

2024

# Bridal and Baby Shower Buffet Menu

Saturday and Sunday  
Must End by 4pm - If extra time is needed, please talk to your Sales Representative

## Pricing

(per person)

\*Must Add 20% House Charge and Appropriate New Jersey Sales Tax to Total Bill\*

No Alcohol Included:		Beer and Wine Included:		Top Shelf Bar Included:	
Adult Count 150 - 200	\$33.99	150 - 200	\$43.99	150 - 200	\$53.99
Adult Count 100 - 149	\$35.99	100 - 149	\$46.99	100 - 149	\$56.99
Adult Count 50 - 99	\$40.99	50 - 99	\$52.99	50 - 99	\$62.99

BAR: If you would like a Tab or Cash Bar at your Event, there will be a one time fee of \$100.00 per Bartender.  
\*Each Bartender accommodates approximately 100 guests.\*

## Included in your Four Hour Package:

- Your Choice of Colored Table Cloths & Napkins
- Soda & Juice Beverage Station
- International Coffee & Tea Display
- Italian Dinner Rolls with Butter

### Cocktail Hour

Crudités Display of Fresh Cut Vegetables, Assorted Cheeses, & Sliced Meats

### Cold Side Salads

(Select Two)

#### Salad Jardinière

Tomatoes, Cucumbers, Peppers, Onions, and Basil, in Herb Vinaigrette

#### Tortellini Pasta Salad

Heart of Palm, Artichokes, Bell Peppers, and Onions, in Herb Vinaigrette

#### Grilled Marinated Vegetable Platter

Zucchini, Asparagus, Eggplant, Peppers, Tomatoes, and Portabella Mushrooms, Topped with Sweet Balsamic Drizzle

#### Fresh Fruit Salad

#### Salad Caprese

Sliced Tomatoes and Mozzarella Cheese topped with Sweet Balsamic Drizzle

#### Asian Noodle Salad

Soy, Ginger and Assorted Vegetables

#### Broccoli Salad

Broccoli, Cauliflower, Carrots, Tri-Color Bell Peppers, Sun Dried Cranberries, Red Onions, Bacon, and Almonds tossed in Sweet Citrus Vinaigrette.

- Optional: Butlered Hors D'Oeuvres (Additional Price)

### Served Salad

(Select One)

#### Classic Caesar Salad

with Caesar Dressing

#### Mesclun Greens

Crumbled Bleu Cheese, Sugar Crusted Walnuts, and Citrus Vinaigrette

#### Fresh Garden

Mixed Field Greens served with Grape Tomatoes, Cucumber Slices, Carrots, and Herb Croutons

#### Spring Lettuce Mix

Arugula, Radicchio and Baby Lettuce, Garnished with Fresh Tomatoes, Cucumbers, Dried Cranberries, Black Olives, and Herb Croutons

### Salad Dressing

(Select One)

Ranch, Creamy Parmesan, and Vinaigrette\*  
(Red Wine, Balsamic, Herb, or Raspberry)

### Chef's Carving Block

(Select One)

#### Roasted Pork Loin

with Chasseur Sauce

#### Stuffed Pork Loin

Broccoli Rabe, Sharp Provolone, Sun dried Tomatoes, and Roasted Peppers

#### Roasted Turkey

with Vegetable Gravy

#### Baked Ham

with Sweet Hawaiian Sauce

#### Top Round Beef Au Jus

#### Roasted Sirloin Steak

with Au Poivre Sauce or Portabella Demi Glaze

#### Marinated Flank Steak

Filet Mignon (\$4.50 additional per person)  
with Au Poivre Sauce or Demi Glaze

Prime Rib Au Jus (\$4.00 additional per person)



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\*For Every 10 less guests you have, your price will be raised \$4 per person\*

\*All menus can be Customized. Please speak to your Sales Representative for more information\*

# Select Three Entrees:

(Maximum of One Entree Per Category)

## Sea

### Flounder Florentine

Stuffed with Spinach, Wild Mushrooms, and Aged Romano Cheese in Sherry Cream Sauce

### Flounder Francaise

Served in a White Wine Lemon Beurre Blanc with Capers

### Shrimp Scampi

Served with Rice Pilaf

### Shrimp Primavera

Mixed Vegetables with Tortellini Pasta served in Cream Sauce or Oil & White Wine

### Seafood Newburg

Shrimp and Scallops in Lobster Blush Sauce served with Rice Pilaf

### Seafood Fra Diavolo

Shrimp and Scallops in Red Sauce served with Linguini

### Clams Linguini

Served in White Wine Sauce

### Grilled Mahi Mahi

Topped with Tropical Chutney

### Blackened Cajun Mahi Mahi

(A L'orange)

### Crabmeat Stuffed Flounder

Served in Sherry Wine Shrimp Sauce (\$2 additional per person)

### Grilled Salmon Filet

Served with Garlic Dill Butter Sauce or Honey Mustard Glaze (\$2 additional per person)

