



# Premium 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)

Please note 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

*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

**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

**Organic Salmon**  
Vermont maple glaze, cucumber and coriander relish

**Stuffed Flounder**  
jumbo lump crabmeat stuffing

**Citrus Glazed Salmon**  
orange honey glaze

**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 Medallions**  
port reduction

**Black Angus Choice Filet Medallions**  
au poivre sauce

**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**

5 Hour Cocktail reception and dinner  
Minimum 100 people \$10 upcharge per person for counts  
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

