

Beef Selections

	SMALL	LARGE
Sirloin Tips in a Bordelaise Sauce	\$48	\$90
Sliced Sirloin of Beef	\$43	\$80
Beef Stroganoff (cubes of beef simmered with onions, whole mushrooms & sour cream)	\$43	\$80
Pepper Steak	\$43	\$80
Roasted Prime Rib of Beef	MARKET PRICE - FULL ROAST	

Seafood Selections

	SMALL	LARGE
Shrimp Scampi, Marinara, or Fra Diablo	\$68	\$130
Shrimp & Scallop Scampi, Marinara or Fra Diablo	\$68	\$130
Seafood Scampi, Marinara or Fra Diablo (Shrimp, Scallops, Mussels & Clams)	\$73	\$140
Roasted Garlic Shrimp	\$68	\$130
Broiled Scallops	\$68	\$130
Broiled Flounder	\$58	\$110
Crabmeat Stuffed Flounder	\$68	\$130
Broiled or Poached Salmon	\$58	\$110
Tilapia - Broiled or with Mango Salsa	\$68	\$130
New Zealand Mussels - Scampi or Marinara	\$41	\$75
Maryland Crab Bake	\$68	\$130
Chilean Sea Bass	MARKET PRICE	
Broiled Lobster Tails	MARKET PRICE	

Pasta Selections

	SMALL	LARGE
Lasagna (meat or cheese)	\$36	\$66
Baked Ziti (meat or cheese)	\$36	\$66
Penne with Vodka Sauce	\$36	\$66
Pasta Prima Vera	\$36	\$66
Cavatelli & Broccoli	\$36	\$66
Baked Stuffed Shells	\$36	\$66
Baked Manicotti	\$36	\$66

Other Favorites

	SMALL	LARGE
Sausage, Peppers & Onions	\$38	\$70
Italian or Swedish Meatballs	\$38	\$70
Three Cheese Eggplant Parmigiana	\$38	\$70
Pierogies w/sliced kielbasa	\$38	\$70
Tex Mex Lasagna	\$38	\$70
Honey Roasted Pork Loin with apple stuffing	\$43	\$80
Oven Roasted Turkey With cornbread stuffing	\$43	\$80
BBQ St. Louis Ribs	\$43	\$80

Vegetable & Potato Selections

	SMALL	LARGE
String Bean Almondine	\$25	\$45
Baby Carrots with dill butter	\$25	\$45
Steamed Broccoli	\$25	\$45
Roasted Mixed Vegetables	\$25	\$45
Vegetable Normandy	\$25	\$45
Red Roasted Potatoes	\$25	\$45
Mashed Potatoes	\$25	\$45
White Rice	\$25	\$45
Rice Pilaf	\$25	\$45
White Rice with Mixed Vegetables	\$25	\$45
Broccoli Rabe & Sausage	MARKET PRICE	



Looking for a location to hold your event?
Potter's Hall is perfect for any occasion: Birthdays, Showers, Anniversaries, Etc.
We also offer Wedding Reception packages starting at \$34.95 (plus tax and gratuity)
Complete from the hors-d'oeuvre hour to the cake.
Please call for menus or to view our banquet facility.

OUR FULL SERVICE BANQUET FACILITY
POTTER'S HALL



Chef/Owner
Gregory L. Fisher

Banquet Manager
Karen Fisher

732-269-0092

609-693-9170

Potter's Hall • 645 Route 9 • Bayville, NJ
Located inside the Bayville Fire House
bluecollarcatering.com

Let me introduce you to Blue Collar Catering...

We are a family owned and operated business with over 30 years in the food service industry. Established in 2005, we are proud to have already been voted "The Best" and "One of the Best" for "Catering" and "Reception/Banquet Hall" by the Asbury Park Press readers poll in 2007 and 2008. We pride ourselves in offering many options and menus, from a simple drop off event to a full service affair where you get to be a guest at your own event! We believe that our experience, presentation, attention to details, professional, friendly staff and most importantly, our great food have helped build our business and our reputation.

