



T&L/Leon's Catering

732.381.1119 | 908.757.5473

www.tlcatering.com | info@tlcatering.com

Wedding Packages

CELEBRATING HAPPY EVER AFTER

OUR VENUES:

THE GRAND BANQUET HALL

12 N. Stiles Street Linden, NJ 07036

RIVER VIEW BANQUET CENTER

56 River Road Berkeley Heights, NJ 07922

KENILWORTH COLUMBIAN CLUB

191 Market Street Kenilworth, NJ 07033

THE MONARCH AT WOODBRIDGE

77 Queen Road Iselin, NJ 08830

MAIN OFFICE

135 Somerset Street
North Plainfield, NJ 07060





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 & Table Glassware
Plastic Beverage Tumblers
Soda & Bar Mixers
Coffee, Decaffeinated Coffee & Hot Tea

COCKTAIL HOUR

Hors d' oeuvres served butler style
Choice of Seven: See hors d' oeuvre list

Enhance Your Cocktail Hour with a Cold Food Bar
- Please Ask About Options & Pricing

BUFFET DINNER MENU

Pasta: Choice of One
Entrees: Choice of Three
Potato or Rice: Choice of One
Vegetable: Choice of One
-Please see Entrée Selections for menu options

Salad: Choice of One
Tossed Garden, Classic Caesar or Mixed Field Greens
Dinner rolls & butter

DESSERT

Choice of One:
Assortment of French Butter & Italian Cookies
Homemade Apple Crisp served with Vanilla Ice Cream





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

COCKTAIL HOUR

Decorated Tiered Display Table to Include a variety of
Imported & Domestic Cheeses with an assortment of Crackers
Tomato Bruschetta served with crisp Crostini, Garden Fresh Cut Vegetables with Dips
Assorted Hummus & Toasted Pita, & Seasonal Fresh Sliced Fruits with whole Fruit Garnish

Hors d' oeuvres Served Butler Style by Servers on Decorated Platters
Choice of Ten Hors d' oeuvres: See List for Selections

Reception Station
Choice of One Station: See Station list

BUFFET DINNER MENU

Pasta: Choice of One
Entrees: Choice of Three (Two Regular + One Premium Entrée)
Potato or Rice: Choice of One
Vegetable: Choice of One
-Please see Entrée Selections for menu options

Carving Station
Choice of One Carved Meat: See Prime Carving Station for Selections

Salad: Choice of One
Mixed Greens with Grape Tomatoes, Cucumbers, Toasted Almonds
dressed with Raspberry Vinaigrette
Spinach Salad with Goat Cheese, Caramelized Onions and Sliced Portobellos
dressed with Balsamic Vinaigrette

Classic Caesar Salad: Romaine Lettuce with Creamy Caesar dressing,
Garlic Croutons and Grated Parmigiana Reggiano

Dinner rolls & butter

DESSERT

Choice of One:
Assortment of French Butter Cookies & Italian Pastries
Homemade Apple Crisp served with Vanilla Ice Cream
Ice Cream Sundae Bar



Hors d'oeuvre Selections

WARM HORS D'OEUVRE SELECTIONS

POULTRY

Chicken Scampi on Focaccia
Sesame Chicken Bites
Buffalo Chicken Bites
Cajun Chicken Bites
Sweet & Sour Chicken Bites
Buttermilk Fried Chicken & Waffles w/
Honey Chili Sauce
Grilled Chicken Sliders
Firecracker Chicken Meatballs

PORK

Mini Cuban Sandwiches
Mini Loaded Potato Skins

BEEF

Filet Mignon Tips w/ Horseradish Cream
on Garlic Toast
Cocktail Franks wrapped in Pastry
Swedish Meatballs
Open-Faced Corned Beef Reubens
Teriyaki Beef Skewers
Meatloaf & Mashed Potato Bites
Hoisin Beef on a Stick
Caramelized Onion & Gouda Cheese
Burger Sliders

VEGETARIAN

Brie & Raspberry Phyllo Cups
Truffle Mac & Cheese Spoons
Garlic Potato Latkes
Roasted Potato Wedge w/ Crème
Fraiche
Vegetarian Spring Rolls
Grilled Portobello Skewers
Spinach Quiche
Grilled Cheese Quesadilla
Vegetable Stuffed Mushrooms
Zucchini Tempura w/ Spicy Mayo
Gourmet Grilled Cheese Quarters
Goat Cheese & Caramelized Onion
Flatbreads
Spinach & Artichoke Wonton Cups
Jalapeno Cream Cheese Wonton Cups
Parmesan French Fry Shots

SEAFOOD

Fantail Shrimp
Caribbean Shrimp
Chili Lime Shrimp Cups
Shrimp & Guac Tostada Bites
Bacon wrapped Scallops
Coconut Shrimp with Pineapple Relish

CHILLED HORS D'OEUVRE SELECTIONS

Fresh Mozzarella wrapped in Roasted Pepper
Prosciutto wrapped Melon
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
Spicy Salmon and Avocado on Cucumber Round
Whipped Ricotta, Pine Nuts & Honey in Toasted Phyllo Shell
Smoked Salmon & Cucumber Rolls served with Spicy Sriracha Mayo



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 STATION

Falafel Balls with Tahini Sauce, Baba Ganoush with Garlic Crostini, Roasted Red Pepper Hummus with Pita Triangles and Mediterranean Three Bean Salad

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 +\$10.00 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

	<u>Weekday, Friday, Sunday</u>	<u>Saturday</u>
SILVER WEDDING PACKAGE:	50-99: \$43.95 100+: \$39.95	75-99: \$46.95 100+: \$42.95

	<u>Weekday, Friday, Sunday</u>	<u>Saturday</u>
GOLD WEDDING PACKAGE:	50-99: \$53.95 100+: \$49.95	75-99: \$56.95 100+: \$52.95

Pricing is based on Adult Headcounts. Kid's Menu & Pricing Available - Please ask
Discounted Vendor Prices

Additional Fees:
 22% Service Fee,
 \$295.00 Maître d' Fee,
 \$150.00 Bartender Fee per bartender,
 Ceremony Fee \$200+
 NJ Sales Tax

*Events are subject to hall rental fee based on venue

OPTIONAL ADD ONS & ENHANCEMENTS

Chair Covers (White or Black).....\$2.50 each
 Chair Bands.....\$1.00 each
 Satin Table Runners.....\$5.00 each
 Sequin Table Runners.....\$7.00 each

Farewell Treat: Candy Bar or Cookies w/ Milk Shooters.....\$4.50pp
 Wedding Cakes.....Custom Pricing

Other Options Available, Please Ask!
- Add ons may require 2 weeks notice to ensure availability

