



**T&L/Leon's Catering**

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www.tlcatering.com | info@tlcatering.com

# Wedding Packages

**CELEBRATING HAPPY EVER AFTER**

## OUR VENUES:

### **THE GRAND BANQUET HALL**

12 N. Stiles Street Linden, NJ 07036

### **RIVER VIEW BANQUET CENTER**

56 River Road Berkeley Heights, NJ 07922

### **KENILWORTH COLUMBIAN CLUB**

191 Market Street Kenilworth, NJ 07033

### **SAYREVILLE VFW**

575 Jernee Mill Road Sayreville, NJ 08872

### **ISELIN COLUMBIAN CLUB**

571 Lincoln Hwy (Rt 27) Iselin, NJ 08830

## MAIN OFFICE

135 Somerset Street  
North Plainfield, NJ 07060





# Silver Wedding Package

## **SILVER WEDDING PACKAGE INCLUDES**

5 hour Reception  
Choice of Linen Tablecloth & Napkin Color  
Buffet Table skirting & Deluxe Chafing Dishes  
China Dinnerware, Silverware & Table Glassware  
Plastic Beverage Tumblers  
Soda & Bar Mixers  
Coffee, Decaffeinated Coffee & Hot Tea

## **COCKTAIL HOUR**

Hors d' oeuvres served butler style  
Choice of Seven: See hors d' oeuvre list

Enhance Your Cocktail Hour with a Cold Food Bar  
- Please Ask About Options & Pricing

## **BUFFET DINNER MENU**

Pasta: Choice of One  
Entrees: Choice of Three  
Potato or Rice: Choice of One  
Vegetable: Choice of One  
-Please see Entrée Selections for menu options

Salad: Choice of One  
Tossed Garden, Classic Caesar or Mixed Field Greens  
Dinner rolls & butter

## **DESSERT**

Choice of One:  
Assortment of French Butter & Italian Cookies  
Homemade Apple Crisp served with Vanilla Ice Cream





# Gold Wedding Package

## GOLD WEDDING PACKAGE INCLUDES

5 hour Reception

Choice of Linen Tablecloth & Napkin Color  
Buffet Table skirting & Deluxe Chafing Dishes  
China Dinnerware, Silverware & Glassware  
Soda & Bar Mixers  
Coffee, Decaffeinated Coffee & Hot Tea

## COCKTAIL HOUR

Decorated Tiered Display Table to Include a variety of  
Imported & Domestic Cheeses with an assortment of Crackers  
Tomato Bruschetta served with crisp Crostini, Garden Fresh Cut Vegetables with Dips  
Assorted Hummus & Toasted Pita, & Seasonal Fresh Sliced Fruits with whole Fruit Garnish

Hors d' oeuvres Served Butler Style by Servers on Decorated Platters  
Choice of Ten Hors d' oeuvres: See List for Selections

Reception Station  
Choice of One Station: See Station list

## BUFFET DINNER MENU

Pasta: Choice of One  
Entrees: Choice of Three (Two Regular + One Premium Entrée)  
Potato or Rice: Choice of One  
Vegetable: Choice of One  
-Please see Entrée Selections for menu options

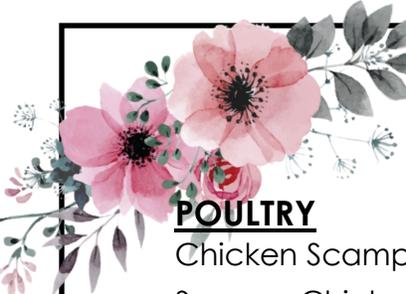
Carving Station  
Choice of One Carved Meat: See Prime Carving Station for Selections

Salad: Choice of One  
Mixed Greens with Grape Tomatoes, Cucumbers, Toasted Almonds  
dressed with Raspberry Vinaigrette  
Spinach Salad with Goat Cheese, Caramelized Onions and Sliced Portobellos  
dressed with Balsamic Vinaigrette  
Classic Caesar Salad: Romaine Lettuce with Creamy Caesar dressing,  
Garlic Croutons and Grated Parmigiana Reggiano

Dinner rolls & butter

## DESSERT

Choice of One:  
Assortment of French Butter Cookies & Italian Pastries  
Homemade Apple Crisp served with Vanilla Ice Cream  
Ice Cream Sundae Bar



