



Confectionately Confections, LLC  
Custom Catering Menu Selections

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**Our Mission:**

At Confectionately Confections we pride ourselves in providing world class service, unforgettable meals, and menus inspired by our guests and their stories. The following is a small sample of some of our curated menus. We would love to create a custom menu reflecting your taste, story, and favorites.

**Deposits:**

A \$500 nonrefundable binder is required to save your date. Payment arrangements are handled with installment or lump sum payments as agreed upon during the creation of your catering contract.

**Tasting Policy:**

Couples with a deposit have 4 complimentary seats for your tasting. Additional seats may be purchased for \$50 per person for a total of 8 guests. Couples who have not deposited will incur a \$50 per person fee, which will be transferred to your deposit.

**Special Diets:**

If you need options for guests with dietary restrictions, please let our team know. We would love to modify or create a menu to suit your needs. We encourage you to challenge us with your inner foodie! Let us bring your vision to life.

**Optional upgrades:**

Meal Upgrades	Beverage Carafes	Charger Rentals
Plated Style Service	Family Style Service	Chef Manned Action Stations
Dessert Tables	Signature Coffee Station	

The following options are a small sampling of the items our culinary team can create to make your event truly unforgettable. We strive to provide the freshest and highest quality items. Due to the seasonality and market volatility of some of these items, substitutions may be made.

Please note we are continuously improving our service, please reach out to our team for updated menu selections.

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**Themed Buffet Packages:**

***Each themed buffet package is built to showcase flavors inspired from around the world.***

***\$35+ per person++***

*minimum 50 guests, substitutions subject to upcharge.*

Package Includes:

Delivery, setup, staffing, disposable smallwares, breakdown, and clean-up.  
(Choice of disposable china, flatware, drinkware, and napkin, polyester buffet linens)

Buffet setup and customized buffet decor.

Choice of infused spa water for ceremony and reception areas.

Service staff in logoed black chef coat and choice of jeans or black pants.

Upgrade your package with Butler passed hors d'oeuvres, or our China upgrades!

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**Timeless Menu:**

*Herb crusted top round with choice of sauce, honey mustard roasted chicken thigh, whipped potatoes, crisp green beans, green salad, and fresh baked yeast rolls with butter.*

**Homestyle Menu:**

*Beef meatloaf with zesty tomato glaze, French onion chicken, whipped potatoes, crisp green beans, green salad, and fresh baked yeast rolls with butter.*

**Island Inspired Menu:**

*Bistec encebollado, pechuga relleno, arroz con gandules, ensalada de coditos, y ensalada verde.  
Puerto Rican style steak & onions, ham & cheese stuffed chicken breast, rice with pigeon peas, macaroni salad, and green salad.*

**Jersey Boardwalk Inspired Menu:**

*Chicken with roasted garlic alfredo, baked four cheese manicotti, garlic roasted broccolini, green salad, and fresh baked bread sticks.*

**A Taste of Tuscany:**

*Chicken with creamy tomato sauce, tortellini Florentine, herb roasted red skin potatoes, garlic roasted broccolini, green salad, and fresh baked yeast rolls with butter.*

**Southern Style Backyard Barbeque:**

*Zesty pulled pork, smoked beef sausage, "uptown" potato salad, creamy coleslaw, and southern sweet cornbread with butter.*

**Latin Inspired Menu:**

*Chipotle braised beef barbacoa, tequila-lime chicken, yellow rice, black beans, plantains, and green salad.*



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**Deluxe Buffet Package:**

***Two Butler passed hors d'oeuvres, 1 buffet salad, 2 entrée selections, one starch, one vegetable, and fresh baked rolls with butter***

***\$55++ per person***

*minimum 50 guests*

Package Includes:

Delivery, setup, staffing, smallware, breakdown, and clean-up.

(One 9-inch and one 6-inch plate, two-piece silverware, water goblet, champagne flute, select charger, 20x20 poly blend linen, buffet linens)

Buffet setup and customized buffet decor.

