

# SIR IVES CATERING

A Full Service Catering & Events Company



Weddings ~ Corporate & Social Events

Impeccable Cuisine & Customized Menus

732.521.1108 ~ [SirIves.com](http://SirIves.com)

# A Note From Chef & Owner Chris Ives

## Over 30 Years Experience

New Jersey's Sir Ives Caterers, headquartered in Monroe Township in Middlesex County, was founded in 1981 by professionally-trained chef, Christopher Ives.

Trained at Johnson & Wales University in Providence, RI and the illustrious Le Cordon Bleu in Paris, Chris eventually launched his own NJ catering company after working as a general manager opening restaurants in new hotels throughout the metro New York City area.

Still under his management today, Sir Ives includes off-site event planning and full-service catering for both formal and casual weddings, corporate meetings and business events and special occasions.

A catering philosophy focused on quality, service and experience Chris says that providing clients with outstanding catering quality and service will always stand the test of time, whether you are seeking home catering or off-site catering at the destination of your choice.

"Helping clients plan and enjoy catered meetings, events and celebrations has always been my passion," Chris says. "My team has been with me for a long time and we still get excited to plan and manage every wedding, special occasion and business event."

"Sir Ives is New Jersey's top off-site caterer because we are 100 percent reliable, have integrity and care about satisfying every client from brides and grooms, to meeting planners and families celebrating Bar Mitzvahs and Sweet 16's". We look forward to helping you with your catering needs.





# WEDDINGS

## Create the Wedding of Your Dreams with Sir Ives

A wedding represents one of life's happiest occasions that never goes out of style. A key part of this magical day is the wedding and wedding reception that will encompass both you and your fiancé's personalities from start to finish.

We will partner with you, designing a delicious menu, personalizing every detail and ensuring your guests have a wonderful time celebrating with you on this momentous day.

### **Personalized Service**

Our wedding catering services can accommodate any size, theme, or individual requirements in virtually any location in New Jersey, New York or anywhere in between! Our wedding planners and catering managers work with you one-on-one to create a wedding celebration inspired by your personal love story.

Seated, buffet, small plates or globally-inspired specialty

stations are our specialties! And because you've entrusted your special day to Sir Ives, the cuisine will be unparalleled, the service impeccable, and the memories beyond what you have ever imagined.

Sir Ives' personalized approach starts with our founder Chris Ives' philosophy – use the best quality seasonal ingredients to create a delicious and memorable menu that encompasses all your favorite things packaged into one perfect celebration.

### **International Cuisine, Formal Or Eclectic American Fare**

New Jersey is comprised of a melting pot of so many cultures and traditions! Our interesting and appealing menu options include Sir Ives exclusive signature dishes.

Trust our expert culinary, service and support team to deliver a quality experience with gracious hospitality to all of your discerning guests.

# Sit Down Wedding Reception

## Cocktail Hour

*(Choice of Ten Butler Passed Hors d'oeuvres)*

Boursin Stuffed Mushrooms  
California Rolls  
Chicken Satay  
Chicken Quesadilla Cones w/Salsa  
Coconut Shrimp  
Coney Island Hot Dogs  
Crab and Shrimp Gazpacho Shooters  
Lemon Grass Pot Stickers with Asian Ginger Sauce  
Maryland Crab Cakes with Remoulade  
Mini Onion Soup Boule  
Petite Black Angus Sliders  
Potato Pancakes  
Raspberry and Brie Puff  
Scallops Wrapped with Smoked Bacon  
Seared Tuna on Wonton  
Sesame Chicken  
Shrimp Shooters  
Singapore Beef Kebabs  
Vegetable Kebabs  
Smoked Salmon Crostini  
Tenderloin of Beef Canapés with  
Caramelized Onions and Asiago Cheese

## Cold Displays

Vegetable crudités with spinach and artichoke dip  
and roasted red pepper hummus  
Fruit & cheese platter featuring international and  
domestic selections presented with seasonal fresh fruits

