



## DAYTIME BRUNCH

### Half Hour Cocktail Reception

#### **Butler Passed Specialty Cocktail on Arrival**

*Maritime Punch - Diplomatico Reserva Rum, Sauvignon Blanc, Cinnamon Agave,  
Saint Germain, Lemon Juice, Pinot Noir Float*

#### **Bar Nut Mix**

*Spiced Peanuts, Almonds, Cashews & Honey*

#### **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 Crudites and Marinated Seasonally Inspired Vegetables

### Brunch Stations

#### **Chopped Salad Station**

Assorted Market Vegetables, Grilled Chicken, Herbed Sourdough Croutons  
Ranch Style Dressing, Chive Citronette  
*Tossed to Order*

#### **Select Two Additional Stations**

##### **Crepe Station**

House Made Crepes  
*Gruyere & Ham, Cheddar Bacon & Caramelized Shallots  
Banana Walnut, Nutella, Pear Ginger, Fresh Berries*

##### **Frittata Station**

Sausage, Pepper & Scallion  
Goat Cheese & Zucchini

Heritage Pork Bacon  
Fingerling Potato Roast

*Accompanied by Selection of Frittata Toppings*



# MARITIME PARC

## **Pasta Station**

{Select Three}

*Orecchiette-Pancetta, Leeks, Mushrooms, Cream and Parmesan Cheese*

*Farfalle- Winter Squash, Spinach, Roasted Garlic, and Herb Pesto*

*Ditalini-Duck Confit Gratin, Cognac, Béchamel, Dried Berries, and Caramelized Onions*

*Bucatini-Olives, Capers, Roasted Tomato, and White Anchovy*

*Rigatoni-Sausage, Shallot Confit, Fresh Basil Pesto Cream*

*Penne- Pulled Chicken, Tarragon, Cured Lemon, Braised Fennel*

*Farfalle- Oyster Mushrooms, Roasted Garlic and Rosemary, Walnut Pesto*

## **Smoked Fish Station**

White Fish

Salmon Lox

Arctic Char

Fresh Bagels & Local Artisan Breads

*Accompanied by Red Onion Marmalade, Capers, Cream Cheese, Tomato*

## **Carving Station**

{Select Two to be Carved in front of your guests}

NY Strip Steak, Horseradish Sauce

Turkey Ballantine, Seasonal Fruit Chutney

Pork Tenderloin, Apple, Spice Compote

Leg of Lamb, Olive, Citrus Tapenade

Whole Fresh Ham, Bourbon Maple Mustard

Thai Basil Crusted Tuna, Ginger Red Chili Remoulade

## **Celebration Cake**

*Select One Flavor, Filling & Sauce*

Tea and Coffee Service

## **Three Hour Open Bar Serving**

Mimosas

Domestic & Imported Beers

House Red & White Wines

Soft Drinks



# MARITIME PARC

## AMENITIES

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

Bridal Hospitality Room with an Attendant

House Inventory of Round Tables, Chairs, Linens & Napkins- White, Grey, Navy Blue

Votive Candles

Self - Parking Validations

Coat Check

## PACKAGE PRICING

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.

**PASTRY**

**Cake Flavor Choices**

Vanilla  
Chocolate  
Almond  
Carrot  
Spiced  
Lemon  
Coconut  
Pistachio  
Red Velvet

**Cake Filling Choices**

Vanilla Pudding  
Milk Chocolate Ganache  
Dark Chocolate Ganache  
Espresso Mousse  
Lemon Curd  
Cream Cheese Frosting  
Peanut Butter Cream  
Raspberry Confit  
Praline  
Macadamia Nut

**Sauces**

Raspberry, Strawberry, Mango, Lime Caramel, Chocolate, White Chocolate

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Choice of Round or Square Cake

Simple Piping and Choice of Fondant Color is Included

Three to Five Tiered Cake, Sizing Dependent Upon Guest Count

Specialty Cakes Available Upon Request, Pricing To Be Determined Per Cake