### Lobster Ravioli

Served in Lobster Blush Sauce (\$2 additional per person)

### Blackened Salmon

Served with Apricot Glaze (\$2 additional per person)

## Land

### Chicken Marsala

Sautéed Chicken Breast served with Wild Mushrooms in Marsala Wine Sauce

### Chicken Capon

Stuffed with Homemade Vegetable Stuffing and served with either a Cherry Demi Glaze or Grand Marnier Sauce

### Chicken Cynthia

Breaded and Stuffed with Smoked Ham, Broccoli, and Sharp Cheddar Cheese served in Broccoli Cheddar Cream Sauce

### Chicken Florentine

Stuffed with Spinach, Wild Mushrooms, and Aged Romano Cheese in Sherry Cream Sauce

### Chicken Francaise

Served in a White Wine Lemon Beurre Blanc with Capers

### Chicken Cordon Bleu

Stuffed with Smoked Ham and Swiss Cheese in a Smoked Ham Pepper Cream Sauce

### Chicken Saltimbocca

Stuffed with Prosciutto, Provolone Cheese and Sage with Brandy Cream Mushroom Sauce

### Chicken Italiana

Stuffed with Sun Dried Tomatoes, Sharp Provolone, Roasted Peppers, served in Tomato Basil Cream Sauce

### Sweet Italian Sausage

with Broccoli Rabe and Roasted Peppers

### Caribbean Cajun Grilled Chicken

Served with Pineapple-Mango Salsa

### Parmesan Crusted Chicken Breast

Pan Fried, Mozzarella, Crisp Prosciutto Garnish, topped with Marsala Wine Demi Glaze

### Sauteed Steak, Chicken, or Shrimp Stir Fry

with Rice Pilaf

### Jambalaya

Andouille Sausage, Pork and Black Beans

## Pasta

### Jumbo Stuffed Shells with Ricotta

Penne with Vodka Sauce

Penne with Meat Sauce

### Penne Pomodoro

Fresh Cut Tomatoes, Mozzarella, and Basil Tossed in Olive Oil and White Wine

### Penne Pasta with Grilled Chicken

Served with Baby Spinach, and Sun Dried Tomatoes in White Wine Sauce

### Tortellini Carbonara

Cheese Filled Tortellini, Ham & Peas Served in a Cream Sauce

### Tortellini Primavera

Mixed Vegetables served in Cream Sauce

### Tortellini Bolognese

Sweet Sausage Meat Sauce

### Tortellini Aurora

Served with Grilled Asparagus, Squash, and Zucchini in a Cream Tomato Basil Sauce

### Mushroom Ravioli

Served in Wild Mushroom Sauce

### Baked Rigatoni

### Stuffed Cheese Manicotti

Served in Marinara Sauce

### Spinach and Sausage Stuffed Cannelloni

Served with Fontina Cheese and Spinach Cream Sauce

### Farfalle Pasta

with Crumbled Italian Sausage, Baby Spinach & Sun Dried Tomatoes

### Italian Meatballs

Italian Sausage Scallopini (Red or White Sauce)

## Potato

(Select one)

### Creamy Garlic Mashed

### Baked Au Gratin

Tossed with Butter, Cream Sauce, Swiss Cheese and then Oven Baked

### Oven Roasted

Coated with Olive Oil and served with or without Rosemary

### Tri-Color Baby Potatoes

Tossed with Olive Oil, Butter, Fresh Garlic and Seasonings

### Scalloped

Served in Cream Sauce, and topped with Bread Crumbs

### Rice Pilaf

### Sweet Potatoes

Mashed or Wedged

## Vegetable

(Select one)

### Broccoli

Butter or Cheese Sauce

### Candied Carrots and Butternut Squash

Mixed Italian Vegetables Broccoli, Carrots, Zucchini and Squash

### String Bean Almondine

### Sugar Snap Peas

### Sauteed Zucchini

### House Vegetable

Roasted Corn, String Beans, and Red Peppers

### Italian Zucchini and Squash

with Tomatoes, Onions, and Basil

## Dessert

(Select one)

### Assortment of Miniature Pastries

Chocolate Éclairs, Cream Puffs, Assorted Layer Cakes, Lemon and Apple Crumb Cakes, 7 Layer Peanut Butter Bar, Chocolate Peanut Butter Stack, Tiramisu, Oreo Brownies, Chocolate Chunk, Summer Berry Cheesecake, Carrot Cake Squares, Cannoili's filled with Ricotta and Chocolate Chips, and Toffee Crunch Blondie with Crumbled Nuts

### Custom Decorated Sheet Cake

### Ice Cream with Fudge Topping

### Bananas Foster Parfait

### Strawberry Parfait

### Peach Sundae with Raspberry Sauce

### Oreo Sundae with Chocolate Sauce

### Apple Cobbler or Mixed Berry Cobbler

Both with Vanilla Ice Cream

### Cheesecake with Fresh Fruit and Crème Anglaise

### Upgrade to Sundae Bar

(Additional \$2.50 per person)