



254EA

{ CATERING }

Wedding Menus

2024-2025



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ABOUT 2SHEA CATERING

We Are Committed to Ensuring You Can Relax and Be a Guest at Your Own Event. Our Passionate Team Loves What They Do, and Are Just as Excited About our Events as our Clients. From Customizing Your Dream Menu to Handling Special Requests With a Smile, our Team Will Work Hard and Have Fun Creating an Unforgettable Event for You To Remember.



Take a further look to see what you can create for your special day. We advise you to have some snacks ready...you're going to get hungry with our menus!



WELCOME STATIONS

Fresh Water with Lemon

Miniature Water Bottles on Ice

Infused Water Station
strawberry basil & cucumber mint

Iced Tea & Lemonade Station

Champagne Welcome Station

Harvest Beverage Station
fresh water, apple cider & sliced granny smith
apples sprinkled with cinnamon

Harvest Greeting Station
fresh water, apple cider, sliced granny smith
apples sprinkled with cinnamon
& fresh cider donuts

Summer Beverage Station
fresh water, lavender-infused lemonade,
sliced watermelon

Summer Greeting Station
fresh water, lavender-infused lemonade,
champagne, sliced watermelon
& macarons



BAR PACKAGES

BOTTLED BEER, WINE & SODA

Bottled Beer

(Select 3)

Coors Light, Miller Lite, Heineken Light,
Heineken, Corona, Sam Adams,
Sam Season, Harpoon IPA, White Claw

House Wine

(Select 2 White & 2 Reds)

Cabernet, Merlot, Pinot Noir, Chardonnay,
Sauvignon Blanc, Pinot Grigio, Rose, Riesling

Non-Alcoholic Beer, Soda, & Juices

PREMIUM OPEN BAR

Vodka: Tito's, Stoli, Stoli Raz, Stoli O

Gin: Beefeater, Tanqueray

Rum: Captain, Malibu

Tequila: Jose Cuervo Silver

Scotch: Dewar's, Johnnie Walker Red

Whiskey & Rye: Canadian Club, Jim Beam, Jack Daniels

Cordials: Kahlua, Peach Schnapps,
Triple Sec, Amaretto

Bottled Beer

(Select 3)

Coors Light, Miller Lite, Heineken Light,
Heineken, Corona, Sam Adams,
Sam Season, Harpoon IPA, White Claw

House Wine

(Select 2 White & 2 Reds)

Cabernet, Merlot, Pinot Noir, Chardonnay,
Sauvignon Blanc, Pinot Grigio, Rose, Riesling

Non-Alcoholic Beer, Soda, & Juices

ELITE OPEN BAR

Vodka: Tito's, Grey Goose, Ketel One,
Stoli Raz, Stoli O

Gin: Beefeater, Tanqueray, Bombay Sapphire

Rum: Captain, Malibu, Bacardi

Tequila: Jose Cuervo Silver, Casamigos

Scotch: Dewar's, Johnnie Walker Red,
Johnnie Walker Black

Whiskey & Rye: Canadian Club, Jim Beam,
Jack Daniels, Maker's Mark, Crown Royal

Cordials: Kahlua, Peach Schnapps,
Triple Sec, Amaretto, Bailey's, Sambuca

Bottled Beer

(Select 3)

