

KATE & ALLY'S

OPULENT SIT-DOWN PACKAGE

Stationed Hor D'oeuvres Choice Of 2

THE JERSEY SHORE

Cheesesteaks, Sausage & Peppers ,
Cheese Whizz, French Fries, Onion
Rings, Ketchup, Mustard, Ranch
Dipping Sauce

SLIDER STATION- CHOICE OF 2

Cheeseburgers, Turkey Burgers,
Mini Hot Honey Fried Chicken,
Crab Cakes Or Pulled Pork
Served With All Necessary
Accompaniments

SOUTH OF THE BORDER

Chipotle Chicken Quesadillas &
Monterey Jack Quesadillas
Served With Salsa Verde,
Guacamole, Pico De Gallo.
Chipotle Sour Cream, Sour Cream

TATER BAR

Choice Of Yukon Gold Mashed
Potatoes & Sweet Potato Mashed
Sour Cream, Whipped Butter,
Applewood Smoked Bacon, Diced
Scallions, Wisconsin Sharp
Cheddar, Sweet Corn & Country
Gravy Mashed Cinnamon Butter &
Mini Marshmallows As well When
Choosing Sweet Potato Mashed

TACO BAR- CHOICE OF 2

Pulled Pork, Grilled Or Jamaican
Jerk Chicken, Skirt Steak, Mahi Mahi
Pineapple Coleslaw, Sour Cream,
Pico De Galo, Chipotle Sour Cream

INTERNATIONAL CHEESE DISPLAY & GRILLED SEASONAL VEGETABLES

Artisan Breads, Dipping Oils, Honey, Raspberry
Compote, Various Cheeses & Seasonal
Vegetables * **ADD Cured Meats** *

PASTA STATION

Imported Pasta & A Choice Of 3 Sauces
Vodka sauce, Marinara Sauce, Bolognese
Sauce, Alfredo sauce. Garlic & Oil

NACHO BAR

Cheese Whiz, Chipotle Cheese Whiz,
Sour Cream, Lettuce, Pico De Galo,
Jalapenos, Salsa Verde

***ADD Chipotle Chicken, Pulled Pork
and/or Braised Beef Short Ribs**

MACARONI BAR- CHOICE OF 2

Grilled Shrimp, Diced Ham, Grilled Chicken,
Ground Beef, Sliced Hot Dogs, Pulled Pork,
Served With Bacon, Jalapenos, Scallions

***Upgrade To Lobster, Crab And/Or
Braised Beef Short Ribs**

WING BAR - BONE IN OR BONELESS CHOICE OF 2 SAUCES

Buffalo, Sweet Thai Chili, Old Bay, Teriyaki
Celery & Carrots

With Blue Cheese & Ranch dressing

RAW BAR

Gulf Shrimp, Oyster, Clams
Chipotle Cilantro Cocktail Sauce,
Traditional Cocktail Sauce, Lemon Wedges,
Sherry Mignonette, Horseradish

**ADD On A Selection Of Lobster
And/Or Tuna Preparations* ***

Hand Passed Hor D'oeuvres
(Choice of 10-12)

Mini Crabcakes
With Remoulade

Homemade Gnocchi
Tomato Basil Cream Sauce

Black Pepper Truffle Parmesan Fries
Buttermilk Ranch Dipping Sauce

Short Rib Wellingtons
Shiitake Mushroom, Gorgonzola Creme

Fresh Day Boat Scallops
Wrapped With Applewood Smoked Bacon

Truffle Grissini
Prosciutto Wrapped Breadsticks with White
Truffle Butter

Shrimp Cocktail Shooters
U-15 Shrimp & Traditional Cocktail Sauce

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
Fried Brie
Balsamic Apple Wedges & Caramelized Onions
With A Port Wine Syrup

Soup Shooters- Choice Of 1
Heirloom Tomato Bisque with Mini Havarti
Grilled Cheese, Shrimp Bisque, New
England Clam Chowder, Potato Leek,
Butternut Squash (In Season)