We also offer catering at our private banquet hall, Potter's Hall, which accommodates up to 225 of your closest family and friends.

Please call with any questions or if you would like to make an appointment. We would be happy to use our knowledge in helping you plan your event whether it be a shower, birthday, anniversary, christening, rehearsal or wedding reception.

Gregory Fisher - Chef
Karen Fisher - Banquet Manager/Events Coordinator

PACKAGES

Off Premise Hot Buffet (minimum 25 guests)

Choice of Salad:

Garden - Caesar - Potter's Salad

Choice of Chicken Entree:

Marsala - Francaise - Parmigiana - Murphy - Brushetta

Choice of Pasta Entree:

Lasagna - Baked Ziti - Penne Vodka - Baked Stuffed Shells - Manicotti - Cavatelli & Broccoli

Choice of "Other" Entree:

- Sliced Sirloin of Beef
- Eggplant Parmigiana
- Roast Pork w/apple stuffing
- Tilapia w/mango salsa
- Roast Turkey w/cornbread stuffing
- Sausage, Peppers & Onions
- Pierogies with sliced kielbasa

Vegetable & Potato Mix

Bread Basket

(Dinner Rolls, Italian Bread, Rye Bread)

\$14.95 per person plus tax

Off Premise Cold Buffet (minimum 25 guests)

Platter of Assorted Sandwiches & Wraps

Choice of 3 Homemade Salads:

Potato - Pasta - Coleslaw - Macaroni - Garden - Caesar - Tomato & Cucumber

Tray of Pickles & Olives

\$9.95 per person plus tax

BBQ Package (minimum 35 guests)

- Angus Beef Hamburgers with cheese
- All Beef Hot Dogs
- Chicken on a Stick *
(Caribbean Jerk or BBQ)
- Sausage, Peppers & Onions*
- St. Louis BBQ Spare Ribs (Add \$2 pp)
- Boston Baked Beans*
- Fresh Corn on the Cob
- Sliced Watermelon
- Lettuce, tomato, onion & pickles
- All Condiments
- (*You may substitute with Penne Vodka)

Choice of 3 Homemade Salads

Cole Slaw - Pasta - Potato - Tomato - Macaroni - Cucumber

\$16.95 per person plus tax

Also Available

2 hour grill service - Add 15% of total bill
 Service for entire BBQ (5 hours) 15% of total bill plus additional \$50 (per server)
 Raw Bar: \$11 per person
 Beverage Packages: \$5 per person
 (Use of our grill is provided for packages over 50 guests that include grill service)
 Customized Menus for your Luau, Pig Roast or Clam Bake

As Always Our Packages Include:

FREE Delivery & Set up (Ocean County), Paper Products
 Use of Chafing Racks & Stemos (if applicable)

Menu Enhancers: (minimum 25 guests)

Stationary Hors-d'oeuvres:

- Fresh Fruit Display
- Imported & Domestic Cheese & Crackers
- Vegetable Crudite Platter Served w/assorted dips

Choose 1.....\$3.75 per person

Choose 2.....\$5.50 per person

Choose all 3.....\$8.00 per person

Hors-d'oeuvres (may be served chafing dish or butler-style)

Choose 6.....\$10 per person per hour

Choose 8.....\$12 per person per hour

- Crabmeat Stuffed Mushrooms
- Smoked Chicken Quesadilla
- Boneless Buffalo Wings
- Fresh Tomato Brushetta
- Stuffed Clams
- Mini Pierogies
- Mini Eggplant Rollatini on toast
- Brie w/raspberry & almond in phyllo
- Assorted Quiche
- Cocktail Franks
- Mini Pizzas
- Coconut Shrimp
- Sesame Chicken
- Mini Crab Cakes
- Baby Reubens
- Stuffed Cherry Peppers
- Sausage Stuffed Mushrooms
- Swedish or Italian Meatballs
- Scallops or Shrimp wrapped in Bacon
- Filet Mignon on toast points (add \$2 pp)

(Many of our hors-d'oeuvre selections are available for purchase "per pan".
 Please inquire for pricing)