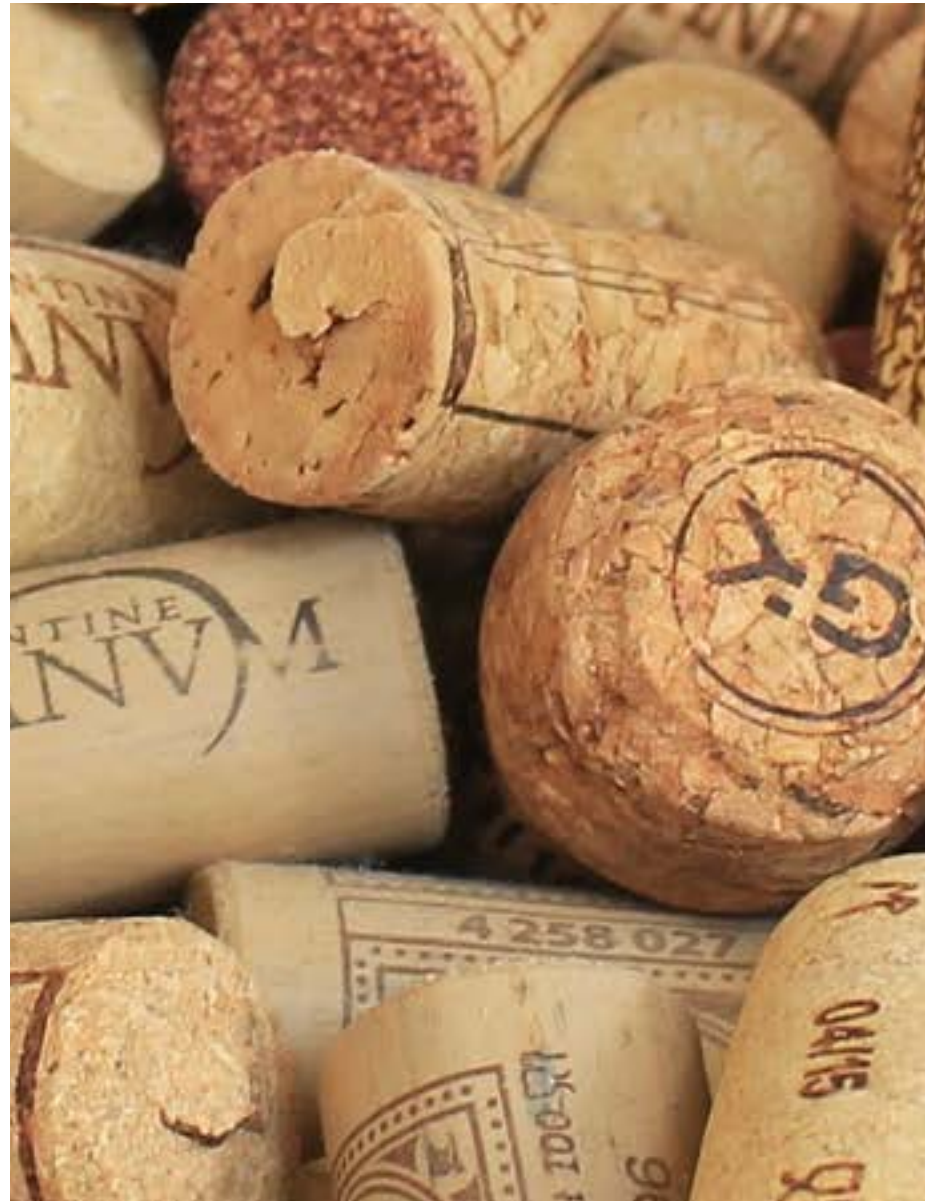
Coors Light, Miller Lite, Heineken Light,
Heineken, Corona, Sam Adams,
Sam Season, Harpoon IPA, White Claw

House Wine

(Select 2 White & 2 Reds)

House Cabernet, House Merlot,
House Pinot Noir, House Chardonnay,
House Sauvignon Blanc, House Pinot Grigio,
House Rose, House Riesling, Josh Cabernet,
Josh Legacy, Josh Chardonnay, Josh Rose

Non-Alcoholic Beer, Soda, & Juices





SIGNATURE TABLES

The Farm House

garden fresh vegetables, seasonal fresh fruits, traditional & chefs choice hummus, yogurt dip, baba ghanoush, french bread, flatbreads & naan

The Tuscan

imported & domestic cheeses, stuffed olives, marinated roasted vegetables, fresh seasonal fruits, fresh vegetable crudités, fresh mozzarella & tomato salad with fresh basil, spinach artichoke dip, assorted artisan breads, & crackers

The Deluxe Antipasto

chef's extravagant display of imported & domestic cheeses, imported italian meats, fresh seasonal fruits, fresh vegetable crudités, stuffed olives, fresh mozzarella & tomato salad with fresh basil, spinach artichoke dip, roasted vegetable salad, assorted artisan breads, & crackers

The Ale House

melted chocolate & boiling beer ale cheese, breadsticks, baguettes, farm fresh vegetables, seasonal fruits, & oven baked pretzel bites

