

## Cocktail Reception

### **Butler Passed White Wine and Sparkling Water on Arrival**

#### **Bar Nut Mix**

*Spiced Peanuts, Almonds, Cashews & Honey*

#### **Butlered hors d' Oeuvres**

##### *Select of Six*

Asparagus Crostini  
*Garlic Parmesan, Preserved Lemon*

Scallop Ceviche  
*Avocado Pudding, Bacon, Cucumber Salsa*

Marinated Black Pepper Tuna  
*Ginger, Soy and Scallion*

Lobster Mac and Cheese Fritter

Mushroom and Goat Cheese Tart

Pulled BBQ Chicken Empanada  
*Chipotle Cream*

Pig in a Blanket  
*Traditional Mustard*

Scandinavian Spiced Meatball  
*Elderberry Preserves Sour Cream*

Corn and Kale Spring Rolls  
*Bacon-Maple Jam*

Duck Confit Risotto  
*Parmesan, Truffle Oil*

#### **Cheese and Charcuterie Table**

Currently we are offering American and International Cheeses  
Manchego - Morbier - Le Chevrot - Humboldt Fog - Pecorino Romano

Platters of Sliced Cured Meats  
Soppressata - Prosciutto - Bresaola

*They are subject to change based on availability*

#### **Bruschetta and Crudité Table**

*Fava Bean - Tomato - White Bean and Spinach - Cauliflower, Raisin and Pine Nut  
Eggplant Puree - Roasted Red Pepper Hummus*

Assorted Crudités and Marinated Seasonally Inspired Vegetables

**Buffet Dinner**

Chopped Vegetable Salad

Orecchiette

*Tarragon Cream, Pancetta, Braised Leeks and Ricotta Salata*

Assorted Seasonal Squash

*Served with Herb Sauce*

Skirt Steak

Roasted Chicken

*Basil Potato Puree, Braised Fennel Green Olive and Shallot Sauce*

Sautéed Greens

Truffle Potatoes

Artisan Rolls & Breads

**Dessert Buffet**

Pecan Tartlet

Pistachio Financier

New York Cheesecake

*Graham Crust, Citrus Jelly*

Fudge Brownies

Red Velvet Cupcakes

*Cream Cheese Frosting*

Sugar Donut Holes

Tea and Coffee Service



## Four Hour Open Bar Serving

### Liquors

*Vodka- Grey Goose, Titos Handmade, Prairie Vodka, Three Olives Citrus*

*Bourbon: Jack Daniels, Old Overholt, Buffalo Trace, Bushmills Irish Whiskey*

*Scotch: Johnnie Walker Black, Wild Turkey, Dewars White*

*Gin: Tangueray, Prairie Gin*

*Tequila: El Jimando Silver, Espolon Reposado*

*Rum: Captain Morgan, Coconut Jack, Cruzan*

### Beer

*Smuttynose IPA, Sessions Larger, Cisco Sankaty Light*

\*House Red & White Wines and Soft Drinks

Wine and Cocktail Service during Dinner

\*Ask your Sales Representative for Current Wine List

## AMENITIES

Event Coordinator, Banquet Captain, Wait Staff, Bartenders, Doorman

House Inventory of Round Tables, Chairs, Linens- White, Grey, Navy Blue  
Napkins and Votive Candles

Self Parking Validations

Please Note:

Event prices are dictated by the event date, anticipated number of guests and selected menu.

Prices are subject of 22% taxable Service Charge and New Jersey State Sales Tax.

In addition to the per guest price, individual dates have Minimum Revenue Requirements.

In this instance, an additional Location Fee will be Applicable.