



*Celebrate Flavor,
Celebrate Life*

*with
Shore Side Catering*



Congratulations!

PLANNING YOUR WEDDING

We welcome the opportunity to help host your most special day. Since 2011, Shore Side Catering has grown to become the complete caterer for all your needs. We believe that entertaining is one of the most basic ways our clients express love, gratitude, joy, and camaraderie. We pride ourselves in offering gracious, honest, and reliable service. Our team will orchestrate every aspect to relieve you of cumbersome detail and anxiety. We listen to your needs and tailor each event to assure a fabulous celebration. While the content of our Wedding Menu is extensive, please don't hesitate to ask us any questions that you may have about our services. We pride ourselves on customizing menus for clients based on their tastes, dietary needs (gluten free, vegan, etc.) and budget.

VENUES

Choosing the right location for your celebration is an important first-step. Shore Side Catering has several excellent locations perfect for wedding receptions. We also are approved caterers for some of the areas top venues or we can cater our menu and services to your location.

TASTINGS

Tastings are provided for two people at no charge upon booking; additional guests may incur a fee. Should you like to schedule a tasting before booking; a \$45 base fee will apply per person. Should you book, a credit for two will be applied to your final bill.

GUARANTEES

The exact number of persons in attendance must be provided to the Event Coordinator 10 days prior to the date of your wedding. The final guest count may not be reduced, and you will be charged for the guarantee or the number attending, whichever is greater.

SERVICE CHARGE AND TAXES

A 25% service fee and 6.625% New Jersey state sales tax will be added to all services rendered.

BILLING

We require a non-refundable deposit of \$2,500 to reserve your desired date; 50% of the total contract amount is due 60 days prior to your event (less the initial deposit), and the final remaining balance is due 5 days prior to your event. We accept check, cash, ACH Check or credit card. Credit Cards will incur a 4% transaction fee.

CANCELLATION POLICY

Initial deposits are non-refundable, but are transferable up to 30 days prior to the event. The remaining deposit; 30 Calendar days notice - 10% of total cost will be charged. 14 Calendar days notice - 50% of total cost will be charged. Less than 10 days notice - 100% of total cost will be charged.