Deconstructed Bruschetta

display of olive tapenade, white bean spread, tomato basil chutney, pickled radish & sliced heirloom tomatoes, fresh mozzarella, pesto, olive oils, cracked pepper, himalayan sea salt, hot pepper spread, crostinis, pita, crackers & flat bread

HAND PASSED BITES

PRESENTED ON BEAUTIFUL SERVING PLATTERS

Scallops Wrapped In Bacon

applewood smoked bacon, brown sugar (GF)

Teriyaki Tenderloin Spoons

sliced tenderloin, mandarin orange, teriyaki sauce (GF/DF)

Vegetable Spring Rolls

thai chili sauce

Braised Short Ribs

red wine reduction (GF/DF)

Prosciutto Wrapped Melon

pear & brown sugar sauce (GF)

Avocado Toast

mashed avocado, everything bagel seasoning

Sesame Chicken

over lo mein noodles

Tuna Poke

seaweed salad, rice cracker crumble, sesame seeds

Pork Belly Skewers

blueberry sauce, chili threads (DF/GF)

Mini Lobster Rolls

new england style lobster roll

Antipasto Skewers

balsamic glaze (GF)

Bagel Chip

whipped cream cheese, fresh fig jam

Ricotta Crostini

ricotta, prosciutto, apricot spread, arugula

Buffalo Chicken Rangoons

topped with bleu cheese

Chicken & Waffles

original or nashville style

Lemongrass Chicken Potsticker

spicy thai sauce

Pulled Pork Tostadas

pico de gallo, cheddar cheese, dollop of sour cream

Shrimp Cocktail Shooter

homemade cocktail sauce (GF/DF)

Seared Scallops

tossed in honey mustard, strawberry slice (GF)

Crab Cakes

maryland style, sriracha remoulade

Smoked Salmon Mousse Canape

diced jalapeno, cucumber round (GF)

Bruschetta Crostini

tomato basil, pesto, parmesan cheese, balsamic glaze

Grilled Cheese Shooters

tomato puree, grilled cheese wedge

Stuffed Rigatoni Shooters

tomato ragu

Caprese Spoon

fresh mozzarella, cherry tomato, basil paste (GF)

Brie Crostini

brie, honeycomb, strawberries, candied walnuts



SALADS

Tossed Salad

mixed greens, cherry tomatoes, cucumbers, carrots,
house balsamic vinaigrette

Caprese Salad

mixed greens, sliced buffalo mozzarella cheese, diced garden
ripe tomatoes, basil pesto vinaigrette

Burrata Salad

burrata, arugula, prosciutto, tomato,
balsamic glaze

Caesar Salad

romaine lettuce, croutons, shaved parmesan cheese,
creamy caesar dressing

Harvest Salad

mixed greens, roasted brussel sprouts, quinoa,
sweet potatoes, maple vinaigrette

Bibb Salad

boston bibb lettuce, golden raisins, feta cheese,
pickled white onions, beet pomegranate vinaigrette

Spinach Salad

baby spinach, pine nuts, sliced strawberries,
red onion rings, poppy seed vinaigrette

Arugula Salad

arugula, poached pears, bing cherries,
goat cheese & citrus vinaigrette



MAIN COURSE ENTREES

CHICKEN ENTREES

Parmesan Encrusted Chicken
parmesan breaded, artichokes,
mushrooms, roasted red peppers,
demi reduction

Chicken Française
lemon butter, mushrooms,
white wine sauce

Chicken Marsala
sun dried tomatoes,
portobello mushrooms,
marsala wine sauce

Macadamia Nut Chicken
airline cut breast,
fresh papaya relish,
dark rum reduction

Chicken Roulade
chicken breast, rolled with
spinach, roasted red pepper,
and fresh mozzarella,
finished in a rosemary
tomato cream sauce (GF)

Chicken Valdosta
airline chicken braised with
white wine, shallots, and herbs,
stuffed with prosciutto, spinach
& fresh mozzarella (GF)

BEEF ENTREES

Filet Mignon
6oz or 8oz
merlot & fine herbs demi glaze (GF/DF)

Strip Steak
green peppercorn shallot
cognac cream (GF)

