



*Twin Oaks*TM

CATERERS

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 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.

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.*

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 & 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 have 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 heat. 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 holding 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, up-scale 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. Purchase orders must be received 3 days prior to catering delivery.



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 fresh baked Danish. Philadelphia brand cream cheese, butter & jelly.
- Full disposable service, condiments, disposable plastic table clothes for buffets.

\$9.75 per guest (Min 25 People)

Cold Ala Carte Breakfast Items:

- Lox platter w/ sliced lox, lettuce, tomato, onion, capers @ Market Price (minimum 15)
- Assorted non fat Greek yogurt 5.3 ounce cups @ \$3.75 each
- Make your own yogurt parfaits: vanilla yogurt, granola, strawberries & blue berries @ \$4.95 per person
- Assorted Chilled Bottled Juices @ \$2.75 each.
- Fresh sliced fruit platters or fresh cut fruit salad @ \$3.75 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
- Crispy maple wood smoked bacon
- Country breakfast pork sausage. (Turkey sausage available for \$1.00 additional per guest)
- Home fried potatoes.
- Full disposable service, stainless steel chafing dishes, serving utensils, condiments, disposable plastic table clothes for buffets.

\$20.95 per guest

Minimum 30 guests

Ala Carte Hot Breakfast Items:

- Oatmeal w/ toppings (raisins, brown sugar, butter, cinnamon, granola @ \$4.95 per person.
- Omelet station w/ omelets made to order by our uniformed chef @ \$8.95 per person + Chef Charges
- Pancakes or waffles substituted for French Toast (no charge).
- 9" fresh baked assorted quiche @ \$44.95 each (cut in 10 slices)
- Grilled sliced Virginia ham @ \$4.50 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) @ \$6.95 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: Prices start from \$15.95 per guest(25 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: Prices start from \$15.95 per guest(25 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: Prices start from \$20.95 per guest(25 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

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Sub Lunches: Prices start from \$16.95 per guest(25 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)**

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

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 **Prices start from \$16.95 per guest/Minimum 25 guests**

Classic Lunch In A Box

- Freshly prepared Sandwich on your choice of Ciabatta 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. **Prices start from \$14.95 per guest / Minimum 25 guests**

Budget Lunch In A Box

- Freshly prepared Sandwich on your choice of Ciabatta 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. **Prices start from \$12.95 per guest / Minimum 25 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 Oregonato

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 @ \$20.95 per person

Cold Buffet with 2 entrée's and 1 side @ \$23.95 per person

Cold Buffet with 2 entrée's and 2 sides @ \$25.95 per person

Minimum 30 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

Chicken Breast Marsala

Mezze 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

Chicken Breast Parmigiana

Cheese Tortellini Alfredo 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 Chicken with Natural Pan
Gravy*

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, Sun-
Dried 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

Chicken Breast Picatta

Rice Pilaf

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.

\$22.95 per guest / 30person 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 ONE SALAD

Caesar * Tossed With Assorted Dressings (VG) * Pasta Vinaigrette

Please Choose 2 Entrée's, 2 Sides & 2 Vegetables / Potatoes

Entrée'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 Oregonato

Baked Boston Scrod With Tomato Basil Salsa

Vegan Entrées

Israeli Couscous w/ Grilled Balsamic Vegetables * Tofu & Mixed Vegetable Stir Fry

Vegan Pasta w/ Broccoli, roasted Garlic, Sun-Dried Tomatoes & Roasted Peppers

Vegan Pasta w/ Chunky Portobello Pomodoro Sauce

Sides

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 Bolognese * Eggplant Parmigiana or Rollatini

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

CALL FOR PRICING

Minimum 30 guests



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.

Afternoon Breaks

Beverages:

Coffee Service * Assorted Soda & Bottled Water * Fresh Brewed Iced Tea & Pink Lemonade

Snacks

Fresh Baked Cookies & Brownie Bites * Crudité' w/ dips * Fresh Fruit Platters * Fresh Filled Mini Cannoli's

Assorted Cheese & Crackers

Pricing:

1. 1 beverages & 1 Snack @ \$6.95 per person
2. Each additional beverage or snack selection add \$3.95 per person.

