

T&L/Leon's Catering

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Wedding Packages

CELEBRATING HAPPY EVER AFTER



RECEPTION HALLS LOCATED IN

Linden | Berkeley Heights | Kenilworth

Wedding Packages are also available at
the venue of your choice

MAIN OFFICE

135 Somerset Street
North Plainfield, NJ 07060

Bronze Wedding Package

BRONZE WEDDING PACKAGE INCLUDES

5 hour Reception
Choice of Linen Tablecloth & Napkin Color
Buffet Table skirting & Deluxe Chafing Dishes
China Dinnerware, Silverware & Glassware
Soda & Bar Mixers
Coffee, Decaffeinated Coffee & Hot Tea
Floral bud vase centerpieces

STATION STYLE COCKTAIL HOUR

Deluxe displays of Garden fresh Vegetables with dips
Imported & Domestic Cheeses with an assortment of crackers
Tomato Bruschetta served with garlic Crostini

Hors d' oeuvres served in Deluxe Chafing Dishes
Choice of Three:

BBQ Chicken Bites	Italian Cocktail Meatballs	Cocktail Franks
Buffalo Chicken Bites	Swedish Meatballs	Fantail Shrimp
Sesame Chicken Bites	Sweet & Sour Meatballs	Buffalo Shrimp
Buffalo Wings	Garlic Potato Pancakes	Grilled Sausage Bites

SALAD COURSE SERVED TABLESIDE

Choice of One:
Tossed Garden
Fresh garden greens with sliced cucumbers & grape tomatoes
drizzled with Balsamic Vinaigrette dressing
Classic Caesar
Crisp Romaine lettuce, garlic croutons, & shaved Parmesan
tossed in Creamy Caesar dressing

BUFFET DINNER MENU

Choice of Two Pastas or Meatless Entrées
Choice of One Chicken Entrée
Choice of One Beef or Seafood Entrée
Choice of One Potato or Rice
Choice of One Vegetable
-Please see Entrée Selections for menu options
Dinner rolls & butter

DESSERT

Choice of One:
Ice Cream
Apple Crisp
Rice Pudding

Silver Wedding Package

SILVER WEDDING PACKAGE INCLUDES

5 hour Reception
Choice of Linen Tablecloth & Napkin Color
Buffet Table skirting & Deluxe Chafing Dishes
China Dinnerware, Silverware & Glassware
Soda & Bar Mixers
Coffee, Decaffeinated Coffee & Hot Tea
Floral bud vase centerpieces

COCKTAIL HOUR

Deluxe displays of Garden fresh Vegetables with dips
Imported & Domestic Cheeses
Tomato Bruschetta served with crisp Crostini
Hors d' oeuvres served butler style
Choice of Seven: See hors d' oeuvre list

SALAD COURSE SERVED TABLESIDE

Choice of One:
Tossed Garden
Fresh garden greens with sliced cucumbers & grape tomatoes
drizzled with Balsamic Vinaigrette dressing
Classic Caesar
Crisp Romaine lettuce, garlic croutons, & shaved Parmesan
tossed in Creamy Caesar dressing
Mixed Greens
Fresh leafy greens with sliced cucumbers & grape tomatoes
drizzled with Raspberry Vinaigrette dressing

BUFFET DINNER MENU

Choice of any Four Entrées
Choice of One Potato or Rice
Choice of One Vegetable
-Please see Entrée Selections for menu options
Dinner rolls & butter

DESSERT

Choice of One:
Ice Cream
Apple Crisp
Rice Pudding

Gold Wedding Package

GOLD WEDDING PACKAGE INCLUDES

5 hour Reception
Choice of Linen Tablecloth & Napkin Color
Buffet Table skirting & Deluxe Chafing Dishes
China Dinnerware, Silverware & Glassware
Soda & Bar Mixers
Coffee, Decaffeinated Coffee & Hot Tea
Floral bud vase centerpieces

COCKTAIL HOUR

Deluxe displays of Garden fresh Vegetables with dips
Imported & Domestic Cheeses
Tomato Bruschetta served with crisp Crostini
Hors d' oeuvres served butler style
Choice of Eight: See hors d' oeuvre list
Reception Station
Choice of One Station: See Station list