Iced tea and Lemonade "welcome."

Service staff in logoed black chef coat and choice of jeans or black pants.

Cake Cutting with disposable wares.

Champagne toast service (client provided champagne).

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**Butler Passed Hors d'oeuvres:**

Barbecue Chicken Bruschetta – Barbecue chicken, pickled red onions, and cheddar on a crispy toast point.

Chicken & Waffle Bites – Belgian style waffles topped with homestyle chicken bites with bourbon maple syrup.

Curried Chicken Salad - Pulled chicken, golden raisins, toasted coconut, and curry aioli on toasted pita point.

Chicken Satay Bites – Marinated chicken, skewered, roasted, and served chilled with creamy peanut sauce.

Candied Bacon Grissini – Crisp Italian bread sticks wrapped in applewood smoked bacon, then rolled in brown sugar with a touch of cayenne.

Empanadas - Taco seasoned beef in our flaky pastry fried golden brown.

Bacon Wrapped Dates – Medjool dates stuffed with whole almonds, wrapped in bacon, roasted, then served with balsamic glaze.

Grilled Cheese and Tomato Soup <sup>(V)</sup>– Sour dough batons toasted with provolone, Swiss, and fontina served with creamy tomato bisque

Mini Meatballs <sup>(V)</sup> - Choice of all beef meatballs tossed in zesty barbecue, Mongolian sauce, or house marinara sauce. Served on toasted baguette.

Spanakopita <sup>(V)</sup> - Crispy pastry filled with spinach and feta. Served with creamy cucumber tzatziki sauce.

Stuffed Mushrooms <sup>(V)</sup> - Tender mushrooms filled with a creamy mushroom filling, topped with herbed breadcrumbs.

Baked Brie Cups <sup>(V)</sup>- Phyllo pastry shells filled with triple cream brie, raspberry, and candied pecans.

Honeyed Goat Cheese "Lollipops" <sup>(V)</sup> – Zesty goat cheese whipped with honey, rolled in pistachio dust.

Tuscan Bruschetta <sup>(V)</sup> - Diced tomatoes, garlic, basil, imported olive oil, and balsamic served with buttered crostini.

Caprese Skewers <sup>(V)</sup> – Cherry tomatoes, fresh mozzarella, and basil drizzled with balsamic reduction.

Buffalo Chicken Bites – buttery puff pastry pockets filled with house made buffalo chicken dip.

Miniature Beef alla Wellington **(+\$2 pp)** - Puff pastry, hand trimmed beef tenderloin, and mushroom filling.

Poached Shrimp Cocktail **(+\$2 pp)** - Plump shrimp, served with scratch-made cocktail sauce.

Coconut Shrimp **(+\$2 pp)** – Butterflied shrimp, sweet and savory coconut breading, served with plum dipping sauce.

Cheeseburger Sliders **(+\$1 pp)** - all beef patties, American cheese, pickle, sweet Hawaiian roll

Ahi Tuna "Poke" Bite **(+MP)** – Crisp wonton topped with fresh tuna, diced mango, avocado, green onions, and house made poke sauce.

Pretzel Bar **(+\$1 pp)** – Soft pretzel bites, hot mustard, whole grain mustard, and beer cheese.



### **Buffet Style Salads:**

Traditional Green Salad – Tender spring mix, zesty red onions, plump tomatoes, crisp cucumbers, crusty garlic croutons. Ranch and balsamic vinaigrette. Additional options available upon request.

C<sup>2</sup> Roasted Garlic Caesar – Hand cut romaine, house roasted garlic dressing, shaved parmesan, crusty garlic croutons.

House Caprese (+\$2 pp) – Fresh mozzarella, vine ripened tomatoes, house pesto, balsamic glaze, and tender arugula.

Polynesian Salad(+\$2 pp) – Tender mixed greens, julienned peppers, edamame, mandarin oranges, crispy wonton strips, and zesty passionfruit vinaigrette.

