



CSG

— CATERING —

WEDDINGS + CORPORATE + FESTIVE

# Wedding Packages

## PLATED PACKAGE

### Cocktail Hour

*Vegetable Crudité & Antipasto  
Platter*

*Five Circulating Hors D'  
Oeuvres*

### Plated First Course

*Salad with Honey Wheat  
baguette*

### Plated Main Course

*Choice Of Three Options*

Starting at \$95.00 Per Person

## BUFFET STYLE PACKAGE

### Cocktail Hour

*Vegetable Crudité & Antipasto  
Platter*

*Five Circulating Hors D'Oeuvres*

### First Course

*Salad With Honey Wheat  
Baguette*

### Main Course

*Choice Of Three Proteins*

*Two Complimentary Sides*

Starting at \$85.00 Per Person

## Step It Up A Notch!



### **Seafood Raw Bar**

*Fresh Shrimp Cocktail, Mussels, Oysters & Little Neck Clams On A Half Shell*

### **Chef Attended Pasta Station**

*Marinara, Pesto, Alfredo, Alla Vodka, Bolognese*

### **Viennese Table**

*A Variety Of Mini Dessert Shooters, And Petit Fours.*

From signature cocktails to full bar packages, CSG Catering offers customizable beverage service to suit your celebration. Need tables, chairs, glassware, or linens? We've got it all. Let us handle the setup so you can focus on the "I do."



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## STATIONARY APPETIZERS PLATTERS

### **Veggie Crudité**

*Peppers, Cauliflower, Broccoli, Cucumbers, Cherry Tomatoes, Carrots, Herb Ranch dipping sauce*

### **Fruit and Cheese**

*Honeydew melon, cantaloupe, pineapple, strawberries, watermelon, aged cheddar, gruyere, provolone*

### **Mozzarella Caprese**

*Layers of local tomatoes, fresh mozzarella cheese, olive oil and basil, topped with a drizzle of balsamic glaze*

### **Classic Antipasto**

*Prosciutto, Soppressata, capicola, Fresh mozzarella, artichoke hearts, grilled zucchini, roasted red peppers, pepperoncini, and Kalamata olives, with crusty bread.*

## Circulating Appetizers

- Mini Crab Cakes
- Bacon Wrapped Scallops
- Assorted Mini Quiche
- Spinach Filo Triangles
- Truffle Mac & Cheese Bites
- CSG Mini Burgers
- Jerk Chicken Bites
- Seared Ahi Tuna Wontons
- Goat Cheese Crostini with Olive Tapenade
- Mozzarella Caprese Skewers
- Wild Mushroom Arancini
- Prosciutto wrapped Asparagus
- Vegetarian Stuffed Portobello Caps
- Crab Stuffed Portobello Caps
- Prosciutto Crostini with Red Peppers and Fresh Mozzarella
- Wild Mushroom Crostini with Roasted Garlic and Asiago
- Mini Meatballs
- Coconut Shrimp

## Salads Selections

### **Caesar**

*Romaine Hearts, Parmesan Cheese, House Made Croutons, And Creamy Caesar Dressing.*

*(Make It Spicy By Adding Sriracha Chili Sauce For No Additional Cost!)*

### **House Salad**

*Mixed Arcadia Greens, Diced Cucumbers, Diced Tomatoes, And Red Onion.*

### **Tuscan Kitchen**

*Mixed Arcadia Greens, Kalamata Olives, Cherry Tomatoes, Fresh Mozzarella, Roasted Garlic, Warm Polenta Croutons, Tossed In Our House Made Balsamic Vinaigrette.*

### **Spinach Harvest**

*Baby Spinach, Red Onion, Strawberries, Walnuts, And Bleu Cheese. Served With Gorgonzola Dressing*

### **California Cobb Salad**

*Diced Chicken, Tomato, Hard Boiled Egg, Cucumbers, Bacon, Bleu Cheese, Carrots, And Avocado.*



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# CHICKEN, PASTA, & VEGETARIAN SELECTIONS

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## **Chicken Parmesan**

*Lightly breaded chicken, topped with mozzarella, Parmesan, and house-made marinara.*

## **Chicken Francese**

*Egg-battered chicken, lightly fried, in a lemon white wine reduction.*

## **Chicken Marsala**

*Pan-seared chicken breasts in a Marsala wine and wild mushroom reduction.*

## **Grilled Jamaican Jerk Chicken**

*Boneless, skinless chicken thighs marinated in a tangy Caribbean rub, served with black bean corn salsa and chipotle aioli.*

## **Chicken Saltimbocca**

*Prosciutto, sage, and Bel Paese cheese with wild mushrooms in a white wine reduction.*

## **Eggplant Rollatini**

*Thinly sliced eggplant, hand-battered with breadcrumbs, then rolled with ricotta, spinach, and fresh herbs.*

## **Pesto Primavera**

*Kalamata Olives, Sun Dried Tomatoes, Spinach, Garlic, Fresh Mozzarella, Artichoke Hearts, And Pesto Tossed With Rigatoni Pasta.*

## **Short Rib Ragu**

*Slow Braised Short Ribs, Wild Mushrooms, Fresh Herbs, Tossed In A Truffle Cream.*

## **Truffle Short Rib Mac N Cheese**

*House Braised Short Ribs, Cheddar Jack Cheese, And Fusilli Pasta, Topped With Panko Bread Crumbs,*

