



Cocktail Reception

~ Three Hour Event ~

Fifteen Butler Passed Hors d'oeuvres
Our Dedicated Staff Will Serve...

Coconut Crusted Jumbo Shrimp
Apricot Dipping Sauce

Pigs-In-A-Blanket
All Beef Franks wrapped in Puff Pastry, Served with Boardwalk Mustard

Seared Ahi Tuna on Crispy Rice Croutons
Wasabi Mayo

Fresh Avocado Guacamole in Crispy Phyllo Cups
Squeezed Lime Juice and Cilantro

Bacon Wrapped Scallops
Vermont Pure Maple Glaze

Black Angus Cheeseburger Sliders
Pickles and Ketchup

Mini Shepherds Pie in Savory Pastry
Irish Style Beef & Vegetable "Pie"

Thai Chicken Morsels
Scallions, Crushed Peanut and Toasted Sesame

Maryland Crab Cakes
Pecan Spiced Tartar Sauce

Lobster and Pork Siu Mai Dumpling
Honey Soy Dipping Sauce

Chicken Empanada
Cheddar Cheese, Jalapenos, folded in Pastry

Mozzarella en Carozza
Boursin Cheese, served with Vodka Sauce

Truffle Lobster Macaroni and Cheese Bites
Cheese Dipping Sauce

Shrimp & Andouille Kabob
Skewered with Peppers, topped with Old Bay Butter

Tomato Bruschetta
Goat Cheese Spread on a Crostini



~The Market Table~

Imported and Domestic Cheeses and Italian Cured Meats

Cheddar, Swiss, Provolone, and Smoked Gouda, Garnished with Dried Fruits and Nuts
Sliced Sopressata, Prosciutto di Parma, Dry Aged Salami and Capicola
Stuffed Olives, Mediterranean Marinated Olives, Sweet and Tangy Peppadew Peppers and Pickled Peppers
Served with Assorted Crackers, Freshly Baked Focaccia Crisps and Herbed Bread Sticks

Grilled Seasonally Ripe Vegetables

Grilled Zucchini, Yellow Squash, Eggplant, Asparagus and Carrots with
Extra Virgin Italian Olive Oil and Cracked Black Pepper
Raw Garden State Vegetables with Two Hand-Blended Dips
Chickpea Hummus and Toasted Pita

Heirloom Salads

Tomatoes with Garden Basil and Fresh Mozzarella
Cannellini Bean Salad
Sweet Jersey Corn Salad with Crumbled Feta Cheese

Your Choice of One (1) of the Following Chafing Dish Items

Fried Rings of Calamari, San Marzano Plum Tomato Dipping Sauce
Hot and Sweet Italian Sausage with Tomato Stewed Peppers and Onions
Steamed Potato Pierogies, Butter Caramelized Onions and Crispy Bacon Crumbs
Blackened Chicken and Shrimp in a Parmesan and Cajun Cream Sauce
Honey-Sriracha Chicken in a Sriracha Chili, Soy and Honey Glaze

Add Additional Chafing Dish for \$5 Per Person



Your Choice of One (1) Display...

Taste of Tuscany

Eggplant Rollatini Filled with Ricotta Cheese, Topped with a San Marzano Plum Tomato Sauce, Sliced Italian Hot and Sweet Sausage with Braised Broccoli Rabe, Nonna's Nearly Famous Meatballs, Vegetable Penne Pesto Salad, Marinated Brine Cured Olives, Bread Sticks and Toasted Garlic Bread

South of the Boarder

Soft Tortilla Quesadillas with Braised Adobo Chicken and Vegetables, Sliced Black and Green Olives, Fresh Mexican Crema, Pickled Jalapeños, Shredded Cheddar and Monterey Jack Cheeses, Cilantro Lime Rice, Fresh Avocado Guacamole, Salsa Roja and Crispy Tortilla Chips

The Rocky Balboa

French Bread Stuffed Mini Philly Cheesesteaks with Braised Peppers and Sweet Onions, Seasoned French Fries with Homemade Ketchup and Creamy Cheese Sauce, Vidalia Onion Rings, Spice Broccoli Rabe Salad & Traditional Tomato Pie