Passed Hors d'Oeuvres

Pricing is based on 1 hour of passed Hors d'Oeuvres; 2-3 pieces per person

Hot

CHICKEN & WAFFLE BITES \$3.75pp

Maple Honey Drizzle

CHICKEN PEANUT SATAY \$3.75pp

Sesame Peanut Sauce

BUFFALO CHICKEN SPRING ROLL \$4.00pp

Blue Cheese

VEGETABLE SPRING ROLL \$3.50pp

Sweet Chili Dipping Sauce

RASPBERRY BRIE TARTS \$3.50pp

Raspberry Gastrique | Brie | Puff Pastry

MINI PIGS IN A BLANKET \$3.50pp

Horseradish Mustard Dipping Sauce

SPANAKOPITA \$3.75pp

Spinach | Feta | Phyllo Dough

ASPARAGUS WRAPPED IN PHYLLO \$3.25pp

Horseradish Cream

CHEESESTEAK EGGROLLS \$4.25pp

Horseradish Cream | Siracha Ketchup

MINI CRAB CAKES \$4.75pp

Chipotle Aioli

MINI KOBE SLIDERS \$6.00pp

Truffle Aioli | Aged White Cheddar | Brioche Buns

CRAB STUFFED MUSHROOMS \$3.75pp

Jumbo Lump

CLAMS CASINO \$4.50pp

Bacon | Onion | Peppers

BACON WRAPPED SCALLOPS GF \$4.75pp

Horseradish Cream

SPINACH ARTICHOKE BITES \$3.50pp

Cheese | Phyllo Cup

SHORT RIB BANH MI SLIDERS \$6.00pp

Picked Slaw

PORK BELLY LOLLIPOPS GF \$4.75pp

Pistachio Crust | Maple Glaze

SAUSAGE STUFFED MUSHROOMS \$3.50pp

LAMB LOLLIPOP GF \$6.50pp

Pistachio Crust | Pinot Noir Demi Glaze

TRI MUSHROOM RAGU \$3.50pp

Crostini

Cold

CAPRESE KABOB GF \$3.50pp

Mozzarella | Grape Tomato | Basil Oil | Balsamic Reduction

SIRLOIN & HORSERADISH CROSTINI \$4.00pp

Caramelized Onion Marmalade

MINI LOBSTER ROLLS \$7.25pp

Cucumber Dill | Mayo

GOAT CHEESE & FIG CROUSTADE \$3.50pp

Crispy Pancetta | Honey Gastrique

JUMBO SHRIMP COCKTAIL GF \$5.00pp

Bloody Mary Gazpacho

TUNA TARTARE \$4.75pp

Wonton Chip | Mango | Sesame | Ginger

CRAB SALAD GF \$4.00pp

Belgian Endive

DEVILED EGGS GF \$3.50pp

Bacon | Blue Cheese

WATERMELON CAPRESE GF \$3.50pp

Mozzarella | Basil | Aged Balsamic

ROASTED BEET GF \$3.25pp

Belgian Endive | Candied Walnuts | Red Pepper Jam

SWEET THAI SHRIMP WONTON CUPS \$4.50pp

Thai Shrimp | Crispy Vegetable Slaw | Cashews

PEACH & BRIE CANAPÉ \$3.25pp

Brie | Grilled Peaches | Pecans | Honey Balsamic Drizzle | Toast Points



Stationary Hors d'Oeuvres

BOUNTIFUL CHEESE TABLE DISPLAY *Starting at \$11.00pp*

International & Domestic Cheeses, Bouquets of Handmade Bread Sticks, Sliced Baguettes & Crackers, Toasted Pecans, Marinated Olives, Grapes, Figs and Berries.

ANTIPASTO TABLE DISPLAY *Starting at \$15.50pp*

Capicola, Prosciutto di Parma, Genoa Salami, Marinated Mushrooms, Mixed Olives, Artichokes, Marinated Mozzarella, Cooper, Sharp Cheddar, Wedge of Blue, Gouda, farm country white cheddar, Artisan Bread, Grilled Seasonal Vegetables.

GRAZING TABLE *Starting at \$16.50pp*

Mixed Olives, Bruschetta, Wedge of Blue, Gouda, farm country white cheddar, Honey Goat Cheese, Grilled Seasonal Vegetables, Seasoned Pita Triangles, Carrot and Celery Sticks, Herb Cheese Stuffed Peppers, Cucumbers, Yogurt Dill Dip, Olive Tapenade, and Garlic Hummus. Served with Gluten Free/ Vegan Crackers, Melba Toast, & Artisan Breads, Marinated Mushrooms & Artichokes

CARVERY STATION *Starting at \$19.00pp*

Garlic & Herb Sliced Beef Tenderloin & Roasted Lemon & Herb Chicken
Roasted Long Hots, Red Onion Confit, Broccoli Rabe, Artisan Rolls, Horseradish Cream Tzatziki & Garlic Aioli

RAW BAR *Starting at \$19.50pp*

Scallop Ceviche presented in their shells, Iced Jumbo Shrimp with Bloody Mary Gazpacho and Your Choice of Fresh Shucked Cape May Salt Oysters on Crushed Ice with Mignonette or Mid-Neck Clams with Tabasco & Spicy Cocktail Sauce, Cocktail Crab Claws with a Horseradish Mustard Dipping Sauce.

SLIDER STATION *Starting at \$16.00pp (choose 3)*

- Fresh off the Grill Filet Tips with Toppings of Gorgonzola Cheese, Red Onion Confit, and a Horseradish Cream Sauce
- Kobe Beef Slider with Wisconsin White Cheddar & Black Pepper Truffle Aioli
- Buffalo Chicken with Blue Cheese Crumbles
- Oven Roasted Chicken Breast with Chipotle Mayo, Lettuce, Tomato, Peppered Bacon
- Kahlua Pulled Pork with an Asian Slaw, served with Hawaiian Rolls
- Chicken and Waffles With Honey Maple Drizzle

CHEF-MANNED PASTA STATION *Starting at \$15.00pp*

Pasta with your choice of 2 Fresh Made Sauces; Pesto, Garden Marinara, Puttanesca, Parmigiana Alfredo. Choice of 2 Proteins: Sautéed Baby Shrimp, Handmade Meatballs, Grilled Chicken, and/or Bay Scallops. Toppings include: Fresh Spinach, Tomatoes, Artichoke Hearts, Parmesan, Portobello Mushroom, and Sautéed Onions & Peppers (Additional Options; Gluten Free Pasta Available- add \$1.00)

HANDMADE TACO STATION *Starting at \$16.00pp*

Soft & Hard Shell Tortillas With Sizzling Beef, Tequila Lime Chicken And Cheeses, (Grilled Shrimp Or Fresh Fish Optional Additions), Fresh Cilantro, Tomatoes, Spicy Salsas, Shredded Cabbage, Cheddar Cheeses, Sour Cream, Refried Beans, Spanish Rice, & Green Onion.

