



SPECIAL BARBECUE FEAST

Elegant 5-Hour Party for Wedding or Special Event

SAMPLE MENU

COCKTAIL HOUR

Fresh Assorted Selections, Elegantly Displayed

Stationary Cold Hors d' oeuvres

- ▣ Fresh Vegetables with Herb Dip
- ▣ Imported and Domestic Cheese and Crackers
 - ▣ Tomato and Mozzarella Salad
 - ▣ Hummus with Warm Pita
- ▣ Italian Antipasto with Meats, Cheeses, Olives
 - ▣ Tomato Bruschetta with Toasted Rounds
 - ▣ Seasonal Fresh Fruit

DINNER

Hot Off the Grill, Beautifully Displayed on a Buffet Table

MAINS

- ▣ Carved Flank Steak with a Madeira Wine Sauce and Horseradish Cream Sauce
- ▣ Fresh Grilled Chicken on the Bone or Boneless with Choice of Sauces
 - ▣ Fresh Grilled Shrimp with Asian Marinade

SIDES

- ▣ Fresh Grilled Vegetables
 - ▣ Red Skin Potato Salad
- ▣ Pasta Salad with Fresh Mozzarella and Roasted Red Peppers in a Light Vinaigrette
- ▣ Tossed Salad | Choice of Caesar, Garden Spring Mix, or Spinach
 - ▣ Assorted Bread and Rolls with Butter

DESSERT

A Sweet Finish to Your Event

Dessert Selections

- ▣ Assorted Display of Cookies, Brownies, and Blondies
 - ▣ Host-Supplied Wedding or Occasion Cake, If Desired
 - ▣ Coffee and Tea (Decaf Available)
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Price starting at \$83..00 per person plus 20% service charge and 6.625 % New Jersey Sales Tax, based on a minimum of 100 guests. Smaller groups will be priced accordingly.

5-hour event. Includes linen, napkins, and tablecloths, all real silverware, a mix of real and high-quality disposable China.

Maître D service, all service personnel, and serving equipment included.



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