## Pasta Station

*Choice of 3 pastas and the following sauces:*

Marinara, Alfredo, Garlic & Oil, Vodka Blush

*Made to order by our professionally-trained chefs*

*with various accoutrements:*

Grilled Chicken, Baby Shrimp, and Roasted Vegetables

## Reception

### Appetizer

*(Choice of One Selection)*

Peking Duck with Spring Roll & Asian Sauce  
Roasted Vegetable Stack  
Fresh Mozzarella and Heirloom Tomato  
with Fresh Basil Balsamic Reduction  
\*Seared Scallops over Spinach and Tuscan White Beans  
\*Maryland Crab Cake with Remoulade

*\*Additional PP fee*

### Salads

*Choice of One Selection*

Baby field greens, cucumber, grape tomatoes,  
poached pears, dried cranberries,  
mandarin oranges with white balsamic  
Baby arugula, maytag blue cheese, candied walnuts,  
baby pears with plum balsamic  
Baby romaine, focaccia croutons with caesar dressing

### Entrées

*Choice of two plus one Vegetarian*

**Chicken Royale** with spinach and fontina cheese

**Chicken Rossini** with portobello mushrooms  
and smoked mozzarella

**Chicken Marsala or Francaise**

**Free Range French Chicken Breast**  
stuffed with manchego cheese and asparagus

**Atlantic Salmon** with lemon beurre blanc

**Floridian Grouper** with sundried tomatoes and olives

**Sliced Filet Mignon** with bordelaise Sauce

*Presented with Sir Ives hand-selected seasonal  
vegetables and tri-color fingerling potatoes*

### Desserts

Wedding Cake & Passed Desserts

# Grand Wedding Buffet

## Cocktail Hour

*(Choice of Ten Butler Passed Hors d'oeuvres)*

Boursin Stuffed Mushrooms  
California Rolls  
Chicken Satay  
Chicken Quesadilla Cones w/ Salsa  
Coconut Shrimp  
Coney Island Hot Dogs  
Crab and Shrimp Gazpacho Shooters  
Lemon Grass Pot Stickers with Asian Ginger Sauce  
Maryland Crab Cakes with Remoulade  
Mini Onion Soup Boule  
Petite Black Angus Sliders  
Potato Pancakes  
Raspberry and Brie Puff  
Scallops Wrapped with Smoked Bacon  
Seared Tuna on Wonton  
Sesame Chicken  
Shrimp Shooters  
Singapore Beef Kebabs  
Vegetable Kebabs  
Smoked Salmon Crostini  
Tenderloin of Beef Canapés with Caramelized Onions

## Cold Displays

Vegetable crudités with spinach and artichoke dip  
and roasted red pepper hummus  
Fruit & cheese platter featuring international and  
domestic selections presented with seasonal fresh fruits

## Reception

### Preset Plated Salad

*(Choice of One Selection)*

Baby field greens, cucumber, grape tomatoes,  
poached pears, dried cranberries, mandarin oranges  
with White Balsamic

Baby Arugula, Maytag Blue Cheese,  
Candied Walnuts, Baby Pears with Plum Balsamic

Baby romaine, focaccia croutons  
with caesar dressing

## Entreés

*(Choice of One Selection)*

Eight Hour Braised Short Ribs  
Beef Bourguignon  
Grilled Flank Steak with Mushroom Onion Au Jus  
Chipotle Rubbed Skirt Steak with Salsa Verde

*(Choice of One Selection)*

Chicken Francaise  
Chicken Marsala  
Chicken Roulade, Stuffed with Red Peppers,  
Asparagus and Fontina Cheese

*(Choice of One Selection)*

Crab Stuffed Sole  
Salmon with Lemon Beurre Blanc  
Shrimp & Scallop Scampi  
Orange Ginger Salmon  
Seafood Paella

*(Choice of One Selection)*

Rigatoni Bolognese  
Penne with Ricotta, Prosciutto,  
Roasted Plum Tomatoes & Sweet Peas  
Orecchiette with Broccoli Rabe,  
and Sun Dried Tomatoes  
Penne with Vodka Sauce & Peas

*(Choice of One Selection)*

Eggplant Rollatini  
Eggplant Parmigiana

*Presented with Sir Ives hand-selected  
seasonal vegetables and tri-color fingerling potatoes*

## Carving Station

*(Choice of One Selection)*

Pork Tenderloin with smoked Apple Glaze  
Vermont Roasted Turkey Breast with Thyme  
Honey Mustard glazed Corn Beef  
Peppercorn Flank Steak  
\*Beef Tenderloin with Bordelaise Sauce

