



Three Hour Cocktail Party

ONE HOUR BUTLER PASSED HORS D'OEUVRES • Choice of (6)

Miniature Beef Wellington

Miniature Cheeseburger Slider
American Cheese & Melted Onions

Coconut Shrimp
Apricot Dipping Sauce

Asparagus & Goat Cheese Bundles
Wrapped in Phyllo

Bacon Wrapped Sea Scallops

Chinese Style Spring Rolls
Sweet Scallion Chili Dipping Sauce

Pigs-In-A-Blanket
Spicy Boardwalk Mustard

Miniature Loaded Potato Skins
Aged Cheddar & Bacon

Sesame Chicken Morsels
Sweet Asian Chili Sauce

Maryland Crab Cakes
Pecan Spiced Tartar Sauce

Seared Ahi Tuna
Hoisin Dressing & Crispy Rice Crouton

Caprese Skewers
Ripe Tomato, Fresh Mozzarella & Folded Basil Leaves

THE MARKET TABLE

Arrangement of Imported & Domestic Cheeses

Garnished with Dried & Fresh Fruits & Nuts
Freshly Baked Focaccia Crisps, Olive Oil Rosemary Rolls & Herbed Bread Sticks

Farmer's Market Display

Zucchini, Yellow Squash, Eggplant, Asparagus & Carrots with
Extra Virgin Italian Olive Oil & Cracked Black Pepper
Crisp Garden State Vegetables with Two Hand-Blended Dips
Chickpea Hummus

Garden State's Best Display of Locally Produced & House Made Salads

Oven Dried Tomatoes with Grilled Artichokes
Roasted Asparagus with Fresh Ginger
Fire Roasted Tri-Colored Peppers & Balsamic Eggplant
Sweet Jersey Corn Salad with Crumbled Feta Cheese

STATIONARY DISPLAY • Choice of (1)

Designer Mac-n-Cheese Bar

Bite-Sized Fried Mac-n-Cheese Fritters

Two House Made Mac-n-Cheese Creations:

Rich Vermont Cheddar • Lightly Spiced Chipotle-Pepper Jack

Accompaniments to include:

Toasted Japanese Panko Crumbs • English Peas • Minced Garden Herbs •
Sweet Shallot Marmalade • Double Smoked Bacon Crumbs •
Parmesan Cheese • Fresh Baby Spinach • Marinated Free-Range Chicken •
Diced Amish Ham • Sliced Scallions • Broccoli Flowerets • Sweet Bell Pepper

Antipasto Display

Braised Meatballs • Imported Provolone • Sopressata • Prosciutto di Parma •
Dry Aged Salami • Cannellini Bean Salad • Sliced Melon • Shallot Balsamico • Marinated
Artichoke Hearts • Roasted Garlic Peppers • Bocconcini • Caponata • Olives • Preserved
Cherry Peppers • Bastone • Crostini Breads

American Bistro

Philadelphia Cheesesteak Sliders • Mac-n-Cheese Bites •
Watermelon-Feta Cheese Salad • Onion Rings • Seasoned French Fries •
Mozzarella Sticks with Marinara Dipping Sauce

Cosmopolitan Potato Bar

Mashed Golden Yukon Potatoes • Mashed Sweet Potatoes

Accompaniments to include:

Green Springs Onions • Balsamic-Shallot Marmalade • Fresh Snipped Chives •
Slow Roasted Garlic Cloves • Crème Fraiche • Crispy Bacon •
Aged Pecorino Romano Cheese • Sharp Vermont Cheddar Cheese •
Minced Broccoli Persillade • Brown Sugar Bacon

Far Eastern Station

Steamed & Fried Vegetable Potstickers • Boneless Spareribs •
Japanese Crispy Bean Curd with Sweet Chili Sauce & Crispy Noodles •
Edamame Stir-Fried Rice • Mirin Dumpling Sauce • Chili Oil • Sriracha Aioli •
Served with Chopsticks

STATIONARY DISPLAY CONTINUED

Taste of Bavaria

German Bratwurst Sliders with Beer Braised Onions & Pilsner Cheese Sauce •
Salt Baked German Pretzels • Horseradish Cheese Sauce • Pretzel Rods •
Honey Mustard • Potato Pancakes • Applesauce

The Pasta Table

Please Select (2)

