

Cricket Catering introduces The Twentieth Century Club
Deluxe Wedding Reception Package

The menus are based on a minimum of 100 guests with per person price plus tax.

The menus **include the venue**, food, all service, buffet coffee service and catering equipment (china, silver, water glass, wine glass, floor length basic custom color linens and linen napkins)

Passed Hors d'oeuvres

Your menu begins with six butlered hors d'oeuvres selected by you from our hors d'oeuvres list and elegantly presented garnished with fresh cut flowers

Slider Station

- Buffalo burgers
- Pulled chicken barbecue
- Angus beef
- Grilled Portobello

Toppings: sautéed mushrooms, bleu cheese, grilled onions, avocado, tomatoes, lettuce, ketchup, mustard, ranch dressing, bbq sauce, chipotle mayo, sundried tomato sauce, olive tapenade, shredded cheddar, bacon

Risotto Station

- Seafood risotto with thyme
 - Broccoli, cheddar and mushroom risotto
 - Chicken with asparagus tomato and yellow pepper risotto
- Accompanied by assorted toppings to include: caramelized Italian onions, parmesan cheese curls

Taco and Fajitas Station

Flour Tortillas and Taco Shells with fillings to include ground beef, grilled chicken, grilled vegetables, shredded lettuce, guacamole, sour Cream, shredded cheese, salsa, diced onions, black beans, and jalapeño peppers and offered with Mexican rice

\$102.50 per person including venue rental

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Family Style Dinner

Salad of corn, black beans, diced red pepper, cucumber, celery, red onion and cilantro tossed in a light dressing of rice wine vinegar and olive oil

Grilled chicken kebabs served with sauces on the side: tzatziki and harissa
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Grilled and skewered salmon marinated in soy, olive oil salt and pepper

Roasted new potatoes with rosemary and olive oil

Fettuccine with asparagus tips and red peppers served in a sage cream sauce

Roasted asparagus

Assorted freshly baked breads and rolls with whipped butter

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Buffet Menu

Roasted salmon filet with a Dijon and herb crust

Cricket chicken - our signature dish grilled boneless breast of chicken marinated in lime, pommery mustard and brown sugar

Mashed red bliss potatoes

Rice pilaf

Green beans and carrots in Italian olive oil

Spring mix with cherry tomatoes, carrots and yellow pepper in raspberry vinaigrette

Assorted freshly baked breads and rolls with butter

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Buffet Menu

Traditional southern barbecue chicken breasts served grilled with a tangy homemade barbecue sauce

Pulled pork bbq with Kaiser rolls

Whipped sweet potatoes topped with pepitas

Baked macaroni and cheese

Roasted broccoli seasoned with garlic

Spinach salad with cherry tomatoes, red onion and herbed croutons in a citrus vinaigrette

Assorted freshly baked cornbread with butter

\$94.95 per person including venue rental

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Plate Service Dinner

Salad of assorted baby lettuces with goat cheese and caramelized walnuts served in herb vinaigrette

BBBBRRRR

Filet mignon -tender roasted filet mignon offered with a rich burgundy wine sauce

OR

Chicken rolitini- tender chicken breasts stuffed with spinach and smoked provolone in a Marsala wine sauce

Traditional scalloped potatoes

Haricot verts and baby carrots with slivered almonds

Assorted freshly baked breads and rolls with butter

\$112.95 per person including venue rental

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Plate Service Dinner

Salad of baby lettuces and arugula with apples, pecans, red onion and grilled fennel in a poppy seed dressing

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Roast Cornish hen served with an apricot glaze

OR

Grilled filet of salmon served with a dill buerre blanc

Roasted fall root vegetable medley with olive oil and rosemary

Carrots, parsnips, fingerling potatoes, squash, beets,

Brussels sprouts and red onion

Assorted freshly baked breads and rolls with butter

\$112.95 per person including venue rental

Passed Hors d'oeuvres

- ~Skewered grilled salmon with teriyaki glaze
- ~Pan seared tuna with wasabi sauce served on cucumber
 - ~Beef or chicken empanada
 - ~Dijonaise shrimp wrapped in bacon
 - ~Phyllo cup with spinach and cheddar
 - ~Spinach and feta turnovers
 - ~Miniature crab cakes with tartar sauce
 - ~Coconut shrimp offered with a sweet chili sauce
- ~Carrot and zucchini fritters topped with a spicy salsa
 - ~Salmon and corn cakes topped with tartar sauce
 - ~Skewered beef and peppers with burgundy glaze
- ~Peking duck or vegetable spring rolls with oriental dipping sauce

- ~Pork or chicken gyoza offered with a sesame ginger sauce
- ~Skewered teriyaki beef
- ~Lamb meatballs offered with yogurt dip
- ~Petite potatoes filled with wild mushrooms and cream or whipped butternut
- ~Bbq duck and caramelized onion quesadillas
- ~Chicken satay with peanut sauce
- ~Pigs in a blanket
- ~Grilled beet slice topped with shallot goat cheese spread
- ~Potato pancakes topped with smoked salmon and chive cream cheese
- ~Mac and cheese lollipops
- ~Grapes rolled in boursin cheese
- ~Strawberries filled with lemon cream cheese
- ~Skewered mozzarella and pepper with basil pesto
- ~Peking duck served atop sesame crisps
- ~Soup shooter: butternut squash, cucumber melon, gazpacho, cream of zucchini or tomato with grilled cheese crouton
- ~Bruschetta with topping of choice: roasted red peppers and goat cheese, chopped tomato and basil, pesto marinated mozzarella, black olive tapenade, pea puree or carrot harissa and crème fraiche

Additional Equipment & Services

Full Bar non alcoholic beverages includes all sodas, waters, mixers, cocktail fruit and ice

\$9.95 per guest

Beer and Wine Bar non alcoholic includes all sodas, waters and ice

\$5.95 per guest

Bar glassware is \$5.00 per guest

Bartending services of \$300.00 per bartender per 75 guests

There is 1 bartender included in the above menu samples

Liquor must be provided by the client

Linen upgrades –call for selection and pricing

Add a 3rd entrée for \$15.00 per guest

Additional entrees and menu items available for custom menus and special dietary restrictions (gluten free, vegetarian, vegan)

Children ages 4- 12 specialty menu options starting at \$15.00 per child

Wedding cakes start at \$5.00 per guest

Miniature Sweets

Mini carrot cakes, assorted cheesecakes, chocolate mousse cups, lemon bars, pecan diamonds and more

\$7.50 per person

Italian Pastries

Assorted minis to include cheesecakes, cannoli's, lemon cake and variety of Italian cookies and more

\$8.50 per person

Additional Food Choices

Vegetable Garden Basket

Fresh cut seasonal vegetables presented in our garden basket and accompanied by three assorted homemade dips

\$4.50 per person

Italian Antipasti Display

A savory baked ricotta torte surrounded by a spectacular display of roasted tricolor peppers, marinated mushrooms and artichoke hearts, pesto marinated mozzarella balls, Italian olives and charcuterie and offered with assorted rustic breads and focaccia

\$8.50 per person

International Cheese Display

A beautiful array of internationally made cheeses and sliced charcuterie presented garnished with the freshest seasonal fruits and offered with assorted spreads and condiments, accompanied by Italian breads and cocktail crackers

\$6.95 per person

Middle Eastern Display

A selection of classic and creative Middle Eastern offers grilled lamb meatballs and traditional dips to include hummus, baba ghanoush and tzatziki garnished with black olives, carrots and celery sticks and offered with pita bread

\$8.50 per person