

**MODERN AMERICAN  
CUSINE FOR  
MODERN WEDDINGS**

# **KITCHEN** 519





**OVER TWO DECADES OF  
EXPERTISE IN  
RESTAURANT AND  
CATERING SERVICES**

**COMPLETELY  
CUSTOMIZABLE &  
TAILORED OPTIONS  
TO SUIT EVERY  
WEDDING STYLE**

**DEDICATED WEDDING  
SPECIALIST  
COORDINATING WITH  
YOU AND YOUR  
WEDDING PLANNER**

**BOOK YOUR WEDDING  
WITH US AND ENJOY  
BRIDAL SHOWER  
CATERING DISCOUNTS**

**CULINARY CREATIONS  
BY MULTI-AWARD  
WINNING CHEF JOHN  
STEWART**





In the world of wedding planning, it's easy to get lost in the sea of options and the relentless machinery of the industry. At Kitchen 519, we understand that. We know that every couple is unique, and your wedding should reflect that - starting with the food.

Let's be honest, planning a wedding can often feel like navigating a well-oiled, albeit overwhelming, machine. From venues to florists, everything seems to follow a set pattern. But what about when you want to break free from the standard and truly make your day your own? That's where we come in.

At Kitchen 519, we believe in the art of personalization - especially when it comes to your wedding meal. Forget the one-size-fits-all approach. We're here to help you 'Cater your Catering'. Whether you dream of a sophisticated plated dinner, a cozy buffet, or interactive food stations, we bring your vision to life. Your wedding is a reflection of your personal story, and shouldn't be shoved into a box. So we're here to make sure your story shines through in every bite.

Our team, led by the multi-award-winning Chef John Stewart, is dedicated to crafting meals that are not just delicious, but also meaningful. With over 20 years of experience in restaurant and catering services, we know how to navigate the complexities of wedding catering, ensuring a seamless experience for you and your guests.

So, let's get started on this journey together. Flip through the pages of our guide, savor the possibilities, and remember, at Kitchen 519, your wedding, your rules. Welcome to a world where your taste buds and your heart are equally catered to.





The next pages feature sample package options, customizable to meet your specific needs. This selection includes various food and service add-ons for a personalized experience.

## **GRAZING STATION \$8 PER PERSON**

**Artisanal Hummus & Freshly Baked Pita**

**Savory Smoked Cheese Dip**

**Classic Bruschetta**

**Herb-Roasted Eggplant**

**Selection of Fine Cheeses**

**Gourmet Charcuterie Platter**

**Assorted Fresh Fruit**

**Variety of Crispy Crackers**

**Handcrafted Pretzels**

**Homemade Jams and Gourmet Mustards**

### **DID YOU KNOW:**

K519 owns a professional smoker trailer that can be brought on site.

If you love BBQ, we are able to bring an expertly crafted experience to your wedding and infuse exquisite smoky flavors. It's our secret to creating unforgettable dishes.

## **PASSED HORS D'OEUVRES SELECTION:**

**Scallops Wrapped in Bacon - Luxurious and succulent scallops enveloped in crispy bacon.**

**Pricing: \$400 for 100 pieces**

**Brie and Raspberry Fillo Bites - A delightful combination of creamy brie and tart raspberry encased in light, flaky fillo.**

