

FINE
PROVISIONS

ASBURY PARK
• NJ •

EVENT
CATERING

CARDINAL



CATERED EVENTS
2022/2023



crdnl.com • 513 bangs avenue asbury park, nj • 732.898.7194



ABOUT US



Cardinal is the culinary collaboration of chefs Grace Crossman and Laura Brahn. By day, they can be found at their cafe space, providing creative breakfast and lunch with hand made pastries and, by night, hosting pop-up dinners all over the tristate area.

Cardinal is proud to cater in every way possible: from intimate indoor dinner parties to elaborate fire-lit farm weddings. Whatever the setting, Cardinal is the commitment to and passion for craft and hard work. It's high quality service, attention to detail, and chef-created menus that will leave your guests satiated and raving about the meal they just had.

WE TOOK ON CATERING FOR A FEW REASONS:

- 1. We love the opportunity to use small batch and seasonal ingredients.*
- 2. We love the temporality and excitement of the short term. It allows us flexibility to take on different creative challenges regularly.*
- 3. We love the change of scenery, circumstance, conditions, and criteria.*
- 4. We love parties!*

There's no concrete menu because seasons change, you're you, and your event is unique unto itself.



BUFFET PACKAGE

\$85/HEAD PLUS TAX + 20% GRATUITY

INCLUDES:

A cocktail hour of 2 passed appetizers and 1 stationary grand pile station. A seasonally inspired buffet with two proteins and three sides. All props, vintage platters, serving utensils, staging, service, vintage china plates, mismatched silver, linen napkins.

FAMILY STYLE

\$95/HEAD PLUS TAX + 20% GRATUITY

INCLUDES:

A cocktail hour of 2 passed appetizers and 1 stationary grand pile. Family style service of a seasonally inspired and chef prepared two proteins and three sides. All props, vintage platters and bowls, serving utensils, staging, service, vintage china dinner plates, mismatched silver flatware, linen napkins.

ADDT'L PROTEIN OPTION:

** for buffet or family style \$10-\$15 /head*

** For plated TBD*

ADDT'L PASSED APPETIZERS: \$2-7/head

BREAD AND BUTTER COURSE: \$2-4/head

ADDT'L STATION OR PILE: \$10-14/head

ADDT'L BUFFET OR FAMILY

STYLE SIDE DISHES OR SALAD COURSE: @\$5-10/head

ADDT'L LATE NIGHT SNACK: @\$4-10/head

VENDOR MEALS: 45\$/head

PLATED DINNER

\$100/HEAD PLUS TAX + 20% GRATUITY

INCLUDES:

*A cocktail hour of 4 passed appetizers and 1 stationary grand pile. Plated or family style salad course. Bread and butter at the table. Orders taken for three specific plated dishes. All props, vintage platters, staging, service, vintage china plates, mismatched silver flatware, and linen napkins. *RSVPS needed for entree selection*

COCKTAIL STYLE

ALL NIGHT STARTING AT

\$115 + /HEAD PLUS TAX + 20% GRATUITY

INCLUDES:

Cocktail all night is our most customizable package that is great for a client who has a clear vision of what they want their big celebration to look like. Package start with:

HOOR 1: 3 passed cold canapés + grand pile station

HOOR 2: 3 passed hot bites + one hot station

HOOR 3: 2 passed hot bites + dance break **HOOR 4:**

Cake, coffee + 3 passed desserts*

*(*or swap cake for late night snack)*



RENTALS

FARM TABLES:

7 Available @ 104 x 40 inches 300 each seats up to 10 adults

10 Available @ 96 x 40 inches 200 each seats up to 8 adults

PLATES:

Antique China Dinner Plates: \$2.5 Each*

Salad Sized Plates: \$1.5 Each*

Dessert / Bread + Butter Plates: \$ 1 Each*

FLATWARE:

Silverware: \$2 Per Setting (Fork & Knife)*

\$1 per additional piece

GLASSWARE:

Vintage Crystal Glassware: \$2 each

Tea Cups: \$ 1 each*

LINENS:

Navy Stripe Or White Napkins : \$1 Each*

* fees waived with purchase of specific services

THE GRAND PILE



We love creating grazing stations for your guests to enjoy. Seasonally inspired with cheeses, charcuterie, fruits, veggies, and much more.



