



~Cocktail Party~

One Hour of Butler Passed Hors D'oeuvres

One-Hour Cocktail Service

Please Select Eight (8) of the Following Hors d'oeuvres...

Hot Selection

- Tempura Style Shiitake Mushrooms, White Truffle Mayonnaise
Wild Mushroom "Cappuccino"
- Miniature Grilled Brie Cheese Sandwich with Tomato-Raspberry Ketchup
Mini Sheppard's Pie in Savory Pastry
- Mini Cheeseburger Slider with American Cheese and Melted Onions
Coconut Shrimp, Apricot Dipping Sauce
- Chicken Satè with Sesame Scented Peanut Sauce
Bourbon Glazed Filet Mignon Skewers
- Spinach and Feta Cheese Miniature Tartlets with Micro Greens Top
Parmesan Risotto Croquettes
- Phyllo Wrapped Asparagus & Goat Cheese Bundles
Bacon Wrapped Sea Scallops
- Pan Fried Roasted Pork or Vegetable "Dim Sum"
- Chinese Style Spring Rolls with a Sweet Scallion Chili Dipping Sauce
Crispy Potato Pancakes with Apple Dipping Sauce
- Fine Herb Lamb Chops with Pommery Mustard Crust
Pigs-In-A-Blanket with Spicy Boardwalk Mustard
- Mini Loaded Potato Skins with Aged Cheddar and Bacon
Tuscan Stuffed Clams with a Parmesan Crust
- Shrimp and Cajun Sausage Brochette
Sesame Chicken Morsels, Sweet Asian Chili Sauce

Cold Selection

- Rare Cajun Beef on Garlic Croutons with Creole Aioli
- Prosciutto & Provolone Roulades with Light Garlic-Mascarpone Spread
- Fresh Avocado Guacamole in a Roasted Corn Phyllo Cup
Personal Cruditè with Ranch Dipping Sauce
- Asian Vegetable Nori Rolls, Wasabi and Pickled Ginger
Lobster Gazpacho Shooter
- Cured & Smoked Salmon Mousse on Russian Black Bread
Personal Shrimp Cocktail
- Seared Ahi Tuna with Hoisin Dressing on a Crispy Rice Crouton
Prosciutto Wrapped Breadstick Brushed with Citrus Honey
- Skewers of Ripe Tomato & Fresh Mozzarella with Folded Basil Leaves
Truffled Beef Carpaccio with Shaved Shallot and Fresh Chive

Delicate China Spoons

- Truffled Egg Salad with American Sturgeon Caviar and Red Onion
Latino Tuna Tartare with Coconut Milk & Cilantro
- Coconut Chicken Salad with Crispy Wontons
Maryland Crab Cakes with Pecan Spiced Tartar Sauce
Chilled Lobster & Melon Salad



Delicious Heights Market Table

An Inspired Arrangement of Some of New Jersey's Best and Local Products,
Which are Likely Include...

An Elaborate Display of Imported and Domestic Cheeses

Garnished with Dried and Fresh Fruits and Nuts
Balsamic Shallots and Slow Roasted Sweet Garlic
Stuffed Olives, Mediterranean Marinated Olives, Sweet and Tangy Peppadew Peppers and
Pickled Peppers Served Freshly Baked Focaccia Crisps, Olive Oil Rosemary Rolls and Herbed Sticks

Grilled Seasonally Ripe Vegetables

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

Heirloom Salads

Tomatoes with Garden Basil and Fresh Mozzarella, Oven Dried Tomatoes with Grilled Artichokes
Roasted Asparagus with Fresh Ginger, Fire Roasted Tri-Colored Peppers and Balsamic Eggplant
Sweet Jersey Corn Salad with Crumbled Feta Cheese

In addition, Your Choice of One Cocktail Party Display

Self-Serve Nacho Bar

Traditionally Seasoned and Ground Angus Beef, Freshly Fried Tri-Colored Corn Chips,
Sliced Black and Green Olives, Dairy Fresh Sour Cream, Pickled Jalapeños, Shredded
Cheddar and Monterey Jack Cheeses, Freshly Made Guacamole and Salsa Roja

