



Ultimate Wedding Enhancement

- **Color Coordinated Chair Bows**
- **Floor Length Color Table Clothes and Overlays**
- **Fresh Floral Centerpieces**

On all your guest's tables and Head Table with seating of 8-10 guests per table.

- **Jumbo Shrimp Cocktail Bowl**

Added to your cocktail hour and served with cocktail sauce and garnished with lemon wedges.

- **Served Tossed Garden Salad**

Served individually to your guests with house dressing.

- **Sundae Bar**

An excellent way to treat your guests. From ice cream to all the toppings, your guests can create their own sweet indulgence.

- **Cappuccino, Espresso, & International Coffee (Non- Alcoholic)**

Cappuccino, Espresso, 100% Columbian Coffee (Regular and Decaffeinated), and specialty teas.

Served with Swiss Chocolate, Almond, Hazelnut, & Irish Cream Flavored Syrups, and the following condiments: lemon peel, chocolate shavings, whipped cream, cinnamon sticks, and candied cherries.

- **The South Philly Send Off**

Send your guest home in the true tastes of South Philly. This is a great snack that your guests can take with them on the road. Roast Pork and Sausage (with Peppers & Onions) Sandwiches are served during the last hour of your affair.

The Ultimate Wedding Enhancement can be added to your Emerald Menu for an additional \$45.00 per person.

(Price is based on a minimum of 100 guests, lesser counts would be at a higher cost.)

210 South Delsea Drive Glassboro, NJ

Phone: 856-881-6855

Massoscateringinfo@gmail.com

www.MassosCatering.com



Menu Enhancement for Cocktail Hour

Butlered Hors d' Oeuvres

Add any of the following Hors d' Oeuvres to enhance your cocktail hour.

(The following selections may be purchased in increments of 50 only)

Clams on the Half Shell	\$1.25 each
Oysters on the Half Shell	\$1.50 each
Mushroom Caps Stuffed With:	
Sausage Stuffing	\$1.25 each
Crab Imperial	\$1.50 each
Vegetarian Cornbread Stuffing	\$1.25 each
Clams Casino	\$1.75 each
Shrimp wrapped in Bacon	\$1.75 each
Scallops Wrapped in Bacon	\$2.00 each
Grilled Filet Mignon & Vegetable Kabobs	\$3.00 each

Displayed Hors d' Oeuvres

The Following are great additions to your cold table.

(The Following are available per the tray)

Shrimp Bowl (100 pieces, Cocktail Style)	\$175.00 each
Hot Crab Dip with French Baguette	\$85.00 each
Round Pumpernickel Bread with Spinach or Artichoke Dip	\$65.00 each
Melon Wrapped with Prosciutto (40 pieces per tray)	\$65.00 per tray
Italian Deviled Cream Eggs (made with Ricotta Cheese)	\$45.00 per tray
Fresh Mozzarella & Tomatoes (in a Basil & Garlic Dressing)	\$59.95 per tray

Any item on the Menu Enhancements is available for an addition to a buffet or Sit Down Diner Menu and may not be purchased independently.

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Carving Station

A Carving Station is another great addition to enhance your affair.

All are priced by the person and served with an assortment of silver dollar sized rolls.

Baked Ham – Country Style Ham with a lightly smoked flavor. Garnished with Pineapple Rings & Cherries; served with Pineapple Glaze. **\$3.95 per person**

Roast Vermont Turkey Breast – Slow roasted Vermont Turkey Breast that is served with Gravy and Cranberry Relish, **\$3.95 per person**

Slow Roasted Top Round of Beef – Seasoned with our families age old seasonings and slow roasted to lock in the natural juices. Served with our homemade Burgundy Mushroom Sauce. **\$5.95 per person**

Roast Pork Loin Italian Style – Lean center cut Pork Roast that has been lightly seasoned with Italian Seasonings and is served with its own natural juices. **\$4.95 per person**

Stuffed Roast Pork Loin - Lean center cut Pork Roast that has been lightly seasoned and is stuffed with one of our two stuffing's:

-Roasted Red Peppers, Provolone, Prosciutto Ham & Spices

-Sausage Cornbread Stuffing

\$7.95 per person

Slow Roasted Prime Rib of Beef – Slow roasted to perfection and served with Au Jus & Horseradish.

\$12.95 per person

Slow Roasted Tenderloin of Beef (Filet Mignon) – A whole, lightly seasoned, Tenderloin of Beef (Filet Mignon) that has been slow roasted to perfection and is served with Horseradish Sauce.

\$ (Market Price) per person

Slow Roasted Stuffed Tenderloin of Beef (Filet Mignon) – A whole, lightly seasoned, Tenderloin of Beef (Filet Mignon) that has been slow roasted to perfection and has been stuffed with Crab Imperial Stuffing & served with Bearnaise sauce. **\$ (Market Price) per person**

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Seafood Station

For Your Cocktail Hour

Hot & Cold Selections

Seafood Cocktail

With lemons and horseradish cocktail sauce

Iced Colossal Shrimp

Stone Crab Claws

In season

Mussels Marinara

Littleneck Clams

Steamed in butter or Italian Style

Both red and white sauces

Baby Shrimp, Clams, and Mussels

In a spicy marinara sauce

Lobster Ravioli

In a creamy blush sauce

Market Price – Estimated \$20.00 per person

Additional Cost:

