

# Opulent 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 Whiz, 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

### **Chicken Wellingtons**

Shiitake Mushroom Duxelle, Gorgonzola Creme

## Hor D'oeuvres Continued

### **Chicken Satay**

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

### **Smoked Salmon**

Atop Crisp Cucumber With Dill Creme Fraiche

### **Hand Battered Coconut Shrimp**

Rum Raspberry Sauce

### **\*\* 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 Hor 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 Hors 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 LeMain Boxes*

*Chopsticks, Chinese Boxes*

*Choice Of Vegetable, Chicken, Or Beef*

### *Clams Casino*

### *Sausage Stuffed Mushrooms*

### *Breaded Stuffed Mushrooms*

### *Crab Stuffed Mushrooms*



## *Salad Course*

*(Choice Of 1)*

### *Caprese Salad*

*Fresh Mozzarella Cheese, Tomatoes, Fresh Basil*

### *Classic Caesar Salad*

*Romaine Lettuce, Tocaccia Croutons, Homemade Caesar Salad*

### *Spring Mix Salad*

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

### *Garden Salad*

*Field Greens, Romaine Lettuce, Cherry Tomatoes, Cucumbers, Tocaccia 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

### **Chilean Sea Bass**

Citrus Glazed Mango Salsa & Cilantro Oil

### **Mahi Mahi Puttanesca**

San Marzano Tomatoes, Kalamata Olives

### **Organic Salmon**

Vermont Maple Glaze, Cucumber & Coriander Relish

## Seafood Options Continued

### **Stuffed Flounder**

Jumbo Lump Crabmeat Stuffing

### **Citrus Glazed Salmon**

Orange Honey Glaze

### **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 & Scallop Scampi**

White Wine, Garlic & Fresh Herbs

Served Over Linguini Or Yellow Rice

### **Pan Seared Scallops**

Tomato Bacon Jam

### **BBQ Sriracha Shrimp**

Mandarin Orange, Sriracha BBQ Shrimp

### **Halibut**

Sweet Corn, Pancetta & Shallots

### **Red Snapper**

Creamy Crab Spinach

## Beef Options

### ***Black Angus Choice Filet Mignon***

*Panko Fried Tomato, Gorgonzola Fondue & Baby Arugula*

### ***Boneless Ribeye Steak***

*Red Wine Demi With Roasted Wild Mushrooms*

### ***Slow Roasted Prime Rib***

*Creamy Horseradish, Au Jus*

### ***Black Angus Choice 6-7 oz Filet Mignon***

*Port Wine Demi Glaze*

### ***Black Angus Choice 6-7 oz Filet Mignon***

*Au Poivre Sauce*

### ***Veal Shank Osso Bucco***

*Roasted Root Vegetables, Yukon Gold Mashed Potatoes*

### ***Pork Shank Osso Bucco***

*Roasted Root Vegetables, Yukon Gold Mashed Potatoes*

### ***Lamb Shank Osso Bucco***

*Roasted Root Vegetables, Yukon Gold Mashed Potatoes*

### ***Lamb Chops***

*Rosemary Demi Glaze*

### ***Braised Beef Short Ribs***

*Port Wine Demi Glaze With Parmesan Fondue & Mashed Potatoes*

*\*\*Land & Sea\*\**

*Allen Brothers 8 oz Filet Mignon & 6 oz Lobster Tail  
Port Wine Demi Reduction & Drawn Butter*

*Market Price*

*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*

KATE & ALLY'S

*catering & restaurant*

## 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 2)

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*

### *Glassware For The Bar*

*Red & White Wine Glasses, Champagne Glasses, Rocks, Pilsner*

*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*

*5 Hour Cocktail Reception & Sit Down Dinner*

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

*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*

