

Twin Oaks Caterers

Off Premise Catering Specialists



Stations Cocktail Wedding 2011

Indoor And Out Door Locations Available

287 Old Bridge Tpk. East Brunswick, NJ 08816

Making Wedding Days Special For More Than 20 Years!

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Introduction

The Caterer:

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 third 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.

Locations:

Twin Oaks Caterers is an Off Premise catering company, we have been catering weddings for over 25 years and can suggest many lovely indoor & outdoor locations. We also specialize in outdoor tent weddings and can accommodate all of your rental needs.

Our Packages:

All of our packages are a bit different. Please review the "Included in package" section to see what is and is not included in the package you are considering. All of our menu packages can be modified. Please feel free to call our office and discuss your particular needs with our banquet manager. Gratuities: We do not add a gratuity charge to your invoice, if you are completely satisfied with the service of our staff you are encouraged to tip them directly.

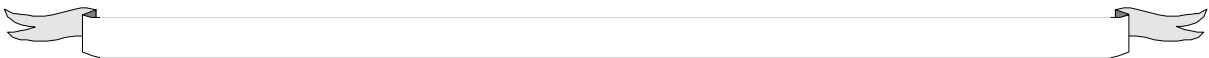
Additional Items & Services:

We offer many additional items and services, rentals, décor packages, additional food stations, Viennese tables etc.. If there is an item or service that you require for your wedding please ask, if we can't help you we can recommend a local professional who can.

Alcohol Policies:

Twin Oaks Caterers does not have a liquor license. We will however assist you in selection and quantities of alcoholic beverages that you'll need for your reception. We can suggest a local liquor store that will deliver to your location. We can also assist in hiring of professional bartenders, as with the liquor, the bartenders must be paid directly, please speak to our banquet manager for more details.

Prices subject to change without notice.



Stations Cocktail Party Menu

Our stations cocktail party menu was designed for a more casual & flexible wedding reception. It is very flexible in terms of menu selections and can be adapted to many situations and personal tastes. Listed below are several stations for you to consider or let us customize a menu together. Pricing varies with menu chosen and additional services. We can arrange for tenting, tables, chairs, china & glassware at your request.

Cocktail Hour Garden Bar

All Garden Bar items are decorated to perfection on china platters and displayed on a decorated buffet station

International Cheese Display With Crispy Crackers

Baked Brie In Phylo Dough With Raspberry Sauce

Crudite' Basket With Assorted Dipping Sauces

Sliced Fresh Seasonal Fruit Display

Fresh Hummus w/ Pita Wedges

Bruschetta Bar

Classic Tomato & Basil Bruschetta

Five Olive Tapenade

Sicilian Marinated Eggplant Bruschetta

Roasted Garlic & Herb Crostini

Butler Style Hors d'oeuvres

Please choose a total of eight hot or cold hors d'oeuvres for our staff to serve on china platters.

Hot

Asparagus Blintzes * Assorted Quiche

Baked Brie With Raspberry & Almonds

Beef Tenderloin & Mushroom Kabobs * Breaded Shrimp

Buffalo Chicken Tenders * Buffalo Shrimp * Calzones * Cheese Blintzes

Chicken Cordon Blue In Puff Pastry * Chicken Sesame On A Stick * Clams Casino * Clams Oreganato

Coconut Chicken * Coconut Shrimp * Crab Cakes * Ahi Tuna Spring Rolls

Franks In A Blanket * Jalapeno Poppers * Mini Reubens

Assorted Stuffed Mushroom Caps

Oriental Shrimp Toast * Pizza Bagels * Potato Knishes * Rumaki

Salmon & Goat Cheese Beggars Purse * Scallops Wrapped In Bacon * Sesame Cheese Straws

Shrimp & Scallop Kabobs * Spanikopita

Steamed Oriental Dumplings * Stuffed Shrimp * Teriyaki Steak On A Stick

Cold

Corned Beef & Swiss Diamonds * Liver Pate' on Toasted French Bread* Lox On Pumpnickel Diamonds

Melon En Proscuitto * Asparagus Tips Wrapped In Lox

Southwestern Grilled Shrimp Baskets

Stations

(cont.)

Raw Bar

Fresh Shucked Little Neck Clams On The 1/2 Shell

Fresh Shucked Oysters On The 1/2 Shell

Cocktail Crab Claws

Jumbo Shrimp Cocktail

Lemons & Cocktail Sauce

(Optional Additions: Lobster Tails, King Crab Legs, Mussels In White Wine & Garlic, Steamed Little Neck Clams)

Stir Fry Station

Stir Fried On Table Top Woks In Front Of Your Guests

Chicken & Cashews

Stir Fried Shrimp With Fresh Vegetables

Fried Rice

Fortune Cookies

Grill Station

Out Door Events Only!!

