

foodwerx

Featuring Nicholas Caterers

- 1 WEDDING PACKAGES
- 2 HORS D'OEUVRES
- 3 COCKTAIL DISPLAYS
- 4 COCKTAIL BOOSTS
- 5 CREATION STATIONS
- 9 ENHANCEMENTS
- 10 ENTREES
- 13 STARCHES
- 14 SALADS
- 15 VEGETABLES
- 16 DESSERTS
- 17 BAR PACKAGE

Weddings



Wedding Packages

INCLUDES 5 HOURS OF SERVICE, FULL LENGTH TABLE LINENS (CHOICE OF COLOR), LINEN NAPKINS (CHOICE OF COLOR), MAITRE 'D, SERVING STAFF, EXECUTIVE CHEF, CHINA, FLATWARE, & TABLE GLASSWARE.*

FUN PACKAGE

\$90 per person

6 PASSED HORS D'OEUVRES
CHARCUTERIE DISPLAY

(Including the **foodwerx** famous Hanging Charcuterie)

1 COCKTAIL DISPLAY
2 ENTRÉE OPTIONS
STARCH
VEGETABLE
SALAD
DESSERT
CAKE OR CUPCAKES

FLIRTY PACKAGE

\$100 per person

8 PASSED HORS D'OEUVRES
1 COCKTAIL DISPLAY
1 CREATION STATION
3 ENTRÉE OPTIONS
STARCH
VEGETABLE
SALAD
DESSERT
CAKE OR CUPCAKES

FABULOUS PACKAGE

\$110 per person

10 PASSED HORS D'OEUVRES
1 COCKTAIL DISPLAYS
2 CREATION STATIONS
2 ENTRÉE OPTIONS
STARCH
VEGETABLE
SALAD
1 ENHANCEMENT STATION
DESSERT
CAKE OR CUPCAKES



SERVED 3 WAYS

BUFFET
FAMILY STYLE | + \$10 PER GUEST
PLATED | + \$10 PER GUEST



*20% SERVICE CHARGE

Passed Hors D'oeuvres

PLEASE SELECT FROM THE FOLLOWING:

POULTRY

SESAME CHICKEN ON BAMBOO
CHICKEN FLORENTINE STUFFED MUSHROOMS
KOREAN FRIED CHICKEN ON A STICK
PEKING DUCK EGG ROLL
THANKSGIVING EGGROLLS WITH TURKEY, STUFFING &
DRIED CRANBERRIES
CHICKEN MANGO QUESADILLA
SLICED DUCK BREAST ATOP A RAISIN WALNUT
CROSTINI WITH FIG JAM
NASHVILLE HOT CHICKEN SKEWER
FRIED CHICKEN & WAFFLE BITES WITH MAPLE SYRUP
DRIZZLE
CHICKEN EMPANADAS

BEEF, LAMB & PORK

MINI BEEF WELLINGTON WITH A HORSE RADISH CREMA
MONGOLIAN STICKY BEEF SATAY
QUILTED FRANKS WITH DUSSELDORF MUSTARD
CHEESESTEAK DUMPLINGS WITH SPICY KETCHUP
BRAISED BEEF SHORTRIBS ATOP A CRISPY POTATO
PANCAKE
CHORIZO STUFFED MUSHROOMS
FIGS STUFFED WITH GORGONZOLA & WRAPPED WITH
APPLEWOOD SMOKED BACON
BEEF TENDERLOIN ATOP A CROSTINI WITH DIJON
HORSERADISH, ARUGULA & FRIZZLED ONIONS
CRISPY BBQ PORK BELLY ATOP A CRISPY PLANTAIN
SOUR CHERRY GLAZED LAMB LOLLIPOPS

VEGETABLE

SPANAKOPITA
MEXICAN CHEESE CIGARS
EDAMAME QUESADILLAS
VEGETABLE STUFFED MUSHROOMS
VEGETABLE SPRING ROLLS
MAC & CHEESE MELTS
WILD MUSHROOM & GOAT CHEESE TARTLET
PETITE GRILLED VEGETABLE KABOB

SEAFOOD

JUMBO LUMP MINI CRAB CAKES
COCONUT SHRIMP
TUNA CEVICHE ATOP AN ENGLISH CUCUMBER CUP AND
TOPPED WITH WONTON THREADS
BACON WRAPPED SEA SCALLOPS
SMOKED SALMON ON A TOASTED BLACK BREAD CROSTINI
WITH CAPER CREAM CHEESE AND DILL
TUNA & AVOCADO POKE PRESENTED IN AN EDIBLE CONE
CHILI GLAZED GRILLED & CHILLED SHRIMP
CRISPY FISH MINI TACO WITH CHIPOTLE AIOLI
SESAME SEARED AHI TUNA WITH SEAWEEED SLAW, WASABI
CREAM & WONTON SHELL
POTATO WRAPPED SHRIMP

