

# Premium Sit Down

60 Minute Cocktail Hour

Stationed Hors D'oeuvres

(Choice Of 2)

## **Jersey Shore**

Cheesesteaks, Sausage & Peppers, Onion Rings, French Fries, Cheese Whizz

## **Slider Station**

Choice Of 2: Cheeseburgers, Turkeyburgers, Mini Hot Honey Fried Chicken, Crab Cakes or Pulled Pork

Served With All Necessary Accompaniments

(Ketchup, Mustard, Mayonnaise, Relish, Crispy Coleslaw, Remoulade, Pickles, Blue Cheese, Ranch)

## **South Of The Border**

Chipotle Chicken Quesadillas, Monterey Jack Quesadillas

Salsa Verde, Guacamole, Pico De Gallo, Chipotle Sour Cream, Sour Cream

## **Tater Bar**

Yukon Gold Mashed Potatoes **OR** Sweet Potato Mashed  
Sour Cream, Whipped Butter, Applewood Smoked Bacon, Diced Scallions,

Wisconsin Sharp Cheddar, Sweet Corn & Country Gravy

When Choosing Sweet Potato Mashed Cinnamon Butter & Mini Marshmallows as well as toppings listed above

## **International Cheese Display & Grilled Vegetables**

Artisan Breads, Dipping Oils, Raspberry Compote, Honey, Balsamic Drizzle,

Various Cheeses, Seasonal Grilled Vegetables

**\*Add Cured Meats**

## **Pasta Station**

Choice Of 2 Imported Pastas & A Choice Of 3 Sauces

Vodka Sauce, Marinara Sauce, Bolognese Sauce, Alfredo Sauce, Garlic & Oil

## **Nacho Bar**

Cheese Whizz, Chipotle Cheese, Sour Cream, Lettuce, Pico De Gallo, Guacamole, Jalapenos, Salsa Verde

**\*Add Chipotle Chicken, Pulled Pork, Braised Beef Short Ribs**

## Stationed Hor D'oeuvres Continued

### **Macaroni Bar**

Grilled Shrimp, Diced Ham, Grilled Chicken, Ground Beef, Sliced Hot Dogs, Pulled Pork,  
Bacon, Jalapenos, Scallions  
**\*Lobster, Crab, Braised Beef Short Ribs\***

### **\*\* Raw Bar \*\***

Gulf Shrimp, Oysters, Clams  
Chipotle Cilantro Cocktail Sauce, Traditional Cocktail Sauce, Sherry Mignonette, Tabasco Sauce, Horseradish &  
Lemons

**\*\*Add On A Selection Of Lobster &/or Tuna Preparations\*\***

### **Taco Bar**

Pulled Pork, Grilled **OR** Jamaican Jerk Chicken, Skirt Steak, Mahi Mahi  
Asian Slaw, Pico De Gallo, Chipotle Sour Cream, Sour Cream, Red Cabbage, Pineapple Coleslaw  
**\*Tuna\***

### **Wing Bar**

Bone In **OR** Boneless  
Buffalo, Sweet Thai Chili, Old Bay, Teriyaki  
Celery, Carrots, Blue Cheese & Ranch

**\*You Can Add On Another Stations For An Additional Fee**

# Passed For D'oeuvres

(Choice Of 10-12)

## Mini Crab Cakes

Remoulade

## Homemade Gnocchi

Tomato Basil cream Sauce

## Black Pepper Truffle Parmesan Fries

Buttermilk Ranch Dipping Sauce

## Short Rib Wellingtons

Shiitake Mushroom Duxelle, Gorgonzola Creme

## Fresh Day Boat Scallops

Wrapped In AppleWood Smoked Bacon

## Truffle Grissini

Prosciutto Wrapped Breadsticks With White truffle Butter

## Shrimp Cocktail Shooters

U-15 Shrimp, Traditional Cocktail Sauce & Seaweed In A Shot Glass

## Caprese Skewers

Cherry Tomatoes, Fresh Mozzarella, Extra Virgin Olive Oil, Fresh Basil, Balsamic Drizzle

## Pups

Creole Mustard

## Mediterranean Cups

Tomato Concasse, Baby Bells, Feta Cheese

## Hor D'oeuvres Continued

### **Soup Shooters**

Heirloom Tomato Bisque With Havarti Grilled Cheese, Shrimp Bisque, New England Clam Chowder, Potato Leek,  
Butternut Squash (In Season)

