



### 3 Hour Cocktail Style Reception

#### *One Hour of Passed Hors d'oeuvres*

*(Please select six)*

*Petite Shepard Pie Tarts*

*Caramelized Onion & Porcini  
Mushroom Flatbread*

*Scallops Wrapped in Bacon*

*Mini Maryland Crab Cakes*

*Edgewood Franks*

*Sesame Chicken Lollipops*

*Teriyaki Beef Skewers*

*Teriyaki Chicken & Grilled  
Pineapple Skewers*

*Petite Corned Beef Reuben*

*Mini Beef Sliders*

*Gruyere & Artichoke Tart*

*Smoked Salmon B.L.T. Croissant*

*Scallop Ceviche*

*Avocado Salad on Asian Spoon*

*Petite Gruyere Grilled Cheese &  
Tomato Soup*

*Vegetable Stuffed  
Mushrooms*

*Porcini Potato Pancake*

*Mini Polenta Cake with  
Truffle Confit & Micro  
Greens*

*Truffle Mac n' Cheese  
Spoons*

*Petite Shepard's Pie Tarts*

*Crispy Spanish Shrimp  
Pancakes with Salsa  
Verde*

*Mini Philly Cheesesteak*

*Zucchini Wrapped Tofu  
Skewers with Sweet Chili*

*Clams Casino or Oreganata*

*Crispy Coconut Shrimp*

*White Truffle Caramelized  
Onion and Potato Knish*

*Sweet Potato Tart*

*Porcini Potato Pancake*

*Moroccan Apricot Chicken  
Satay*

*Crispy Arancini Rice Balls*

*Vietnamese Vegetable Spring  
Rolls*

*Watermelon & Feta Skewers*

*Shrimp & Gazpacho Shooter*

*Spicy Chilled Beef Kebob*

*Chicken & Waffle Bites*

*Crispy Mozzarella &  
Tomato Lollipop*

*Mini Salmon Cake*

*Mango Chicken on Crispy  
Plantain Chip*

*Buffalo Chicken Bites*

*Hibachi Grilled Pineapple  
Pops with Sage & Balsamic*

**Captain Stations**

*(Please select three)*

**Katz's NY Style Carving Station**

*Honey Mustard Glazed Corned Beef, Potato Knish, Cream Soda Display,*

*Assorted Mustards, Pickles, Fresh Rye Bread*

**Flat Bread Pizza Station**

*(Please select three)*

*Grilled Vegetable with Goat Cheese*

*Greek Pizza with Chicken*

*Buffalo Chicken Pizza*

*Caesar Salad Pizza*

*Margarita Pizza*

**Pasta Station**

*Cremini Mushroom Ravioli served with a White Truffle Butter*

*Farfalle Primavera served with Seasonal Vegetables in a White Wine Sauce*

*Fusilli served with a Fresh Plum Tomato Pomodoro*

*Served with Parmesan Crostini and Freshly Grated Reggiano Parmigiano*

**Miniature Meatball Bar**

*Chinese Texas BBQ Meatballs in Plum Sauce*

*BBQ Smoked Chicken*

*Classic Veal & Ricotta*

*Served with complimentary sauces and miniature slider rolls*

**Hot Antipasto Station**

*Fried Calamari with Spicy Marinara, Mussels Fra Diavolo, Eggplant Rollatini,*

*Broccoli Rabe, Sweet Sausage*

**Slider Bar**

*(Please select two)*

*Shaved Beef Philly Cheese Steak   Pulled BBQ Chicken   Traditional Beef   Pulled BBQ Pork*

*Served with French and Sweet Potato Fries, lettuce, tomato, sliced pickles, cheeses and mini slider rolls*

### *Taco and Guacamole Station*

*Miniature Grilled Vegetable, Beef and Oriental Chicken Taco's with a Guacamole Bar with Fresh Avocado, Diced Tomato, Red Onion, Cilantro, Lime, Shallots, Bacon, Black Beans, Crispy Tortilla Chips and Nacho Cheese*

### *Peking Duck and Dumplings*

*Julienne of Duck, Moo Shoo Pancake, Scallion and Hoisin Sauce with Assorted Dumplings*

### *Korean Bulgogi Taco Station*

*Fire Roasted Korean Pork Belly, Steamed Bao Buns, Corn Taco Shells, Lettuce Wraps, Wonton Chips, Kimchi, Korean Slaw, Carrots, Red Peppers, Bean Sprouts, Guacamole, Lettuce and Tomato*

### *Texas Carving Station*

*Texas Smoked BBQ Brisket with Smoked Onion Marmalade  
Cole Slaw, Grilled Corn Salad, Texas Caviar Salad of Black Eye  
Peas, Tomato, Peppers, Jalapenos, Onions and Fresh Baked Corn Bread and Biscuits*

### *Greek Chicken Souvlaki Station*

*Tender Lemon Herb Marinated Chicken Skewers, Greek Salad, Greek Pita, Stuffed Grape Leaves, Onions, Lettuce, Tomato, Chef Tony's Special Tzatziki Sauce, House Baked Spinach and Feta Pies*

### *Traditional Tuscan Table*

*Assorted Dry Cured Salami, Imported Meats and Cheeses, Grilled Vegetables, Crudités with Dips, Roasted Peppers, Mozzarella and Tomatoes, Grilled Artichoke with Stems, Marinated Olives, Caponata Salad, Roasted Portobello Mushrooms, Breadsticks, Focaccia, Crostini*

### *Beverages:*

*Soft Drinks, Coffee and Tea*

**Pricing:**

*\$90 per person with Wine and Beer*

*\$105 with Open Bar*

*Minimum revenue guarantees apply*

*Valet if requested @\$150*

*All Food and Beverage is Plus 21% Banquet Charge and NJ Sales Tax*

**Possible Additions**

**Additional Hour (\$10 per person)**

**Ahi Tuna Pizza Station (additional \$12 per person)**

*Shaved Ahi Tuna prepared over Crispy Scallion Pancake with Wakame Seaweed Salad, Wasabi, Aioli, Tobiko Caviar and Toasted Sesame Seeds*

**Poke Bowl Station (additional \$15 per person)**

*Ahi Tuna, Teriyaki Salmon, Teriyaki Chicken, Orange Beef, Shrimp or Tofu (select 2)*

*Prepared to order and served with all accompaniments in small bowls & chop sticks*

**Carving Station (additional \$12 per person)**

*Carved to Order Korean Marinated Rib Eye and Whole Roasted Turkey with all accompaniments*

**Sushi Station – Chef Attended - (additional \$20 per person – one hour)**

*Traditional Hand Crafted Sushi and Sashimi with all accompaniments*

**Raw Bar (additional \$20 per person – one hour)**

*Little Neck Clams, Oysters and Jumbo Gulf Shrimp Presented with Classic and Hot Cocktail Sauce*

**Warm Glazed Donuts and Ice Cream Sundae Bar (\$10 per person)**

**Miniature Dessert Display (\$10 per person)**

*Strawberry Shortcake Votives, Miniature Assorted Seasonal Tarts, Fresh Berries and Whip Cream Martini's*

**Additional Hour (\$15 per person)**

*Many other selections from our Chef are available. We would be pleased to customize your event.*