

Wedding Package Menu

5-HOUR EVENT \$72.⁹⁵ 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 and chair covers

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...

Beka's Catering

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

Wedding Package Menu *Continued*

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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

Dessert [Additional]: MINI DANISH, MINI ÉCLAIRS, MINI CREAM PUFFS, MINI BROWNIES, MINI CANNOLIS, COOKIE TRAY, NEW YORK CHEESECAKE, CARROT CAKE, CHOCOLATE MOUSSE CAKE
SWEET TABLE: ADD \$2 P/PERSON | DELUXE SWEET TABLE: ADD \$4 P/PERSON

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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