



Culinary Enhancements

Chef's Butler Passed Hors d'Oeuvres

Selection of Six for One Hour

Cold Selections

Fresh Tomato and Basil Brushetta, Balsamic Syrup
Smoked Salmon, Marbled Rye, Chive Cream Cheese
Red Grape Chicken Salad, Belgium Endive
Sycamore Deviled Eggs
Skewered Boccocini Mozzarella, Roasted Red Pepper and Basil
Tender Asparagus Wrapped In Prosciutto
Shrimp Cocktail with Cocktail Sauce (\$1.95 Additional)
Tuna Tartar In Cucumber Cup With Wasabi Aioli (\$1.95 Additional)

Hot Selections

Sesame Chicken Skewer with Teriyaki Peanut Sauce
Petit Maryland Style Crab Cake with Remoulade
Brie And Raspberry In Phyllo
Sliced Sirlion on Crostini, Shallot Jam, Crispy Onion
Vegetable Egg Roll, with Ginger Soy Dipping Sauce
Pork Potstickers, Thai Chili
Baby Spinach & Artichoke Quiche
Mini Brooklyns- Cocktail Size Pastrami And Corn Beef Reubens
Mini Cubans - Cocktail Size Ham, Pork, Swiss & Pickles
Mini Grilled Cheese and Tomato Sliders
Spanikopita with Yogurt Sauce
Black Bean And Spicy Chicken Spring Rolls
Brick Oven Pizza Bagels
Pasilla Pepper Rubbed Chicken Quesadillas
Black Bean & Corn Taquitos with Cilantro Lime Sour Cream
Risotto & Goat Cheese Croquettes
Scallops Wrapped In Bacon
Cocktail Franks, Served With Dijon
Sausage and Pecorino Stuffed Mushrooms
Beef Tenderloin Kabob with Peppers & Onions
Coconut Shrimp, Mango Coulis
Baby Lamb Chops (\$2.95 Additional)

\$11.95 per Person

All Food and Beverage Charges Subject to 20% Service Charge and 7% NJ Sales Tax



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Domestic Cheese Display

Wisconsin Cheddar, Provolone, NY State Swiss, Dill Havarti & Smoked Gouda Cheeses

Gourmet Crackers, Fresh Fruit Garnish

\$5.95 Per Person

International Cheese Display

Bijou Goat Cheese, Queso Manchego Sheep Cheese, Cabrales, Morbier & Caciotta al Tartufo

Gourmet Crackers, Fresh Fruit Garnish

\$7.95 Per Person

Fresh Fruit Display

Chef's Seasonal Selection of Fresh Fruit

\$4.95 Per Person

Baked Brie en Croute

Mission Fig Jam, Honey Soaked Apricots & Sauternes Jelly

\$3.95 Per Person

Hand Rolled Sushi

(Based on 100 Pieces)

California Roll - \$300 / Vegetable Roll - \$300

Philadelphia Roll - \$425 / Spicy Tuna Roll - \$425

Fresh Garden Vegetable Crudite

Assortment of Market Fresh Vegetables Served with Onion & Ranch Dips

\$3.95 Per Person

Antipasto Bar

Cured & Dried Sliced Italian Provisions, Balsamic Grilled Vegetables, Olives, Pepperoncini, Cherry & Roasted Peppers

Fresh Mozzarella & Tomato Caprese, Artichoke Hearts, Hummus, Babbaganoosh, Flatbreads, Crostini's,

\$8.95 Per Person

Chilled Seafood Harvest

Chesapeake Bay Oysters, Long Island Clams, Prince Edward Isle Mussels & Gulf Shrimp

Absolut Peppar Cocktail Sauce, and Fresh Lemons & Limes

\$ Market Price Per Person

Smoked Fish

Salmon, Trout, Gravlox, Whitefish Salad, Pickled Herring

Served with Chopped Egg, Capers, Bermuda Onions, Sliced Tomatoes

Mini Bagels & Cream Cheese

\$9.95 Per Person

Jersey Shore Raw Bar

Gulf Shrimp & Jonah Crab Claws

Absolut Peppar Cocktail Sauce, and Fresh Lemons & Limes

\$9.95 Per Person

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