto

—

Vegetable Spring Rolls
Apricot Dipping Sauce

—

Spanakopita

—

Tomato Basil Bisque Shooters
with Farmhouse Grilled Cheese

—

Mac & Cheese Bites

—

Raspberry and Brie Puff Pastry

—

Italian Stuffed Mushrooms

—

Crispy Eggplant Rollatini
Tomato Basil

—

Miniature Vegetable Quiches

—

Potato Pancake
With Apple Cream

—

Spinach and Artichoke Crostini

MEAT

New Zealand Lamb Chops
Milanese with Fresh Mint

—

Seared Sirloin Crostini
Arugula
& Horseradish Cream

—

Buffalo Chicken Spring Roll
Blue Cheese

—

Chicken Saltimbocca
Sage Aioli

—

Chicken Breast Francaise Bites

—

Beef Short Rib Brik Caper Emulsion

—

Pigs in a Blanket

—

Pepperoni Stromboli Bites

—

Roasted Asparagus and Prosciutto

—

Chicken Cordon Bleu Chive Crema

—

Chicken and Waffle
Maple Sriracha Sauce

—

Philly Cheesesteak Spring Rolls
Housemade Vegetable Ketchup
& "Whiz"

—

Italian Roast Pork Egg Roll with
Broccoli Rabe and Sharp Provolone

—

Mongolian Beef Skewers

—

Sausage Stuffed Mushrooms

—

Sausage & Broccoli Rabe Panzarotti

—

Filet Mignon Wellington with
Mushroom Duxelles

SEAFOOD

Sesame-Seared Tuna,
Fried Wonton Crisp
and Wasabi Aioli

—

House Pickled Vegetable and
Jumbo Lump Crab Spoon

—

Coconut Shrimp
Sweet Chili Dipping Sauce

—

Scallop Wrapped in Bacon

—

Potato-Encrusted Salmon Bites
Lemon Beurre Blanc

—

Shrimp Cocktail Shooters

—

Mini Lump Crab Crakes
Remoulade Sauce

—

Grilled Shrimp Tequila Skewers

—

Seared Sea Scallop
English Pea Favetta

—

Prosciutto Wrapped Shrimp
Tomato-Basil Aioli

—

Clams Casino

—

Sweet Potato Cake
Smoked Salmon
and Crème Fraiche

—

Avocado & Shrimp Tostada
Salsa Verde

—

Salmon Cake Poppers
Cucumber Dill Crème Fraiche

—

Deconstructed Crab Rangoon
Duck Sauce



COCKTAIL STATIONS

SERVED DURING THE COCKTAIL HOUR

ANTIPASTO STATION

Air-Dried Italian Meats & Cheeses, Olives,
Sweet Roasted Peppers, Vegetables, Crostini

TATER-TINI STATION

Potato Martini with Buttermilk Mashed and
Sweet Mashed Potatoes

Toppings include:

Bacon, Cheddar Cheese, Chives, Sour Cream,
Brown Sugar, and Marshmallows

TASTE OF PHILLY STATION

South Philly Chicken Cutlet Slider
Broccoli Rabe and Sharp Provolone

Mini Philly Cheesesteaks

Fried Onions, "Wit" & Housemade Ketchup

Roman Tomato Pie

Focaccia-Style Pizza with San Marzano Tomato Sauce
and Fresh Basil

GRILLED CHEESE STATION

(Choose 2)

Classic Served *with* Tomato Bisque Shots

American Cheese *with* Bacon or Tomato

Smoked Ham *and* Gruyere

Turkey & Brie *with* Tarragon

Fresh Mozzarella & Tomato *with* Pesto Aioli

ANDREOTTI'S SPREADS & BREADS

Andreottis Famous Seven Cheese Spread

Lemon-Rosemary Hummus

Warm Spinach Artichoke Dip

Colorful Crudités with Veggie Dip

Served with Assorted Pita, Breads and Crackers

DIM SUM STATION

Pork Potstickers, Vegetable Spring Rolls, and

Chicken Lemongrass Dumpling

Served with Siracha Aioli,

Sweet Chili Sauce, and Ponzu Sauce

ITALIAN CROSTINI STATION

Bruschetta Pomodoro, Herb-Ricotta, Basil Pesto,
Olive Tapenade, Eggplant Caponata,
Giardiniera & EVOO Compote
Served with Garlic Crostini, Italian Bread & Olive Oil

PIZZA STATION

(Choose 3)

Margherita, Pepperoni, Hot Italian,
Buffalo Chicken, Broccoli Rabe & Sausage,
Chicken *with* Brussels-Sweet Ricotta & Pesto
White *with* Broccoli or Quattro Formaggi

