

# foodwrx

*Featuring Nicholas Caterers*

## Weddings

- 1 WEDDING PACKAGES
- 2 HORS D'OEUVRES
- 3 COCKTAIL DISPLAYS
- 5 ENTREES
- 8 STARCHES
- 9 SALADS
- 10 VEGETABLES
- 11 DESSERTS
- 12 BAR PACKAGE



# Wedding Packages

INCLUDES 5 HOURS OF SERVICE, FULL LENGTH TABLE LINENS (CHOICE OF COLOR), LINEN NAPKINS (CHOICE OF COLOR), MAITRE D', SERVERS, EXECUTIVE CHEF, BRIDAL SPECIALIST TO ASSIST WITH DETAILS, CHINA, FLATWARE, & TABLE GLASSWARE.

## FUN PACKAGE

6 Passed Hors D'oeuvres  
1 Cocktail Display  
2 Entrée Options  
Starch  
Vegetable  
Salad  
Dessert  
Cake or Cupcakes

## FLIRTY PACKAGE

7 Passed Hors D'oeuvres  
2 Cocktail Displays  
3 Entrée Options  
Starch  
Vegetable  
Salad  
Dessert  
Cake or Cupcakes

## FABULOUS PACKAGE

8 Passed Hors D'oeuvres  
3 Cocktail Displays  
3 Entrée Options  
Starch  
Vegetable  
Salad  
Dessert  
Cake or Cupcakes

## STATIONS PACKAGE

10 Passed Hors D'oeuvres  
3 Cocktail Displays  
1 Enhancement  
Dessert  
Cake or Cupcakes



# Passed Hors D'oeuvres

PLEASE SELECT FROM THE FOLLOWING:

CONEY ISLAND FRANKS  
SESAME CRUSTED CHICKEN SATAYS  
SPANAKOPITA

MINI CHICKEN QUESADILLAS  
LAMB LOLLIPOPS

MINI BEEF WELLINGTONS  
HIBACHI CHICKEN KABOBS

VEGETABLE SPRING ROLLS  
STUFFED MUSHROOMS

MINI JUMBO LUMP CRAB CAKES  
EDAMAME QUESADILLAS

CHEESESTEAK SPRING ROLLS  
BEEF EMPANADAS

FIGS IN A BLANKET

BRAISED SHORT RIBS

COCONUT SHRIMP

RASPBERRY & BRIE TARTLETS

FIG & MASCARPONE SQUARES

CREAMY CHIPOTLE LOBSTER SALAD

*served in a Belgium Endive*

BRIE & BLUEBERRY STUFFED FILO DOUGH

*drizzled with Wildflower Honey*

FILET OF BEEF ON CROSTINI

PEKING DUCK SPRING ROLLS

POLPETTI

BACON WRAPPED SCALLOPS

SESAME PEEKYTOE CRAB BALLS

CITRUS & VODKA CURED SLAMON

GREEN APPLE EMPANADAS

SHORT RIB MOLE

BREADED ARTICHOKE & BOURSIN CHEESE

PORK TINGA & QUESO FRESCA TARTLETS

SKEWERED CHICKEN

*with candied lemon & rosemary salt*

ASIAGO RISOTTO CROQUETTE

TEMPURA CRISP SHRIMP

MAC & CHEESE MELTS

SMOKED CANDIED BACON JAM TART

MEDITERRANEAN ANTIPASTA SKEWER

BUFFALO & BLEU CHEESE QUESADILLAS

WEDGE SALAD SKEWERS

*with ranch dressing*

CHILLED VANILLA GRILLED SHRIMP CANAPES

MUSHROOM CAPS STUFFED

*with Chicken Florentine*

# Cocktail Displays

## VEGETABLE

MARINATED GRILLED SEASONAL VEGETABLES & FRESH CRUDITE SERVED WITH BALSAMIC SHERRY REDUCTION & SUNDRIED TOMATO RANCH. ACCOMPANIED BY ASSORTED FLATBREADS & CRACKERS WITH ROASTED GARLIC HUMMUS, HERBED OIL, BABY GHERKIN PICKLES, & STUFFED PEPPADEWS.

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## SPREADS & BREADS

HOUSE-MADE ROASTED RED PEPPER HUMMUS, SMOKED SALMON DIP, TRADITIONAL BRUSCHETTA & SPINACH AND ARTICHOKE DIP WITH CROSTINIS, BAGUETTES, & BAGEL CRISPS.

