

# 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 Ketchup
- Coney Island Franks with Spicy Brown Mustard and Ketchup
- Grilled Flat Bread Pepperoni Pizza (Vegetarian Upon Request)
- Bacon Wrapped Scallops with Hoisin BBQ Sauce
- Chicken Quesadillas with Pico de Gallo
- Spicy Shrimp and Avocado Inside Out Roll with Wasabi Soy Sauce
- 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
- Blackened Tuna Kabob with Horseradish Cream
- 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
- Fig Crisp with Bacon, Shaved Asiago and Micro Greens
- Mini Reuben Melt with Corned Beef, Sauerkraut, Swiss, Deli-Mustard and Caraway Seeds
- Grilled Zucchini Roll with Boursin, Pecorino Cheese and Diced Tomato
- Baked Blackberry and Blue Cheese Melts
- Short Rib Wellington
- Lobster Bisque Shooter
- Crab and Avocado Toast Points
- Ginger Shrimp Shooters
- Grilled Baby Lamb Chops with Mint and Red Wine Sauce (at an additional charge)

### Choice of:

Vegetable Crudité or Fruit and Cheese Display

**per person per hour**

### Additional Enhancements

Artichoke and Spinach Boule

Antipasto Mirror (up to 75 people)  
(up to 150 people)

Shrimp Bowl (150 pieces)

All Prices are Subject to NJ Sales Tax and 19% Service Charge