

Enhancements to Your Event

(Minimum of 20 Guests Required for any Enhancement)

Butlered Hors d'Oeuvres

Kindly Choose 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 (additional price per guest)

Kindly Choose One:

- Vegetable Crudit  or Fruit and Cheese Display

Prices are per guest per hour

All Prices are Subject to NJ Sales Tax and 21% Service Charge

Displays

Artichoke and Spinach Boule

Shrimp Bowl (150 pieces)

Sushi Platter (200 Pieces)

Tuscan Display

(Minimum 50 Guests)

Fruit and Cheese Display

up to 75 guests up to 150 guests

Vegetable Crudit 

up to 75 guests up to 150 guests

Antipasto Mirror

up to 75 guests up to 150 guests

Raw Bar priced per guest*

Chilled Shrimp Cocktail, Littleneck and Oysters on the Half Shell with Cocktail Sauce and Lemon.

Viennese Display priced per guest

Mini Chocolate mousse cakes, crumb cakes and cheesecakes.
Assortment of Mini Pastries (Fruit Tarts, Lemon Tarts, Cannoli).
Cookies, Chocolate Chip, Peanut butter, Oatmeal, M&M.
Chocolate Covered Strawberries, Truffles and Chocolates.
Slices Fresh Fruit and Seasonal Berries.

Donut Display priced per guest

Variety of Donuts Artfully Presented with Coffee

Ice Cream and Waffle Bar priced per guest

Two flavors of ice cream, Sugar Pearl Belgium Waffles assorted toppings and sauces.

Ice Cream Novelty Freezer priced per guest

Five assorted Ice Cream Bars

The Ice Cream Shop priced per guest (plus attendant fee)

Individualized Soft Serve Ice Cream Station. Chef's Choice of multiple Flavors with Assorted Toppings

Add A Boozy Boost for additional price per guest

Frozen Milkshake Shots. Your Choice of Vanilla or Chocolate Ice Cream Shake topped with Roma Black Sambuca or Bailey's Irish Cream

Platters of Assorted Pastries Serves 10 Guests priced per platter

**Minimum of 30 Guests*

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Live Stations:

(Attendant Fee Required per Station)

Sauté Stations

Penne with Wild Mushrooms, Spinach and Sun Dried Tomato Pesto
Asian Stir Fry with Chicken, Shrimp and Lo Mein
Spicy Crab Cakes with Avocado Corn Salsa
Orecchiette Pasta with Broccoli Rabe, Tomatoes and Peppers with Garlic and Extra Virgin Olive Oil
Casarecca Pasta tossed in Spicy Vodka sauce with Prosciutto, Red Pearl Onions and Calabrian Chili

Carving Stations

Honey Mustard and Brown Sugar Glazed Ham
Roast Sirloin of Beef with Roasted Shallot Sauce
Breast of Turkey, Gravy and Cranberry Orange Relish
Marinated Flank Steak with Merlot Demi and Horseradish Cream
Grilled Berkshire Pork Loin with Port Wine Cherry Sauce
Rosemary and Garlic Roasted Rack of Lamb with Port Wine Sauce
Whole Side of Atlantic Salmon with Lemon Zest, Butter and White Wine
Herb Roasted Chicken Breast with Marsala Wine Sauce

Slider Griddle

Mini Black Angus Burgers, Waffle Fries, Ketchup and Pickles

Chinese Take-Out

Kindly Choose Three:

Chicken-Lemongrass Dumplings, Spicy Beef and Broccoli, Vegetable Egg Rolls,
Roast Pork Fried Rice, Sesame Chicken and Fortune Cookies

Mashed Potato and Mac and Cheese Bar

Kindly Choose Two:

Roasted Garlic, Yukon Gold, Pesto Mashed, Sweet Potato

Kindly Choose One:

Cavatappi or Gemelli Pasta (White Cheddar or Yellow Cheddar)

Kindly Choose Five Toppings:

Bacon, Cheddar, Pico De Gallo, Scallions, Buffalo Chicken, Broccoli Florets,
Seared Jalapeños, Red Eye Gravy, Mini Marshmallow, Sour Cream
Crumbled Blue Cheese, Sriracha Ranch, Sautéed Mushrooms

Taco Stand

Beef, Chicken, Vegetables, Mini Taco Shells, Salsa Verde, Salsa Roja, Seared Jalapenos, Pico De Gallo,
Shredded Cheddar and Pepper Jack, Sour Cream and Avocado, Aji Amarillo

Pierogi and Kielbasa Station

Pierogi, Kielbasa, Sauerkraut, and Potato Pancakes Served with Sour Cream, Applesauce and Deli Mustard

International Coffee & Cordia

Regular and Decaf Coffee (additional for Hot Chocolate)
Cordials-Amaretto, Bailey's, B&B, Drambuie, Frangelico, Grand Marnier, Kahlua and
Sambuca Romano. Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Marshmallows

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