*Presented with Sir Ives hand-selected  
seasonal vegetables and tri-color fingerling potatoes*

## Desserts

Wedding Cake | Italian Pastries



# Cocktail Stations

## Antipasto Table

Imported Prosciutto, Soppressata, Capicola, Mortadella,  
Genoa Salami, Salads, Fresh Imported Cheeses,  
Imported Olives and Artisanal Breads

## Asian Wok

Choice of General Tso's Chicken or Mongolian Beef  
Accompanied by Vegetable Lo Mein and Fried Rice  
Served with Teriyaki Sauce and Ponzu Sauce

## Carving

Beef Tenderloin with Bordelaise Sauce  
Pork Tenderloin with smoked Apple Glaze  
Vermont Roasted Turkey Breast  
Honey Mustard glazed Corn Beef

## Fresh Mozzarella

Beef Steak Tomatoes, Prosciutto,  
Roasted Red Peppers and Aged Olive Oils

## Martini Mashed Potatoes

Garlic Mashed and Sweet Potatoes

*Presented with a Variety of Seven Assorted Seasonal Toppings:  
Marshmallows, brown sugar, cinnamon, sautéed spinach,  
caramelized onions, mushrooms & cheddar cheese)*

## Desserts

Mini Italian Pastry Platters, One Per Table  
Ice Cream Sundae Bar

## Gelato Station

*(choice of 3 seasonal flavors with fresh fruit toppings)*

## Bananas Foster Station

*(caramelized bananas with vanilla ice cream)*

## Pasta Bar

*Choice of 3 pastas and includes the following sauces:  
(Marinara, Alfredo, Garlic & Oil, Vodka Blush)*

Made to order by our professionally-trained chefs,  
*with various accoutrements:*

Grilled Chicken, Baby Shrimp, and Roasted Vegetables

## Peking Duck

Moo Shu Pancakes  
Asian Vegetables with plum sauce

## Sushi

Salmon, Tuna, California and Vegetable Rolls with Fresh  
Ginger, Wasabi and Soy Sauce

## Seafood Display with Ice Carving

Shrimp Cocktail, Oysters and Clams on the Half Shell  
Baby Maine Lobsters and Florida Stone Crab

## Taste of Italy

Calamari in Marinara Sauce  
Eggplant Rollatini  
Mussels in White Wine or Fresh Pomodoro Sauce

## Passed Specialty Desserts

Tiramisu  
Home-Baked Cookies Presented with Milk Shots  
Brownie Ala Mode  
Lemon Tart  
Cheesecake Lollipops  
Mini Sorbet Cones

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# Butler-Passed Hors d'oeuvres

