

Twin Oaks Caterers

Off Premise Catering Specialists



Sit Down Service Wedding

Making Wedding Days Special For More Than 20 Years!

*Indoor And Out Door Locations Available
287 Old Bridge Tpk. East Brunswick, NJ 08816*

Phone: 732-238-4600

Fax: 732-238-7909

WWW.TWINOAKSCATERERS.COM



Introduction

The Caterer:

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 have a relative in the catering business. This has 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.

Locations:

Twin Oaks Caterers is an Off Premise catering company, we have been catering weddings for over 20 years and can suggest many lovely indoor & outdoor locations. We also specialize in outdoor tent weddings and can accommodate all of your rental needs.

Our Packages:

All of our packages are a bit different. Please review the "Included in package" section to see what is and is not included in the package you are considering. All of our menu packages can be modified. Please feel free to call our office and discuss your particular needs with our banquet manager. Gratuities: We do not add a gratuity charge to your invoice, if you are completely satisfied with the service of our staff you are encouraged to tip them directly.

Additional Items & Services:

We offer many additional items and services, rentals, décor packages, additional food stations, Viennese tables etc.. If there is an item or service that you require for your wedding please ask, if we can't help you we can recommend a local professional who can.

Alcohol Policies:

Twin Oaks Caterers does not have a liquor license. We will however assist you in selection and quantities of alcoholic beverages that you'll need for your reception. We can suggest a local liquor store that will deliver to your location. We can also assist in hiring of professional bartenders, as with the liquor, the bartenders must be paid directly, please speak to our banquet manager for more details.

Prices subject to change without notice.



SIT DOWN DINNER

Our Premier package is designed to gratify the most discriminating palate, this affair will have lasting memories.

Cocktail Hour Garden Bar

All Garden Bar items are decorated to perfection on china platters and displayed on a decorated buffet station

International Cheese Display With Crispy Crackers

Baked Brie In Phylo Dough With Raspberry Sauce

Crudite' Basket With Assorted Dipping Sauces

Sliced Fresh Seasonal Fruit Display

Fresh Hummus w/ Pita Wedges

Bruschetta Bar

Classic Tomato & Basil Bruschetta

Five Olive Tapenade

Sicilian Marinated Eggplant Bruschetta

Roasted Garlic & Herb Crostini

Served From Large Martini Glasses

Olive & Artichoke Salad

Marinated Roasted Peppers

Mozzarella & Grape Tomato Salad

Butler Style Hors d'oeuvres

Please choose a total of eight (4 from "A" & 4 from "B") hot or cold hors d'oeuvres for our staff to serve on china platters w/ appropriate dipping sauces.

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 Chicken Skewers * Buffalo Chicken Skewers * Coconut Chicken Skewers
Pizza Bagels * Potato Knishes * Miniature Potato Pancakes * Hummus Pastry Stars * Mini Reubens
Teriyaki Steak On A Stick * Beef Tenderloin & Mushroom Kabobs * Veggie Spring Rolls
Steamed Veggie Dumplings * Chicken Cordon Bleu Puff * Raspberry, Toasted Almond Brie Puff
Vermont Cheddar Cheese Puff * Smoked Gouda Puff with Chorizo * Buffalo Chicken & Blue Cheese Poppers
Mini Calzones w/ Pepperoni * Chicken 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
Ahi Tuna Spring Rolls * Peking Duck Spring Roll * Philly Cheese Steak Spring Roll
Reuben Spring Roll * Asian Short Rib Pot Pie * Chicken Pot Pie * Chicken Marsala Pot Pie
Aged Gruyere & Summer Leek Tartlet * Roasted Vegetable Cobbler * Deep Dish Pizza With Sausage
Beef Tenderloin With Gorgonzola wrapped in Bacon * Braised Beef Short Rib Pierogis
Chicken Saltimbocca Skewer * Chorizo Stuffed Dates w/ Apple Wood Smoked Bacon
Pork Belly Skewer * Moroccan Lamb Kabob w/ Fig, Apricot & Peppers*

SIT DOWN DINNER

(CONT.)

First Course

Please choose one for all of your guests to enjoy.

Cavatelli With Broccoli Rabe, Sausage & Shrimp

Fresh Berry Martini (seasonal)

Lobster Ravioli With Roasted Pepper Cream

Fresh Mozzarella With Grilled Portabella Mushroom And Fire Roasted Pepper

Second Course

Please choose one for all of your guests to enjoy.

Classic Caesar Salad

Spring Mixed Greens With Mandarin Oranges And Toasted Almonds With Citrus Vinaigrette

Mediterranean Salad With Olives, Onions And Feta Cheese

Fresh Spinach Salad With Sliced Button Mushrooms & Bacon Vinaigrette

Third Course

On Premise Choice Of Entrée

(entrée choices below may be substituted, please speak to our catering manager)

Sliced Filet Mignon w/ Porcini Mushroom Sauce

Sliced marinated & grilled beef tenderloin served on a bed of garlic smashed red bliss potatoes.