BUFFET WEDDING

cocktail hour

CHEESE + CHARCUTERIE

double cream brie, Point Reyes blue, Beemster gouda, spicy soppressata, speck, pickled vegetables, seasonal crudités, cashew ranch dip, piquillo pepper hummus, seasonal fruits, candied nuts, scratch made flatbreads, crackers and toasts

PASSED APPETIZERS

cardinal burger sliders, special sauce, lettuce, onion, sesame seed buns

buffalo cauliflower, cashew ranch

buffet dinner

BRAISED SHORT RIB

stout jus, gremolata

ROASTED CHICKEN QUARTERS

fennel, white wine, shallots, cherry tomatoes, capers

CRISPY BABY POTATOES

crunchy sea salt, thyme, summer savory, garlic

TOMATO SALAD

heirloom tomatoes, white balsamic vinaigrette, shallots and basil

KALE AND CAULIFLOWER GRATIN

brie, pecorino, buttery panko

FAMILY STYLE WEDDING

cocktail hour

PUB BOARD

sharp cheddar, aged parmigiano, cypress grove ‘Bermuda triangle’ roasted andouille sausages, Kobe beef pigs in blankets, seasonal crudités, cashew ranch, warm fontina queso, soft pretzel knots, peppery crackers, focaccia, dijon and whole grain mustards, spicy dill pickles

PASSED APPETIZERS

frutti di mare braised octopus, day boat scallops, red onion, lemon, olive oil, chives

esquites crema, queso fresco, chili powder, micro cilantro

family style dinner

HARISSA ROASTED SALMON

tahini yogurt, cilantro

SOUSVIDE AND SEARED SKIRT STEAK

summer herb chimmichurri

CRISPY BRUSSELS SPROUTS

Chinese five spice, toasted garlic, hot honey

MAC + CHEESE

cavatappi, fontina mornay, sharp cheddar

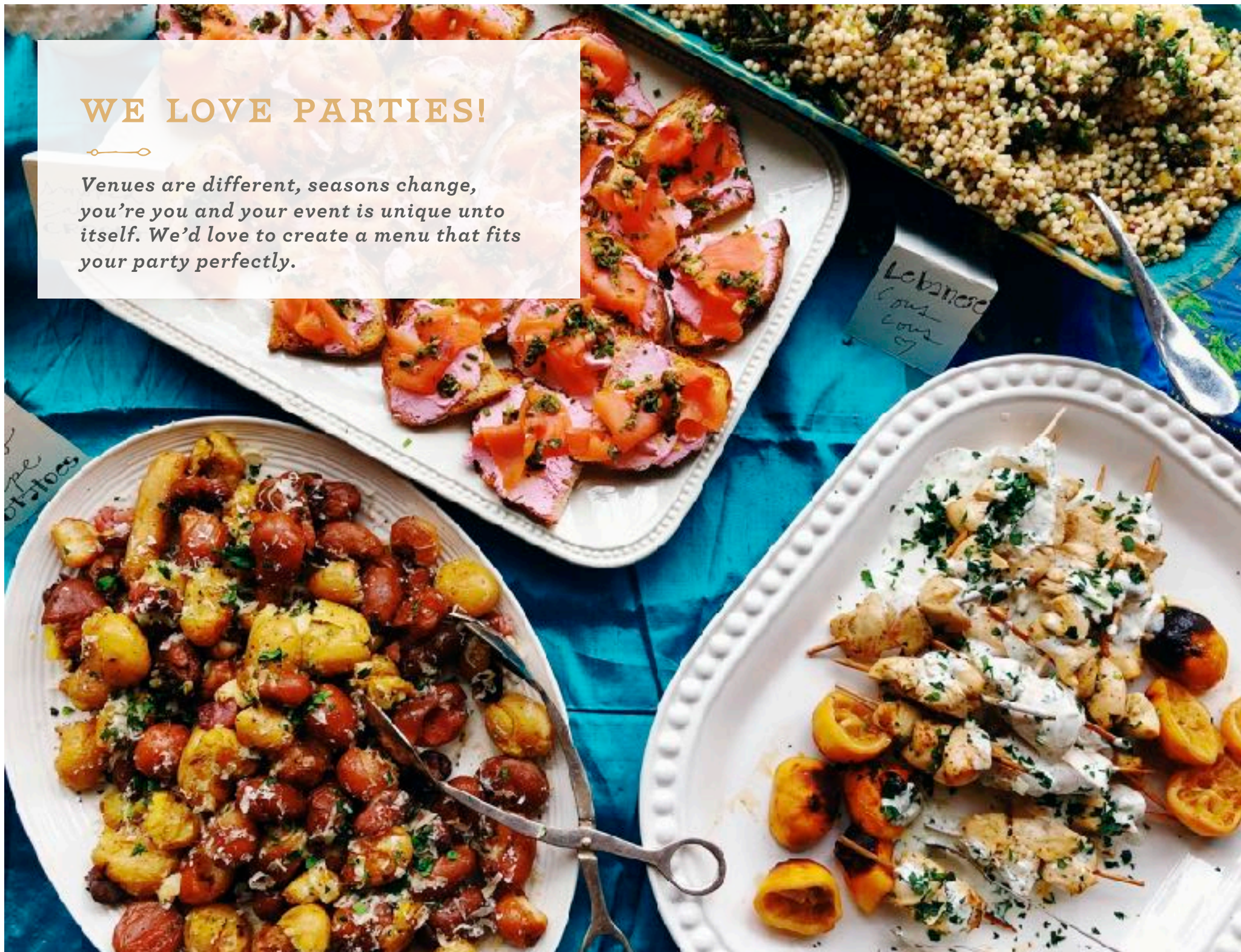
ROASTED HEIRLOOM CARROTS

parsley pesto

WE LOVE PARTIES!