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Boursin Stuffed Mushrooms

California Rolls

Chicken Satay w/ Peanut Sauce

Chicken Quesadilla Cones w/ Salsa

Coconut Shrimp w/ Mango Chutney

Coney Island Hot Dogs

Crab and Shrimp Gazpacho Shooters

Lemon Grass Pot Stickers with Asian Ginger Sauce

Maryland Crab Cakes with Remoulade

Mini Onion Soup Boule

Petite Black Angus Sliders

Potato Pancakes

Raspberry and Brie Puff

Scallops Wrapped with Smoked Bacon

Seared Tuna on Wonton

Sesame Chicken

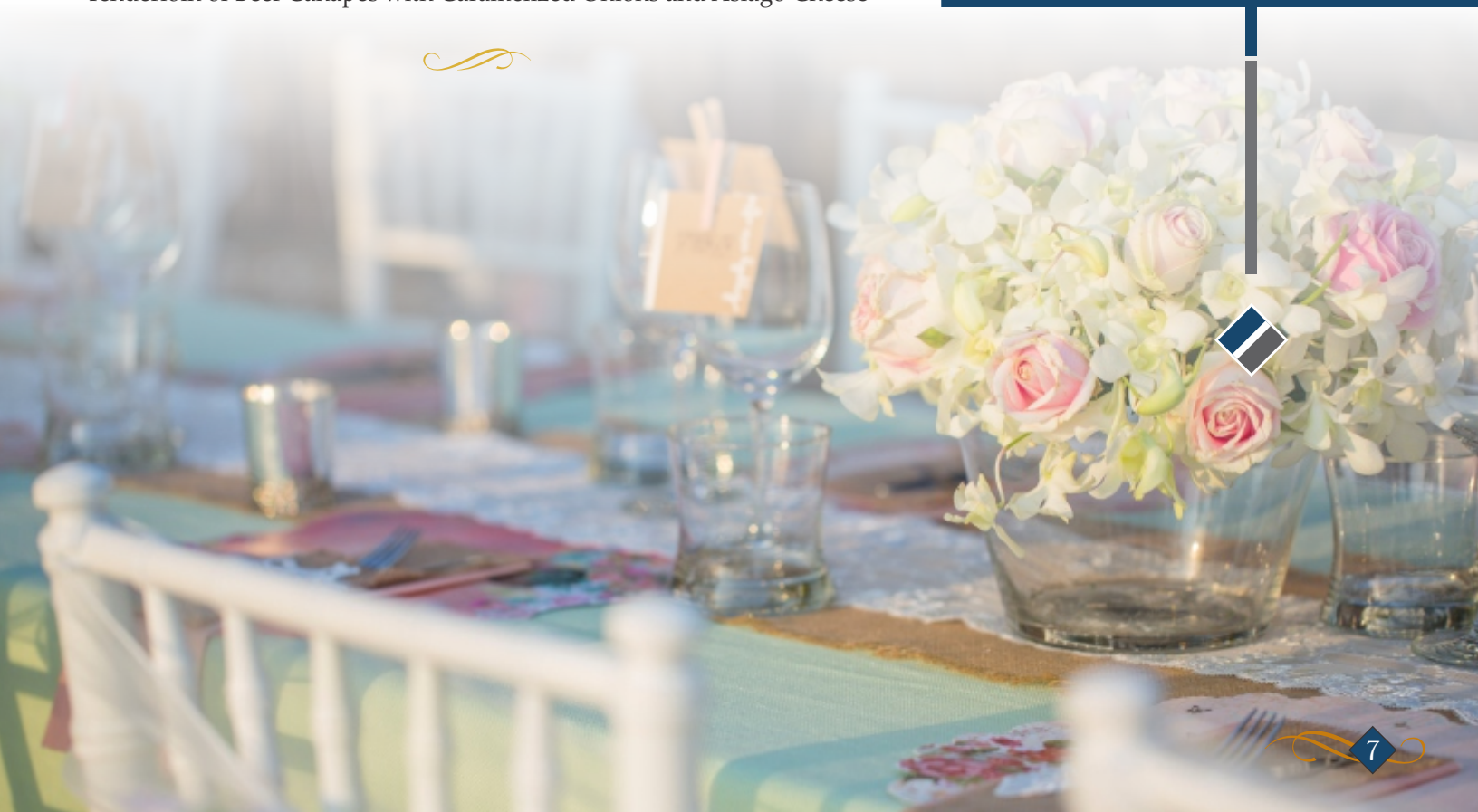
Shrimp Shooters

Singapore Beef Kebabs

Vegetable Kebabs

Smoked Salmon Crostini

Tenderloin of Beef Canapés with Caramelized Onions and Asiago Cheese





# SPECIAL OCCASIONS

Passed Hors d'oeuvres | Plated Sit-down Dinners | Themed Menus  
Attended Buffet | Sushi Bars | Cocktail Hour | Dessert Bars

If you live in New York or New Jersey, you know we all love a reason to have a party! Over the years, we have catered formal, informal, huge and more intimate celebrations for life's important occasions.

And because we specialize in off-premise catering, we can set up a wonderful party just about anywhere!

From retirement parties to catered anniversary parties, we will help you discover the ideal location, theme, menu and decor to set the stage for a celebration that will be talked about long after your guests have departed.

If you are celebrating a baptism, first communion, confirmation or other religious milestone, we offer wonderful brunch, luncheon and dinner menus to properly honor the child and family members.

The executive chefs at Sir Ives Caterers procure the freshest and most delicious foods of the season from in and around New Jersey to design our inventive menus. Whether you'd like us to create your menu or you have your own perfect menu in mind, your cuisine is going to be nothing short of divine.





# OCCASIONS CATERING

Bar & Bat Mitzvahs ~ Special Occasions  
Birthday Parties ~ Sweet 16's

Hosting a party or special event is one of life's greatest pleasures. You can enjoy the rare luxury of bringing together friends, family members, neighbors, colleagues and loved ones to celebrate any milestone in life.

