



## Three Hour Cocktail Party

### ONE HOUR BUTLER PASSED HORS D'OEUVRES

Miniature Beef Wellington

Miniature Cheeseburger Slider  
*American Cheese & Melted Onions*

Coconut Shrimp  
*Apricot Dipping Sauce*

Asparagus & Goat Cheese Bundles  
*Wrapped in Phyllo*

Bacon Wrapped Sea Scallops

Chinese Style Spring Rolls  
*Sweet Scallion Chili Dipping Sauce*

Pigs-In-A-Blanket  
*Spicy Boardwalk Mustard*

Miniature Loaded Potato Skins  
*Aged Cheddar & Bacon*

Sesame Chicken Morsels  
*Sweet Asian Chili Sauce*

Maryland Crab Cakes  
*Pecan Spiced Tartar Sauce*

Seared Ahi Tuna  
*Hoisin Dressing & Crispy Rice Crouton*

Caprese Skewers  
*Ripe Tomato, Fresh Mozzarella & Folded Basil Leaves*

### THE MARKET TABLE

#### **An Inspired Arrangement of Imported & Domestic Cheeses**

Garnished with Dried & Fresh Fruits & Nuts  
Freshly Baked Focaccia Crisps, Olive Oil Rosemary Rolls & Herbed Sticks

#### **Farmer's Market Display**

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

#### **Garden State's Best Display of Locally Produced & House Made Salads**

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

## STATIONARY DISPLAY • Choice of (1)

### **Designer Mac-n-Cheese Bar**

Bite-Sized Fried Mac-n-Cheese Fritters

Two House Made Mac-n-Cheese Creations:

Rich Vermont Cheddar • Lightly Spiced Chipotle-Pepper Jack

Accompaniments to include:

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

### **Antipasto Display**

Braised Meatballs • Imported Provolone • Sopressata • Prosciutto di Parma •  
Dry Aged Salami • Cannellini Bean Salad • Sliced Melon • Shallot Balsamico • Marinated  
Artichoke Hearts • Roasted Garlic Peppers • Bocconcini • Caponata • Olives • Preserved  
Cherry Peppers • Bastone • Crostini Breads

### **American Bistro**

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

### **Cosmopolitan Potato Bar**

Mashed Golden Yukon Potatoes • Mashed Sweet Potatoes

Accompaniments to include:

Green Springs Onions • Balsamic-Shallot Marmalade • Fresh Snipped Chives •  
Slow Roasted Garlic Cloves • Crème Fraiche • Crispy Bacon •  
Aged Pecorino Romano Cheese • Sharp Vermont Cheddar Cheese •  
Minced Broccoli Persillade • Brown Sugar Bacon

### **Far Eastern Station**

Steamed & Fried Vegetable Potstickers • Boneless Spareribs •  
Japanese Crispy Bean Curd with Sweet Chili Sauce & Crispy Noodles •  
Edamame Stir-Fried Rice • Mirin Dumpling Sauce • Chili Oil • Sriracha Aioli •  
Served with Chopsticks

## STATIONARY DISPLAY CONTINUED

### **Oktoberfest**

German Bratwurst Sliders with Beer Braised Onions & Pilsner Cheese Sauce •  
Salt Baked German Pretzels • Horseradish Cheese Sauce • Pretzel Rods •  
Honey Mustard • Potato Pancakes • Applesauce

### **The Pasta Table**

Please Select (2)

Sea Shell Pasta - Fennel • Baby Shrimp • Chorizo • Red Onion • Chipotle Cream  
Rigatoni Pasta - Cherry Tomatoes • Baby Spinach • Basil Champagne Sauce  
Conchiglie Pasta - Roasted Peppers • Black Olives • Artichoke Hearts • Basil Cream  
Penne Pasta - Fresh Peas • Prosciutto de Parma • Triple Distilled Vodka Sauce  
Farfalle Pasta - Sweet Peas • Fresh Artichokes • White Pecorino Alfredo Sauce  
Cavatelli Pasta - Sautéed Garlic & Broccoli • Classic White Wine-Garlic Sauce  
Bow Tie Pasta - Broccoli Rabe • Plum Tomato Scampi Sauce