Venues are different, seasons change, you're you and your event is unique unto itself. We'd love to create a menu that fits your party perfectly.



Lebanese
Cous
Cous
of

type
ofatoes

PLATED MENU

COCKTAIL HOUR

Stationary

CUSTOM PILE:

Aged cheddar, parmigiano, truffle tremor, honey comb, bresaola, prosciutto, assorted stone fruits, cashew green goddess, preserved lemon aioli, summer crudité vegetables, herbed crackers, jam, focaccia, olives

Passed

CHICKEN AND WAFFLES

Maple-poblano relish, herbed yogurt, hot sauce, liege waffle

LOBSTER ROLLS

warm butter poached lobster, brioche bun, old bay aioli, chives

SALAD

TUSCAN KALE

Caesar dressing, chile flake, toasted breadcrumb

PLATED DINNER COURSE

Your choice of

SEARED FLANK STEAK

duck fat roasted baby potatoes, sauce vierge, charred ramps

HERB ROASTED CHICKEN

Israeli couscous, confit sunchokes, chermoula

RATATOUILLE MILLE FEUILLE

local eggplant, zucchini, tomato, herbed olive oil, blistered handmade mozzarella

COCKTAIL ALL NIGHT

HOUR 1:

MEZZE PILE:

garlic hummus, green tahini, crushed pistachios, herbed goat cheese, stone fruits, local honey, harissa deviled eggs, pickled vegetables, hand pulled bocconcini, fresh herbs, olive oil, seasonal crudité's and cashew green goddess dip, house preserves, seasonal fruits, crusty hand made focaccia, lavash crackers

CANAPÉS:

POACHED CHICKEN ENDIVE *free range chicken, pignolis, currants, tarragon, extra virgin olive oil*

GRILLED EGGPLANT CAPONATA *garlic & herb shortbread crackers*

HOUR 2:

CHICKEN AND WAFFLES

Maple-poblano relish, herbed yogurt, hot sauce, liege waffle

LOBSTER ROLLS

warm butter poached lobster, brioche bun, old bay aioli, chives

TACO STATION:

CHICKEN TINGA + CHIPOTLE ROASTED MUSHROOMS

corn tortillas, pickled jalapeños, crunchy cabbage slaw, heirloom tomato pico de gallo, queso sauce, salsa verde, rice + beans, radishes, limes, hot sauces

HOUR 3:

- DANCE BREAK -

BURGER SLIDERS *cheese, special sauce, lettuce, slider buns*

DEVILS ON HORSEBACK *blue cheese + cherry pepper stuffed date, bacon wrapped*

HOUR 4:

BLACK AND WHITE CAKE

TURNSTILE COFFEE + TEA SERVICE

PASSED DESSERTS:

Chocotaco- hand made ice cream in a pizelle taco shell with valrhona dark chocolate and candied pepitas

Macarons- assorted hand made French macarons

COCKTAIL HOUR EXAMPLES



GRAND PILE EXAMPLES

CHEESE & CHARCUTERIE

double cream brie, Point Reyes blue, Beemster gouda, spicy soppressata, speck, pickled local vegetables, seasonal crudités, cashew ranch dip, piquillo pepper hummus, seasonal fruits, candied nuts, scratch made flatbreads, crackers and toasts

MEZZE

garlic hummus, green tahini with crushed pistachios, herbed goat cheese, marinated olives, hand pulled mozzarella, fiore sardo, finnochiona, braesaola, seasonal crudités and cashew green goddess dip, house preserves, seasonal fruits, crusty hand made focaccia, parmigiano crackers

PUB BOARD

sharp cheddar, smoked gouda, cypress grove ‘Bermuda triangle’ roasted, andouille sausages, Kobe beef pigs in blankets, seasonal crudités, cashew ranch, warm fontina queso, soft pretzel knots, peppery crackers, focaccia, dijon and whole grain mustards, spicy pickles

We love receiving the green light to enhance your grazing station with cheeses, meats, dips, that are inspired by what’s available to us the week of your wedding and make your meal as personal and unique as possible!