SAVORY

BRIE & RASPBERRY PURSE
GOAT CHEESE, FIG JAM & GRILLED PEAR CROSTINI
CANDIED BACON SPOON WITH CRUNCHY CARAMEL
CHOCOLATE GOO
SEEDLESS GRAPES ROLLED WITH BOURSIN AND
PISTACHIO CRUMBS
WATERMELON, BASIL & FETA SKEWER
SWEET CREAM CHEESE TARTLET WITH PEARS, TOASTED
ALMONDS & HOT HONEY DRIZZLE
BRIE & DATE STUFFED MUSHROOMS TOPPED WITH
CANDIED PECANS
CARAMEL APPLE TARTLETS WITH SUGARED RAISIN
PROSCIUTTO, BRIE, FIG JAM, CAMALIZED SHALLOTS &
SOUR CHERRY SALSA FLATBREAD SQUARES

VEGAN

VEGETABLE POTSTICKERS
CRISPY TEMPURA TOFU
MINI FALAFEL
HARISSA GLAZED CAULIFLOWER FLORETS
EGGPLANT TAPENADE STUFFED MUSHROOMS
QUINOA STUFFED MINI PEPPERS
VIETNAMESE STYLE VEGETABLE SPRING ROLLS
ORZO STUFFED CHERRY TOMATOES
WHITE BEAN CROSTINI WITH VEGGIES
ZESTY TABBOULEH ATOP AN EGGPLANT CHIP



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.

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 Boosts

BAR WERX APPETIZER SAMPLER

CHEESY POTATO SKINS WITH BACON &
A DOLLOP OF SOUR CREAM
CHEESE QUESADILLAS WITH HOUSE MADE SALSA
CLASSIC BONELESS BUFFALO WINGS
MOZZARELLA STICKS
+ \$8 PER PERSON

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
+ \$15 PER PERSON

ICED RAW BAR +

THE MARKET'S FRESHEST SHRIMP, CRAB CLAWS, MIDDLE NECK
CLAMS ON THE HALF SHELL, & 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.
+ \$20 PER PERSON

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. HONEY HOT CHICKEN TENDERS.

Creation Stations



ACTION STATION / CHEF ATTENDED

STREET FOOD STATION

CHOOSE FOUR (4)

- 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
- ADULT MAC & CHEESE (**NEW 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



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 | \$8 PER PERSON

PICK 3

PHILLY SOFT PRETZEL BITES WITH CHEESE & MUSTARD

ASSORTED DONUTS

CHICKEN & WAFFLE BITES WITH BOURBON MAPLE BUTTER DRIZZLE

MINI PEANUT BUTTER, NUTELLA, & CRUMBLED BACON SANDWICHES

DONUT WALL | \$7 PER PERSON

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 | \$7 PER PERSON

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





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 BARBECUE DEMI.

MARINATED FLANK STEAK

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

P O U L T R Y

PARMESAN CRUSTED CHICKEN

WITH A BRUSCHETTA TOPPING & A HONEY BALSAMIC DRIZZLE

CHICKEN ALLA GRIGLIA

ROSEMARY MARINATED GRILLED CHICKEN BREAST WITH KENNET SQUARE WILD MUSHROOMS.

ROASTED HERB CHICKEN BREAST

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 BREAST & 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 MORNAY SAUCE.

SEAFOOD

MESQUITE GRILLED SALMON

WITH DILL REMOULADE.

SHRIMP & GRITS

TRINITY OF VEGETABLES WITH CREAMY GRITS & JUMBO GULF SHRIMP.

BAKED COD

BASTED WITH SHERRY CHIVE BUTTER.

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.

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 PRIMAVERA

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

PUMPKIN BUTTERNUT SQUASH RAVIOLI

& 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

BASMATI RICE & FRIED NOODLES

RED BLISS MASHED POTATOES

BUTTERMILK HORSERADISH MASHED POTATOES

GARLIC MASHED POTATOES

Choose A Salad

ARUGULA & FENNEL

PEPPERY ARUGULA WITH LICORICE FLAVORED SHAVED FENNEL, 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, KALAMATA 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

MARINATED GRILL VEGETABLES

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

ASSORTED MINI DESSERTS

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

MINI MILKSHAKES

CHOCOLATE OR VANILLA WITH WHIPPED CREAM & CHERRIES

DARK & WHITE CHOCOLATE DIPPED FRUIT

COLD MILK SHOOTERS IN AN EDIBLE
COOKIE CUP

**ADDITIONAL CHARGE



Bar Package

(\$10 PER PERSON)

THE BAR SET UP PACKAGE IS TO ASSIST THOSE PURCHASING THEIR OWN ALCOHOL. THIS PACKAGE INCLUDES THE FOLLOWING: GLASSWARE (WINE & ROCKS GLASSES) & BEVERAGE NAPKINS

SIGNATURE COCKTAIL GREETING

HIS & HERS

EXAMPLES: LOVETINI & MINT TO BE MOJITO

OR

INFUSED BEVERAGES

GARNISHES

LEMONS

LIMES

CHERRIES

OLIVES

ORANGE SLICES

MIXERS

ORANGE JUICE

CRANBERRY JUICE

PINEAPPLE JUICE

SODA

CLUB SODA

GINGER ALE

TONIC

SOUR MIX

GRENADINE

CREAM

