



ADDISON TAYLOR CATERING

CONTINENTAL BREAKFAST

SAMPLE MENU *for a 2 hour event*

Breakfast

Assorted Bagels with Whipped Plain Cream Cheese,
Whipped Vegetable Cream Cheese, Assorted Preserves &
Whipped Butter (VEG)

Pastry Basket with Croissants, Onion Scones, Assorted Muffins (VEG)

Vegetable Frittata (GF)

Applewood Smoked Bacon *or* Thick-Cut Sausage (GF, DF)

Seasonal Fruit Platter (VEG)

Coffee and Tea Service

Orange Juice, Cranberry Juice, Citrus Water, Lemons, Limes & Ice

The cost of the above outline is \$54 per guest. Pricing excludes NJ Sales Tax & the RRA facility rental fee. The above sample menu assumes an 2 hour event with 25 guests.

- Includes 1 on-site staff member for set-up, event service and strike.
- Includes eco-friendly linen & white paper tablecloths.
- Includes an assortment of in-house chairs & tables; any specialty rental items or equipment upgrades will be ordered for an additional fee.
- **Pricing assumes an alcohol-free event.** A bartender must be added for alcohol service.
- Flowers & Decor are available for an additional fee from our in-house Florist.
- **NOTE: A 22% service fee will be added**



ADDISON TAYLOR CATERING

ENHANCED CONTINENTAL BREAKFAST

SAMPLE MENU *for a 2 hour event*

Breakfast

Assorted Bagels with Whipped Plain Cream Cheese,
Whipped Vegetable Cream Cheese, Assorted Preserves &
Whipped Butter (VEG)

Smoked Salmon Display garnished with Hard Cooked Eggs, Diced
Red Onions, Capers & Diced Tomatoes (GF, DF)

Sliced Tomato, Sliced Cucumber & Sliced Onion (VEG, GF, DF)

Pastry Basket with Croissants, Onion Scones, Assorted Muffins
(VEG)

Vegetable Frittata (GF)

Applewood Smoked Bacon & Thick-Cut Sausage (GF, DF)

Seasonal Fruit Platter (VEG)

Coffee and Tea Service

Orange Juice, Cranberry Juice, Citrus Water, Lemons, Limes & Ice

Bottled Water

The cost of the above outline is \$65 per guest. Pricing excludes NJ Sales Tax & the RRA facility rental fee. The above sample menu assumes an 2 hour event with 25 guests.

- Includes 1 on-site staff member for set-up, event service and strike.
- Includes eco-friendly linen & white paper tablecloths.
- Includes an assortment of in-house chairs & tables; any specialty rental items or equipment upgrades will be ordered for an additional fee.
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ADDISON TAYLOR CATERING

ENHANCED BREAKFAST

SAMPLE MENU *for a 2 hour event*

A choice of the following:

Steel Cut Oatmeal Bar

Served with a variety of toppings including Brown Sugar, Fresh Berries, Dried Fruit, Shaved Almonds, Golden Raisins, Chia Seeds & Honey (VEG)

OR

French Toast

Berry Loaf French Toast with a side of Whipped Cream, Maple Syrup, Whipped Butter & Fresh Berries (VEG)

Country Hash Browns (VEG, GF, DF)

Bagels with Whipped Cream Cheese, Whipped Vegetable Cream Cheese & Assorted Preserves & Butter (VEG)

Smoked Salmon Display garnished with Hard Cooked Eggs, Diced Red Onions, Capers & Diced Tomatoes (GF, DF)

Sliced Tomato, Sliced Cucumber & Sliced Onion (VEG, GF, DF)

Pastry Basket with Croissants, Onion Scones, Assorted Muffins (VEG)

Vegetable Frittata (GF)

Applewood Smoked Bacon & Thick-Cut Sausage (GF, DF)

Seasonal Fruit Platter (VEG)

Coffee and Tea Service

Orange Juice, Cranberry Juice, Citrus Water, Lemons, Limes & Ice

Bottled Water

The cost of the above outline is \$74 per guest. Pricing excludes NJ Sales Tax & the RRA facility rental fee. The above sample menu assumes an 2 hour event with 25 guests.

- Includes 1 on-site staff member for set-up, event service and strike.
- Includes eco-friendly linen & white paper tablecloths.
- Includes an assortment of in-house chairs & tables; any specialty rental items or equipment upgrades will be ordered for an additional fee.
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ADDISON TAYLOR CATERING

CLASSIC LITE FARE LUNCHEON

SAMPLE MENU *for a 2.5 hour event*

Cocktail Hour Nibblers

Domestic Cheese Platter

A fine selection of Domestic Cheeses garnished & served
with Fresh & Dried Fruits, Assorted Flat Breads &
Sliced Hearth Breads (VEG)

Market Fresh Crudite served with a side of Classic Hummus,
Spinach Dip & Toasted Pita (VEG, GF)

Lunch

Assorted Petit Gourmet Sandwiches
(A Vegetarian Option is Included)

Grilled Vegetable Platter (VEG, GF, DF)

Penne Pasta Salad with Tomato, Mozzarella, Fresh Basil & Pesto (VEG)

Seasonal Greens with a fruit & cheese of the season, a nut and balsamic
vinaigrette (GF, VEG)

Dessert

Seasonal Fruit Platter (VEG, GF, DF)

Assorted Macaroons (VEG,)

Raspberry Crumb Bars (VEG,)

Coffee & Tea Service

Bottled Water

Seasonal Lemonade, Iced Tea & Citrus Water

Lemons, Limes & Ice

The cost of the above outline is \$87 per guest. Pricing excludes NJ Sales Tax & the RRA facility rental fee. The above sample menu assumes an 2 hour event with 25 guests.

