Caterina Tervice

A Family Business Since 1959

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2021-2022Full-Service Buffet with China Plates and stainless Flatware (Four Hour Serviced Event)

Menu/ Price Quote (minimum 50 guests)

Cocktail hour: not included see options page. Extra Charges apply

Choice of: Spring Mix Garden Salad with two dressings

The salad is included and would-be part of the main buffet line, unless a cocktail hour is added and can be served with tabled cocktail items. Salad can also be served plated or family style, Charges Apply.

Potato Choices:

Roasted Garlic Rosemary Parsley and Butter Fresh Mashed

Vegetable Choices:

Broccoli and carrots Glazed baby carrots Italian blended Primavera

Dinner (buffet style) Served on China plates

Sample Menu of our most popular items.

Fresh Green Beans/ or choice of other vegetable

Garlic Roasted Red Potato for choice of other potato.

Vodka Penne/ or choice of other pasta

Chicken Marsala/ or choice of other chicken

Fresh Roast Beef with Gravy on side

(Beef is med rare) (Rare, medium, and well available)

Fresh rolls and butter

Beverages (hot):

Coffee and tea service (guests self service)

(High End plastic Mug Cups for coffee service)

BUFFET INCLUDES:

China Plates & Stainless flatware, White Paper napkins,

High end Plastic Plates, flatware and napkins Supplied for your or our extra item dessert. Buffet line and Coffee station covered to floor with white linen table covers.

Two(2) Staff members Included for the first 120 Guests.

Additional service persons provided for events with more than 130 adult guests or if extra items are ordered.

Our service persons will set *prearranged guests tables with Flatware / Napkins & help serve buffet, assist with dessert, clear tables from dinner and dessert clear buffet line and package leftovers in takeout's (3-4 hours of guest's service

(for Five (5) hour events without added cocktail hour provided by us please add \$ 1.75 per person).

Most events we cater are serviced from Bare Table To Bare Table without any extra charges, let us explain!

NO WIRE RACK CHAFFING DISHES USED!!, ALL HIGHER END QUALITY EQUIPMENT for buffet line!!

PRICE PER PERSON S** \$ 27.95 plus 18% service & NJ tax

Over 85 people...... \$ 25.95 per person plus 18% service and NJ tax Over 125 people...... \$ 23.95 per person plus 18% service and NJ tax

Overall Discounts are Applied for Mutable Extra Items or Higher Guest Counts

Most entrée choices can be made Gluten free!!

Pricing subject to increase January 1, 2022

Pricing honored for Events booked in 2021 for events serviced in 2022

Pasta Choices:

Tortellini Alfredo Stuffed rigatoni in/pink Primavera Wild mushroom ravioli

w/pesto- cream sauce Baked Ziti

Chicken Choices:

Chicken Francese Chicken Piccata Stuffed Chicken rollatini WE HAVE MANY MORE OPTIONS JUST ASK

Discounts for multiple options selected

*Set up and Breakdown of Tables and chairs in hall before/after event. \$ 2.25 pp (or less) (tables must be on the same level floor as event and no more than 80 feet from the center of the room event is in)

Linen Table Covers, Linen Napkins upgrade (full) package (up to 72" tables):

85" x 85" Linen Table cover, or 72 x 108 long table cover and 20 x 20 Linen Napkins (colors from standard color chart) This option includes covering guest's tables with linens, setting of Stainless flatware, folding and placing of linen napkins We will also at no extra charge overlay service tables (up to 5 long tables, head, card, gift etc.) with the color linen selected over white linens. We will also overlay the White linen draped buffet tables with the selected colors as well.

(add white floor length underlay for round guest tables only to above package, add.... \$ 9.95 extra per table.)

