



Deluxe Sit Down Menu

60 Minute Cocktail Hour

Stationed Hors D'oeuvres
(Choice of two)

Jersey Shore Station

cheesesteaks, sausage & pepper
onion rings, french fries, Cheez Whizz

Slider Station

Choice of 2: cheeseburger, turkey, crab cake
or pulled pork

Served with all necessary accompaniments
(ketchup, mustard, mayo, relish, crispy
coleslaw, remoulade, etc.)

South of The Border

Quesadilla Bar

chipotle chicken quesadillas, Monterey Jack
quesadillas,
salsa verde, pico de gallo, Mexican crema,
pickled onions, radishes, sour cream

Tater Bar

Yukon gold and/or sweet potato mash
sour cream, whipped butter, applewood
smoked bacon, diced scallions, Wisconsin
sharp
cheddar, sweet corn and country gravy

Nacho Bar-

Keep it simple with just chips, gauc, and an
array of salsa or upgrade it to include Meat,
pickles jalapeno, cheese, lettuce, and tomato

**International Cheese Display & Seasonal
Fresh Grilled Vegetables**

artisan breads, raspberry compote, honey,
dipping oils, various cheeses
grilled seasonal vegetables

Raw Bar

Gulf Shrimp, Oysters, Clam, Tuna,
Chipotle Cilantro Cocktail Sauce, Traditional
Cocktail Sauce,
Soy Sauce, Wasabi Mayo, Wontons, Sherry
Mignonette, Tabasco Sauce, Horseradish &
Lemons

**Add on a Selection of Lobster
Preparations** For an additional fee

Mediterranean Station

cured meats, assorted olives, international
cheeses,
artisan breads, roasted peppers, artichokes

Pasta Station

choice of 2 imported pastas and a choice of 3
sauces
vodka sauce, marinara sauce, bolognese sauce,
alfredo sauce, garlic & oil sauteed onsite

Basic Grazing Table-

Seasonally appropriate fruits and vegetables,
nuts, assorted cheese. **Ask about our elegant
upgrade options!**

Passed Hors D'oeuvres

(Choice of 10-12)

*Anything with an * indicates an upcharge*

Mini Crab Cakes
roasted sweet corn salsa

House Made Gnocchi
tomato basil cream sauce

Black Pepper Parmesan Fries
buttermilk ranch dipping sauce

Short Rib Wellington
Shiitake mushroom duxelle,
gorgonzola creme

Hand Battered Coconut Shrimp
spiced rum raspberry sauce

Chicken Wellingtons
shiitake mushroom duxelle,
gorgonzola creme

Mini Tostadas
Variety chicken, pork, or beef

Fresh Day Boat Scallops
wrapped in applewood smoked bacon

Truffle Grissini
prosciutto wrapped breadsticks with
white truffle butter

Shrimp Cocktail Shooters
U-15 shrimp, cocktail sauce and
seaweed in a shot glass

Caprese Skewers
cherry tomatoes, fresh mozzarella,
extra virgin olive oil, basil

Pups
Creole mustard

Soup Shooters
(Choice of One)
Heirloom Tomato with Mini Havarti
Grilled Cheese
She Crab, Shrimp Bisque, New England
Clam Chowder, Potato Leek, Butternut
Squash (in season)
**Lobster Bisque - available at an
upcharge**

Fried Brie
balsamic apple wedge, port wine syrup

Turkey Sliders
cranberry chutney

Lamb Meatballs
rosemary olive toast

Grilled Vegetable Skewers
seasonal vegetables grilled to
perfection

Strip Loin Teriyaki Skewers
marinated for tenderness in a teriyaki
glaze

Ahi Tuna
plum sesame seed crust, wasabi aioli,
crispy wonton

Stuffed Angus Beef Sliders
fontina cheese and arugula

**Mini Lobster or Shrimp Mac &
Cheese***

Coconut Chicken Bites
mango habanero sauce

Filet Bites
Wrapped in bacon w/ Gorgonzola

Taco Cups
Phyllo cups with taco meat, sour
cream and cheddar

Crostini
Fig & Prosciutto or
Brie and Caramelized onions

Mini Cuban Sandwiches
Ham, pork, and swiss, mustard

Chicken Satay
Chinese five spice, hoisin sauce,
scallion
sweet Thai chili dipping sauce

Cajun Shrimp Skewer-
Cajun Shrimp atop Andouille round

Mini Lobster Rolls*

Smoked Salmon
Atop crisp cucumber with dill cream
fraiche

Meatballs w Vodka Sauce
Meatballs in San Marzano Cream
sauce

Antipasto Skewers

Assorted cheese, cured
meats, tortellini, fresh herbs

Grilled Lamb Lollipops

Blue Crab Corn Fritters
Pineapple Habanero Dipping sauce

Bite sized Dumplings

Salad Course
(Choice of one)