- Jumbo Shrimp Cocktail.....Add \$3 per person
- Substitute Traditional Antipasto for Salad SelectionAdd \$2 per person
- Additional Entree (Select from Chicken, Pasta, Beef, Veal or "Other").....Add \$3 per person
- Additional Entree (Seafood Selection)Add \$4 per person
- Additional Vegetable or PotatoAdd \$1.50 per person
- Coffee/Tea ServiceAdd \$1.50 per person
 (Regular & Decaf coffee, Regular & Decaf tea, creamers, sugar, sugar substitute & cups)

Desserts

- Customized Special Occasion Sheet Cake (min 20)Add \$1.50 per person
- Italian Cookie Tray\$10 per pound
- Assorted Mini PastriesAdd \$4 per person
- Homemade Rice Pudding (min. 15)Add \$2 per person
- Homemade Brownie/Cookie Tray (min. 15)Add \$2 per person
- Assorted Cheese CakesAvailable

Turn it into a Full Service Affair!

Includes: Linens, China, Flatware, Coffee/Tea Service, Wait Service And Dessert (special Occasion Sheet Cake or Rice Pudding)

**Add \$7 per person to package price plus 20% gratuity
 (minimum 35 guests - under 35 subject to additional gratuity fee)**

Services Available with our Packages

Wait Service • Linens • China • Beverage Packages

This menu if for off premise use only. Prices Subject to change.

ALA CARTE MENU

Cold Platters (minimum 15 guests)

Traditional Antipasto - \$4 per person

- Genoa Salami, Capicola, Provolone, olives, giardiniera, tomatoes and onions served on a bed of lettuce.

Italian Antipasto - \$7 per person

- Genoa Salami, pepperoni, proscuitto, provolone, fresh mozzarella, tomato brushetta, hot cherry peppers, Sopressata, assorted olives, sun dried tomatoes, peppercini and roasted red and yellow peppers served on a bed of lettuce

Grilled Vegetable Platter - \$4 per person

- Served warm or cold - Eggplant, red peppers, zucchini, asparagus, yellow squash & Roma tomatoes

Salads

	SMALL (8-10)	LARGE (15-20)
Garden Salad	\$25	\$45
Caesar Salad	\$35	\$60
Red Roasted Caesar Potato Salad (served warm or cold)	\$20	\$38
Cole Slaw	\$17	\$32
Traditional Potato Salad	\$17	\$32
Macaroni Salad	\$17	\$32
Marinated Roma Tomatoes	\$17	\$32
- with olive oil, fresh garlic, red onions, vinegar & fresh basil		
Baby Spinach, Fresh Mozzarella & Roasted Red Peppers	\$33	\$65
Seafood Salad - shrimp, scallops, crab meat	\$40	\$78

Chicken & Veal Selections

	CHICKEN (SM)	CHICKEN (LG)	VEAL (SM)	VEAL (LG)
Francaise	\$38	\$70	\$48	\$90
Marsala	\$38	\$70	\$48	\$90
Piccata	\$38	\$70	\$48	\$90
Saltimbocca	\$42	\$78	\$52	\$98
- sauteed with fresh spinach in a demi glaze and topped with mozzarella				
Parmigiana	\$42	\$78	\$52	\$98
Alfonzo	\$38	\$70	\$48	\$90
- sauteed with roasted red peppers, garlic, red onions & roma tomatoes				
Veal & Peppers	---	---	\$48	\$90
Chicken Murphy (hot or sweet)				
Honey Dipped Fried Chicken	\$38	\$70	---	---
Chicken Margarita	\$38	\$70	---	---
- diced plum tomatoes sauteed in olive oil, fresh basil & onion in a white wine sauce				
Chicken Brushetta	\$38	\$70	---	---
-Diced plum tomatoes, fresh basil in a creamy garlic sauce topped Fresh Mozzarella				
Chicken Scampi	\$38	\$70	---	---
Buffalo Wings (Traditional or Boneless)	\$38	\$70	---	---
Caribbean Jerk or BBQ Chicken on a Stick	\$38	\$70	---	---
Chicken Fingers	\$38	\$70	---	---