



Cocktail Reception*

Upon Arrival

(Choice of Two Cold & Two Chafered)

Cold Displays:

Domestic Cheese Display

Wisconsin Cheddar, Provolone, NY State Swiss,
Dill Havarti & Smoked Gouda Cheeses
Gourmet Crackers, Fresh Fruit Garnish

Vegetable Crudités

Assortment of Market Fresh Vegetables
Served with Hummus, Eggplant Babbaganoosh,
Onion & Ranch Dips, Crostini & Pita Breads

Fresh Fruit Display

Chef's Seasonal Selection of Fresh Melons,
Pineapples, Grapes, and Assorted Berries

Italian Charcuterie

Cured & Dried Sliced Italian Provisions,
Fresh Mozzarella & Tomato Caprese
Balsamic Grilled Vegetables, Olives, Pepperoncini,
Artichoke Hearts, Cherry & Roasted Peppers

Chafered Displays:

Pierogies

Caramelized Onions, Sour Cream, Cheddar Cheese, Scallions

Eggplant Rollantine

Mozzarella & Ricotta Cheese, Pomodoro Sauce

Prince Edward Island Mussels

Lemongrass Thai Coconut Broth, Chives

Petite Meatballs

Sour Cream & Cipollini Onion Demiglace

Spinach and Artichoke Dip

Creamy Blend of Gruyere, Asiago, and Parmesan
Celery and Carrot Sticks, Tri Color Tortilla Chips

Calamari

Domestic Wild Caught, Fried, Locatelli Cheese, Marinara

Crispy Brussel Sprouts

Granny Smith Apples, Applewood Bacon, Shaved Carrot
Lemon Aioli & Balsamic Glaze

Chef's Butler Passed Hors d'Oeuvres

(Choice of Six)

Cold Selections

Fresh Tomato and Basil Bruschetta, Balsamic Syrup
Sycamore Deviled Eggs
Tender Asparagus Wrapped In Prosciutto
Poached Shrimp with Cocktail Sauce**

Red Grape Chicken Salad, Belgian Endive
Fresh Mozzarella, Olive, Artichoke, Sun Dried Tomato Skewer
Smoked Salmon, Marbled Rye, Chive Cream Cheese**
Tuna Tartar In Cucumber Cup With Wasabi Aioli**

Hot Selections

Sesame Chicken Skewer with Teriyaki Peanut Sauce
Brie, Almond & Raspberry In Phyllo
Vegetable Egg Roll, with Ginger Soy Dipping Sauce
Crab Rangoon, Boom Boom Poke Sauce
Mini Brooklyn's- Cocktail Size Pastrami And Corn Beef Reubens
Edamame Potsticker, Plum Sauce
Chef's Miniature Quiche Assortment
Black Bean And Spicy Chicken Spring Rolls, Lime Crema
Mini Grilled Cheese and Tomato Sliders
Lemon Grass Chicken Dumplings, Ginger Teriyaki
Cocktail Franks, Served With Dijon
Beef Tenderloin Kabob with Peppers & Onions
Buffalo Cauliflower, Bleu Cheese
Bourbon BBQ Meatballs
Shrimp Shumai, Ginger Soy

Petit Maryland Style Crab Cake with Remoulade
Sliced Sirloin on Crostini, Shallot Jam, Crispy Onion
Pork Potstickers, Thai Chili
Mini Cubans, Chipotle Mayo
Pasilla Pepper Rubbed Chicken Quesadillas
Asparagus & Asiago in Phyllo
Spanakopita with Yogurt Sauce
Wild Mushroom Arancini, White Truffle Oil
Beef Empanada, Chimichurri
Scallops Wrapped In Bacon
Sausage and Pecorino Stuffed Mushrooms
Coconut Shrimp, Mango Coulis
Spinach & Artichoke Wontons
Beef Wellington, Béarnaise Dip**
Baby Lamb Chops**

***Supplemental - \$4.95 Additional*



Buffet Stations

(Choice of Two)

Italian

Caesar Salad, Shaved Locatelli Cheese, Garlic Crouton & Anchovy Vinaigrette
Baked Penne, Meatballs, Ricotta & Mozzarella Cheese, Pomodoro Sauce
Chicken Parmesan with Mozzarella, Basil & Oregano Crust and Plum Tomatoes
Rustic Focaccia and Garlic Breadstick
Biscotti, Cannoli's and Cream Puffs

Pan Asia

Cold Vegetable Lo Mein Salad, Napa Cabbage, Carrot, Bean Sprouts, Sesame Seeds, Miso Vinaigrette
Sticky Chinese BBQ Char Siu Ribs, Five Spice and Soy Glaze
Chicken and Broccoli Stir Fry, Sweet and Spicy Thai Chili
Chef's Dim Sum, Ginger Dipping Sauce
Steamed Jasmine Rice
Green Tea Rice Pudding and Fortune Cookies

Latin Fusion

Street Corn Salad, Romaine, Fire Roasted Green Chiles, Cotija Cheese, Red Onion, Chipotle Buttermilk Dressing
Build Your Own Fajitas with Ancho Rubbed Chicken, Pastor Style Pork, and Flank Steak Ropa Vieja
Soft Corn & Flour Tortillas, Sour Cream, Pico de Gallo, & Guacamole
Fried Tostones, Refried Black Beans and Spanish Rice
Cinnamon Sugar Churros and Tres Leches

Low Country

Chop Chop Iceberg Lettuce with Blue Cheese, Bermuda Onions & Diced Tomatoes
15hr BBQ Brisket with Sycamore Spice Rub
Buttermilk Fried Chicken
Country White Cheddar Macaroni & Cheese Topped with Basil Bread Crumbs
Baked Beans with Applewood Bacon & Tangy BBQ Sauce
Jalapeno Cheddar Corn Bread
House Made Cookies and Chocolate Brownies

\$64.95 per Person*

**Minimum of 75 guests for this Package*

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