**\*\*Lobster Bisque- Available At An Upcharge\*\***

### **Fried Brie**

Balsamic Apple Wedges & Caramelized onions, Port Wine Syrup

### **Turkey Sliders**

Cranberry Chutney

### **Lamb Meatballs**

Rosemary Olive Toastpoints

### **Grilled Vegetable Skewers**

Seasonal Vegetables Grilled to Perfection

Balsamic Drizzle

### **Strip Loin Teriyaki Skewers**

Marinated For Tenderness In A teriyaki Glaze

Sweet Thai Chili, Scallions

### **Ahi Tuna**

Plum Sesame Seed Crust, Wasabi Aioli, Sweet Thai Chili, Crispy Wonton Shell

### **Stuffed Angus Sliders**

Fontina Cheese & Arugula

**\*\*Mini Lobster **OR** Shrimp Macaroni & Cheese \*\***

### **Ahi Tuna Taco**

Homemade Wonton Shell On A Bed Of Arugula , Ahi Tuna  
With Pineapple Habanero Salsa & Honey Chipotle Sauce

## Hor D'oeuvres Continued

### **Coconut Chicken Bites**

Pineapple Habanero Sauce

### **Filet Bites**

Wrapped In Bacon With Gorgonzola Cheese

### **Taco Cups**

Phyllo Cups With Taco Meat, Sour Cream & Cheddar Cheese

### **Crostini**

Fig & Prosciutto **OR** Brie & Caramelized Onions

### **Mini Cuban Sandwiches**

Ham, Pork, Pickles, Swiss Cheese, Mustard

### **Bite Size Dumpling**

Oriental Sauce

### **Chicken Satay**

Chinese Five Spice, Hoisin Sauce, Scallions, Sweet Thai Chili

### **Cajun Shrimp Skewers**

Cajun Shrimp Atop Andouille Round Sausage

### **Antipasto Skewers**

Assorted Cheese, Cured Meats, Tortellini, Fresh Herbs

### **Blue Crab Corn Fritters**

Pineapple Habanero Sauce

### **Hand Battered Coconut Shrimp**

Rum Raspberry Sauce

Hand Passed For D'oeuvres Continued

**Smoked Salmon**

Atop Crisp Cucumber With Dill Creme Fraiche

**\*\*Mini Lobster Rolls\*\***

**Flatbread**

Smoked Salmon With Dill Cream Cheese, Heirloom Tomatoes & Capers

Margarita Style

Whipped Honey Ricotta Fresh Basil & Pine Nuts

Caramelized Onions, Mushrooms With Dollops Of Goat Cheese

**Crostini**

Caprese- Fresh Mozzarella Cheese, Tomatoes, Basil With A Balsamic Drizzle

Goat Cheese & Grilled Peaches

Brie With Prosciutto, Candied Walnuts, Melba Spread

Havarti Cheese, Poached Pears, Speck ( Smoked Prosciutto) Topped With A Pesto Sauce

Fresh Mixed Berries & Goat Cheese

**Grilled Shrimp Atop Crisp Cucumber Avocado**

**Charcuterie Cups**

Hand Passed For D'oeuvres Continued

Salad Shooters

Berry Salad Shooters

Arugula, Blueberries, Feta, Blackberries, Candied Pecans, With A Strawberry Vinaigrette Dropper

Watermelon Shooters

Green Apples, Cilantro & Feta With Seasonal Dressing

Caesar Salad Shooters

Crisp Romaine, Parmesan Cheese Croutons & Caesar Dressing Dropper

Assorted Deviled Eggs

Wasabi Deviled Eggs

Shrimp Salad

Carpaccio With Creamy Horseradish

Pan Seared Scallop Topped With Applewood Smoked Bacon

Bloody Mary

Cucumber With Whipped Borsini Cheese & Cherry Tomato

Hand Passed For D'oeuvres Continued

*Spinach Stuffed Mushrooms*

*Filet On Toast Points*

*Creamy Horseradish & Shaved Parmesan Cheese*

*Tomato Bruschetta*

*Balsamic Drizzle, On Toast Points*

*Swedish Meatballs*

*Mini LoMain Boxes*

*ChopSticks, Chinese Boxes*

*Choice Of Vegetable, Chicken, Or Beef*

*Clams Casino*

*Sausage Stuffed Mushrooms*

*Breaded Stuffed Mushrooms*

*Crab Stuffed Mushrooms*

KATE & ALLY'S

*catering & restaurant*



## *Salad Course*

*(Choice Of 1)*

### *Caprese Salad*

*Fresh Mozzarella Cheese, Tomatoes, Fresh Basil*

### *Classic Caesar Salad*

*Romaine Lettuce, Focaccia Croutons, Homemade Caesar Salad*

### *Spring Mix Salad*

*Mixed Field Greens, Fresh Strawberries, Gorgonzola Cheese, Focaccia Croutons, Balsamic Vinaigrette Dressing*