Sea Shell Pasta - Fennel • Baby Shrimp • Chorizo • Red Onion • Chipotle Cream
Rigatoni Pasta - Cherry Tomatoes • Baby Spinach • Basil Champagne Sauce
Conchiglie Pasta - Roasted Peppers • Black Olives • Artichoke Hearts • Basil Cream
Penne Pasta - Fresh Peas • Prosciutto de Parma • Triple Distilled Vodka Sauce
Farfalle Pasta - Sweet Peas • Fresh Artichokes • White Pecorino Alfredo Sauce
Cavatelli Pasta - Sautéed Garlic & Broccoli • Classic White Wine-Garlic Sauce
Bow Tie Pasta - Broccoli Rabe • Plum Tomato Scampi Sauce

Accompaniments to include:

Pepper Mill • Grated Parmesan Cheese • Herb Marinated Olives • Hot Pepper Flakes

*Select an Additional Cocktail Party Display for
an Additional Cost Per Person*

DESSERT

Delicate Miniature Desserts with Freshly Baked Brownies & Cookies

Inclusive Beverages

Regular & Decaffeinated Coffee
Assorted Teas
Assorted Soft Drinks



Cocktail Party Enhancements

The Following Items and Stations are available for Additional Fees

Market Table Enhancements

Fried Rings of Calamari • Plum Tomato Marinara
Warm Spinach Dip • Pita & Tortilla Chips
Potato Pierogies • Caramelized Onions & Bacon
Four Cheese Ravioli • Tomato Cream Sauce

Attended Cocktail Stations

A Uniformed Attendant Will Prepare or Carve...

Plus Attendant Fee Per Station

Carving Table

Please Select (2)

Black Peppercorn Crusted Rib Eye of Beef - Port Wine Reduction • Horseradish Cream
Smoked & Roasted Smithfield Ham - Whole Grain Mustard Sauce
Asian Plum Roasted Loin of Pork - Soya Reduction Sauce
Roasted Vermont Turkey Breast - Sage Pan Gravy • Cranberry-Orange Compote
Molasses Lacquered Corned Beef - Spicy Boardwalk Mustard • Grated Horseradish

Additional Per Person

The Hibachi Station

Please Select (3)

Beef • Portabella Mushrooms • Shrimp • Pork Tenderloin • Tuna • Chicken Sate

Accompaniments to include:

Thai Peanut Sauce • Chili Oil • Siracha Aioli • Sweet Soy Sauce • Soy Sauce • Mango Sauce •
Sweet Thai Chili Sauce • Vegetable Fried Rice

Additional Per Person

Stir Fry Noodle Station

Served in Chinese Take-Out Boxes

Please Select (1)

Pork • Chicken • Shrimp

Lo Mein • Mung Bean Sprouts • Mushrooms • Scallions • Snow Peas • Fortune Cookies

Additional Per Person

Attended Cocktail Stations Continued

Slider Shop

Please Select (2)

- Angus Burger - Vermont Cheddar
- Pulled Pork - House Made BBQ Sauce
- Buffalo Chicken - Danish Bleu Cheese
- Blackened Chicken - Muenster Cheese

Accompaniments to include:

Onion Straws • Lettuce • Tomatoes • Pickles • Cole Slaw • Ketchup • Mustard • Chipotle Mayo

Additional Per Person

Vive la Crêpe

Please Select (2)

- Spinach Filling - Herbed Goat Cheese • Farm Fresh Cream
- Honey & Hoisin Glazed Duck - Julienne of Cucumbers • Scallions • Plum Sauce
- Wild Mushrooms - Caramelized Onions • Gruyere Cheese
- Roasted Chicken - Artichoke • Sun-Dried Tomatoes

Additional Per Person

Spanish Paella

Steamed Shrimp • Lobster • Mussels • Chicken • Spanish Chorizo Sausage • Saffron Scented Rice

Additional Per Person

The Smoke House

Smoked Brisket • Coleslaw • Jalapeño Cheddar Cornbread • Biscuits • BBQ Sauce •
Bourbon Buffalo Sauce • Hot Honey

Additional Per Person

Ceviche Station

Grade "A" Ceviche to Include:

- Salmon with Horseradish & Herbs
- Spicy Tuna & Mango
- Hamachi with Coconut & Lime

Rainbow Tortilla Chips • Guacamole • Fresh Heirloom Tomato Salsa

Additional Per Person

Japanese Sushi and Sashimi Selection

Assorted Sushi • Traditional Maki Hand Rolls • Ocean Fresh Sashimi •
Pickled Ginger • Wasabi • Sriracha Aioli • Brewed Soy Sauce • Served with Chopsticks

Additional Per Person

American Raw Bar

Shaved Iced Display of Citrus Poached Jumbo Shrimp • Chesapeake or Blue Point Oysters • Little
Neck Clams • Cherrystone Clams • North Atlantic Crab Claws • Spicy Cocktail Sauce •
Mignonette Sauce • Freshly Grated Horseradish • Fresh Lemon

Additional Per Person