## **Rigatoni Bolognese**

*A rich sauce of ground beef and sweet Italian sausage with marinara, a touch of cream, pesto, and Grana Padano.*

## **Veggie Lasagna**

*layers of fresh pasta, ricotta, mascarpone, and roasted seasonal vegetables.*

## **Meat Lasagna**

*Pasta Sheets Layered With Bolognese Meat Sauce, Ricotta, And House Marinara*

## **Eggplant Parmesan**

*Thinly Sliced Eggplant, Hand Battered With Bread Crumbs Topped With Mozzarella And House Marinara*





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## SEAFOOD SELECTIONS

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### **New England Baked Cod**

*Topped with Ritz bread crumbs and Sherry Cream*

### **Caribbean Haddock**

*Pineapple & Mango Salsa, coconut butter sauce.*

### **Lemon Herb Baked Cod**

*Served in a light white wine reduction.*

### **Parsley Encrusted Cod**

*with Champagne Burre Blanc*

### **Haddock Siciliano**

*Capers, Kalamata Olives, Garlic, And Stewed Tomatoes*

### **CSG Paella**

*Rich And Hearty Spanish Stew Of Mussels, Clams, Chorizo, Chicken, And Shrimp.*

### **Cod Picatta**

*Capers, White Wine, Garlic, Lemon Juice*

### **Pecan Encrusted Salmon**

*Topped With A Chipotle Glaze & Balsamic Reduction.*

### **Teriyaki Glazed Salmon**

*Grilled Salmon, Glazed With A Classic Teriyaki Sauce.*

### **Dill & Dijon Salmon**

*Pan Roasted, Topped With Flavorful Blend Of Freshly Minced Dill And Dijon Mustard Reduction. A Csg Favorite!*

### **Shrimp Scampi**

*Jumbo Shrimp Sautéed In A Garlic-White Wine And Lemon Sauce,*

### **Baked Stuffed Shrimp**

*Crab Stuffed Shrimp, Served With Lemon Beurre Blanc*

### **Sword Fish Au Poivre**

*Black-Pepper Corn Encrusted Sword Fish, Pan Roasted, In A Cognac Cream Reduction.*

### **Honey Almond Salmon**

*Encrusted With Crushed Almonds And Finished With A Honey Drizzle.*

### **Lemon Herb Roasted Salmon**

*Lemon Zest, Fresh Herbs, And White Wine.*

### **Argentinian Salmon**

*Grilled Salmon Topped With Spicy Chimichurri Sauce.*





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## STEAK HOUSE SELECTIONS

**Grilled Filet Mignon**

**CSG Bistro Steak**

**New York Strip**

**Rib Eye**

**Cider Brined Allegiance Pork Chop**

## Carving Stations

**Stuffed Pork Loin**

*Roasted Tomato & Garlic Confit Stuffing With Fresh Herbs.*

**CSG Rubbed Prime Rib**

*With Au Jus, Port Wine Demi-Glaze, And Horseradish Cream*

**Honey Baked Ham**

*With Peach Bourbon Glaze.*

**Sage Rubbed Turkey**

*With Cranberry, Orange Chutney*

**Herb & Garlic Roasted Beef Tenderloin**

## Side Dishes

Garlic Mashed Potatoes

Baked Potatoes, Butter, And Sour Cream

Herb Roasted Potatoes

Baked Sweet Potato

Succotash Veggie Medley

Buttered Baby Carrots

Buttered Corn

Garlicky Green Beans

Roasted Cauliflower

Roasted Acorn Squash

Sautéed Summer Squash And Zucchini

Classic Herb Stuffing

Balsamic Pasta Salad

Roasted Potato Salad

Baked Potatoes

Sweet Potato Hash

Creamy Polenta

Brussels Sprouts And Bacon

Fall Vegetable Risotto



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## Beverage Services

### Cash Bar

Cash Bar has a \$500 minimum

### Consumption Bar

Amount will vary

Put down a set amount for bar service up front, and guests enjoy drinks until the amount is consumed

### Open Hosted Bar

Cost per hour per person

First Hour, \$17 / person

Additional Hours:

\$8/person for full bar

\$6/person for beer and wine only

Champagne Toast \$4.00 per person

### NonAlcoholic Drinks

*Iced Tea*

*Lemonade*

*Soda*

*Assorted Juices*

*Coffee & Tea*

# Terms and Conditions

- Pricing listed is a starting rate and subject to change based on final menu selections, guest count, service style, staffing needs, and event logistics. A final proposal will be provided upon consultation.
- Minimum Guest Count: Packages are based on a minimum of 50 guests. Smaller events may be accommodated with adjusted pricing.
- Final payment is due no later than 10 business days prior to the event.
- Staffing & Rentals: Pricing does not include staff, beverage service, or rentals unless specifically quoted. Bartenders, servers, chefs, and rentals (glassware, china, tables, linens, etc.) are available upon request for an additional fee.
- Beverage Packages: Customizable bar service options available, including beer and wine only, full-service open bars, or hosted signature cocktails.
- Vendor Coordination: We are happy to coordinate with your planner or venue to ensure seamless service on the day of your event.
- Dietary Needs: We accommodate dietary restrictions and allergies with advance notice.
- Menu Customization: All packages can be tailored to reflect your theme, dietary preferences, and vision.