

Wedding Catering | Christopher's Kitchen Catering NJ

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Wedding Catering Menus

Christopher's Kitchen is a NJ wedding caterer that services off site weddings in New Jersey and parts of New York and Pennsylvania. We are a professional wedding service that has been hosting customized events of all sizes for over 9 years. Our professional team of event planners and chefs will ease the process and give you peace of mind every step of the way. We specialize in creative wedding menus and handcrafted dishes that will complement your special day. All of our wedding menus can be tailored to your specification. We offer complete rentals and staffing for all of your needs.

Looking for a location for your wedding celebration? Here are some of the [off site venues we work in](#). We can also work in the location of your choice.



Off Premise Wedding Catering Packages

2017-2018

Prices include staffing.

Rental costs not reflected in pricing and will depend on your event needs.

All of our menus are customizable and can be altered to your individual tastes.

Passed and Stationary Hors D'oeuvre Reception

\$59/Guest

Choose 10

- » Lump crabcakes, mango ginger relish
- » Thai chicken satay, lemongrass peanut sauce
- » Seared beef tenderloin on crisp potato, onion jam, horseradish aioli*
- » Arepas, garlic shrimp, chipotle aioli and tomatillo relish
- » Peppercorn seared tuna on wonton chip, mirin soy glaze, wasabi aioli
- » Smoked salmon with dill mustard and crispy capers on cucumber
- » Chicken empanadas with mango lime sauce
- » Macadamia shrimp with vanilla rum butter sauce*
- » Filet mignon skewer, Yukon gold potato, grilled scallion, Peter Luger sauce*
- » Pulled pork or short rib taco, pineapple jalapeno slaw, avocado
- » Fish tacos, cilantro lime slaw, radish, chipotle sauce
- » Prosciutto wrapped figs, goat cheese and honey(seasonal)
- » Bruschetta, homemade ricotta, roasted tomatoes, lemon zest, asparagus
- » Lobster bisque shooters with chive cream*
- » Clams casino, applewood bacon, lemon butter
- » Pancetta and corn risotto spoons, roasted grape tomatoes
- » Warm goat cheese, roasted garlic, grape tomato and rosemary flatbread
- » Angus beef sliders, cheddar, brioche bun
- » Fennel seared tuna, butter beans, arugula, roasted tomatoes, saffron aioli
- » Merlot braised short ribs on creamy parsnips, white truffle oil
- » Sweet chili glazed sea scallops*
- » Lamb kefta with feta salas verde

- » *Wild mushroom and leek risotto cakes with truffle pea puree*
- » *Peking duck ravioli, hoisin, cucumber*
- » *Tuna ceviche, coconut milk, ginger, chilis, lime, crispy plantains*
- » *Edamame dumplings, truffle soy sauce*
- » *Moroccan lamb chops, preserved lemon basil chutney**
- » *Mini chorizo "Cubans," manchego, fig mustard*
- » *Mushrooms stuffed with broccoli rabe, sweet fennel sausage and Locatelli*
- » *Argentinean beef skewers, chimichurri sauce*
- » *Thai shrimp spring rolls, coconut milk, cilantro*
- » *Vegetable samosas, green chutney*

** Premium Selections Available at Additional Pricing*

- » *Assorted vegetable crudité and cheese display, flatbreads, crackers, hummus, spiced lentil dip, caramelized onion dip*

Dessert and Coffee Service

- » *Your wedding cake at the site*
- » *Freshly brewed coffee, decaf and assorted teas*

Buffet Wedding Receptions

Sweetheart Menu

\$69/Guest

- » *Choose 10 hors d'oeuvres from our menu*
- » *Assorted vegetable crudité and cheese display, flatbreads, crackers, hummus, spiced lentil dip, caramelized onion dip*

Salad

Choose one

- » *Arugula, watermelon, feta cheese, pine nuts, rice wine vinaigrette*
- » *Baby spinach, peppadews, manchego, crispy pancetta, olives, sherry vinaigrette*
- » *Baby greens, warm goat cheese, dried cranberries, maple pecans, white balsamic vinaigrette*
- » *Bibb lettuce, hazelnuts, gorgonzola, grape tomatoes, sweet onion, poached garlic vinaigrette*
- » *Romaine, lemony Caesar dressing, shaved parmesan, marinated tomatoes, smoked paprika naan crostini*
- » *Arugula, orange segments, shaved fennel, sweet onion, chevre crostini, citrus pink peppercorn vinaigrette*
- » *Baby greens, port wine poached pears, goat cheese, chili spiced pecans, mango vinaigrette*
- » *Arugula, radicchio, roasted corn, applewood smoked bacon, manchego, Dijon vinaigrette*