STATION EXAMPLES

TACO STATION

CHICKEN TINGA, CARNITAS, MOLE SHORT RIB, CHIPOTLE ROASTED MUSHROOMS, AL PASTOR TORTILLAS, HOT SAUCES, AND SALSAS

RAW BAR

VARIOUS OYSTERS
SEARED AND SLICED SASHIMI GRADE TUNA
POACHED GULF SHRIMPS
ASSORTED SAUCES

FRIED CHICKEN

BUTTERMILK RANCH
BIBB LETTUCES
POTATO ROLLS
HONEY BBQ SAUCE
PICKLES

STEAK HOUSE CARVING STATION

PRIME RIB AND RACK OF LAMB
house steak sauce, demi glace, garlic butter, truffled herb oil, au poivre, tzaziki

- DETROIT OR NEOPOLITAN STYLE PIZZAS
- GLOBAL STREET FOOD BITES
- SLIDERS
- LO MEIN / FRIED RICE
- ITALIAN STATION



PASSED APPETIZERS

FRIED CHICKEN SLIDERS

honey & hot sauce, pickles, brioche or biscuit

CARDINAL BURGER

American cheese, lettuce, onion, special sauce, house sesame seed bun

BUFFALO CAULIFLOWER

blue cheese yogurt or cashew ranch

KOBE BEEF PIGS IN A BLANKET

puff pastry, spicy dijon mustard

SEARED CAJUN SHRIMP

remoulade, herbs

TRUFFLE FRIES

hand cut French fries, pecorino, parsley, truffle carpaccio, garlic

ESQUITES

Buttery corn, queso fresco, chili powder, cilantro, chili, crema

LOBSTER ROLL

drawn butter, old bay aioli, chives

SHRIMP ROLL

spicy mayo, cilantro, sesame cucumber

“IMPOSSIBLE” BURGERS

lettuce, onion, vegan special sauce, vegan house made bun

LIL CHEESE STEAKS

shaved steak, cherry peppers and provolone

POACHED SHRIMP AGUACHILE

tail on poached shrimp, avocado-jalapeno aguachile, fried tortilla crisps

MINI MARKET VEGETABLE GALETTE

all-butter crust, maldon sea salt, fresh thyme & garlic (for example: heirloom tomato, hen of the woods, etc)

POACHED CHICKEN ENDIVE

free range chicken, pignolis, currants, tarragon, extra virgin olive oil

HAND PULLED MOZZARELLA

heirloom cherry tomato, black garlic, bronze fennel

DEVILS ON HORSEBACK

blue cheese stuffed date, smoked bacon, hot cherry peppers

POTATO CROQUETTES

white wine, manchego, saffron aioli

POLENTA FRIES

maple, smoked bacon

CARNITAS TACOS

slow roasted pork, fresh corn tortilla, kale & cabbage slaw, pickled jalapeño



PASSED APPETIZERS CONT'D

BROCCOLI RABE TEMPURA

cashew creme fraîche, chili flake

MINI CROQUE MONSIEUR

fontina, gruyere, mornay, berkshire ham

MINI CROQUE FORESTIER

fontina, gruyere, mornay, thyme, truffle, wild local mushrooms

MINI HARISSA MEATBALLS

zhoug

BRAISED OCTOPUS

corn, red onion, lemon, olive oil, chives

SEARED STEAK SKEWERS

teriyaki, scallion

SMOKED CHICKEN WINGS

harissa, sesame, scallion

GRILLED EGGPLANT CAPONATA

garlic & herb shortbread crackers

ARANCINI (fried risotto balls):

- *Prosciutto di parma, fontina, herbs, spicy marinara*
- *Classic beef, tomato, mozzarella, classic marinara*
- *Butternut squash, kale, fontina, romesco*
- *Crab, chives, old bay aioli*

CROSTINI:

- *heirloom tomato bruschetta, red onion, parsley, garlic-rubbed baguette*
- *smoked bacon, aioli, butter lettuce, beefsteak tomato, brioche*
- *goat cheese, grilled peach, rosemary honey*
- *prosciutto & peach crostini, white balsamic reduction, fresh oregano*
- *roasted pepper and brie toast*
- *white bean + oil cured olive*
- *hand pulled mozzarella, basil, olive oil*

BUFFET / FAMILY STYLE EXAMPLES

PROTEINS

beef

BRAISED SHORT RIBS

stout jus, gremolata

SOUS VIDE & SEARED STRIP STEAK

chimmichurri, pesto, or house steak sauce

SOUS VIDE & SEARED FLANK STEAK

garlic butter, truffled herb oil, or sauce vierge

SLOW N LOW BRISKET

brown sugar bourbon bbq sauce, pickles

pork

BRAISED ITALIAN PORK SHOULDER

rosemary, chile flake, orange, garlic

chicken

ROASTED ORGANIC CHICKEN

fennel, lemon, shallots, capers, blistered cherry tomatoes, white wine

CHICKEN MILANESE

arugula, olive oil, parmigiano reggiano

CHICKEN SOUVLAKI SKEWERS

lemon, herbed yogurt sauce

SEARED ORGANIC CHICKEN BREAST

rosemary, roasted garlic, cracked pepper

**FRIED OR CHARGRILLED CHICKEN
QUARTERS**

Calabrian chili honey

lamb

BRAISED LAMB KLEFTIKOS

oregano, roasted garlic, tomato, warm spices

fish

LOCAL WHITE FISH EN PAILLOTE

sauce vierge

**HARISSA MARINATED SALMON STEAK OR
SKEWERS**

tahini yogurt

**THAI GREEN CURRY SALMON OR WHITE FISH
FILETS**

basil, cilantro, lime

CRAB CAKE

buerre blanc

LOW COUNTRY SHRIMP

old bay, corn, butter

SWORDFISH STEAKS OR SKEWERS

parsley caper relish

vegetarian

RATATOUILLE MILLE FEUILLE

breaded eggplant, local zucchini and tomato tower, herbed olive oil, blistered mozzarella cheese (available vegan with cashew ricotta)