### *Garden Salad*

*Field Greens, Romaine Lettuce, Cherry Tomatoes, Cucumbers, Focaccia Croutons,  
Balsamic Vinaigrette Dressing*

### *Iceberg Wedge*

*Heirloom Tomatoes, Crispy Pancetta & Housemade Maytag Blue Cheese Dressing*

# Main Course

(Please Select 3 Choices)

## Chicken Options

### **Chicken Francaise**

Battered Boneless Breast, White Wine Lemon Butter

### **Chicken Marsala**

Boneless Chicken Breasts, Wild Mushrooms & Marsala Wine Sauce

### **Chicken Florentine**

Boneless Chicken Breasts, Sautéed Spinach & Fontina Cheese

### **Tuscan Chicken Breasts**

Fresh Mozzarella, Roasted Peppers, Balsamic Drizzle

### **Bruschetta Chicken**

Grilled Chicken Breasts, Topped With Fresh Bruschetta & Mozzarella Cheese  
Finished With a Balsamic Drizzle

## Seafood Options

### **Organic Salmon**

Vermont Maple Glaze, Cucumber & Coriander Relish

### **Stuffed Flounder**

Jumbo Lump Crabmeat Stuffing

### **Citrus Glazed Salmon**

Orange Honey Glaze

## Seafood Options Continued

### **Crab Cakes**

Jumbo Lump Crab Cake, Sweet Corn Relish, Mango Aioli & Topped With Grilled Shrimp

### **Crab Imperial Stuffed Shrimp**

Shrimp With A Lump Crab Stuffing & A Brandy Cream Sauce

### **Shrimp Scampi**

White Wine, Garlic & Fresh Herbs  
Served Over Linguini Or Yellow Rice

### **BBQ Sriracha Shrimp**

Mandarin Orange, Sriracha BBQ Shrimp

## Beef Options

### **Slow Roasted Prime Rib**

Creamy Horseradish, Au Jus

### **Black Angus Choice Filet Medallions**

Port Wine Demi Glaze

### **Black Angus Filet Medallions**

Au Poivre Sauce

### **Lamb Shank Osso Bucco**

Roasted Root Vegetables, Yukon Gold Mashed Potatoes

### **Pork Shank Osso Bucco**

Roasted Root Vegetables, Yukon Gold Mashed Potatoes

### **Braised Beef Short Ribs**

Port Wine Demi Glaze With Parmesan Fondue & Mashed Potatoes



*Vegetarian Meals  
Upon Requests*

*All Entrees Accompanied By*

*Dinner Rolls & Butter Chips*

*Seasonal Vegetable & Potato  
Chef's Choice*

*Children's Meals  
Chicken Tenders With Macaroni & Cheese  
More Options Available Upon Request*

# Wedding Cake

Standard Wedding Cake Included

(Speciality Design Or Upgrades Available At An Additional Charge)

If You Choose To Not Have A Wedding Cake, You Can Add A Second Dessert Station

## Coffee Service

Regular & Decaf Coffee, Hot Water For Tea

Milk, Half & Half, Assorted Flavors of Teas, Sugars

**\*\*Espresso & Cappuccino Available at An Additional Charge\*\***

## Desserts

(Choice Of 1)

S'mores Station

Hershey Chocolate Bars, Graham Crackers, Marshmallows, Long Roasting Sticks, Fuel For Roasting

Cheesecake Station

Vanilla Cheesecake With Assorted Toppings

Cookie & Milk Station

Assorted Cookies, Strawberry Milk, Chocolate Milk, Whole Milk

The Original Rich's Ice Cream Bar

Vanilla & Chocolate Ice Cream

Rainbow Sprinkles, Chocolate Sprinkles, Mini M&Ms, Reese's Pieces, Peanut Butter Sauce, Gummy Bears,

Cherries, Whipped Cream, Hershey's Chocolate Syrup, Wet Walnuts

Donut Wall

Assorted Donuts

Viennese Pastries

Mini Cheesecakes, Brownie Bites, Eclairs, Cream Puffs, Cannolis

## *Bar Set Up*

*Included is Sodas, Fruit Garnishes, Mixers & Juices, Cocktail Napkins*

*Also Included Within your package pricing  
White Elegant China, Stemware, Flatware, Coffee Cups  
Damask Linen Cloths For Guests Tables & Linen Napkins*

*Maitre De Service Is Also Included*

*\$117.95 per person*

*5 Hour Cocktail Reception & Sit Down Dinner*

*There is a \$10 per person upcharge under 100 guests*

*\* Indicates Additional Fee*

*Professional Bartenders*

*Flat Fee \$250 With A Tip Cup On Display*

*If You Choose To Not Have A Tip Cup The Bartender(s) Will Have An additional Fee*

*\*Ask About Our Additional Add ons For Tableware*

