

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

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



Starter

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

Additional Options (not included in base price)

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

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

Pasta *(Select One Option to Offer to Your Guests)*

Pasta-Penne / Cavatappi

Sauces-Vodka sauce / Bolognese sauce / Broccoli and oil

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

Deviled Eggs-cayenne pepper | maple sugar bacon

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

Fried Ravioli-homemade marinara sauce

Mini Meat Balls-ground beef and veal | marinara

Caprese Skewers-cherry tomatoes | mozzarella balls | balsamic glaze

Spinach and Artichoke Bites-baked in phyllo dough

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

Popcorn Chicken Skewers-popcorn chicken | buffalo sauce

Pigs in a Blanket-traditional mustard sauce

Cauliflower Bites-breaded cauliflower | buffalo sauce

Mac and Cheese Bites-fried crispy | cheddar cheese

Coconut Chicken-coconut breaded chicken | Thai chili sauce

Mini Cheeseburger Sliders-cheddar cheese

Grilled Chicken Satay-peanut sauce

Vegetable Skewers-grilled seasonal vegetables

Additional Options (not included in base price)

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

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

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

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

Mini Crab Cakes-grain mustard sauce +\$6p/p

Lollipop Lamb Chops-mint demi +\$5p/p

Shrimp Cocktail-cocktail sauce +\$8p/p

Additional Selections *(not included in base price)*

Carving Station

NY Strip-veal demi-glace +\$14p/p

Roasted Turkey Breast-cranberry stuffing +\$8p/p

Rack of Lamb-mint jus +\$14p/p

Beef Tenderloin-horseradish cream or rosemary-scented demi-glace +\$15p/p

Pork Tenderloin-rosemary-scented demi-glace+\$8p/p

Raw Bar

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