



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.

HORS D'OEUVRES

(Butlered during Cocktail Hour)

VEGETARIAN

Asparagus and Fresh Mozzarella
Panzarotti with Fresh Tarragon

—

Ricotta and Honey Flatbread

—

Arancini with Goat Cheese
Roasted Garlic Aioli

—

Vine-Ripened Tomato

Basil Bruschetta

—

Roasted Eggplant Caponata
Bruschetta

—

Caprese Skewers, Arugula Pesto

—

Vegetable Spring Rolls
Apricot Dipping Sauce

—

Spanakopita

—

Tomato Basil Bisque Shooters
with Farmhouse Grilled Cheese

—

Mac & Cheese Bites

—

Raspberry and Brie Puff Pastry

—

Italian Stuffed Mushrooms

—

Crispy Eggplant Rollatini
Tomato Basil

—

Miniature Vegetable Quiches

—

Potato Pancake
With Apple Cream

—

Feta Cheese Puffs in Phyllo



MEAT

New Zealand Lamb Chops
Milanese with Fresh Mint

—

Seared Sirloin Crostini
Arugula
& Horseradish Cream

—

Buffalo Chicken Spring Roll
Blue Cheese

—

Chicken Saltimbocca
Sage Aioli

—

Chicken Breast Francaise Bites

—

Beef Short Rib Brik Caper Emulsion

—

Pigs in a Blanket

—

Pepperoni Stromboli Bites

—

Roasted Asparagus and Prosciutto

—

Chicken Cordon Bleu Chive Crema

—

Chicken and Waffle
Maple Sriracha Sauce

—

Philly Cheesesteak Spring Rolls
Housemade Vegetable Ketchup
& "Whiz"

—

Italian Roast Pork Spring Roll with
Broccoli Rabe and Sharp Provolone

—

Mongolian Beef Skewers

—

Sausage Stuffed Mushrooms

—

Sausage & Broccoli Rabe Panzarotti

—

Filet Mignon Wellington with
Mushroom Duxelles

SEAFOOD

Sesame-Seared Tuna,
Fried Wonton Crisp
and Wasabi Aioli

—

House Pickled Vegetable and
Jumbo Lump Crab Spoon

—

Coconut Shrimp
Sweet Chili Dipping Sauce

—

Scallop Wrapped in Bacon

—

Potato-Encrusted Salmon Bites
Lemon Beurre Blanc

—

Shrimp Cocktail Shooters

—

Mini Lump Crab Crakes
Remoulade Sauce

—

Grilled Shrimp Tequila Skewers

—

Seared Sea Scallop
English Pea Favetta

—

Prosciutto Wrapped Shrimp
Tomato-Basil Aioli

—

Clams Casino

—

Sweet Potato Cake
Smoked Salmon
and Crème Fraiche

—

Avocado & Shrimp Tostada
Salsa Verde

—

Salmon Cake Poppers
Cucumber Dill Crème Fraiche

—

Deconstructed Crab Rangoon
Duck Sauce



COCKTAIL STATIONS

SERVED DURING THE COCKTAIL HOUR

ANTIPASTO STATION

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
Colorful Crudités with Veggie Dip
Served with Assorted Pita, Breads and Crackers

ITALIAN CROSTINI STATION

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

GRILLED CHEESE STATION

(choose 2)

Classic *Served with* Tomato Bisque Shots
American Cheese *with* Bacon or Tomato
Smoked Ham *and* Gruyere
Turkey & Brie *with* Tarragon,
Fresh Mozzarella & Tomato *with* Pesto Aioli

PIZZA STATION

(choose 2)

White *with* Broccoli, Pepperoni, Margherita,
Quattro Formaggi, Buffalo Chicken, Hot Italian,
Chicken *with* Brussels Sweet Ricotta & Pesto,
Broccoli Rabe & Sausage Stromboli,
Pepperoni Stromboli



GRAND CHEESE DISPLAY

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

DOWN THE SHORE 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

(Add based on current Market Price)

SUSHI STATION

(\$13 per person)

Assorted Rolls to Include:

Spicy Tuna Roll

California Roll

Philadelphia Roll

Salmon Avocado Roll

Served with Soy Sauce, Pickled Ginger and Wasabi

FEAST OF SHRIMP

(\$10 per person)

(Choose 2)