Braised Short Rib
red wine reduction (GF/DF)

FISH ENTREES

Stuffed Sole
crabmeat stuffing, dill cream

Baked Salmon
balsamic reduction, fried leeks (DF)

Seared Salmon
pineapple mango salsa (DF/GF)

Glazed Salmon
baked salmon, honey mustard glaze,
garden herbs, pan-braised apples
(GF/DF)

Atlantic Cod
black garlic soy sauce (DF/GF)

Chilean Sea Bass
over greens & beans (GF/DF)

PORK ENTREES

Double Thick Pork Chop
tamarind orange honey reduction (GF/DF)

VEGETARIAN ENTREES

Mushroom Ravioli
pesto cream sauce

Gnocchi
spinach, pesto, parmesan sauce

Stuffed Pepper
vegetable stuffing, brown rice, balsamic glaze
(GF, DF, VEGAN)

French Ratatouille
stewed eggplant, red peppers,
summer squash, zucchini,
onions, and mushrooms with
robust tomato sauce of herbs
and spices served over polenta cake
(GF, DF, VEGAN)

Butternut Squash Ravioli
brown butter sage sauce

Spaghetti Squash
garlic, shallots, roasted cherry
tomatoes, basil
(GF, DF, VEGAN)



FAMILY STYLE

BEEF OPTIONS

Braised Short Rib
red wine reduction (GF/DF)

Beef Brisket
brown sugar, chili BBQ (GF/DF)

Sliced Tenderloin
tarragon (GF/DF)

Grilled Flank Steak
garlic butter sauce

SEAFOOD OPTIONS

Citrus Salmon
orange-thyme citrus sauce (GF)

Sole Francaise
lemon-butter, mushroom, white wine

Stuffed Sole
crabmeat filled, dill cream

Shrimp Scampi
white wine, garlic-butter, diced tomatoes,
angel hair

VEGETARIAN OPTIONS

Eggplant Parmesan
shingled eggplant, mozzarella cheese, marinara (GF)

Butternut Squash Ravioli
brown butter sage sauce

Pasta Prima
parpadelle, farm vegetables,
garlic & oil (DF)

Gnocchi
spinach pesto parmesan cream sauce

CHICKEN OPTIONS

Chicken Picatta
pan seared, lemons, & capers

Farm-Style Chicken Parmesan
herb & pecorino bread crumbs,
house mozzarella, san marzano tomato,
marinated arugula

Lemon Thyme-Rubbed Chicken
cast iron roasted, spicy monk mustard sauce (GF/DF)

Herb-Roasted Airline Chicken
olive medley, roasted cherry tomatoes,
bone broth (GF/DF)

PORK OPTIONS

Pork Osso Bucco
slow cooked, roasted apple
peppercorn demi (GF/DF)

Rubbed Pork Loin
roasted corn relish (GF/DF)

Pan Seared Pork Tenderloins
stuffed with sweet onion & chorizo,
whole grain mustard (GF/DF)

Homestyle Pulled Pork
housemade BBQ sauce (GF/DF)

STATIONS

Classic Italian Station

traditional or farm style chicken parmesan, eggplant rollatini, penne ala vodka, garlic bread

Pasta Station

penne tomato basil cream sauce, tortellini alfredo, warm garlic bread, and fresh baked artisan bread with whipped butter & oils

Taco Station

miniature tacos, fresh slaw, cilantro crema, & assorted toppings

(Choose 1 Selection):

beef, grilled mahi mahi, jerk chicken, or pulled pork + vegan avocado & black bean

Slider Slam

(Choice of 2 Sliders):

american beef slider, american cheese, caramelized onions, slider sauce
fried chicken slider, roasted garlic aioli, bread and butter pickles
pulled pork slider with cole slaw,
mini Eggplant Parmesan Sliders on crispy baguette

accompanied by mini skillet of homemade mac & cheese

Sushi Station

an assortment of hand rolls to include:
california rolls, spicy tuna rolls, salmon & avocado rolls with assorted sushi & sashimi,
fresh ginger, wasabi & soy sauce