SALAD COURSE SERVED TABLESIDE

Choice of One:
Tossed Garden: Fresh garden greens with sliced cucumbers & grape tomatoes
drizzled with Balsamic Vinaigrette
Classic Caesar: Crisp Romaine lettuce, garlic croutons, & shaved Parmesan
tossed in Creamy Caesar dressing
Mixed Greens: Fresh leafy greens with sliced cucumbers & grape tomatoes
drizzled with Raspberry Vinaigrette

BUFFET DINNER MENU

Choice of any Four Entrées
Choice of One Potato or Rice
Choice of One Vegetable
-Please see Entrée Selections for menu options
Dinner rolls & butter
Carving Station
Choice of One Carved Meat: See Prime Carving Station for Selections

DESSERT

Choice of One:
Ice Cream Parfait
Cookies & Pastries

FAREWELL TREAT

Our elaborate candy bar! An assortment of your favorite
sweet treats for your guest to indulge in on the way home

Platinum Wedding Package

PLATINUM WEDDING PACKAGE INCLUDES

5 hour Reception
Choice of Linen Tablecloth & Napkin Color
Buffet Table skirting & Deluxe Chafing Dishes
China Dinnerware, Silverware & Glassware
Soda & Bar Mixers
Coffee, Decaffeinated Coffee & Hot Tea
Floral bud vase centerpieces

COCKTAIL HOUR

Deluxe displays of Garden fresh Vegetables with dips
Imported & Domestic Cheeses with an assortment of crackers
Tomato Bruschetta served with crisp Crostini
Seasonal Sliced Fruit
Hors d' oeuvres served butler style
Choice of Ten: See hors d' oeuvre list

SALAD COURSE SERVED TABLESIDE

Choice of One:
Tossed Garden
Fresh garden greens with sliced cucumbers & grape tomatoes
drizzled with Balsamic Vinaigrette dressing
Classic Caesar
Crisp Romaine lettuce, garlic croutons, & shaved Parmesan
tossed in Creamy Caesar dressing

STATION STYLE DINNER MENU

Reception Stations
Choice of Four Stations: See Reception Station list

DESSERT

Choice of One:
Cookies & Pastries
Ice Cream Sundae Bar
Chocolate Fountain

FAREWELL TREAT

Our elaborate candy bar! An assortment of your favorite sweet treats for your guest to indulge in on the way home

Diamond Wedding Package

DIAMOND WEDDING PACKAGE INCLUDES

5 hour Reception
Choice of Linen Tablecloth & Napkin Color
Buffet Table skirting & Deluxe Chafing Dishes
China Dinnerware, Silverware & Glassware
Soda & Bar Mixers
Coffee, Decaffeinated Coffee & Hot Tea
Floral bud vase centerpieces

COCKTAIL HOUR

Deluxe displays of Garden fresh Vegetables with dips
Imported & Domestic Cheeses
Tomato Bruschetta served with crisp Crostini
Hors d' oeuvres served butler style
Choice of Eight: See hors d' oeuvre list
Reception Stations
Choice of Two Stations: See Station list

APPETIZER COURSE SERVED TABLESIDE

Choice of One:
Melon wrapped in Prosciutto
Fresh Mozzarella, Heirloom Tomato, & Roasted Pepper Tower

SALAD COURSE SERVED TABLESIDE

Choice of One:
Tossed Garden: Fresh garden greens with sliced cucumbers & grape tomatoes
drizzled with Balsamic Vinaigrette
Classic Caesar: Crisp Romaine lettuce, garlic croutons, & shaved Parmesan
tossed in Creamy Caesar dressing
Mixed Greens: Fresh leafy greens with sliced cucumbers & grape tomatoes
drizzled with Raspberry Vinaigrette

PLATED DINNER MENU

Choice of One Chicken or Pork Entrée
Choice of One Beef or Seafood Entrée
Choice of One Pasta or Meatless Entrée
-Please see Entrée Selections for menu options
Accompanied by garden fresh vegetables & roasted red skin potatoes
Dinner rolls & butter
Amounts of each entrée selection is required one week prior to reception

