



MENU CHOICES FOR THE DELUXE AND IDEAL WEDDING PACKAGES

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

- 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

GF = GLUTEN FREE

V = VEGETARIAN

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

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)



Food Stations for Cocktail Hour

Seasonal Fruit Display - gf, v, vg

Clams Casino

Mussels Fra Diavolo - gf

Eggplant Rollatini - v

Fried Calamari

Sausage and Peppers - gf

Italian Meatballs

Wok Station - Chicken or Beef - gf

Carving Station - Turkey, Corned Beef or Pastrami

Sweet Potato Gnocchi with Sunflower Seeds and Cranberries - v

Cavatelli and Broccoli - v

Penne ala Vodka - v

Tortellini with Cream Sauce - v

Cheese or Mushroom Ravioli

Lobster Ravioli (\$3 pp)

Pierogies - v

Peanut Butter and Jelly Bar - an assortment of finger sandwiches, fig jam, and almond butter, peanut butter and bacon jam, Nutella and fluff, strawberry jam and cream cheese on cinnamon raisin bread - v



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 - gf

\$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 - 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

First Course: Salad

Tomato and Mozzarella Salad with Crisp Crumbled Bacon - gf, v (no bacon)

Traditional Caesar Salad with Grilled Shrimp

Wedge of Iceberg with Crumbled Bacon, Bleu Cheese and Chopped Tomatoes - gf

Garden Salad with Balsamic Vinaigrette - v, gf

Mixed Greens with Grapes, Pecans and Feta Cheese -v, gf

Mixed Greens with Mandarin Oranges, Beets, Pepita Seeds and Gruyere Cheese - gf, v

Arugula with Poached Pears, Candied Walnuts and Blue Cheese - gf, v



Entree List

ENTREES CAN BE MADE GLUTEN FREE OR DAIRY FREE UPON REQUEST

Filet Mignon

Tournedos of filet mignon served on a bed of smashed red bliss potatoes, fresh florets of broccoli, finished with a demi-glaze - gf

Sirloin Steak

Roasted sirloin of beef on a bed of smashed red bliss potatoes, fresh florets of steamed broccoli - gf

Rack of Lamb

upgrade fee of \$2pp

Roasted rack of spring lamb, fresh herb jus, fluffy mashed potatoes with a bundle of green beans -gf

Pork Tenderloin

Pretzel crusted pork tenderloin served on a bed of mashed sweet potatoes with a bundle of green beans finished with a mustard, rosemary glaze

Roasted Chicken

Fresh herb-roasted French chicken breast, resting on a bed of butternut squash couscous, fresh green beans - gf

Pecan Chicken

Pecan crusted medallions of boneless chicken breast, sweet potato mash, fresh florets of broccoli, finished with a creamy bourbon sauce

Chicken Francaise

Medallions of boneless chicken in a delicate Francaise sauce over farfalle pasta with fresh baby carrots

Maple Bourbon Glazed Salmon

Maple bourbon-glazed salmon, gingered rice, sautéed snap peas - gf

Panko and Herb Crusted Haddock Filet

Panko and herb-crusted haddock filet served with sauteed spinach, roasted red bliss potatoes

Red Snapper

Sweet and spicy red snapper, cilantro lime rice, "street style" Mexican corn - gf

Chilean Sea Bass *upgrade fee of \$4pp*

Roasted Chilean sea bass, lemon couscous, warm tomato vinaigrette, sprinkled with fresh chives

Vegetarian/Vegan

ONLY CHOOSE ONE:

Pasta Primavera with a Light Cream Sauce - Vegetarian Only

Roasted Vegetables with Rice and Tofu - v, gf, vg

Acorn Squash with Mushrooms Stuffed with Beyond Meat Sausage and Rice - v, gf, vg

Spinach Lasagna Roll-Ups with a light Marinara Sauce - v, gf, vg

Children's Menu

ONLY CHOOSE ONE:

Chicken Fingers and French Fries

Grilled Cheese and French Fries

Pasta with Butter OR Marinara Sauce



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