Farm Station

herb & lemon grilled chicken, wild rice, seasonal grilled vegetables

Mac & Cheese Station

Choose Two Combos: Pasta: Shells, Macaroni Elbows, Orecchiette, Cavatappi

Sauces:

traditional, aged white cheddar, chipotle cheddar, three cheese (fontina, parmesan, gruyere)

What's your Beef (Choose Two):

braised short rib, BBQ pulled pork, herb grilled chicken, buffalo chicken, BBQ brisket

Top it off:

scallions, bacon, sliced jalapeños, fried onions

Yucatan Peninsula

miso-glazed salmon over wild rice, seasonal vegetable medley, fresh homemade corn salad

Tex Mex Station

tequila lime marinated chicken, carnitas, spanish rice

Toppings: pico de gallo, aged cheddar, shredded lettuce, black beans, crispy tortilla strips, sour cream & salsa

Stir Fry Station

beef stir fry, crispy sesame chicken stir fry, egg rolls, mini chinese to-go containers & chopsticks

Carving Station

sliced tenderloin of beef - merlot demi and horseradish sauce
rosemary garlic crusted sirloin - wild mushroom demi
herb-crusted roast beef - shiraz demi
dijon rubbed pork loin - apple pan jus & applesauce
whole roasted turkey - homestyle gravy & cranberry mayo
glazed ham - brown sugar & dijon sauce

accompanied by au gratin potatoes



BUFFET

PLATED SALAD

Tossed Salad

mixed greens, cherry tomatoes, cucumbers, carrots, homemade balsamic vinaigrette

Caesar Salad

romaine lettuce, croutons, shaved parmesan cheese, creamy caesar dressing

Caprese Salad

mixed greens, sliced buffalo mozzarella cheese, diced garden ripe tomatoes, basil pesto vinaigrette

Spinach Salad

baby spinach, pine nuts, sliced strawberries, red onion rings, poppy seed vinaigrette

ENTREE

Broiled Haddock

herb & spices with lemon (GF)

Baked Salmon

citrus & chive (GF)

Chicken Genovese

roasted chicken, pesto lemon sauce

Chicken Gorgonzola

artichokes, prosciutto, gorgonzola, tomato cream sauce

Chicken Corleone

sautéed sun-dried tomatoes, spinach & roasted garlic sauce

Herb Chicken

herb chicken, pomodoro olive sauce (GF)

Rosemary Roasted Pork

rosemary, vintage port reduction (GF)

Eggplant Parmesan

traditional italian style

Pasta Prima

vegetables, garlic & oil (DF)

CARVING

Sliced Tenderloin of Beef

merlot demi & horseradish sauce (GF/DF)

Rosemary Garlic Crusted Sirloin

wild mushroom demi (GF/DF)

Dijon Rubbed Pork Loin

apple pan jus & applesauce (GF/DF)

Whole Roasted Turkey

homestyle gravy & cranberry mayo

Herb-Crusted Roast Beef

with a shiraz demi (GF/DF)

Glazed Ham

brown sugar, dijon sauce (GF/DF)

ACCOMPANIMENTS

Rice Pilaf (DF/GF)

Rosemary Red Potatoes (DF/GF)