# Hors d'oeuvre Selections

## WARM HORS D'OEUVRE SELECTIONS

### POULTRY

Chicken Scampi on Focaccia  
Sesame Chicken Bites  
Buffalo Chicken Bites  
Cajun Chicken Bites  
Sweet & Sour Chicken Bites  
Buttermilk Fried Chicken & Waffles w/  
Honey Chili Sauce  
Grilled Chicken Sliders  
Firecracker Chicken Meatballs

### PORK

Mini Cuban Sandwiches  
Mini Loaded Potato Skins

### BEEF

Filet Mignon Tips w/ Horseradish Cream  
on Garlic Toast  
Cocktail Franks wrapped in Pastry  
Swedish Meatballs  
Open-Faced Corned Beef Reubens  
Teriyaki Beef Skewers  
Meatloaf & Mashed Potato Bites  
Hoisin Beef on a Stick  
Caramelized Onion & Gouda Cheese  
Burger Sliders

### VEGETARIAN

Brie & Raspberry Phyllo Cups  
Truffle Mac & Cheese Spoons  
Garlic Potato Latkes  
Roasted Potato Wedge w/ Crème  
Fraiche  
Vegetarian Spring Rolls  
Grilled Portobello Skewers  
Spinach Quiche  
Grilled Cheese Quesadilla  
Vegetable Stuffed Mushrooms  
Zucchini Tempura w/ Spicy Mayo  
Gourmet Grilled Cheese Quarters  
Goat Cheese & Caramelized Onion  
Flatbreads  
Spinach & Artichoke Wonton Cups  
Jalapeno Cream Cheese Wonton Cups  
Parmesan French Fry Shots

### SEAFOOD

Fantail Shrimp  
Caribbean Shrimp  
Chili Lime Shrimp Cups  
Shrimp & Guac Tostada Bites  
Bacon wrapped Scallops  
Coconut Shrimp with Pineapple Relish

## CHILLED HORS D'OEUVRE SELECTIONS

Fresh Mozzarella wrapped in Roasted Pepper  
Prosciutto wrapped Melon  
Olive Tapenade on Crostini  
Sunset Tomato Bruschetta on Crostini  
Grilled Portobello Mushrooms with Teriyaki Mayo on Garlic Crostini  
Petite Caprese Bites: Grape Tomatoes with Mini Mozzarella balls & Fresh Basil  
Spicy Salmon and Avocado on Cucumber Round  
Whipped Ricotta, Pine Nuts & Honey in Toasted Phyllo Shell  
Smoked Salmon & Cucumber Rolls served with Spicy Sriracha Mayo



# Reception Station Selections

## **PASTA STATION**

Choice of Two Pastas: Penne, Fettuccine, Angel Hair, Linguine  
Choice of Two Sauces: Marinara, Vodka, Alfredo, Garlic & Oil  
Pasta Station also includes: Fresh sliced Semolina bread, shredded Parmesan cheese, & Red Pepper Flakes

## **MASHED POTATO BAR**

Includes Garlic Mashed Potatoes & Mashed Sweet Potatoes  
Toppings include: Shredded Cheddar Cheese, Chopped Bacon, Chives, Sour Cream, Butter, & Gravy

## **PRIME CARVING STATION**

Choice of Two Prime Meats: Filet Tips, Virginia Ham, Roast Top Sirloin of Beef, Roasted Turkey Breast, Roasted Garlic Pork Loin  
Prime Carving Station also includes: Petite Rolls & Condiments

## **ITALIAN ANTIPASTO TABLE**

Deluxe display of premium, fine sliced meats & cheeses including Sopressatta, Prosciutto, Cappelletti, Genoa Salami, Pepperoni, Fresh Mozzarella, & Provolone.  
Table also includes Roasted Red Peppers, Marinated Mushrooms, Black & Green Olives & Tomatoes.

## **ASIAN STIR FRY STATION**

Seasoned Chicken & Filet Mignon Tips stir fried with an assortment of fresh Asian style vegetables served with white rice & fried rice

## **MEDITERRANEAN STATION**

Falafel Balls with Tahini Sauce, Baba Ganoush with Garlic Crostini, Roasted Red Pepper Hummus with Pita Triangles and Mediterranean Three Bean Salad

## **ULTIMATE SLIDER STATION**

Mini Beef Burgers, Pulled Pork, & Philly style Cheese Steaks served on petite slider buns. Tangy BBQ Sauce, Sautéed Onions, & Tomato Ketchup served on the side

## **TEXAS BBQ PIT STATION**

BBQ Beef, BBQ Pork, & Spicy Sausage Links served with Maple Glazed Baked Beans & thick Texas Toast bites

