

Taste

catering excellence



Mallard Island
YACHT CLUB

To Our Wedding Couples

Congratulations on your recent engagement! Of all life's great events, your wedding celebration may be the most personal, exciting and important. You want it to be as unique as you are—to reflect your lives and to linger in your memories. Taste understands weddings and everything that makes them special, from time-honored traditions to original twists.

We are pleased to present the following menus, created specifically for our Mallard Island Yacht Club couples. These menu suggestions are some of our most popular items that we prepare, and are to give you an idea of how diverse your wedding fare can be. You may choose one of these menus exactly as it is printed, or as a starting point for a fully custom menu. Regardless of what you choose, know that your event is unique to you.

Taste's commitment to impeccable service and superlative food presentation has become our trademark, and will make your event one that your guests will never forget.

Contact Info –

TASTE CATERING
Anthony Baldino
Owner / General Manager
351 West 9th Street
Ship Bottom, NJ 08008
(609) 494-9950

The Classic Wedding

Cocktail Reception, Plated Dinner, and Beverage Menu

\$119.95 per person (plus 20% service fee & 7% NJ sales tax)

Based upon a \$15,000.00 catering and beverage minimum

COCKTAIL HOUR

PASSED HORS D'OEUVRES

DANCING COCONUT BRAZILIAN SHRIMP

cajun remoulade

FILET MIGNON SATAY WITH GRILLED VEGETABLES

red, yellow, and green peppers, scallions, thai peanut sauce

APPLEWOOD SMOKED BACON WRAPPED SEA SCALLOPS

gorgonzola cream sauce

ASIAN CHICKEN SPRING ROLLS

wasabi aioli, toasted sesame seeds

STUFFED SHITAKE MUSHROOMS

goat cheese and spinach pesto

SWEET POTATO FRIES

served in a mini cup with ranch dipping sauce

RECEPTION STATIONS AND DISPLAYS

MEDITERRANEAN BRUSCHETTA BAR

make your own bruschetta with a variety of toppings, assorted crostinis, fresh mozzarella, corn salsa, roasted garlic confit, prosciutto di parma, cold meats, grilled summertime vegetables, marinated mushrooms, fresh basil, extra virgin olive oils

FRESH FRUIT MIRROR

chilled sliced cantaloupe, honeydew, pineapple, red & white grapes, strawberries, raspberries, blackberries, and raspberry crème fraiche

GOURMET PASTA STATION

(pre-selected choice of two)

PENNE A LA VODKA - *plum tomato, basil, peas, blush tomato sauce*

TORTELLINI ALFREDO - *sundried tomato, pine nuts, and gorgonzola cream sauce*

ORECCHIETTE - *broccoli rabe, spicy sausage, fennel, extra virgin olive oil, ricotta salata*

FARFALLE CARBONARA – *spring peas, pancetta, pecorino romano cheese*

GNOCCHI - *tossed with fresh mozzarella in a fresh basil pesto sauce*

GEMELLI – *spinach pesto, red and yellow cherry tomatoes*

The Classic Wedding (cont.)

CHEF CARVING STATION

(pre-selected choice of one)

OVEN ROASTED BREAST OF TURKEY

CITRUS GLAZED ROASTED LOIN OF PORK

CORNED BEEF BRISKET

FIRST COURSE

CHEF'S SIGNATURE SALAD

field greens, fresh fruit brunoise, strawberry champagne vinaigrette

MAIN COURSE

FILET MIGNON

burgundy demi-glace

HERB CRUSTED STUFFED CHICKEN

*sun-dried tomatoes, roasted red pepper, pine nut, fresh mozzarella,
roasted garlic alfredo*

GINGER GLAZED ATLANTIC SALMON FILLET

mandarin orange salsa

PORTOBELLO NAPOLEON (VEGETARIAN)

baby spinach, fresh mozzarella, caramelized onion, vine ripened tomatoes

CHILDREN'S MEAL (UNDER 12)

chicken tenders with french fries, dipping sauce

ACCOMPANIMENTS

FRESH DINNER ROLLS & BUTTER

SEASONAL VEGETABLE DU JOUR

CHIVE MASHED POTATOES

DESSERTS

CUSTOM WEDDING CAKE

COFFEE & TEA

FRESHLY BREWED REGULAR & DECAF COFFEE

REGULAR AND EXOTIC HOT TEA SELECTION

The Classic Wedding (cont.)