Stationary Hors d'Oeuvres Cont...

COMFORT FOOD *Starting at \$14.00pp*

Miniature delicious bites of comfort; Baked Mini Macaroni with Gruyere & White Cheddar Cheese, Cocktail Hamburgers & Grilled Cheese Shooters, with Tomato Royal Soup.

SMASHED POTATO BAR *Starting at \$9.00pp*

Buttery Homemade Mashed Potatoes & Sweet Potato Mash With Every Imaginable Topping!

FLATBREAD STATION *Starting at \$13.00pp*

A Variety of Artisan Thin Crust Flatbreads to Choose from (Choice of 3): Includes: Three Cheese, Pepperoni, Veggie, Meat Lovers, Hawaiian, Spinach Florentine, Buffalo Chicken, or Margarita. (GF Options Available)

Salads

(Choose 1)

CHOPPED CAESAR SALAD

Romaine Hearts, Shaved Parmesan-Reggiano, Herb Crostini, House Caesar Dressing.

CHERRY WALNUT SALAD GF

Mixed Lettuce, Buttermilk Bleu Cheese, Red Onion Ribbons, Spiced Walnuts, Dried Cherries, White Balsamic Reduction.

CAPRESE SALAD GF

Jersey Tomatoes (seasonal), Buffalo Mozzarella, Basil Aioli, Balsamic Reduction, Sea Salt, Extra Virgin Olive Oil.

GARDEN SALAD GF

Field Greens, Carrot Curls, Radish Coins, Cucumbers, Grape Tomatoes, Red Onion, White Balsamic.

OR

Soups

(Choose 1)

AWARD WINNING ROASTED CORN & CRAB CHOWDER
NEW ENGLAND CLAM CHOWDER
ITALIAN WEDDING



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Wedding Buffet Sample 1

Most Entrees Can Be Prepared **Gluten Free**. Please Ask Your Event Coordinator for More Details.
All Buffets and Plated Dinners Come with Assorted Dinner Rolls.

Entrees

EGG PLANT ROLLATINI

Ricotta | Marinara | Mozzarella

PENNE FLORENTINE

Roasted Tomatoes | Sautéed Spinach | Savory Garlic Cream Sauce

ENGLISH-STYLE BAKED COD

Parmesan Encrusted | Lemon Beurre Blanc

SEARED SALMON

Dill Cream OR Champagne Cream Sauce

CHICKEN FRANCAISE

Lite Egg Batter | Sun-dried Tomato Butter Sauce

CHICKEN SALTIMBOCCA

Sliced Prosciutto Ham | Fontina Cheese | Poultry Jus

BRAISED FILET TIPS

Chianti Wild Mushroom Sauce With Shaved Asiago OR Chimichurri

FRENCH BREAST OF CHICKEN

Wild Mushroom-Marsala Pan Sauce

BUTTERNUT SQUASH RAVIOLI

Sage Cream Sauce | Candied Walnuts | Shredded Parmesan

Sides *(Choose 2)*

GARLIC MASH POTATOES

MASHED SWEET POTATOES

SOUR CREAM & CHIVES MASHED POTATOES

RICE PILAF

ROASTED BROCCOLI & RED PEPPERS

VEGETABLE DE JOUR

BOURBON GLAZED CARROTS

Pricing

2 ENTREES- \$29.00pp

3 ENTREES- \$38.00pp

4 ENTREES- \$44.00pp

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Wedding Buffet Sample 2

Includes all Options from Buffet 1

Entrees

SEAFOOD PRIMAVERA & PENNE

Scallops | Shrimp | Mussels | Clams | Garlic White Wine OR Marinara

RICOTTA GNOCCHI

Sautéed Spinach | Cremini Mushrooms | Red Peppers | Fennel | Gorgonzola Cream

CHICKEN OR SALMON OSCAR

Hollandaise | Jumbo Lump Crabmeat | Asparagus Spears | Gruyere

BOURSIN CHICKEN

Chicken Medallions | Mushrooms | Sautéed Spinach | Lite Boursin Cheese Cream Sauce

