

TWO HOUR COCKTAIL EVENT \$36 (price may vary)

*This Event Includes Two (2) Hours of Passed Food Within a Three (3)-Hour Timeframe
& Requires a Room Fee, 20% Gratuity & N.J. State Tax*



INCLUDED IN BASE PRICE

Starter • Passed Hors d'oeuvres (five)

Starter

Cheese & Crackers - Variety of cheeses, whole wheat & butter crackers

Additional Options (not included in base price - prices reflect a per person charge)

Crudités - Assortment of fresh raw vegetables with dressings +\$7

Charcuterie Board - Variety of cheeses, cured meats, vegetables, fruits, nuts, olives +\$15

Passed Hors D'oeuvres (Select Five Options to Offer to Your Guests)

Tuscan Chicken Bites on Crostini - shredded chicken | broccoli rabe | mozzarella | pesto mayonnaise

Fried Ravioli - homemade marinara sauce

Mini Meat Balls - ground beef & veal | marinara

Caprese Skewers - cherry tomatoes | mozzarella balls | balsamic glaze

Spinach & Artichoke Bites - baked in phyllo dough

Buffalo Shrimp - popcorn shrimp | buffalo sauce | blue cheese dressing

Popcorn Chicken Skewers - popcorn chicken | buffalo sauce

Cauliflower Bites - breaded cauliflower | buffalo sauce

Mac & Cheese Bites - fried crispy | cheddar cheese

Coconut Chicken - coconut breaded chicken | Thai chili sauce

Mini Cheeseburger Sliders - cheddar cheese

Vegetable Skewers - grilled seasonal vegetables

Additional Options (not included in base price - prices reflect a per person charge)

Filet Mignon on Crostini - thinly sliced beef | crostini | horseradish cream +\$4

Coconut Shrimp - coconut breaded shrimp | Thai chili sauce +\$3

Bacon Wrapped Scallops - locally sourced scallops | bacon +\$3

Tuna Tartare - toasted sesame tamarind glaze | served on wonton +\$4

Mini Crab Cakes - grain mustard sauce +\$6

Lollipop Lamb Chops - mint demi +\$5

Shrimp Cocktail - cocktail sauce +\$8

Additional Selections

(not included in base price - prices reflect a per person charge)

NY Strip Carving Station - veal demi-glace +\$14

Rack of Lamb Carving Station - mint jus +\$18

Beef Tenderloin Carving Station - horseradish cream or rosemary-scented demi-glace +\$18

Pork Tenderloin Carving Station - rosemary-scented demi-glace +\$8

Raw Bar - Oysters on the half shell, little neck clams, shrimp cocktail, cocktail sauce, tabasco, horseradish, lemon wedges, mignonette +\$27