

## Corporate Catering Specialist!

Breakfast, Lunch or Dinner Meetings

Receptions / Cocktail Parties
Holiday Galas / Grand Openings / Product Launches
Company Barbecues / Holiday Parties
Large Crowds Are Our Specialty

# Your Off Premise Catering Specialist, Serving New Jersey Businesses for More Than 30 Years 

287 Old Bridge Turnpike, East Brunswick, NJ 08816
Phone: 732-238-4600 Fax: 732-238-7909
On The Web: www.twinoakscaterers.com
Email our Banquet Manager for More Information: Mike@twinoakscaterers.com

## Catering Guidelines

## About Twin Oaks Caterers:

Twin Oaks Caterers is one of central Jersey's most respected catering companies with three generations of catering experience. Twin Oaks Caterers has been voted "Best Caterer" by the audience of the Home News Tribune. The New Jersey Biz. Magazine has ranked Twin Oaks Caterers as the fourth largest catering company in the state of New Jersey in a recent poll.

The professional staff at Twin Oaks will provide you and your guests with exceptional food and service, from inception to completion of your event you will feel like you bave a relative in the catering business. This bas been expressed by many clients who have used our services for years. Whether it be a wedding reception, anniversary party, birthday party, sweet 16 or a corporate event, the staff at Twin Oaks Caterers will always be available to answer any questions and guide you through the menu planning process.

## Ordering Procedures:

Please place your orders at least seven business days in advance to allow sufficient time to prepare purchase orders and insure our availability for delivery. We will accept last minute orders whenever possible. We require a final guaranteed guest count 72 hours prior to your event. Orders may be called into our office 732-238-4600 Mon-Fri. 8:00 am-4:00 pm. Or emailed to info@twinoakscaterers.com or faxed to 732-238-7909. Your order will not be considered to be a confirmed order unless you receive a contract from us, contracts must be signed and returned with a purchase order or deposit prior to delivery.

## Delivery Fee's:

Local delivery is included free for any order over $\$ 250.00$ that is delivered between 7:00 am and 5:00 pm Mon.-Fri.. There will be a $\$ 25.00$ delivery fee for any orders below $\$ 250.00$ / Minimum order for delivery is $\$ 100.00$. Please call for a price quote on after hours / weekend deliveries.

## Health \& Safety Guidelines:

Twin Oaks Caterers is a licensed food establishment, we are inspected semi annually by our local health department, our staff are ServSafe certified and certificates are available upon request. Our delivery trucks are equipped with refrigeration or insulated cold boxes to keep cold foods cold and wholesome. Our hot foods leave our kitchen hot \&o ready to serve and are delivered in portable "Hot Boxes" to insure proper holding and serving temperatures. All temperature sensitive foods must be discarded after a 2 hour serving period (drop off catering). In compliance with NJ State sanitary codes, once foods are offered for service they shall not be served, offered, sold again or distributed for take. home use. Please help us insure food safety guidelines by adhering to these rules. When hot foods are supplied for buffet style service, all hot foods will be delivered hot \& ready to serve, we include disposable chafing dishes with sterno to keep foods hot through the serving period.

## Covid 19 Guidelines:

We are following all current CDC guidelines for Covid Safety. We are also offering individually sealed meals (our PPP meals) that will insure a safe and delicious meal for your guests. Please ask and we'll send you a full listing of our PPP meals!

## Catering Guidelines

## Set up:

Deliveries will be made 30-60 minutes prior to the serving time that you bave requested. All menus except ala carte items include standard quality black disposable goods \& utensils, we include paper goods for menu items ordered (cups for beverages, bowls for soups / salads). Upgraded disposables and china service is available for a fee. Hot foods will be delivered hot \& ready to serve in disposable chafing dishes with sterno beat. We will include all required serving utensils and condiments for menu items chosen. We include plastic table cover for buffet tables only. All catering equipment will be picked up during normal business hours, we will ask your assistance in bolding equipment for any after hours event which will be picked up on the following business day.

## Staffing:

Twin Oaks Caterers can supply professional staff for your event, servers, chefs, assistant chefs, dishwashers, beverage servers are available for any event, please call our office for details.

## Rentals:

As a full service caterer Twin Oaks can supply any and all of your rental needs from linen, china and glassware to tenting, tables \& chairs, please call our office for details.

## Special Requests:

As a full service caterer Twin Oaks can accommodate many of your special requests, keep us in mind for your cultural, upscale and jumbo sized events. We're very creative, so if you have an idea, call and speak with our banquet manager and we'll assist you in creating a memorable event. Keep us in mind for grand openings and product launch parties, we also specialize in outdoor BBQ's.