BEVERAGES

CHAMPAGNE TOAST WITH FRESH RASPBERRIES

FIVE-HOUR SILVER OPEN BAR PACKAGE INCLUDING THE FOLLOWING:

*Smirnoff Vodka, Gordon's Gin, Castillo Rum, Montezuma Tequila,
Windsor Canadian Whiskey, Duggan's Dew Scotch, and Heaven's Hill Bourbon*

Beringer Stone Cellar Chardonnay, Cabernet, and White Zinfandel

Budweiser and Miller Light Beer

Assorted Soft Drinks

Chilled and Bottled Water

Mixers and Ice

The Premium Wedding

Cocktail Reception, Plated Dinner, and Beverage Menu
\$129.95 per person (plus 20% service fee & 7% NJ sales tax)
Based upon a \$15,000.00 catering and beverage minimum

COCKTAIL HOUR

PASSED HORS D'OEUVRES

ANGUS BEEF SLIDERS

gorgonzola cheese, caramelized onion, on brioche

STUFFED SHITAKE MUSHROOMS

goat cheese and spinach pesto

DANCING COCONUT BRAZILIAN SHRIMP

cajun remoulade

APPLEWOOD SMOKED BACON WRAPPED SEA SCALLOPS

gorgonzola cream sauce

FILET MIGNON SATAY WITH GRILLED VEGETABLES

red, yellow, and green peppers, scallions, thai peanut sauce

PETITE MARYLAND CRAB CAKES

black bean corn salsa, avocado aioli

ASIAN CHICKEN SPRING ROLLS

wasabi aioli, toasted sesame seeds

SWEET POTATO FRIES

served in a mini cup with ranch dipping sauce

RECEPTION STATIONS AND DISPLAYS

TASTE OF TUSCANY

sliced sopressata, parma di prosciutto, imported fontina, gorgonzola and provolone, tomato & fresh mozzarella, grilled vegetables, marinated artichoke hearts, peppadews, kalamata olives, grissini breadsticks, sliced ciabatta, extra-virgin olive oils

FRESH FRUIT MIRROR

chilled sliced cantaloupe, honeydew, pineapple, red & white grapes, strawberries, raspberries, blackberries, and raspberry crème fraiche

GOURMET PASTA STATION

(pre-selected choice of two)

PENNE A LA VODKA - plum tomato, basil, peas, blush tomato sauce

TORTELLINI ALFREDO - sundried tomato, pine nuts, and gorgonzola cream sauce

ORECCHIETTE - broccoli rabe, spicy sausage, fennel, extra virgin olive oil, ricotta salata

FARFALLE CARBONARA – spring peas, pancetta, pecorino romano cheese

GNOCCHI - tossed with fresh mozzarella in a fresh basil pesto sauce

GEMELLI – spinach pesto, red and yellow cherry tomatoes

The Premium Wedding (cont.)