Antipasto Display

Braised Meatballs, Imported Provolone, Sopressata, Prosciutto di Parma, Dry Aged Salami,
Insalata Caprese, Shallot Balsamico, Marinated Artichoke Hearts, Roasted Garlic Peppers,
Bocconcini, Caponata, Olives and Preserved Cherry Peppers with Bastone and Crostini

Little Italy

Flat Bread Pizza's Accompanied by Grated Parmesan Cheese, Hot Pepper Flakes and a
Black Pepper Mill Bruschetta with Marinated Plum Tomatoes and Fresh Basil
Personal Garlic Bread

Far Eastern Station

Steamed and Fried Vegetable Potstickers, Boneless Spareribs and Japanese Crispy Bean Curd
with Sweet Chili Sauce and Crispy Noodles, Complemented by Edamame Stir-Fried Rice,
Mirin Dumpling Sauce, Spicy Chili Oil, Sriracha Aioli and Authentic Chopsticks



Cocktail Party Displays Continued...

Cosmopolitan Potato Bar

Hot Mashed Golden Yukon Potatoes Served Martini Style with a Service Bar of Condiments To Include Green Springs Onions, Balsamic-Shallot Marmalade, Fresh Snipped Chives, Slow Roasted Garlic Cloves, Whipped Ancho and Sweet Butters, Crème Fraîche, Grated Aged Pecorino Romano Cheese, Shredded Sharp Vermont Cheddar Cheeses and Crumbled Imported Feta with Warm Butter Braised Leeks and Minced Broccoli Persillade

Designer Mac-n-Cheese Bar

A Selection of Three House Made Mac-n-Cheese Creations:

Rich Vermont White Cheddar, Lightly Spiced Chipotle-Pepper Jack and Smooth Fontina-Smoked Gouda Served with a Topping Bar of 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, Diced Amish Ham, Sliced Scallions, Shaved Broccoli Flowerets, Sweet Bell Pepper and Toasted Almonds

American Bistro

Philidelphia Cheesesteak Sliders, Mac-n-Cheese Bites, Watermelon-Feta Cheese Salad, Onion Rings, Seasoned French Fries, Mozzarella Sticks with Marinara Dipping Sauce

Pasta Display: Please Select Two (2)

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

Tubes of Rigatoni Pasta with Cherry Tomatoes, Baby Spinach and Basil Champagne Sauce
Conchiglie Pasta with Roasted Peppers, Cured Olives and Artichokes with Crushed Tomato
Penne Pasta with Fresh Peas, Prosciutto de Parma and Triple Distilled Vodka Sauce
Sea Shell Pasta with Fennel, Baby Shrimp, Chorizo and Red Onion with Light Chipotle Cream
Farfalle Pasta with Sweet Peas and Fresh Artichokes with Pecorino Romano Alfredo Sauce
Cavatelli & Broccoli, Sautéed Garlic & Broccoli Tossed in Classic White Wine Garlic Sauce
Bow Tie Pasta with Broccoli Rabe and Plum Tomato Scampi Sauce

Persian Station

A Wide Variety of Chickpea Hummus, Roasted Pepper Hummus, Baba Ganouch, Tabbouleh, Armenian Lenil Salad, Herb Marinated Cucumbers and Fresh Yoghurt Dip Accompanied by Flat Breads, Pita Chips and Lavash Crisps

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



Dessert

Display of the Chef's Hand Selected Mini Desserts and Pastries

From Silver Coffee/Tea Urns..

Freshly Brewed Delicious Heights Blended Coffee

Regular and Decaffeinated

Assorted Teas for Steeping

Soft Drinks are included

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





Cocktail Party Enhancements

The following items are available to add to your package for a supplemental fee...