PASTA STATION

(Choose 2)

Penne Vodka
in a Tomato Cream Sauce

Cavatelli

with Sweet Sausage, Broccoli Rabe, and Shaved Pecorino

Tri-Color Tortellini a la Pana

Prosciutto, Peas, Parmigiano-Cream Sauce

Rigatoni Bolognese

Slow Braised Beef, Veal, Pork, and Vegetables, Tomato
Sauce and Parmigiano

SURF AND TURF SLIDER STATION

(Choose 2)

Jumbo Lump Crab Cake

Remoulade Sauce

House-Cut Cheeseburger

Lettuce, Tomato, Ketchup, Pickle

Buffalo Chicken

Cucumber, Blue Cheese, Iceberg

Blackened Salmon

Remoulade Sauce

Italian Roast Pork

Garlic Spinach with Sharp Provolone

Shrimp Po'Boy

Lettuce, Tomato, Pickle and Remoulade

Pulled Pork

Homemade BBQ Sauce, Crispy Tobacco Onions



ENHANCED COCKTAIL STATIONS

*SERVED DURING THE COCKTAIL HOUR
(additional charge per person)*

DOWN THE SHORE RAW BAR

(Market Price)

Jumbo Shrimp Cocktail, Lump Crab Cocktail,
Crab Claws, Seasonal Oysters,

Served on Ice with Lemon, Cocktail Sauce, Mignonette, Horseradish & Tabasco

Cold Water Baby Lobster Tail Cocktail

(Add based on current MP)

SUSHI STATION

Assorted Rolls to Include: Spicy Tuna Roll, California Roll,
Philadelphia Roll, Salmon Avocado Roll

Served with Soy Sauce, Pickled Ginger and Wasabi

THE BUTCHER'S CARVING STATION

Whole Roasted Tenderloin of Beef, Italian Roast Pork Loin,
Sage-Roasted Turkey Breast, Pesto Rubbed NY Striploin

*Served with Mini Kaiser Rolls, Dijon Sauce, Horseradish Sauce
Additional Chef Attendant Fee Required*

SHANGHAI STATION

Mongolian Beef, Shrimp & Vegetable Stir Fry,
General Tso's Chicken or General Tso's Tofu

*with Ginger Broccoli and Vegetable Fried Rice
Served in Chinese Food Boxes with Chopsticks*

MEDITERRANEAN STATION

Chicken Souvlaki Kebabs, Lamb "Gyro" Phyllo Pockets,
Vegetable Kebabs or Harissa Shrimp

*Baba Ghanoush, Tabbouleh, Grilled Vegetables,
Cured Olives, Roasted Red Peppers*

*Served with Assorted Flavored Hummus, Tzatziki,
Grilled Pita, Crispy Pita, Flatbreads, Olive Oil*

MEXICAN STREET FOOD STATION

Carne Asada, Pork Carnitas,
or Braised Chicken Tacos

*Served with Soft Tortillas, Sour Cream, Pico de Gallo,
Guacamole, Cheddar Jack Cheese, Spicy Queso, Salsa Verde
Accompanied with Mexican Street Corn Dip and Fresh Corn Tortilla Chips*

SALADS

Choose 1

ANDREOTTI SALAD

Baby Greens,
Cinnamon Toasted Walnuts,
Dried Cherries,
Chopped Veggies,
Fresh Berries,
Mandarin Oranges,
Maple Vinaigrette

CLASSIC CAESAR

Classic Caesar with Parmigiano Crisps
and Croutons

ROASTED ROOT SALAD

Baby Arugula,
Roasted Red and Golden Beets,
Butternut Squash, Goat Cheese,
Sunflower Seeds, Tomato,
Cucumber, Carrot,
White Balsamic Dressing

ITALIAN CHOPPED SALAD

Chopped Romaine
with Provolone, Parmigiano,
Italian Meats, Tomatoes,
Red Onions and Pepperoncini,
White Balsamic Dressing



ENTREES

All entrees include chef's choice of seasonal vegetables & your choice of starch

(* indicates served plated only, + indicates Market conditions may require a substitution or price increase)

CENTER CUT FILET MIGNON*+

Marinated with Fresh Rosemary,
Garlic and Olive Oil

MALBEC -BRAISED BEEF SHORT RIB+

Bordelaise Sauce

RACK OF LAMB*

Italian Herb Crust, Mint Jus

CHICKEN DUGLERE

Pan-Seared Chicken, Lump Crabmeat, Shrimp
Vodka Tomato Cream Sauce

PAN-SEARED CHICKEN BREAST

Lemon Brown Butter Sauce,
Wild Mushroom Confit

CHICKEN ROULADE

Stuffed with Spinach, Mushrooms, Goat Cheese,
Sweet Roasted Peppers, Red Pepper Coulis

