



*Andreotti's*

CATERING & EVENTS

# *Andreotti's Catering*

*began as a Restaurant which is why we are so passionate about the food we serve. It is our wish that your Guests enjoy the food as much as they enjoy your celebration.*

*Delicious food and superior service is what sets Andreotti's Catering apart. Relax in knowing that our Event Team will assist you throughout the planning process and our warm and friendly staff will tend to your every need.*

*Over the years we have become one of the area's most recommended catering companies. Please know, that it is our privilege to serve you and we thank you for this honor.*

# BRUNCH BUFFET MENU

*\$40 per person*

All Selections include Exclusive Maitre D'Service.

China, Water Glasses, and Flatware.

*Menus are based upon a 50 guest count minimum. Linens and Staff are additional.*

*Smaller groups will be accommodated, and pricing will vary. Additional service charges will be applicable.*

*All events are subject to service charge and sales tax.*

## BREAKFAST

Coffee Station  
 Freshly Cut Seasonal Fruit  
 Assortment of Breakfast Pastries  
 Breakfast Potatoes  
 Sausage and Bacon  
 French Toast  
 Scrambled Eggs with Chives  
 OR  
 Italian Egg Frittata

## BREAKFAST STATION ENHANCEMENTS

Omelet Station  
*(additional \$4 per person)*

Belgian Waffle Station  
*(additional \$4 per person)*

Yogurt & Granola Bar  
*(additional \$3 per person)*

*Chef Attendant Required for  
 Omelet OR Waffle Station  
 \$150 per station*



## PASTA

*(Choose 1)*

Penne Vodka  
 in a Tomato Cream Sauce

Rigatoni Bolognese  
 Slow Braised Beef, Veal, Pork, and Vegetables, Tomato  
 Sauce and Parmigiano

Tri-Colored Tortellini a la Pana  
 Prosciutto, Peas, Parmigiano-Cream Sauce

Cavatelli  
 with Sweet Sausage, Broccoli Rabe, and  
 Shaved Pecorino



## SALADS

*(Choose 1)*

ANDREOTTI'S SALAD  
 Baby Greens, Cinnamon Toasted Walnuts, Dried Cherries,  
 Chopped Veggies, Fresh Berries, Mandarin Oranges,  
 Goat Cheese, Maple Vinaigrette

CAESAR SALAD  
 Classic Caesar with Parmigiano and Croutons

GREEK SALAD  
 Classic Greek, Cherry Tomatoes, Kalamata Olives,  
 Carrots, Celery, Cucumber, Peppercini, Feta Cheese,  
 Greek Vinaigrette

ITALIAN CHOPPED SALAD  
*(add \$2 per person)*

Chopped Romaine  
 with Provolone, Parmigiano,  
 Italian Meats, Tomatoes,  
 Red Onions and Pepperoncini,  
 White Balsamic Dressing

# ENTREES

(Choose 1)

## CHICKEN PARMIGIANO

Tomato Sauce, Parmigiano and Fresh Mozzarella

## CHICKEN MARSALA

Cremini Mushrooms, Sundried Tomatoes,  
Marsala Wine Sauce

## CHICKEN PICCATA

Sauteed in Lemon Butter Sauce with Capers

## CHICKEN MILANESE

Pan Seared Cutlet, Baby Arugula,  
Grape Tomatoes, Extra Virgin Olive Oil,  
and Fresh Lemon

## FLOUNDER FLORENTINE

Spinach topped with Hollandaise Sauce

## FLOUNDER FRANCAISE

Sauteed in Lemon and White Wine Sauce

## PAN-SEARED SALMON

Spinach, Sundried Tomatoes, Scampi Sauce

## EGGPLANT PARMIGIANO

Tomato Sauce, Parmigiano and Fresh Mozzarella



## CULINARY ENHANCEMENTS

### Raw Bar

*(Market Price)*

Jumbo Shrimp Cocktail, Lump Crab Cocktail,  
Snow Crab Claws, Seasonal Oysters,  
*Served on Ice with Lemon, Cocktail Sauce, Mignonette,  
Horseradish & Tabasco*  
Cold Water Baby Lobster Tail Cocktail  
*(additional \$6 per person)*

