



MENU CHOICES FOR THE COCKTAIL RECEPTION PACKAGE

Butler-Style Hors D'oeuvres

Fried Shrimp
Coconut Shrimp
Scallops wrapped in Bacon - gf
Petite Maryland Crab Cakes
Scallop with Maple Bacon Jam - gf
Crunchy Shrimp Croquettes
Cajun Shrimp, Avocado, Cucumber Bites - gf

GF = GLUTEN FREE

V = VEGETARIAN

**VG = CAN BE MADE VEGAN
(UPON REQUEST)**

Champagne Jello Shot with Fresh Berries - gf, v
Caprese Skewers - gf
Mediterranean Salad Bite - gf, v, vg
Tomato Soup Shooter with mini Grilled Cheese - v
Peach Tart with Goat Cheese and Honey - v
Brie with Blackberry Jam Tart - v
Brie and Prosciutto in a Phyllo Tartlet Shell

Skewered Chicken Satay with a Peanut Sauce - gf
Buffalo Chicken Crescents
Greek Meatball with Tzatziki Sauce
Italian Meatballs
Beef Wellington in Puff Pastry
Sticky Chinese Pork Belly - gf
Prosciutto and Asparagus wrapped in Puff Pastry
Bacon Avocado Egg Roll
Fancy PB&J Assorted Mini Sandwiches - v

Hummus Quesadillas - v, vg
Spring Rolls with Peanut Dipping Sauce - v, vg
Cannellini Bean Crostini with Pine Nuts and Arugula - v, vg
Miniature Fresh Fruit Smoothies - gf, v, vg

Roasted Grapes, Rosemary, Brie on a Flatbread - v
Apples, Arugula, Bacon, White Cheddar on a Flatbread
Butternut Squash, Caramelized Onions, Sage, Fontina Cheese on a Flatbread - v

Upgraded Butler-Style Hors D'oeuvres

ADDITIONAL CHARGE

\$1.50pp Bacon Wrapped Filet with Gorgonzola Cheese - gf

\$1pp Lemon Lobster Tartlet

\$4pp Lamb Chops with Fresh Herbs - gf

\$3pp Shrimp Cocktail - gf

\$4pp Hand Rolled Sushi - gf

\$3pp Boozy Ice Pops - v, vg, gf (available June-September)



Upgraded Food Stations

ADDITIONAL CHARGE

\$3pp Charcuterie & Cured Meats added to Farmer's Market

\$4pp Mashed Potato Bar - v

\$4pp Macaroni and Cheese Bar - v

Mashed Potato Bar and Macaroni and Cheese Bar can be combined

\$6pp Fresh Sushi

\$5pp Shrimp Cocktail Station

\$10.50pp Fresh Seafood Display - Shrimp, crab claws and clams - gf

\$4pp Bacon Bar - Candied bacon, sticky Chinese pork belly, thick-cut applewood cured bacon, bacon jam with toast and dips - gf

\$5pp Brew House - Two local craft beers, hot pretzels with 3 dipping sauces - v
+\$2pp - Add "Lil Smokies" to Brew House - brats with sauerkraut on mini buns

\$6pp Shake Shack - Cheeseburger sliders served with miniature vanilla, strawberry, and chocolate milkshakes

\$5pp Margaritaville - Chicken taquitos, pico de gallo, Mexican street corn, cinnamon sugar churros, miniature frozen margaritas

\$5pp New York Deli - Grilled corned beef Rubeen's, grilled turkey Rachel's, mini bagels and lox, pickle assortment, Dr. Brown's soda

\$6pp Tapas Bar - Chorizo in red wine, garlic shrimp, potato croquettes, aged manchego cheese, Marcona almonds, Spanish olives, peppers, and miniature sangria - gf

\$8pp Asian Station - Fresh sushi, pork potstickers, chicken or beef wok, and crab rangoon

\$6pp Mediterranean Station - Falafel, lamb and chicken kabobs, hummus, pita, kalamata olives, cucumber, tomato, and feta salad

