

Social Events

Entertaining is an art, and Natalie's Custom Catering knows just what it takes to create a masterpiece. Let us help you design a menu and presentation that reflect your personal taste and style, for an event that will be distinctly your own.

Always flexible, we are happy to work within your budget to plan the kind of celebration your guests will be raving about for years to come.

Weddings, bar/bat mitzvahs, anniversary parties, private dinner parties or any occasion worth commemorating beautifully, we can assist you with all of the following:

Menu Planning

Floor Plans

Tableware and Linens

Staff, including bartenders

Full-scale Décor, Tents

Flowers

Entertainment

Food and Wine pairing

Venue Consultation

24 hour Advance Notice
is appreciated for all orders!

Thank You!

Party Platters Available

Corporate Catering

A corporate event has to make just the right impression. It has to be perfect – requiring the handling of a thousand details, while, at the same time, preparing for any and all contingencies. With over 15 years of experience working with a range of corporate clients, Natalie's Custom Catering understands what's required for a successful corporate event. Besides first-class cuisine and superb service, we provide the planning and implementation that will take the "work" out of even the most demanding business entertaining. Whether you're looking for a turn-key event production or simply creative cuisine that's in line with your bottom line, Natalie's Custom Catering will manage all of your catering needs, flawlessly.

We specialize in all types of corporate events and can supply all event services including equipment rentals, special décor and entertainment:

Board Meetings

Training Seminars

Corporate Retreats

Employee Appreciation Lunches

Client Receptions

Holiday Feasts and Platters

Company Picnics

Nonprofit Fundraisers



Accepted

Natalie's

Custom Catering, L.L.C.

Social Events

Corporate Catering

www.customcateringtoyou.com

Gourmet Cuisine for
Business and
Social Events
in Philadelphia and
South Jersey
856.296.7607

The following are some of our more popular items, though your menu choices — from savory hors d'oeuvres to succulent desserts — are unlimited.

Lunches

Our signature assorted wraps, sandwiches, baguettes and focaccia

Choice of red bliss potato salad or garden fresh salad with balsamic dressing

Seasonal fruit • Choice of dessert

\$10.00 per guest

Sesame chicken with ginger sauce

Fresh greens with sliced almonds, gorgonzola and dried cranberries

Italian rolls and butter

Seasonal fruit, brownies and cookies

\$10.50 per guest

Italian Style Chicken Cutlet

Baked Penne

Seasonal Vegetables

Cole Slaw

Italian rolls and butter

Dessert

\$10.50 per guest

Hot Roast beef w/ Horseradish

Seasonal Salad du Jour

Kaiser rolls

Seasonal Fruit

Choice of Dessert

\$10.50 per guest

Chopped Market Vegetable Salad w/ greens and grilled chicken

Pasta Salad du Jour

Italian rolls and butter

Seasonal Fruit

Sweet Platter

\$10.50 per guest

Grilled Chicken Platter

White Meat Tuna with Apples

Platter of Tomato, Pickles, Mayo & Lettuce

Assorted Breads

Pretzels & Assorted Cookies

\$10.50 per guest

Roasted turkey breast platter with cranberry, mayonnaise and mustard

Seasonal vegetables, grilled to perfection

Fresh garden salad with choice of dressing

Italian rolls and butter

Assorted homemade cookies

\$11.00 per guest

Choice of chicken francaise, picata or marsala

Choice of vegetable • Herb-roasted potatoes

Fresh garden salad with choice of dressing

Italian rolls and butter

Choice of dessert

\$11.00 per guest

Choice of Italian meatballs or sausage & peppers

Baked penne or lasagna roulades

Fresh garden salad with choice of dressing

Italian rolls and butter

Chocolate and Jewish apple cakes

\$12.00 per guest

Shrimp Salad

Waldorf Chicken Salad or Tuna w/ Apples

Bed of greens with dressing

Mini Croissants

Fresh Cut Strawberries & Sweet Platter

\$13.50 per guest

Utensils, plates, glasses and napkins are included in all menu prices.

Soft drinks are available at an additional cost.

Party Platters Available

Tenderloin of beef au poivre w/ horseradish sauce and green peppercorn sauce
Caesar salad

Steamed asparagus with roasted pepper strips and pine nuts

Italian rolls and butter

Delicate mini pastries

\$21.00 per guest

Boxed Lunches Available

\$10.50 per guest

The perfect solution when lunchtime happens outside the lunchroom

Continental Breakfast

Assorted danish, homemade muffins, and bagels with cream cheese

Seasonal fruit

Fresh orange juice

\$7.00 per guest

Beaux Crudites

An appetizing assortment of fresh garden vegetables, accompanied by two dips of your choice: ranch, herb, hummus or parmesan peppercorn

\$3.00 per guest

Delectables

Assorted bars and cookies — original recipes and homestyle favorites

\$3.50 per guest

Fresh Fruit Medley

A luscious, colorful array of seasonal fruit with a touch of the exotic, often featuring pineapple, melons and berries

Market price

Minimum of 10 people for hot meals