

SAMUELTM CATERERS

SIT-DOWN MENU

WE DON'T CHARGE FOR PEACE OF MIND



OFFICE@SAMUELCATERERS.COM



PLATED MENU

Premium Plated Menu To Include:

Tables Standard Linen, Linen Napkin, White China, Silver Cutlery, Water & Wine Glass, House Bread, Soda & Water, Creamy Cole Slaw, Sour Pickles & Olives

APPETIZER

Creamy Caesar Salad

Heirloom Tomatoes, Cucumber Curls, Watermelon Radish, Red Onion, Garlic Crouton, Creamy Ceaser, Crispy Rice Lace
Choice Of Protein: Grilled Marinated Chicken, Candied Facon, Oyster Steak Cubes

Nish Nosh Salad

Heirloom Tomatoes, Cucumber Curls, Red Onion, Sour Cream Chip, Red Cabbage, White Cabbage, Pepper Strips, Creamy Nish Nosh
Choice Of Protein: Grilled Marinated Chicken, Candied Facon, Oyster Steak Cubes

Asian Sesame Chicken

Jasmine Rice, Sesame Glaze, Scallions, Toasted Sesame Seeds

Potato Reuben Croquet

House Pastrami, Braised Sour Cabbage, Signature Reuben Sauce

Corn Summer Salad +5

Charred Corn, Spring Mix, Cherry Tomatoes, Cucumber, Red Onion, Fresh Herbs, Citrus Vinaigrette

Watermelon Salad +5

Fresh Watermelon, Baby Greens, Persian Cucumbers, Red Onion, Fresh Mint, Candied Pecans, Citrus Vinaigrette

Sushi Salad +5

Salmon Tartare, Sushi Rice, Cucumber, Avocado, Scallions, Sesame Seeds, Soy Glaze

BLT Salad +5

Crisp Romaine, Beef Facon, Heirloom Tomatoes, Red Onion, Poached Egg, Crispy Rice Lace, Vinaigrette

Pepper Steak +5

Tender Sliced Beef, Bell Peppers, Caramelized Onions, Jasmine Rice, Rich Pan Gravy