FRIED HEN OF THE WOODS MUSHROOMS

country gravy (vegan)

CORN MEAL CRUSTED CAULIFLOWER STEAKS

country gravy or chimmichurri (vegan / gf)

VEGAN MEATBALLS

pomodoro, vegan or classic ricotta cheese (gf / available vegan)

SEARED OYSTER MUSHROOM STEAKS

tamari + ginger glaze, scallions

SIDES

salads

LOCAL GREEN SALAD

locally sourced greens, lemon-tarragon vinaigrette, cucumber, radish, cracked pepper

GEM SALAD

gem lettuces, castelvetroano olives, cherry tomatoes, herbed vinaigrette

TOMATO SALAD

heirloom tomatoes, white balsamic vinaigrette, shallots, basil (+ our fresh made mozzarella always available to add)

HEIRLOOM CUCUMBER & TOMATO SALAD

sherry vinaigrette, parsley

BIBB SALAD

radishes, fennel, sourdough crouton, dill-buttermilk ranch

KALE OR CLASSIC CAESAR

scratch made caesar dressing, sourdough croutons, pecorino romano (available vegan)

starches

MAC & CHEESE

cavatappi, fontina mornay, cheddar cheese, buttery panko breadcrumb toppings

CREAMY POLENTA

truffle oil and herbs

WILD RICE PILAF

parmigiano, toasted almonds, squash, rosemary

FARRO WITH WILD MUSHROOMS

parmigiano, toasted almonds, seasonal squash, rosemary

starchy veg

CACIO E PEPE BABY POTATOES

parmigiano, pecorino, black pepper, parsley

CRISPY BABY POTATOES

crunchy sea salt, herbs, in duck fat or olive oil

SWEET POTATO WEDGES

labneh, tahini, sumac, sesame seeds

MASHED POTATOES!

butter, creme fraiche, chives

CAULIFLOWER & KALE GRATIN

brie, pecorino, buttery panko

vegetables..

CORN ESQUITES

freshly shucked buttered corn, crema, cotija, chile powder, cilantro

CRISPY BRUSSELS SPROUTS #1

Chinese five spice, hot honey, toasted garlic

CRISPY BRUSSELS SPROUTS #2

Pecorino, toasted garlic, Calabrian chili honey

CREAMED KALE

thyme double cream, creme fraiche, fried shallots

BRAISED COLLARDS

cider vinegar, caramelized onion, with or without bacon

ROASTED BROCCOLI OR BROCCOLINI

chili flake, lemon zest, olive oil

TURMERIC CAULIFLOWER

spiced cashew, cilantro

SUMMERY SUCCOTASH

all the beautiful squash, tomatoes, corn, eggplant, in basil pesto

ROASTED BEETS & CARROTS

extra virgin olive oil, creme fraiche (or cashew creme fraiche), pistachios, mint

ROASTED HEIRLOOM CARROTS & TURNIPS

parsley pesto

HONEY ROASTED CARROTS

thyme, cracked pepper

CHILI ROASTED EGGPLANT

sambal, toasted garlic



** lots of these side dishes can be made vegan/gluten free or organically are! We always have alternates for soy, nut, and dairy allergies where applicable...*

PLATED EXAMPLES



JERSEY SHORE

We love where we live and utilizing local produce and seafood whenever possible!



COURSE ONE EXAMPLES

CARBS

Family style at the table

SOURDOUGH BREAD

whipped garlic butter

PARKER HOUSE ROLLS

hand made rolls, honey butter

FOCCACIA

*hand made focaccia bread with
seasonal veggies and herbs*

SALAD

One for each guest, or family style at the table

LOCAL GREENS

shaved beets, pistachio, shallot vinaigrette, parm

TUSCAN KALE

*tuscan kale, cherry tomatoes, radishes, roasted
garlic vinaigrette*

FATTOUSH

*cucumbers, tomatoes, feta, herbs, pomegranate
mollasses*

CAESAR

*romaine or kale, scratch made caesar,
castelvetrano olives, croutons, pecorino Romano*

