

# Banquet Cocktail Reception

## Butlered Hors d'Oeuvres

Your Choice of Six

Mini Black Angus Cheeseburgers with Shredded Lettuce and Special Sauce  
Parmesan Truffle Fries with Tarragon Mayo and House Ketchup  
Grilled Mini Turkey and Rye Reubens with Chipotle Pepper Remoulade  
Coney Island Franks with Spicy Brown Mustard and Ketchup  
Grilled Flat Bread Pepperoni Pizza (Vegetarian Upon Request)  
Bacon Wrapped Scallops with Hoisin BBQ  
Pepper Seared Tuna Spoons with Soy Marin Sauce and Wasabi  
Chicken Quesadillas with Pico de Gallo  
Spicy Shrimp and Avocado Inside Out Roll with Wasabi Soy Sauce  
Duck Prosciutto and Cantaloupe with Balsamic Syrup  
BBQ Pork Sliders on Potato Buns with Cheddar Cheese  
New England Lobster Roll  
Ancho Chile Spiced Crab Cakes with Cilantro Cream  
Mediterranean Vegetable Tortilla with Hummus and Feta  
Shrimp and Crab Salad with Mango and Jicama on a Cucumber Crisp  
Blackened Tuna Kabob with Horseradish Cream  
Seafood Ceviche Spoon with Cilantro and Lime  
Parmesan Crusted Chicken with Alfredo and Honey Mustard  
Broccoli Rabe and Sausage Stuffed Mushrooms with Asiago Cheese  
Shrimp Tempura with Sweet Chili Sauce  
Shrimp Cocktail Shots with Wasabi Guacamole and Cocktail Sauce  
Bloody Mary Oyster Shooters with Pickled Jalapeño  
Grilled Baby Lamb Chop with Mint Red Wine Sauce

### Choice of:

Vegetable Crudite Basket

or

Fruit and Cheese Display

**prices are per person per hour**

All prices are subject to NJ sales tax and 19% service charge