Korean Popcorn Chicken +5

Pickled Carrot & Daikon Slaw, Gochujang Glaze, Scallions, Toasted Sesame

FAMILY STYLE APPS

Choice of two appetizers +6

Pulled Brisket Sliders

Smoked Pulled Brisket, Cherry Tomatoes, House Slaw, Brioche Buns, BBQ Aioli

Chicken & Waffle

Crispy Fried Chicken, Belgian Waffle, Jalapeño Maple Syrup

Reuben Tostada

House Pastrami, Braised Sour Cabbage, Signature Reuben Sauce

Korean Popcorn Chicken

Pickled Carrot & Daikon Slaw, Gochujang Glaze, Scallions, Toasted Sesame

Pulled Brisket Taco

Slow-Braised Brisket, Pickled Red Onions, Cilantro, Chipotle Aioli

Loaded Nachos

Pulled Brisket, Pico de Gallo, Jalapeños, Chipotle aioli

Beef Carpaccio +6

Thinly Sliced Beef, Arugula, Shaved Red Onion, Capers, Vinaigrette

Hand-Cut Steak Tartare +6

Hand-Chopped Beef, Shallots, Capers, Dijon Aioli, Crostini, Gherkins

Mini Charcuterie Board +8

Artisan Cured Meats, House Pickles, Marinated Olives, Seasonal Garnishes



SOUPS

Choice of one soup

Cream of Zucchini Soup

Garden Zucchini, Fresh Herbs, Velvety Broth

Cream of Chicken Soup

Tender Chicken, Root Vegetables, Rich Velvety Broth

Vegetable Soup

Seasonal Vegetables, Fresh Herbs, Savory Broth

Mushroom Barley Soup

Wild Mushrooms, Pearl Barley, Slow-Simmered Broth

Chicken Matzo Ball Soup +1

Homemade Matzo Ball, Tender Chicken, Root Vegetables, Golden Broth

Mushroom Barley Meat Soup +3

Slow-Cooked Beef, Wild Mushrooms, Pearl Barley, Rich Broth

Vegetable Meat Soup +3

Slow-Cooked Beef, Seasonal Vegetables, Fresh Herbs, Savory Broth



ENTRÉE

Grilled Marinated Chicken

Choice of Dark or White Chicken,
Fresh Herbs, Garlic, Pan Jus

Honey Mustard Chicken

Choice of Dark or White Chicken,
Honey Mustard Glaze, Fresh Herbs

Fried Schnitzel

Crispy Breaded Chicken Breast,
Lemon Wedge, House Sauce

Chicken Marsala

Chicken Breast, Wild Mushrooms,
Marsala Wine Reduction

Chicken Capon with Wild Rice

Rolled Young Chicken, Wild Rice Pilaf,
Pan Gravy

Pastrami Stuffed Chicken Capon +2

Rolled Young Chicken, House
Pastrami, Pan Gravy

Rolled Brisket +6

Slow-Roasted Brisket, Rich Pan
Gravy, Caramelized Onions

Garlic Herb Chuck Steak +8

Roasted Chuck Steak, Garlic, Fresh
Herbs, Natural Jus

Sweet Onion Chuck Steak +8

Braised Chuck Steak, Sweet Onions,
Rich Pan Gravy

Coffee-Rubbed French Roast +12

Slow-Roasted French Roast, Coffee
Rub, Natural Jus

Shaved Prime Rib Au Jus +16

Prime Rib Roast, Cipollini Onions,
Au Jus

BBQ Braised Short Rib +24

Slow-Braised Short Rib, House BBQ
Glaze, Crispy Onions

SIDES

Choice of one starch and
one vegetable

Whipped Mashed Potatoes

Roasted Yukon Potatoes

Orzo with vegetables

Mushroom Rice

Cabbage & Noodles

Garlic Hari Covert

Grilled Vegetables

Julienned Vegetables



DESSERT

Warm Apple Cobbler

Cinnamon Apples, Buttery Crumble, Vanilla Fudge

Warm Chocolate Fudge Brownie

Rich Chocolate Brownie, Warm Fudge, Vanilla Fudge

Trio of Sorbets

Seasonal Sorbets, Fresh Diced Fruit

Fried Oreos +2

Oreo Cookie, Vanilla Fudge, Chantilly Cream, Chocolate Drizzle

Cinnamon Churros +2

Warm Churros, Cinnamon Sugar, Vanilla Ice Cream, Chocolate Drizzle

Crunchy Snicker +6

Chocolate Mousse, Caramel, Roasted Peanuts, Chocolate Crunch

S'mores Bar +6

Toasted Marshmallow, Dark Chocolate, Graham Cracker Crumble

Prime Strawberry Angel Wedge +6

Angel Food Cake, Fresh Strawberries, Chantilly Cream, Strawberry Coulis

UPGRADES

Enhancement options available. Our upgrade options are endless. Please contact us to customize your event.

Buffet & Sweet Table Options

Men's Hot Food Table Package:

\$1,000 (up to 100 guests)

Includes kugel, sesame chicken, fried rice, franks & blanks, and fresh fruit platters.

Ladies' Sweet Table Package:

\$1,250 - Includes fruit martinis, salads served in rock glasses, and assorted miniature desserts.

Both options may also be priced individually rather than as packages. The sweet table can be itemized with a \$250 setup fee plus per-piece pricing, and the buffet can be priced per pan/per item with a detailed itemized breakdown.

Additional Upgrade Options:

Projection lighting, pin spots, uplighting, premium china and chargers, custom menu cards, full bar setups, upgraded linens, elegant centerpieces, designer tables and chairs, floral arrangements, professional photographers, live musicians, coatroom and restroom attendants, valet parking, and a dedicated doorman.

EVENT PACKAGE OVERVIEW

Exceptional food, polished service, and seamless execution, so you can enjoy the celebration.

Full-Service Catering

Our menu packages begin at \$45 per guest with a 65-adult minimum. Packages include fine china, cutlery, stemware, and white linen tablecloths. Children 11 and under: \$33 per child, served from a dedicated children's menu. Minimum of 10 children at an additional table.

Staffing & Service

To ensure exceptional service, we provide professional waitstaff.

1 waiter per 15 guests
(\$200 per waiter)

Kitchen staff fee: \$300
One staff member for every 50 guests.

Mandatory mashgiach fee:
\$250 per event

In-House Party Planning

Let us take care of every detail. Our experienced event team will manage the planning and execution, ensuring your celebration is seamless from start to finish. From florals and linens to layout and lighting, we create a setting that perfectly reflects your vision.

Deposits & Payments

A \$2,000 deposit is required to reserve your date.

Remaining balance is due 1 day prior to the event.

72 hours prior notice must be given for any changes to menu or guest count.

Samuel Caterers

Under the strict Supervision of the
KCL & Tarnopol
40 Chestnut st, Lakewood, NJ 08701