SEASONAL, CHEF'S CHOICE

PLATED DINNERS

beef

BRAISED SHORT RIB

roasted heirloom carrots, potato puree, stout jus

GRILLED STRIP STEAK

new potatoes, sautéed local greens

BOURBON BBQ GLAZED BRISKET

creamed kale, smoky roasted carrots

SOUSVIDE AND SEARED FLANK STEAK

crispy smashed fingerling potatoes

PRIME RIB

hard roasted broccolini, jus

chicken

ROASTED CHICKEN

fennel, white wine, shallots, cherry tomatoes, crispy baby potatoes

FRIED CHICKEN

cider braised collard greens, mac n cheese

HERB ROASTED ORGANIC CHICKEN BREAST

Roasted baby sweet potato, herby gravy

CHAR GRILLED CHICKEN QUARTERS

creamy polenta, Calabrian chili honey

CHICKEN PARMIGIANO

breaded chicken cutlet, marinara, blistered fresh mozzarella, garlicky broccoli rabe

CHICKEN SOUVLAKI

oregano + citrus marinated skewers, Israeli couscous, chermoula

fish

WHITEFISH EN PAILLOTE

Thai green curry, swiss chard, corn, crispy fried shallots

HARISSA ROASTED SALMON

garlicky broccoli, wild rice pilaf

ROASTED MARKET WHITE FISH

French green lentils, root vegetables, lemony creme fraiche

SHRIMP ÉTOUFFÉE

trinity, Carolina rice

CRAB CAKE

succotash

veggie