Sir Ives Off-Premise Event Catering provides catering and event management throughout the New Jersey and New York region.

With over 30 years of experience in catering at all kinds of locations, our team will do everything necessary to create a successful and memorable event.

Whether entertaining 50 or 3000 friends for a special occasion, bar/bat-mitzvah, sweet 16 or birthday party, the Sir Ives event planners and catering team will listen to your needs, assess the challenges and lead you through every step to assure a wonderful experience.

With exquisite attention to detail, creative and personal menus, and the best catering team in New Jersey, you are going to have a wonderful time.

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CATERING  
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# ALL OCCASION OFF PREMISE CATERING

All of our menu packages are delivered to your location at the requested time. Packages will include: fresh baked rolls, complete paperware, forks, knives, plates, bowls and serving utensils. We will also include chafing dishes and sternos. Sir Ives offers different levels of service depending on the event you are planning. We can do pick up and drop off or we can offer full service catering which includes our staff or more elaborate setups with chafing dishes and china service. In the event a client wants a middle ground, we can offer our upscale white caterware which includes plates, cups, bowls and coffee tumblers. We can also add linen tablecloths and floral centerpieces.

## PACKAGE ONE

Choice of one salad.  
One choice from each of the following: Beef, Chicken, Pasta, Starch & Vegetable

## PACKAGE TWO

Choice of one salad.  
One choice from each of the following: Beef, Chicken, Pork, Pasta, Starch & Vegetable

## PACKAGE THREE

Choice of one salad.  
One choice from each of the following: Beef, Chicken, Seafood, Pasta, Starch & Vegetable

## PACKAGE FOUR

Choice of two salads.  
One choice from each of the following: Beef, Chicken, Seafood, Veal, Pork, Pasta, Starch & Vegetable

# CREATIONS BY THE TRAY

*Entree options are for full trays with 25 servings per tray.*

*(For clients doing smaller events who prefer to order by the tray any of our selections can be freshly prepared for you.)*

## Specialty Salads

**Mixed Greens** ~ Carrots, Red Onion, Tomato, Cucumbers, Balsamic Dressing

**Harvest** ~ Sliced Strawberries, Goat Cheese, Mandarin Oranges, White Balsamic Dressing

**Creamy Caesar** ~ Romaine Lettuce, Parmesan Cheese, Croutons, Caesar Dressing

**Asian** ~ Sweet Carrots, Almonds, Mandarin Oranges, Noodles, Pineapple, Orange Pineapple Dressing

**Autumn Salad** ~ Tomatoes, Wheat Berry, Sunflower Seeds, Golden Raisins, Carrots, White Balsamic

*\* Grilled chicken, colossal shrimp or fresh salmon can be added for an additional charge*

## DESSERTS

- Brownies & Blondies
- Gourmet Cookies
- Italian Pastries
- Assorted Cakes
- Ice Cream Sundae Bar
- Passed Desserts





## SPECIALTY ENTREES

- Dry Aged Strip Steak With Cabernet Sauce
- Peppercorn Seared Medallions of Beef Tenderloin With Bordelaise Sauce
- Eight Hour Braised Beef Short Ribs

## SEAFOOD ENTREES

- Jumbo Shrimp and Sea Scallop Scampi
- Jumbo Maryland Crab Stuffed Shrimp
- Grilled Shrimp Kebobs with Ginger Sauce
- Roasted Salmon with Red Pepper Corn Relish
- Herb Roasted Salmon with Lemon Butter Wine Sauce
- Grilled Salmon with Orange Ginger Relish
- Baked Stuffed Clams
- Lump Crab Stuffed Sole
- Seafood Paella
- Maryland Crab Cakes
- Linguine with White Clam
- Tilapia Francaise with Lemon White Wine Sauce