## Rutgers University Clients:

As an approved vendor at Rutgers University we accept Rutgers University purchase orders for payment. Due to contractual agreements these menus are not valid at any Rutgers Student Centers or at Rutgers Gardens. Please speake to a representative to view proper menus at these location's.


## Eye Openers

## Kick Start Breakfast

- Fresh brewed regular \& decaffeinated coffee, assorted teas, whole milk, half \& half creamers.
- Fresh baked bagels, Jumbo yogurt muffins, An assortment of mini donuts \& mini scones. Philadelphia brand cream cheese, butter \& jelly.
- Full disposable service, condiments, disposable plastic table clothes for buffets.


## $\$ 6.75$ per guest

## Great Beginnings Breakfast

- Fresh brewed regular \& decaffeinated coffee, assorted teas, whole milk, half \& half creamers.
- Fresh baked bagels, Jumbo yogurt muffins, An assortment of mini donuts \& scones.
- Sliced fresh fruit \& berry platters.
- Assorted chilled Tropicana \& Ocean Spray juices.
- Full disposable service, condiments, disposable plastic table clothes for buffets.
$\$ 9.95$ per guest


## Minimum 20 guests

## Cold Ala Carte Breakfast Items:

- Lox platter w/ sliced lox, lettuce, tomato, onion, capers @ $\$ 4.95$ per person (minimum 15)
- Assorted non fat Greek yogurt 5.3 ounce cups @ $\$ 2.75$ each
- Make your own yogurt parfaits: vanilla yogurt, granola, strawberries \& blue berries @ $\$ 3.95$ per person
- Assorted Chilled Bottled Juices @ $\$ 1.95$ each.
- Fresh sliced fruit platters or fresh cut fruit salad @ $\$ 2.75$ per person

May be ordered with any of our breakfast menus.

## Eye Openers

## Executive Hot Breakfast Buffet

- Fresh brewed regular \& decaffeinated coffee, assorted teas, whole milk, half \& half creamers.
- Fresh baked mini croissants.
- Fresh Cut Fruit Salad.
- Assorted chilled juices.
- Texas style cinnamon orange French toast w/ maple syrup.
- Fluffy scrambled eggs or spinach \& mushroom frittata (whole eggs or egg whites)
- Crispy maple wood smoked bacon
- Country breakfast sausage. (pork or turkey)
- Home fried potatoes.
- Full disposable service, stainless steel chafing dishes, serving utensils, condiments, disposable plastic table clothes for buffets.
$\$ 13.95$ per guest
Minimum 25 guests


## Ala Carte Hot Breakfast Items:

- Oatmeal w/ toppings (raisins, brown sugar, butter, cinnamon, granola @ $\$ 2.95$ per person.
- Omelet station w/ omelets made to order by our uniformed chef @ $\$ 4.95$ per person + Chef Charges
- Pancakes or waffles substituted for French Toast (no charge).
- 9" fresh baked assorted quiche @ $\$ 24.95$ each (cut in 10 slices)
- Grilled sliced Virginia ham @ $\$ 1.95$ per person (may be substituted for bacon or sausage at no charge).
- Hot Breakfast Sandwiches, served on your choice of mini croissants, English muffins, buttermilk biscuits, mini kaiser rolls with your choice of fillings (sausage, bacon, pork roll, American cheese) @ $\$ 4.95$ each.
May be ordered with any breakfast menu.
Please feel free to call and discuss modifying any of our breakfast menus!


## Sandwich Lunches

Our sandwiches are overstuffed with the freshest ingredients and served on fresh baked artisan breads!


All sandwich lunches come complete with your sandwich selections, choice of three salads, crunchy dill pickles, assorted canned soda's \& bottled water, fresh baked home-style cookies \& fudge brownie bites, condiments \& full disposable service.
Salad Selections:
Pasta Salad Prima Vera: Pasta spirals with fresh cut veggies \& olives, tossed in a light vinaigrette dressing. Red Bliss Potato Salad: Just like grandmas, mayo, celery, onion, hard boiled eggs, seasoned to perfection.
Tossed Salad: Mixed greens, sweet grape tomatoes, cucumbers, carrots, red cabbage, assorted dressings on the side.
Classic Macaroni Salad: Elbow macaroni with carrots, celery , onions \& mayo.
Coleslaw: Our coleslaw is the best in the state!