Roasted Grape Salad (+\$2 pp) – Peppery arugula, roasted grapes, shaved parmesan cheese, and sherry vinaigrette.

Strawberry Poppyseed Salad (+\$2 pp) – Mixed greens, strawberries, blueberries, pineapple, toasted pecans, goat cheese, and our own poppyseed dressing.

Compressed Melon Salad (+\$2 pp) - Mixed greens, honey-jalapeno infused melon, toasted walnuts, feta cheese, and fresh watermelon vinaigrette.

Beets & Goat Cheese (+\$2 pp) – Vibrant roasted beets, pistachio crusted goat cheese, tender baby greens, and maple vinaigrette.

*Preset salad - \$2.00 per person upgrade*

### **Chicken Entrée Selections:**

French Onion Chicken – Herb marinated chicken breast, caramelized onions, and French onion jus.

Chicken Cacciatore – Boneless chicken thighs braised with olives, capers, tomatoes, and house blend spices.

Chicken Piccata Style – Citrus marinated chicken served in our zesty lemon cream with fried capers.

Creamy Tomato Chicken – Garlic marinated chicken breast, creamy marinara, and sundried tomatoes.

Creamy Tuscan Chicken – Marinated chicken topped with house cream studded with wilted spinach, sundried tomatoes, and garlic.

Chicken Marsala – Marinated chicken, marsala cream, and hearty roasted mushrooms.

Lemon Pepper Chicken – Citrus marinated chicken with creamy lemon pepper jus.

Honey Mustard Glazed Chicken – Brined boneless chicken thighs with house honey-whole grain Dijon glaze.

Tequila Lime Chicken – Hand trimmed chicken breast marinated with gold tequila, fresh citrus, chili powder, and jalapenos.

### **Beef Entrée Selections:**

With choice of sauce: red wine reduction, creamy mushroom sauce, roasted mushroom demi-glace, red eye gravy, or chimichurri.

Top Round – Herb crusted, seared, and cooked sous vide.

Red Wine Braised Brisket (+4 pp) – Hand trimmed brisket slow cooked with red wine, tomatoes, and aromatics.

Flank Steak (+4 pp) – Marinated, cooked sous vide with house seasoning.

Striploin (+\$5 pp)– Marinated, grilled, and cooked sous vide with garlic, rosemary, and thyme.

Butter-Basted Tenderloin (+5 pp)– Marinated, grilled, and cooked sous vide with butter, garlic, rosemary, and thyme.

Prime Rib (+10 pp)– Salt and pepper crusted, oven roasted, served with horseradish cream.

### **Pork Entrée Selections:**

Apple Cider Glazed Pork – Roasted loin and mustard-apple jus.

Mojo Roasted Pork (Pernil) – Pork shoulder rubbed in house adobo, roasted, and shredded.

Southern Style Pulled Pork – Slow cooked pork shoulder shredded and tossed in our signature barbeque sauce.

Hoisin Roasted Pork – Hand trimmed pork loin, grilled, cooked sous vide, and served with Asian inspired hoisin barbeque sauce.

Creamy Mushroom Pork – Roasted pork loin served with marsala cream, hearty roasted mushrooms, and fresh herbs.

Roasted Pork with Savory Cranberry Relish – Herb crusted pork loin oven roasted, sliced, and served with our very own savory cranberry relish with notes of red wine, rosemary, and garlic.



