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BAR PACKAGES: JOHNWTRACY@GMAIL.COM

WEDDING PACKAGES

ALL WEDDING PACKAGES INCLUDE THE FOLLOWING:

FIVE HOUR PREMIUM OPEN BAR

COCKTAIL HOUR WITH (2) DISPLAYS AND (5) BUTLER PASSED HORS
D'OEUVRES

CHAMPAGNE TOAST & SIGNATURE COCKTAIL

CUSTOM-DESIGNED WEDDING CAKE

WEDDING COORDINATOR

VENDOR AND CHILDREN'S MEALS

CHAMPAGNE OR WHITE FLOOR LENGTH TABLE LINENS

SEASONAL COAT CHECK

BUFFET MENU

SELECTION OF (8) ITEMS

SALAD-SERVED

CHOICE OF ONE:

WHITEBRIER SIGNATURE SALAD WITH CUCUMBERS, TOMATOES, RED ONIONS, RADISHES, SLICED SWEET PEPPERS, & CHAMPAGNE VINAIGRETTE

TRADITIONAL CAESAR SALAD WITH GARLIC CROUTONS

FISH

CHOICE OF ONE:

POACHED NORWEGIAN SALMON WITH WHOLE GRAIN MUSTARD DILL SAUCE

HERB ENCRUSTED SALMON WITH LEMON BUTTER SAUCE

FLOUNDER IMPERIAL

SEAFOOD NEWBURG

CHICKEN

CHOICE OF ONE:

CHICKEN FRANCAISE, MARSALA, PICATTA, OR PARMESAN

PASTA

CHOICE OF TWO:

PASTA ALA VODKA, MARINARA, POMIDORO, PESTO CREAM, ALFREDO OR PRIMAVERA

PENNE PASTA W/ CHAMPAGNE CREAM SAUCE, SUN DRIED TOMATOES, PROSCIUTTO & BABY SPINACH

BOW TIE PASTA WITH BROCCOLI RABE AND SWEET ITALIAN SAUSAGE

CARVING

CHOICE OF ONE:

ROAST PORK LOIN, TOP ROUND OF BEEF, HONEY GLAZED HAM OR ROAST TURKEY

FILET MIGNON *\$8.00 ADDITIONAL PER GUEST*

CARVED BY A UNIFORMED ATTENDANT

ACCOUTERMENTS

CHOICE OF ONE:

ROAST POTATOES WITH ROSEMARY AND GARLIC, WHIPPED SWEET
POTATOES OR RICE PILAF

CHEF'S FRESH SEASONAL VEGETABLE

WEDDING DESSERT

CUSTOM DESIGNED WEDDING CAKE

THREE PASSED MINI DESSERTS

FRESHLY BREWED COFFEE, DECAF, AND TEA

VIENNESE TABLE

AVAILABLE UPON REQUEST

\$125 PER PERSON+

PRICES SUBJECT TO NEW JERSEY 7% STATE SALES TAX, 21%
SERVICE FEE,

AND ADDITIONAL SITE FEE

SIT-DOWN DINNER MENU

INCLUDES ONE CHEF-ATTENDED STATION

SALAD

CHOICE OF ONE.

TRADITIONAL CAESAR SALAD WITH HOUSE-MADE GARLIC CROUTONS
SPRING MIX SALAD WITH DRIED CRANBERRIES, CANDIED WALNUTS,
MANDARIN ORANGES, BLUE CHEESE, & BALSAMIC VINAIGRETTE
WHITEBRIER HOUSE SALAD WITH CUCUMBERS, TOMATOES, RED ONIONS,
RADISHES, SLICED SWEET PEPPERS & CHAMPAGNE VINAIGRETTE
MOZZARELLA CHEESE, EVO & TOMATOES

APPETIZER

CHOICE OF ONE:

SEASONAL SOUP
ITALIAN WEDDING SOUP
PENNE A LA VODKA, MARINARA, PESTO CREAM, ALFREDO OR PRIMAVERA
MANICOTTI WITH MARINARA, FRESH TOMATO, AND BASIL
SEASONAL APPETIZER

INTERMEZZO

LEMON SORBET TO CLEANSE THE PALATE

ENTRÉE

CHOICE OF TWO WITH COUNT.