Alaskan King Crab Legs – Estimated \$8.00 per person

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Italian Hot & Cold Antipasto Table

For Your Cocktail Hour

Includes the following:

Italian Frying Peppers

Stuffed with the Manor's own Special Sausage Stuffing

Top Neck Clams Posillopo

Clams sauteed in garlic & oil with a touch of red pepper
in both red and white sauce

Mussels

In a spicy marinara sauce

Sausage Stuffed Mushrooms

Roasted Pepper Salad

Artichoke Salad

Marinated Garden Vegetables

Fresh Mozzarella & Tomatoes

With garlic & basil dressing

Imported & Domestic Cheeses

With grapes & assorted crackers

Marinated Mushrooms

Olive Salad

Genoa Salami

Sopresatta(Sweet & Hot)

Pepperoni

Olives

Black, Green Stuffed, & Oil Cured

Marinated Cucumbers

Ceci Bean Salad

Italian Deviled Eggs

Dried Cured Capicola

Honeydew Wrapped in Prosciutto

Prosciutto Drizzled with Honey

Garlic Bread & Ring Bread

To add a final touch to your Cocktail Hour:

The Bride & Grooms First Names Spelled out in a Bread Display

\$20.00 per person

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Pasta Station

Another excellent addition to your buffet is the addition of a Pasta Station.

Your guests will enjoy creating their own pasta entrée.

The Pasta Station includes your choice of:

Two Pasta Selections and Four Sauce Selections.

Pastas

Cavatelli

Penne

Tri-Colored Tortellini(cheese)

Linguini

Farfalle (Bow Tie)

Capellini

Sauces

Tomato Basil

Shrimp Scampi

Vodka Blush

Alfredo

Clam (white or red)

Bolognese(meat)

Marinara

Sundried Tomato

Pasta Station \$5.95 per person

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Send Offs

South Philly Send Off

Send your guests home in the true tastes of South Philly. This is a great snack that your guests can take with them on the road. Roast Pork and Sausage (with peppers and onions). Sandwiches are served during the last hour of your affair.

\$4.95 per person

The Boardwalk Send Off

A great way to say goodnight to your guests is with all the favorites from the Boardwalk at the Jersey Shore. The following will be displayed during the final hour of your affair for your guests to enjoy.

Belgium Waffles and Ice Cream

Cotton Candy

Pop Corn

Pizza

Hot Dog Station: Hot Dogs & Corn Dogs with all the fixings

\$8.95 per person

Ice Cream Sundae Send Off

A creative and fun way for you to say farewell to your guests. Your guests will be able to create their very own sweet indulgence. The ice cream sundae bar includes the following:

Vanilla, Chocolate, & Strawberry Ice Cream

Caramel

Strawberries

Pineapple Sauce

Peanuts

Chocolate Syrup

Wet Walnuts

Crushed Cherries

Rainbow & Chocolate Sprinkles

Crushed Cookies

Homemade Whipped Cream

\$4.95 per person

The Candy Shoppe

A sure way to satisfy everyone's sweet tooth. A colorful selection of ten different candies attractively displayed for your guests to enjoy.

\$6.95 per person

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Specialty Trays

Enhance your affair by offering your guests one of our Specialty Trays served to their tables.

Specialty Trays are priced by the table.

Antipasto Specialty Tray – Served per table and include the following: Roasted Red Pepper Salad, Sweet Sopresatta, Prosciutto drizzled with Honey, Garlic Rounds, Extra Sharp Provolone, & Olive Salad attractively arranged on a tray for your guests to enjoy.

\$54.95 per tray

Shrimp Cocktail – Extra Large Cocktail Shrimp (peeled & deveined), served with Cocktail Sauce and garnished with lemons.

\$39.95 per tray

Pretzels and Fudge – Entertain your guest's sweet tooth by offering them the best. Attractively arranged trays of White Chocolate, Milk Chocolate, & Dark Chocolate covered pretzels, & Chocolate, Vanilla, and Peanut Butter Fudge that are served per the table.

\$34.95 per table

Fresh Cut Fruit – Strawberries, Grapes, Pineapple, Honey Dew, Cantaloupe, Blueberries, and Papaya all attractively arranged on a tray with our homemade dark rum infused fruit dip.

\$24.95 per table

Candy Shoppe – A great and fun addition to your guest's tables. Red and Black Licorice, Coconut Strips, Peanut Brittle, Gummi Bears, Swedish Fish, & Fresh Burnt Peanuts are displayed on your guest tables.

\$39.95 per table

Nut Shoppe – Displayed are: Cashews, Butter Toffee Almonds, Peanut Brittle, Peanuts, Honey Roasted Peanuts, and Mixed Nuts.

\$44.95 per person

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Platinum Open Bar

Can Be Added as An Enhancement to The Emerald Bar Package

Grey Goose Vodka

Belvedere Vodka

Malibu Coconut Rum

Grand Marnier

Three Olives Vodka (assorted flavors)

Hennessy

Jack Daniels

Jim Beam

Old Grand Dad

Patron Anejo

Amaretto Disaronno

Johnnie Walker Black

Crown Royal

CK Mondavi Wines

Chardonnay – Pinot Grigio – Merlot – Cabernet Sauvignon

Bottled Beer

(Choose 2)

Heineken – Corona – Corona Light – Seasonal Crafts

Espresso and Cappuccino

\$12.00 per person

In addition to Emerald Wedding Package

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