

foodwerx

Featuring Nicholas Caterers

Appetizers / Stations

- 1 PASSED HORS D'OEUVRES
- 2 PRESENTED APPETIZERS
- 4 COCKTAIL DISPLAYS
- 7 CREATION STATIONS
- 11 ENHANCEMENT STATIONS



Passed Hors D'oeuvres

QUILTED FRANKS
SESAME CRUSTED CHICKEN SATAYS
SPANAKOPITA
MINI CHICKEN QUESADILLAS
LAMB LOLLIPOPS
MINI BEEF WELLINGTONS
HIBACHI CHICKEN KABOBS
FRESH STRAWBERRIES
filled with goat cheese & balsamic drizzle
VEGETABLE SPRING ROLLS
STUFFED MUSHROOMS
MINI JUMBO LUMP CRAB CAKES
EDAMAME QUESADILLAS
CHEESESTEAK DUMPLINGS
BEEF EMPANADAS
FIGS IN A BLANKET
BRAISED SHORT RIBS
atop a Latke
COCONUT SHRIMP
CANDIED PORK BELLY BURNT ENDS
SRIRACHA CHICKEN MEATBALLS
CHORIZO EMPANADA
CHILI SPICED BRISKET
MONGOLIAN BEEF SKEWER
MINI VEGETABLE INDIAN SAMOAS
MINI VEGETABLE SKEWER
MEXICAN SWEET CORN SHOOTER
FIG & GOAT CHEESE CROSTINI
PETITE GINGER CHICKEN KABOBS
CHICKEN MANGO QUESADILLAS
PISTACHI CHICKEN TENDERS
KOREAN FRIED CHICKEN
BAO PEKING DUCK
LAMB GYROS
MEDITERRANEAN LAMB SATAY

BRIE & RASPBERRY STUFFED FILO DOUGH
drizzled with Wildflower Honey
CONEY ISLAND FRANKS
FILET OF BEEF ON CROSTINI
PEKING DUCK SPRING ROLLS
POLPETTI
BACON WRAPPED SCALLOPS
FRIED BRUSSEL SPROUTS
GREEN APPLE EMPANADAS
POTATO WRAPPED SHRIMP
MAC & CHEESE MELTS
SMOKED CANDIED BACON JAM TART
BUFFALO & BLEU CHEESE QUESADILLAS
GREEK SALAD KABOBS
FIRECRACKER SHRIMP ON BAMBOO
CANDIED BACON SPOON
with chocolate-caramel goo
WEDGE SALAD SKEWERS
with ranch dressing
MUSHROOM CAPS STUFFED
with Chicken Florentine
ALBACORE TUNA
SESAME PEEKYTOE CRAB BALLS
AHI TUNA TARTARE
LOUISIANA LOBSTER HUSHPUPIES
LOBSTER QUESADILLAS
TUNA & AVOCADO POKE
KOREN PORK BELLY
OPEN-FACED CUBANO
BLM IN T
ROASTED PORK SPRING ROLLS
MINI CUBAN X3
PROSCIUTTO FLATBREAD SQUARES
CAROLINA PULLED PORK
SWEET & SOUR PORK BELLY

Presented Appetizers

PETITE GRILLED CHICKEN KABOBS
SMOKED SALMON ON BLACK BREAD
with a Chive Cream Cheese Smear

TANDOORI CHICKEN SATAYS
JUMBO LUMP CRAB SHOOTERS
EGGPLANT CAPONATA DIP WITH OLIVE
BREAD CROSTINI

THE REALLY BUSY VEGETABLE CRUDITÉ
with a Duo of Dips

CHEESESTEAK DUMPLINGS
TRADITIONAL SHRIMP COCKTAIL
GRILLED & CHILLED SHRIMP
DR. PEPPER MARINATED FLANK STEAK,
GORGONZOLA & FRIZZLED ONIONS

atop a Crispy Potato Latkes
PACIFIC RIM ORIENTAL POTSTICKERS
MINI GRILLED VEGETABLE TOWERS
FOODWERX FUNKY SALAD SHOOTER

MEDITERRANEAN DISPLAY
MIDDLE EASTERN PLATTER
JAPANESE SEARED AHI TUNA
MINI LOBSTER ROLLS

SESAME THAI NOODLES

in Mini Chinese Take Out Box

BRUSCHETTA PASTA SALAD SHOOTERS
MOZZARELLA, BASIL & TOMATO ON BAMBOO
SESAME CHICKEN ON BAMBOO
SHRIMP & SCALLOP CEVICHE SHOOTER
GREEK SALAD SKEWERS

DECONSTRUCTED CHICKEN OR VEGETABLE
ENCHILADA

presented in an Edible Cone

MANICURED VEGETABLE SHOOTER
with a Hummus Puddle
GRANDE CHARCUTERIE
HANGING CHARCUTERIE
DUO OF FLATBREADS

(Margarita + Prosciutto with Caramelized
Shallots, Brie & Fig Jam)