## Classic Sandwich Lunch: $\$ 12.95$ per guest( 15 guest minimum)

Fresh roasted turkey breast, lettuce and tomatoes on ciabatta rolls, deli rye bread, croissants.
Italian style roast beef, lettuce and tomatoes on ciabatta rolls, deli rye bread, croissants.
Virginia ham \& Swiss, lettuce and tomatoes, ciabatta rolls, deli rye bread, croissants.
Tuna salad, lettuce, tomatoes, ciabatta rolls, deli rye bread, croissants.
Chicken salad, lettuce, tomatoes, ciabatta rolls, deli rye bread, croissants.
Breaded Eggplant, roasted peppers \& mozzarella w/ pesto mayo on ciabatta rolls (V)

## Wrap Sandwich Lunch: $\$ 12.95$ per guest( 15 guest minimum)

Grilled Chicken Caesar: Grilled chicken tossed with crispy romaine lettuce \& Caesar dressing.
Turkey BLT: Roasted turkey breast, bacon, lettuce \& tomato w/ mayo.
Beef Steak: Medium rare roast beef, havarti cheese, lettuce, tomato \& horseradish mayo.
Ham \& Swiss: w/ lettuce, tomato \& honey mustard.
Vegetarian Steak: Grilled portabella mushroom, roasted red peppers, fresh mozzarella w/ pesto mayo.

## Panini Luncheon: $\$ 15.95$ per guest( 15 guest minimum)

Fresh pressed panini sandwiches on Artisan breads.
Classic Antipasto: Thinly sliced Prosciutto, Salami, Ham with Provolone Cheese, Sliced Tomatoes, Fresh Arugula, Drizzled with Extra Virgin Olive Oil \& Balsamic Glaze on a Ciabatta Roll.
Cuban Turkey: Oven Roasted Turkey Breast, Ham, \& Swiss Cheese with Yellow Mustard, Dill Pickles on Sour Dough Bread. Roast Beef: Medium Rare Roast Beef with Provolone Cheese, Caramelized Onions, Horseradish Mayo on a Ciabatta Roll. The Vegetarian :Thinly Breaded Eggplant Cutlets, Roasted Peppers, Fresh Mozzarella \& Pesto Mayo on Pita Bread

Grilled Chicken Bruschetta Thinly Sliced Grilled Chicken Breast with Fresh Mozzarella, Classic Tomato Bruschetta, \& Pesto Mayo on a Ciabatta Roll.

## Sandwich Lunches

Our sandwiches are overstuffed with the freshest ingredients and served on fresh baked artisan breads!


All sandwich lunches come complete with your sandwich selections, choice of three salads, crunchy dill pickles, assorted canned soda's \& bottled water, fresh baked home-style cookies \& fudge brownie bites, condiments \& full disposable service.
Sub Lunches: $\$ 13.95$ per guest( 15 guest minimum)
Prepared on fresh baked sub rolls cut in 3" pieces.
Fresh roasted turkey breast \& provolone, lettuce, tomatoes, onions, Italian seasonings.
Italian style roast beef \& provolone, lettuce, tomatoes, onions, Italian seasonings.
Ham \& Swiss, lettuce, tomatoes, onions, Italian seasonings.
Tuna salad, lettuce, tomatoes, onions, Italian seasonings.
Breaded Eggplant, roasted peppers \& mozzarella lettuce, tomatoes, onions, Italian seasonings. (V)

## Mini Sandwich Luncheon: $\$ 12.95$ per guest( 15 guest minimum)

Prepared on mini soft Hawaiian rolls.
Fresh roasted turkey breast, lettuce and tomatoes on ciabatta rolls, deli rye bread, croissants.
Italian style roast beef, lettuce and tomatoes on ciabatta rolls, deli rye bread, croissants.
Virginia ham \& Swiss, lettuce and tomatoes, ciabatta rolls, deli rye bread, croissants.
Tuna salad, lettuce, tomatoes, ciabatta rolls, deli rye bread, croissants.
Chicken salad, lettuce, tomatoes, ciabatta rolls, deli rye bread, croissants.
Breaded Eggplant, roasted peppers \& mozzarella w/ pesto mayo on ciabatta rolls (V)

## Vegetarian (V), Vegan (VG), Gluten Free (GF) Options:

Grilled Balsamic Vegetables w/ baby arugula, vegan pesto mayo on Vegan Ciabatta Rolls. (VG)
Grilled Portabella Mushrooms, marinated roasted peppers, baby arugula, vegan pesto mayo on Vegan Ciabatta Rolls. (VG)
Vegetarian Steak: Grilled portabella mushroom, roasted peppers, fresh mozzarella w/ pesto mayo (classic, wrap or sub) (V). Breaded Eggplant cutlets, marinated roasted peppers, fresh mozzarella, pesto mayo on Ciabatta Rolls. (V) (GF) Any of our sandwich fillings are available on Gluten Free Wraps or Rolls.