Entrees

Choose two

- » *Grilled and sliced skirt steak, chimichurri sauce*
- » **Pan roasted snapper “mojo de ajo”, toasted garlic, lime, olive oil, cilantro*
- » *Balsamic grilled chicken breast, sherry mushrooms*
- » *Spinach, bacon and fontina stuffed chicken breast, tomato basil cream sauce*
- » *Chicken Milanese, lemon capper white wine butter*
- » *Miso and sake marinated cod*
- » *Grilled and sliced NY Sirloin, rosemary lemon oil*
- » *Herb roasted cod, saffron fennel broth*
- » *Almond crusted mahi mahi, mango ginger relish*
- » *Merlot braised boneless beef short ribs with truffle essence*
- » **Espresso rubbed beef tenderloin, cocoa cabernet sauce*
- » **Herb seared grouper, basil corn sauce, tomato brunoise*
- » *Korean sliced marinated flank steak, soy, ginger, rice vinegar, charred scallions*
- » *Adobo pork loin, charred pineapple, mango and rum relish*
- » **Crabmeat crusted grouper, lemon shallot buerre blanc*
- » **Macadamia crusted grouper, vanilla rum butter*
- » *Ricotta stuffed chicken breast, roasted grape tomatoes, herb jus*
- » *Asian bbq salmon, mango ginger relish*
- » *Porkloin stuffed with poached pears, proscuitto and basil*
- » **Fennel and leek roasted sea bass with parmesan panko bread crumbs and tomato jus*
- » *Horseradish crusted salmon, Lemon basil remoulade*

**Premium Selections, \$8.95 additional*

Sides

Choose three

- » *Butter whipped Yukon gold potatoes*
- » *Smoked paprika new potatoes*
- » *Maple vanilla whipped sweet potatoes*
- » *Garlic and rosemary roasted new potatoes*
- » *Grilled balsamic vegetables*
- » *Haricot verts with toasted almonds and olive oil*
- » *Coconut ginger basmati rice*
- » *Gemelli pasta, garlic, tomatoes, basil, parmesan, touch of cream*
- » *Sauteed herb vegetable medley*
- » *Saffron scented basmati rice*
- » *Asparagus, roasted tomatoes, balsamic syrup*
- » *Wild rice and long grain pilaf*
- » *Three cheese, shallot potato gratin*
- » *Lemon basil quinoa*
- » *Farro, grape tomatoes, olives, feta, olive oil, lemon*

Dessert and Coffee Service

- » *Your wedding cake at the site*

- » *Freshly brewed coffee, decaf and assorted teas*

Forever Wedding Menu

\$79/Guest

- » *Choose 10 hors d'oeuvres from our menu*
- » *Assorted vegetable crudité and cheese display, flatbreads, crackers, hummus, spiced lentil dip, caramelized onion dip*

Salad(plated)

- » Choose one salad from our menu

Entrée

- » Choose 2 from our entrée menu

Sides

Choose 3

- » *Butter whipped Yukon gold potatoes*
- » *Smoked paprika new potatoes*
- » *Maple vanilla whipped sweet potatoes*
- » *Garlic and rosemary roasted new potatoes*
- » *Grilled balsamic vegetables*
- » *Haricot verts with toasted almonds and olive oil*
- » *Coconut ginger basmati rice*
- » *Gemelli pasta, garlic, tomatoes, basil, parmesan, touch of cream*
- » *Sauteed herb vegetable medley*
- » *Saffron scented rice*
- » *Asparagus, roasted tomatoes, balsamic syrup*
- » *Wild rice and long grain pilaf*
- » *Three cheese, shallot potato gratin*
- » *Lemon basil quinoa*
- » *Farro, grape tomatoes, olives, feta, olive oil, lemon*

Dessert and Coffee Service

- » *Your wedding cake at the site*
- » *Freshly brewed coffee, decaf and assorted teas*

Plated Dinners

- » *Choose 10 hors d'oeuvres from our menu*
- » *Assorted vegetable crudité and cheese display, flatbreads, crackers, hummus, spiced lentil dip,*

caramelized onion dip

Salad

Choose one salad from our menu

Entrée

Choose 2.....\$89

Choose 3.....\$99

- » *Grilled sirloin, chimichurri sauce, tostones, black beans, avocado*
- » **Pan roasted snapper and shrimp "mojo de ajo", toasted garlic, lime and cilantro*
- » *Fennel peppercorn seared tuna, butter beans, wilted arugula, roasted tomatoes*
- » *Roast porkloin with rosemary and sage, fennel slaw, reggiano corn polenta*
- » *Miso marinated cod, lemongrass broth, shitakes, edamame, soba noodles*
- » **Red snapper, saffron braised fennel, oven roasted tomatoes, fingerling potatoes, basil nage*
- » *Grilled and sliced NY Sirloin, rosemary lemon oil, basil mashed potatoes*
- » *Spinach, bacon and fontina stuffed chicken breast, tomato basil cream sauce*
- » *Chicken Milanese, lemon caper white wine butter*
- » *Grilled salmon, pickled beets, roasted asparagus, smoked paprika potatoes, crispy onions*
- » *Merlot braised boneless beef short ribs, creamy parsnip puree, truffle essence*
- » **Espresso rubbed beef tenderloin, cocoa cabernet sauce, goat cheese basil mashed potatoes*
- » **Herb seared grouper, basil corn sauce, tomato brunoise*
- » *Adobo pork tenderloin, charred pineapple and rum relish, sweet potato vanilla puree*
- » *Almond crusted mahi mahi, mango ginger relish, coconut basmati rice*
- » **Crabmeat crusted grouper, wild mushrooms, asparagus, roasted shallots*
- » **Macadamia crusted grouper, vanilla rum butter, chipotle sweet potato puree*
- » **Beef tenderloin with gulf shrimp, roasted garlic butter, merlot thyme sauce*
- » **Dijon and rosemary lamb chops, smoked tomato mint jus, rosti potatoes*
- » **Fennel and leek roasted sea bass with parmesan panko bread crumbs and tomato jus*
- » *Horseradish crusted salmon, lemon dill aioli, smoked paprika roasted potatoes*