Accompaniments to include:

Pepper Mill • Grated Parmesan Cheese • Herb Marinated Olives • Hot Pepper Flakes

## DESSERT

Delicate Miniature Desserts with Freshly Baked Brownies & Cookies

Freshly Brewed Delicious Heights Blended Coffee – Regular & Decaffeinated  
Assorted Teas for Steeping  
Soft Drinks Included



## Cocktail Party Enhancements

### Market Table Enhancements

**The Following Chafing Dish Items** may be added for **\$7 Per Person Per Item**

Fried Rings of Calamari • Plum Tomato Marinara  
Pulled Pork Sliders • Sweet Potato Hay  
DH Chicago Style Spinach Dip • Pita & Tortilla Chips  
Potato Pierogies • Caramelized Onions & Bacon  
Four Cheese Ravioli • Tomato Cream Sauce  
Tuscan Stuffed Clams • Parmesan Crust

### Attended Cocktail Stations

**A Uniformed Attendant Will Prepare or Carve...**

\$85 Attendant Fee Per Station  
20% Service Charge & NJ Sales Tax Additional

#### **Carving Table**

Please Select (2)

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

**\$12 Per Person**

#### **The Hibachi Station**

Please Select (3)

Beef • Portabella Mushrooms • Shrimp • Pork Tenderloin • Tuna • Chicken Sate

Accompaniments to include:

Thai Peanut Sauce • Chili Oil • Siracha Aioli • Sweet Soy Sauce • Soy Sauce • Mango Sauce •  
Sweet Thai Chili Sauce • Vegetable Fried Rice

**\$12 Per Person**

#### **Stir Fry Noodle Station**

Served in Chinese Take-Out Boxes

Please Select (1)

Pork • Chicken • Shrimp

Lo Mein • Mung Bean Sprouts • Mushrooms • Scallions • Snow Peas • Fortune Cookies

**\$10 Per Person**

## Attended Cocktail Stations Continued

### **Slider Shop**

Please Select (2)

- Angus Burger - Vermont Cheddar
- Pulled Pork - House Made BBQ Sauce
- Buffalo Chicken - Danish Bleu Cheese
- Blackened Chicken - Muenster Cheese

Accompaniments to include:

Onion Straws • Lettuce • Tomatoes • Pickles • Cole Slaw • Ketchup • Mustard • Chipotle Mayo

**\$12 Per Person**

### **Vive la Crêpe**

Please Select (2)

- Spinach Filling - Herbed Goat Cheese • Farm Fresh Cream
- Honey & Hoisin Glazed Duck - Julienne of Cucumbers • Scallions • Plum Sauce
- Wild Mushrooms - Caramelized Onions • Gruyere Cheese
- Roasted Chicken - Artichoke • Sun-Dried Tomatoes

**\$10 Per Person**

### **Spanish Paella**

Steamed Shrimp • Lobster • Mussels • Chicken • Spanish Chorizo Sausage • Saffron Scented Rice

**\$16 Per Person**

### **American Raw Bar**

Shaved Iced Display of Citrus Poached Jumbo Shrimp • Chesapeake or Blue Point Oysters • Little Neck Clams • Cherrystone Clams • North Atlantic Crab Claws • Spicy Cocktail Sauce • Mignonette Sauce • Freshly Grated Horseradish • Fresh Lemon

**\$20 Per Person**

### **The Smoke House**

Smoked Brisket • Coleslaw • Jalapeño Cheddar Cornbread • Biscuits • BBQ Sauce • Bourbon Buffalo Sauce • Hot Honey

**\$18 Per Person**

### **Ceviche Station**

Grade "A" Ceviche to Include:

- Salmon with Horseradish & Herbs
- Spicy Tuna & Mango
- Hamachi with Coconut & Lime

Rainbow Tortilla Chips • Guacamole • Fresh Heirloom Tomato Salsa

**\$15 Per Person**

### **Japanese Sushi and Sashimi Selection**

Assorted Sushi • Traditional Maki Hand Rolls • Ocean Fresh Sashimi • Pickled Ginger • Wasabi • Sriracha Aioli • Brewed Soy Sauce • Served with Chopsticks

**\$19 Per Person**