## Box Lunches

## Subway Lunch

- Freshly prepared 6 " sub w/ lettuce, tomato, onions, seasonings, all boxes labeled by filling: Choice of Three: Roast Beef \& Provolone, Turkey Breast \& Provolone, Italian Combo, Ham \& Provolone, Tuna Salad, Grilled Vegetable \& Fresh Mozzarella.
- Individual containers of Potato \& Pasta Salad Prima Vera.
- Individually wrapped fudge brownie.
- Potato Chips
- Assorted Canned Soda \& Bottled Water (1 per person)
- Cutlery kit, mayonnaise, mustard, Italian Dressing $\$ 13.95$ per guest / Minimum 15 guests


## Classic Lunch In A Box

- Freshly prepared Sandwich on your choice of Kaiser rolls, deli rye, fresh baked croissant or wrap, all boxes labeled by filling: Choice of Three: Roast Beef, Turkey Breast, Ham \& Swiss, Tuna Salad, Chicken Salad, Grilled Vegetable \& Fresh Mozzarella.
- Individual container of Salad (choice of one) Potato Salad, Pasta Salad Prima Vera, Cole Slaw, Old fashioned elbow macaroni salad.
- Individually wrapped fudge brownie.
- Fresh fruit salad.
- Assorted Canned Soda \& Bottled Water (1 per person)
- Cutlery kit, mayonnaise, mustard. $\$ 11.95$ per guest / Minimum 15 guests


## Budget Lunch In A Box

- Freshly prepared Sandwich on your choice of Kaiser rolls, deli rye, fresh baked croissant or wrap, all boxes labeled by filling: Choice of Three: Roast Beef, Turkey Breast, Ham \& Swiss, Tuna Salad, Chicken Salad, Grilled Vegetable \& Fresh Mozzarella.
- Potato Chips.
- Individually wrapped fudge brownie
- Bottled Water (1 per person)

Cutlery kit, mayonnaise, mustard. $\$ 9.95$ per guest / Minimum 15 guests


## Hot \& Cold Luncheon Menu

## Cold Buffet

- Decorated Platters of: Medium Rare Roast Beef, Roasted Turkey Breast, Virginia Ham, Genoa Salami, American \& Swiss Cheeses
- Relish Tray with Assorted Pickles \& Olives
- Potato Salad, Cole Slaw, Pasta Salad, Tossed Green Salad (choice of three)
- Dinner Rolls \& Rye Bread
- Assorted Canned Sodas \& Bottled Water
- Fresh Baked Home-Style Cookies
- Full disposable service, disposable chafing dishes, serving utensils, condiments.


## Hot Entrée's

Chicken Breast Francaise * Chicken Breast Marsala * Chicken Breast Parmigiana Chicken Breast Saltimbocca * Roasted Rosemary Chicken * Barbecued Chicken Stuffed Chicken Breast With Wild Rice \& Portabella Mushrooms

Beef \& Broccoli w/ Rice * Beef Tips in Mushroom Sauce w/ Buttered Egg Noodles Sliced Roast Beef in Gravy * Ginger Beef w/ Snow Peas \& Rice * Baked Boston Scrod Oregenato Grilled Teriyaki Salmon * Grilled Salmon Florentine * Tofu \& Green Bean Stir Fry * Grilled Vegetables w/ Cous-Cous

## Hot Sides

Eggplant Rollantini * Vegetable Lasagna * Stuffed Shells * Baked Ziti * Macaroni \& Cheese * Penne Alfredo Sun-Dried Tomato Ravioli w/ Roasted Pepper Cream Sauce

Swedish Meatballs w/ Buttered Egg Noodles * Italian Meatballs * Sausage \& Peppers
Cold Buffet with 1 entrée \& 1 side dish @ $\$ 16.95$ per person
Cold Buffet with 2 entrée's and 1 side @ $\$ 18.95$ per person
Cold Buffet with 2 entrée's and 2 sides @ $\$ 19.95$ per person
Minimum 25 guests

## Daily Special Hot Luncheon Menu

Our daily special menus offer a nice hot buffet lunch at a reasonable price, no substitutions please.