FIRST COURSE

CHEF'S SIGNATURE SALAD

field greens, fresh fruit brunoise, strawberry champagne vinaigrette

MAIN COURSE

FILET MIGNON

burgundy demi-glace

PAN SEARED CHILEAN SEA BASS

miso mustard vinaigrette

HERB CRUSTED STUFFED CHICKEN

*sun-dried tomatoes, roasted red pepper, pine nut, fresh mozzarella,
roasted garlic alfredo*

PORTOBELLO NAPOLEON (VEGETARIAN)

baby spinach, fresh mozzarella, caramelized onion, vine ripened tomatoes

CHILDREN'S MEAL (UNDER 12)

chicken tenders, and french fries –dipping sauce

ACCOMPANIMENTS

FRESH DINNER ROLLS & BUTTER

SEASONAL VEGETABLE DU JOUR

CHIVE MASHED POTATOES

DESSERTS

CUSTOM WEDDING CAKE

ITALIAN PASTRY PLATTERS

*an assortment of Carlo's Bakery world famous cream puffs,
cannolis, and chocolate eclairs*

COFFEE & TEA

FRESHLY BREWED REGULAR & DECAF COFFEE

REGULAR AND EXOTIC HOT TEA SELECTION

THE PERFECT ENDING

*your guests will enjoy piping hot coffee to go
accompanied with fresh biscotti's*

The Premium Wedding (cont.)

BEVERAGES

CHAMPAGNE TOAST WITH FRESH RASPBERRIES

**FIVE-HOUR SILVER OPEN BAR PACKAGE
INCLUDING THE FOLLOWING:**

*Smirnoff Vodka, Gordon's Gin, Castillo Rum, Montezuma Tequila,
Windsor Canadian Whiskey, Duggan's Dew Scotch, and Heaven's Hill Bourbon*

Beringer Stone Cellar Chardonnay, Cabernet, and White Zinfandel

Budweiser and Miller Light Beer

Assorted Soft Drinks

Chilled and Bottled Water

Mixers and Ice

The Lavish Wedding

Cocktail Reception, Plated Dinner, and Beverage Menu

\$139.95 per person (plus 20% service fee & 7% NJ sales tax)

Based upon a \$15,000.00 catering and beverage minimum

CEREMONY

LEMONADE STATION

*old-fashioned lemonade, fruit lemonade with raspberries and strawberry ice cubes,
tropical lemonade with mango and passion fruit*

COCKTAIL HOUR

PASSED HORS D'OEUVRES

ASIAN CHICKEN SPRING ROLLS

wasabi aioli, toasted sesame seeds

STUFFED SHITAKE MUSHROOMS

goat cheese and spinach pesto

DANCING COCONUT BRAZILIAN SHRIMP

cajun remoulade

FILET MIGNON SATAY WITH GRILLED VEGETABLES

red, yellow, and green peppers, scallions, thai peanut sauce

APPLEWOOD SMOKED BACON WRAPPED SEA SCALLOPS

gorgonzola cream sauce

PROSCUITTO, ROASTED PEPPER, & MOZZARELLA CROSTINIS

basil oil, balsamic glaze, parma proscuitto

TRUFFLED ARTICHOKE POTATO GAUFRETTES

chervil, chives, white truffle oil

PETITE MARYLAND CRAB CAKES

black bean corn salsa, avocado aioli

TASTING SPOONS

MARGARITA CEVICHE OF SHRIMP

lime, coconut milk, tequila, shrimp with sea salt

BLUE POINT OYSTER SHOOTER

bloody mary mignonette

LOBSTER BISQUE

lobster, and crème fresh

The Lavish Wedding (cont.)

VEGETARIAN STATION

BABY VEGETABLE CRUDITE CUPS

baby carrots, zucchini, broccoli florets, caesar dipping sauce

FRESH FRUIT PLATTERS

golden pineapples, grapes, strawberries, seasonal exotic berries, and raspberry dipping sauce

CHILLED SOUP CUPS

gazpacho, champagne melon, fresh cucumber

STATIONED DISPLAYS

CHILLED SEAFOOD RAW BAR

selection of jumbo brazilian shrimp, clams on the half shell, new zealand green lip mussels, fresh shucked oysters, island cocktail sauce, and champagne mignonette

CHEF ACTION STATION

SLIDER STATION

our professional chef will prepare gourmet sliders to order

ANGUS BEEF SLIDER - gorgonzola cheese, caramelized onion, on brioche

PHILLY CHEESESTEAK TORPEDOES - "wiz" or "wiz wit" (with fried onions!)

