



Lavish Buffet

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,
Assorted Toppings

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

International Cheese Display & Seasonal Fresh Grilled Vegetables

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

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

****Raw Bar****

Gulf Shrimp, Oysters, Clams
Chipotle Cilantro Cocktail Sauce, Traditional Cocktail Sauce,
Sherry Mignonette, Tabasco Sauce, Horseradish & Lemons
(Available for additional charge)

****Add on a Selection of Tuna or Lobster Preparations****

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

Salad Course
(Choice of two)

Caprese Salad
Fresh mozzarella cheese, tomatoes, fresh basil

Classic Caesar
romaine lettuce, homemade croutons, Caesar dressing

Spring Salad
mixed field greens, fresh strawberries, gorgonzola cheese, croutons,
balsamic vinaigrette dressing & poppyseed dressing

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

Accompaniments

(Choice of three)

Grilled or Sauteed Asparagus
lemon butter

Grilled Seasonal Vegetables

Brussel Sprouts
roasted with parmesan cheese, bacon

Honey Glazed Carrots

Haricot Verts
toasted almonds

Basmati Rice

Scalloped Potatoes

Herbed Red Bliss Potatoes

Yukon Gold Mashed Potatoes

Spanish Rice & Mixed Vegetables

Panzerotti
mushrooms, brown butter and sage
sauce

Spinach Ravioli
tomato basil cream sauce

Penne a la Vodka
San Marzano tomatoes, cream sauce

Rigatoni Carbonara
sugar snap peas, pancetta, parmesan
black pepper cream

Bucatini
ragu bolognese

Rigatoni
spinach and scampi sauce

Pasta Primavera
fresh vegetables, garlic & oil sauce

Main Course

(Choice of two)

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

BBQ Sriracha Shrimp
mandarin orange, sriracha bbq shrimp

Stuffed Flounder
jumbo lump crabmeat stuffing

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

Citrus Glazed Salmon
orange honey glaze

Mahi Mahi Puttanesca
San Marzano tomatoes, kalamata
olives

Shrimp Scampi
white wine, garlic, fresh herbs

Carving Station Options (Choice of one)

Pork Tenderloin
pork gravy

Mongolian Pork
pork loin, hoisin sauce sesame oil
cilantro Chinese mustard

Stuffed Pork Loin
Choice of: roasted red peppers, fresh
mozzarella cheese, and fresh basil or
apples, sage and walnuts

Pom-Pom Pork
herb crusted pomegranate reduction

Apple Brandy Pork Loin
granny smith apples, walnuts, calvados,
honey sauce

Slow Roasted Prime Rib
creamy horseradish & au jus

Angus Top Round Roast Beef
creamy horseradish, demi glaze

Maple Glazed Virginia Ham

Whole Turkey Breast
cranberry chutney, sausage stuffing

**** Beef Tenderloin Carving
Station****
Choice of Au Poivre or Port Demi
Glaze
(Available at an additional upcharge)

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, cream puffs

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 buffet

There will be a \$10 per person upcharge under 100 people for final headcount

Professional Bartenders

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