Linen Table skirting; (white) For buffet lines, cocktail hour buffets and coffee and beverage tables. \$19.95 per Buffet Table Linen table covers only without napkins. Selected from color chart. 120-132" rnd. \$ 19.95 ea. 108" rnd. \$ 17.95 ea. 90" rnd. \$ 16.95 ea. 85x85 \$ 14.95ea. 72x108" \$ 14.95 each Decorated sheet cake with premium filling Design of cake client choice (served on high end plastics buffet style) \$ 1.99 pp (coke, diet coke, 7up, ginger ale, club, tonic, orange juice, grapefruit juice, cranberry juice, bloody Mary mix, whisky sour mix, Pineapple juice, Lime juice, grenadine, fresh cut lemons, limes, maraschino cherries and 10-12 oz clear plastic glasses.) (Includes clear Plastic cups, Coke, Diet Coke, Sprite, and Club Soda and ice if needed) NEED A BARTENDER? ASK US, WE HAVE A FEW OUTSIDE SERVICES WE CAN RECOMMEND (Linen option (full) required.) (Linen option (full) required.) (Linen option (full) required.) (1-2 racks of wine glasses free when soda and bar mixers are selected) **Chair covers:** (*Linen option (full) required.*) Sash for chair cover from our color chart installed (not stock). \$ 2.95 per chair/pp Stock sash \$ 1.99 per chair/p (Be advised we must have time to install the chair covers. We must have access to your hall at least 3 ½ hours before the event start.) (All tables and chairs must be up and arranged before the 3-1/2 hour set up time for chair cover installs.) Groups larger than 150 guests may need more than 3-1/2 hours to set chair covers.)

TERMS

Deposit of \$350.00 to confirm the date and contract and 50% of the estimated balance due 14 days before event.

Additional Tips for our staff are not expected but are certainly appreciated.

Any food items prepared or purchased from an outside entity must be approved by us. Items may be subject to a service surcharge.

We must have from 1 hour to 4 ½ hours before event starts in event hall to prepare for guests. **Prices may be subject to increase for any basic affair fewer than 50 people. min \$ 1,397.50 (before service charges)

Client must have tables available for the buffet and coffee service; you must let us know if you may be short on tables.

*Chairs and tables must be up and arranged in the hall where affair is to be held before we arrive, unless arrangements are made (charges apply).

Tables for guests or food service as well as chairs are not included in price; they can be rented (charges apply).

Final number of guest's must be given to Elmer's catering 7 days prior to event date.

The final balance based on prior number of guests and is due 5 business days prior to the event date.

A charge of \$ 50.00 will be added to your final balance for any returned check.

Elmer's catering must be notified if there is no kitchen facility or if there is a charge for the use of the kitchen (charges may apply)

Prices do not include, nor will we provide, entertainment, hall rental, or alcohol service.

If there are any permits required for the event, they will be charged to the client.

Insurance certificates available, we are a licensed and insured catering company.

Buffets, Dinners and cocktail options

Pasta Choices:

Bow tie pasta pomodoro **Potato Choices**:

Tortellini Alfredo Garlic Roasted Red Chicken Choices:
Stuffed rigatoni Parsley and Butter Red Francese Fresh Mashed Marsala Broccoli and carrots
Baked Ziti Sweet Potato Tarragon Buttered baby carrots

Cavatelli and broccoli

Rollatini

Fresh Blended

Green bean w/ bacon and onion

Green bean w/ butter and garlic

Cocktail hour: (most popular)

All Cocktail foods served for one hour

Cocktail hour setup cost is \$4.95 per person

For a cold items only Cocktail hour Setup cost is \$ 2.95 Per person.

Plus, the cost of items below, discounts for 4 items or more (15%min)

Set up cost covers High-end plastic plates, paper napkins, linen Draped table and Roll top Chafing units for hot foods.

For Glass cocktail plates please add \$ 95¢ per person.