## **GRILLED & ROASTED VEGETABLE TABLE**

Eggplant, Zucchini, Yellow Squash, Grape Tomatoes, Bell Peppers, Portobello Mushrooms Served along side an assortment of crisp crackers, Pita Chips, & Flat Breads with Teriyaki Mayo, Creamy Parmesan Dip, & Horseradish Dip

## **RAW BAR**

Shrimp Cocktail (4 per person), Cocktail Crab Claws (3 per person), Little Neck Clams on the Half Shell (3 per person) served with Cocktail Sauce & Lemon Wedges -Premium Station +\$10.00 per person



# Entrée Selections

## PASTA & MEATLESS ENTREES

Penne with Vodka Sauce  
Fettuccine Alfredo  
Fettuccine Primavera in Garlic & Oil  
Vegetable Lasagna in Cream Sauce  
Baked Cheese Lasagna Roll Ups  
Fusilli Pasta with Broccoli & Roasted Peppers in Garlic & Oil  
Eggplant Rollatini

## CHICKEN & PORK ENTREES

Chicken Francaise  
Chicken Marsala  
Chicken Piccata  
Chicken Parmesan  
Herb Roasted Chicken  
Pork Loin with demi glace  
Rosemary infused Pork Loin

## BEEF & SEAFOOD ENTREES

Filet Tips over Peppers & Onions  
Filet Tips Giambotta  
Sliced Steak with Mushrooms  
Tilapia Oreganata  
Flounder Francaise  
Seafood Paella  
Seafood Stir Fry

## POTATO & RICE DISHES

Roasted Red Skin Potatoes  
Parsley Potatoes  
Garlic Mashed Potatoes  
Rice Pilaf  
Wild & Long Grain Rice Blend

## PREMIUM PASTA & MEATLESS ENTREES

Lobster Ravioli in Light Pink Cream Sauce +\$1.00pp  
Cheese Tortellini with your choice of a Parmesan Cream Sauce or Vodka Sauce + \$1.00pp  
Angel Hair pasta with Shrimp in Garlic & Oil +\$1.00pp  
Fettuccine with Shrimp & wild mushrooms in cream sauce +\$1.00pp

## VEAL ENTREES

Veal Marsala +\$1.00pp  
Veal Piccata +\$1.00pp  
Veal Parmesan +\$1.00pp

## PREMIUM SEAFOOD ENTREES

Baked Salmon in a Creamy Dill Sauce +\$2.00pp  
Crabmeat stuffed Flounder in Chardonnay Cream Sauce +\$2.00pp  
Mahi Mahi prepared with cilantro butter & white wine sauce+\$2.00pp

## VEGETABLE DISHES

Vegetable Medley  
String Beans Almondine  
Honey Sesame Carrots  
Peas, Pearl Onions, & Mushrooms





# Package Pricing

## ON PREMISE PRICING - PRICE PER PERSON

	<u>Weekday, Friday, Sunday</u>	<u>Saturday</u>
<b>SILVER WEDDING PACKAGE:</b>	50-99: \$44.95   100+: \$40.95	75-99: \$47.95   100+: \$43.95

	<u>Weekday, Friday, Sunday</u>	<u>Saturday</u>
<b>GOLD WEDDING PACKAGE:</b>	50-99: \$54.95   100+: \$50.95	75-99: \$57.95   100+: \$53.95

Pricing is based on Adult Headcounts. Kid's Menu & Pricing Available - Please ask  
Discounted Vendor Prices (vendors are not guests)

Additional Fees:  
 22% Service Fee,  
 \$295.00 Maître d' Fee,  
 \$150.00 Bartender Fee per bartender,  
 Ceremony Fee \$200+  
 NJ Sales Tax

\*Events are subject to hall rental fee based on venue

## OPTIONAL ADD ONS & ENHANCEMENTS

Chair Covers (White or Black).....\$2.50 each  
 Chair Bands.....\$1.00 each  
 Satin Table Runners.....\$5.00 each  
 Sequin Table Runners.....\$7.00 each

Wedding Cakes.....Custom Pricing  
 Farewell Station - the perfect send off for your guests.....Custom Pricing  
 Sweet, Savory & Fun options available! i.e. candy bar, cookies & milk shooters, breakfast sandwiches, sliders. Additional late-night options are available to customize the perfect ending to your celebration - Pricing Varies based on items

- Add ons may require 2 weeks notice to ensure availability