Monday
Fresh Tossed Caesar Salad
Cbicken Breast Marsala
Merze Rigatoni Ala Vodka w/ Peas \& Prosciutto
Sautéed Yellow \& Green Squash w/ Roasted Peppers
Fresh Baked Semolina Italian Bread
Fresh Filled Mini Cannoli's
Assorted Canned Soda \& Bottled Water

Tuesday
House Salad with Assorted Dressings
Cbicken Breast Parmigiana
Cheese Tortellini Affredo w/ Fresh Veggies
Broccoli Aglio e Olio
Fresh Baked Semolina Italian Bread
Italian Pastry Assortment
Assorted Canned Soda \& Bottled Water

Wednesday
Fall Harvest Salad w/ Raspberry Vinaigrette Dressing
Rotisserie Style Roasted Cbicken with Natural Pan Grayy

Yukon Gold Smashed Potatoes
Buttered Sweet Corn
Fresh Baked Dinner Rolls
Granny's Apple Pie
Assorted Canned Soda \& Bottled Water

## Thursday

House Green Salad with Assorted Dressings

## Chicken Breast Francaise

Penne' with Pink Cream Sauce, Artichoke Hearts, SunDried Tomatoes \& Portabella Mushrooms

Honey Glazed Baby Carrots w/ Candied Pecans
Fresh Baked Semolina Italian Bread
Fresh Baked Brownie Bites
Assorted Canned Soda \& Bottled Water

Friday
House Salad with Assorted Dressings

Cbicken Breast Picatta<br>Rice Pilaf<br>Sautéed String Beans w/ Carrots

Fresh Baked Dinner Rolls
Fresh Baked Home-Style Cookies
Assorted Canned Soda \& Bottled Water

- Full disposable service, disposable chafing dishes, serving utensils, condiments, disposable plastic table clothes for buffets.
$\$ 17.95$ per guest / 20 person minimum


## Create Your Own Hot Buffet

- Assorted canned sodas \& spring water.
- Fresh baked miniature Italian style pastries \& sliced fresh fruit.
- Full disposable service, disposable chafing dishes, serving utensils, condiments, disposable plastic table clothes for buffets.


## CHOICE OF ONESALAD

Caesar * Tossed With Assorted Dressings * Pasta Vinaigrette<br>Please Choose 2 Entrée's, 2 Sides \& 2 Vegetables / Potatoes<br>Entree's

Chicken Breast Francaise * Chicken Breast Marsala * Chicken Breast Picatta * Chicken Breast Florentine Chicken Breast Parmigiana * Chicken Breast Saltimbocca * Roasted Garlic \& Rosemary Pork Loin Sweet \& Sour Chicken With Rice * Baked Sliced Virginia Ham * Barbecued Spare Ribs Sliced Roasted Turkey Breast With Gravy * Sirloin Tips In Mushroom Sauce With Egg Noodles Beef Stroganoff With Buttered Egg Noodles * Sliced Top Sirloin In Mushroom Sauce Filet Of Sole Florentine * Grilled Teriyaki Salmon Grilled Salmon Florentine * Baked Boston Scrod Oregenato Baked Boston Scrod With Tomato Basil Salsa

## Sides

Sundried Tomato \& Basil Ravioli With Roasted Pepper Cream Sauce * Baked Stuffed Shells Cavatelli With Broccoli \& Sundried Tomatoes * Penne’ With Vodka Sauce * Spinach \& Roasted Garlic Ravioli

Wild Mushroom Ravioli With Chunky Tomato \& Portabella Mushroom Sauce * Country Dressing
Lasagna (meat, veggie or cheese) * Rigatoni Bolegenese * Eggplant Parmigiana or Rollantini Swedish Meatballs * Sausage \& Peppers * Sausage \& Potatoes * Kielbasi \& Sauerkraut * Italian Meatballs Vegetables \& Potatoes

Garlic Mashed Potatoes * Herb Roasted Potatoes * Rice Pilaf * Basmati Rice Pilaf Boiled Parslied Potatoes * Wild Rice With Apricots * Roasted Rosemary Potato Wedges Green Beans Almondine * Fresh Steamed Garden Vegetables* Honey Glazed Baby Carrots Peas \& Mushrooms * Broccoli Cheddar Casserole

Lunch Service $\$ 22.95$ Before 4:00 pm / Dinner Service $\$ 24.95$ After 4:00 pm


## Receptions \& Cocktail Parties

Cocktail parties and receptions all have a specific function and at Twin Oaks we can help you develop a menu tailored to your event. Please keep in mind that when you are planning a reception style event that runs through a traditional meal time (lunch or dinner) that your guests will treat it as a meal.

Basic Reception Menu<br>Crudite' With Assorted Dips<br>International Cheese Tray With Crispy Crackers<br>Sliced Fresh Seasonal Fruit Platter<br>Mini Bruschetta Tower<br>Classic Tomato * Five Olive Tapenade * Sicilian Egosplant Caponotina<br>Garlic Rubbed Crostini<br>Assorted Soda \& Bottled Water<br>Coffee *Tea * Decaffeinated Coffee<br>Assorted Miniature Italian Pastries

Pricing includes black linen table clothes for food service tables, cocktail plates, plastic cups, cocktail napkins, coffee cups \& condiments. All foods will be delivered \& set up for a self serve reception. Service staff available for an additional charge.