### **Fish Entrée Selections:**

Pesto Baked Cod – Mild cod fillets topped with house made pesto.  
Cod Almandine – Flaky cod loin topped with lemon aioli, buttery breadcrumbs, and toasted almonds.  
Citrus & Herb Mahi Mahi (+\$2 pp)– Flaky mahi fillet marinated with fresh citrus, baked, and served with garlic and herb butter.  
Jerk Mahi Mahi (+\$2 pp)– Jerk seasoned mahi fillets oven roasted and served with fresh pineapple salsa.  
Maple Glazed Salmon (+\$2 pp)– Hand cut salmon fillets basted with a sweet and savory sample soy glaze.  
Teriyaki Glazed Salmon (+\$2 pp)– Hand cut salmon fillets roasted with house teriyaki sauce.  
Pesto Baked Salmon (+\$2 pp)– Hand cut salmon fillets baked with house pesto.  
Chipotle-Lime Salmon (+\$2 pp)– Hand cut salmon fillets brushed with a smoky chipotle-lime marinade then roasted.  
Crab Stuffed Flounder (+MP) – Flounder stuffed with fresh crab, diced vegetables, and savory breadcrumbs then baked to perfection.  
Butter Poached Halibut (+MP) – Fresh halibut grilled, finished with house pesto.  
Mediterranean Baked Grouper (+MP) – Grouper fillets topped with olives, cherry tomatoes, fresh herbs, and olive oil.

### **Vegetarian Entrée Selections:**

Baked Manicotti – Three cheese manicotti topped with robust house marinara, parmesan, mozzarella, and baked golden brown.  
Vegetable Lasagna – Creamy garlic alfredo, fresh seasonal vegetables, ricotta, and tender pasta baked to perfection.  
Creamy Mushroom Ravioli – Mushroom ravioli, marsala cream, heart roasted mushrooms, fresh herbs.  
Mushroom Ragout – Hearty mushrooms sauteed with fresh herbs and white wine.  
Tortellini Florentine – Cheese tortellini, house alfredo sauce, sundried tomatoes, and wilted spinach.  
Baked Ravioli – Four cheese ravioli, house marinara sauce, mozzarella, and parmesan cheeses, baked al forno.  
Vegetable Coconut Curry – Seasonal vegetables, robust coconut curry sauce, golden raisins, and toasted coconut  
Vegetable Stir Fry – Fresh vegetables sauteed with garlic-ginger stir fry sauce.

### **Starch Selections:**

Mashed Potatoes – Choice of traditional or loaded.  
Red Skin Roasted Potatoes – Red skin potatoes roasted with garlic, parmesan, and herbs.  
Cilantro-Lime Rice – Fluffy rice tossed with fresh chopped cilantro, lime juice, and house seasoning.  
Traditional Rice Pilaf – Rice sauteed with aromatics and steamed with vegetable stock.  
Yellow Rice – Saffron infused rice served Spanish style.  
Maple Roasted Sweet Potatoes – Sweet potato coins roasted with herbs and topped with maple and chopped pecans.  
Macaroni & Cheese – Elbow pasta combined with house smoked gouda cheese sauce.  
Sweet Plantains – Roasted sweet plantains, the perfect accoutrements for Latin dishes.  
Gnocchi – Potato dumplings sauteed with butter, garlic, and parmesan.  
Creamy Goat Cheese Polenta – classic polenta slow cooked, enriched with cream, and goat cheese.

### **Vegetable Selections:**

Green Beans – Green beans sauteed with garlic and onions.  
Brussel Sprouts – Brussel Sprouts roasted with balsamic glaze.  
Broccoli – Broccoli sauteed with garlic and olive oil.  
Glazed Carrots – Baby carrots in our sweet brown sugar glaze.  
Asparagus – Asparagus roasted with blistered cherry tomatoes.  
Normandy - Steamed broccoli, cauliflower, and carrot chips tossed in lemon butter.  
Chef's Selection Roasted – Seasonal vegetables tossed with olive oil and house seasoning.



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### Upgrades:

**Tabletop Water Carafes (\$1 per person):** Enjoy carafes of filtered ice water on the table.

**Cake Cutting (\$100):** Allow our team to cut, plate, and serve cake. We provide disposable plates, forks, and napkins. Cake service details determined during tasting.

**Champagne Toast (\$1.5 pp):** Allow our team to pour guest provided champagne. Champagne flute provided by C2.

**Artisan Cheese & Charcuterie Table (\$7.5 per person):** Artisanal cheese and charcuterie display with artisan cheeses, cured meats, fruit, jams, spiced nuts, local honey, crackers, crostini, and grissini.

