



Opulent Sit Down Menu

90 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, guac, 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)

Mini Crab Cakes
roasted sweet corn salsa

House Made Gnocchi
tomato basil cream sauce

Black Pepper Parmesan Fries
buttermilk ranch dipping sauce

Mediterranean Cucumber Cups
tomato concasse, baby bells, feta
cheese

Hand Battered Coconut Shrimp
spiced rum raspberry sauce

Chicken Wellingtons
shiitake mushroom duxelle,
gorgonzola crème

Mini Italian Club Sandwiches
club rolls

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

Pork Belly Banh Mi

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

Land and Sea

Allen Brother's 8 oz Filet Mignon with 6 oz Lobster Tail
port wine reduction

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 2)

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
Premium Table Damask Linen Cloths and Standard Color Napkins

Maitre De Service Included

Pricing Information

5 hour-Cocktail reception and dinner

Minimum Headcount of 100 people \$10 charge per person for counter under 100

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