

Weddings
By
à La Cart Catering



www.alacartcatering.com
856-216-7182

Wedding Packages Include

*Wedding Coordinator
Personal Maître'd
Experienced Bartenders
Attentive Wait Staff
Five-Hour Reception
Stationary Hors d'Oeuvres
Butlered Hors d'Oeuvres
Complimentary Dinner for Bride and Groom
Custom Designed Wedding Cake
Unlimited Non-alcoholic Bar Service
Coffee and Tea Service
China Service and Linen Napkins
Floor Length Table Linens *Assorted colors available*

Scott Fey

Wedding Coordinator

(856) 216-7182

sr0529alacartmgr@wakefern.com

Emily Farr

Wedding Coordinator

(856) 216-7182

sr0529alacartsales@wakefern.com

Going to the Chapel

"Never Ending Hors d'Oeuvres"

Hors d'Oeuvres Station

A cascading arrangement of raw, blanched, grilled & marinated vegetables, Italian meats, olives, imported & domestic cheeses, fresh sliced fruit, bruschetta & garlic toast, hummus & grilled pita wedges

-and-

Assorted Passed Hors d'Oeuvres

Enjoy 10 of your favorite hors d'oeuvres passed butler style

Lettuce Wrap

A unique twist on a salad, lettuce cups with assorted fillings and dipping sauces

Dessert

Wedding cake or tiered cupcakes

Custom created to suit your style and taste

-and-

Passed Desserts

Carrot cake bites, raspberry cheesecake squares, mini opera tortes, lemon bars, carmel brownie bites

Cold Hors d'Oeuvres

Grilled chicken & sun-dried tomato crostini

California sushi roll

Traditional deviled egg

Deviled egg with asparagus mousse

Grilled pineapple with feta cheese

Jumbo strawberry with brie & pancetta

Endive, goat cheese, fig & pecans

Bruschetta topped with parmesan on garlic toast

Ahi tuna on fried tortilla with wasabi

Cucumber round with smoked salmon spread

Dried apricot with goat cheese & pistachio

Turkey on toast with cranberry chutney

Sliced tomato, mozzarella & basil on black bread

Roast beef, pub cheese, roasted peppers & creamy horseradish on sourdough

Hot Hors d'Oeuvres

Spanakopita

Mini Maryland crab cake

Spinach & artichoke tartlet

Jumbo pigs in a blanket

Fried macaroni & cheese ball

Fried cheese ravioli with bruschetta & balsamic

Raspberry & brie tartlet

Spinach and cheese stuffed mushroom

Steak & cheese with creamy horseradish

Vegetarian spring rolls

Garlic parmesan chicken bites

Loaded potato bite with cheddar cheese & bacon

Crispy crab rangoon

Chicken & cheese quesadilla with guacamole cream



Love at First Sight
“Traditional Buffet”

Cocktail Hour

Hors d'Oeuvres Station

A cascading arrangement of raw, blanched, grilled & marinated vegetables, Italian meats, olives, imported & domestic cheeses, fresh sliced fruit, bruschetta & garlic toast, hummus & grilled pita wedges

-and-

Assorted Passed Hors d'Oeuvres

Enjoy 5 of your favorite hors d'oeuvres passed butler style

Salad

Garden Salad

Mixed greens, carrots, cucumbers & tomatoes with choice of dressing

-or-

Caesar Salad

Hearts of romaine, seasoned croutons, shaved parmesan & romano cheeses served with creamy caesar dressing

Traditional Buffet

Enjoy two of our entrée selections, one pasta selection and two side dishes accompanied by gourmet bread & rolls with sweet butter

Dessert

Wedding Cake or Tiered Cupcakes

Custom created to suit your style and taste

The First Kiss

“Buffet and Carving Station”

Cocktail Hour

Hors D’ Oeuvres Station

A cascading arrangement of raw, blanched, grilled & marinated vegetables, Italian meats, olives, imported & domestic cheeses, fresh sliced fruit, bruschetta & garlic toast, hummus & grilled pita wedges

- and -

Assorted Passed Hors d’Oeuvres

Enjoy 5 of your favorite hors d’oeuvres passed butler style

Salad

Select one:

Strawberry Poppy Seed Salad

Romaine lettuce, fresh strawberries, blueberries, pineapple, macadamia nuts & shaved asiago cheese served with poppy seed dressing

