



# Premium Sit Down 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 Hor D'œuvres

## 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

Antipasto Skewers

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

Mini Lomain Boxes

Choice Of 1:

Vegetable, Chicken OR Beef  
Chopsticks, Chinese To Go Boxes

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

Iceberg Wedge

Heirloom Tomatoes, Crispy Pancetta & Homemade Maytag  
Blue Cheese Dressing

Served With A Dinner Rolls & Butterball



# Main Course

## Choice Of 3

### Chicken Options

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

Chicken Cordon Bleu  
Swiss Cheese & Smoked Ham Wrapped With Panko  
Breaded Chicken

### Seafood Option's

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

Mahi Mahi  
Creamy Spinach Sauce

Salmon  
Lemon Garlic Butter

### Seafood Option's Continued

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

### Beef Option's

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

Black Angus Choice Filet Medallions  
Choice Of  
Port Wine Demi Glaze Or Au Pivoe

Lamb Shank Osso Bucco

Pork Shank Osso Bucco

Braised Beef Short Ribs

All Entree's Accompanied By  
Seasonal Vegetable & Potato

Vegetarian Meals  
Upon Request

### Children Meals

Chicken Fingers & Macaroni Cheese



# *Dessert Station*

## *Choice Of 2*

### S'mores 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 \*\*