SEARED OYSTER MUSHROOM STEAK

bok choy + radish salad

CORNMEAL CRUSTED CAULIFLOWER STEAK

country gravy + creamy mashed potatoes

ORRECHIETTE PASTA

mushroom confit, San Marzano tomato, basil

VEGAN MEATBALLS

creamy polenta, marinara

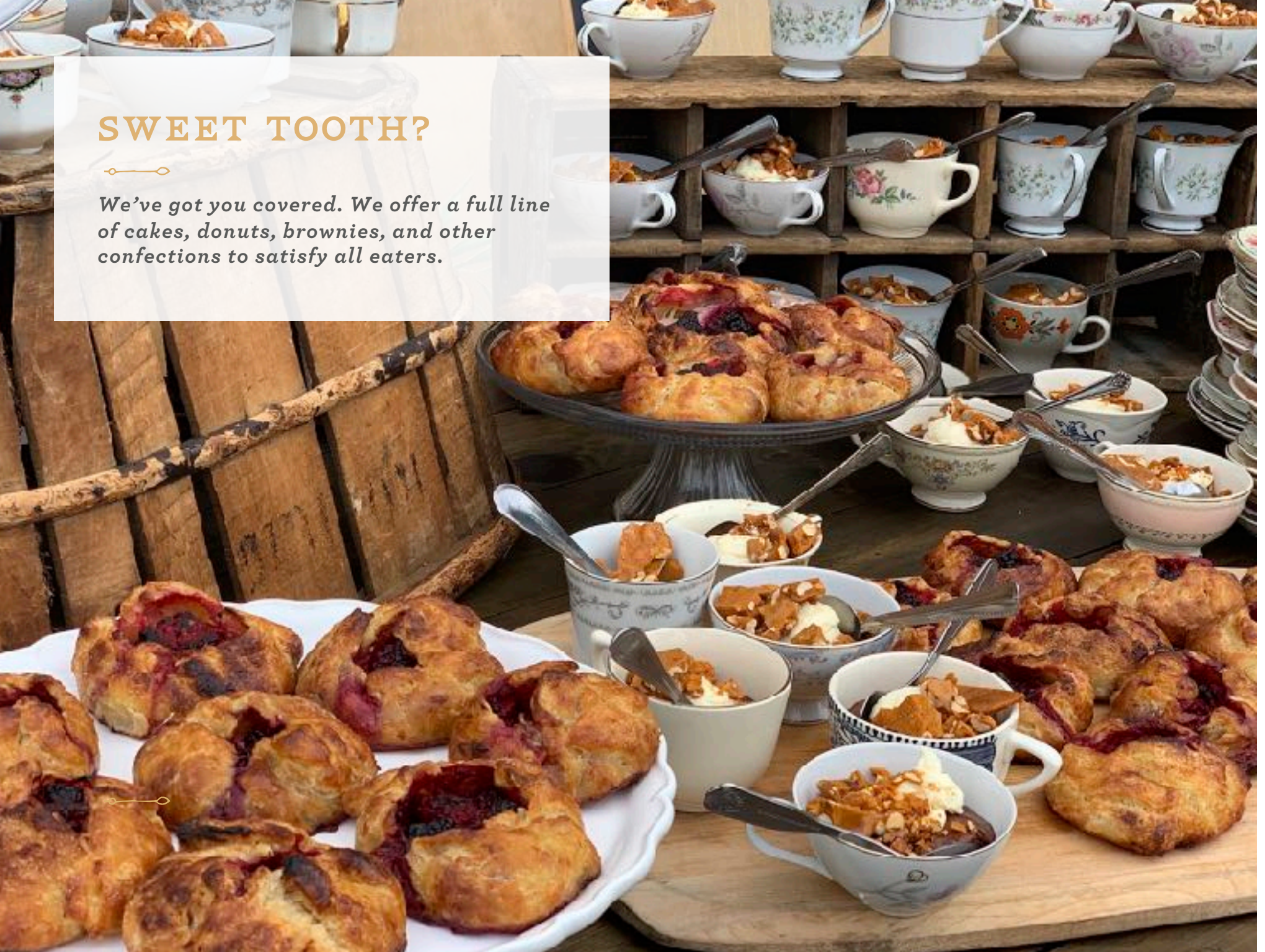
FRIED HEN OF THE WOODS MUSHROOM

cavatappi mac, pickles

SWEET TOOTH?



We've got you covered. We offer a full line of cakes, donuts, brownies, and other confections to satisfy all eaters.





7\$ SLICE



ROSEMARY-HONEY-BLACKBERRY

Crushed fresh blackberries folded into Swiss meringue buttercream, rosemary cake, honey

SAMOA

Coconut cake, chocolate ganache, salted caramel buttercream

COCONUT

Toasted coconut cake, brown butter frosting, dark rum syrup

CHOCOLATE-TAHINI

Rich chocolate cake, nutty tahini buttercream



MEYER LEMON

sweet meyer lemon cake, tart lemon syrup, airy marshmallow buttercream

FRAMBOISE

Yellow cake, pastry cream, macerated fresh raspberries, classic buttercream

BLACK N WHITE

devil's food cake with toasted sugar buttercream

CLASSIC

vanilla cake with classic Swiss meringue buttercream

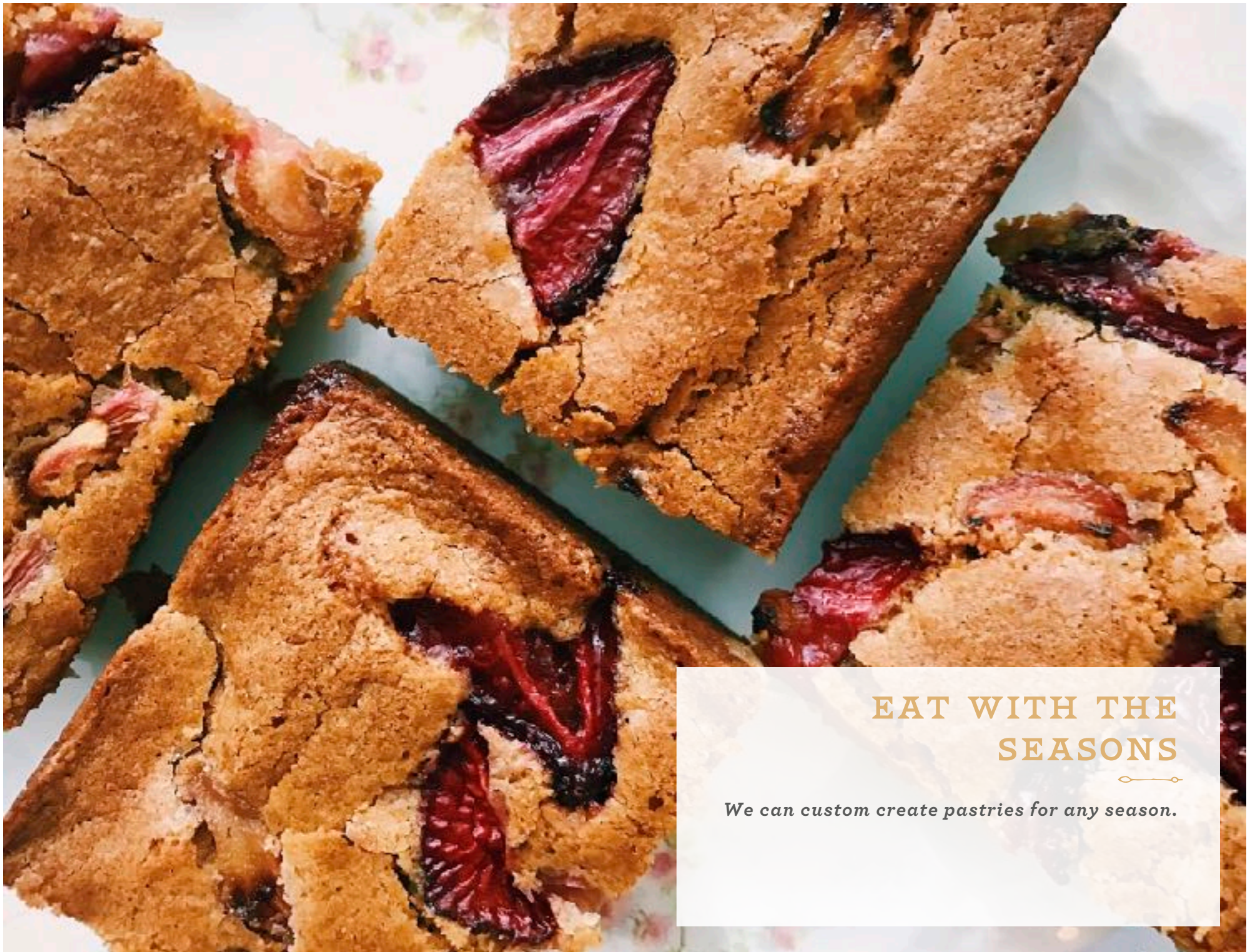
WANT SOMETHING SPECIFIC?

