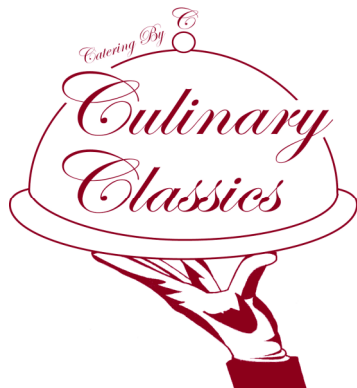


*Victorian
Banquet Room*



*Knights of Columbus
775 Washington Rd. Parlin, NJ 08859*

Wedding Menu



Catering By

Culinary Classics

732-725-8319 www.jerseycatering.com

Open House

Thursday Evenings 5pm-7pm

Culinary Classic Cocktail Hour

Assorted Butler Passed Hors d'oeuvres

(Choose Six)

Franks in Blankets ~ Mushrooms Stuffed with Sausage & Crabmeat
Mini Pizza Bagels ~ Chicken Tenders w/Honey Mustard Sauce
Bruschetta ~ Mini Egg Rolls w/Sweet & Sour Sauce
Sesame Chicken Assorted Mini Quiche ~ Raspberry Brie in Phyllo
Petite Crab Cakes ~ Potato Pancakes w/Applesauce & Sour Cream
Smoked Salmon Crustini ~ Clams Casino ~ Clams Oreganata
BBQ Shrimp Wrapped in Bacon ~ Seared Ahi Tuna ~ Lobster Pot Pie



Silver Chafing Dishes

(Choose Two)

Tortellini Alfredo w/Peas ~ Penne Ala Vodka ~ Chicken Marsala
Lemon Pepper Chicken ~ Blackened Chicken w/Bowtie Pasta
Shells w/Baby Shrimp & Broccoli in Scampi Sauce ~ Eggplant Rollatine
New Zealand Mussels Marinara ~ Fried Calamari ~ Buffalo Shrimp
Swedish Meatballs ~ Sweet & Sour Meatballs ~ Pierogies

Cold Displays with Ice Sculpture

International Cheese & Fruit Display ~ Fresh Vegetable Crudités
Add Shrimp Cocktail for only \$3 per person additional

Cocktail Hour Enhancements

Pasta Station \$4 pp

(Choose 2 Pastas and 2 Sauces)

Tortellini, Fettucini, Penne, Bowtie
Vodka, Alfredo, Scampi, Pomodoro

European Station \$4 pp

Haluski (Cabbage & Noodles),
Stuffed Cabbage, Kielbasi & Kraut
Pierogies w/Onions & Sour Cream

Asian Station \$4 pp

Chicken Stir Fry w/Rice,
Mini Egg Rolls, House Lo Mein
Japanese Shu Mai

Antipasta Station \$4 pp

Assorted Italian Cold Cuts,
Marinated Cheeses,
Roasted Olives with Eggplant

Carving Station \$5 pp

(Choose 2)

Roast Turkey, Glazed Smoked Ham
Fresh Ham, Roast Loin of Pork
Side of Salmon, Leg of Lamb Sushi

Sushi Station \$5 pp

Assorted Rolls w/Soy, Wasabi
& Pickled Ginger
California, Philly Rolls,
Spicy Tuna, Rainbow Roll

Whole Suckling Pig
Carved to Order
for Only \$4 pp
additional

Seafood Station \$10 pp

(Choose Two Cold Items)

Shrimp Cocktail, Snow Crab Claws, Seafood Salad
Clams on the Half Shell, Fresh Shucked Oysters

(Choose Two Hot Items)

Clams Casino, Oysters Rockefeller, Stuffed Shrimp
Clams in Green Sauce, Garlic Shrimp, Oysters Oreganata

Add Sushi Station
to Asian Station
for Only \$2 pp
additional



Victorian Banquet Room

Sit Down Dinners Include
Cocktail Hour and 5 Hour Open Bar
And Custom Tiered Wedding Cake

Sit Down Reception

Sparkling Champagne Toast

First Course

Fresh Fruit w/Honey Raspberry Yogurt Sauce, Minestrone Soup
Italian Wedding Soup, Penne Pomodoro or Bowtie Carbonara

