

Jubilee Premium Wedding Package Floral Hall

Reception Hour

A Wonderful Assorted display of Chef Selected Stationed and Buttered Hors D'Oeuvres

Salad Selection

(choice of one)

Garden - Caesar - California spring mix

Jubilee salad

Mixed lettuce, tomatoes, chopped artichoke hearts, onions, Cannellini beans, assorted olives, fresh mozzarella house dressing

Pasta Selection

(Choice of one)

Cheese Ravioli –simmered in homemade tomato sauce Baked Ziti - baked with three cheeses and tomato sauce Stuffed Shells – ricotta filled shells finished in tomato sauce Orecchietti & Sausage -sautéed in oil and garlic and fresh Broccoli rabe' and grated cheese Homemade Cavetelli -finished with Fresh garlic roasted tomato sauce w/ fresh basil olive oil & cheese Tortellini - peas and smoked ham Alfredo Rigatoni Bolognese – simmered in tomato meat sauce Penne alla vodka-penne and creamy cheese blush sauce

Entrees

(Choice of three)

Classics

Chicken MarsalaStuffed flounder with Crab MeatChicken and Shrimp ScampiChicken PizziolaVeal ScaloppiniChicken cordon BleuChicken ParmigianoVeal mushroom wine sauceStuffed chicken BreastChicken scaloppiniChicken Rollentini/spinach and cheeseVegetable beef stir fry

Chefs Signature Dishes

Oven Roasted Sliced Pork Loin Smothered in natural gravy

Pan seared Atlantic salmon topped with a crab meat cream sauce and fresh herbs

Seafood Jubilee an assortment or shrimp, mussels, chopped clams simmered in a spicy marinara finished with peas and rice Chicken Pistachio a combination of caramelized onions, artichoke hearts, sundried and roasted tomatoes, in a pan sauce topped with crushed pistachios and melted cheese

Carving Station Options

Oven roasted top round of beef with Au Jus slow roasted Turkey breast with natural gravy Honey Glazed Ham Rolls included

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Vegetables

(Choice of two)

Vegetables and Potatoes

Green bean almondine / mushroom & leek gratin/ brocoli souffle' / risottto portabello / basmati rice
Green beans with sauteed onions and tomatoes / hand cut roasted mixed vegetables / Roast tomato orzo/
Brown sugar honey roasted carrots/ /Hari cot vert' /Panko parmigiano Potatoes /Oven roasted potatoes /
potato au gratin / cheddar bacon and onion potatoes/Sweet potato honey brown sugar/ Mashed potatoes
[choice of: plain, garlic, mushroom, scallion ,or sundried tomato infused]

Chef Selected Dessert Table H Wonder full Variety of Chef Selected Cakes Pastry Cookies Coffee / Tea / Soda

Jubilee provides you with quality food, excellent service, reasonable prices & no extra service or gratuity charges.

Our package includes:

Full line Buffet prepared from the freshest homemade ingredients
Air conditioned handicapped accessible beautifully decorated spacious Banquet room
5 hours of service > banquet servers> Certified Bar tenders > Linen table cloths and napkins
Chair covers and Sashes > China, Flatware and water goblets

Ample on and off street parking Set up and clean up included!

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Chef Michael Romeo

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