

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 (\$4.95 additional per guest)

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 21% Service Charge