Minimum 30 people

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 & prosciutto.
- **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 pineapple 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 starts at: \$33.95 per guest / Minimum 35 guests

Mini Meals Cocktail Party

On The Buffet

Mediterranean Tower

*Classic Tomato Bruschetta * Five Olive Tapenade * Sicilian Eggplant Bruschetta*

*Traditional Hummus * Roasted Red Pepper Hummus*

Garlic Crostini & Fresh Pita

Baked Brie

Creamy brie enrobed in raspberry sauce and wrapped in crispy phyllo 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 & 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 Cheese

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 & 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: \$49.95 per guest

Minimum 50 guests / plus staffing (please contact our banquet manager for details).

TWIN OAKS CATERERS

PHONE: 732-238-4600

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 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
Abi 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
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 \$3.75 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

All Beef 1/3 Pound Fresh Hamburgers & Cheeseburgers

Grilled Veggie Burgers

Thumann's All Beef Franks

Boardwalk Style Sausage & Pepper Hoagies

Texas Style Barbecued Chicken

Condiments

Ketchup * Mustard * Mayonnaise * Relish * Onions

Lettuce * Tomatoes * Pickle Chips * Sauerkraut

On The Side

Corn on the Cob

New England Style Baked Beans

Freshly Prepared Salads

Potato Salad * Cole Slaw * Pasta Salad

Tossed Salad with Assorted Dressings

Desserts

Chilled Sliced Watermelon

Fresh Baked Cookies

Beverages

Fresh Brewed Iced Tea

Pink Lemonade * Ice Water

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 @ \$35.95 per person + 20% service charge + sales tax

75—99 guests @ \$29.95 per person + 20% service charge + sales tax

100—300 guests @ \$27.95 per person + 20% service charge + sales tax

301—750 guests @ \$26.95 + 20% service charge + sales tax

750 guests or more @ \$24.95 per person + 20% service charge + sales tax

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

Semolina Bread with Butter

Choice of Three Entrée's

Chicken Breast Francaise / Chicken Breast Marsala / Chicken Breast Florentine

Chicken Breast Picatta / Chicken Breast Parmigiana / Arroz con Pollo

Roasted Rotisserie Style Chicken / Country Style Buttermilk Fried Chicken / Chicken Oreganato

Roasted Rosemary Chicken / Smokey BBQ or Dry Rub Chicken

Swedish Meatballs w/ Buttered Egg Noodles / Italian Meatballs / Italian Sausage with Peppers & Onions

Kielbasa & Sauerkraut / Barbecued Pulled Pork / Roasted Sausage with Potatoes, Peppers & Onions

Eggplant Parmigiana / Eggplant 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*

Choice of Three Accompaniments

Fresh Steamed Mixed Garden Vegetables with Light Butter & Seasonings

Honey Glazed Baby Carrots with Candied Pecans & Fresh Basil

String Beans Almondine / String Beans with Julienned Carrots

Zucchini & Summer Squash Sautéed with Roasted Peppers & Garlic

Rice Pilaf / Herb Roasted Potatoes / Whipped Yukon Gold Potatoes

Roasted Rosemary & Garlic Potato Wedges / Garlic Cheddar Mashed Potatoes

Spanish Rice & Beans / Arroz Con Gandules

Desserts

Fresh Baked Cookies & Brownie Bites

Beverages

Assorted Name Brand Sodas & Bottled Water

All Prices Include The Following:

- 1) Delivery within 20 miles of East Brunswick.
- 2) Disposable chafing dishes & serving utensils.
- 3) Full disposable service for all menu items provided.
- 4) Disposable plastic table covers for food & beverage tables.

Pricing: \$29.95 per guest + sales tax

Minimum 100 guests (no exceptions)