CHICKEN CAPRESE MINI ROLL
BUFFALO CHICKEN DIP
PINTXOS Y TAPAS DE BARCELONA
CHINATOWN DUCK
MINIATURE TWICE BAKED POTATO

Presented Appetizers

TUNA & AVOCADO CEVICHE
with Crispy Wontons & English
Cucumbers Petals

ITALIAN PANINI TRIANGLES
ANTIPASTI DISPLAY

VEGETABLE EMPANADAS

DR. PEPPER MARINATED FLANK

STEAK MEXICAN ROLL UPS

STICKY MONGOLIAN BEEF SATAY

WATERMELON, BASIL, AND FETA SKEWERS

ASSORTED CROSTINI FLIGHT

LIME GRILLED SHRIMP & MANGO SKEWERS
POLPETTE

SHREDDED PORK, PICKLED CUCUMBER &
SRIRACHA AIOLI
on a Bao Bun

JUMBO LUMP CRAB SHOOTER

BACON & PIMENTO CHEESE STACK
with Sweet Pimentos, Jalapeños, Scallions

PROSCIUTTO WRAPPED ASPARAGUS

WITH HERBED BOURSIN CHEESE

CHARCUTERIE MINI CONES

SOUTHWEST STYLE CHIPS & DIPS

WONTON TACOS

BITE SIZE TACO

(Chicken, Beef, Pork, or Vegetable)

PORK BELLY, ROASTED POBLANO, MANCHEGO
GRILLED

CHEESE WEDGES

KOREAN SHORT RIBS WITH PICKLED ONIONS
atop a Confetti Pepper

Studded Cornbread Square

TWICE COOKED PULLED PORK SLIDERS
with Crunchy Slaw

BACON BOURBON BBQ CHICKEN KABOBS
TUNA POKE

in an English Cucumber Cup with a Wasabi
Drizzle

SEASONAL VEGETABLE QUINOA SHOOTER
CHINESE CHICKEN SALAD

with Sesame Dressing

GREEK STYLE ZUCCHINI CHIPS
with Tzatziki

SEA SALAD PLATTER

BUILD YOUR OWN SLIDERS
(Beef, Chipotle Chicken, Carolina Pulled Pork,
Grilled Vegetable, or Crab)

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

SPREADS & BREADS

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

GRANDE CHARCUTERIE DISPLAY

ARTISINAL BLEND OF CHEESES, MEATS, ASSORTED NUTS, AND MANICURED VEGETABLES. SERVED WITH ASSORTED CRACKERS AND SPREADS, CROSTINI, DRIED & FRESH FRUIT, OLIVES, & NUTS.

PASTA FLIGHT PRESENTATION

WHY CHOOSE ONE WHEN YOU CAN TASTE **ALL THREE** ?
SERVED WITH PARMESAN GARLIC BREAD.

•PENNE A LA VODKA WITH RED PEPPER JAM•

•BRUSCHETTA PASTA PRIMAVERA WITH LOTS OF VEGGIES•

•BOWTIES WITH GRILLED CHICKEN, BASIL PESTO, YELLOW PEPPERS & SUN DRIED TOMATOES•

Cocktail Displays

FARMERS' MARKET FRUIT

FRESH SEASONAL FRUIT DISPLAY FROM AWARD WINNING SOUTHERN NEW JERSEY GROWERS WITH A DUO OF DIPS.

FISHERMAN'S CORNER

CHOOSE TWO (2)

JUMBO SHRIMP COCKTAIL IN MINI MARTINI GLASSES

JUMBO LUMP CRAB SALAD SHOOTERS

BACON WRAPPED SCALLOPS

SESAME SEARED AHI TUNA

CRAVIN' ASIAN

TUNA CEVICHE WITH ENGLISH CUCUMBER PETALS & CRISPY WONTONS

CHICKEN OR SHRIMP LO MEIN IN MINI CHINESE TAKE-OUT CONTAINERS

PACIFIC RIM ORIENTAL CHICKEN OR PORK POTSTICKERS

VEGETABLE SPRING ROLLS

Cocktail Displays

BARWEX APPETIZER SAMPLER

CHEESEY POTATO SKINS WITH BACON & A DOLLOP OF SOUR CREAM
CHEESE QUESADILLAS WITH HOUSE MADE SALSA
CLASSIC BONELESS BUFFALO WINGS
MOZZARELLA STICKS

THE PHILLY JAWN

MINI ROAST PORK SANDWICHES WITH HOUSE MADE ROASTED PEPPERS
NONNA'S MEATBALLS WITH SUNDAY GRAVY SLIDERS
PHILLY CHEESESTEAK DUMPLINGS WITH SPICY KETCHUP
PHILLY SOFT PRETZELS WITH MUSTARD & WARM CHEESE



Creation Stations

ACTION STATION / CHEF ATTENDED

ATTENDANT/CHEF FEE | \$195

VIVA LA PASTA

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.

