

Twin Oaks Caterers

Off Premise Catering Specialists



American Bounty Wedding

Making Wedding Days Special For More Than 20 Years!

*Indoor And Out Door Locations Available
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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 third 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 25 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.

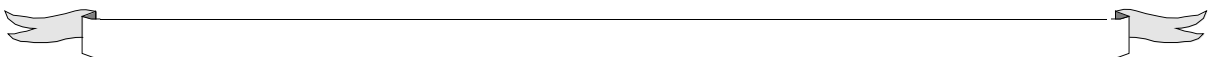
Additional Items & Services:

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.





American Bounty Buffet



The American bounty buffet was created to offer our clients a buffet style wedding with terrific food that won't break your budget.

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 Phyllo Crust 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



American Bounty Buffet



First Course

Spring Mixed Greens with Sweet Grape Tomatoes, Cucumbers, Mandarin Oranges & Toasted Almonds with Light Citrus Vinaigrette Dressing
Fresh Baked Dinner Rolls & Butter

Carving Station

(choice of One Carved Meat)

Hand Carved Roast Top Round Of Beef With Au jus or Mushroom Sauce
Hand Carved Roasted Fresh Turkey Breast With Natural Gravy
Hand Carved Baked Virginia Ham With Honey Mustard Glaze
Roasted Stuffed Loin Of Pork w/ Natural Gravy
Roast Prime Rib Of Beef or Whole Grilled Tenderloins of Beef ***

Entrées

(choice of two entrées)

Chicken Breast Stuffed With Wild Rice & Portabella Mushrooms
Chicken Breast Francaise * Chicken Breast Marsala * Chicken Breast Parmigiana
Chicken Breast Saltimbocca * Chicken Breast Florentine * Chicken Breast Picatta
Dill Crusted Salmon w/ Creamy Dill Sauce * Grilled Salmon Florentine * Grilled Teriyaki Salmon
Filet Of Sole Francaise * Filet Of Sole Stuffed With Crabmeat * Filet of Sole Florentine
Mahi—Mahi Picatta * Filet of Tilapia Picatta

Side Dishes

(choice of two sides)

Quatro Fromagio Ravioli w/ Sun-Dried Tomato & Roasted Pepper Cream Sauce
Wild Mushroom Ravioli With Chunky Tomato Basil Sauce
Baked Lasagna (Vegetable or Meat) * Baked Stuffed Shells
Cavatelli With Broccoli & Sundried Tomatoes
Sausage With Peppers * Roasted Sausage With Potatoes * Swedish Meatballs With Egg Noodles
Kielbasa And Sauerkraut * Eggplant Rollantini * Eggplant Parmigiana
Pierogies With Onions * Mini Stuffed Cabbage

Vegetables & Potatoes

(choice of two)

Green Beans Almondine * Fresh Steamed Mixed Vegetables * Honey Glazed Baby Carrots
Broccoli Cheddar Casserole * Peas With Mushrooms and Pearl Onions
Rice Pilaf * Wild Rice Pilaf * Herb Roasted Red Bliss Potatoes * Scalloped Potatoes
Garlic Mashed Potatoes * Boiled Parslied Potatoes

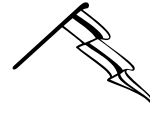
Third Course

Fresh Brewed Regular & Decaffeinated Coffee * Assorted Teas
Tiered Custom Wedding Cake or Stuffed Cup Cake Tower

*** Add \$5.95 per person if this item is chosen.



American Bounty Buffet



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, China dessert plates, china coffee cups & saucers, stainless steel flatware, water goblets & champagne glasses.
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

\$79.95 per person plus 20% service charge + sales tax

Minimum 75 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.