



WEDDINGS

Joseph's Premiere Events & Catering creates from-scratch seasonal trends with fresh farm to table ingredients to create an experience that separates our events from the pack. We specialize in open face kitchens, flow menus, progressive style menus & family style menus that range from casual comfort to upscale Bon Appetit. We also add theatrical yet sophisticated touches to your special event.

Our prices start at \$60.00 per person & ultimately depend on catering choices. When we work together to customize your special event, we strive to meet all your needs within your desired budget while maintaining "Food is our Pleasure" mantra. Let our sales team create an event to exceed your culinary expectations while showcasing our hospitality.

OPTION #1: THE WEDDING FLOW MENU

| | | |
|-----------------------------|---|---------------------|
| international cheese board | carving station | salad station |
| fresh fruit display | pasta station | cake or sweet table |
| array of grilled vegetable | vegetable & starches to accompany chef table | coffee service |
| selection of hot appetizers | | |

OPTION #2: THE PROGRESSIVE APPETIZER FLOW MENU

international cheese board fresh fruit display array of grilled vegetables

| Station # 1 Appetizers Served from 6:00 - 6:30 | Station # 2 Appetizers Served from 7:00 - 7:45 | Station # 3 Appetizers Served from 7:45 - 8:30 | Station # 4 Appetizers Served from 8:30-9:00 |
|--|---|---|---|
| BBQ pulled sliders with crispy tabasco onions | classic caesar salad with parmesan crisp - served in mini martini glasses | crab cake station <i>pan seared mini crab cakes served with a dollop of yukon mashed chive oil topped with julienne potato stick</i> | mini chicken cordon bleu |
| kobe beef sliders with potato pancake & shitake mushrooms | gourmet grilled cheese <i>with pan fried fresh mozzarella</i> | scallops grilled with wasabi aioli or oyster shooters | southern style meatloaf <i>comfort style on sour dough</i> |
| philly steak rolls with tomato garlic aioli | lasagna soup served in demi glace homemade datana Italian bread sliced served with roasted peppers & olive oil | wild mushroom & risotto dumplings | <i>* stations available to change.</i> |

Wedding Cake served as dessert / cheesecake lollipop included / coffee service

WEDDINGS (CONT.)

OPTION #3 - CHEF COUNTRY STYLE & COMFORT PACKAGE

international cheese board
—
fresh fruit display
—
array of grilled vegetables
—
A selection of hot appetizers
—
Fresh from the Grille
black angus london broil
grilled chicken

Comfort Food Stations
southern style meatloaf
chicken cordon bleu
—
mac & cheese
—
steak & bleu cheese salad from the grille
—
caprese salad with fresh mozzarella
—
homemade boardwalk fries

pommes de frites from our garden
—
vegetables
—
rustic breads
—
cake *or* sweet table
—
coffee service

OPTION #4 - CHEF JOSEPH'S OPEN FACE KITCHEN BON APPÉTIT

An open face kitchen look – Chef will create a casual yet sophisticated feel

Hors d'oeuvres

arnold palmers & water service at bar &
butlered as guests arrive
—
fresh fruit display with Berries
—
international cheese display with
imported & domestic cheeses served with
flatbread crisp
—
grilled vegetables display
served with Red pepper puree

Appetizers (stationed & passed)

grilled shrimp with horseradish cocktail
—
scallops grille with wasabi aioli
or ahi tuna with micro greens
& sesame vinaigrette
—
BBQ pulled pliders w/ crispy tabasco
onions *or* pork wontons
—
kobe beef sliders with potato pancake
& shitake mushrooms
—
encrusted brie with fresh raspberry
or pan fried Mozzarella
—
wild mushroom & risotto dumplings
or oyster shooters
—
mini chicken cordon bleu
or chicken satay

Salad Chef Table

Fresh Jersey beefsteak & mozzarella stack
salad with asparagus, roasted peppers,
tomatoes & roasted corn
served in martini glass
or
classic caesar salad with parmesan crisp
or Asian salad & spiced nuts with sesame
vinaigrette
or
apple pear bleu cheese salad with maple
vinaigrette *or* cranberry oat cheese salad

Entrée Selection

*Tableside Choice of Entrée selection / Guest will choose tableside / Chef will also offer entrees as a Duet no extra charge along
with vegetarian or dietary request*

filet of beef
*with a demi-glace / yukon whipped
potatoes / grilled asparagus*

prime rib
*with crumbled bleu or new york strip with
crispy onions / sauce demi*

pan seared crab cakes
*served atop yukon mashed potatoes with
greens, red pepper puree, & buttery chive
oil topped with julienne potato stick garni
/ miniature brioche rolls*

Wedding Cake served at dessert / coffee service

dessert upgrades available: sweet table / crepes / cold stone ice cream station / candy store

