



## Cocktail Reception

### TWELVE BUTLER PASSED HORS D'OEUVRES

*Our dedicated staff will pass for the first hour...*

#### **Coconut Crusted Jumbo Shrimp**

Mango Dipping Sauce

#### **Pigs-In-A-Blanket**

All Beef Franks wrapped in Puff Pastry, Served with Boardwalk Mustard

#### **Seared Ahi Tuna**

On a Crispy Rice Crouton with Wasabi Mayo

#### **Vegetable Spring Roll**

Scallion Soy Sauce

#### **Bacon Wrapped Scallops**

Vermont Pure Maple Glaze

#### **Black Angus Cheeseburger Sliders**

Pickles and Ketchup

#### **Mini Beef Wellington**

Beef Tenderloin and Mushroom Duxelle, wrapped in Butter Puff Pastry

#### **Thai Chicken Morsels**

Scallions, Toasted Sesame

#### **Maryland Crab Cakes**

Tartar Sauce

#### **Shrimp Cocktail**

Tail on Gulf Shrimp, Traditional Cocktail Sauce

#### **Truffle Lobster Macaroni and Cheese Bites**

Cheese Dipping Sauce

#### **Tomato Bruschetta**

Herb Crostini



## THE MARKET TABLE

### CHARCUTERIE

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

### VEGETABLES

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

### HEIRLOOM SALADS

Tomatoes with Garden Basil and Fresh Mozzarella  
Cannellini Bean Salad  
Sweet Jersey Corn Salad with Queso Fresco

### HOT CHAFING DISH

*Please Select One (1)*

#### **Fried Rings of Calamari**

San Marzano Plum Tomato Dipping Sauce

#### **Hot and Sweet Italian Sausage**

Tomato Stewed Peppers and Onions

#### **Steamed Potato Perogies**

Butter Caramelized Onions and Crispy Bacon Crumbs

#### **Blackened Chicken and Shrimp**

Parmesan and Cajun Cream Sauce

#### **Honey-Sriracha Chicken**

Sriracha Chili, Soy and Honey Glaze

*Add Additional Chafing Dish for \$6.00 Per Person*



## COCKTAIL DISPLAY

*Please Select One (1)*

### TASTE OF TUSCANY

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

### OKTOBERFEST

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



### MAC -N- CHEESE BAR

Fried Mac-n-Cheese Fritters and  
Three kinds of Cheese Sauces...  
Creamy Cheddar  
Lightly Spiced Chipotle  
Pepper Jack

*Your Toppings Bar Will Include:*

Toasted Japanese Panko Crumbs  
English Peas • Minced Garden Herbs  
Sweet Shallot Marmalade • Bacon Crumbs  
Parmesan Cheese • Fresh Baby Spinach  
Marinated Free-Range Chicken  
Smoked & Diced Amish Ham • Scallions Shaved  
Broccoli Flowerets • Sweet Bell Peppers •  
Toasted Almonds

### SLIDER SHOP

*Please Select Two (2)*

- Angus Burger with Vermont Cheddar
- Pulled Pork with Housemade BBQ Sauce
- Buffalo Chicken with Danish Bleu Cheese
- Chicken Parm, Mozzarella, Plum Tomato Sauce

*Fixins to Include:*

Onion Straws • Lettuce • Tomato • Pickles  
Coleslaw • Ketchup • Mustard • Chipotle Mayo

### THE ROCKY BALBOA

Mini Philly Cheesesteaks  
Braised Peppers & Sweet Onions  
Seasoned French Fries • Homemade Ketchup  
Vidalia Onion Rings • Creamy Cheese Sauce  
Broccoli Rabe Salad • Traditional Tomato Pie

### LA PASTARIA

*Please Select Two (2)*

- 3-Cheese Tortellini with Pancetta Bacon & English Peas in a Creamy Alfredo Sauce
- Penne a la Vodka with Triple Distilled Vodka Sauce, Fresh Peas, Prosciutto de Parma
- Farfalle Pasta with Fresh Herbs & Broccoli Rabe in a San Marzano Plum Tomato Sauce
- Rigatoni Pasta with Prosciutto, Sun dried Tomatoes, Shiitake Mushrooms, Pignoli Nuts in a Pesto Cream Sauce
- Cavatelli & Broccoli with Virgin Olive Oil and Toasted Garlic





## COCKTAIL DISPLAYS CONTINUED...

### SOUTH OF THE BORDER

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



### CARVING STATION

*\*Add \$150.00 Attendant Fee*

*Please Select Two (2)*

- Carved Flat Iron Steak with Chimichurri
- Leg of Lamb with Thyme & Shallot Demi
- Turkey Breast with Orange-Cranberry Sauce
- Honey Glazed Virginia Ham with Dijon Mustard
- Slow Roasted Fresh Leg of Pork with BBQ Sauce

### CHINESE WOK STATION

Lo Mein Noodles • Teriyaki Chicken  
Pork Fried Rice • Mung Bean Sprouts Shiitake  
Mushrooms • Spring Onions  
Snow Peas • Carrot Threads • Cabbage  
Steamed & Salted Edamame Soy Beans  
Chop Sticks • Chinese To-Go Boxes  
Lucky Fortune Cookies

### SAUTEÉ STATION

*\*Add \$150.00 Attendant Fee*

*Please Select Two (2)*

- Jumbo Shrimp Scampi, Cavatelli, Fresh Parsley and Garlic Lemon Caper Sauce
- Chicken Giambotta, Sweet Italian Sausage, Onions, Mushrooms, Sweet Peppers, Potatoes
- Chicken with Sun-dried Tomatoes, Shiitake Mushrooms, Aged Prosciutto & Marsala Cream Sauce
- Medallions of Beef with Mushrooms, Asparagus, Artichokes & Madera Wine  
Pork Medallions in Asian Honey Soy Sauce

**Please inquire for pricing for additional Cocktail Displays**



## DESSERT

### MINI DESSERTS

*Served to Each Table*

Assorted Petit Fours • Mini French & Italian Pastries  
Freshly Baked Cookies and Brownies



-OR-

### A SPECIAL OCCASION SHEET CAKE

Your Choice of Flavors & Inscription

*Additional fees may apply for cake enhancements like fondant, multi-tiered, etc.*

### COFFEE & TEA



Freshly Brewed Bridgewater Manor Blended Coffee • Regular and Decaffeinated  
Assorted Teas for Steeping