



From Package

Cocktail Hour

BUTLER PASSED HORS D'OEUVRES

One-Hour Service

All Six (6) to be Passed for One Hour...

Pigs-In-A-Blanket with Boardwalk Mustard

Fried Mac-n-Cheese Fritters

Mini Pizza Bagels

Mini Cheeseburger Slider with American Cheese

Chinese Style Spring Rolls with a Sweet Scallion Chili Dipping Sauce

Mini Loaded Potato Skins with Aged Cheddar and Bacon

COLD DISPLAYS

Imported and Domestic Cheeses

Cheddar, Swiss, Provolone, and Smoked Gouda, Garnished with Dried Fruits and Nuts
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



Dinner Buffet and Dancing

DINNER BUFFET

SALAD

Please Select One (1)

- Traditional Field Green Salad** - Carrot, Cucumber and Grape Tomatoes, Balsamic Vinaigrette
- Hearts of Romaine Caesar Salad** - Dry Aged Jack Cheese and Extra Virgin Olive Oil
- Greek Salad** - Cucumber, Dry Cured Olives, Grape Tomatoes and Shaved Bermuda Onions
Oregano and Feta Dressing

PASTA

Please Select One (1)

- Rigatoni Pasta** - Homemade Bolognese Sauce
- Cavatelli and Broccoli** - Virgin Olive Oil and Toasted Garlic
- Mac-n-Cheese** - Baked with Mild Cheddar Sauce
- 3-Cheese Tortellini** - Pancetta Bacon, English Peas and Creamy Alfredo Sauce
- Penne a la Vodka** - Prosciutto, Fresh Plum Tomato and Distilled Vodka Cream Sauce

ENTREES

All Buffets Include Our Chef's Selection of Daily Vegetable and French Fries

Please Select Three (3)

- Traditional Chicken Parmesan** - Mozzarella Cheese and Marinara Sauce
- Sesame Breaded Chicken Tenders** - Sweet Chili and Honey Dipping Sauce
- Chicken Fingers** - Honey Mustard Sauce
- Hamburgers & Cheeseburgers** – Lettuce, Tomato, Onion and Assorted Condiments
- Soft Tortilla Quesadillas** - Chicken, Shredded Cheddar and Monterey Jack Cheeses
- Braised Italian Meatballs** - in a Plum Tomato Sauce
- Red Wine Braised Boneless Short Rib** - Natural Reduction
- Sautéed Beef Tenderloin Tips** - Classic Demi Glace
- Sesame Crusted Salmon** - Orange Soy Glaze
- Eggplant Rollatini** - Ricotta Cheese and Fresh Tomato and Basil Sauce

DESSERT

Chef's Selection of Housemade Desserts

Soft Drinks • Freshly Brewed Coffee – Regular and Decaffeinated • Assorted Teas for Steeping