SHORT RIBS

Mushroom Ragu | Truffle Oil

STUFFED SHRIMP

Crab Imperial | Herb & Butter Beurre Blanc

STUFFED FLOUNDER

Crab Imperial

Sides *(Choose 2)*

CHEDDAR SCALLOP POTATOES

GARLIC & ROSEMARY FINGERLING POTATOES

TRUFFLE WILD MUSHROOM RISOTTO

**LEMON BASIL ORZO WITH FRESH ASPARAGUS
AND TOMATOES**

BACON TRUFFLE GRUYERE MAC AND CHEESE

BRUSSELS SPROUTS WITH CANDIED BACON

ROASTED ASPARAGUS

LEMON VINAIGRETTE ROASTED ROOT VEGETABLES

Pricing

2ENTREES- \$34.00pp

3ENTREES- \$43.00pp

4ENTREES- \$48.00pp

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Carving Stations

Add a Carving Station to Enhance Any Buffet!

DIJON PORK TENDERLOIN

Cider Pork Demi | Seasonal Apple Chutney

Add-On \$14.00pp

STUFFED PORK LOIN

Spinach | Mushrooms | Herb Cheese

Add-On \$17.00pp

ROASTED TURKEY BREAST

Natural Pan Au Jus

Add-On \$13.00pp



SMOKED BEEF BRISKET

House Barbecue | Carolina Sauces

Add-On \$17.00pp

SEA SALT & ROASTED GARLIC HERB PRIME RIB

Pan Drippings Demi | Horseradish Cream

Add-On \$25.00pp

BEEF TENDERLOIN

Pinot Noir Demi

Add-On \$20.00pp

PISTACIO RACK OF LAMB

Mint Jelly

Add-On \$19.00pp

Additional Sauces Available

AU POIVRE

BÉARNAISE

RED WINE DEMI-GLACE

HERB CHIMICHURRI

CHERRY CHUTNEY

CRANBERRY GRAVY

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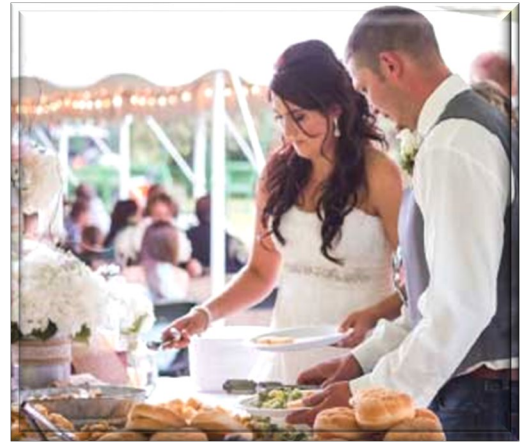
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BBQ Wedding Buffet

Ask About Our Additional Themed Buffets!

Entrees (Choose 3)

CERTIFIED ANGUS BEEF HAMBURGERS
BERK'S ALL BEEF ¼ LB HOT DOGS
BBQ CHICKEN QUARTER LEGS
CARIBBEAN JERK CHICKEN & VEGETABLE KABOBS
PULLED KAHLUA PORK
CEDAR PLANK SESAME TERIYAKI GRILLED SALMON
CHIMMICHURRI FILET & VEGETABLE KABOBS
FIRE GRILLED JERK SHRIMP & VEGETABLE KABOBS
ST. LOUIS STYLE BBQ BABY BACK RIBS *ADD \$3
JACK DANIELS BEEF BRISKET *ADD \$4.50



Sides (Choose 3)

SUMMER CORN SALAD	BAKED MAC & CHEESE
CORN ON THE COB	FRENCH FRIES
BOURBON BAKED BEANS	POTATO SALAD
COLE SLAW	BROCCOLI SALAD
CORN BREAD	MACARONI SALAD

Enhancement

JERSEY STREET CORN STATION *Starting at \$4.50pp*

Assorted Toppings: Parmesan, Old Bay Seasoning, Sriracha, Mayonnaise Chili Powder, Salt, Pepper, Lemon and Limes, Crumbled Queso Cheese

WHOLE PIG ROAST *MKT Price*

Pricing

3 ENTREES- \$35.00pp
4 ENTREES- \$42.00pp
5 ENTREES- \$48.00pp

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Sit-down Dinner

Entrees

8oz BLACK ANGUS FILET MIGNON *Starting at \$70.00pp*
Portobello Mushrooms | Pinot Noir Demi

SPINACH-STUFFED PORK LOIN *Starting at \$42.00pp*
Spinach | Pine Nuts | Asiago | Roasted Garlic