Penne Pasta in Tomato Basil Cream Sauce

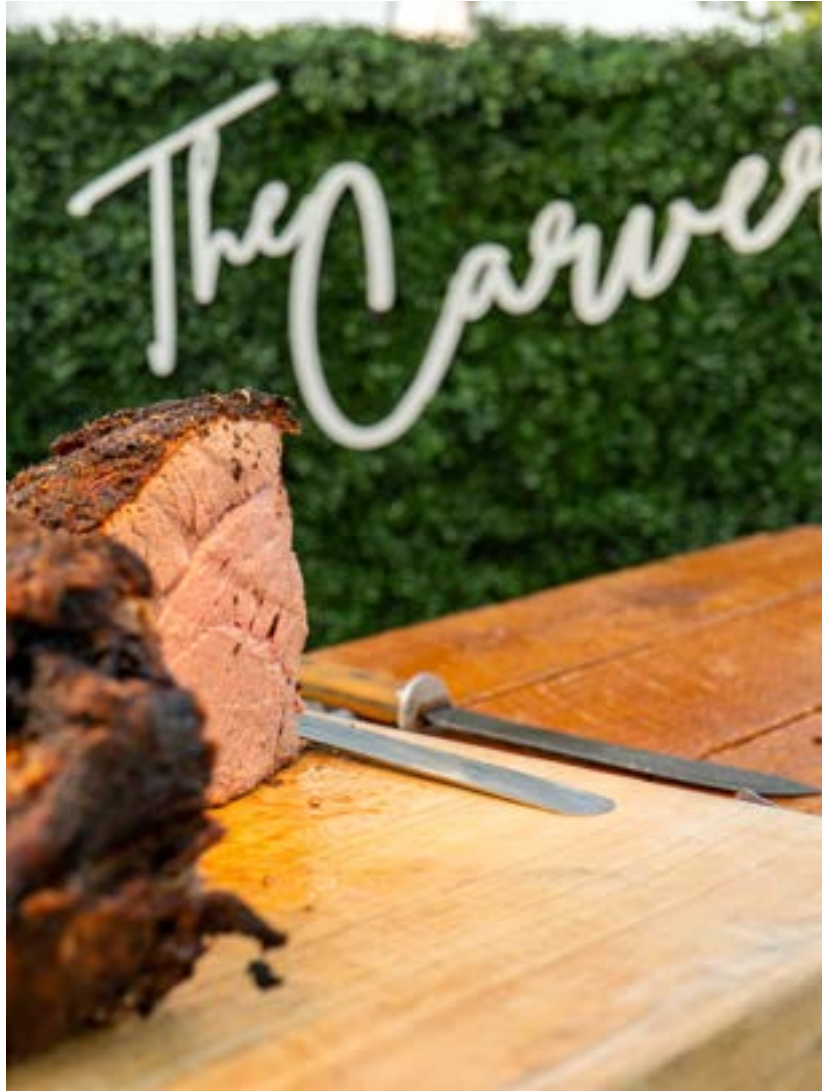
Mashed Potatoes (GF)

Au Gratin Potatoes (GF)

Fresh Seasonal Vegetable Medley (DF/GF)

Green Bean Almondine (GF)

Glazed Baby Carrots (GF)



DESSERT

Miniature Dessert Jars

Choose 2 Flavors:

lemon blueberry crumble, all the chocolate, oreo,
cherry crisp, berry shortcake & strawberry cheesecake

Traditional Italian

assorted mini eclairs, mini cannolis, mini cheesecakes,
italian & butter cookies, creme puffs, mini petit fours,
mini baba, mini custard cups, mini sfogliatelle

The Fall Special

cider donuts, warm apple crisp, hot apple cider

The Summer Special

lemon bars, raspberry bars & mini mousse tarts

Dessert Burst

assorted cookies, brownies, cider donuts,
& miniature cupcakes

Everything Mini

mini cupcakes, mini mousse shooters, macarons,
& mini cheesecake

We Do Fondue

includes oreos, graham crackers, marshmallows,
& array of fresh fruit for dipping



LATE NIGHT

Pretzel Bar

NY style pretzels & pretzel bites
melted chocolate sauce, warm ale cheddar sauce, dijon
mustard, honey mustard, salt, cinnamon, sugar

Fry Bar

french fries & waffle fries
garlic aioli, chipotle aioli, ketchup, BBQ, honey mustard,
ranch, hot sauce, salt, pepper, garlic powder,
parmesan cheese

Munchie Bar

rotating chafers of chef's fried bites
items such as mozzarella sticks, jalapeno poppers,
mac & cheese bites, cordon bleu bites,
pizza rolls & chicken nuggets

Biscuit Bar

buttermilk biscuits & assorted toppings
homemade gravy, bacon, jams, whipped butter & honey

Gourmet Hot Dog Station

meat sauce, cheese sauce, ketchup, mustard, relish
& bags of chips

All American Station

all american beef sliders & tater tots

Chicken Tenders & French Fries

ketchup, BBQ, honey mustard

Grand Slam

country chicken sliders, franks in a blanket, french fries

Keep Love Popping

fun station of moo voo butter, caramel,
& cheddar popcorn

Pizzeria

cheese pizza & a single topping pizza
(pepperoni, sausage, mushroom, peppers, or onions)