- $\$ 16.95$ per guest / Minimum 25 guests


## Create Your Own Hot \& Cold Buffet Style Cocktail Party

## Choice of Four Cold Appetizers

- Crudite: Fresh cut vegetables decorated on china platters with sour cream \& onion and honey curry dips.
- Bruschetta Tower: Classic Tomato Bruschetta, Five Olive Tapenade, Sicilian Eggplant Caponata with Crispy Garlic Rubbed Crostini..
- Martini Salads: Olive \& Artichoke Salad, Roasted Sweet Bell Pepper Salad, Baby Mozzarella \& Tomato Salad served from large martini glasses.
- Roasted Balsamic Vegetables: Eggplant, Zucchini, Summer Squash, Portabella Mushrooms, Sweet Onions, \& Carrots, grilled and served with sweet balsamic drizzle, extra virgin olive oil \& chiffonade of basil.
- International Cheese Selection: Havarti with Dill, Vermont Cheddar, Smoked Gouda, Muenster, Jarlsberg cheeses served with assorted grapes and crispy crackers.
- Sliced Fresh Fruit: A variety of fresh sliced seasonal fruits \& berries.
- Finger Sandwiches: An assortment of deli meats and salads on white \& wheat triangles.
- Hummus \& Pita: Traditional \& roasted red pepper hummus served with fresh pita triangles.
- Pinwheels: A miniature version of our famous wrap sandwiches with assorted fillings.


## Choice of Four Hot Appetizers

- Swedish Meatballs: All beef mini meatballs served in a sour cream / brown sauce.
- Mini Eggplant Rollantini: Tender eggplant cutlets stuffed with ricotta cheese and baked in fresh tomato sauce, topped with mozzarella cheese.
- Assorted Stuffed Mushroom Caps: Fresh button mushroom caps stuffed with an assortment of spinach \& blue cheese, crabmeat, sun-dried tomato and Italian sausage.
- Chicken Bites: Tender strips of chicken breast served with the following preparation, Marsala, Florentine, Francaise, Picatta, Sweet Chili Glaze, Sweet \& Sour.
- Jalapeno Mac \& Cheese: Creamy with a kick! This is a popular dish with younger crowds.
- Lobster \& Shrimp Mac \& Cheese: Baked with three cheeses in a velvety white cream sauce laced with sherry and blended with chunks of shrimp \& lobster, baked with a panko bread crumb topping. (add $\$ 2.50$ per person)
- Tortellini Carbonara: Meat tortellini blended with a rich sherry cream sauce with peas, mushrooms \& proscuitto.
- Tortellini Prima Vera: Cheese tortellini blended with julienne of fresh vegetables in a rich alfredo sauce.
- Steamed Veggie Dumplings: Tender Asian style dumplings, steamed and served with warm dim sum dipping sauce.
- Sweet \& Sour Shrimp: Tempura style shrimp served in sweet \& sour sauce with pinapple chunks \& cherries (add $\$ 2.00$ per person)


## Beverages:

- Assorted soda, sparkling water and still water, lemons \& limes.


## Included In Package:

- Deluxe disposable 7 " cocktail plates, silver-like cocktail forks, cocktail napkins, 10 ounce clear plastic cups.
- Black floor length linens for buffet \& beverage tables.
- Decorative centerpiece for buffet table.

Pricing: $\$ 26.95$ per guest / Minimum 35 guests / plus service if desired.

# Mini Meals Cocktail Party 

## On The Buffet

Mediterranean Tower<br>Classic Tomato Bruschetta * Five Olive Tapenade * Sicilian Egoplant Bruschetta<br>Traditional Hummus * Roasted Red Pepper Hummus<br>Garlic Crostini \& Fresh Pita

## Baked Brie

Creamy brie enrobed in raspbery sauce and wrapped in crispy phylo crust, served warm on a granite stone.

## Martini's

(not really, just served in large martini glasses)
Fresh Baby Mozzarella Balls with Sweet Grape Tomatoes, Fresh Basil \& Olive Oil
Olive \&o Artichoke Salad
Marinated Roasted Peppers
Butlered Hors D'oeuvres
Choice of 6 hors d'oeuvres \& 3 Mini Meals
(see attached for additional selections)
Served on white china platters with fresh flowers and appropriate dips.