Or

Dill Crusted Filet of Salmon w/ Creamy Dill Sauce

Fresh Atlantic salmon filet, seasoned and coated with fresh dill and bread crumbs, grilled to perfection, served with our house made creamy dill sauce and fluffy rice pilaf.

Or

Fall Harvest French Cut Chicken Breast

Semi boneless chicken breast filled with our sweet & savory apricot & pear compote stuffing, served sliced on the bias w/ brandy raisin sauce and roasted red bliss potato wedges.

Choice Of Vegetable

Spaghetti Squash With Toasted Pine Nuts & Sundried Tomatoes

Grilled Balsamic Vegetable Stack

Fresh Honey Stung Baby Carrots With Walnuts

Fresh Steamed Asparagus (in season)

Peas With Asparagus And Artichokes

Fresh Baked Semolina Bread

Fourth Course

Fresh Brewed Coffee

Fresh Brewed Decaffeinated Coffee

Assorted Teas

Tiered Custom Wedding Cake

Mini Italian Pastries served family style

SIT DOWN DINNER

(CONT.)

Items Included In Package

1. A professional staff of cooks & servers (this does not include bartenders).
2. Full china service to include: china dinner plates, china salad plates, china appetizer plates, stainless steel flatware, water goblets & champagne glasses, coffee cups, saucers, dessert plates.
3. All cooking & serving equipment, small wares. (this does not include, tenting, tables, chairs)
4. Linens in your choice of colors for all seating tables and service tables, linen skirting for all food service tables (includes bar & dj table), linen napkins. (standard sizes and colors, upgrades are available at an additional charge)
5. Non alcoholic bar set ups to include: Coke, Diet Coke, Sprite, Diet Sprite, sparkling water, spring water, orange, pineapple, grapefruit, cranberry juices, club soda, tonic water, sour mix, bloody mary mix, lime juice, grenadine, bar fruit, 9, 10, 16 oz. clear plastic cups, cocktail napkins, stirrers, ice bowls, coolers, cork screws, ice scoops.
6. Decorative centerpieces for all buffet stations. (additional décor options are available at an additional charge)
7. Coordination with bartending services, liquor store if our preferred vendors are used.
8. Private consultation with our banquet manager.
9. Five hour package. (1 hour cocktail hour, 4 hour reception)

Pricing

\$119.95 per person plus 20% service charge + sales tax

Minimum 100 guests

Additional charges may apply please speak to our catering manager.

Pricing subject to change with out notice.

Not responsible for misprints.

Optional Items

Bar:

1. Bartenders: All bartenders are subcontracted and not employee's of Twin Oaks Caterers, all bartender fee's are paid directly to the bartenders. \$250.00 for a 5 hour reception (includes early set up & clean up).
2. Portable Bar Rental: 5' white Formica bar @ \$85.00.
3. Sangria Set ups: Includes fruit, juice, and all non alcoholic ingredients to make sangria, sangria pitchers @ \$2.50 per person.
4. Frozen Blender Drinks: Includes your choice of 2 drinks (Pina colada, strawberry daiquiri, frozen margarita) blenders, fruit garnishes, 16 oz. Clear plastic cups, straws @ \$5.75 per person.
5. Glassware Rental: Wine or Highball @ \$1.25 per glass / Martini or Pilsner @ \$1.75 each.

Linen Upgrades:

Note: Standard included linens include 100% polyester linen in over 50 color choices, standard size is 90" round for seating tables.

1. Floor length linens @ \$7.00 per table.
2. Overlays \$12.00 & up per table.
3. Specialty fabrics and custom sizes to be quoted upon request.
4. Chair covers & sashes @ \$5.95 per chair & up. (includes installation)

Food Upgrades:

All food upgrades are subject to 20% service charge and prevailing sales tax.

1. Add Viennese table to any wedding package @ \$9.95 per person.
2. Add butlered hors d'oeuvres to cocktail hour @ \$16.95 per person
3. Add Wood fired pizza oven to cocktail hour @ \$9.95 per person (outdoor events only)
4. Whole roasted 75 pound pig on our custom Pig Cooker @ \$895.00

Please feel free to contact our catering manager for any additional food upgrades.

Additional Service Staff:

There will be times when additional staffing may be required because of your location or facility, there may also be overtime charges for on site ceremonies. Please consult our catering manager for any additional labor charges that may apply.

1. Chefs @ \$85.00 per hour
2. Assistant or Grill chefs @ \$60.00 per hour
3. Servers @ \$.00 per hour
4. Cocktail waitresses @ \$35.00 per hour
5. Porters / Dishwashers @ \$35.00 per hour

Rentals:

We work with several of the best rental companies in the Tri-State area, we can supply tenting, tables, chairs, dance floors, lighting and specialty items. Please consult with our banquet manager for a price quote.

Décor Packages:

Although we include décor for our buffet stations we also work with several florists and designers that can handle all aspects of your wedding day décor. Please call our banquet manager for more information.