



f o o d w e r x Wedding Packages

5 Hours of Service, Full Length Table Linens (Choice of Color), Linen Napkins (Choice of Color), Maître 'D, Servers, Executive Chef, Bridal Specialist to assist with the 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 For D'Oeuvres

PLEASE SELECT FROM THE FOLLOWING HORS D'OEUVRES:

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| Coney Island Franks | Filet of Beef on Crostini |
| Sesame Crusted Chicken Satay | Peking Duck Spring Rolls |
| Spanakopita | Polpetti |
| Mini Chicken Quesadilla | Bacon Wrapped Scallops |
| Lamb Lollipops | Sesame Peekytoe Crab Balls |
| Mini Beef Wellingtons | Citrus & Vodka House Cured Scottish Salmon |
| Hibachi Chicken Kabob | Green Apple Empanada |
| Vegetable Spring Rolls | Short Rib Mole |
| Stuffed Mushrooms | Breaded Artichoke & Boursin Cheese |
| Mini Jumbo Lump Crab Cakes | Pork Tinga & Queso Fresca Tartlet |
| Edamame Quesadilla | Skewered Chicken with Candied Lemon & Rosemary Salt |
| Cheesesteak Spring Rolls | Asiago Risotto Croquette |
| Beef Empanadas | Tempura Crisp Shrimp |
| Figs in a Blanket | Mac & Cheese Melts |
| Braised Short Ribs | Smoked Candied Bacon Jam Tart |
| Coconut Shrimp | Mediterranean Antipasti Skewer |
| Raspberry & Brie Tartlets | Buffalo & Bleu Cheese Quesadillas Wedge |
| Fig & Mascarpone Square | Salad Skewer with Ranch Dressing |
| Creamy Chipotle Lobster Salad served in a Belgium Endive | Chilled Vanilla Grilled Shrimp Canapes |
| Brie & Blueberry Stuffed Filo Dough drizzled with Wildflower Honey | Mushroom Caps Stuffed with Chicken Florentine |



Cocktail Displays

VEGETABLE DISPLAY

Marinated grilled seasonal vegetables and fresh crudité served with balsamic sherry reduction & sundried tomato ranch. Accompanied by assorted flatbreads and crackers with roasted garlic hummus, herbed oil, baby gherkin pickles & stuffed peppadews

SPREADS & BREADS

House-made roasted red pepper hummus, smoked salmon dip, traditional bruschetta and spinach & artichoke dip with crostinis, baguettes and bagel crisps

MASHED POTATO BAR

Buttermilk mashed and sweet potatoes presented in martini glasses with build your own toppings including sour cream, cheddar cheese, bacon bits, chives, mushrooms, gravy, molasses butter & candied pecans.

TEX-MEX STATION

Guests will choose mini hard or soft 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 or Monterey jack cheese. Tri-colored tortilla chips, black bean salsa & rancho shoe peg corn toss complete this station

PASTA STATION

Pick two pastas for your guests to indulge while a chef prepares individual selections with a la carte toppings including mushrooms, broccoli, olives, tomatoes, spinach, parmesan cheese, bacon, sausage, chicken & shrimp

SALAD STATION

Cascades of self-contained salads including fresh Caesar, our signature foodwerx funky, tomato basil & mozzarella and field of greens. Accompanying dressings will be drizzled on top

“MAKE YOUR OWN” RAMEN NOODLE BAR

Authentic Ramen Noodles with pork stock & miso stock. Chicken, pork or shrimp. Soft boiled egg halves, cilantro, scallions, baby bok choy, toasted corn, carrots, snow peas, mushrooms, bean sprouts, jalapeño and ginger. With sauces including sriracha, lime & soy sauce

ALL AMERICAN STATION

Mini angus beef burgers or braised beef brisket or pulled pork with all the fixings. Crispy board- walk potato wedges with sea salt & malt vinegar or German potato salad or baked potato salad. Individual salads in a cup and honey hot chicken tenders to accompany

BEEF

Braised Short Ribs – Eight hour braised short ribs deliver a palate pleasing delight. Slowly cooked with root vegetables, cabernet sauvignon and a rosemary demi-glaze

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 barbeque demi

Marinated Flank Steak - Dr. Pepper, teriyaki, chili lime or blackened served with balsamic caramelized onions & warm gorgonzola sauce or black peppercorn demi glaze

Ginger Sesame Tenderloin of Beef - Served with wasabi crème fraiche

POULTRY

Chicken *alla griglia* – Rosemary marinated grilled chicken breast with Kennet Square wild mushrooms