TEX - MEX

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, GUACAMOLE, JALAPENOS, AND CHEDDAR & MONTEREY JACK CHEESE. SERVED WITH TRI-COLORED TORTILLA CHIPS, BLACK BEAN SALSA, & RANCHERO SHOE PEG CORN TOSS TO COMPLETE THE STATION.

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, JALAPENO, & GINGER. SERVED WITH SAUCES INCLUDING SRIRACHA, LIME, & SOY SAUCE.

ALL - AMERICAN

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

Creation Stations



ACTION STATION / CHEF ATTENDED

STREET FOOD STATION

CHOOSE FIVE (4)

- MINI SHREDDED BBQ CHICKEN ON BRIOCHE ROLLS
- MINI SLIDERS WITH AGED WHITE CHEDDAR, CARAMELIZED ONIONS & GARLIC AIOLI ON MINI BRIOCHE ROLLS
- CRISPY COD STREET TACOS **OR** BEEF STREET TACOS
- CAROLINA BBQ PORK ON A BAO BUN
- THAI SESAME NOODLES PRESENTED IN A MINI CHINESE TAKEOUT CONTAINERS
- GRILLED CHIMICHURRI BEEF KEBOB
- TANDOORI CHICKEN KABOBS
- ADULT MAC & CHEESE (**HOUSE FAVORITE!**)
 - *made with bacon, jalapenos, diced tomatoes, shallots, garlic, wing sauce, Worcestershire sauce, & 5 gourmet cheeses*
- CHICKEN PARM SLIVERS
- KOREAN FRIED CHICKEN NUGGETS
- MARGARITA & BBQ CHICKEN FLATBREADS

ICED RAW BAR

THE MARKET'S FRESHEST SHRIMP, CRAB CLAWS, & OYSTERS CREATIVELY DISPLAYED ON A BED OF CRUSHED ICE IN A LARGE BOAT VESSEL. GARNISHED WITH CLASSIC COCKTAIL SAUCE, LOUISIANA HOT SAUCE, JALAPENO REMOULADE, SWEET VIDALIA VINEGAR, & HORSERADISH.

Creation Stations

ACTION STATION / CHEF ATTENDED

CARVING STATION

CHOOSE TWO (2)

SERVED WITH ROASTED OR MASHED POTATOES

PORK TENDERLOIN WITH MUSHROOM DUXELLE EN CROUTE

ROASTED TURKEY WITH ORANGE COMPOTE & GRAVY

DR. PEPPER MARINATED FLANK STEAK

SPIRAL HAM WITH HONEY MUSTARD GLAZE

HIBACHI STATION

CHOOSE TWO (2)

CHICKEN, STEAK, SHRIMP, OR TOFU

Substitute Filet Mignon (+\$5 per person) or Lobster Tail (+\$10 per person)

SERVED WITH GRILLED VEGETABLES, FRIED RICE, & TERIYAKI LO MEIN



Creation Stations

ACTION STATION / CHEF ATTENDED

CHICKEN & WAFFLE STATION

CHEF ATTENDED STATION SERVING UP FRESH BELGIAN WAFFLES
WITH AN ARRAY OF DELICIOUS, MUST-HAVE TOPPINGS!

SOMETHIN' SWEET

POWDERED SUGAR
WHIPPED CREAM
MAPLE BOURBON SYRUP
FRESH FRUIT (STRAWBERRIES, BLUEBERRIES, BANANAS)
CINNAMON

SAVORY & DELISH

CLASSIC **OR** HONEY HOT FRIED CHICKEN TENDERS
REGULAR **OR** HERB-INFUSED WHIPPED BUTTER
BACON CRUMBLES
FRIED PICKLES



Enhancement Stations

LATE NIGHT BITES

PHILLY SOFT PRETZEL BITES WITH CHEESE & MUSTARD

ASSORTED DONUTS

CHICKEN & WAFFLE BITES WITH BOURBON MAPLE BUTTER DRIZZLE

MINI PEANUT BUTTER, NUTELLA, & CRUMBLER BACON SANDWICHES

DONUT WALL

ASSORTED DONUTS HUNG FROM A PEGGED WALL - BOTH A DELICIOUS DISPLAY AND A FUN DECORATION TO ELEVATE YOUR BIG DAY AND **WOW** YOUR GUESTS!

POP-TART A LA CARTE

A FUN DISPLAY OF THE BREAKFAST CLASSIC IN STRAWBERRY FROSTED, CINNAMON BROWN SUGAR FROSTED, S'MORES, & BLUEBERRY