Caprese Salad
Fresh mozzarella cheese, tomatoes,
fresh basil

Classic Caesar
romaine lettuce, homemade croutons,
Caesar dressing

Iceberg Wedge
heirloom tomatoes, crispy pancetta
and house made Maytag blue cheese
dressing

Spring Mix Salad
spring mix greens with cherry
tomatoes, cucumbers,
gorgonzola cheese crumbles and
balsamic Vinaigrette Dressing

Garden Salad
field greens, romaine lettuce, cherry
tomatoes,
cucumbers, focaccia
croutons, assorted dressings

Accompaniments

Warm Focaccia Bread & Garlic Butter

Main Course
(Please select 3 choices)

Chicken Options

Chicken Francese

battered boneless breast, white wine
lemon butter

Provençale Crusted Chicken Breast

wilted spinach, fontina cheese and
panko stuffing, roasted tomatoes and
garlic cream

Chicken Marsala

boneless chicken breast, wild
mushrooms, Marsala wine sauce

Chicken Florentine

boneless chicken breast, sautéed
spinach fontina cheese

Chicken Sorrentino

boneless breast, fried eggplant,
prosciutto mozzarella cheese, demi
glaze

Grilled Chicken Breast

fresh mozzarella roasted peppers,
balsamic drizzle

Seafood Options

Chilean Sea Bass

Citrus glazed, mango salsa and cilantro
oil

Organic Salmon

Vermont maple glaze, cucumber and
coriander relish

Stuffed Flounder

jumbo lump crabmeat stuffing

Citrus Glazed Salmon

orange honey glaze

Mahi Mahi Puttanesca

San Marzano tomatoes, kalamata
olives

Crab Cake

jumbo crab cake, sweet corn relish,
mango aioli and grilled shrimp

Crab Imperial Stuffed Shrimp

shrimp with a lump crab stuffing,
brandy cream sauce

Shrimp Scampi

white wine, garlic, fresh herbs

BBQ Sriracha Shrimp

mandarin orange, sriracha bbq shrimp

Halibut

sweet corn, pancetta, shallots

Red Snapper

creamy crab spinach

Beef Options

Slow Roasted Prime Rib
creamy horseradish & au jus

Black Angus Choice Filet Mignon
port reduction

Black Angus Choice Filet Mignon
au poivre sauce

Black Angus Choice Filet Mignon
panko fried tomatoes, gorgonzola
fondue, baby arugula

Bone In Ribeye Steak
braised cipollini onions, red wine
reduction

Veal Shank Osso Bucco
roasted root vegetables, wild
mushroom risotto

Lamb Chops
applewood smoked bacon wrapped,
salsa verde

Beef Short Ribs
port wine braised, gorgonzola and
scallion mash

Vegetarian Meal
upon request

Children's Meal

Chicken tenders with macaroni & cheese

Or

Chicken tenders with french fries & dipping sauce

All Entrees Accompanied By

Seasonal Vegetables
chef's preparation

Fingerling Potatoes

Wedding Cake



Standard wedding cake included
(speciality design or upgrades available at an additional charge)

Coffee Service

freshly brewed Regular and Decaf coffee
assorted flavored tea box

Espresso and Cappuccino available at an additional charge

Desserts

(Choice of 1)

S'mores Station

Chocolate, graham crackers,
marshmallows, long roasting sticks,
fuel for roasting

Cheesecake Station

vanilla cheesecake with assorted
toppings

Cookies & Milk Station

assorted cookies, milk

The Original Rich's of Toms River Ice Cream Bar

Chocolate & Vanilla homemade ice cream
Topping to include wet nuts, mini M&M's, mini
Reese's pieces, hot fudge, caramel, peanut butter
sauce,
gummy bears, chocolate & rainbow sprinkles, whip
cream, cherries, chocolate sauce, etc.

Donuts Station

assorted donuts

Viennese Pastries

mini cheesecakes bites, eclairs,
brownies, cannolis, cannoli stuffed
strawberries, cookies

Bar Set-Up

This would include all of the ice, sodas, fruit garnishes, mixers, cocktail napkins, etc.

Glassware For The Bar

To include: rocks, pilsner, red wine, white wine, martini, etc

Also Included in the Price

Elegant China, Stemware, Flatware and Coffee Cups
White or Ivory Table Damask Linen Cloths and Standard Color Napkins

Maitre De Service Included

Pricing Information

Cocktail reception and dinner
Please call to inquire

Professional Bartenders

Available for flat fee of \$200.00 per Bartender
Groups of 75 or less would require 1 bartender
Groups of 75 or more would require at least 2 bartenders