



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.

EVENING MENUS

We offer 3 serving styles for Evening: Plated, Family Style or Buffet.

All Selections include Exclusive Maitre D'Service.

China, Water Glasses, and Flatware.

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

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

All events are subject to service charge and sales tax. Vendor & Children's meal options available upon request.

Entrée choices and counts due with final guest count.

THE PLATED

(\$40 per person)

1 Salad

2 Entrée Choices

Miniature Pastry Display



THE CLASSIC

*(plated)
(\$45 per person)*

1 Cold Display

1 Salad

3 Entrée Choices

Miniature Pastry Display

FAMILY STYLE

(\$50 per person)

1 Cold Display, 1 Salad Choice, 2 Entrees Choices, Miniature Pastry Display

Minimum of 50 Adults, 8 guests per table

THE BUFFET SPREAD

(\$45 per person)

1 Salad

2 Entrée Choices

Miniature Pastry Display

THE BUFFET FEAST

(\$50 per person)

1 Cold Display

1 Salad

3 Entrée Choices

Miniature Pastry Display

Enhance Any Package
With Butlered Hors' D'Ouvres
Or
A Cocktail Station



DISPLAY CHOICES

ANTIPASTO

Air-Dried Italian Meats & Cheeses, Olives,
Sweet Roasted Peppers, Vegetables & Crostini

ANDREOTTI'S SPREADS & BREADS

Andreottis Famous Seven Cheese Spread
Lemon-Rosemary Hummus
Warm Spinach Artichoke Dip
Served with Assorted Pita, Breads and Crackers

CRUDITE

Colorful Crudites Vegetables with Veggie Dip,
Lemon Hummus, Olives and Fresh Baked Pita

ITALIAN CROSTINI

Bruschetta Pomodoro, Herb-Ricotta, Basil Pesto,
Olive Tapenade, Eggplant Caponata,
Giardiniera & EVOO Compote
Served with Garlic Crostini,
Italian Bread & Olive Oil

GRAND CHEESE DISPLAY

Assorted International Cheeses served
with Dried or Fresh Fruit, Nuts & Crackers

SALADS

ANDREOTTI'S SALAD

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

CLASSIC CAESAR

Classic Caesar with Parmigiano and Croutons

ROASTED ROOT SALAD

Baby Arugula, Roasted Red and Golden Beets, Butternut Squash, Sunflower Seeds, Chopped Veggies,
Honey Goat Cheese, Candied Almonds
in a White Balsamic Dressing

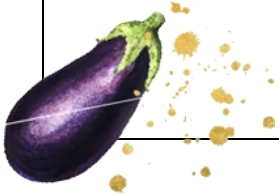
GREEK

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

CHOPPED

(\$2/per person)

Chopped Romaine with Provolone, Parmigiano, Italian Meats, Tomatoes, Red Onions and Peppercini
in a White Balsamic Dressing



ENTREES

All entrees include chef's choice of seasonal vegetables & your choice of starch
(+ indicates served plated only)

MALBEC -BRAISED BEEF SHORT RIB

(additional \$3 per person)
Bordelaise Sauce

DUET PLATES+

(add \$5 per person)

Petite Filet paired with a choice of
Crab Cake OR Baked Stuffed Shrimp

CENTER CUT FILET MIGNON+

(add \$5 per person)

Marinated with Fresh Rosemary,
Garlic and Olive Oil

FLANK STEAK

Sliced with Wild Mushroom Confit

PAN-SEARED CHICKEN BREAST

Lemon Brown Butter Sauce,
Wild Mushroom Confit

CHICKEN MARSALA

Cremini Mushrooms, Sundried Tomatoes,
Marsala Wine Sauce

CHICKEN MILANESE

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

CHICKEN DUGLERE

Pan-Seared Chicken, Lump Crabmeat, Shrimp
Vodka Tomato Cream Sauce

STUFFED CHICKEN

Spinach, Mushrooms, Goat Cheese, Sweet
Roasted Peppers, Red Pepper Coulis

STUFFED CHICKEN PARMIGIANO

Butterflied Chicken Cutlet Stuffed with Basil,
Mozzarella, Parmigiano and Marinara
Topped with Shaved Asiago

CHICKEN PICCATA

Sauteed in Lemon Butter Sauce with Capers

STUFFED PORK LOIN

Spinach, Roasted Red Peppers,
Fresh Mozzarella, Port Wine Sauce

PAN-SEARED

MEDITERRANEAN SEA BASS

(add \$3 per person)

Tomato Confit, Fennel,
Lemon White Wine Sauce

POTATO ENCRUSTED SALMON

Lemon Beurre Blanc

PAN-SEARED SALMON

Spinach, Sundried Tomatoes, Scampi Sauce

JUMBO LUMP CRAB CAKES

(add \$4 per person)

Roasted Red Pepper Coulis

STUFFED JERSEY FLUKE

Stuffed with Scallop and Crab Mousse,
Citrus Butter

FLOUNDER FRANCAISE

Sauteed in Lemon and White Wine Sauce

ROASTED VEGETABLE TOWER

Eggplant, Zucchini, Yellow Squash, Roasted
Peppers, Spinach, Portobello Mushrooms,
Italian Salsa Verde

EGGPLANT ROLLATINI

Tomato Sauce, Parmesan, Ricotta

PENNE VODKA

in a Tomato Cream Sauce

DESSERTS

Andreotti's Miniature Pastry Display

(Included in Package)

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 are not included in package pricing.
- Special menu requests may result in price variations.
- Due to the volatility of the current market conditions substitutions or price increases may occur.
- All food must be purchased and supplied by ANDREOTTI'S CATERING & EVENT MANAGEMENT. Kindly note that outside catering is NOT permitted.

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 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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Sales 856-761-6058 | events@andreottis.com

Cherry Hill, NJ | Corp 856-795-0172 | info@andreottis.com

www.andreottis.com