Second Course

Spring Mix with Balsamic Vinaigrette, Caesar Salad
or Spinach Salad with Poppy Seed Dressing

Plated Entrees

(Choose Two)

Chicken Italiano \$60

Roasted Red Peppers, Prosciutto & Provolone

Chicken Francaise \$60

Sautéed with Citrus Wine Sauce

Chicken Marsala \$60

Served with a Marsala Wine Sauce

Stuffed Pork Chop \$65

Stuffed w/Apple Sausage Stuffing

Grilled Fillet of Salmon \$65

Grilled & Topped with a Dill Cream Sauce

Baked Tilapia \$65

Topped with Mango Salsa

Seared Tuna Steak \$ 68

Fresh Marinated; Seared to Perfection

Prime Rib of Beef Au Jus \$70

Tender Boneless; w/Fresh Grated Horseradish Sauce

Grilled Filet Mignon \$75

Grilled w/Wild Mushroom Sauce & Béarnaise Sauce

Surf & Turf

Grilled Fillet & Broiled Lobster Tail

Served with Chef's Choice Potato & Fresh Seasonal Vegetable

Dessert:

Tiered Wedding Cake Decorated with Fresh Flowers
Brewed Coffee, Tea & Decaffeinated Coffee & Tea



All Wedding Packages Include

Elegant Five Hour Reception

Five Hour Open Bar

China, Silverware and Glassware

Color Coordinated Linens

Maitre D' Service

Professionally Attired Servers

White Glove Service

Private Bridal Suite

Hand-Carved Ice Sculpture

Attractively Decorated Bridal Table

Place Seating and Direction Cards

Minimum 100 Guests

Ivory Chair Covers w/Sash \$5 pp additional

Victorian Banquet Room



All Prices Subject to 18% Service Charge
and 7% Sales Tax

Grand Buffet and Carving Buffet Include
Cocktail Hour and 5 Hour Open Bar
And Custom Tiered Wedding Cake

Grand Buffet \$65 per person

Sparkling Champagne Toast

First Course

Fresh Fruit w/Honey Raspberry Yogurt Sauce, Minestrone Soup
Italian Wedding Soup, Penne Pomodoro or Bowtie Carbonara

Second Course

Spring Mix with Balsamic Vinaigrette, Caesar Salad
or Spinach Salad with Poppy Seed Dressing

Buffet Entree Selections:

(Choose Two)

Chicken: Marsala, Francaise, Parmigiana, Stir Fry or Cordon Bleu
Beef: Top Round, Italian Meatballs, Stir Fry, Marsala, Pepper Steak
Pork: BBQ, Roasted & Sliced, Sausage & Peppers, Stuffed Cabbage,
Kielbasi & Sauerkraut, Swedish Meatballs, Honey Thyme

(Choose One)

Seafood: Shrimp Scampi, Stuffed Flounder, Seafood Newburg,
Mussels Marinara, Baked Salmon with Dill Sauce
Veal: Marsala, Francaise, Veal & Peppers, Parmigiana, Piccata

(Choose Two)

Pasta: Penne with Tomato Basil Sauce, Stuffed Shells Marinara,
Lasagna, Tortellini Alfredo, Rigatoni with Blush Sauce
Vegetable: Honey Basil Carrots, Broccoli Scampi, Sautéed Spinach
Steamed Asparagus, String Beans Almondine, Vegetable Medley

Dessert

Tiered Wedding Cake Decorated with Fresh
Flowers
Brewed Coffee, Tea & Decaf



Chef's Carving Buffet \$70 per person

Sparkling Champagne Toast

First Course

Fresh Fruit w/Honey Raspberry Yogurt Sauce, Minestrone Soup
Italian Wedding Soup, Penne Pomodoro or Bowtie Carbonara

Second Course

Spring Mix with Balsamic Vinaigrette, Caesar Salad
or Spinach Salad with Poppy Seed Dressing

Carved Selections

(Choose Two)