## PASTA ENTREES

- Penne with Vodka Sauce & Peas
- Stuffed Shells (Cheese) with Marinara and Melted Mozzarella
- Rigatoni Bolognese
- Cavatelli & Broccoli
- Five Cheese Lasagna
- Penne with Ricotta, Prosciutto, Roasted Plum Tomatoes & Sweet Peas
- Orecchiette with Broccoli Rabe, and Sun Dried Tomatoes
- Eggplant Parmigiana
- Eggplant Rollatini
- Jumbo Cheese Ravioli with Marinara and Melted Mozzarella
- Jumbo Portobello Mushroom Ravioli with Basil Cream Sauce
- Baked Cheese Manicotti, Marinara and Melted Mozzarella
- Cheese Tortellini with Marinara or Alfredo Sauces
- Rotini with Garlic Roasted Seasonal Vegetables
- Traditional Baked Penne Parmigiana
- Lasagna Roll Ups, Stuffed with Ricotta, Spinach, Melted Mozzarella

## POULTRY ENTREES

- Chicken Balsamico
- Chicken Francese
- Chicken Marsala
- Chicken Roulade, Stuffed with Red Peppers, Asparagus, Fontina Cheese
- Chicken Parmigiana, Marinara and Melted Mozzarella
- Parmesan Encrusted Chicken Served with Bruschetta and Balsamic Glaze
- Grilled Herbal Chicken Breast (Boneless)
- Panko Crusted Breast of Chicken with Orange Ginger Sauce
- Herbal Italian Roasted Chicken with Bone
- Southern Country Fried Chicken (with Bone)
- Herbal Stuffed Breast of Capon
- Mild or Hot Buffalo Wings
- Stuffed Chicken with Artichokes and Parmesan Cheese
- Grilled Chicken Kabobs
- Honey Mustard Chicken Breast
- Roasted Sesame Chicken
- Chicken Picatta, Lemon Wine Caper Sauce
- Chicken Tenders
- Honey Roasted Turkey Breast
- Roasted Turkey Breast with Classic Turkey Gravy

## VEAL ENTREES

- Veal Scallopini
- Veal Francese Lemon Wine Sauce
- Veal Marsala Wild Mushroom Sauce
- Veal Picatta Lemon Wine Butter Caper Sauce
- Veal Parmigiana Marinara with Melted Mozzarella
- Veal with Sweet Roasted Peppers

## BEEF ENTREES

- Grilled Flank Steak with Mushroom Onion Au Jus
- Roasted Eye Round of Beef Au Jus
- Peppercorn Encrusted Flank Steak
- Beef Brisket with Caramelized Onions
- Stuffed Cabbage
- Swedish Meatballs
- Beef Kabobs
- Italian Meatball Parmesan
- Beef Tips Burgundy
- Chipotle Rubbed Skirt Steak with Salsa Verde

## PORK ENTREES

- Pork Tenderloins with Lemon Capers & Olives
- Doubled Smoked Cherry Wood Virginia Ham
- Kielbasa with Kraut
- Sausage & Peppers in a Red Sauce
- Sausage, Peppers & Potatoes with Garlic & Oil
- BBQ Spare Ribs Pork
- BBQ Pulled Pork with Rolls, Cole Slaw
- Honey Roasted Pork Tenderloins

## STARCHES

- Garlic Roasted New Potatoes
- Mashed Sweet Potatoes
- Rice Pilaf with Mushrooms and Herbs
- Creamy Scalloped Potatoes
- Simple Brown Rice with Diced Apples, Dried Cranberries
- Boiled Red Potatoes with Sea Salt & Scallions
- Spanish Rice with Red Beans and Sweet Peas
- Vegetable Lo Mein
- Potato & Onion Pierogies
- Mashed Yukon Golds with Bacon, Cheddar & Chives
- Vegetable Fried Rice
- Roasted Garlic Mashed Potatoes
- Mashed Yukon Gold Potatoes with Goat Cheese & Scallions
- Honey Maple Roasted Sweet Potatoes
- Vegetable Paella

## VEGETABLES

- Green Bean Almondine
- Seasonal Vegetable Medley
- Honey Roasted Carrots
- Garlic Roasted Broccoli
- Pan Roasted Sweet Corn and Red Bell Peppers
- Grilled Seasonal Vegetables with Balsamic Glaze
- Sauté of Squash, Zucchini, Sweet Onions, Grape Tomatoes
- Asian Vegetable Stir Fry
- Stir Fried Sesame Green Beans
- Sautéed Wild Mushrooms & Onions
- Sautéed Broccoli Rabe



# CATERED PICNICS

Sir Ives Caterers provides all-inclusive picnic and barbeque planning for company picnics, catered picnics at home or your place of business.