(must have linen table cover upgrade package to add glass plates)

Standard Cold selections:

Authentic Italian Antipasto tray; Add for \$ 2.65 pp

Assortments of cut vegetables with sour style cream dip; add for \$.99 pp

Assortments of domestic cheeses with assorted crackers; add for \$ 1.55 pp

Antipasto Skewer Marinated mozzarella balls and cherry tomato etc add for \$ 1.95 pp

Balsamic Tomato basil Bruschetta with baguette Crostino; add for \$1.85 pp

Standard Hot selections:

Swedish Style meatballs add for \$.99 pp

Mini Cocktail Franks add for \$.99 pp

Mini Chicken Cordon Bleu add for \$ 1.95 pp

Vegetarian Pot Stickers add for \$ 1.75 pp

Pork Pot Stickers add for \$ 1.75pp

Boneless Buffalo wings; add for \$ 1.75pp

Italian style boneless wings; add for \$ 1.85 pp

Stuffed mushrooms with sausage; add for \$ 1.65 pp

Egg rolls; add for \$.99 pp

Chicken and cheese Quesadilla; add for \$.99 pp

Mini Philly Cheese steaks; add for \$ 1.85 pp

Mini Rubin sandwiches; add for \$ 1.85 pp

Cocktail hour choices continued; (charges apply)

Crabmeat Stuffed mushroom \$ 2.85 pp

Fried calamari with sauce: \$ 2.95 pp

Mini crab cakes \$ 2.95 pp

Honey Scallops wrapped in bacon \$ 2.95 pp

Stuffed clams \$ 2.95 pp

Mini slider Bar: includes;

Burger Sliders with fixings, as well as Cheese steaks, Rubin's and Grilled cheese w/ tomato soup. \$ 4.95 pp

Martini Glass Bars (martini Glass bar can also be added to the main Buffet)

Mashed Potato bar; with *Martini Glasses*, both sweet mashed and white mashed with toppings. \$ 5.95 pp

Pasta bar with Martini Glasses, three types of mini pastas, three types of sauces and toppings \$ 5.95 pp

Seafood selections Dinner and Buffet

We can provide almost any seafood entrée, but most off premise kitchens do not accommodate the proper finish, so we only offer two choices. If you would like other seafood options please ask, but keep in mind we may have to bring in additional equipment to prepare the item at your site.

Certain options must be selected in order to receive the pricing below, please ask.

Stuffed Flounder buffet \$ 3.45 pp Dinner \$ 3.95

Crabmeat and scallop and shrimp stuffing topped with a lobster bisque sauce

Baked Salmon buffet \$ 2.95 Dinner \$ 3.75

SOUPS; (during cocktail hour) (some are Gluten Free)

Please ask for pricing if you would like soup served as a course.

\$ 2.95 pp one soup \$ 3.95 pp two soups

Outstanding! Clam chowder (Manhattan or New England) Our Famous Lobster bisque

Italian wedding soup Minestrone Vegetable

Carving stations: (For buffet style dinners) professional Service Chef included

Carved stuffed chicken Rollatini\$ 3.75 pp
Carved Stuffed Pork\$ 3.95 pp
Carved Turkey\$ 3.95 pp
Carved New York strip Roast.......\$ 4.95 pp
Carved Prime Rib\$ 5.95 pp
Carved Filet mignon\$ 7.95 pp

Desserts:

Certain options must be selected in order to receive the pricing below, please ask.

Almost all of our baked goods come from Randazzos Bakery in Raritan NJ, although we do get cakes from Sweet Streets in PA. And Juniors of NYC Discounts available when combining mutable bars together.

Mini pastries bar:

An assortment of mini-Italian pastries, mini cake style pastries, cannoli's and Italian Cookies \$ 6.55 pp

Cakes and Cookies.

An assortment of cakes and cheesecakes you choose displayed and cut to order by our staff Viennese style with Italian butter cookies.

Three styles or cakes and one style of cheesecake with cookies \$ 5.95 pp

S'mores Bar:

We create a upscale old campfire favorite right in the hall, a must see! And very popular!

Gram crackers, Ritz crackers, many types of chocolates, and of course marshmallows! \$ 4.95 pp

Ice Cream Sundae Bar:

Chocolate and vanilla ice cream is the start then on to over 16 toppings. \$ 4.95 pp

Large Chocolate Fountain:

Premium Chocolate served in a huge high-end Fountain with cut fruits and cookies \$ 7.95pp

Many more desserts are available; let us create the one you want!