Grilled Marinated Baby Lamb Chops

Filet Mignon & Portabella Mushroom Kabobs

Chicken & Pineapple Kabobs

Jumbo Shrimp & Scallop Kabobs

Carving Station

Grilled Filet Mignon Served On Garlic Rounds

Turkey Breast Rollade Florentine

Corned Beef Brisket

Baked Virginia Ham

Sushi Station

We use only the freshest fish possible to prepare our sushi dishes. We prepare a variety of Cooked (California Rolls) and Raw (Sashimi). We serve Sake (salmon) and Maguro (tuna) prepared with rice, sashimi style and rolled. Condiments to include wasabi, soy sauce and pickled ginger.

Stations

(cont.)

Little Italy Pasta Bar

You'll feel like you're in little Italy when our chef prepares many different fresh pasta dishes to order on table top stoves for you and your guests. Below are some of the ingredients we will use to create succulent pasta dishes.

Pastas

Portabella Mushroom Ravioli * Lobster Ravioli * Sundried Tomato Ravioli
Spinach & Roasted Garlic Ravioli * Cavatelli * Linguini
Angel Hair * Rigatoni * Penne' * Fettuccini * Tortellini

Ingredients

Extra Virgin Olive Oil * Fresh Cream * Fresh Butter * Imported Cheeses
Shrimp * Scallops * Clams * Sausage * Proscuitto * Garlic
Broccoli * Roasted Peppers * Sundried Tomatoes * Fresh Herbs
Fresh Diced Tomato * Artichoke Hearts * Fresh Mushrooms

Semolina Bread

Classic Antipasto Platter With Fresh Mozzarella

International Station

Seafood Newburg * Chicken Francaise Tenders * Pierogies
Mini Stuffed Cabbage * Chicken Burritos * Paella
Calamari In Marinara * Kielbasi & Sauerkraut

Vienese Table

A Bountiful Selection of Fresh Baked Cakes & Tortes
Miniature Italian Pastries
Italian Cookies
Chocolate & Vanilla Mousse
Fresh Sliced Fruit
Coffee Service

Pricing

Please call our banquet manager for a price quote, this menu is very flexible and can fit into a range of budgets depending on the number and selections of stations chosen.

Optional Items

Bar:

1. Bartenders: All bartenders are subcontracted and not employee's of Twin Oaks Caterers, all bartender fee's are paid directly to the bartenders. \$225.00 for a 5 hour reception (includes early set up & clean up).
2. Portable Bar Rental: 5' white Formica bar @ \$80.00.
3. Sangria Set ups: Includes fruit, juice, and all non alcoholic ingredients to make sangria, sangria pitchers @ \$1.50 per person.
4. Frozen Blender Drinks: Includes your choice of 2 drinks (Pina colada, strawberry daiquiri, frozen margarita) blenders, fruit garnishes, 16 oz. Clear plastic cups, straws @ \$3.75 per person.
5. Glassware Rental: Wine or Highball @ \$.85 per glass / Martini or Pilsner @ \$1.25 each.

Linen Upgrades:

Note: Standard included linens include 100% polyester linen in over 50 color choices, standard size is 90" round for seating tables.

1. Floor length linens @ \$7.00 per table.
2. Overlays \$12.00 & up per table.
3. Specialty fabrics and custom sizes to be quoted upon request.
4. Chair covers & sashes @ \$5.95 per chair & up. (includes installation)

Food Upgrades:

All food upgrades are subject to 18% service charge and prevailing sales tax.

1. Add Viennese table to any wedding package @ \$7.95 per person.
2. Add Espresso / Cappuccino station to any menu @ \$3.95 per person (minimum charge \$500.00)
3. Add deluxe raw bar with nautical themed display to cocktail hour \$19.95—\$26.95 per person.

Please feel free to contact our catering manager for any additional food upgrades.

Additional Service Staff:

There will be times when additional staffing may be required because of your location or facility, there may also be overtime charges for on site ceremonies. Please consult our catering manager for any additional labor charges that may apply.

1. Chefs @ \$55.00 per hour
2. Assistant or Grill chefs @ \$45.00 per hour
3. Servers @ \$30.00 per hour
4. Cocktail waitresses @ \$30.00 per hour
5. Porters / Dishwashers @ \$25.00 per hour

Rentals:

We work with several of the best rental companies in the Tri-State area, we can supply tenting, tables, chairs, dance floors, lighting and specialty items. Please consult with our banquet manager for a price quote.

Décor Packages:

Although we include décor for our buffet stations we also work with several florists and designers that can handle all aspects of your wedding day décor. Please call our banquet manager for more information.