

Ultimate Caterer & Art Factory Studios

*Welcome to the most amazing Venue to have your event with the most incredible Caterer;
With an extraordinary reputation in the Art of Catering.
Extraordinary, Spectacular, Phenomenal... those are few of the adjectives that have been used
to describe our events at the Art Factory...*

Just Imagine..... A Never Ending Cocktail Party

It is the Best Party on the Planet!

*Upon arrival, your guests will be graciously greeted at the entrance by elegant libations from our
"Magical Drink Table".*

*Then by enticing your taste buds and blowing you away with our Phenomenal Presentation of
Amazing Cold Displays.*

*Then for the next 4 to 5 hours, be prepared, because the Hors D' oeuvres "NEVER STOP" coming
out!!! Trays & Trays...each one better than the next!*

*All presented in Unique Boxes, Clocks, Cigar Boxes, Tiered Stands, & Wine Crates. All adorned
with Tropical Orchids and Tipi Leaves.*

*Then, just when you've thought you have seen it all... DESSERT BEGINS!!! STROLLING
DESSERTS "NEVER END" With The Most Amazing Jumbo Ooey Goey HOT Cookies Right
out of the Oven followed by Cold Milk Shots... OMG! Then our Cheesecake Lollipops are to
DIE for... Oh Yeah! Let's Not Forget the Mountains of Truffles, Stacks of Brooklyn Cannolis,
Mini Root Beer Floats and Mini Milk Shakes!*

*It is the perfect way to celebrate and allows you to really mingle with your guests... Dance the
night away, & have an event your guests will be talking about for years to come!!*

~ You will be WOWED! ~

*The Ultimate Caterer is a Full Service Caterer. Anything that can be dreamed can be
accomplished. We will be happy to customize any menu to fit your budget and taste!*

Alan Perl Owner

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52C North Main Street Marlboro, NJ 07728

The Never Ending Cocktail Party
Hors D'oeuvre Hour

Cold Displays Select 4
 Butler Passed Hors D' Oeuvres: Select 20

Dessert

Wedding Cake
 Strolling Desserts Select 4

Price:

*\$82 Per Guest Plus Tax & Service Charge

The Station Party
Hors D'oeuvre Hour

Cold Displays Select 4
 Butler Passed Hors D' Oeuvres: Select 16

Dinner Buffet

Strolling Desserts Select 3

Dessert

Wedding Cake
 Strolling Desserts Select 4

Price:

*\$84 Per Guest Plus Tax & Service Charge

At Ultimate Caterer we can accommodate all allergies & Diet Restrictions

Including: Vegan, Vegetarian, Kosher, Hallal, and Special Diets

We have incredible Menu Enhancements available upon request!

Including: Valet, Lighting, Photobooths, Lounge Furniture.

Live Sushi Chefs, Donut Towers, Chocolate Fountains, Cigar Rollers, Virtual Reality, & Sweet Farewell Candy Displays

You name it, we have it!

Children's Menus Available upon request

Itemized Breakdown of your Package

Labor:

Maitre D' Extraordinaire INCLUDED
 Chef Team INCLUDED
 Professional Uniformed Servers INCLUDED
 Licensed Bartender INCLUDED

Tabletop:

Linens: (in your choice of colors)
 50 Napkin Colors to Select From INCLUDED

Unlimited Bar Set-ups: INCLUDED
 (Soda, Juices, Ice, Tumblers, Bar Fruit, Etc.)

All prices plus tax & service charge

Never Ending Cocktail Party

Cold Displays

Select 4



Lavishly Decorated Crudité's Displays

Freshly Cut Carrots, Celery, Broccoli, Cauliflower, Summer Squashes, Colored Peppers, Baby Corn & Ripe Olives, served with an assortment of Dips prepared by our Chef's; Honey Curry, Spinach Artichoke, Humus Displayed Flowing from Wicker Baskets in tiered Levels accented with Green, Purple & White Flowering Kale

Eggplant Caponata Display

Fresh Garlic, Onions & Eggplant Sautéed in Extra Virgin Olive Oil with Plum Tomatoes, Peppers, Mushrooms & Black Olives served in a Champagne Bucket with Lavish Crackers

* International Cheese Display

Our eye-catching presentation is a Beautiful mix of Wine Country and Elegance. It starts with Wine crates, cracked Italian marble, cascading grapes and flowering kale that house an impressive assortment of Imported Cheddars, Swiss, Gouda, Jack, Brie and seasoned Goat Cheeses served with an assortment of crackers, flats and baguettes.