### Sushi Bar

*(\$10 per person)*

Assorted Rolls to Include: Spicy Tuna Roll,  
California Roll, Philadelphia Roll,  
Salmon Avocado Roll  
*Served with Soy Sauce, Pickled Ginger and Wasabi*

### Bacon Station

*(\$6 per person)*

*Chocolate Covered Bacon, Brown Sugar Bacon,  
Bacon-Wrapped Chicken*

## CARVING STATION

*Chef Attendant required \$150*

### MAPLE-GLAZED HONEY HAM

*(additional \$7 per person)*

### SAGE-ROASTED TURKEY

*(additional \$7 per person)*

### EYE ROUND OF ROAST BEEF

*(additional \$7 per person)*

### ITALIAN-ROASTED PORK LOIN

*(additional \$7 per person)*

### PESTO RUBBED NY STRIPLOIN

*(additional \$10 per person)*

### WHOLE FILET TENDERLOIN

*(additional \$12 per person)*

*Served with Mini Kaiser Rolls, Dijon Sauce, Horseradish Sauce*

# DESSERTS

## Andreotti's Miniature Pastry Display

*(\$2 per person)*

Mini Chocolate Chip Cannoli, Fruit Tarts

Italian Cream Puffs, Mini Eclairs

Mini Cheesecakes, Peanut Butter Cups

Chocolate Cherry Ganache Cups

Seasonal Mini Pies

Coconut Cookie Bars, Chocolate Dipped Brownies

Butter Cookies, Biscotti



## Ice Cream Sundae Bar

*(\$5 per person)*

Vanilla and Chocolate Ice Cream  
Chocolate and Caramel Sauce  
Whipped Cream, Candy & Nut Toppings,  
Cherries

## Waffles & Ice Cream Action Station

*(\$6 per person)*

Upgrade Your Ice Cream Station to an  
Ice Cream Waffle Station  
(Action Station Requires Chef, \$150)  
Fresh Waffles Made to Order  
With Fresh Whipped Crème,  
Strawberries, Chocolate Sauce,  
Caramel Sauce & Sprinkles

## Milk Shake Bar

*(\$ 5 per person)*

Vanilla, Chocolate, Cookies & Crème  
Includes Mix-ins and Toppings  
(Served from the Beverage Station)

## Philly Soft Pretzels

*(\$ 2 per person)*

Dipping Sauces  
Cheese, Yellow Mustard, Honey Mustard

## Custom Cake

Create Your Own Custom 2 to 4 Tier or Sheet Cake.  
Share your dream design ideas with us!

Prices available upon request.



# A FEW PARTICULARS TO NOTE

## FOOD/BEVERAGE

- All package pricing applies to event dates in 2022.
- Package price increase for 2023 events is 4% and 2024 events is 6%.
- All packages include China, Water Glasses, and Flatware. Linens are not included.
- Staffing Fees not included in package pricing.
- Should your event require kitchen equipment, a rental fee is required.
- Special menu requests may result in price variations.
- All food must be purchased and supplied by ANDREOTTI'S CATERING & EVENT MANAGEMENT. Kindly note that outside catering is NOT permitted.
- Menu and set-up details must be confirmed no less than 4 weeks in advance.

## GUARANTEES/PAYMENT

- A 20% deposit is due at the time the contract is signed. A final payment is due 14 days prior to the event.
- For the initial deposit, either credit card, check, or cash are acceptable forms of payment.
- *3% service fee for credit card payments.*
- A 20% service charge is added to all food, rental, set-up, and additional staffing.
- Events that fall on a Holiday or Evening prior may require additional staffing fees to compensate for Holiday Pay.
- Applicable sales tax will be added to taxable charges.
- All deposits are non-refundable.
- Final floor plan set up and guarantee counts must be arranged and confirmed at least 14 days in advance. Otherwise, we will need to use your expected count as a guarantee. Unfortunately, we are unable to reduce counts within 14 days of your event.

## CANCELLATION POLICY

- If the event is cancelled within 14 days of its scheduled date, 75% of the total contracted amount is due.
- If the event is cancelled within 3 days of its scheduled date, 100% of the total contracted amount is due. Previous payments cannot be refunded.

## THANK YOU!

We look forward to working with you on your upcoming celebration!



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