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## MASHED POTATO BAR

BUTTERMILK MASHED & SWEET POTATOES PRESENTED IN MARTINI GLASSES WITH BUILD YOUR OWN TOPPINGS INCLUDING SOUR CREAM, BACON, CHEDDAR CHEESE, CHIVES, MUSHROOMS, GRAVY, MOLASSES BUTTER & CANDIED PECANS.

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## TEX-MEX STATION

GUESTS WILL CHOOSE MINI SOFT OR HARD SHELL TACOS WITH TWO OF THE FOLLOWING: CHICKEN, BEEF, PORK, OR SHRIMP. TOPPINGS INCLUDE SOUR CREAM, PICO DE GALLO, FRESH GUACAMOLE, TRIO OF PEPPERS, JALAPENOS, REFRIED BEANS, AND CHEDDAR & MONTEREY JACK CHEESE. SERVED WITH TRI-COLORED TORTILLA CHIPS, BLACK BEAN SALSA, & RANCHERO SHOE PEG CORN TOSS TO COMPLETE THE STATION.

# Cocktail Displays

## PASTA STATION

PICK TWO PASTAS FOR YOUR GUESTS WHILE A CHEF PREPARES INDIVIDUAL SELECTIONS WITH A LA CARTE TOPPINGS INCLUDING MUSHROOMS, BROCCOLI, OLIVES, TOMATOES, SPINACH, PARMESAN CHEESE, BACON, SAUSAGE, CHICKEN, AND SHRIMP.

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## SALAD STATION

CASCADES OF SALADS INCLUDING FRESH CASEAR, OUR SIGNATURE **FOODWERX** FUNKY SALAD, CAPRESE, & FIELD OF GREENS. ACCOMPANYING DRESSINGS WILL BE DRIZZLED ON TOP.

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## MAKE YOUR OWN RAMEN NOODLE BAR

AUTHENTIC RAMEN NOODLES WITH PORK STOCK & MISO STOCK. CHICKEN, PORK, OR SHRIMP OPTIONS. SOFT BOILED EGG HALVES, CILANTRO, SCALLIONS, BABY BOK CHOY, TOASTED CORN, CARROTS, SNOW PEAS, MUSHROOMS, BEAN SPROUTS, JALAPENO, & GINGER. SERVED WITH SAUCES INCLUDING SRIRACHA, LIME, & SOY SAUCE.

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## ALL-AMERICAN STATION

MINI ANGUS BEEF BURGERS OR BRAISED BRISKET OR PULLED PORK WITH ALL THE FIXINGS. CRISPY BOARDWALK POTATO WEDGES WITH SEA SALT & MALT VINEGAR OR POTATO SALAD OR BAKED POTATO SALAD. INDIVIDUAL SALADS SERVED IN A CUP AND HONEY HOT CHICKEN TENDERS.



# Entrees

## B E E F

### *BRAISED SHORT RIBS*

EIGHT HOUR BRAISED SHORT RIBS SERVED WITH SLOW-COOKED ROOT VEGETABLES, WITH A CABERNET SAUVIGNON & ROSEMARY DEMI-GLACE.

### *PAN SEARED FILET MIGNON AU POIVRE*

PRIME TENDERLOIN OF BEEF SERVED WITH A COGNAC/GREEN PEPPERCORN CREAM SAUCE.

### *BEEF BRISKET*

SIXTEEN HOUR SLOW-COOKED WITH BAREBCUE DEMI.

### *MARINATED FLANK STEAK*

DR.PEPPER, TERIYAKI, CHILI LIME, OR BLACKENED SERVED WITH BALSAMIC CARAMELIZED ONIONS, & WARM GORGONZOLA SAUCE OR BLACK PEPPERCORN DEMI-GLACE.

### *GINGER SESAME TENDERLOIN OF BEEF*

SERVED WITH WASABE CREME FRAICHE.

## P O U L T R Y

### *CHICKEN ALLA GRIGLIA*

ROSEMARY MARINATED GRILLED CHICKEN BREAST WITH KENNET SQUARE WILD MUSHROOMS.

### *WHOLE ROASTED HERB CHICKEN*

ROASTED ON THE BONE FOR MAXIMUM FLAVOR, INFUSED WITH LEMON, FENNEL, ROSEMARY, THYME, & PARSLEY. SERVED WITH NATURAL AU JUS.