Our Event Planners will help you plan every detail – from personalizing the menu that’s right for you to entertainment and activities which your guests will truly enjoy.

We take special pride in impressing your guests with an upscale, polished presentation that sets the perfect stage for a fresh and delicious picnic supported by top-quality service.

Should you need decorations, tenting, tables and chairs, we would be happy to assist you.

## Sir Ives Classic Catered Picnic Package

### **Includes:**

- Freshly Grilled Burgers and All-Beef Hot Dogs
- Grilled Italian Chicken Breasts or Barbecue Chicken
- Sausage and Peppers Served on Fresh Rolls
- Harvest Fresh Steamed Corn-on-the-Cob
- Homemade Boston Baked Beans

### **Salads**

- Mixed Greens with Sir Ives Homemade Raspberry Vinaigrette
- Creamy Cole Slaw
- Primavera Pasta Salad
- Red Bliss Potato Salad

### **Desserts**

- Chilled Watermelon Wedges
- Sir Ives “Secret Recipe” Homemade Cookies

### **Beverages**

- Lemonade, Ice Tea, and Branded Bottled Water

### ***Additional Menu Options Available***

- Baby Back Ribs
- Italian Ices
- Brownies and Blondies
- Canned or bottled soft drinks

**Ask your Sir Ives Picnic Specialist for details.**

# Monte Carlo Picnic Package

## Beginnings

Mesclun Harvest Salad with Homemade Sir Ives Dressings

Primavera Pasta Salad

Heirloom Tomato Mozzarella Platter or Provence Roasted Vegetables

## Entrees

*Choose any one of the following:*

\*Marinated Chicken Breast / Fried Cornmeal Chicken / Dry Rubbed Chicken

\*Grilled Salmon with Fruit Salsa / Steamers / Seafood Paella

\*Baby Back Ribs / Pulled Pork / Sausage and Peppers

\*Penne Vodka / Vegetable Lasagna / Baked Ziti

## Dessert

Sir Ives "Secret Recipe" Homemade Cookies

Fresh Fruit Salad

## Beverages

Lemonade, Iced Tea and Bottled Water

### *Additional Menu Options Available*

\*Grilled Filet Mignon

\*Shrimp Cocktail

\*Sliders Bar

\*Hot Dog Cart

\*Sorbet Station with Fresh Fruit Toppings

\*Fresh Italian Pastries

\*Frozen Smoothie Station



# Easy Breezy Backyard Barbecue

## Delivered to Your Door!

### **Delivered ready-to-grill:**

Fresh Angus Burgers and All-Beef Hot Dogs with Sesame Buns and Rolls

### **Pre-grilled & ready-to-enjoy:**

Grilled Italian Chicken / Southern Fried Chicken / Barbecue Chicken

Sausage with Peppers & Onions, Served with Fresh Rolls

Jersey-Fresh Steamed Corn-on-the-Cob with Herb Butter

Steaming Homemade Boston Baked Beans

## Salads

Mixed Garden-Fresh Greens with Sir Ives Homemade Raspberry Vinaigrette

Creamy Cole Slaw ~ Primavera Pasta Salad ~ Red Bliss Potato Salad

## Desserts

Chilled Watermelon Wedges

**\*Minimum of 50 guests**

*Tables, chairs and linens are available at an additional nominal charge*

# Picnic Upgrade Selections

## From The Sea

Steamers

Shrimp Cocktail

### Raw Bar

Featuring Fresh-Off-the-Boat Clams,

Oysters & Shrimp Cocktail

Lobsters

Grilled Fish of the Day

Seafood Paella

## From Land

Filet Mignon

New York Sirloin Steak

Baby Back Ribs

Cheesesteaks

Prime Rib Sandwiches

Pulled Pork

Baby Succulent Pig

Chicken Prepared "Your Way"

Sir Ives Famous Buffalo Wings

## Italian Fare

Italian-style Vegetable Lasagna

Traditional Baked Ziti

## Latin Flair

Sir Ives Authentic "Taco Bar Fresco"