**** Upgrade To Lobster Bisque ****

Turkey Sliders
Cranberry Chutney, Slider Rolls

Lamb Meatballs
Rosemary Olive Toastpoints

Grilled Vegetable Skewers
Balsamic Drizzle

Ahi Tuna
Plum Sesame Crust, Wasabi Aioli,
Sweet Thai Chili, Crispy Wonton Shell

Stuffed Angus Sliders
Fontina Cheese & Arugula

Ahi Tuna Taco
Pineapple Habanero Salsa, Honey
Chipotle Sauce On a Bed Of Arugula,
Wonton Shell

Hand Battered Coconut Chicken Bites
With Pineapple Habanero Sauce
Hand Battered Coconut Shrimp
Rum Raspberry Sauce

**** Lobster OR Shrimp Macaroni &
Cheese Cups ****

Hand Passed Hor D'oeuvres Continued

Filet Bites

Wrapped In Bacon W/ Gorgonzola Cheese

Taco Cups

Pyhlo Cups With Taco Meat, Sour Cream &
Cheddar Cheese

Crostini

Fig & Prosciutto

Crostini

Brie & Carmelized Onions

Mini Cuban Sandwiches

Ham, Pork, Pickles, Swiss Cheese, Mustard

Bite Size Dumpling

Oriental Sauce

Cajun Shrimp Skewers

Cajun Shrimp Atop Andouille Round Sausage

Antipasto Skewers

Assorted Cheeses, Cured Meats, Tortellini,
Fresh Herbs

Smoked Salmon

Atop Crisp Cucumber With Dill Creme Fraiche

**** Mini Lobster Rolls ****

**** Blue Crab Corn Fritters ****

Flat Bread Available Depending On venue

Margarita Style

Whipped Honey Ricotta, Fresh Basil
& Pine Nuts

Caramelized Onions, Mushrooms With Dollop
Of Goat Cheese

Smoked Salmon With Dill Cream Cheese,
Heirloom Tomatoes & Capers

Caprese Crostini

Fresh Mozzarella Cheese, tomatoes & Basil
With A Balsamic Drizzle

Goat Cheese & Grilled Peaches Crostini
Topped With Hot Honey

Brie & Prosciutto Crostini With Candied
Walnuts & Melda spread

Havarti Cheese, Poached Pears, Speak
Crostini Topped With A Pesto Sauce

Fresh Mixed Berries & Goat Cheese
Crostini

Grilled Shrimp Atop Crisp Cucumber
With Avocado

Charcuterie Cups

Wasabi Deviled Eggs

Shrimp Salad Atop Deviled Egg

Carpaccio With Creamy Horseradish
Atop Deviled Egg

Pan Seared Scallop With Applewood
Smoked Bacon Deviled Egg

Bloody Mary Deviled Egg

Cucumber With Whipped Borsini Cheese
& Cherry Tomato

Mini Lomain Boxes

Choice Of (1)

Vegetable, Chicken Or Beef
Chops Sticks, Chinese Boxes

Hand Passed Hor D'oeuvres Continued

Mini Fried Rice Boxes

Choice Of (1)

Vegetable, Chicken Or Beef
Chops Sticks, Chinese Boxes

Sausage Stuffed Mushrooms

Breaded Stuffed Mushrooms

Spinach Stuffed Mushrooms

Crab Stuffed Mushrooms

Filed On Toast Points
Creamy Horseradish &
Shaved Parmesan Cheese

Tomato Bruschetta
Toast Points, Balsamic Drizzle

Swedish Meatballs

Clams Casino

Salad Shooters

Choice Of (1)

Ceaser Salad Shooters
Crisp Romaine, Parmesan Cheese
Croutons & Ceaser Dressing Doppler

Watermelon Shooters
Green Apples, Cilantro & Feta With
Seasonal Dressing

Berry Salad Shooters
Arugula, Blueberries, Feta, Blackberries &
Candied Pecans
With Strawberry Vinaigrette Doppler

Salad Course

Choice Of 1

Caprese Salad

Fresh Mozzarella Cheese, Tomatoes & Fresh Basil

Classic Caesar Salad

Romaine Lettuce, Focaccia Croutons &
Homemade Caesar Dressing

Spring Mix Salad

Mixed Field Greens, Fresh Strawberries
& Gorgonzola Cheese
Balsamic Vinaigrette Dressing

Garden Salad

Field Greens, Romaine Lettuce, Cherry Tomatoes,
Cucumbers, Focaccia Croutons
With Buttermilk Ranch Dressing