BRIE CHICKEN *Starting at \$42.00pp*
Raspberry Brie | Walnut Sauce

AIRLINE CHICKEN *Starting at \$42.00pp*
Lemon Thyme Butter | Shallots

CRAB CAKES *Starting at \$50.00pp*
Chipotle Aioli & Cilantro Aioli

OVEN ROASTED HALIBUT *Starting at \$62.00pp*
Champagne Beurre Blanc | Sundried Tomatoes

SEARED GROUPER *Starting at \$62.00pp*
Sundried Tomato | Beurre Blanc

LOBSTER RAVIOLI *Starting at \$45.00pp*
Jumbo Lump Crab | Sherry Cream

STUFFED SHRIMP *Starting at \$50.00pp*
Jumbo Shrimp | Crab Imperial

EGGPLANT ROLLATINI *Starting at \$38.00pp*
Sliced Eggplant | Flash Fried | Ricotta | Pomodoro

STUFFED PORTABELLA CAP (V) *Starting at \$35.00pp*
Risotto | Sautéed Spinach, | Sun-Dred Tomatoes | Kalamata Olives

TOMATO FLORENTINE (V) *Starting at \$32.00pp*
Beefsteak Tomato | Spinach, | Garlic | Shallots | Parmesan Cheese



Duels

CHICKEN AND CRAB STUFFED SHRIMP *Starting at \$65.00pp*
Thyme | Crispy Kale | Champagne Cream Sauce

BRAISED SHORT RIB AND SEARED SCALLOPS *Starting at \$78.00pp*
Parsnip Whipped | Charred Asparagus | Madeira Wine

8oz FILET AND 4oz LOBSTER *Starting at \$85.00*
Potato Leek Au Gratin | Micro Vegetables | Champagne Sauce

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Late Night Bites

Ask About Our Additional Themed Buffets!

TATER TOT STATION *Starting at \$5.50pp*

Tater Tots Served With Chili, Bacon, Beer Cheese Sauce, Diced Onions And Peppers, Sour Cream, Ketchup And Hot Sauce.

LATE NIGHT BREAKFAST SANDWICH *Starting at \$7.50pp*

Fresh Baked Croissant Served With Egg, Cheese, Smoked Bacon & Egg, Cheese, Ham.

WALKING TACOS *Starting at \$12.00pp*

Ground Beef, Pulled Chicken, Shredded Cheddar, Diced Tomato, Lettuce, Salsa, Sour Cream, Jalapeño, Black Olives, Pico De Gallo, Nacho Cheese And Mini Dorito Bags.

CHIPS & QUESO! *Starting at \$6.50pp*

Chef Cut Fresh Corn Chips & Queso, served with Fresh Guacamole, Pickled Jalapenos, Rotel Tomatoes, Salsas; Roasted & Tomatillo Verde, Shredded Chicken and Caramelized Onion.

BOARDWALK FRENCH FRY BAR *Starting at \$8.50pp*

Choose 2 Kinds Of Fries: Shoestring, Crinkle Cut, Sweet Potato, And/Or Waffle Fries With Assorted Toppings Consisting Of Cheddar Cheese Sauce, Bacon Crumbles, Chili, Parmesan, Shredded Mozzarella, Chives, Truffle Oil, BBQ Sauce, Sriracha Ketchup, Garlic Aioli, Ranch, Hot Sauce, And Of Course Heinz!

Kids' Corner

Starting at \$20.50pp

(Children Under 12 Only)

Children's Meals Will Be Served W/Adult Salads. Please Choose 1 Option

**CHICKEN TENDERS &
MAC AND CHEESE**

**CHICKEN TENDERS &
FF**

**PENNE & MEATBALLS
PERSONAL PIZZA**

Desserts

ASSORTED DESSERT DISPLAY *Starting at \$6.50pp*

Bakery Fresh Assortment of Italian Cookies and Petit Fours

VIENNESE TABLE *Starting at \$13.00pp*

Double Chocolate Cake with White Chocolate Sauce, Carrot Cake, Lemon Raspberry Cake, Chocolate and Plain Cheesecake, & Chocolate Covered Strawberries.

S'MORES BAR *Starting at \$9.00pp*

Complete With Stations & Sticks For Roasting, Different Grahams & Cookies, Jumbo Marshmallows, White-Milk-Dark Chocolate And Many Other Fun Confections To Make Your S'mores Delicious And Unique. Add Hot Cocoa For \$1/Person.

Coffee Station *Starting at \$3.50pp*

Includes Regular & Decaf Coffee, Tea Bags, Assorted Sugars & Cream

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