DESSERT

Choice of One:
Cookies & Pastries, Ice Cream Sundae Bar, or Chocolate Fountain

FAREWELL TREAT

Our elaborate candy bar! An assortment of your favorite sweet
treats for your guest to indulge in on the way home

Hors d'oeuvre Selections

WARM HORS D' OEUVRE SELECTIONS

- | | |
|---|---|
| Brie & Raspberry Phyllo Cups | Buffalo Shrimp |
| Filet Mignon Tips on Garlic Toast | Fantail Shrimp |
| Chicken Scampi on Focaccia | Caribbean Shrimp |
| Sesame Chicken Bites | Bacon wrapped Scallops |
| Cajun Chicken Bites | Smoked Duck on Popcorn Cracker |
| Sweet & Sour Chicken Bites | Buffalo Chicken Bites |
| Grilled Chicken Sliders | Spinach Quiche |
| Pulled Pork Sliders | Broccoli Quiche |
| Mini Philly style Cheese Steaks | Vegetable Stuffed Mushrooms |
| Garlic Potato Pancakes | Swedish Meatballs |
| Petite Crab Cakes | Mini Ruebens |
| Cocktail Franks wrapped in Pastry | Teriyaki Beef Skewers |
| Vegetarian Spring Rolls | Grilled Cheese Quesadilla |
| Mini Pork Dumplings | Mini Loaded Potato Skins |
| Coconut Shrimp with
Pineapple Relish | Beef Tenderloin on Crostini with
Horseradish Cream |

CHILLED HORS D' OEUVRE SELECTIONS

- Cocktail Shrimp Shooters
- Cajun Deviled Eggs
- Tortellini Skewers with Parmesan Dip
- Fresh Mozzarella wrapped in Roasted Pepper
- Seafood Salad in Pastry Shell
- Prosciutto wrapped Melon
- Garlic Humus on Toasted Pita Triangles
- Olive Tapenade on Crostini
- Sunset Tomato Bruschetta on Crostini
- Grilled Portobello Mushrooms with Teriyaki Mayo on Garlic Crostini
- Petite Caprese Bites: Grape Tomatoes with Mini Mozzarella balls & Fresh Basil
- Skewered Seasonal Fresh Fruit with Imported & Domestic Cheeses

Reception Station Selections

PASTA STATION

Choice of Two Pastas: Penne, Fettuccine, Angel Hair, Linguine
Choice of Two Sauces: Marinara, Vodka, Alfredo, Garlic & Oil
Pasta Station also includes: Fresh sliced Semolina bread, shredded Parmesan cheese, & Red Pepper Flakes

MASHED POTATO BAR

Includes Garlic Mashed Potatoes & Mashed Sweet Potatoes
Toppings include: Shredded Cheddar Cheese, Chopped Bacon, Chives, Sour Cream, Butter, & Gravy

PRIME CARVING STATION

Choice of Two Prime Meats: Filet Tips, Virginia Ham, Roast Top Sirloin of Beef, Roasted Turkey Breast, Roasted Garlic Pork Loin
Prime Carving Station also includes: Petite Rolls & Condiments

ITALIAN ANTIPASTO TABLE

Deluxe display of premium, fine sliced meats & cheeses including Sopressatta, Prosciutto, Cappelletti, Genoa Salami, Pepperoni, Fresh Mozzarella, & Provolone.
Table also includes Roasted Red Peppers, Marinated Mushrooms, Black & Green Olives & Tomatoes.

ASIAN STIR FRY STATION

Seasoned Chicken & Filet Mignon Tips stir fried with an assortment of fresh Asian style vegetables served with white rice & fried rice

MEDITERRANEAN HUMMUS BAR

Smooth Traditional Hummus, Garlic Hummus, & Roasted Red Pepper Hummus
Served with Grilled Pita, Bagel Chips, & assorted Fresh Veggies for dipping

ULTIMATE SLIDER STATION

Mini Beef Burgers, Pulled Pork, & Philly style Cheese Steaks served on petite slider buns. Tangy BBQ Sauce, Sautéed Onions, & Tomato Ketchup served on the side

TEXAS BBQ PIT STATION

BBQ Beef, BBQ Pork, & Spicy Sausage Links served with Maple Glazed Baked Beans & thick Texas Toast bites