MARYLAND CRAB CAKE SLIDER – old bay, remoulade sauce, on brioche

GOURMET PASTA STATION

(pre-selected choice of two)

PENNE A LA VODKA - plum tomato, basil, peas, blush tomato sauce

TORTELLINI ALFREDO - sundried tomato, pine nuts, and gorgonzola cream sauce

ORECCHIETTE - broccoli rabe, spicy sausage, fennel, extra virgin olive oil, ricotta salata

FARFALLE CARBONARA – spring peas, pancetta, pecorino romano cheese

GNOCCHI - tossed with fresh mozzarella in a fresh basil pesto sauce

GEMELLI – spinach pesto, red and yellow cherry tomatoes

The Lavish Wedding (cont.)

FIRST COURSE

CHEF'S SIGNATURE SALAD

field greens, fresh fruit brunoise, strawberry champagne vinaigrette

MAIN COURSE

FILET OF BEEF TENDERLOIN AND COLD WATER LOBSTER TAIL

burgandy demi-glace and drawn butter

HERB CRUSTED STUFFED CHICKEN

*sun-dried tomatoes, roasted red pepper, pine nut, fresh mozzarella,
roasted garlic alfredo*

PORTOBELLO NAPOLEON (VEGETARIAN)

baby spinach, mozzarella cheese, caramelized onion, fire roasted peppers,

CHILDREN'S MEAL (UNDER 12)

chicken tenders, and french fries -dipping sauce

ACCOMPANIMENTS

FRESH DINNER ROLLS & BUTTER

SEASONAL VEGETABLE DU JOUR

CHIVE MASHED POTATOES

DESSERTS

CUSTOM WEDDING CAKE

ITALIAN PASTRY PLATTERS

*an assortment of Carlo's Bakery world famous cream puffs,
cannolis, and chocolate eclairs*

COFFEE & TEA

FRESHLY BREWED REGULAR & DECAF COFFEE

REGULAR AND EXOTIC HOT TEA SELECTION

THE PERFECT ENDING

*your guests will enjoy piping hot coffee to go
accompanied with fresh biscotti's*

The Lavish Wedding (cont.)

BEVERAGES

CHAMPAGNE TOAST WITH FRESH RASPBERRIES

**FIVE-HOUR SILVER OPEN BAR PACKAGE
INCLUDING THE FOLLOWING:**

*Smirnoff Vodka, Gordon's Gin, Castillo Rum, Montezuma Tequila,
Windsor Canadian Whiskey, Duggan's Dew Scotch, and Heaven's Hill Bourbon*

Beringer Stone Cellar Chardonnay, Cabernet, and White Zinfandel

Budweiser and Miller Light Beer

Assorted Soft Drinks

Chilled and Bottled Water

Mixers and Ice

Looking to do something different?

BELOW ARE ADDITIONAL MENU IDEAS. YOUR EVENT MANAGER
WILL BE HAPPY TO PREPARE A PERSONALIZED PROPOSAL JUST FOR YOU.

PASSED HORS D'OEUVRES

MAINE LOBSTER TARRAGON INFUSED MEDALLIONS
tarragon and red onion on toasted brioche

TUNA TARTAR ON GOLDEN WONTON
sesame seaweed salad, wasabi crème fraiche

SMOKED SALMON MOUSSE
lightly smoked alaskan salmon, dill essence, english cucumber cups

SHRIMP & AVOCADO CRISPS
served with cilantro and lemon zest on blue corn tortilla chips