\$8pp Southern Comfort - Biscuits, fried chicken, gravy, homemade sweet tea, BBQ beef brisket, hush puppies



**CHOOSE 12 ITEMS FROM BELOW
FOR YOUR BUFFET-STYLE DINNER**

Salads

- Traditional Caesar
- Garden Salad with Balsamic Vinaigrette - gf, v, vg
- Mixed greens with grapes, pecans and feta cheese - gf, v, vg
- Mixed greens with mandarin oranges, beets, pepita seeds and gruyere cheese - gf, v, vg
- Arugula with poached pears, candied walnuts and blue cheese - gf, v, vg

Starch

- Butternut Squash Couscous - v, vg
- Seasoned White Rice - gf, v, vg
- Mashed Sweet Potatoes - gf, v
- Smashed Red Potatoes - gf, v
- Sweet Potato Gnocchi with Sunflower Seeds and Cranberries - v
- Cavatelli and Broccoli - v
- Penne ala Vodka - v
- Tortellini with Cream Sauce - v
- Lobster Ravioli (\$3 pp)
- Cheese or Mushroom Ravioli - v
- Pierogies - v

Sides

- Seasonal Fruit Display - gf, v, vg
- Clams Casino
- Eggplant Rollatini - v
- Fried Calamari
- Mussels Fra Diavolo - gf
- Sausage and Peppers - gf
- Italian Meatballs

Vegetables

- Broccoli - v, gf, vg
- Green Beans - v, gf, vg
- Carrots - v, gf, vg
- Seasonal Vegetable: Chef's Choice

Entree List

***IF TWO RED MEATS ARE CHOSEN THERE IS AN
UPGRADE FEE OF \$4.00 PER PERSON***

- Carved Sirloin Steak - gf
- Carved Beef Tenderloin - gf
- Rack of Lamb - gf ***upgrade fee of \$2pp***
- Pretzel Encrusted Pork Tenderloin
- Roasted Chicken - gf
- Chicken Francaise
- Pecan Crusted Chicken with Bourbon Sauce
- Maple Bourbon Salmon - gf
- Panko and Herb Crusted Haddock Filet
- Sweet and Spicy Red Snapper - gf
- Chilean Sea Bass with Warm Tomato Vinaigrette - gf ***upgrade fee of \$5pp***



Desserts

Homemade desserts are made on-site by our pastry chef and can be added to any event with the following

\$7pp Dessert Bar - Includes two varieties of cookies, four varieties of pastries and chocolate-covered strawberries

The Dessert Bar is already included in our Deluxe Wedding Package

\$12.50pp Venetian Hour - An expanded dessert bar which includes three varieties of cookies, seven varieties of pastries, and chocolate-covered strawberries with international coffees, espresso, cappuccino, cordials, and an additional 30 minutes of time for your event (5.5-hour reception)

\$5.50pp to add the Venetian Hour to the Deluxe Package

\$7pp NJ Boardwalk Dessert Station - Cotton candy, funnel cake, waffles and ice cream sandwiches, fried Oreos

\$7pp Ice Cream Bar - Two flavors of ice cream with 10 toppings
The Ice Cream Bar can be substituted for the dessert bar with the Deluxe Package

\$4pp - Plate of cookies and pastries at each table

DCI Departure Stations

\$7pp Shake Shack "to-go" - Cheeseburger sliders served with miniature vanilla, strawberry, and chocolate milkshakes

\$5pp A Fried Farewell - Your choice of Wendy's, McDonald's, KFC, or Taco Bell. Ask your Event Manager for custom pricing.

\$4pp Bye-Bye Breakfast Sammies - Egg sandwiches with your choice of Bacon, Sausage, or Taylor Ham (choose 2)

\$6pp Honeymoon Hot Dog Cart - A traditional hot dog cart send-off that includes hot dogs, freedom fries, and farewell glowsticks to send off the couple