**Premium Selection, \$8.95 additional*

Dessert and Coffee Service

- » *Your Wedding Cake at the Site*
- » *Freshly brewed coffee, decaf and assorted teas*

Wedding Enhancements

Dessert Table

An assortment of mini desserts to enhance your wedding cake

- » *French Macarons*
 - » *Assorted mini cupcakes*
 - » *Cinnamon cocoa wonton baskets with strawberry salad and shredded white chocolate*
 - » *Mini waffle cones with vanilla bean ice cream and salted caramel sauce*
- \$5.95/guest**

Sundae Bar

Choose your own special toppings.

- » *Vanilla and chocolate ice cream*
 - » *Waffle cups and bowls*
 - » *Chocolate chips, rainbow sprinkles, Reese's Pieces, Oreos, walnuts, whipped cream, chocolate sauce, salted caramel sauce, strawberries, toasted coconut*
- \$5.95/guest**

Macaroni and Cheese Bar

Displayed in eye catching vessels. Select 2 flavors

- » *White cheddar, parmesan, jack, smoked chicken, roasted corn, crumbled corn bread croutons*
 - » *Shitakes, goat cheese, asiago, caramelized onions, garlic buttered panko*
 - » *Four cheese, tomato, smoked bacon, crushed ritz crackers*
 - » *Lobster, leeks, mascarpone, sweet peas (\$2 Supplement)*
- \$5.95/guest**

Carved to Order

Select One

- » *Korean flank steak, ginger, scallion, rice vinegar, soy, cilantro*
 - » *Honey chipotle brined boneless turkey breast, maple pecan remoulade*
 - » *Rosemary, garlic and Dijon roasted top round, horseradish aioli*
 - » *Sage, orange zest and garlic roast porkloin, salsa verde, fig chutney*
 - » *Argentinian tri tip, mango jalapeno chimichurri*
- \$8.95/Guest**

Pasta Bar

Your guests create their own pasta!

- » *Choice of two pastas: penne, gemelli, fettucini, linguine*
- » *Choice of two sauces: San Marzano marinara, vodka , roasted tomato eggplant, roasted garlic parmesan*

Pasta Station Condiments

- » *Pancetta, roasted mushrooms, white beans, tomatoes, roasted peppers, sausage, chicken, baby spinach, olives, parmesan*
 - » *Assorted breads*
- \$5.95/Guest**

Taco Station

Choose 2 of these exciting flavors!

- » *Korean pulled pork, pineapple sambal, cilantro, cabbage*
- » *Guajillo shredded beef, romaine, queso fresca, pickled onions*
- » *Chimichurri chicken, mango ginger salsa, avocado*
- » *Smoked paprika shrimp, cilantro lime slaw, chipotle aioli, radish*

Taco station condiments

- » *Roasted corn salsa, fresh tomato salsa, green chili tomatillo salsa*
 - » *Blue and yellow tortilla chips*
- \$7.95/Guest**

Antipasto Station

- » *A display of assorted Italian meats and cheeses, olives, artichokes, pepper shooters, marinated ciliegine cups, bruschetta, breadsticks, crostini*
- \$5.95/Guest**

Ceviche Bar

A truly unique station that everyone will remember!

- » *Honduran style, tuna, coconut, ginger, chilis, lime*
- » *Mexican style, chipotle shrimp, tomatoes, lime, cilantro, avocado*
- » *Peruvian style, scallops, mahi, snapper, limes, oranges, habanero*

Condiments include:

- » *Crispy plantains, tortilla chips, sweet potato chips*

\$9.95/Guest

Bar Service

Christopher's Kitchen Catering does not own a liquor license, therefore we can not sell you or your guests alcohol. We can, however, suggest amounts to purchase which will benefit you in significant cost savings. Bartenders are charged at \$35 per hour with a four hour minimum and includes set up and breakdown. We recommend one bartender per 40 guests for a full bar(mixed drinks) and one bartender per 60 for a limited bar(beer and wine) to alleviate a wait at the bar and ensure your guests satisfaction.

Limited Bar Service

- » *Includes ice, cocktail napkins, garnishes, beverage tubs.....*\$1.95
- » *With disposable cups.....*\$2.95

Complimentary Wedding Services

- » *Event site evaluation*
- » *Coordination of rentals*
- » *Coordination of alcohol for the bar(s) when applicable*
- » *On site delivery, set up and breakdown coordination*
- » *Buffet food signs*

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