

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 (\$4.95 additional per guest)

Kindly Choose One:

Vegetable Crudit  or Fruit and Cheese Display

\$21.95 per guest per hour

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

Displays

Artichoke and Spinach Boule \$250.00

Shrimp Bowl (150 pieces) \$325.00

Sushi Platter (200 Pieces) \$375.00

Tuscan Display \$13.50

(Minimum 50 Guests)

Fruit and Cheese Display

\$150.00 up to 75 guests \$250.00 up to 150 guests

Vegetable Crudité

\$125.00 up to 75 guests \$225.00 up to 150 guests

Antipasto Mirror

\$300.00 up to 75 guests \$475.00 up to 150 guests

Raw Bar \$14.50 per guest*

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

Viennese Display \$13.95 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 \$6.50 per guest

Variety of Donuts Artfully Presented with Coffee

Ice Cream and Waffle Bar \$6.95 per guest

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

Ice Cream Novelty Freezer \$6.95 per guest

Five assorted Ice Cream Bars

The Ice Cream Shop \$10.95 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 \$2.95 per guest

Gelato, Syrup, Milk, Chocolate Espresso Beans, Black Sambusa, and Novelty Ice Cream Bars

Platters of Assorted Pastries Serves 10 Guests \$45.00 per platter

**Minimum of 30 Guests*

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

Live Stations:

(\$100.00 Attendant Fee Required per Station)

Sauté Stations

- Penne with Wild Mushrooms, Spinach and Sun Dried Tomato Pesto \$8.00
Asian Stir Fry with Chicken, Shrimp and Lo Mein \$8.50
Spicy Crab Cakes with Avocado Corn Salsa \$13.50
Orecchiette Pasta with Broccoli Rabe, Tomatoes and Peppers with Garlic and Extra Virgin Olive Oil \$8.00
Casarecca Pasta tossed in Spicy Vodka sauce with Prosciutto, Red Pearl Onions and Calabrian Chili \$8.00

Carving Stations

- Honey Mustard and Brown Sugar Glazed Ham \$8.95
Roast Sirloin of Beef with Roasted Shallot Sauce \$15.95
Breast of Turkey, Gravy and Cranberry Orange Relish \$7.95
Marinated Flank Steak with Merlot Demi and Horseradish Cream \$13.95
Grilled Berkshire Pork Loin with Port Wine Cherry Sauce \$7.95
Rosemary and Garlic Roasted Rack of Lamb with Port Wine Sauce \$17.50
Whole Side of Atlantic Salmon with Lemon Zest, Butter and White Wine \$11.95
Herb Roasted Chicken Breast with Marsala Wine Sauce \$7.95

Slider Griddle \$14.95

Mini Black Angus Burgers, Waffle Fries, Ketchup and Pickles

Chinese Take-Out \$16.95

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 \$14.95

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 \$16.50

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 \$15.95

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

International Coffee & Cordial \$12.95

Regular and Decaf Coffee (additional \$2.00 for Hot Chocolate)
Cordials-Amaretto, Bailey's, B&B, Drambuie, Frangelico, Grand Marnier, Kahlua and
Sambuca Romano. Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Marshmallows

Prices are Per Guest Per Hour

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