### *SEARED APRICOT CHICKEN BREASTS*

APRICOT RUM GLAZE IN A SLOW OVEN.

### *CHICKEN MARSALA*

SAUTEED CHICKEN BREASTS & MUSHROOMS, SLOW COOKED IN A SAUCE FORTIFIED WITH MARSALA WINE, SHALLOTS, & DEMI GLACE.

# Entrees

## POULTRY CONTINUED

### *TUSCAN CHICKEN FRANCAISE*

ARTICHOKES, ROASTED PEPPERS, CAPERS, SHALLOTS WITH WHITE WINE, LEMON BUTTER, & OREGANO.

### *STUFFED CHICKEN BREASTS MERSHON*

CHICKEN BREASTS STUFFED WITH CRAB & ASPARAGUS, TIED THEN ROASTED TO A TENDER FINISH & DRAPED WITH A LUSCIOUS MORNAV SAUCE.

## SEAFOOD

### *MESQUITE GRILLED SALMON*

WITH LEMON DILL REMOULADE.

### *SHRIMP & GRITS*

TRINITY OF VEGETABLES WITH CREAMY GRITS & JUMBO GULF SHRIMP.

### *GRILLED HALIBUT*

BASTED WITH SHERRY CHIVE BUTTER.

### *STUFFED TILAPIA*

STUFFED WITH MANICURED VEGETABLES & LEMON CRAB MEAT.

### *JUMBO LUMP CRAB CAKES*

A **FOODWERX** FAVORITE!

### *HERB CRUSTED SEA BASS*

WITH CITRUS PAN SAUCE.

\*\*ADDITIONAL CHARGE



# Entrees



## PORK / VEAL

### *SAGE & PECAN CRUSTED PORK LOIN*

ROASTED WITH PORT WINE REDUCTION.

### *SLOW-COOKED BRAISED PORK ROAST*

WITH HEARTY CABERNET RED WINE & ROBUST ITALIAN GRAVY.

### *VEAL BRACIOLE*

SAGE, PROSCIUTTO, & MOZZARELLA D'BUFALA IN A TOMATO VEAL REDUCTION.

\*\*ADDITIONAL CHARGE

## VEGETARIAN

### *RATATOUILLE BREAD BOWL*

HEIRLOOM EGGPLANT, ZUCCHINI, YELLOW SQUASH, GREEN PEPPERS,  
& BRANDYWINE TOMATOES STEWED TOGETHER WITH PARSLEY &

WHITE WINE PLACED IN A SOURDOUGH BREAD BOWL

\*\*SIT DOWN ONLY

### *PORTOBELLO NAPOLEON*

GRILLED, STACKED PORTOBELLO MUSHROOM, BROCCOLINI, & PEPPERS ATOP A  
SEARED POLENTA & SMOKE MASCARPONE CAKE, FINISHED WITH VIN COTTO &

SHAVED PARMIGIANA REGGIANO.

### *ROASTED ROOT VEGETABLES*

RUTABAGA, TURNIPS, PARSNIPS, & CARROTS ROASTED WITH CREMINI  
MUSHROOMS & SWISS CHARD. COMPLEMENTED WITH RICOTTA SALATA &

POMEGRANTE REDUCTION.

### *PAN ROASTED KING OYSTER MUSHROOMS*

FRESH ASPARAGUS , BLISTERED SHISHITO PEPPERS, & WAX BEANS.



# Choose Your Starch

## MUSHROOM RAVIOLI

WITH CRISPY LEEKS & WHITE WINE HERB LEMON BUTTER

## PENNE A LA VODKA

WITH RED PEPPER JAM, INFUSED VODKA, SOUR CREAM, & ITALIAN HERBS

## PENNE PRIMEVERA

WITH BROCCOLINI, ROASTED ROMA TOMATOES, YELLOW PEPPER RIBBONS, & PARMESAN CHEESE (CHOICE OF LIGHT CREAM SAUCE OR OLIVE OIL BUTTER)