We love a custom project and would love to make you your dream wedding cake!

GOT A FAVORITE?

We love to make your dreams come true by bringing your favorite dishes to life with a cardinal twist





EAT WITH THE SEASONS



We can custom create pastries for any season.



EXAMPLE DESSERTS *All available vegan upon request.*

FRENCH MACARONS (gf)

SOME FLAVOR WAYS:

- *raspberry*
- *Meyer lemon*
- *vanilla bean*
- *pistachio-rosewater*
- *coffee*
- *creamsicle*
- *funfetti*
- *key lime*
- *dark*
- *chocolate-caramel*

XUIXOS

fried Catalan pastry, lemon cream, cinnamon sugar

CHOCO TACOS

house made pizelle, iced cream, chocolate magic shell, candied pepitas

SOPH'S MINI BAKLAVA BUNS

honey, pistachios & walnuts, flaky buttery pastry

GALETTES

Free-form tarts, seasonal fruits

DARK CHOCOLATE MOUSSE CUPS (gf)

salted caramel, whipped cream, candied nuts

GANACHE SOAKED CHOCOLATE CAKE BITES

candied cashews, sea salt

ICED CREAM SANDWICHES (gf)

Macaron cookie, sabayon iced cream

SOME OF OUR FLAVOR WAYS:

- *roasted strawberry iced cream, pistachio cookie*
- *mint iced cream, chocolate cookie*
- *brown butter iced cream, pecan cookie*
- *vanilla bean iced cream, rose petal cookie*
- *lemon iced cream, almond cookie*

TRUFFLES (gf)

dense ganache dusted with valrhona cocoa

DONUTS

SOME AVAILABLE FLAVORS:

- *blackberry glazed, vanilla cream filled*
- *cacao nib with coffee glaze*
- *pistachio with orange blossom glaze*

TURNSTILE COFFEE SERVICE

**REGULAR HOUSE BLEND
DECAFFEINATED COFFEE
HOT WATER FOR TEA**

- *Assorted teas*
- *Milk*
- *Cream*
- *Oat milk*
- *Demerara sugar*
- *Stevia in the raw*
- *Stirrers*
- *8 oz china cups*

5\$/per person; included in cocktail all night package.



A close-up photograph of a white ceramic platter with a scalloped edge, filled with several donuts. The donuts are coated in a thick, glossy pink frosting and topped with a generous amount of multi-colored sprinkles (red, blue, green, yellow, and white). A silver metal donut cutter is placed on top of the donuts. In the foreground, a small, light green rectangular card is propped up, featuring the handwritten text 'DOH! NUTS' in black marker. In the background, another similar card is visible, partially obscured, with the word 'MARSIE' written on it. The platter is set on a white surface, and a small white bowl containing red items is partially visible on the right side.

DETAILS GIVE CHARACTER

We love when couples give us details (like loving the Simpsons, for example) to riff on.

AT EACH FULL SERVICE EVENT WE ARE PROUD TO OFFER...

INCLUDING:

Fully customizable menu and guidance of selections from start to finish depending on client's specific needs, personal tastes and preferred budget. Our team is engaged in the process and assists in seamless planning and execution.

A site visit / walkthrough of location, or multiple, as needed.

A site plan and layout of catering services and schematics for stations, buffet(s), bars, etc.

Comprehensive guidance of rentals needed for your event including tables, chairs, glassware for tables, glassware for bar, linens, silverware, serving ware, and flatware for all parts of an event. Detailed schematics of rentals required to accommodate custom catering services in unconventional venues (tables, cooking equipment, etc).

Set up of a space to the client's request (table layout, table setting, napkin fold, menu cards).

Detailed maitre d' services to establish flow of events from when guests arrive.

Coordination with other vendors and teams onsite.

Detailed timeline of load in and load out of Cardinal staff and any additional vendors coordinated through Cardinal.

Set up and breakdown of tables and food service related collateral as per client and venue's specifications.



THANK YOU!



*We look forward to being a part of your celebration!
Thank you for choosing to work with a small women owned and chef lead business.*

CHEERS,

*Laura, Grace and
The Cardinal Family*



crdnal.com • 513 bangs avenue asbury park, nj • 732.898.7194