

Cricket Catering
Wedding Reception Package

*The menus are based on a minimum of 100 guests with per person price plus tax.
The menus include food, service and basic equipment (china, silver, water glass,
wine glass, floor length basic custom color linens and linen napkins)*

Passed Hors d'oeuvres

*Your menu begins with six butlered hors d'oeuvres selected by you from our hors
d'oeuvres list and elegantly presented garnished with fresh cut flowers*

Slider Station

- Buffalo burgers*
- Pulled chicken barbecue*
- Angus beef*
- Grilled Portobello*

*Toppings: sautéed mushrooms, bleu cheese, grilled onions, avocado, tomatoes,
lettuce, ketchup, mustard, ranch dressing, bbq sauce, chipotle mayo, sundried
tomato sauce, olive tapenade, shredded cheddar, bacon*

Risotto Station

- ✧ Seafood risotto with thyme*
 - ✧ Broccoli, cheddar and mushroom risotto*
 - ✧ Chicken with asparagus tomato and yellow pepper risotto*
- Accompanied by assorted toppings to include: caramelized Italian onions,
parmesan cheese curls*

Cricket Dip Display

*Assorted dips including roasted red pepper and cheddar, crab dip, spinach and
artichoke, seasonal vegetable hummus and baba ghanoush served with pita,
focaccia, carrots and celery*

Starting at \$79.95 per person

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Plate Service Dinner

*Salad of assorted baby lettuces with goat cheese and
caramelized walnuts served in herb vinaigrette*



Filet mignon -tender roasted filet mignon offered with a rich burgundy wine sauce

OR

*Chicken Florentine tender chicken breasts served on a sauté of spinach,
topped with smoked provolone in a Marsala wine sauce*

Traditional scalloped potatoes

Haricot verts and baby carrots with slivered almonds

Assorted freshly baked breads and rolls with butter

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Buffet Menu

*Tender filet mignon carved to order and offered with horseradish cream and port
wine sauce*

Roast salmon and sea scallops served with saffron cream

Linguine pasta with a wild mushroom ragout seasoned with fresh thyme

Wild and white rice with candied walnuts and dried cherries

Grilled Italian vegetables

*Salad of assorted baby lettuces with goat cheese and caramelized walnuts served in
balsamic vinaigrette*

Assorted freshly baked breads and rolls with butter

Starting at \$78.95 per person

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Buffet Menu

Roasted salmon filet with a Dijon and herb crust

*Chicken Marsala - boneless breast of chicken simmered with sliced mushrooms in a
Marsala wine sauce*

Mashed red bliss potatoes with caramelized onions and Alouette cheese

Rice pilaf

Green beans and carrots in Italian olive oil

*Spring mix with cherry tomatoes, carrots and
yellow pepper in raspberry vinaigrette*

Assorted freshly baked breads and rolls with butter

Starting at \$74.95 per person

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Buffet Menu

*Traditional southern barbecue chicken breasts served grilled with a tangy
homemade barbecue sauce*

Pulled pork bbq with Kaiser rolls

Whipped sweet potatoes topped with pepitas

Baked macaroni and cheese

Roasted green beans and roasted cherry tomatoes garnished with scallions

*Spinach salad with mushrooms, red onion and herbed croutons in a citrus
vinaigrette*