Top Round of Beef
w/Au Jus & Horseradish Sauce

Roast Turkey Breast
Served with Giblet Gravy

Seasoned Fresh Ham
w/Jus Lie & Applesauce

Roast Pork Loin
w/Honey & Tyme Glaze

Maple Basted Smoked Ham
w/Roasted Pineapple Chunks

Roasted Leg of Lamb*
w/Rosemary Port Wine Sauce

Boneless Prime Rib of Beef**
w/Au Jus & Horseradish Sauce
* Denotes \$2 pp additional

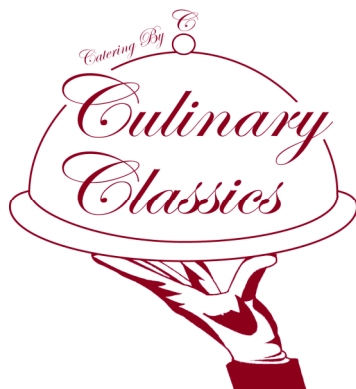
Tenderloin of Beef**
w/Au Jus & Horseradish Sauce
** Denotes \$3 pp additional

(Choose Three)

Pasta: Penne with Tomato Basil Sauce, Stuffed Shells Marinara,
Lasagna, Tortellini Alfredo, Rigatoni with Blush Sauce
Vegetable: Honey Basil Carrots, Broccoli Scampi, Sautéed Spinach
Steamed Asparagus, String Beans Almondine, Vegetable Medley

Dessert

Tiered Wedding Cake Decorated with Fresh Flowers
Brewed Coffee, Tea & Decaf



All Prices Subject to 18% Service Charge
and 7% Sales Tax

Desserts

*Tiered Wedding Cake Custom-made to your Specifications
Decorated with Fresh Flowers*

*Wedding Cake Served Buffet Style \$2 pp
with Assorted Mini Italian Pastries, Mousses
& Fresh Seasonal Fruits*

*Viennese Table \$4 pp
Apple Walnut Cake, Chocolate Mousse Cake, Carrot Cake,
Occasion Cake, Mousses, Assorted Mini Italian Pastries,
Cookies and Fresh Seasonal Fruits*

*Add Chocolate Fountain to Viennese Table \$2pp additional
Includes Fresh Strawberries, Fresh Pineapple, Rice Crispy Treats,
Marshmallows for your Dipping Pleasue*

*Bananas Foster \$3 pp
Bananas Flambé prepared on Dance Floor
Served with Wedding Cake*



Beverages

*Beer, Wine & Soda \$12 pp (5 hours)
Draught Budweiser & Coors Light or Miller Lite add Yuengling \$1 pp additional
Merlot, Chardonnay, & White Zinfandel Wines, Assorted Sodas & Juices, Includes Bartender*

*Open Bar \$16 pp (5 hours)
Skyy Vodka, Seagram's Gin, Rum, Triple Sec, Dewar's Scotch, Seagram's 7, Old Gran Dad, Cuervo Tequila,
Malibu Rum, Peach Schnapps, Brandy, Apricot Brandy, Captain Morgan
House Kahlua, Amaretta, Skyy: Vanilla, Orange, Apple, Raspberry
Draught Budweiser & Coors Light or Miller Lite; add Yuengling \$1 pp additional
Merlot, Chardonnay & White Zinfandel Wines, Assorted Sodas & Juices, Includes Bartender*

*Premium Bar \$18 pp (5 hours)
Includes Basic Open Bar plus...
Grey Goose Vodka, Tanqueray Gin, Bacardi Rum, Johnny Walker Red, Jack Daniels, Southern Comfort,
Kahlua, Blackberry Brandy, Irish Cream*

Includes Champagne Toast

Beverage Upgrades

Sangria

Add Our Refreshing & Tasty Sangria to any Beer, Wine & Soda or Open Bar Package \$ 3 pp

Martini Bar

Cosmopolitans, Apple, Peach, Mango, Sorbet, Chocolate \$4 pp additional with Open Bar

Cordial & Coffee Station \$3 pp

*Baileys Irish Cream, Gran Mariner, Liqueur 43, Frangelico, Chambord, Samboucca,
Black Samboucca, Irish, Jamaican, Italian, Mexican or Baileys w/Fresh Brewed Coffee
topped with Frothy Whipped Cream Added to any Open Bar Package*