PETITE MARYLAND CRAB CAKES
black bean corn salsa, avocado aioli

CRAB STUFFED MUSHROOM CAPS
lump crab stuffed button mushroom caps

CHICKEN SESAME KABOBS
with scallions and diced pineapples

MINIATURE BEEF WELLINGTON
tenderloin in puff pastry, horseradish crème fraiche

SAVORY MINI QUICHE
variety of cheese, vegetable and ham in a baby pie shell

PROSCIUTTO, ROASTED RED PEPPER & MOZZARELLA CROSTINIS
shaved prosciutto, locatelli cheese, fire roasted red peppers, fresh mozzarella

CHERRY TOMATO MOZZARELLA BASIL TOWER
petite ripe red and yellow cherry tomato, fresh mozzarella, and basil

GRAND DISPLAYS AND RECEPTION STATIONS

DISPLAYS

CHILLED SEAFOOD RAW BAR

selection of jumbo brazilian shrimp, clams on the half shell, fresh shucked oysters, and New Zealand green lip mussels with island cocktail sauce, and champagne mignonette

ASSORTED SUSHI BAR

assortment of seafood and vegetable sushi and rolls, beautifully presented with wasabi, fresh ginger and sweet soy sauce

TASTE OF TUSCANY

sliced sopressata, parma di prosciutto, imported fontina, gorgonzola and provolone, tomato & fresh mozzarella, grilled vegetables, marinated artichoke hearts, peppadews, kalamata olives, grissini breadsticks, sliced ciabatta, extra-virgin olive oils

MEDITERRANEAN BRUSCHETTA BAR

make your own bruschetta with a variety of toppings, assorted crostinis, fresh mozzarella, corn salsa, roasted garlic confit, prosciutto di parma, cold meats, grilled summertime vegetables, marinated mushrooms, fresh basil, extra virgin olive oils

FRESH FRUIT MIRROR

chilled sliced cantaloupe, honeydew, pineapple, red & white grapes, strawberries, raspberries, blackberries, and raspberry crème fraiche

DELUXE VEGETARIAN DISPLAY

vegetable crudité cups, assorted cold soup cups, small plate citrus salads

STATIONS

GOURMET PASTA STATION

(pre-selected choice of two)

PENNE A LA VODKA - plum tomato, basil, peas, blush tomato sauce

TORTELLINI ALFREDO - sundried tomato, pine nuts, and gorgonzola cream sauce

ORECCHIETTE - broccoli rabe, spicy sausage, fennel, extra virgin olive oil, ricotta salata

FARFALLE CARBONARA – spring peas, pancetta, pecorino romano cheese

GNOCCHI - tossed with fresh mozzarella in a fresh basil pesto sauce

GEMELLI – spinach pesto, red and yellow cherry tomatoes

SOUTH OF THE BORDER

warm corn tortillas and crisp corn taco shells, pulled grilled chicken, frijoles refritos, , sour cream, shredded lettuce, cilantro, cheddar cheese, diced tomatoes, guacamole, pico de gallo salsa

BUDDHA BAR

thai chicken sate with coconut-peanut sauce, asian meatballs in soy ginger sauce, pork dumplings, vegetarian spring rolls

CHEF ACTION STATION

SLIDER STATION

our professional chef will prepare gourmet sliders to order

ANGUS BEEF SLIDER - gorgonzola cheese, caramelized onion, on brioche
PHILLY CHEESESTEAK TORPEDOES - "wiz" or "wiz wit" (with fried onions!)
MARYLAND CRAB CAKE SLIDER – old bay, remoulade sauce, on brioche

VALENCIA LARGE PAN PAELLA STATION

*jumbo shrimp, clams, mussels, chicken and chorizo sausage,
red peppers, peas, tomatoes, saffron rice*

PACIFIC RIM WOK STATION

*pork and shrimp stir fry rice
broccoli, cabbage, pineapple, snow peas, bamboo shoots,
vegetable and scallion threads, mung beans, Gingered Rice
cold sesame noodles with peanut sauce
(served in mini containers with chop sticks)*

"PICK UP STICKS" STATION

*teriyaki beef kabobs
tandoori chicken skewers
punjabi turkey sticks - chai tea and sapphire shooter
miso glazed salmon*