CHICKEN FRANCAISE, MARSALA OR PICATTA **\$115**
ROAST STUFFED BREAST OF CHICKEN **\$115**
POACHED NORWEGIAN SALMON WITH WHOLE GRAIN MUSTARD DILL
SAUCE **\$120**
STUFFED FLOUNDER FLORENTINE **\$120**
ROAST PRIME RIB OF BEEF, AU JUS **\$125**
FILET MIGNON WITH BÉARNAISE SAUCE **\$130**
PETITE FILET MIGNON AND CRAB CAKE **\$135**

ROASTED POTATOES WITH ROSEMARY AND GARLIC, WHIPPED SWEET
POTATO, OR RICE PILAF
& CHEF'S FRESH SEASONAL VEGETABLE

WEDDING DESSERT
CUSTOM DESIGNED WEDDING CAKE

CHOICE OF THREE PASSED MINI DESSERTS

FRESHLY BREWED COFFEE, DECAF, AND TEA

VIENNESE TABLE
AVAILABLE UPON REQUEST

PRICES SUBJECT TO NEW JERSEY 7% SALES TAX, 21% SERVICE FEE, AND
SITE FEE

NON-WEDDING BANQUETS AND OTHER EVENTS

PLATED DINNER OPTIONS

APPETIZER

CHOICE OF ONE:

MEDLEY OF FRESH FRUIT WITH SHREDDED COCONUT
MELON AND PROSCIUTTO
SOUP OF THE DAY

JUMBO SHRIMP COCKTAIL

\$8 ADDITIONAL

TOMATO & HOUSE-MADE MOZZARELLA CHEESE WITH FRESH BASIL AND
EXTRA VIRGIN OLIVE OIL

\$3 ADDITIONAL

MINIATURE CRAB CAKES WITH REMOULADE SAUCE

\$6 ADDITIONAL

SALAD

TRADITIONAL CAESAR SALAD WITH HOUSE-MADE GARLIC CROUTONS
SPRING MIX SALAD WITH DRIED CRANBERRIES, CANDIED WALNUTS,
MANDARIN ORANGES, BLUE CHEESE, & BALSAMIC VINAIGRETTE
WHITEBRIER HOUSE SALAD WITH CUCUMBERS, TOMATOES, RED ONIONS,
RADISHES, SLICED SWEET PEPPERS & CHAMPAGNE VINAIGRETTE

ENTREES

CHOICE OF TWO WITH COUNT PRIOR TO EVENT

CHICKEN FRANCAISE, MARSALA, PARMIGIANA OR PICCATA **\$30**

CHICKEN ALA WHITEBRIER **\$32**

MEDALLION OF CHICKEN BREAST WITH TARRAGON, MUSHROOM CREAM
SAUCE **\$32**

ROAST TENDERLOIN OF PORK WITH RUM RAISIN SAUCE **\$32**

POACHED NORWEGIAN SALMON WITH WHOLE GRAIN MUSTARD DILL
SAUCE **\$33**

SLOW ROASTED PRIME RIB OF BEEF, AU JUS (*MINIMUM OF 12*) **\$33**

CHICKEN AND SHRIMP FRANCAISE **\$35**

SHRIMP TOPPED FILET MIGNON WITH BÉARNAISE SAUCE **\$40**

PETITE FILET MIGNON & LOBSTER TAIL **\$45**

DESSERT

DARK SIDE OF THE MOON CHOCOLATE CAKE
NY STYLE CHEESECAKE

FRESHLY BREWED COFFEE
REGULAR AND DECAFFEINATED

SELECTION OF TEAS

ENTRÉE CHOICES

WHEN MORE THAN ONE ENTRÉE IS OFFERED, A FINAL COUNT FOR EACH
ENTRÉE IS DUE TEN
DAYS PRIOR TO THE EVENT. PLEASE NOTE ENTRÉE SELECTIONS ON YOUR
RESPONSE CARDS.

