

Twin Oaks Caterers

*At The Log Cabin & Alumni Pavilion at
Rutgers Gardens, Rutgers, The State
University of New Jersey*



Gourmet Grille Wedding 2016
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Making Wedding Days Special For More Than 20 Years!



Introduction

The Caterer:

Twin Oaks Caterers is one of central Jersey's most respected catering companies with three generations of catering experience. Twin Oaks Caterers has been voted "Best Caterer" by the audience of the Home News Tribune. The New Jersey Biz Magazine has ranked Twin Oaks Caterers as the fourth largest catering company in the state of New Jersey in a recent poll.

The professional staff at Twin Oaks will provide you and your guests with exceptional food and service, from inception to completion of your event you will feel like you have a relative in the catering business. This has been expressed by many clients who have used our services for years. Whether it be a wedding reception, anniversary party, birthday party, sweet 16 or a corporate event, the staff at Twin Oaks Caterers will always be available to answer any questions and guide you through the menu planning process.

Locations:

Twin Oaks Caterers is an Off Premise catering company, we have been catering weddings for over 20 years and can suggest many lovely indoor & outdoor locations. We also specialize in outdoor tent weddings and can accommodate all of your rental needs.

Our Packages:

All of our packages are a bit different. Please review the "Included in package" section to see what is and is not included in the package you are considering. All of our menu packages can be modified. Please feel free to call our office and discuss your particular needs with our banquet manager. Gratuities: We do not add a gratuity charge to your invoice, if you are completely satisfied with the service of our staff you are encouraged to tip them directly.

Additional Items & Services:

We offer many additional items and services, rentals, décor packages, additional food stations, Viennese tables etc.. If there is an item or service that you require for your wedding please ask, if we can't help you we can recommend a local professional who can.

Alcohol Policies:

Twin Oaks Caterers does not have a liquor license. We will however assist you in selection and quantities of alcoholic beverages that you'll need for your reception. We can suggest a local liquor store that will deliver to your location. We can also assist in hiring of professional bartenders, as with the liquor, the bartenders must be paid directly, please speak to our banquet manager for more details.

Prices subject to change without notice.





Gourmet Grill



Our Gourmet Grill menu was created for outdoor weddings only! The menu is very versatile and can be modified to satisfy yourself and all of your guests.

Cocktail Hour Garden Bar

All Garden Bar items are decorated to perfection on china platters and displayed on a decorated buffet station

International Cheese Display With Crispy Crackers

Baked Brie In Phyllo Dough With Raspberry Sauce

Crudite' Basket With Assorted Dipping Sauces

Sliced Fresh Seasonal Fruit Display

Fresh Hummus w/ Pita Wedges

Bruschetta Bar

Classic Tomato & Basil Bruschetta

Five Olive Tapenade

Sicilian Marinated Eggplant Bruschetta

Roasted Garlic & Herb Crostini

First Course

Spring Mixed Greens with Sweet Grape Tomatoes, Cucumbers, Mandarin Oranges &
Toasted Almonds with Light Citrus Vinaigrette Dressing
Fresh Baked Dinner Rolls & Butter

Grill Buffet

Fresh Baked Corn Bread & Biscuits

(Please Choose Three Gourmet Salads)

Mandarin Orange Pineapple Salad * Tortellini Salad * Shells & Pesto

Seafood Antipasto Salad * Fresh Mozzarella & Tomato * Vegetable Antipasto

Grilled Vegetables With Bowties

Caesar Salad * Caesar Salad With Grilled Chicken or Tuna

Tricolor Pasta Salad * Tropical Cole Slaw * Red Bliss Potato Salad * Oriental Green Bean Salad

Continued

Grill Buffet



Beef Carving

Grilled Marinated Top Sirloin Cut London Broil

Our hand cut London broil is marinated with roasted garlic, fresh herbs and olive oil for 72 hours, grilled on site and hand carved by our chef, served with rich mushroom sauce & creamy horseradish sauce.

Seafood

(Choose One)

Grilled Teriyaki Salmon

We use only the freshest salmon filet available, glazed with a sweet & tangy teriyaki sauce, grilled to perfection and served on a bed of grilled golden pineapple with mango salsa.

Southwestern Grilled Swordfish** (add \$2.50 per person)

Fresh cut Atlantic swordfish medallions are marinated just prior to grilling with fresh lime juice, cilantro, roasted garlic and olive oil, grilled to perfection and served with roasted corn & black bean salsa.

Grilled Ahi Tuna Steaks

Our sushi grade tuna is hand cut into medallions and marinated just prior to grilling with fresh lemon juice, garlic, olive oil & fresh herbs, grilled to perfection and served with honey wasabi cream on the side.

Jumbo Shrimp & Scallop Kabobs

Fresh day boat scallops & jumbo shrimp are skewered and marinated with olive oil, roasted garlic, fresh lemon juice and fresh herbs, grilled to perfection and served with lemon garlic aioli.

Chicken

(Choose One)

Chipotle BBQ & Honey Chicken Skewers

Tender & juicy boneless chicken thighs marinated in our own sweet & spicy BBQ sauce, grilled to perfection.

Grilled Southwestern Chicken Breast

Fresh cut boneless chicken breasts marinated with fresh lime juice, cilantro, roasted garlic and olive oil, grilled to perfection and served with roasted corn & black bean salsa.