- Includes 1 on-site staff member for set-up, event service and strike.
- Includes eco-friendly linen & white paper tablecloths.
- Includes an assortment of in-house chairs & tables; any specialty rental items or equipment upgrades will be ordered for an additional fee.
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ADDISON TAYLOR CATERING

HOT BUFFET LUNCHEON

SAMPLE MENU *for a 2 hour event*

Healthy Fusion Entree

Lemon Baked Cod with Orange Soy Glaze Over
White Bean Cassoulet (GF, DF)

Ginger Glazed Tofu with Shitake Mushrooms, Snap Peas &
Red Curry Brown Rice (VEG)

Smokey Paprika Braised Chicken Thighs
over Braised Kale Herb (GF,DF)

Sides

Roasted Sweet Potatoes (VEG, GF, DF)

Lemon Charred Broccoli (VEG, GF, DF)

Farfalle with Capers, Olives, Capers, Tomatoes & Garbanzo Beans in a
Tangy Roasted Tomato Broth (VEG)

Assorted Rolls & Salted Butter (VEG)

Salad

Baby Greens with Oranges, Roasted Beets, Goat Cheese and Toasted
Sliced Almonds (VEG, GF)

Dessert & Drinks

Seasonal Fruit Platter (VEG, GF, DF)

Assorted Macaroons (VEG)

Raspberry Crumb Bars (VEG)

Coffee & Tea Service

Bottled Water

Seasonal Lemonade, Iced Tea & Citrus Water

Lemons, Limes & Ice

The cost of the above outline is \$74 per guest. Pricing excludes NJ Sales Tax & the RRA facility rental fee. The above sample menu assumes an 2 hour event with 25 guests.

- Includes 1 on-site staff member for set-up, event service and strike.
- Includes eco-friendly linen & white paper tablecloths.
- Includes an assortment of in-house chairs & tables; any specialty rental items or equipment upgrades will be ordered for an additional fee.
- **Pricing assumes an alcohol-free event.** A bartender must be added for alcohol service.
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ADDISON TAYLOR CATERING

COCKTAIL PARTY

SAMPLE MENU *for a 2 hour event*

Stationary Hors D'oeuvres

Domestic Cheese Platter

A fine selection of Domestic Cheeses garnished & served with Fresh & Dried Fruits, Assorted Flat Breads & Sliced Hearth Breads

Market Fresh Crudite served with a side of Classic Hummus, Spinach Dip & Toasted Pita (VEG)

Stationary Hors D'oeuvres

Edamame Dumplings with a side of Ponzu (VEG)

Mac & Cheese Poppers (VEG)

Spanakopita with a side of Tzatziki (VEG)

Classic Beef Pigs in a Blanket with a side of Honey Mustard

Eastern Shore Crab Cakes with a side of Dijon Aioli

Moroccan Beef Skewers drizzled with Smoked Paprika Sauce (GF, DF)

Drinks

Seasonal Lemonade, Iced Tea & Citrus Water

Bottled Water

Lemons, Limes & Ice

The cost of the above outline is \$71 per guest. Pricing excludes NJ Sales Tax & the RRA facility rental fee. The above sample menu assumes an 2 hour event with 25 guests.

- Includes 1 on-site staff members for set-up, event service and strike.
- Includes eco-friendly linen & white paper tablecloths.
- Includes an assortment of in-house chairs & tables; any specialty rental items or equipment upgrades will be ordered for an additional fee.
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REEVES-REED ARBORETUM CATERING ESTIMATES AND INFORMATION

Thank you for considering Reeves-Reed Arboretum for your special event! The Arboretum is a unique setting unlike many other event spaces. When you host your event at the Arboretum, you are surrounded by nature with breathtaking views of the gardens from every vantage point; however, unlike a restaurant or catering hall, everything needed to make your event a success must be rented through our exclusive caterer, David Ellis Events. We do not use outside caterers.

Sample pricing below is based on type of event and guest count. These are *estimates* and your final cost will vary depending on your menu, number of staff etc. **Please note:** There is a separate fee, payable to the Arboretum, for the use of the venue.

To request a catering proposal, including rentals of tents, tables, chairs, etc., please contact David Ellis Events at (973) 539-3000.

BRUNCH/SIMPLE LUNCH/SHOWERS

Inside Wisner House– 4-hour event, alcohol is additional

- < 25 guests: pricing starts at \$135/person; with a bartender - \$150/person.
- 25-60 guests: pricing starts at \$110/person; with a bartender - \$125/person.
- > 60 guests: pricing starts at \$125/person; tenting is required. Tent costs start at \$3500.

Price includes staff, throw away products, non-alcoholic beverages, ice, basic rental equipment, and garbage removal. Alcohol is a separate additional cost.

WEDDINGS AND LARGE DINNER PARTIES

Inside/Outside, Upper Lawn and Wisner House – 5-hour event

- 50 guests: pricing starts at \$400/person. If outdoors, a fully floored tent with a dance floor is required; pricing starts at \$750/person.
- 75 guests: a fully floored tent with a dance floor is required; pricing starts at \$675/person.
- 130 guests (outside only): a fully floored tent with a dance floor is required; pricing starts at \$600/person.

Price includes staff, china, flatware, glassware, non-alcoholic beverages, ice, basic rental equipment, and garbage removal. Alcohol is a separate additional cost. There is an additional fee for the use of the lower garden.

COCKTAIL PARTY

Inside/Outside, Upper Lawn and Wisner House – Alcohol is additional

- < 90 guests: pricing starts at \$150/person; tenting is optional. Tent costs start at \$3500.

Price includes staff, throw away products, non-alcoholic beverages, ice, basic rental equipment, and garbage removal. Alcohol is a separate additional cost. China, flatware, and glassware are available at an additional fee.