

Wedding
Elegance
by
Weddings by J. Cabot



Love

Weddings by J. Cabot (215) 884-9900



Delicious Food..... Exceptional Service..... Incredible Day

Wedding Packages:

based on a 5 hour reception and a minimum of 100 guests. All include;

Package includes;

Freshly made **stationed** hors D'oeuvre

Hand made **passed** hors D'oeuvre,

Salad, Entrée, Coffee and Tea

Floor Length Linen- 55 colors to choose from with Linen Napkin

White China and **Silverware**

Water and Wine Glassware

Table Accents (salt and pepper, table numbers, and votive candles)

Event Supervisor- day of service

Staff- J. Cabot Catering Professional staff included. 15-1 ratio

Wedding Coordinator who can help you with floor plan, seating chart, florist, photographer, entertainment, tenting and valet service.

Ceremony Set up and breakdown

Linen for Sign in Table, water station for guests, gift table, cake table

Bar Service includes; Assorted Sodas, mixers, lemons, limes, ice, bar equipment,

Bartender(one per 75 guests)

All purpose **glassware**, beverage napkins.

Custom Wedding Cake

Wedding Package #1

Sample Sit Down Menu

Passed Hors D'oeuvres

Shrimp Cocktail
Panko Chicken Skewer
Spanikopita
Baked Wild Mushrooms & Cheese Tartlett
Cheese Steak Spring Roll

Stationary Hors D' Oeuvres

Cut and Wedged Domestic Cheese Display with crackers, crostini and Italian bread,
Fresh Crisp Vegetable Display such as; carrots, celery, broccoli, cucumbers with a herb ranch dip
Tomato and Basil brushetta with toasted garlic crostini

1st Course- Salad

House Garden Salad- with Tomato wedges, Cucumbers, Red Onions, Peppers and a herb vinaigrette.
Served with artisan bread and butter

Second Course-

Plus a vegetarian option

Chicken Piccatta with lemon and capers
Herb roasted Potato, and Broccoli Medley

Pan Seared Steak served with Bandy Cream Sauce
Garlic Mashed Potato and Broccoli Medley

Dessert

Three Tiered Customized Wedding Cake

Coffee Service

Wedding Package #2

Sample Sit Down Dinner

Passed Hors D'oeuvre

Shrimp Cocktail
Crab and Mango Salad in Tortilla cup
Beef Wellington
Fried Mushroom Ravioli with a Fra Diavolo Sauce
Smoked Salmon on Crostini topped with chives
Scallop wrapped in Bacon
Panko Chicken Skewer
Baked Wild Mushroom Tartlett

Stationary Hors D'oeuvre

Antipasto Display- Soppersota, Proscuitto, and Sharp Provolone served with Artichoke Hearts, Olives, Roasted Red Peppers, Broccoli Rabe and a Fresh Italian Bread .
Fresh Fruit Display such as; pineapple, melon, cantaloupe, grapes and strawberries with a yogurt dip

1st Course- Salad

Mixed Green- served with Toasted Walnuts, Bleu Cheese, Seasonal Berries and a Vinaigrette
Artisan Roll

Intermezzo (optional)

Orange, Raspberry or Lemon Sorbet served in a Martini Glass with Mint

Entree Course

plus one vegetarian

Grilled Mahi-Mahi with a pineapple and Mango Chutney

Grilled Twin Petite Filet with choice;
Gorgonzola Butter, Brandy Cream Sauce, Red Wine Reduction

Dessert

Three Tiered Customized Wedding
Miniature Pastries with fresh berries served at each table
Coffee Service

Wedding Package #3
Sample Buffet Dinner with a Carving Station

Stationary Hors D' Oeuvres

Cut and Wedged Domestic Cheese Display with crackers, crostini and Italian bread,
Fresh Crisp Vegetable Display such as; carrots, celery, broccoli, cucumbers with a herb ranch dip

Butlered Hors D'oeuvre

Tomato Brushetta on Crostini

Pigs in a Blanket

Tallegio cheese on crostini topped with pistachio and pear chutney

Marinated Chicken Skewer

Choose one Salad

Classic Caesar- Fresh Romaine, Croûtons, Cheese, Caesar Dressing
Artisan Roll

Entrée Selection

Chicken Marsala served with Wild Mushrooms

Tilápia Stuffed with Sun dried Risotto

Carving Station

Herb Roasted Turkey Breast served with Cranberry Mayo and Brown Gravy

Cocktail rolls

Side Dishes

Roasted Rosemary Potato Quarters

Steamed Vegetable Medley

Penne Pasta Marinara

Dessert

Three Tired Customized Wedding Cake

Buffet Coffee Service

Wedding Package #4
Sample Buffet Dinner Menu with Carving Station

Stationed Hors D'oeuvre

Italian Cheese Display- Reggiano Romano, Sharp Provolone, Asiago, and Fresh Mozzarella accented with crackers, fresh Italian bread and grapes
Fresh Grilled Vegetable Display such as; eggplant, zucchini, carrots, broccoli
Marinated Olives, artichokes, and roasted peppers with fresh Italian bread
Tomato and Basil Brushetta with crostini

Passed Hors D'oeuvre

Shrimp Cocktail
Crab and Mango Salad in Tortilla cup
Beef Wellington
Fried Mushroom Ravioli with a Fra Diavolo Sauce
Smoked Salmon on Crostini topped with chives
Scallop wrapped in Bacon
Panko Chicken Skewer
Baked Wild Mushroom Tartlett

Salad

ARUGULA tossed with Crumbled Bleu Cheese , Candied Walnuts and Lemon Vinaigrette
Artisan Roll

Entrée Course

Chicken Breast Stuffed with Sautéed Spinach , Roasted Peppers and Provolone
Pan Seared Salmon

Carving Station -100 guests or more

Top Round of Beef served with Horseradish Mayo and Au Jus
Cocktail roll

Side Dishes

Garlic Mashed Potato
Bowtie Pasta with Peas and Pancetta with an Alfredo Sauce
Grilled Vegetables

Dessert

Three Tiered Customized Wedding Cake
Buffet Coffee Service

Vegetarian Entree

Eggplant Rouletini stuffed with Ricotta Cheese and Tomato Sauce served w/ a Bechamel Sauce
Portabello Mushroom stuffed with spinach, roasted peppers and Asiago Cheese
Spinach and Cheese Ravioli
Roasted Vegetables Lasagna

Vegan Option

Eggplant Rouletini stuffed with Spinach, Roasted peppers, and Onions

Children 12 and under

\$10 less pp

General Information

Package Per Person Pricing is based on 100 guests.

Parties less than 100 guests will be charged an additional rate per person

Prices Subject to Change without notice

Initial Deposit: To reserve and secure Catering for your event, a \$500 deposit will be due, if booking less than 6 months out 15% plus \$500 is required to secure the date for your event.

Final Guarantees: A final guest count of the persons attending the event is due 14 days prior to your event. Your final payment is due 3 days prior to your event. The number will be considered a guarantee, not subject to reductions.

Menu Selections: Our catering menus are merely a sample of what we can offer. We would be delighted to work with you in designing a customized menu for you and your guests. Once you are booked with us you and 2 guests are entitled to a tasting. If you would like to do the tasting prior to booking, there is a cost of \$35pp which will be credited to your final invoice if you should book with us.

Optional Upgrades: For an additional cost, your event can be unique with any of the following: custom linens, chair covers, overlays, special effect lighting, fresh floral décor, and ceremony/event coordination.

Alcoholic Beverages: Only Weddings by J. Cabot is permitted to serve liquor on the property. We reserve the right to refuse alcohol service if a person is underage or cannot provide proper identification.