GRILLED & ROASTED VEGETABLE TABLE

Eggplant, Zucchini, Yellow Squash, Grape Tomatoes, Bell Peppers, Portobello Mushrooms Served along side an assortment of crisp crackers, Pita Chips, & Flat Breads with Teriyaki Mayo, Creamy Parmesan Dip, & Horseradish Dip

RAW BAR

Shrimp Cocktail (4 per person), Cocktail Crab Claws (3 per person), Little Neck Clams on the Half Shell (3 per person) served with Cocktail Sauce & Lemon Wedges -Premium Station +\$7.00 per person

Entrée Selections

PASTA & MEATLESS ENTREES

Penne with Vodka Sauce
Fettuccine Alfredo
Fettuccine Primavera in Garlic & Oil
Vegetable Lasagna in Cream Sauce
Baked Cheese Lasagna Roll Ups
Fusilli Pasta with Broccoli & Roasted Peppers in Garlic & Oil
Eggplant Rollatini

CHICKEN & PORK ENTREES

Chicken Francaise
Chicken Marsala
Chicken Piccata
Chicken Parmesan
Herb Roasted Chicken
Pork Loin with demi glace
Rosemary infused Pork Loin

BEEF & SEAFOOD ENTREES

Filet Tips over Peppers & Onions
Filet Tips Giambotta
Sliced Steak with Mushrooms
Tilapia Oreganata
Flounder Francaise
Seafood Paella
Seafood Stir Fry

POTATO & RICE DISHES

Roasted Red Skin Potatoes
Parsley Potatoes
Garlic Mashed Potatoes
Rice Pilaf
Wild & Long Grain Rice Blend

PREMIUM PASTA & MEATLESS ENTREES

Lobster Ravioli in Light Pink Cream Sauce +\$1.00pp
Cheese Tortellini with your choice of a Parmesan Cream Sauce or Vodka Sauce + \$1.00pp
Angel Hair pasta with Shrimp in Garlic & Oil +\$1.00pp
Fettuccine with Shrimp & wild mushrooms in cream sauce +\$1.00pp

VEAL ENTREES

Veal Marsala +\$1.00pp
Veal Piccata +\$1.00pp
Veal Parmesan +\$1.00pp

PREMIUM SEAFOOD ENTREES

Baked Salmon in a Creamy Dill Sauce +\$2.00pp
Crabmeat stuffed Flounder in Chardonnay Cream Sauce +\$2.00pp
Mahi Mahi prepared with cilantro butter & white wine sauce+\$2.00pp

VEGETABLE DISHES

Vegetable Medley
String Beans Almondine
Honey Sesame Carrots
Peas, Pearl Onions, & Mushrooms

Package Pricing

ON PREMISE PRICING - PRICE PER PERSON

	Weekday, Friday, Sunday	Saturday
Bronze Wedding Package.....	\$32.95.....	\$34.95
Silver Wedding Package.....	\$37.95.....	\$39.95
Gold Wedding Package.....	\$44.95.....	\$46.95
Platinum Wedding Package.....	\$44.95.....	\$46.95
Diamond Wedding Package.....	\$51.95.....	\$53.95

Kid's Menu & Pricing Available - Please ask!

Additional Fees:

20% Service Fee, \$195.00 Maître d' Fee, Bartender Fee,
7% Sales Tax

OFF PREMISE PRICING - PRICE PER PERSON

	Weekday, Friday, Sunday	Saturday
Bronze Wedding Package.....	\$35.95.....	\$37.95
Silver Wedding Package.....	\$40.95.....	\$42.95
Gold Wedding Package.....	\$47.95.....	\$49.95
Platinum Wedding Package.....	\$47.95.....	\$49.95
Diamond Wedding Package.....	\$54.95.....	\$56.95

Kid's Menu & Pricing Available - Please ask!

Additional Fees:

Service Fee*, Maître d' Fee*, Bartender Fee*,
7% Sales Tax

*Staff fees for off premise events are priced individually to include travel time & other services needed for or required by the venue. Off premise events may require additional staff to service event such as a chef, runners, & dishwasher.

Portable kitchen set up available at an additional fee.