



Lavish Buffet Package

Stationed Hors D'oeuvres - Choice Of 2

(**) Indicated Additional Fee

The Jersey Shore

Cheesesteaks, Sausage & Peppers, Cheese Whizz, French Fries, & Onion Rings Served With Ketchup, Mustard, Mayonnaise & Ranch Dressing

Slider Station

Choice of 2:

Cheeseburgers, Turkey Burgers, Mini Hot Honey Fried Chicken, Crab Cakes Or Pulled Pork

Served With All Necessary Accompaniments

South Of The Border

Chipotle Chicken Quesadillas & Monterey Jack Quesadillas

Served With Salsa Verde, Sour Cream,

Pico De Gallo, Chipotle Sour Cream & Guacamole

Tater Bar

Choice Of 1

Yukon Gold Mashed Potatoes Or Tater-Tots

Served With Sour Cream, Whipped Butter, Applewood Smoked Bacon, Chives, Wisconsin Sharp Cheddar, Sweet Corn, & Country Gravy

Taco Bar

Choice Of 2

Pulled Pork, Grilled Chicken, Jamaican Jerk Chicken, Skirt Steak, Mahi Mahi, Or Grilled Shrimp

Served With Pineapple Coleslaw, Sour Cream, Pico De Gallo, Salsa Verde, Chipotle Sour Cream, & Cheddar Cheese

Dylan's Deviled Egg Bar

Served With Olives, Carpaccio, Creamy Horseradish, Capers, Red Pepper Flakes, Chives, Lox, Bacon, Jalapeños, Herbs, Chicken Salad, & Shrimp Salad

International Cheese Display & Grilled Seasonal Vegetables

Add Cured Meats

Artisan Bread, Dipping Oils, Various Cheeses, Honey, Raspberry Compote, & Balsamic Drizzle

Pasta Station

Imported Pasta's With a Choice Of 3 Sauces

Vodka Sauce, Marinara, Bolognese, Alfredo, Or Garlic & Oil

Nacho Bar

Cheese Whiz & Chipotle Cheese Whiz

Sour Cream, Salsa Verde, Chives, Lettuce, Pico De Gallo, Jalapeños, & Cheddar Cheese

Add Chipotle Chicken, Pulled Pork Or Braised Beef Short Ribs

Macaroni & Cheese Bar

Choice Of 2

Grilled Shrimp, Diced Ham, Pulled Pork, Grilled Chicken, Or Sliced Hot Dogs

Served With Chives, Bacon & Jalapeños

** Add Lobster, Jumbo Lump Crab Or Braised Beef Short Ribs **

Wing Bar

Choice Of Bone In Or Boneless & Choice Of 2 Sauces

Buffalo, Sweet Thai Chili, BBQ Teriyaki, Or Old Bay

Served With Celery & Carrots, Blue Cheese & Ranch Dressing

** Raw Bar **

Gulf Shrimp, Oysters, & Clams

Served With Chipotle Cilantro Cocktail Sauce, Traditional Cocktail Sauce, Lemon Wedges, Horseradish, & Sherry Mignonette

** You May Also Upgrade To Lobster and/or Tuna Preparations **

Far-East Feast

Choice of 1

Vegetable Lo Main, Pork Lo Main, Or Chicken Lo Main

Choice of 1

Vegetable Fried Rice, Pork Fried Rice, Or Chicken Fried Rice

Hand Passed For D'oeuvres

Choice Of 8

(**) Indicated Additional Fee

Mini Crabcakes
Served With Remoulade

Homemade Gnocchi
Tomato Basil Cream Sauce

Black Pepper Truffle Parmesan Fries
Buttermilk Ranch Dipping Sauce

Short Rib Wellingtons
Gorgonzola Creme, Shiitake Mushrooms

Fresh Day Boat Scallops
Wrapped In Applewood Smoked Bacon

Truffle Grissini
Prosciutto-Wrapped Breadsticks With White Truffle
Butter

Shrimp Cocktail Shooters
U-15 Shrimp, Traditional Cocktail Sauce, Lemon Wedge

Pups
Creole Mustard

Fried Brie
Balsamic Apples, Caramelized Onions
With A Port Wine Syrup

Soup Shooters- Choice Of 1

Heirloom Roasted Tomato Bisque Served With Havarti
Grilled Cheese, New England Clam Chowder, Potato Leek,
Shrimp Bisque, Or Butternut Squash (In Season)
** Upgrade To Lobster Bisque Or She Crab Soup **

Turkey Sliders
Cranberry Chutney, Slider Rolls

Lamb Meatballs

Ahi Tuna
Wonton Shell, Sweet Thai Chili, Wasabi Mayo

Ahi Tuna Taco
Wonton Shell, Bed Of Arugula, Pineapple Habanero Salsa,
Honey Chipotle Sauce, Sesame Seeds

Stuffed Angus Sliders
Fontina Cheese & Arugula

Hand Battered Coconut Chicken Bites
Served With Habanero Sauce

Hand Battered Coconut Shrimp
Served With Rum Raspberry Sauce

Filet Bites
Wrapped In Applewood Smoked Bacon With Gorgonzola
Cheese

Taco Cups
Phyllo Cups With Taco Meat & Cheddar Cheese Served
With Sour Cream & Chives