## Hot

Pulled Pork On Rye Toast with Crispy Slaw
Mini Kobe Beef Cheese Burgers
Abi Tuna Spring Rolls w/ Spicy Plum Sauce
Assorted Miniature Quiche
Mushroom Caps with Spinach \& Blue Cbeese
Franks In Jackets
Cold
Shrimp Cocktail Shots
Salmon \& Tuna Rolls w/ Ponzu \& Wasabi on Tiny Plates
Mini Meals
(served butler style, choice of Three)
Lobster Mac \& Cheese Served In Mini Campfire Pots
Mixed Vegetable Lomein served in Chinese takeout Boxes w/ Chop Sticks Sliced Filet Mignon on Yukon Gold Smashed Potatoes w/ Porcini Mushroom Sauce

Shrimp or Tomato Basil Bisque Shooters
Jalapeno Mac é Cheese in Mini Campfire Pots
Pulled Pork over Jalapeno Mac \& Cheese

## Included In Package:

- Deluxe disposable 7" cocktail plates, silver-like cocktail forks, cocktail napkins, 10 ounce clear plastic cups., disposable mini meal plates \& utensils.
- Black floor length linens for buffet \& beverage tables._Decorative centerpiece for buffet table.
- Assorted soda, sparkling water, still water, lemons \& limes.

Pricing: $\$ 34.95$ per guest
Minimum 35 guests / plus staffing (please contact our banquet manager for details).

#  <br> TWIN OAKS CATERERS <br> Phone: 732-238-4600 <br> FAX: 732-238-7909 

Hot Hors D' oeuvre Listing

## Section A

Franks In Jackets * Spanikopita * Petite Quiche Lorraine * Petite Broccoli Cheddar Quiche Petite Spinach Quiche * Petite Wild Mushroom Quiche * Mascarpone \& Caramelized Red Onion Tart ]Mushroom Caps w/ Sun-Dried Tomatoes * Mushroom Caps with Spinach \& Gorgonzola Mushroom Caps with Sausage * Sesame Cbicken Skewers * Buffalo Cbicken Skewers * Coconut Cbicken Skewers Piqza Bagels * Potato Knishes * Miniature Potato Pancakees * Hummus Pastry Stars * Mini Reubens Teriyaki Steak. On A Stick * Beef Tenderloin \&o Mushroom Kabobs * Veggie Spring Rolls Steamed Veggie Dumplings * Chicken Cordon Bleu Puff * Raspbery, Toasted Almond Brie Puff Vermont Cheddar Cheese Puff * Smoked Gouda Puff with Chorizo * Buffalo Chicken \& Blue Cheese Poppers Mini Calzones w/ Pepperoni * Cbicken Parmesan Bites

## Cold Hors D'oeuvres (included in Section A)

Asparagus Wrapped With Lox * Melon Wrapped w/ Prosciutto * Mozzarella Wrapped w/ Roasted Pepper Southwestern Grilled Shrimp in Phyllo Baskets * Sushi Rolls w/ Wasabi \& Ponzu on Mini Plates Lump Crabmeat Spoonful's * Lox on Pumpernickel Diamonds

## Section B

Scallops Wrapped In Bacon * Shrimp Stuffed With Crabmeat * Bacon Wrapped Shrimp * Coconut Shrimp Duck \& Apricot Beggars Purse * Salmon \& Goat Cheese Beggars Purse Maine Lobster Newburg Phyllo Triangle Abi Tuna Spring Rolls * Peking Duck Spring Roll * Pbilly Cheese Steak Spring Roll Reuben Spring Roll * Asian Short Rib Pot Pie * Cbicken Pot Pie * Cbicken Marsala Pot Pie Aged Gruyere \& Summer Leek Tartlet * Roasted Vegetable Cobbler * Deep Dish Pǐ̌a With Sausage Beef Tenderloin With Gorgonzola wrapped in Bacon * Braised Beef Short Rib Pierogis Cbicken Saltimbocca Skewer * Chorizo Stuffed Dates w/ Apple Wood Smoked Bacon Pork Belly Skewer * Moroccan Lamb Kabobw/ Fig, Apricot \& Peppers Butter Pecan \& Coconut Crusted Shrimp Tamari Glazed Shrimp Skewers * Fire Roasted Vegetable Empanadas * Pork Carnita Empanadas Lobster \& Black Bean Empanadas * Chorizo \& Black Bean Empanada Breaded Crab Cakes w/ Mango Cocktail Sauce * Petite Beef Wellington Puff * Short Rib \& Roquefort Hand Pie Bella Flora Puff with Portabella's \& Ricotta Cheese

