



HORS-D-OEUVRES
FOR COCKTAIL OR DINNER PARTIES

SEAFOOD
(Per 100 pieces)

- SHRIMP COCKTAIL**, served with lemon and cocktail sauce \$210.00
CLAMS ON THE HALF SHELL, served with cocktail sauce and lemon \$105.00
CLAMS CASINO, topped with seasoned vegetables and bacon \$140.00
MINI CRAB CAKES, served with cocktail sauce, tarter, and lemon \$150.00
SCALLOPS WRAPPED IN BACON, with a horseradish dipping sauce \$150.00
COCONUT SHRIMP, served with a orange ginger dipping sauce \$165.00
CRAB IMPERIAL STUFFED MUSHROOMS \$130.00
CRAB FINGERS, served with a mustard sauce \$155.00
SMOKED SALMON WRAPPED ASPARAGUS \$130.00
MINI SALMON CAKE, served with a dill dipping sauce \$135.00

POULTRY AND BEEF
(Per 100 pieces)

- RIPE MELON WRAPPED IN PROSCIUTTO**, \$110.00
SESAME CHICKEN SKEWERS, \$125.00
BABY LOLLIPOP LAMB CHOPS, served with a mint dipping sauce \$225.00
CHICKEN WINGS, buffalo, sweet BBQ or teriyaki \$100.00
LIL PIGGY'S IN A BLANKET, mustard and ketchup for dipping \$100.00
SWEDISH MEATBALLS, served in a burgundy cream sauce \$95.00
SLICED STROMBOLI, Italian cold cuts, and marinara for dipping \$100.00
PULLED PORK SLIDERS smoked and served in its own BBQ juices \$100.00
SLICED SIRLOIN, served on toast points, with a scallion cream sauce \$160.00
LAMB MEATBALLS, served with tzatziki for dipping \$110.00
MINI BURGER SLIDERS, topped with caramelized onions and mushrooms \$100.00
CHICKEN TERIYAKI OR BEEF TERIYAKI SKEWERS \$125 or \$140



HORS-D-OEUVRES
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VEGETABLE
(Per 100 pieces)

- MUSHROOMS STUFFED WITH SPINACH AND FETA** \$120.00
TOMATO, MOZZARELLA, & BASIL SKEWERS drizzled with balsamic \$ 105.00
SCALLION LATKE WITH HOMEMADE APPLESAUCE \$95.00
WILD MUSHROOM & GOAT CHEESE TOAST POINTS \$95.00
MINI QUICHE LORRAINE \$85.00
TOMATO BRUSCHETTA fresh tomatoes & herbs atop garlic crostini \$95.00
CANAPES assorted spreads and toppings \$100.00
FRESH FRUIT & CHEESE ASSORTMENT \$75.00 per 50 people
PEPPERONI, CHEESE, & CRACKER ASSORTMENT \$85.00 per 50 people
FRESH VEGETABLE ASSORTMENT \$75.00 per 50 people

ENTRÉE SELECTIONS

POULTRY

- Chicken Cordon Bleu*
Boneless Breast of Chicken in a White Wine Mushroom Sauce
Boneless Breast of Chicken Marsalac
Chicken Breash Stuffed with Wild Rice

SEAFOOD

- Seafood Newburg with Lobster, Crab, Scallops, and Shrimp in a Creamy Newburg Sauce*
Shrimp Scampi
Oven Roasted Cod with Seasoned Bread Crumbs
Broiled Salmon with lemon dill sauce
Seafood Casserole with Flounder, Scallops, Shrimp.

MEAT

- Beef Stroganoff Served over Egg Noodles*
Carved Roast Beef served with Au Jus
Veal Scaloppini, Picatta, or Marsala



Steak & Seafood Restaurant

PASTA

Baked Ziti

Penne Pasta with Alfredo Sauce

Stuffed Shells with Ricotta Cheese and Sauce

Cheese Ravioli

Chicken, Broccoli, and Ziti in a Butter White Wine Sauce or

Creamy Garlic Alfredo Sauce

POTATO

Scalloped, Au gratin, or Parsley Buttered Red Bliss or Mash

VEGETABLE

Fresh Seasonal

SALADS

Classic Garden Salad

Fresh Caesar with Shaved Parmesan Cheese and Home Made Croutons

Mixed Greens with Seasonal Fruit and Nut Selection, as well as a choice of Cheese

**ALL OF OUR ITEMS ARE SUBJECT TO NEW JERSEY SALES TAX,
AND A 20% GRATUITY**

**BIRTHDAY PARTIES • ANNIVERSARIES • HOLIDAY GATHERINGS
WEDDINGS • ENGAGEMENTS • REHERSAL DINNERS • SHOWERS
CORPORATE EVENTS • BEREAVEMENT GATHERINGS • REUNIONS
CHRISTENINGS • BOARD MEETINGS • AND MORE.....**

**Did we miss your favorite?
Please let us know, and we may be able
to create it for you!**