Fig & Prosciutto Crostini

Brie & Caramelized Onions
Served On Grilled Sourdough Bread

Mini Cuban Sandwiches

Hand Passed Hor D'oeuvres Continued

(**) Indicated Additional Fee

Pork/Ginger Dumplings
Oriental Sauce

Cajun Grilled Shrimp Skewers
& Andouille Sausage

Smoked Salmon
Atop A Crisp Cucumber With Dill Creme

Lobster Or Shrimp Macaroni & Cheese

Mini Lobster Rolls

Whipped Ricotta, Fresh Basil, Pine Nuts & Honey
Drizzle Served On Grilled Sourdough

Caramelized Onions & Mushrooms
With A Dollop Of Goat Cheese
Flatbread

Goat Cheese
Topped With Stone Fruit & Hot Honey Served On
Toast Points

Havarti Cheese & Poached Pears With Smoked
Prosciutto & Pesto Sauce Served On Toast Points

Wasabi Deviled Eggs

Shrimp Salad Deviled Eggs

Carpaccio With Creamy Horseradish Deviled
Eggs

Pan-Seared Scallop With Bacon Deviled Eggs

Sausage-Stuffed Mushrooms

Spinach-Stuffed Mushrooms

Crab-Stuffed Mushrooms

Filet With Shaved Parmesan Cheese & Creamy
Horseradish Served On Toast Points

Tomato Bruschetta
Toast Points, Balsamic Drizzle

Swedish Meatballs

Clams Casino

Mini Fried Chicken & Mini Waffles
Maple Syrup Drizzle



Salad Course

Choice Of 1

Caprese Salad

Fresh Mozzarella Cheese, Tomatoes & Fresh Basil

Classic Caesar Salad

Romaine Lettuce & Focaccia Croutons Tossed In
Homemade Caesar Dressing

Spring Mix Salad

Mixed Field Greens, Fresh Strawberries & Gorgonzola
Cheese Served With Balsamic Vinaigrette Dressing

Garden Salad

Field Greens, Romaine Lettuce, Cherry Tomatoes,
Cucumbers, & Carrots Served With Buttermilk Ranch
Dressing & Balsamic Vinaigrette Dressing

Choice Of 1:

Dinner Rolls Or Italian Bread

Butter chips



Accompaniments

Choice Of 3

Sautéed Asparagus

Lemon Butter

Rigatoni Marcia

Spinach & Scampi Sauce

Grilled Seasonal Vegetables

Pasta Primavera

Fresh Vegetables, Garlic & Oil Sauce

Brussel Sprouts

Roasted With Parmesan Cheese & Bacon

Bucatini

Ragu Bolognese

Honey Glazed Carrots

Rigatoni Carbonara

English Peas, Bacon,
Parmesan Black Pepper Cream Sauce

Scalloped Potatoes

Herbed Red Bliss Potatoes

Penne A La Vodka

San Marzano Tomatoes & Cream Sauce

Yukon Gold Mashed Potatoes

Haricot Verts

Toasted Almonds

Tortellini

Tomato Basil Cream Sauce



Main Course

Choice Of 2

Chicken Francaise

Battered Boneless Chicken Breasts, White
Wine Lemon Butter

Chicken Marsala

Boneless Chicken Breasts, Wild Mushrooms &
Marsala Wine Sauce

Chicken Florentine

Boneless Chicken Breasts, Sautéed Spinach &
Fontina Cheese

Hunters Chicken

Battered Boneless Chicken Breasts, Topped
With Mozzarella Cheese & Vodka Sauce

Shrimp Scampi

White Wine, Garlic & Fresh Herbs
Over Choice Of Yellow Rice Or Linguine

Chicken Cordon Bleu

Swiss Cheese & Smoked Ham Wrapped With
Panko Breaded Chicken

Stuffed Flounder

Jumbo Lump Crabmeat Stuffing

Crab Cakes

Old Bay Jumbo Lump Crabcakes Served
with Remoulade

Crab Imperial Stuffed Shrimp

Lump Crab Stuffing, Brandy Cream Sauce

Citrus Glazed Salmon

Orange Honey Glaze

Salmon

Lemon Garlic Butter

Mahi Mahi

Creamy Spinach Sauce



Carving Station

Choice Of 1

*(**)* Indicated Additional Fee

Stuffed Pork Loin
Apple Walnut Stuffing

Apple Brandy Pork Loin
Granny Smith Apples, Walnuts, Calvados &
Honey Sauce

Maple Glazed Virginia Ham

Slow Roasted Prime Rib
Creamy Horseradish & Au Jus
\$10 Per Person

Angus Top Round Roast Beef
Creamy Horseradish & Demi Glaze

Whole Turkey Breasts
Cranberry Chutney & Sausage Stuffing

****Filet Mignon****
Choice Of Au Piovre OR Demi Glazed
Served With Creamy Horseradish



Dessert Station's

Choice Of 2

S'more Station

Hershey Chocolate Bars, Graham Crackers, Marshmallows, Long Roasting Sticks With Fuel For Roasting

Cheesecake Station

Vanilla Cheesecake
With Assorted Toppings

The Original Rich's Ice Cream Bar

Vanilla & Chocolate Ice Cream

Served With Waffle Cones & Cups
Rainbow Sprinkles, Chocolate Sprinkles,
Wet Walnuts, Gummy Bears, Peanut
Butter Sauce, Cherries, Mini M&M's,
Reese's Pieces, Whipped Cream &
Chocolate Syrup

Donut Wall

Assorted Donuts

Viennese Pastries

Cheesecake Bites, Brownie Bites, Eclairs,
Cream Puffs & Cannoli's

Coffee Service

Regular & Decaf Coffee, Hot Water For Tea
Milk, Half & Half, Sugars, Various Teabags

** Espresso & Cappuccino Available At An Additional Fee **