

KATE & ALLY'S

LAVISH BUFFET 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 2

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

Choice Of

Italian Bread Or Dinner Rolls
Butter chips

Accompaniments

Choice Of 3

Sauteed Asparagus
Lemon Butter

Grilled Seasonal Vegetables

Brussel Sprouts
Roasted With Parmesan Cheese & Bacon

Honey Glazed Carrots

Scalloped Potatoes

Herbed Red Bliss Potatoes

Yukon Gold Mashed Potatoes

Spanish Rice & Mixed Vegetables

Haricot Verts
Toasted Almonds

Rigatoni Marcia
Spinach & Scampi Sauce

Pasta Primavera
Fresh Vegetables, Garlic & Oil Sauce

Bucatini
Ragu Bolognese

Rigatoni Carbonara
Sugar Snap Peas, Pancetta, Parmesan
Black Pepper Cream

Penne A La Vodka
San Marzano Tomatoes & Cream Sauce

Spinach Ravioli
Tomato Basil Cream Sauce

Main Course

Choice Of 2

Chicken francaise
Battered Boneless Breasts, 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
Grilled Chicken Breasts, Fresh Mozzarella
Cheese, Roasted Red Peppers, Balsamic
Drizzle

Stuffed Flounder
Jumbo Lump Crabmeat Stuffing

Crab Cakes
Jumbo Crabcakes, Sweet Corn Relish With
Mango Aioli Topped With Grilled Shrimp

Crab Imperial Stuffed Shrimp
Lump Crab Stuffing, Brandy Cream Sauce

Citrus Glazed Salmon
Orange Honey Glaze

Salmon
Lemon Garlic Butter

Mahi Mahi Puttanesca
San Marzano Tomatoes & Kalamata Olives

Shrimp Scampi
White Wine, Garlic & Fresh Herbs
Choice Of Over Yellow Rice Or Linguine

BBQ Siracha Shrimp
Mandarin Orange, Siracha BBQ

Carving Station

Choice Of 1

Pork Tenderloin
Pork Gravy

Mongolian Pork
Pork Loin, Hoisin Sauce Sesame Oil
Cilantro, Chinese Mustard

Stuffed Pork Loin

Choice of 1

Roasted Red Peppers With Fresh Mozzarella
Cheese & Fresh Basil
Or
Apple Walnut Stuffing

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 Breasts
Cranberry Chutney & Sausage Stuffing

****Beef Tenderloin****

Choice Of Au Poivre OR Demi Glaze
Served With Creamy Horseradish

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

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

Donut Wall

Assorted Donuts

Viennese Pastries

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

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

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 & Dinner Buffet
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