## Desserts

Italian Ices

Häagen-Dazs Ice Cream

Mini Pastries

Sir Ives "Secret Recipe" Cookies

Fresh Fruit Salad

## Casual Novelties

Popcorn

Snow Cones

Cotton Candy

Funnel Cakes

Frozen Smoothies

Ice Cream Bars



# The Provence Catered Breakfast

## **Beginnings**

Fresh Fruit Platter  
Freshly Baked Muffins and Pastries

## **Buffet**

Omelets Made-to-Order  
Monaco's Classic French Toast  
Country Home Fries  
Pork or Turkey Bacon, Sausage Links  
Cheese Blintzes

## **Beverages**

Columbian Coffees  
Assorted Juices  
Branded Bottled Water

## ***Additional Menu Options Available***

Smoked Salmon or White Fish  
Belgian Waffle or Crêpe Station

## **Expanded Brunch Package**

Add one pasta, one chicken entrée, and one  
vegetarian dish of your choice

*We are happy to provide additional chairs and tables with linen coverings.*

**Ask your Sir Ives Event Planner for details.**

# ARTISAN SANDWICHES, WRAPS & PANINIS

*A delicious array of assorted provisions & salads served on artisan breads with roasted turkey, imported ham, Angus roast beef, white tuna salad, grilled marinated chicken and grilled balsamic roasted vegetables served with pickle wedges and chips.*

## Choice of Three Specialty Salads

- Fantasy of Seasonal Fresh Fruits with Granola Yogurt Dip
- Creamy Caesar Salad With Parmesan Croutons and Caesar Dressing
- Roasted Red Potato Salad
- Creamy Fresh Cole Slaw or Health Salad
- Tri-color Rotini and Grilled Vegetable Vinaigrette Salad
- Heirloom Tomato & Mozzarella Basil Salad
- Cucumber & Tomato, Red Onion Vinaigrette Salad
- Couscous, Roasted Vegetables, Dried Cranberries, Scallion Vinaigrette
- Baby Greens With Strawberries, Feta Cheese, Dried Apples, and White Balsamic Dressing

## Includes:

*Sir Ives Homemade Cookies & Brownies, Assorted Beverages and Bottled Water*



# WHY IS SIR IVES UNIQUE?



**Our special event catering company has flourished over the past 30 years** because of our team's innovative, out-of-the-box special occasion concepts for every budget and every type of event ranging from Jersey Shore beachfront weddings to Bergen County corporate picnics for hundreds of our client's discerning customers.

We earned our reputation as one of New Jersey's top caterers by partnering with clients to design the experience they envision. Sir Ives Caterers exquisite dining and polished event management is the gold standard for creating memorable and perfectly executed catered occasions.

The Sir Ives team of special event managers, chefs, servers and support staff look forward to creating, celebrating and experiencing the extraordinary with you.

## **Indoors, outdoor, in the country or the city, we're ready to design, plan, cater and break-down your occasion**

Sir Ives caters special occasions throughout NJ and specializes in weddings, corporate meetings and events. Sir Ives Caterers will travel to any location in the tri-state area. We specialize in off-site classic and gourmet catering ranging from early morning breakfasts to post-event dessert parties.

## **Sir Ives Caterers exclusive NJ special event location database**

Our event planner can also consult with you about the location for your event and recommend some destinations you may not have heard of.

## **A catering philosophy focused on quality, service and experience**

Our Founder Chris Ives believes that providing clients with outstanding catering quality and service will always stand the test of time, whether you are seeking home catering or off-site catering at the destination of your choice.

*"Helping clients plan and enjoy catered meetings, events and celebrations has always been my passion and our goal," Chris says. "My team has been with me for a long time and we still get excited to plan and manage every wedding, special occasion and business event."*

## POLICIES & INFORMATION

We welcome the opportunity to meet with you and discuss your personal catering needs. We understand the uniqueness of every party and want to customize your next event so you can enjoy the party while we take care of every detail. **Call us for a complimentary consultation.**

- Minimum of 50 guests for all buffets
- Delivery charges may apply for orders less than \$500
- We appreciate a two week notice for all parties; 5 days for changes
- Cancellations more than 72 hours in advance receive credit toward future catering; Less than 72 hours forfeit the deposit
- One third catering deposit is required
- All paperware and utensils provided with buffet packages – upgrades are available
- Linen tablecloths recommended for buffet table – available at an additional cost
- Catering staff available upon request
- All deliveries are made two or more hours prior to the start of the party

SIR IVES  
CATERING

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