



Your Emerald Dinner Package Consists of the Following:

- Maitre D' to Coordinate Your Affair
 - 1 Hour of Hot & Cold Hors d' Oeuvres
 - 5 Course Dinner
 - 5 Hour Open Bar
 - Champagne or Wine Toast for Everyone
 - Wedding Cake
 - Centerpieces for All Tables
 - Fully Dressed Bridal Table
 - China, Silver & Linen Service
- Choice of Colored Napkins
- Use of Outdoor Parks for Photographs
 - 6.625% Sales Tax Not Included in Price



Emerald Dinner

Cold Hors d' Oeuvres

All Cold Hors d' Oeuvres are Included

Crudit  (Fresh Vegetable and Dip)

Domestic & International Cheese Display (Pepperoni, Cheese Spreads, and Crackers)

Roasted Pepper Salad

Olive Salad

Marinated Mushroom Salad

Marinated Antipasto Salad

Garlic Bread

Hot Hors d' Oeuvres

Choice of 8

Mini Crab Balls

Scallops Wrapped in Bacon

Deep Fried Shrimp

Cajun Chicken Bites

Stuffed Mushrooms with Sausage

Breaded Broccoli & Cheese Bites

Pepper Wild Chili with Cheddar Cheese

Mini Pizza

Chicken Wings (Hot or Mild)

Barbecue Beef Bites

Miniature Frankfurters in Puff Pastry

210 South Delsea Drive Glassboro, NJ

Phone: 856-881-6855

Massocateringinfo@gmail.com

www.MassosCatering.com



Emerald Dinner

Appetizers & Soups

Choice of One

Cocktail or Seasonal Fruit

Slice of Melon Wrapped in Prosciutto

Half Melon with Fresh Fruit in Season (when available)

Pineapple & Mandarin Orange Cocktail

Wedding Soup (Escarole with Petite Meatballs or Chicken)

Garden Vegetable Soup

Cream of Chicken Soup

Tortellini Soup

Cream of Broccoli Soup

New England Clam Chowder

Appetizers

Available at Additional Cost

Spinach Salad (additional \$1.50)

Fresh Fruit in Pineapple Boat (additional \$1.75)

Cold Seafood Selection (market price)

Jump Shrimp Cocktail (market price)

Salads

Choice of One

Tossed Garden Salad – Caesar Salad

Antipasto Salad – Chef's Salad

Intermezzo

Choice of One

Orange Sorbet – Lemon Sorbet

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Emerald Dinner

Main Entrees

Group A

Chicken Cordon Bleu, Topped with Ham and Swiss Cheese

Boneless Breast of Chicken "Italian Style", Baked with Our Own Blend of Spices without sauce

Boneless Breast of Chicken Parmigiana, Baked with a Blend of Spices, Cheese & Sauce

Boneless Breast of Capon with Wild Rice or Herbed Mushrooms

Boneless Breast of Chicken Normandy (Breast of Chicken in Brown Butter, Brandy, & Cream, topped with Sliced Apples and Mushrooms)

Roast Vermont Turkey with Dressing, Giblet Gravy, and Cranberry Sauce

Deviled Crab Cakes

Baked Flounder in Lemon Butter Sauce

Chopped Sirloin Steak

Roast Loin of Pork with Baked Apple and Stuffing

Roast Top Round of Beef with Au Jus or Burgundy Sauce

Group B

Sliced Tenderloin of Beef with Wine and Mushroom Sauce

Veal Marsala with Fresh Mushrooms

Veal Parmigiana in Tomato Sauce

Baked Salmon Steak with Dill Butter Sauce

Baked Stuffed Flounder with Crabmeat

Baked Orange Roughy with Almond Lemon Butter

Group C

Roast Prime Rib of Beef with Au Jus

Roast Sirloin of Beef with Mushroom Sauce

Filet Mignon

Shrimp Scampi (Shrimp Sauteed in Olive Oil, Garlic, & White Wine over Rice)

Baked Crab Imperial Stuffed Shrimp

Baked Seafood Imperial

Stuffed Boneless Breast of Chicken Neptune (A Savory Seafood Stuffing with Tomato Brandy Lobster Sauce)

New York Surf & Turf (Twin Crab Imperial Stuffed Shrimp & Filet Mignon)

South African Lobster Tail with Drawn Butter (market price)

Surf and Turf (market price)

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Vegetables

Choice of 2

Baked Idaho Potato

Scalloped Potatoes

Potatoes Au Gratin

Oven Brownd Potatoes

Miniature Buttered Potatoes

Rice Pilaf

Rice Florentine

Buttered Corn

Candied Carrots

Green Beans Almandine

Peas and Pearl Onions

Cauliflower with Cheese or Butter Sauce

Broccoli with Cheese or Butter Sauce

Zucchini Provençale

Italian Mixed Vegetables

Baked Stuffed Potato (\$.75 additional)



Emerald Dinner

Dessert Extravaganza

Fresh Cut Fruit Bowl with House Dipping Sauce

Fresh Sliced Melons, Cantaloupe, Watermelon, and a Selection of Other Fine Fruits

Cannoli's

Cream Puffs

Eclairs

Napoleons

Fruit Tarts

Pecan Pie

Key Lime Pie

Cheesecake

Amaretto Cheesecake

Black Forest Cheesecake

German Chocolate Cake

Italian Cream Cake

Carrot Cake

Strawberry Amaretto

Irish Cream Cake

Caramel Apple Cake

Rice Pudding

Cream Horns

Mini Cheesecakes

OR

Choice of Individual Served Dessert

Choice of One

KAHLUA COUPE

A Scoop of Fresh Vanilla Ice Cream, topped with Kahlua Liquor and a Cookie Wafer

CHEESECAKE

Plain or with Strawberry, Pineapple, or Cherry Sauce

WARM APPLE PIE

With a Scoop of Ice Cream

CHERRIES JUBILEE

BANANAS FOSTER

INDIVIDUAL MINIATURE PASTRY TRAY PER TABLE

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Emerald Dinner

Open Bar

Absolute Vodka *

Stolichnaya Vodka*

Gordons Vodka *

Cherry Vodka

Raspberry Vodka

Vanilla Vodka

Sweet Tea Vodka

Amaretto

Anisette

Seagram's Seven

Gordon's Gin

Evan Williams

Seagram's VO

Bacardi Rum

Capt Morgan Spiced Rum

Coconut Rum

Spiced Rum

Cutty Sark

Southern Comfort

Melon Liquor

Kahlua

Triple Sec

Blackberry Brandy

Apricot Brandy

Wild Cherry Brandy

Crème de Almond

Bailey's Irish Crème

Drambuie

Tia Maria

White Cream de Cocoa

Green Crème de Menthe

White Crème de Menthe

M & R Sweet Vermouth

M & R Dry Vermouth

Peach Schnapps

Apple Schnapps

Sloe Gin

Wines

Chablis – Merlot – Zinfandel – Burgundy

Choice of

Champagne or White Wine Toast

(Sparkling Cider Also Available)

Draft Beer

Choice of Two

Bud – Coors – Miller – Yuengling

Bud Light – Coors Light – Miller Light

Non-Alcoholic O'Doul's Available Upon Request

*Not All Brand are Used at the Same Time (Any Selection Available Upon Request.)

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