

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 Crudit  or Fruit and Cheese Display

\$21.95 per person per hour

Additional Enhancements

Artichoke and Spinach Boule	\$250.00
Antipasto Mirror	\$300.00 (up to 75 people) \$475.00 (up to 150 people)
Shrimp Bowl (150 pieces)	\$325.00

All Prices are Subject to NJ Sales Tax and 22% Service Charge