Assorted freshly baked cornbread with butter

Starting at \$65.95 per person

Passed Hors d'oeuvres

- ~Skewered grilled salmon with teriyaki glaze*
- ~Pan seared tuna with wasabi sauce*
- ~Beef or chicken empanada*
- ~Dijonaise shrimp wrapped in bacon*
- ~Phyllo cup with spinach and cheddar*
- ~Spinach and feta turnovers*
- ~Miniature crab cakes with tartar sauce*
- ~Coconut shrimp offered with a sweet chili sauce*
- ~Carrot and zucchini fritters topped with a spicy salsa*
- ~Salmon and corn cakes topped with tartar sauce*
- ~Skewered beef and peppers with burgundy glaze*
- ~Peking duck or vegetable spring rolls with oriental dipping sauce*
- ~Pork gyoza offered with a sesame ginger sauce*
- ~Skewered grilled chicken and pineapples with Caribbean spices*
- ~Chorizo and cheese served in phyllo cup*
- ~Petite new potatoes filled with wild mushrooms and cream*
- ~Bbq duck and caramelized onion quesadillas*
- ~Chicken satay with peanut sauce*
- ~Italian risotto cake with mozzarella offered with a tomato basil sauce*
- ~Phyllo cups with prosciutto mozzarella and basil*
- ~Potato pancakes topped with smoked salmon and chive cream cheese*
- ~Mac and cheese lollipops*
- ~Sweet potato wedges offered with a Jack Daniels bbq sauce*
- ~Salmon roulade*
- ~Grapes rolled in boursin cheese*
- ~Strawberries filled with lemon cream cheese*
- ~Bruschetta topped with roasted red peppers and goat cheese or chopped tomato and basil*
- ~Skewered mozzarella and pepper with basil pesto*
- ~Peking duck served atop sesame crisps*

Additional Equipment & Services

Seating tables -60" round or 6' long -\$11.00 each

Cocktail high top table \$20.00 each

Folding resin garden chairs \$5.00 each

Custom color chiavari chairs \$9.00 each

*Full Bar non alcoholic beverages includes all sodas, waters,
mixers, cocktail fruit and ice
\$8.95 per guest*

*Beer and Wine Bar non alcoholic includes all sodas, waters and ice
4.95 per guest*

*Bartending services of \$240.00 per bartender per 75 guests
There is 1 bartender included in the above menu samples*

*Linen upgrades –call for selection and pricing
Add a 3rd entrée for 8.50 per guest*

Liquor must be provided by the client.

Additional entrees and menu items available for custom menus

Additional Food Choices

Wedding cakes start at \$5.00 per guest

Vegetable Garden Basket

Fresh cut seasonal vegetables presented in our garden basket and accompanied by three assorted homemade dips

\$4.50 per person

Italian Bruschetta Display

Create your own Bruschetta with our toasted Italian crustini brushed with olive oil and herbs and offered with assorted toppings to include:

- caramelized onions and herbed cheese -olive tapenade*
- roasted peppers and goat cheese -basil seasoned tomato concasse*
- pesto marinated mozzarella*

\$4.50 per person

Italian Antipasti Display

A savory baked ricotta torte surrounded by a spectacular display of roasted tricolor peppers, marinated mushrooms and artichoke hearts, pesto marinated mozzarella balls, Italian olives, prosciutto, Sopressata, Genoa salami and offered with assorted rustic breads and focaccia

\$8.50 per person

International Cheese Display

A beautiful array of internationally made cheeses and sliced charcuterie presented garnished with the freshest seasonal fruits and offered with assorted spreads and condiments, accompanied by Italian breads and cocktail crackers

\$6.95 per person

Raw Bar

Assorted raw oysters to include Bluepoint and Pine Island varieties

Raw littleneck clams, Blue crab cocktail, Steamers

Yuengling poached jumbo shrimp served chilled

All presented elegantly and offered with assorted dipping sauce to include drawn butter, cucumber cocktail sauce, traditional cocktail sauce, tangy herb

Remoulade and presented with aged soy, wasabi and horseradish

\$15.95 per person

Middle Eastern Display

A selection of classic and creative Middle Eastern offers grilled lamb meatballs and traditional dips to include hummus, baba ghanoush and tzatziki garnished with

black olives, carrots and celery sticks and offered with pita bread

\$8.50 per person

Ice Cream Bar

Vanilla ice cream offered with toppings to include raspberry sauce, chocolate sauce,

butterscotch, bananas, strawberries, sprinkles, maraschino cherries, miniature

marshmallows, crushed Oreo's, peanut butter cups, chocolate chips and

whipped cream and assorted candies and other toppings

\$8.95 per person

Italian Pastry Display

An ever changing selection of miniature cannoli's, éclairs, tira misu, fruit tarts,

baba rhum, cream puffs, raspberry chocolate cakes, and more

\$7.95 per person

Miniature Sweets

Mini carrot cakes, assorted cheesecakes, chocolate mousse cups,

linzer squares, lemon bars, pecan diamonds and more

\$7.50 per person