## Section C (add \$1.75 for each hors d'oeuvre chosen)

Baby Lamb Chops with Horseradish Pesto Cream * Premium Lump Crab Cakes w/ Mango Salsa Lobster Cobbler * Coconut Crusted Maine Lobster Skewer * American Wagyu Cheese Burger w/ Sautéed Onions American Wagyu Bacon Cheese Burger

## All American BBQ

Hot Off The Grill<br>All Beef $1 / 3$ Pound Fresh Hamburgers \& Cheeseburgers<br>Grilled Veggie Burgers<br>Thumann's All Beef Franks<br>Boardwalk Style Sausage \& Pepper Hoagies<br>Texas Style Barbecued Chicken<br>Condiments<br>Ketchup * Mustard * Mayonnaise * Relish * Onions<br>Lettuce * Tomatoes * Pickle Chips * Sauerkraut<br>On The Side<br>Corn on the Cob<br>New England Style Baked Beans<br>Freshly Prepared Salads<br>Potato Salad * Cole Slaw * Pasta Salad<br>Tossed Salad with Assorted Dressings<br>Desserts<br>Chilled Sliced Watermelon<br>Fresh Baked Cookies<br>Beverages<br>Fresh Brewed Iced Tea<br>Pink Lemonade * Ice Water<br>Assorted Name Brand Sodas

All Prices Include The Following:

1) Four hours of food service.
2) Staff to cook \& serve \& clean up.
3) All papergoods including plastic table covers \& skirts for serving tables.
4) All cooking equipment including serving tables. (include's tenting for cooking only)
5) Delivery within 20 miles of East Brunswick.

Pricing:
50 - 74 guests @ $\$ 28.95$ per person $+20 \%$ service charge + sales tax
75 - 99 guests @ $\$ 24.95$ per person $+20 \%$ service charge + sales tax
100 - 300 guests @ $\$ 22.95$ per person $+20 \%$ service charge + sales tax
$301-750$ guests @ $\$ 21.95+20 \%$ service charge + sales tax
750 guests or more @ $\$ 19.95$ per person $+20 \%$ service charge + sales tax
Childrens Pricing
Children 3-11 half price (in total pricing for discounts 2 children count as 1 adult)
We have many more BBQ menu's available, please call our office for details.

# Feed The Whole Warehouse Menu 

Tossed Salad with Assorted Dressings<br>Semolina Bread with Butter<br>Choice of Three Entrée's<br>Chicken Breast Francaise / Chicken Breast Marsala / Chicken Breast Florentine<br>Chicken Breast Picatta / Cbicken Breast Parmigiana / Arroz con Pollo<br>Roasted Rotisserie Style Cbicken / Country Style Buttermilk. Fried Cbicken / Cbicken Oregenato<br>Roasted Rosemary Cbicken / Smokey BBQ or Dry Rub Cbicken<br>Swedish Meatballs w/ Buttered Egg Noodles / Italian Meatballs / Italian Sausage with Peppers \& Onions Kielbasa \& Sauerkraut / Barbecued Pulled Pork / Roasted Sausage with Potatoes, Peppers \& Onions Egoplant Parmigiana / Eggolant Rollantini / Vegetable Lasagna / Grilled Vegetable Lasagna Traditional Meat Lasagna / Baked Ziti / Penne Pasta Ala Vodka w/ Peas \& Proscuitto Cavatelli with Broccoli \& Sun Dried Tomatoes * Baked Stuffed Shells<br>Choice of Three Accompaniments<br>Fresh Steamed Mixed Garden Vegetables with Light Butter \& Seasonings<br>Honey Glazed Baby Carrots with Candied Pecans \& Fresh Basil<br>String Beans Almondine / String Beans with Julienned Carrots<br>Zucchini \&o Summer Squash Sautéed with Roasted Peppers \& Garlic<br>Rice Pilaf / Herb Roasted Potatoes / Whipped Yukon Gold Potatoes<br>Roasted Rosemary \& Garlic Potato Wedges / Garlic Cheddar Mashed Potatoes<br>Spanish Rice \& Beans / Arroz Con Gandules<br>\section*{Desserts}<br>Fresh Baked Cookies \& Brownie Bites<br>\section*{Beverages}<br>Assorted Name Brand Sodas \& Bottled Water<br>All Prices Include The Following:<br>1) Delivery within 20 miles of East Brunswick.<br>2) Disposable chafing dishes \& serving utensils.<br>3) Full disposable service for all menu items provided.<br>4) Disposable plastic table covers for food \& beverage tables.<br>Pricing: $\$ 18.95$ per guest + sales tax<br>Minimum 100 guests (no exceptions)

