

Wedding Package One Menu

5-HOUR BUFFET \$59.⁹⁵ P/PERSON

Includes Bridal party champagne toast, China, flatware and glassware, white or ivory table linens, coordinate with your choice of color for napkins or runners, chair covers and center pieces

Cocktail Hour: Unlimited select beers, assorted wines, and mixed drinks from our fully-stocked bar. Non-Alcoholic: O'Douls

Beverages: OPEN BAR, BEER, WINE, SODA, COFFEE, TEA

DOMESTIC BEER: ADD \$5 P/PERSON

DOMESTIC & IMPORTED BEER: ADD \$7 P/PERSON

Choose 6 Hors D'oeuvres

Variety of hot and cold served buffet style and butlered for the first hour.

Butlered Hot Hors D'oeuvres:

FRANKS IN PUFF PASTRY
MINI PHILLY CHEESE STEAKS
PORK POT STICKERS
HAWAIIAN CHICKEN KABOBS
BUFFALO CHICKEN ROLLS
FRIED RAVIOLI
FRIED BUTTERFLY SHRIMP
VEGETABLE SPRING ROLLS
FRIED MUSHROOMS
ASSORTED MINI QUICHE
CHICKEN QUESADILLA
SESAME CHICKEN
MINI CHICKEN TACO
MINI BEEF TACO

MUSHROOM WITH CRAB MEAT
SAUSAGE & CHEESE BITES
MINI PEPPER CHEESE BITES
MOZZARELLA STICKS
MINI PIZZA ROLLS
BROCCOLI CHEDDAR BITES

Displayed Cold Hors D'oeuvres:

SEASONED MARINATED
MOZZARELLA CHEESE
FRESH HOMEMADE
BRUSCHETTA SERVED WITH
GARLIC TOAST WEDGES
ASSORTED ITALIAN STYLE
OLIVES, MIXED CHEESE &
FRUIT TRAY

Choose 1 Salads

GARDEN SALAD

Assorted mix green lettuce, crisp cucumbers, fresh tomato wedges, black olives, julienne carrots, red cabbage, and seasoned croutons served with our own homemade house dressing.

Additional dressing available upon request.

CAESAR SALAD

Crisp Romaine lettuce topped with grated Parmesan cheese, seasoned croutons, and zesty Caesar dressing.

Menu continued...

Beka's Catering

CALL 215.744.0708 | FAX 215.501.0930
EMAIL ANN@BEKASCATERING.COM
VISIT BEKASCATERING.COM

Wedding Package One Menu *Continued*

5-HOUR BUFFET \$59.⁹⁵ P/PERSON

Choose 3 Entrées

CHICKEN SORRENTO

With spinach, mushroom, and cheese

CHICKEN ALFREDO WITH PENNE PASTA

SAUSAGE SCALLOPINI

CHICKEN MARSALA

CHICKEN PARMESAN

CHICKEN SCAMPI WITH LINGUINE PASTA

BAKED FLOUNDER

BAKED TILAPIA

KIELBASA & SAUERKRAUT

SAUSAGE, PEPPERS & ONIONS

CHICKEN FLORENTINE

With roasted peppers, spinach, and cheese

Choose 1 Carving Station

TOP OF THE ROUND BEEF

VIRGINIA BAKED HAM

ROAST PORK TENDERLOIN

OVEN ROASTED TURKEY BREAST

Choose 1 Pasta

BAKED ZITI

PASTA POMODORO

STUFFED RIGATONI

PENNE ALA VODKA

PASTA BOLOGNESE

PASTA PRIMAVERA

Choose 2 Vegetables

SAUTÉED ASPARAGUS

SAUTÉED EGGPLANT

SAUTÉED MIX VEGETABLES Yellow squash, eggplant and mushrooms

BUTTER & GARLIC BROCCOLI

ROASTED ROSEMARY POTATOES

GARLIC MASHED POTATOES

TRADITIONAL MASHED POTATOES

OVEN ROASTED RED SKIN POTATOES

CANDIED YAMS

STRING BEAN ALMONDINE

PEAS & PEARL ONIONS

BABY GLAZED CARROTS

VEGETABLE MEDLEY

Carrots, cauliflower, broccoli

BUTTERED CORN

Sweet Table: MINI DANISH, MINI ÉCLAIRS, MINI CREAM PUFFS, MINI BROWNIES, COOKIE TRAY, NEW YORK CHEESECAKE, CARROT CAKE, CHOCOLATE MOUSSE CAKE

Departure: COMPLETE THE NIGHT WITH A PHILADELPHIA CHEESESTEAK, WRAPPED AND READY TO GO! ADD \$5 P/PERSON

Tax and gratuity not included

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Wedding Package Two Menu

5-HOUR BUFFET \$67.⁹⁵ P/PERSON

Includes Bridal party champagne toast, China, flatware and glassware, white or ivory table linens, coordinate with your choice of color for napkins or runners, chair covers and center pieces

Cocktail Hour & Reception to Include:

Beginning the night with an elegant cocktail hour, hosted in our beautiful atrium, serving an assortment of our finest, butlered hors d'oeuvres. Followed by our full-course dinner buffet, including our very own chefs carving station and fully-stocked, top-shelf open bar with bottled beer. End the night with our very own selected wedding cake from Stocks bakery, accompanied by an assortment of our most popular desserts, fresh brewed coffee and tea.

