

McFadden Catering Weddings



Sales / Event Planner: Debbie
609-845-5660
www.McfaddenCatering.com



SAMPLE SEASONAL MENU

Pre-Ceremony

REFRESHMENT GREET STATION

As your guests arrive, they will be greeted by our staff and help themselves to cold refreshments of Seasonal Iced Tea and Cider

Cocktail Hour –

*Your guests will be treated to copious display stations and an hour of butler passed hors d' oeuvres of your choosing
Some of our favorites....*

*Bourbon Bacon Apple Tart
Risotto Balls with Pomodoro Dipping Sauce
Beef Tenderloin Crostini with Boursin Cheese
Miniature Crab Cakes with Tarragon Aioli
Truffle Macaroni & Cheese Bites with Tomato Jam
Miniature Grilled Cheese and Tomato Soup Shooter
Chicken Satay with Spicy Peanut Dipping Sauce*

ELEGANT SEATED DINNER

In the Ballroom your guest will enjoy an elegant four-course dinner. Stemmed flutes will be set with champagne for a toast.

Salads

*Roasted butternut pumpkin with pine-nuts, feta cheese & baby spinach in a balsamic dressing
Romaine lettuce, sliced almonds, crumbled feta cheese and bacon with an apple-brown sugar vinaigrette topped with julienne apples*

Intermezzo

Your guests will enjoy a refreshing lemongrass-ginger sorbet

Entrees

*Roasted filet mignon over potato custard with sautéed kale, roasted mushrooms and a red wine reduction
Oven roasted organic chicken paired with a homemade potatoes cake over baby spring vegetables with an arugula lemon pesto
Roasted bass with a feta scallion potato puree, sautéed zucchini and sun dried tomatoes with black olive relish*

Dessert

Homemade cookies and biscotti, French and Italian pastry, miniature strawberry cheesecake, chocolate dipped fresh seasonal fruits and berries presented on each guests table

International tea, regular and decaffeinated coffee served table-side

CUSTOM WEDDING CAKE





SAMPLE SUMMER MENU

Pre-Ceremony

REFRESHMENT GREET STATION

As your guests arrive, they will be greeted by our staff and help themselves to cold refreshments of Iced Tea and Lemonade

Cocktail Hour

*Your guests will be treated to lavish display stations and an hour of butler passed hors d' oeuvres of your choosing
Clients rave over our...*

- Fresh Fig with Parmesan Prosciutto*
- Chicken Pot Sticker with Soy-Ginger Sauce*
- Seared Scallops; Almond Puree & Pink Grapefruit*
- Lime Marinated Chicken Skewer ; Avocado Cream*
- BBQ Pulled Pork Mini's on Toasted Corn Bread*
- Miniature Beef Pot Pie*
- Blueberry Topped Mini-Pancake Stack; Drizzled Syrup*

ELEGANT SEATED DINNER

In the Ballroom your guest will enjoy an elegant four-course dinner. Stemmed flutes will be set with champagne for a toast.

Salads

- Spring baby greens, roasted tomatoes, caramelized onion with champagne vinaigrette*
- Baby Spinach salad with tarragon infused pears and cranberry vinaigrette*

Intermezzo

Your guests will cleanse their pallet with a crisp pink-grapefruit sorbet

Entrees

- Pan seared chicken over pea risotto, tuscan vegetable medley and thyme demi-glace*
- Herb-roasted filet of salmon with wild rice, carrot buerre blanc and chive oil*
- Horseradish crusted filet mignon; peppered merlot reduction, whipped potatoes and julienne vegetables*

Dessert

Homemade cookies and biscotti, French and Italian pastry, miniature strawberry cheesecake, chocolate dipped fresh seasonal fruits and berries presented on each guests table

International tea, regular and decaffeinated coffee served tableside

CUSTOM WEDDING CAKE



Memorable Food, Simply Done

*When it comes to weddings,
McFadden Catering is about making
your dreams come true...*

Packages starting at \$65 per person

*For Sales / Event Planner: Debbie
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*For more menu options and detailed
information please visit our website:
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