CHICKEN MARSALA

Cremini Mushrooms, Marsala Wine Sauce

STUFFED CHICKEN PARMIGIANO

Butterflied Chicken Cutlet Stuffed with Basil,
Mozzarella, Parmigiano
Topped with Marinara and Shaved Asiago

PORK LOIN

Stuffed with Spinach, Roasted Red Peppers,
Fresh Mozzarella, Port Wine Sauce

MEDITERRANEAN SEA BASS+

Pan-Seared with Tomato Confit, Fennel,
Lemon White Wine Sauce

PISTACHIO ENCRUSTED SALMON

Dijon Beurre Blanc

ROASTED SALMON

Spinach, Sundried Tomatoes, Scampi Sauce

JUMBO LUMP CRAB CAKES+

with Remoulade Sauce

JERSEY FLUKE

Stuffed with Scallop and Crab Mousse,
Citrus Butter

ROASTED VEGETABLE TOWER

Eggplant, Zucchini, Yellow Squash, Roasted
Peppers, Spinach, Portobello Mushrooms,
Italian Salsa Verde

EGGPLANT ROLLATINI

Tomato Sauce, Parmesan, Ricotta

DUET PLATES*+

Choose two Entrees Listed
Customize to Your Liking



DESSERT & LATE-NIGHT SNACKS

ANDREOTTI'S MINATURE PASTRY DISPLAY

Mini Chocolate Chip Cannoli
Fruit Tarts
Italian Cream Puffs
Mini Eclairs
Mini Cheesecakes
Peanut Butter Cups
Chocolate Cherry Ganache Cups
Seasonal Mini Pies
Coconut Cookie Bars
Chocolate Dipped Brownies
Butter Cookies



MILK SHAKE BAR

Vanilla or Chocolate Milkshakes
Mix-ins and Toppings
Made to Order
Virgin or Spiked

MINIATURE PIE JARS

Apple Crumb
Classic Cherry
Bananas Foster
Chocolate Cream
Lemon Curd

ICE CREAM SUNDAE BAR

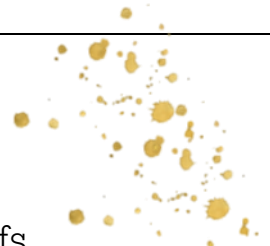
Vanilla and Chocolate Ice Cream
Chocolate and Caramel Sauce
Whipped Cream, Candy & Nut Toppings,
Cherries



YOUR DREAM WEDDING CAKE

(Customized just for you)

We will be with you every step of the way
as you collaborate with one of our partner pastry chefs
to create your own personalized wedding cake!



AND THERE'S STILL MORE...

LATE-NIGHT SNACKS

(choose 1)

Petite Philly Cheesesteak, Philly Soft Pretzel, Breakfast Sandwich
Or Assorted Grilled Cheese

BAR & BEVERAGE

Bartender Required for All Packages

THE SIGNATURE BAR PACKAGE

SIGNATURE COCKTAIL

Examples include:

Royal Wedding Punch

Bride's Cosmo

Groom's Limoncello

Or Create your own!

ASSORTED WINE

BOTTLED BEER

Choice of 2

ASSORTED LIQUOR

Tito's, Tanqueray, Bacardi Superior, Captain Morgan Spiced Rum, Malibu Coconut Rum, Sauza Blue Silver, Dewar's, Jack Daniels, Amaretto, Baileys, Triple Sec, Kahlua, Limoncello, Apple Puckers, Peach Schnapps, Sweet and Dry Vermouth

Super Premium available at additional cost



THE WINE & BEER PACKAGE

ASSORTED WINE

BOTTLED BEER

Choice of 3

THE BAR SET UP PACKAGE

If you would like to purchase your own alcohol, we'll do the work!
Includes Bar Necessities

GARNISH

Lemons, Limes, Cherries, Olives

MIXERS

Sodas, Juices, Sour Mix, Grenadine

SIGNATURE COCKTAIL IDEAS

Royal Wedding Punch

Bride's Cosmo

Groom's Limoncello

Seasonal Sangria

Or Create your own!

(ALCOHOL NOT INCLUDED)

BAR ENHANCEMENTS

SERVED DURING THE COCKTAIL HOUR *(additional charge per person)*

MARTINI BAR

Served during Cocktail Hour

An addition to Signature or Bar Set Up Package

Assorted Flavored Vodkas and Juices



CUSTOMIZED ICE LUGE

(custom pricing)





Andreotti's
CATERING & EVENTS

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