VEGETARIAN OPTIONS

AVAILABLE UPON REQUEST

SIGNATURE BUFFET

WHITEBRIER SIGNATURE SALAD

CUCUMBERS, TOMATOES, RED ONIONS, RADISHES, SLICED SWEET PEPPERS & CHAMPAGNE VINAIGRETTE

CHOICE OF SIX

STUFFED MUSHROOM CAPS

LINGUINI W/ CLAM SAUCE - MUSSELS MARINARA

EGGPLANT ROLLATINI

POACHED NORWEGIAN SALMON WITH WHOLE GRAIN MUSTARD DILL SAUCE

BROILED FLOUNDER WITH IMPERIAL SAUCE

CHICKEN FRANCAISE, MARSALA OR PICATTA

CHICKEN STUFFED WITH BOURSIN CHEESE

MEDALLION OF CHICKEN BREAST WITH TARRAGON, MUSHROOM CREAM SAUCE

TENDERLOIN OF BEEF BOURGUIGNON OVER RICE

HOUSE-MADE SWEET ITALIAN SAUSAGE AND PEPPERS

PENNE PASTA W/CHAMPAGNE CREAM, SUN-DRIED TOMATOES, PROSCIUTTO, AND BABY SPINACH

PENE ALA VODKA, PESTO CREAM, OR PRIMAVERA

ROAST POTATOES WITH GARLIC AND ROSEMARY, SWEET POTATO MASH, OR RICE PILAF

SEASONAL VEGETABLE

CARVING STATIONS

CHOICE OF ONE:

HONEY GLAZED HAM, ROASTED TURKEY BREAST, TOP ROUND OF BEEF, OR MARINATED PORK LOIN

DESSERT

NY STYLE CHEESECAKE W/ RASPBERRY DRIZZLE,

HOT APPLE CRISP WITH VANILLA ICE CREAM OR WHITEBRIER'S ASSORTED SIGNATURE MINI DESSERTS

FRESHLY BREWED COFFEE & TEAS

REGULAR AND DECAFFEINATED

\$40 PER GUEST

SUNRISE BREAKFAST

(MINIMUM OF 25 PEOPLE FOR BUFFET)

