



## Cocktail Reception

### Upon Arrival

*(Choice of Three)*

#### 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

#### Chips & Dip Display

House Made Potato and Tortilla Chips  
Black Bean & Corn Relish, Pico de Gallo  
Guacamole, French Onion Dip  
Bacon Horseradish & Chipotle Buttermilk Ranch Dips

#### Grilled Vegetable Antipasto

Balsamic Grilled Vegetables, Olives, Artichoke Hearts,  
Pepperoncini, Cherry & Roasted Peppers,  
Bruschetta & Tapenade with Flatbreads, & Crostini

#### Wheel of Brie

Wrapped and Baked in Phyllo  
with Toasted Almonds, Local Honey and Fresh Berries  
French and Multigrain Baguettes

#### Spinach and Artichoke Dip

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

#### Italian Charcuterie

Cured & Dried Sliced Italian Provisions, Fresh Mozzarella  
& Tomato Caprese, Balsamic Grilled Vegetables, Olives,  
Pepperoncini, Cherry & Roasted Peppers, Artichokes  
Bruschetta & Tapenade with Flatbreads, & Crostini

### Chef's Butler Passed Hors d'Oeuvres

*(Choice of Five)*

#### Cold Selections

Fresh Tomato and Basil Bruschetta, Balsamic Syrup  
Sycamore Deviled Eggs  
Tender Asparagus Wrapped In Prosciutto  
Shrimp Cocktail 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  
Spinach and Fontina Quiche  
Mini Brooklyns- Cocktail Size Pastrami And Corn Beef Reubens  
Edamame Potsticker, Plum Sauce  
Pretzeled Pigs in a Blanket, Served with Honey Mustard  
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  
Jersey Cheesesteak Spring Rolls

Petit Maryland Style Crab Cake with Remoulade  
Sliced Sirloin on Crostini, Shallot Jam, Crispy Onion  
Pork Potstickers, Thai Chili  
Mini Cheeseburgers, Sesame Seed Buns  
Pasilla Pepper Rubbed Chicken Quesadillas  
Asparagus & Asiago in Phyllo  
Spanikopita 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  
Baby Lamb Chops\*\*

*\*\*Supplemental - \$2.95 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, Cannolis 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

**\$56.95 per Person**

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