CAJUN JAMBALAYA

louisiana crawfish, chicken, andouille sausage, okra, peppers, creole rice

GRILLED PANINI STATION

(Select two)

*mozzarella, basil pesto and peperonata
grilled chicken, oven-roasted tomato and asiago
classic cubano with roast pork, swiss cheese, chopped pickles and dijon
prosciutto di Parma, pecorino romano and cippolini
grilled mediterranean vegetables with parmesan
miniture BLT, chipotle mayonnaise on brioche
serrano ham and goat cheese*

APPETIZERS

ABSOLUT™ SEAFOOD MARTINIS

*lobster, scallop, and shrimp, vodka and citrus marinated, wild greens,
served in a martini glass tied with customized ribbons
* can be served as stationed appetizer or first course*

SALADS

CLASSIC CAESAR

romaine lettuce, grated parmesan, garlic croutons

FRESH VEGETABLE SALAD

*romaine and iceberg lettuce, zucchini, plum tomato, squash, carrot, cucumber,
sun dried tomato vinaigrette*

COMPOSED SALAD

*field greens, romaine lettuce, plum tomato, olives, red onion, croutons,
creamy herb parmesan dressing*

WILD MUSHROOM AND ENDIVE

*herb marinated portabella, shitake and domestic mushrooms, grilled endive,
roasted red pepper, white balsamic vinaigrette*

MAIN COURSE

FISH SELECTIONS

CITRUS MARINATED SALMON FILLET

pan seared atlantic salmon, lime beurre blanc

GRILLED ATLANTIC SALMON FILLET

spiced rum grilled salmon, citrus salsa

PISTACHIO CRUSTED PAN SEARED MAHI MAHI

vanilla rum beurre blanc

TEQUILA LIME MARINATED MAHI MAHI

pineapple jalepeno relish

CREOLE SPICE BLACKENED MAHI MAHI

yellow tomato salsa

CHILEAN SEA BASS

miso-mustard vinaigrette

PAN SEARED CHILEAN SEA BASS

orange fennel salad

ROASTED HYBRID STRIPED BASS

spanish soffrito sauce

SEAFOOD SELECTIONS

JUMBO SHRIMP CRAB IMPERIAL

sweet crab meat stuffed jumbo shrimp, with lemon and herb

SESAME CRUSTED JUMBO SHRIMP

*pan seared black and white sesame seed jumbo shrimp,
asian slaw*

JUMBO LUMP CRAB CAKES

lemon remoulade

CHICKEN SELECTIONS

HERB CRUSTED STUFFED CHICKEN

*sun-dried tomatoes, roasted red pepper, pine nut, fresh mozzarella,
roasted garlic alfredo*

HONEY LEMON GLAZED CHICKEN BREAST

parsley parmesan roasted red bliss, haricot vert and julienne of carrots

CHICKEN BREAST TOPPED WITH LUMP CRAB MEAT

roasted corn relish

BEEF SELECTIONS

TARRAGON INFUSED JUMBO SHRIMP & FILET MIGNON

chimichurri sauce

ROASTED RED PEPPER AND BRIE STUFFED FILET MIGNON

sun dried tomato jus

BALSAMIC MARINATED FILET MIGNON WITH GRILLED JUMBO SHRIMP

rosemary demi-glace and lemon beurre blanc

SLOW ROASTED PRIME RIB

thyme au jus

VEGETARIAN ENTREES

PORTABELLA NAPOLEON

baby spinach, goat cheese, caramelized onion, fire roasted peppers

EGGPLANT

*cremini mushrooms, baby spinach, artichokes, roasted peppers, asiago,
jumbo grilled asparagus, jasmine rice*