Upgraded Cocktail Party Chafing Dish Selections

Each Chafing Dish is an Additional \$5 Per Person

Fried Rings of Calamari, Plum Tomato Marinara
Italian Sausage and Peppers, Crushed Tomato and Fresh Basil
Pulled Pork Sliders, Sweet Potato Hay
DH Chicago Style Spinach Dip, Pita and Tortilla Chips
Potato Pierogies, Caramelized Onions and Bacon Bits
Four Cheese Ravioli, Tomato Cream Sauce
Tuscan Stuffed Clams, Parmesan Crust

Upgraded Cocktail Party Live Action Stations:

(These Stations Require a Chef Fee of \$85)

Carving Station

\$10 Per Person

Please Select Two (2)

Black Peppercorn Crusted Rib Eye of Beef, Port Wine Reduction and Horseradish Cream
Smoked and Roasted Smithfield Ham, Whole Grain Mustard Sauce
Asian Plum Roasted Loin of Pork, Soya Reduction Sauce
Spice Crusted Pastrami, Whole Grain Mustard Cream
Roasted Vermont Turkey Breast with Sage Pan Gravy & Cranberry-Orange Compote
Molasses Lacquered Corned Beef, Spicy Boardwalk Mustard & Grated Horseradish

The Hibachi Station

\$9 Per Person

On Wrought Iron, We Will Cook your Choice of: Skewered Beef, Portabella Mushrooms, Skewered Shrimp, Pork Tenderloin, Tuna or Chicken Sate, Served with Thai Peanut Dipping Sauce & Assorted Chutneys, Vegetable Fried Rice

Chinatown Stir Fry Noodle Station

\$9 Per Person

In a Hand Hammered Wok, a Uniformed Chef will Prepare Lo Mein or Chow Fun Noodles, Accompanied by Mung Bean Sprouts, Shiitake Mushrooms, Scallions, Snow Peas and Plum Roasted Pork Served in Chinese Take-Out Boxes, Accompanied by Lucky Fortune Cookies



Upgraded Cocktail Party Stations Continued...

Slider Shop

\$ 9 Per Person

Please Select Two (2)

Angus Burger with Vermont Cheddar, Pulled Pork with Housemade BBQ Sauce, Buffalo Chicken with Danish Bleu Cheese, Blackened Chicken & Muenster Cheese, with Fixins to include Onion Straws, Lettuce, Tomatoes, Pickles, Cole Slaw, Ketchup, Mustard, Chipotle Mayo

Vive la Crêpe

\$9 Per Person

Please Select Two (2)

Spinach Filling with Herbed Goat Cheese and Farm Fresh Cream
Honey and Hoisin Glazed Duck with Julienne of Cucumbers and Scallions in
Asian Moo Shu Pancakes with Plum Sauce
Wild Mushrooms, Caramelized Onions, and Gruyere Cheese
Chicken, Artichoke, and Sun-Dried Tomatoes
Sweet Chili Chicken with Cucumber, Bean Sprouts, and Sweet Soy

Peking Roasted Florida Black Grouper Wraps

\$12 Per Person

Spoon Flaked Asian Marinated Florida Mutton Grouper with Lightly Spicy Sprouts, Carrot Threads, Crisp Cucumber and Citrus Hoisin Sauce, Rolled in Spinach and Herb Pancakes

Spanish Paella

\$16 Per Person

Shrimp, Lobster, Mussels, Chicken and Spanish Chorizo Sausage Steamed Together
Served with Saffron Scented Rice

American Raw Bar

\$16 Additional Per Person

An Elaborate Shaved Iced Display of Citrus Poached Jumbo Shrimp, Chesapeake or Blue Point Oysters, Little Neck and Cherrystone Clams and North Atlantic Crab Claws Served with Spicy Cocktail and Mignonette Sauces with Freshly Grated Horseradish and Fresh Lemon

Japanese Sushi and Sashimi Selection

\$16 Additional Per Person with Kimono-Clad Sushi Chef (\$9 Additional Per Person without Chef)

An Elaborate Display of Sushi, Traditional Maki Hand Rolls and Ocean Fresh Sashimi
Served with Authentic Chopsticks, Pickled Ginger, Spicy Wasabi, Sriracha Aioli and Brewed Soy Sauce