Mandarin Spring Salad

Field greens, mandarin oranges, Chinese noodles & dried cranberries served with citrus vinaigrette

Caesar Salad

Hearts of romaine, seasoned croutons, shaved parmesan & romano cheeses served with creamy caesar dressing

Buffet

Enjoy two of our entrée selections, one pasta selection & two side dishes accompanied by gourmet bread & rolls with sweet butter

-and-


Carving Station

Enjoy one of our delicious hand carved meats

Dessert

Wedding Cake or Tiered Cupcakes

Custom created to suit your style and taste



Papa's Blessing

"Plated and Served"

Cocktail Hour

Hors D' Oeuvres Station

A cascading arrangement of raw, blanched, grilled & marinated vegetables, Italian meats, olives, imported & domestic cheeses, fresh sliced fruit, bruschetta & garlic toast, hummus & grilled pita wedges

- and -

Assorted Passed Hors d'Oeuvres

Enjoy 5 of your favorite hors d'oeuvres passed butler style

Soup

Select one:

*Spicy lobster bisque, Traditional Italian wedding,
Creamy tomato bisque*

Salad

Select one:

Strawberry Poppy Seed Salad

Romaine lettuce, fresh strawberries, blueberries, pineapple, macadamia nuts & shaved asiago cheese served with poppy seed dressing

Mandarin Spring Salad

Field greens, mandarin oranges, Chinese noodles & dried cranberries served with citrus vinaigrette

Caesar Salad

Hearts of romaine, seasoned croutons, shaved parmesan & romano cheeses served with creamy caesar dressing

Plated Entrée

Enjoy your choice of one entrée selection & two side dish selections accompanied by gourmet bread & rolls with sweet butter

Dessert

Wedding Cake or Tiered Cupcakes

Custom created to suit your style and taste

Buffet Selections

Entrees

Vegetable napoleon

Eggplant parmesan with fresh mozzarella

Chicken picatta with capers in a lemon butter sauce

Sautéed chicken topped with bruschetta & balsamic

Chicken marsala with mushrooms in white wine sauce

Sautéed chicken topped with spinach, sun-dried tomatoes & fontina cheese

Veal scallopine with tri-colored peppers, mushrooms & white wine sauce

Roast beef with au jus or mushroom gravy

Jumbo lump crab cakes with lemon thyme sauce

Filet of grilled salmon with balsamic glaze

Stuffed flounder with crab imperial

Pastas

Penne, Cheese filled tortellini, bowtie, angel hair

Accompanying Sauces

Creamy pesto, vodka, alfredo, sundried tomato cream sauce or herb butter

Side Dishes

Vegetables

Vegetable medley: grilled, steamed or roasted

Green beans: with mushrooms & artichokes, lemon & garlic or almandine

Asparagus with balsamic drizzle: steamed, grilled or roasted

Broccoli: with red peppers, cheddar cheese or cauliflower

Corn: in sweet butter sauce, southwestern style or with peas & pearl onions

Carrots: with cranberries & honey, glazed with hazel nuts or with raisins & cinnamon

Starches

Potatoes: oven roasted, garlic mashed or baked

Sweet potato: glazed, baked, or as casserole with walnut crust

Rice: brown & wild, pilaf or saffron

Creamy risotto: with peas & parmesan, mushroom or tomato & basil

Carving Station

Prime rib with au jus, baked ham with honey glaze,

pork tenderloin or boneless turkey breast

Attended Stations

**add any attended station to your package for an additional charge*

Steak Sliders

*Beef & chicken cheese steaks,
Sautéed onions, mushrooms,
melted cheese sauce and assorted rolls*

Gourmet Grilled Cheese

*Mango & cheddar,
Pork roll & cheese,
Roasted butternut squash & jarlsberg,*

French Frie

*Steak fries, ketchup, mustard, bacon, onions,
malt vinegar, Tabasco sauce,
melted cheese and brown gravy*

Carving

*Prime rib au jus, boneless turkey breast,
pork tenderloin or glazed baked ham*

Macaroni & Cheese

*Gruyere with bread crumb crust
5 cheese mac & cheese
Cheddar with bacon & peas*

Mashed Potato Bar

*Mashed potatoes, herbed butter,
creamy pesto, sautéed mushrooms,
asparagus, broccoli, chives,
shredded cheddar, sour cream,
crispy bacon and mushroom gravy*