DESSERT SELECTIONS

CHOCOLATE COVERED STRAWBERRIES

hand picked strawberries dipped in semi-sweet chocolate

PETIT PASTRY ASSORTMENT

lemon tartlets, raspberry petit fours, mocha tarts, sachets

CHOCOLATE SENSATION FOUNTAIN

served with pound cake, lady fingers, marshmallows, vanilla wafers, and assorted fruits for dipping

FLAMBE STATION

*featuring a selection of three types of flambé creations including the bananas foster,
flaming hawaiian, and chocolate cherries jubilee*

MINI ICE CREAM CONES

assorted flavors served butler style

INTERNATIONAL COFFEE BAR

*freshly brewed columbian coffee served with a choice of the following liqueurs that are supplied by the client -
brandy, kailua, bailey's irish cream, sambuca, frangelica, amaretto, irish whiskey. condiments to include
chocolate shavings, sugar sticks, cinnamon, nutmeg, candied orange, lemon zest and whipped cream*

Beverage Packages

PRE-CEREMONY BEVERAGES

(Served 45 Minutes Prior to the Ceremony)

MIMOSAS & BELLINIS

Champagne is synonymous with celebration – why not add a splash of orange or peach nectar to make it even more festive?

\$4.00/pp

BUTLERED CHARDONNAY AND CHAMPAGNE

Sophisticated and Classic

\$4.00/pp

SANGRIA PUNCH STATION

Fruity and Festive

\$3.50/pp

HOT CIDER/HOT COCOA

Perfect for a crisp autumn wedding day, these comforting drinks will hit the spot with guests as they gather to witness your marriage. Mugs of hot cider with whole cinnamon sticks, or hot cocoa with marshmallows will prepare your guests for a warm, intimate celebration.

\$3.00/pp

SIGNATURE COCKTAILS

CHOOSE ONE (\$4.50/pp++for cocktail hour)

MOJITO (GREEN)

Rum, Fresh Lime Juice, Mint, and Club Soda

GREEN APPLE MARTINI (GREEN)

Vodka, Green Apple Pucker, Melon Liqueur, Green Sugar Rim, Apple Slice Garnish

PURPLE PASSION (PURPLE)

Vodka, Fresh Lime Juice, Raspberry Liqueur, Purple Sugar Rim, Lime Wheel Garnish

SOMETHING BLUE (BLUE)

Blue Curacao, Whiskey Sour, and Champagne

A LOVER'S KISS (RED)

10 Cane Rum, Cointreau, and Pomegranate Juice, Cherry

ORANGE CRUSH MARTINI (ORANGE)

Vanilla Vodka, Gran Marnier, Orange Juice, Orange Sugar Rim, Orange Wheel garnish

COTTON CANDY MARTINI (PINK)

Vodka, Cranberry Juice, Triple Sec, Pink Sugar Rim, Tuff of Cotton Candy

BLUSHING BRIDE (PEACH)

Peach Schnapps, Champagne, Dash Grenadine, Garnished with Peach Slice

HOST BARS

HOST BARS

*5 HOUR UNLIMITED BAR***

*House White and Red Wine, House Champagne / Sparkling Wine, Bottled Beer,
Assorted Soda, Bottled Water*

SILVER BAR PACKAGE

House Brand Liquors including:

*Smirnoff Vodka, Gordon's Gin, Castillo Rum, Montezuma Tequila
Windsor Canadian Whiskey, Duggan's Dew Scotch, and Heaven's Hill Bourbon
Beringer Stone Cellar Chardonnay, Cabernet, and White Zinfandel
Budweiser and Miller Light Beer*

(\$5PP EACH ADDITIONAL HOUR)

GOLD BAR PACKAGE

Premium Brand Liquors including

*Absolut Vodka, Tanqueray Gin, Bacardi Silver Rum, Sauza Tequila
VO Canadian Blended Whiskey, Dewar's Scotch Whiskey, and Jim Beam Bourbon
Mirassou Chardonnay, Dancing Bull Cabernet, and Beringer White Zinfandel
Budweiser, Miller Light, and Yuengling Beer*