Salad

CAESAR SALAD

Crisp Romaine lettuce topped with grated Parmesan cheese, seasoned croutons, and zesty Caesar dressing.

Choose 8 Hors D'oeuvres

Variety of hot and cold butlered for the first hour.

SHRIMP COCKTAIL

FRANKS IN PUFF PASTRY

MINI PHILLY CHEESE STEAKS

HAWAIIAN CHICKEN KABOBS

BUFFALO CHICKEN ROLLS

FRIED BUTTERFLY SHRIMP

VEGETABLE SPRING ROLLS

PORK POT STICKERS

**PHYLLO WRAPPED
ASPARAGUS & CHEESE**

FRIED RAVIOLI

COCONUT SHRIMP

CHEESESTEAK DUMPLINGS

TERIYAKI BEEF KABOBS

BEEF EMPANADAS

CHICKEN QUESADILLA

SESAME CHICKEN

MINI CHICKEN TACO

MINI CHICKEN CHEESE STICKS

MINI BEEF TACO

MOZZARELLA STICKS

MINI PIZZA ROLLS

SCALLOP WRAPPED BACON

ASSORTED MINI QUICHE

MUSHROOM WITH CRAB MEAT

CLAIMS CASINO

BROCCOLI CHEDDAR BITES

Displayed Cold Hors D'oeuvres:

**SEASONED MARINATED
MOZZARELLA CHEESE**

**FRESH HOMEMADE
BRUSCHETTA SERVED WITH
GARLIC TOAST WEDGES**

**ASSORTED ITALIAN STYLE
OLIVES, MIXED CHEESE &
FRUIT TRAY**

Menu continued...

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Wedding Package Two Menu *Continued*

5-HOUR BUFFET \$67.⁹⁵ P/PERSON

Choose 3 Entrées

SAUSAGE, PEPPERS & ONIONS

CHICKEN CACCIATORE

SAUSAGE SCALLOPINI

CHICKEN ALFREDO
WITH PENNE PASTA

CHICKEN MARSALA

VEAL SCALLOPINI WITH
STEAMED WHITE RICE

KIELBASA & SAUERKRAUT

STUFFED FLOUNDER
WITH CRAB MEAT

BAKED TILAPIA

CHICKEN PARMESAN

EGGPLANT PARMESAN

CHICKEN FLORENTINE
With roasted peppers, spinach, and cheese

CHICKEN SCAMPI
WITH LINGUINE PASTA

CHICKEN SORRENTO
With spinach, mushroom, and cheese

BAKED SALMON
Prepared in white wine dill sauce

Choose 2 Vegetables

SAUTÉED ASPARAGUS

SAUTÉED EGGPLANT

SAUTÉED MIX VEGETABLES
Yellow squash, eggplant and mushrooms

BUTTER & GARLIC BROCCOLI

ROASTED ROSEMARY
POTATOES

GARLIC MASHED POTATOES

TRADITIONAL MASHED
POTATOES

OVEN ROASTED RED
SKIN POTATOES

CANDIED YAMS

STRING BEAN ALMONDINE

PEAS & PEARL ONIONS

BABY GLAZED CARROTS

VEGETABLE MEDLEY
Carrots, cauliflower, broccoli

BUTTERED CORN

Choose 1 Carving Station

PRIME RIB OF BEEF

VIRGINIA BAKED HAM

ROAST PORK TENDERLOIN

OVEN ROASTED TURKEY
BREAST

Choose 1 Pasta

BAKED ZITI

PASTA POMODORO

STUFFED RIGATONI

STUFFED SHELLS

PENNE ALA VODKA

PASTA BOLOGNESE

PASTA PRIMAVERA

Sweet Table: MINI DANISH, MINI ÉCLAIRS, MINI CREAM PUFFS, MINI BROWNIES, MINI CANNOLIS, COOKIE TRAY, NEW YORK CHEESECAKE, CARROT CAKE, CHOCOLATE MOUSSE CAKE

Departure: COMPLETE THE NIGHT WITH A PHILADELPHIA CHEESESTEAK, WRAPPED AND READY TO GO! ADD \$5 P/PERSON

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