**Pricing: \$144 for 48 pieces**

**Vegetable Spring Rolls - Crispy and fresh, filled with a vibrant mix of vegetables.**

**Pricing: \$300 for 100 pieces**

**Franks in a Blanket - A classic favorite, mini franks wrapped in a soft, golden pastry.**

**Pricing: \$200 for 100 pieces**

**Vegetable Dumplings - Steamed to perfection, these dumplings are filled with a savory blend of vegetables.**

**Pricing: \$300 for 150 pieces**

## **TEIR ONE INCLUDES**

**Choice of Classic House Salad -or- Traditional Caesar Salad**

**Savory Meatballs and Sausage - A hearty and flavorful dish**

**Vegetable Puttanesca - A robust blend of fresh vegetables in a rich sauce**

**Chicken Parmesan with Black Truffle Burrata - A gourmet twist on a classic**

**Seafood Pasta - Featuring Shrimp, Crab, and Mussels in a choice of Red or White Wine-Garlic Sauce**

**Pesto-Infused Potatoes - Perfectly seasoned and delightfully aromatic**

**Artisan Rolls served with Whipped Butter**

**\$60 PER PERSON**

## **TEIR TWO INCLUDES**

**Apple, Bacon, and Gorgonzola Salad -or- Signature House Salad**

**Rich Smoked Gouda Mac and Cheese**

**Seasonal Vegetables - Tossed in Garlic and Balsamic**

**14-Hour Slow-Cooked Brisket Carving Station**

**Honey Pistachio Chicken - A unique blend of sweet and nutty flavors**

**Choice of Sweet Potato with Smoked Pecans -or- Crispy Garlic Potatoes**

**Freshly Baked Rolls served with Creamy Butter**

**\$70 PER PERSON**

## **TEIR THREE INCLUDES**

**Smokehouse Chopped Cobb Salad -or- Classic House Salad**

**Luxurious Smoked Gouda Mac and Cheese adorned with Delicate Crab Meat**

**Vegetable Almandine - A medley of fresh vegetables tossed with Lemon, Smoky**

**Almonds, and Pickled Shallots, finished with a Brown Butter Horseradish and Chive Dressing**

**Savory Mashed Potatoes - Infused with Brown Butter, Horseradish, and Chives**

**14-Hour Slow-Cooked Brisket Carving Board**

**Jail Island Salmon - Enhanced with Feta, Dill, and a Light Lemon Butter Sauce**

**Homemade Focaccia Bread served with Herb Butter**

**\$80 PER PERSON**

## EXCLUSIVE ADD-ON SERVICES:

Bartending Services - Professional bartenders to craft and serve your choice of beverages. Note: A minimum of 2 bartenders is required for gatherings of 60 or more guests.

PRICING: \$150 PER BARTENDER.

Optional Cleanup Service - A comprehensive service that includes the clearing of tables, chairs, and trash disposal to ensure a seamless post-event experience.

FEE: AN ADDITIONAL 10% OF YOUR TOTAL BILL..

Ready to explore your wedding catering with us?  
you can email us at [kitchen519njcatering@gmail.com](mailto:kitchen519njcatering@gmail.com)  
Visit our restaurant, located at 200 E Evesham Road Glendora, NJ  
or give us a call at 856-312-8629

# Terms of Service



## ORDERING

Final Payment is due no later than 72 hours prior to your function. Payment must be made either by cash, card or check. Kitchen 519 reserves the right to not perform a contracted function should the client not pay the final balance by imposed deadline.

## DEPOSITS

Upon your approval of final menu, Kitchen 519 will reserve the date for your function with a deposit of %10 of the invoice total.

## GUEST COUNT

a guaranteed minimum number of guests is required thirty days before your event. Your invoice will reflect the final count and adjustments will be made for any additional guests added to the invoice.

## CANCELLATION POLICY

If a function is cancelled, the client is responsible for paying Kitchen 519 as follows:

### SOCIAL EVENTS:

- 30 days or more before the event: the deposit paid
- 10-29 days prior to the event: 50% of the entire function
- 30-59 days prior to the event: 25% of the entire function.
- Less than nine days before the event: 100% of the entire function.

## TAXES

All prices on our menu are subject to a 6.6 New Jersey State Sales Tax. If tax exempt, please provide a tax exemption certificate.

## SERVICE CHARGE

a 10% service charge is added to all on site events where staff is necessary. This service charge is counted from your invoice items. Staff gratuity is at the clients discretion at the time of the event.

## ACTS OF NATURE

Kitchen 519 shall have no responsibility for failure to supply services when prevented by acts of nature (i.e., flood, fire, etc.) or any cause beyond the caterer's control