ADD \$10/PP++ (\$6PP EACH ADDITIONAL HOUR)

PLATINUM BAR PACKAGE

Top Shelf Brand Liquors including

*Kettle One Vodka, Bombay Sapphire Gin, Mount Gay Rum, Jose Cuervo Tequila,
Crown Royal Canadian Whiskey, Johnny Walker Black Scotch, and Jack Daniels Tennessee Whiskey
Sterling Vintners Chardonnay, Cabernet, and White Zinfandel
Budweiser, Amstel Light, and Heineken Beer*

ADD \$20/PP++ (\$7PP EACH ADDITIONAL HOUR)

** Plus 20% Service Fee and 7% NJ Sales Tax*

*** 4 Hour Unlimited Bar for Cocktail Receptions*

SPECIALTY DRINK STATIONS

BUBBLES

(\$5/pp++ for Cocktail Hour)

Cosmo Prosecco
Pomegranate Mimosa
Kir Royal
Bellini

MOCKTAIL'S SODA BAR

(\$4/pp++ for Cocktail Hour)

Margarita Frozen Drinks
Strawberry Daiquiris
Virgin Pina Colada

“ALL SHOOK UP”

MARTINI BAR

(\$5/pp++ for Cocktail Hour)

Dirty Martinis
Pomegranate Martinis
French Martinis
Lemon Drops

“SWEET ENDINGS”

AFTERHOURS MARTINI BAR

(\$5/pp++ for Cocktail Hour)

Chocolate Martini
Spiced Caramel Apple Martini
Key Lime Martini
Love Potion #9
Espresso Martinis

CORDIAL BAR

(\$5/pp++ for Cocktail Hour)

DaVinci Amaretto
Bailey's Irish Cream
Frangelico
Sambuca

The Happily Ever After Party!

\$34.95 PER PERSON
*(plus 20% service fee & 7% Sales Tax)
based upon a minimum of 50 people*

SLIDERS

ANGUS BEEF SLIDER
gorgonzola cheese, on brioche

PHILLY CHEESESTEAK TORPEDOES
“wiz” or “wiz wit” (with fried onions!)

CRAB CAKE SLIDER
old bay remoulade, fennel seed bun

GOURMET PIZZAS

THIN CRUST PIZZAS
*four cheese tomato and pesto,
bbq chicken, pepperoni*

TACO BAR

SOUTH OF THE BORDER
*warm corn tortillas and crisp corn taco shells, frijoles refritos, pulled grilled chicken, sour cream,
lettuce, cilantro, cheddar cheese, diced tomatoes, guacamole, chilled red and yellow salsa*

ACCOMPANIMENTS

GOURMET POTATO CHIPS
SHOE STRING FRIES

DESSERTS

TROPICAL FRUIT PLATTER
FRESH BAKED COOKIES & MILK

Rehearsal Dinner

Lobster Bake

\$69.95 PER PERSON
(plus 20% service fee & 7% Sales Tax)
based upon a minimum of 50 people

APPETIZERS

TROPICAL CHIPS AND DIPS

sweet potato, plantain, mango, taro root, and apple chips served with mango kiwi, honey vanilla, lime tomato salsa, roasted garlic and truffle artichoke dips

FRESH FRUIT PLATTER

pineapple, champagne grapes, strawberries, blackberries, raspberry dipping sauce

VEGETABLE CRUDITÉ

baby carrots, zucchini, red & yellow grape tomato, broccoli florets, bleu cheese dipping sauce

SALAD

CLASSIC CAESAR SALAD

ENTREES

NEW ENGLAND LOBSTER BAKE

lobster, clams, mussels, corn on the cob, red bliss potato, drawn butter

BARBECUED GRILLED CHICKEN

cole slaw, potato salad

DESSERTS

CHILLED WATERMELON SLICES

FRESH BAKED COOKIES