**Charger Rental (\$1 – Acrylic):** Rent our gold, silver, rose gold, wood pattern, or whitewash acrylic chargers.

**Family Style Service (\$8+ per person):** Are you looking to host a more intimate reception? Allow our staff to serve you family style. We will create platters for each table to share. Ideal for parties of 60 or less. Encourages community, comfortability, and family.

**Plated Style Service (\$10+ per person):** Are you looking to host a more formal reception? Allow our staff to serve you plated meals. Our staff will create identical plates and deliver them to guests from their seat. This is ideal for parties wanting a longer dining experience with less of the evening dedicated to dance and events.

**Signature Coffee Station (\$200):** Selection of individual coffees, teas, cream, flavored syrups (vanilla, caramel, hazelnut), sugar cubes, artificial sweetener, and biscotti.

**Dessert Table (\$8 per person):** Let our team help create your Candyland! Choose four of our favorites to end your night on a sweet note. Choice of miniatures include fresh baked cookies, brownies, blondies, cheesecake bites, smore bites, key lime bites, truffles, cannoli, churros, and donut holes. Not seeing what you'd hope? Ask us about it!

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### Action Stations:

Allow our all-star team to create custom options for your guests. Our friendly trained culinary team will create unforgettable options for your special day.

**Tex-Mex Taco & Nacho Station (+\$13pp)** – Selection of seasoned taco beef and shredded chicken, sautéed fajita vegetables, salsa, lettuce, tomato, cheese, queso, and jalapenos. Hard and soft corn shells, flour shells, and tortilla chips.

**Asian Noodle Station (+\$12pp)**– Lo mein style noodles, stir fry sauce, and assorted vegetables. Add chicken \$2; add shrimp \$4.

**Slider Station (+\$10pp)**– Hawaiian style rolls, burger patties, pulled buffalo chicken, and toppings (lettuce, tomato, pickles, cheese condiments)

**Build Your Own Poke Bowl (+MP)** – Selection of seafood (salmon, tuna, poached shrimp), mixed greens, sushi style rice, and toppings.

**Mac and Cheese Station (+\$10pp)** – House smoked gouda mac and cheese, and various toppings.

**Mashed Potato Station (+\$8pp)** – Whipped potatoes, cheddar, bacon, scallions, and sour cream.

**Street Corn Station (+\$8pp)** – Fresh corn, queso fresco, lime, chive aioli, and tajin (Mexican spice).

*If substituting an action station for a buffet item, pricing will be adjusted.*



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**Basics Bar Package:**

***Our Basics Bar Package allows us to serve client provided beer, wine, and liquor.  
\$300 Base Rate***

Package Includes:

1 TIPS trained bartender, bar tools, and bar setup for 4 hours of service.  
*We require 1 bartender per 75 guests, additional hours/bartenders can be contracted at \$45/hour.  
Second bartender must be contracted a minimum of 4 hours.*

**You Call It Package:**

***You Call it! You provide all mixers, liquor, beer, and wine. We bring ice, cups, and garnishes.  
\$2.50 per person  
No charge for kids 12 and under***

Package Includes:

Selection of Garnishes (Cherries, lemons, limes, oranges)  
Disposable Plastic Cups  
Ice for Service & Ice for Chilling

**Signature Mixer Package:**

***Take the stress away! Allow us to provide all the mixers, garnishes, and ice for your special event!  
\$5.50 per person  
No charge for kids 12 and under***

Package Includes:

Selection of Mixers (fresh sour mix, orange, cranberry, and pineapple juices)  
Selection of Garnishes (Cherries, lemons, limes, oranges)  
Selection of Soft Drinks (Coke, Diet Coke, Sprite, Ginger Ale, Tonic, and Soda Waters)  
Disposable Plastic Cups  
Ice for Service & Ice for Chilling

***Ask about signature cocktails, craft cocktails, order consultation,  
and our other beverage concierge services!***