Mac-n-Cheese Table

Creamy Vermont Cheddar Mac-n-Cheese, Lightly Spiced Chipotle-Pepper Jack Mac-n-Cheese, And Fried Mac-n-Cheese Fritters

Your Toppings Bar Will Include:

Toasted Japanese Panko Crumbs, English Peas, Minced Garden Herbs, Sweet Shallot Marmalade, Double Smoked Bacon Crumbs, Hand Grated Parmesan Cheese, Fresh Baby Spinach, Marinated Free Range Chicken, Smoked and Diced Amish Ham, Sliced Scallions, Shaved Broccoli Flowerets, Sweet Bell Pepper and Toasted Almonds

French Fry Parade

Three Kinds of Fries: Jersey Shore, Sweet Potato, and Waffle

Your Toppings Bar Will Include:

Creamy Cheese Sauce, Hot Country Gravy, Crispy Smoked Bacon Bits, Sliced Scallions, Truffle Mayo Dip, Ketchup, Honey Mustard Sauce, and Chipotle Mayo

Oktoberfest

German Bratwurst Sliders with Beer Braised Onions and Pilsner Cheese Sauce, Soft Baked German Pretzels with Horseradish Cheese Sauce, Honey Mustard, Potato Pancakes, Applesauce



Displays Continued...

French Fry Parade

Three Kinds of Fries: Jersey Shore, Sweet Potato, and Waffle
Served Hot in Paper Cups, Topped with Truffle Mayo Dip, Banana Ketchup, Honey Mustard Sauce, and Chipotle Mayo

Oktoberfest

German Bratwurst Sliders with Beer Braised Onions and Pilsner Cheese Sauce, Salt Baked German Pretzels with Horseradish Cheese Sauce, Pretzel Rods, Honey Mustard, Potato Pancakes, Applesauce

Carving Station *Add \$85 Chef Fee

Please Select Two (2)

Carved Flat Iron Steak with Chimichurri
Roasted Leg of Lamb with a Thyme and Shallot Demi
Roasted Turkey Breast with Orange-Cranberry Compote
Honey Glazed Virginia Ham with Dijon Mustard Sauce
Slow Roasted Fresh Leg of Pork, Housemade Bourbon Barbeque Sauce

La Pastaria *Add \$85 Chef Fee

Your Pasta Station Will Include a Pepper Mill for Grinding, Grated Parmesan Cheese and Hot Pepper Flakes

Please Select Two (2)

3-Cheese Tortellini with Pancetta Bacon, English Peas and Creamy Alfredo Sauce
Penne a la Vodka with Prosciutto, Fresh Plum Tomato and Distilled Vodka Cream Sauce
Farfalle Pasta in a Classic San Marzano Plum Tomato Sauce with Fresh Herbs and Braised Broccoli Rabe
Rigatoni Pasta with Prosciutto, Sun dried Tomatoes, Shiitake Mushrooms, Pignoli Nuts and Pesto Cream Sauce
Cavatelli and Broccoli with Virgin Olive Oil and Toasted Garlic
Mini Shells and Baby Shrimp, with Chorizo, Red Onion in a Creole Sauce

Chinese Wok Station *Add \$85 Chef Fee

Lo Mein Noodles with Teriyaki Chicken Complemented by Mung Bean Sprouts, Shiitake Mushrooms, Spring Onions, Snow Peas, Carrot Threads and Cabbage, Accompanied by Steamed and Salted Edamame Soy Beans and Pork Fried Rice, Authentic Chop Sticks and Lucky Fortune Cookies

Slider Shop *Add \$85 Chef Fee

Please Select Two (2)

Angus Burger with Vermont Cheddar, Pulled Pork with Housemade BBQ Sauce, Buffalo Chicken with Danish Bleu Cheese, Chicken Parm with Mozzarella Topped with Plum Tomato Sauce
Fixins to Include: Onion Straws, Lettuce, Tomatoes, Pickles, Cole Slaw, Ketchup, Mustard, Chipotle Mayo



Dessert

Delicate Mini Desserts with Freshly Baked Brownies and Cookies

-Or-

A Special Occasion Cake (Supplemental Fee May Apply)

Freshly Brewed Bridgewater Manor Coffee – Regular and Decaffeinated
Assorted Teas for Steeping, Soft Drinks

All Menu Prices are Subject to 20% Service Charge and Applicable Sales Tax