COUNTRY STYLE SCRAMBLED EGGS

ASSORTED DANISH, MUFFINS, AND BAGELS
BUTTER, CREAM CHEESE & JAMS

TRADITIONAL FRENCH TOAST WITH BUTTER AND FRESH MAPLE SYRUP
CRISP BACON, SAVORY SAUSAGE,

WHITEBRIER HOME FRIED POTATOES

FRESHLY BREWED COFFEE
REGULAR AND DECAFFEINATED

ASSORTED HOT TEAS

ASSORTMENT OF CHILLED FRUIT JUICES

**\$20 PER PERSON + 7% NJ SALES TAX, 21% SERVICE FEE, AND
SITE FEE**

****ADD OMELET/WAFFLE STATION FOR AN ADDITIONAL \$5 PER PERSON
PLUS \$75 ATTENDANT FEE**

CONTINENTAL CONNECTION

ASSORTED DANISH, MUFFINS, AND BAGELS
BUTTER, CREAM CHEESE & JAMS

FRESH SEASONAL FRUIT SALAD

ASSORTED GREEK YOGURTS W/GRANOLA

COFFEE, DECAF AND ASSORTED TEAS

**\$14 PER PERSON +7% NJ SALES TAX, 21% SERVICE FEE, AND
SITE FEE**

BOUNTIFUL BRUNCH

MEDLEY OF FRESH SEASONAL FRUIT

ASSORTED DANISH, CROISSANTS, MUFFINS, AND BAGELS
BUTTER, CREAM CHEESE & JAMS

SMOKED NORWEGIAN SALMON WITH CAPERS, CHOPPED ONION &
TOMATOES

EGGS BENEDICT WITH HOLLANDAISE SAUCE OR COUNTRY STYLE
SCRAMBLED EGGS

SAVORY SAUSAGE, CRISP BACON, AND WHITEBRIER HOME FRIED
POTATOES

TRADITIONAL FRENCH TOAST
WITH BUTTER AND MAPLE SYRUP

CHEF STATIONED OMLETE/WAFFLE STATION

CHICKEN PICATTA, MARSALA, OR PRIMAVERA

CHOICE OF ONE:

ROAST LOIN OF PORK WITH RUM RAISIN SAUCE, TOP ROUND OF BEEF, AU
JUS,

HONEY GLAZED HAM OR ROAST TURKEY

SERVED HOT OR COLD WITH BREAD AND APPROPRIATE CONDIMENTS

FRESHLY BREWED COFFEE AND TEAS
REGULAR AND DECAFFEINATED

ONE MIMOSA OR BLOODY MARY PER PERSON

ASSORTMENT OF CHILLED FRUIT JUICES

**\$35 PER PERSON +7% NJ SALES TAX, 21% SERVICE FEE, AND
SITE FEE**

HOT AND COLD LUNCH TABLES

PHILLY BUFFET

MIXED GREEN SALAD W/ TOMATOES, CUCUMBERS, RED ONIONS,
BUTTERMILK RANCH

PASTA SALAD

JUMBO KOSHER HOTDOGS W/ SAUERKRAUT, ONIONS, CHILI, RELISH,
KETCHUP AND MUSTARD

OR

HOUSE MADE ITALIAN HOAGIES

PHILLY CHEESE STEAKS WITH FRIED ONIONS, PEPPERS AND MUSHROOMS

PHILLY PRETZELS

FRESH SEASONAL FRUIT

ASSORTED TASTYKAKES

**\$23 PER PERSON + 7% NJ SALES TAX, 21% SERVICE FEE, AND
SITE FEE**

MARKET DELI

HAM, TURKEY, ROAST BEEF, ASSORTED CHEESES

TUNA SALAD & CHICKEN SALAD

ASSORTED DELI ROLLS

POTATO SALAD & MACARONI SALAD

LETTUCE, TOMATO, AND JEWISH PICKLES

ASSORTED MINI DESSERTS

**\$23 PER PERSON + 7% NJ SALES TAX, 21% SERVICE FEE, AND
SITE FEE**

LITTLE ITALY

WHITEBRIER SIGNATURE MOZZARELLA CAPRESE W/ FRESH BASIL AND
JERSEY TOMATOES

CLASSIC CAESAR SALAD W/ HOUSE MADE GARLIC CROUTONS

VEGETABLE LASAGNA

CREAMY CHAMPAGNE PENNE PASTA WITH SUNDRIED TOMATOES,
PROSCIUTTO, & SPINACH

CHICKEN PARMESAN

FRESH GARLIC BREAD

CANNOLLI'S AND TIRAMISU

**\$28 PER PERSON +7% NJ SALES TAX, 21% SERVICE FEE, AND
SITE FEE**

SIMPLY ELEGANT

SPINACH SALAD W/ WARM BACON DRESSING

FRESH FRUIT SALAD

GRILLED CHICKEN BREAST W/ LEMON AND DILL

BAKED TILAPIA W/ FRUIT SALSA & TOASTED ALMONDS

PENNE A LA VODKA

SEASONAL VEGETABLES

RICE PILAF

ASSORTED MINI CAKES

**\$33 PER PERSON +7% NJ SALES TAX, 21% SERVICE FEE,
AND SITE FEE**