Iceberg Wedge

Heirloom tomatoes, Crispy Pancetta & Homemade
Maytag Blue Cheese Dressing

Served With A Dinner Roll & Butterball

Main Course

Choice Of 3

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, Sauteed
Spinach & Fontina Cheese

Tuscan Chicken Breasts
Fresh Mozzarella Cheese, Roasted Red
Peppers & Balsamic Drizzle

Seafood Options

Organic Salmon
Vermont Maple Glaze, Cucumber &
Coriander Relish

Stuffed Flounder
Jumbo Lump Crabmeat Stuffing

Citrus Glazed Salmon
Orange Honey Glaze

Pan Seared Scallops
Tomato Bacon Jam

Seafood Options Continued

Shrimp Scampi
White Wine, Garlic & Fresh Herbs
Served Over Yellow Rice Or Linguini

BBQ Siracha Shrimp
Mandarin Orange, Siracha BBQ Shrimp

Halibut
Sweet Corn, Pancetta & Shallots

Red Snapper
Creamy Crab Spinach

Chilean Seabass
Creamy Crab Spinach

Mahi Mahi Puttanesca
San Marzano Tomatoes & Kalamata Olives

Mahi Mahi Puttanesca
San Marzano Tomatoes & Kalamata Olives

Crab Imperial Stuffed Shrimp
Lump Crab Stuffing & Brandy Cream Sauce

Crab Cakes
Jumbo Lump Crabcake, Sweet Corn Relish,
Mango Aioli & Topped With Grilled Shrimp

Main Course

Options Continued

Beef Options

Lamb Chops
Rosemary Demi Glaze

Slow Roasted Prime Rib
Creamy Horseradish, Au Jus

Braised Beef Short Ribs
Port Wine Demi Glaze

Black Angus Choice 6/7 Oz Filet Mignon
Au Poivre Sauce

Black Angus Choice 6/7 Oz Filet Mignon
Port Wine Demi Glaze

Beef Options Continued

Black Angus Choice 6/7 Oz Filet Mignon
Topped With Panko Fried Tomato, Gorgonzola
Fondue & Baby Arugula

Boneless Ribeye Steak
Red Wine Demi With Roasted Wild Mushrooms

Pork Shank Osso Bucco

Lamb Shank Osso Bucco

Veal Shank Osso Bucco

**** Land & Sea ****

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

All Entrees Accompanied By
Seasonal Vegetable & Potato
Chef's Choice

Vegetarian Meals
Upon Requests

Children Meals
Chicken fingers With Macaroni & Cheese

Dessert Station

Choice Of 2

Smores Station

Hershey Chocolate Bars, Graham Crackers,
Marshmallows, Long Roasting
Sticks With Fuel For Roasting

Cheesecake Station

Vanilla Cheesecake
With Assorted Toppings

Cookie & Milk Station

Assorted Cookies, Strawberry Milk,
Chocolate Milk & Whole Milk

Viennese Pastries

Mini Cheesecakes, Brownie Bites,
Eclairs, Cream Puffs, Cannoli's

Donut Wall

Assorted Donuts

The Original Rich's Ice Cream Bar

Vanilla & Chocolate Ice Cream
Rainbow Sprinkles, Chocolate Sprinkles, Mini
M&M's, Reese's Pieces, Peanut Butter Sauce,
Gummy Bears, Cherries, Whipped Cream,
Hershey Chocolate Syrup, Wet Walnuts. Served
With waffle Cones & Cups

Coffee Service

Regular & Decaf Coffee With Hot Water For Tea
Milk. Half & Half, Assorted Tea Bags, Sugars

**** Espresso & Cappuccino Available At An Additional Charge****

Bar Setup

Soft Drinks, 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

Linens For Guests Tables & Linen Napkins

Maitre'D Service Is Also Included

5 Hour Cocktail, Reception & Sit Down Dinner

There is a \$10 Per Person Upcharge Under 100 Guests

*Indicates Additional Fee

Professional Bartenders

Flat Fee \$250.00 With A Tip Cup On Display

If You Choose To Not Have A Tip Cup, The Bartender(s) Will Have
An Additional Fee

Additional Add On's & Upgrades Are Available

**Vintage China, Gold Silverware & Green Goblets