Shrimp Cocktail on Ice

Cajun Shrimp

Buttermilk Panko Bang Bang Shrimp

Sauteed Shrimp Scampi served with Garlic Toast

Served with Lemon Wedges, Spicy Cocktail Sauce



RECEPTION STATIONS

THE BUTCHER'S CARVING STATION

(choose 1)

Whole Roasted Tenderloin of Beef, Italian Roast Pork Loin,
Sage-Roasted Turkey Breast, Pesto Rubbed NY Striploin
Served with Mini Kaiser Rolls, Dijon Sauce,
Horseradish Sauce,
Chef Attendant Fee - \$175

SURF AND TURF BITES

(choose 2)

Braised Beef Short
Truffled Mashed Drizzled with Bordelaise Sauce

Sliced Stuffed Pork Loin
Buttermilk Mashed with a Port Wine Sauce

Pistachio Encrusted Salmon
Mashed with a Lemon Beurre Blanc

Teriyaki Glazed Salmon
Wasabi Mashed

Chicken Francaise Bites
Garlic Mashed

PASTA STATION

(choose 2)

Penne Vodka
Tomato Cream Sauce

Cavatelli
Sweet Sausage, Broccoli Rabe, & Shaved Pecorino

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

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

ACCOMPANIMENTS

TATER-TINI

Potato Martini with Buttermilk Mashed
And Sweet Mashed Potatoes
Toppings include:
Bacon, Cheddar Cheese, Chives,
Sour Crema, Brown Sugar,
Marshmallows

FRENCH FRY STATION

Straight Cut & Sweet Potato
Sprinkle or Dip
Ketchup, Cheese Sauce, Malt Vinegar,
Old Bay, Sea Salt

SALAD-TINI

(Choose 1)

ANDREOTTI SALAD

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

CLASSIC CAESAR

Classic Caesar with Parmigiano Crisps and
Croutons

ROASTED ROOT SALAD

Baby Arugula,
Roasted Red and Golden Beets,
Butternut Squash, Goat Cheese,
Sunflower Seeds, Tomato,
Cucumber, Carrot,
White Balsamic Dressing



STREET FOOD RECEPTION STATIONS

DUMPLING STATION

Chicken Lemongrass, Vegetable,
Pork Pot-Stickers, Shrimp Shumai
Served with a trio of Mustard Sauce, Soy Glaze, and Chili Sauce

SHANGHAI STATION

Mongolian Beef, General Tso's Chicken,
Shrimp & Vegetable Stir Fry,
Ginger Broccoli and Vegetable Fried Rice
Served in Chinese Food Boxes with Chopsticks

MEDITERRANEAN STATION

Chicken Souvlaki Kebabs,
Lamb "Gyro" Phyllo Pockets,
Harissa Shrimp, Baba Ghanoush,
Tabbouleh, Grilled Vegetables, Cured Olives,
Roasted Red Peppers
Served with Assorted Flavored Hummus, Tzatziki,
Grilled Pita, Crispy Pita, Flatbreads, Olive Oil

SOUTH OF THE BORDER STATION

(choose 2)

Carne Asada, Pork Carnitas and
Braised Chicken Tacos
Served with Soft Tortillas, Sour Cream, Pico de Gallo,
Guacamole, Cheddar Jack Cheese, Spicy Queso,
Salsa Verde
Accompanied with Mexican Street Corn and
Fresh Corn Tortilla Chips

SLIDER STATION

(choose 2)

Jumbo Lump Crab Cake
Red Pepper Coulis

House-Cut Cheeseburger
Lettuce, Tomato, Ketchup, Pickle

Buffalo Chicken
Cucumber, Blue Cheese, Iceberg

Blackened Salmon
Remoulade Sauce

Italian Roast Pork
Garlic Spinach with Sharp Provolone

Shrimp Po'Boy
Lettuce, Tomato, Pickle and Remoulade

Pulled Pork
Homemade BBQ Sauce, Crispy Tobacco Onions

TASTE OF PHILLY STATION

South Philly Chicken Cutlet Slider
with Broccoli Rabe and Sharp Provolone

Mini Philly Cheesesteaks with Fried Onions
"Wit" & Housemade Ketchup

Roman Tomato Pie
Focaccia-Style Pizza with San Marzano Tomato Sauce
and Fresh Basil



DESSERTS

Andreotti's Miniature Pastry Display

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

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

Waffles & Ice Cream Action Station

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

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

Philly Soft Pretzels

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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