## PUMPKIN BUTTERNUT SQUASH RAVIOLI

WITH PESTO CREME SAGE WITH ORANGE ESSENCE

## EARTHLY PLOUGH POTATOES

STEAMED YUKON GOLD POTATOES WITH HERBS, WHITE WINE, PARMESAN, & BUTTER

## TRIO OF POTATOES

RED BLISS, IDAHO, & SWEET POTATOES

## ITALIAN COUSCOUS

MANICURED MICRO CUT VEGETABLES

## POTATOES AU GRATIN

LAYERED POTATOES WITH GRUYERE, MUENSTER, & SHARP PROVOLONE

## ROASTED FINGERLING POTATOES

ROASTED WITH ROSEMARY & CANDIED LEMON, WITH FRIZZLED SHALLOTS & CHARDONNAY BUTTER

## BASMATI RICE & FRIED NOODLES

## RED BLISS MASHED POTATOES

## BUTTERMILK HORSERADISH MASHED POTATOES

# Choose A Salad

## ARUGULA & FENNEL

PEPPERY ARUGULA WITH LICORICE FLAVORED SHAVED FENNEL WITH TOASTED WALNUTS, GOAT CHEESE, & RED ONION

## FOODWERX FUNKY SALAD

BABY LETTUCES, MAYTAG BLEU CHEESE, CANDIED PECANS, MIXED BERRIES, PEPPERS, & SCALLIONS

## CAESAR

ROMAINE HEARTS, GRAPE TOMATOES, SHAVED PARMIGIANA REGGIANO, & CRUNCHY HERB CROUTONS

## GREEK GODDESS SALAD

BABY SPINACH & LOLLA ROSSA LETTUCE, KALAMTA OLIVES, GARBANZO BEANS, GRAPE TOMATOES, & FETA CHEESE

## CAPRESE

ROASTED ROMA TOMATOES, FRESH MOZZARELLA, BASIL PESTO, & RED PEPPER WITH SEARED CROSTINI

## KALE CAESAR SALAD

BABY KALE WITH CREAM CHEESE CROUTONS, GRAPE TOMATOES, SEARED YELLOW PEPPERS TOSSED IN PEPPERCORN CAESAR DRESSING

## CLASSIC GREEN SALAD

MATURE & BABY LETTUCES, CUCUMBER, CARROTS, MUSHROOMS, BROCCOLI, ONION, & TOMATOES



# Choose A Vegetable

**BLANCHED FRESH GREEN BEANS  
WITH CRANBERRY BUTTER SAUCE**

**GINGERED CARROT PEGS  
WITH ORANGE BUTTER**

**BABY BROCCOLI  
WITH SHALLOT BUTTER**

**ROASTED ASPARAGUS  
WITH PARMESAN CHEESE**

**ZUCCHINI, ROASTED YELLOW  
PEPPERS, & STEWED TOMATOES**

**MAPLE BALSAMIC ROASTED  
BRUSSELS SPROUTS**

**ROASTED SEASONAL VEGETABLES**



# Desserts

WEDDING CAKE **or** WEDDING CUPCAKES

PLEASE CHOOSE ONE OF THE FOLLOWING:

ICE CREAM SUNDAE BAR

CANDY BAR

ASSORTED MINI DESSERTS

MINI CHEESECAKES, PIES, BARS, PETIT FOURS, ASSORTED COOKIES, &  
BROWNIES

MINI ICE CREAM CONES

CHOCOLATE OR VANILLA ICE CREAM WITH CARAMEL SEA SALT PASSED  
AROUND IN MINIATURE SUGAR CONES

MINI MILKSHAKES

CHOCOLATE OR VANILLA WITH WHIPPED CREAM & CHERRIES

ROOT BEER FLOATS

FROZEN YOGURT BAR

DARK & WHITE CHOCOLATE DIPPED FRUIT

COLD MILK SHOOTERS IN AN EDIBLE  
COOKIE CUP

\*\*ADDITIONAL CHARGE



# Bar Package

THE BAR SET UP PACKAGE IS TO ASSIST THOSE PURCHASING THEIR OWN ALCOHOL. THIS PACKAGE INCLUDES THE FOLLOWING:  
BARTENDERS, GLASSWARE, ICE, & BEVERAGE NAPKINS

## SIGNATURE COCKTAIL GREETING

### HIS & HERS

EXAMPLES: LOVETINI & MINT TO BE MOJITO

OR

## INFUSED BEVERAGES

### GARNISHES

LEMONS

LIMES

CHERRIES

RASPBERRIES

### MIXERS

ORANGE JUICE

CRANBERRY JUICE

PINEAPPLE JUICE

SODA

CLUB SODA

GINGER ALE

TONIC

SOUR MIX

GRENADINE

CREAM