* Smoked Salmon Mosaic

Finely Minced Norwegian Smoked Salmon, Towering Martini Glasses filled with Caviar, Egg Whites & Yellows, Red Onion & Fresh Parsley displayed on Cracked Italian Marble Palates and presented with triangles of Russian Pumpernickel & Exotic Flatbreads

* Roasted Vegetable Turret

Layers of Fresh Roasted Vegetables: Eggplant, Squash, Portobello Mushrooms, Peppers & Zucchini Molded & Infused with a Balsamic Reduction

* Mozzarella Caprese

Fresh Mozzarella with Vine Ripened Tomatoes & Red Onions served with a Balsamic Reduction Glaze

Sesame Noodles and Gingered Scallions

Delicious Cold Sesame Noodles displayed with an Oriental Towers Served in Chinese Food Containers with Chopsticks

* Tuscany Antipasto

Roasted Red Peppers, Fresh Mozzarella, Grapes, Artichoke Hearts & Italian Meats Served with Garlic Toasted Baguette Rounds

** Tuna Carpaccio

Peppered Sushi Grade Tuna pan seared to perfection, sliced & served over a Mountain of Japanese Seaweed Salad... excellent!



* Counts as 2 selections

** additional cost

Butler Style Hors D'oeuvres

Elegantly Displayed and Passed to your Guests on Silver Trays

Select 20

Sesame Chicken wrapped in Pea Pods
Chinese Dim Sum & Won Tons; Sesame Garlic Dipping
Sauce

Bruschetta Tuscany

Brie & Raspberry Phyllo

*Chicken Quesadilla Cones

Cajun Beef Kabobs

** Shrimp Cocktail Shooters

**Baby Lamb Chops

** Assorted Sushi with Wasabi Dipping Sauce

Spinach Phyllos

Potato Bourekas

Thai Chicken Sate

Wild Mushroom Strudel

Grilled Portabella Skewers

Stuffed Mushrooms Florentine

Orange & Ginger Tuna

Oriental Spring Rolls; Duck Sauce

Beef Brochettes with Scallions & Ginger Soy

Artichoke & Sun Dried Tomatoes en Croute

Pecan Chicken with Apricot Sauce

Caribbean Salmon Skewers

* Southwest Black Bean Empanadas

*Maryland Crab Cakes; Roumalade Sauce

*Crabmeat Stuffed Mushrooms

Romanian Meatballs

* Coconut Shrimp Tempura

Chicken a l'Orange

**Filet Mignon Canapés

*Almonds 'n Amaretto Shrimp Tempura

Shrimp Wonton Spoons or Shots

Artichoke & Red Pepper Stuffed Mushrooms

Tortellini with Alfredo Dipping Sauce

*Bacon Wrapped Scallops; Maple Sauce

Ficelle Pizza Nicoise

**Crab Claw Shooters

*Salmon & Scallion Corncakes

Scallion Zucchini Tempura

Country Pate Canapés

Broccoli Corn Fritters

Gingered Chicken Kabobs

Barquettes of Hoisin Beef

Teriyaki Tuna Sate

Coconut Yam Tempura

*Artichoke & Goat Cheese Fritters

Asparagus Roll-ups

Cocktail Frank's en Croute

Smoked Salmon Canapés

Quiche Florentine

Smoked Trout; Cherry Tomatoes

*Salmon & Arugula Blinis

Goat Cheese & Oven Roasted Tomato Canapés

Fresh Fruit Kabobs

Potato Latkatotlettes

* Pepper Jerked Seared Tuna on Cucumber Rounds

Forked Sesame Noodles

* Lobster Bisque Cappuccino

Mini Burger Bundles

Ceviche Spoons

Crudités Shots

Squash Soupalmi

*Philly Cheesesteak Pups

Tiny Meatball Parm

Monte Cristo with Maple Dipping Sauce ~ "Sooo Good!"

Awesome Gourmet Grilled Cheese

Baby Rubens

Pasta in a Box ~ "Cool"

Gazpacho Shots with Tortilla Chips

Gourmet Grilled Cheese Blinis

Sorbet Spoons ~ "Refreshing"

Onion Soup To Go ~ "Awesome"

Mac & Cheese Bowls with Truffle Oil

Mac & Cheese Bowls with Truffle Oil

* Counts as 2 selections

** additional cost



Dessert

Strolling Desserts

Select 6

Fresh Fruit Kebab



Miniature Petite Fours, Red Velvet, Carrot and Chocolate Opera

Bananas Foster Waffle Bites

Éclairs, Cream Puffs, Mud Balls & Fruit Tarts

Sorbet Spoons

Decadent Truffles

Miniature Brooklyn Cannolis

Mini Root Beer Floats

Our Most Unique Cheesecake Lollipops

Old Fashioned Mini Milkshake ~ Vanilla or Chocolate

Hot... "right out of the oven" ... Jumbo Cookies served Butler Style
White Chocolate Macadamia, Chocolate Chip, Soft Sugar Cookies



Plus

A most incredible display with your Custom Wedding Cake,
Flavors and Fillings to your liking
Displayed on a Painted Plate of Raspberry and Mango Coulis
decorated with Fresh Berries in season



*Any Cake can be accomplished ... just bring us a picture and our expert Bakers can recreate most anything!

Or

**Our Fabulous "Cupcake" Cake
displayed on a 6 Tier White Stand with
Scrumptious Selections of Vanilla, Chocolate,
Cappuccino, Lemon ... almost like a Viennese Table... but all Cupcakes

Brewed Gourmet Coffee ~ Brewed Decaffeinated Coffee ~ Premium Teas