Whole Roasted Herb d'Provence Chicken – Roasted on the bone for maximum flavor, infused with lemon, fennel, rosemary, thyme, and parsley. Served with a natural jus

Goey & Tangy Seared Apricot Chicken Breasts –Apricot rum glaze in a slow oven

Chicken Marsala – Sautéed chicken breasts & mushrooms, slow cooked in a sauce fortified with Marsala wine, shallots & demi glaze

Tuscan Chicken Francaise - Artichokes, roasted peppers, capers, shallots with white wine, lemon butter & oregano

Stuffed Chicken Breasts Mershon – Chicken breasts are stuffed with crab & asparagus, tied then roasted to a tender finish & draped with a luscious mornay sauce

FISH

Mesquite Marinated Grilled Salmon - with lemon dill remoulade

North Carolina Shrimp and Grits – Trinity of vegetables with creamy grits and jumbo gulf shrimp

Grilled Halibut – Baste with Sherry Chive Butter

Stuffed Tilapia - Stuffed with manicured vegetables and lemon crab meat

Jumbo Lump Crab Cakes – Need we say more?

Herb Crusted Sea Bass with Citrus Pan Sauce (add'l charge)

PORK/VEAL

Sage & Pecan Crusted Pork Loin - Roasted with port wine reduction

Slow Cooked Braised Pork Roast – Hearty cabernet red wine & robust Italian gravy make this an unforgettable culinary experience

Veal “Braciolo” – Saltimbocca style – Sage, prosciutto and mozzarella d’bufala in a tomato veal reduction (add'l charge)

VEGETARIAN

Ratatouille Bread Bowl – Heirloom eggplant, zucchini, yellow squash, green peppers and Brandywine tomatoes stewed together with parsley and white wine placed in a sourdough bread bowl (sit down only)

Portobello Napoleon – Grilled and stacked portobello mushroom, broccolini, and peppers atop a seared polenta and smoked mascarpone cake finished with vin cotto and shaved parmigiana reggiano

Roasted Root Vegetables – Rutabaga, turnips, parsnips, carrots roasted with cremini mushrooms and Swiss chard complemented with ricotta salata and pomegranate reduction

Pan Roasted King Oyster Mushrooms – Asparagus cooked in asparagus juice, blistered shishito peppers and wax beans



Choose Your Starch

PASTA

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 with Pesto Crème Sage with Orange Essence

OR

Earthy Plough Potatoes Steamed Yukon Gold Potatoes with Herbs, White Wine, Parmesan & Butter

Trio of Potatoes (Seasoned and Roasted Separately) Red Bliss, Idaho & Sweet Potatoes

Potatoes Au Gratin Layered Potatoes with Gruyere, Muenster & Sharp Provolone

Italian Couscous Manicured Micro Cut Vegetables

Basmati Rice & Fried Noodles

Red Bliss Smashed Potatoes

Buttermilk Horseradish Mashed Potatoes

Rosemary & Candied Lemon Roasted Fingerling Potatoes with Frizzled Shallots & Chardonnay Butter



Pick One of Each

SALADS

Arugula and 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 and scallions

Caesar – romaine hearts, grape tomatoes, shaved parmigiana reggiano, crunchy herbed croutons

Greek Goddess Salad – Baby spinach and lolita rossa lettuce, kalamata olives, garbanzo beans, grapes, feta cheese

“Caprese” – Roasted roma tomatoes, fresh mozzarella, basil pesto and red pepper with seasoned crostini

Kale Caesar Salad - Baby kale with cream cheese croutons, grape tomatoes, seared yellow peppers tossed in peppercorn Caesar dressing

Classic Green Salad – Mature and baby lettuces, cucumber, carrots, mushrooms, broccoli, onion and tomato

VEGETABLES

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 Brussel Sprouts

Roasted Seasonal Vegetable



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 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

Cold Milk Shooters in Edible Cookie Cup (add'l charge)

Dark & White Chocolate Dipped Fruit



Bar Package

The Bar Set Up Package is to assist those purchasing their own alcohol. The package includes the following: Bartenders, Glassware, Ice & Beverage Napkins

SIGNATURE COCKTAIL GREETING

His & Hers

examples:

Lovetini

It Was Mint to be Mojito

OR

Infused Beverages

GARNISHES

Lemons

Limes

Cherries

Raspberries

MIXERS

Orange

Cranberry

Pineapple

Soda – Coca Cola Products

Club Soda

Ginger Ale

Tonic

Sour Mix

Grenadine

Cream