Grilled Apricot Pineapple Chicken Breast

Fresh cut boneless chicken breasts marinated with sweet pineapple & apricot glaze, grilled to perfection and served on a bed of grilled golden pineapple, garnished with apricot match sticks.

Jamaican Jerk Chicken & Pineapple Kabobs

Our jerk chicken kabobs are sweet & spicy, prepared with boneless thigh meat to keep them moist & juicy.

Side Dishes

(Choose Three)

Sun-Dried Tomato & Basil Ravioli w/ Roasted Pepper Cream Sauce

Grilled Vegetable & Potato Kabobs * Garlic Smashed Potatoes

Grilled Portabella Mushrooms * Eggplant Rollantini

Fresh Steamed Seasonal Vegetables * Honey Glazed Baby Carrots

Third Course

Fresh Brewed Regular & Decaffeinated Coffee * Assorted Teas

Tiered Custom Wedding Cake or Stuffed Cup Cake Tower



Gourmet Grill



Continued

Items Included In Package

1. A professional staff of cooks & servers (this does not include bartenders).
2. Full china service to include: china dinner plates, china salad plates, china appetizer plates, coffee cups & saucers, dessert plates, stainless steel flatware, water goblets & champagne glasses. (all other items will be deluxe disposable)
3. All cooking & serving equipment, small wares. (this does not include, tenting, tables, chairs)
4. Linens in your choice of colors for all seating tables and service tables, linen skirting for all food service tables (includes bar & dj table), linen napkins. (standard sizes and colors, upgrades are available at an additional charge)
5. Non alcoholic bar set ups to include: pepsi, diet pepsi, sierra mist, diet sierra mist, sparkling water, spring water, orange, pineapple, grapefruit, cranberry juices, club soda, tonic water, sour mix, bloody mary mix, lime juice, grenadine, bar fruit, 9, 10, 16 oz. clear plastic cups, cocktail napkins, stirrers, ice bowls, coolers, cork screws, ice scoops.
6. Decorative centerpieces for all buffet stations. (additional décor options are available at an additional charge)
7. Coordination with bartending services, liquor store if our preferred vendors are used.
8. Private consultation with our banquet manager.
9. Set up & breakdown of all tables for reception, clean up at the end of the event.
10. Clean up of pavilion & log cabin area prior to and at the conclusion of the event.
11. Supply of potable water for cooking and drinking.
12. Five hour package. (1 hour cocktail hour, 4 hour reception)

Pricing

\$66.95 per person plus 18% service charge + 7% sales tax

Minimum 75 guests

Additional charges may apply please speak to our catering manager.

Pricing subject to change with out notice.

Not responsible for misprints.

Optional Items

Bar:

1. Bartenders: All bartenders are subcontracted and not employee's of Twin Oaks Caterers, all bartender fee's are paid directly to the bartenders. \$225.00 for a 5 hour reception (includes early set up & clean up).
2. Portable Bar Rental: 5' white Formica bar @ \$80.00.
3. Sangria Set ups: Includes fruit, juice, and all non alcoholic ingredients to make sangria, sangria pitchers @ \$1.50 per person.
4. Frozen Blender Drinks: Includes your choice of 2 drinks (Pina colada, strawberry daiquiri, frozen margarita) blenders, fruit garnishes, 16 oz. Clear plastic cups, straws @ \$3.75 per person.
5. Glassware Rental: Wine or Highball @ \$.85 per glass / Martini or Pilsner @ \$1.25 each.

Linen Upgrades:

Note: Standard included linens include 100% polyester linen in over 50 color choices, standard size is 90" round for seating tables.

1. Floor length linens @ \$7.00 per table.
2. Overlays \$12.00 & up per table.
3. Specialty fabrics and custom sizes to be quoted upon request.
4. Chair covers & sashes @ \$5.95 per chair & up. (includes installation)

China Upgrades:

1. Upgrade limited china service to full china service @ \$2.00 per person.

Food Upgrades:

All food upgrades are subject to 18% service charge and prevailing sales tax.

1. Add Viennese table to any wedding package @ \$7.95 per person.
2. Add Espresso / Cappuccino station to any menu @ \$3.95 per person (minimum charge \$500.00)
3. Add deluxe raw bar with nautical themed display to cocktail hour \$19.95—\$26.95 per person.

Please feel free to contact our catering manager for any additional food upgrades.

Additional Service Staff:

There will be times when additional staffing may be required because of your location or facility, there may also be overtime charges for on site ceremonies. Please consult our catering manager for any additional labor charges that may apply.

1. Chefs @ \$50.00 per hour
2. Assistant or Grill chefs @ \$40.00 per hour
3. Servers @ \$30.00 per hour
4. Cocktail waitresses @ \$30.00 per hour
5. Porters / Dishwashers @ \$25.00 per hour

Rentals:

We work with several of the best rental companies in the Tri-State area, we can supply tenting, tables, chairs, dance floors, lighting and specialty items. Please consult with our banquet manager for a price quote.

Décor Packages:

We have created a Décor package just for the pavilion at Rutgers Gardens, we now offer custom drapes, wood & Chinese lanterns etc.. Please contact our banquet manager for more details.