Sir Ives Catering

A Full Service Catering & Events Company






All Occasion Catering

Impeccable Cuisine & Customized Menus

732.521.1108 ~ 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.



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.

Packages are 35 Guests Minimum...

PACKAGE ONE	PACKAGE TWO	PACKAGE THREE	PACKAGE FOUR)
Choice of one salad. One choice from each of the following: Beef, Chicken, Pasta, Starch & Vegetable	Choice of one salad. One choice from each of the following: Beef, Chicken, Pork, Pasta, Starch & Vegetable	Choice of one salad. One choice from each of the following: Beef, Chicken, Seafood, Pasta, Starch &Vegetable	Choice of two salads. One choice from each of the following: Beef, Chicken, Seafood, Veal, Pork, Pasta, Starch & Vegetable

Desserts are not included in the package price but are available at an additional cost.

Dessert Possibilities Include: Brownies & Blondies, Gourmet Cookies, Italian Pastries & Assorted Cakes

Salad Options:

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*



Sir Ives Gourmet Entrees

Sir Ives Catering
732.521.1108

Creations By The
Full Tray (24 Servings) *or* Half Tray (12 Servings)

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

SEAFOOD ENTREÉS

- 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 ENTREÉS

- 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 ENTREÉS

- 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 ENTREÉS

- 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 ENTREÉS

- 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
- Sliced Beef Tenderloin *(one)* with Bordelaise Sauce

PORK ENTREÉS

- 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
- Sautée of Squash, Zucchini, Sweet Onions, Grape Tomatoes
- Asian Vegetable Stir Fry
- Stir Fried Sesame Green Beans
- Sauteed 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

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

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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

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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

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

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The Provence Catered Breakfast

Beginnings

Fresh Fruit Platter
Freshly Baked Muffins and Pastries
Bagels & Spreads

Buffet

Assorted Omelets : *(Cheese, Vegetable & Western)*
Monaco's Classic French Toast
Country Home Fries
Bacon & Sausage Links
Cheese Blintzes

Beverages

Columbian Coffees | Assorted Juices
Branded Bottled Water

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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

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(Please ask about additional pricing not included can be but additional)

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

Ask your Sir Ives Event Planner for details.



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.





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 fiance'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

Entreés

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)

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

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)

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

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









Occasions Catering

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

Sir Ives Catering
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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.



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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