Risotto Bar

*Creamy risotto, roasted tomatoes, peas,
mushrooms, caramelized onions, pesto,
roasted red peppers and parmesan cheese*

Quesadilla

*Grilled chicken, roasted vegetables, pulled pork, queso cheese, sour cream,
diced tomatoes, black beans and guacamole*

Mexican Fiesta

*Steak fajitas & chicken fajitas, sautéed onions, green peppers, sour cream,
flour tortillas and spanish rice*

Asian

General tsao's chicken, beef & broccoli, vegetable fried rice and fortune cookies

Southern

Fried chicken, bbq beef, pulled pork and homemade cornbread

Dessert Tables

**Add any dessert table to your package for an additional charge*

Tartlet Sampler

*Assorted mini mousse tartlets
Pumpkin, Chocolate, Raspberry,
Key Lime, Strawberry and Lemon*

French Toast Station

*Homemade french toast accompanied by
bananas foster, warm cinnamon & apples,
blueberry & strawberry compote,
raisins, carmelized pecans,
maple syrup & whipped butter*

Viennese Sweets

*Carrot cake squares, lemon bars, carmel brownie bites,
red velvet kisses, raspberry cheesecake squares,
peanut butter bars, mini opera tortes
and chocolate truffles*

Chocolate Decadence

*Melted milk & white chocolate accompanied by
pretzel rods, rice crispy squares, marshmallows,
gourmet cookies & fresh fruit*

Cupcake Station

*Various sized cupcakes with
assorted icings, sprinkles, m & m's,
gummy bears & many more toppings*

Candy Bar

*Towers of gourmet candies and iced cookies
that brings out the child in everyone*

Notes to Our Clients

Payments

- *A deposit of \$1500.00 is required at signing of contract to reserve the date.*
- *25% of balance is to be paid six months prior to the wedding date.*
- *50% of balance is to be paid three months prior to the wedding date.*
- *The final balance is due two weeks prior to the affair.*
 - *The bill will be calculated based on the number of people you provide at that time.*
 - *Reductions are no longer allowed.*
- *In the event of a cancellation, all deposits left in accordance with the above schedule are non-refundable.*
- *7% New Jersey State Sales Tax applies.*
- *We do not automatically add gratuity. We feel that it is best left to your discretion.*

General Information

- *All packages require a minimum guarantee of 75 guests.*
- *Children's meals include milk or juice box, choice of chicken fingers, hot dog or pizza accompanied by macaroni & cheese or french fries at a price of \$9.99 per child.*
- *Menu count and event details must be finalized one month prior to the wedding.*
- *Affairs that go beyond contract limitations will be billed an additional charge.*
 - *Please inquire if you wish to extend the times for your affair.*
- *If alcohol is required the client must provide the liquor.*
- *Any persons under 21 will not be served alcoholic beverages. Proper ID required.*
- *We reserve the right to refuse bar service to anyone who appears to be intoxicated.*

Preferred Professionals

Flowers

à La Cart Catering
856-216-7182



Photography & Video

April Viereck Photography
856-374-0955
mysite.verizon.net/vzexr03d/



D.J.

Flare Event Group
215-364-1199
www.flareeventgroup.com



Venues



Haddon Fortnightly
856-428-9040
www.haddonfortnightly.org



Camden County Boathouse
856-661-3188
www.camdencounty.com/boathouse



Croft Farms
856-665-6500
[www.cherryhill-nj.com/
government/departments/
recreation/croft.asp](http://www.cherryhill-nj.com/government/departments/recreation/croft.asp)



Lenola Memorial Fire Hall
856-234-5469
[web.me.com/orsiniconstruction/
Site/Welcome.html](http://web.me.com/orsiniconstruction/Site/Welcome.html)



*Thank you for considering
à La Cart Catering.*

*It would truly be our pleasure to serve you
on your special day.*

We invite you to a Tasting!

*Food tasting available after initial
wedding consultation.*

*Enjoy a sampling your favorite menu
selections at venue of choice.*

Bring your fiancé and up to four guests.

*Be prepared to be amazed at our
elegant offerings.*

Plan your tasting today!

856-216-7182

*Best Regards,
à La Cart Catering*