

Cocktail Reception

Butler Passed White Wine and Sparkling Water on Arrival

Bar Nut Mix

Spiced Peanuts, Almonds, Cashews & Honey

Butlered hors d' Oeuvres

Select 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



MARITIME PARC

Cocktail Stations

{Select One from the List Below}

Grilling Station

Smoked Pork Ribs

Ginger BBQ Sauce

Tarragon Mustard Chicken Brochettes

Cilantro Skirt Steak

Green Tomato Jam

Mini Cedar Plank Salmon Steaks

Horseradish Cream

Barbeque Station

Pork Sliders

Cole Slaw and Buttered Bun

Sweet Potato and Corn Salad

Spicy Red Pepper Sauce

Crispy Honey Glazed Chicken

Korean Barbeque Station

Traditional Beef Bulgogi and Chicken Skewers Barbequed on a Hot Skillet
Lettuce Wraps, Green Onion Salad, Kimchi, Cucumber, and Hot Pepper Garlic Sauce

Bi Bim Bop Sizzling Rice Bowl

Garnished with Assorted Vegetables and Korean Spices

Fresh Taco Station

Crispy Battered Fish

Pulled Chicken

Roasted Pork

*Warm Corn Tortilla, Shredded Cabbage, Lime Wedges, Radish,
Avocado Tomatillo Salsa, Crema, Hot Sauces*

Asian Station

"Bahn Mi" Style Pork Meatballs

Mango and Duck Summer Rolls

Thai Beef Stir Fry

Star Anise Infused Jasmine Rice

Sesame Style Chicken

Pad Thai Noodles

Lime, Peanuts and Bean Sprouts



MARITIME PARC

Tapas Table

Patatas Bravas

Spicy Aioli Potatoes, Garlic

Sautéed Chorizo with Sherry

Gambas a la Plancha

Tortilla Espanola

Potato, Egg, Onion, and Manchego Cheese

Piquillo Peppers Stuffed with Marinated White Tuna

Mediterranean Station

Grilled Octopus

Lemon, Oregano and Olive Oil

Salt Crusted Whole Roasted Fish

Charmoula Sauce

Chickpea Fritters

Red Pepper Mayonnaise

Feta and Orzo Salad with Roasted Tomato and Herbs

Warm Olives, Cured Lemon, Chili Flakes

Tuscan Table

Country Bread and Olive Oil

Florentine Sliced Steak

Italian Kale and Bread Salad

Zucchini and Rosemary Tarts

Crispy Breaded Artichokes, Lemon Aioli

Pasta e Fagioli: Classic Pasta and Bean Salad

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

Pasta Station

{Select Three from the List Below}

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

Seated Dinner

First Course

{Select One from the List Below}

Heirloom Tomato, Burrata Cheese
Olive Oil and Micro Greens Seasonal Only

Heirloom Tomato Confit, Arugula, Burrata Cheese
Olive Oil and Micro Greens Seasonal Only

Baby Beets Salad, Milk Ricotta
Baby Lettuces and Crispy Pistachios

Mixed Baby Greens
Garlic Crouton, Cucumber, Basil Vinaigrette

Baby Arugula
Valdeon Blue Cheese, Poached Pears, Spiced Pecans, Hazelnut-Black Pepper Vinaigrette

Radical Farms Living Greens Salad
Seasonal Fruit, Fennel, Ricotta Salata, Green Goddess Dressing

Smoked Salmon
Corn Blini, Horseradish Vinaigrette, Lemon Crème Fraiche

Seasonal Chopped Vegetable Salad
Garlicky Herb Dressing

~Enhancements Available at an Additional Cost~

Sake and Braised Pork Belly, "Kung Bao" Style, Peanuts, Butternut Squash, Honey

Octopus a la Plancha, Crispy Potatoes, Pork Belly, Leek Puree

Lobster Cocktail, Citrus Fruit, Avocado and Tarragon Coulis

****Please note, menu items can be subject to change based on seasonality and availability*



MARITIME PARC

Entrees

{Select Two from the List Below}

Vegetarian Entrée Available Upon Request

Fresh Strigoli Seafood Pasta

Scallops, Crab, Shrimp, Lemon Thyme Reduction

Brined Salmon

Leek and Potato Hash, Spice Glazed Baby Carrots, Grainy Mustard Beurre Blanc

Ginger Glazed Sea Bass

Tea Poached Shitake, Baby Bok Choy, Coconut Broth

Chatham Cod

Tasso, Crawfish and Cockle Ragout

Pan Seared Branzino

Broccoli Rabe, Chanterelle Mushroom, Farro, Sorrel Sauce

Roasted Chicken

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

Roasted Garlic Chicken Breast

Corn - Wild Mushroom Spoon Bread, Brussels Sprouts, Chive Demi Glace

Duo of Beef

NY Strip Steak, Braised Short Rib, Creamed Spinach, Truffled Potato Puree

Local Sea Scallops, Braised Short Ribs
Sauce Gribiche

~Available at an Additional Cost~

Red Snapper

Citrus-Basil Relish, Braised Bok Choy

Porcini Dusted Tuna

Crispy Potato, Rosemary, Red Wine Sauce

Beef Tenderloin

Bordelaise Sauce, Sautéed Greens and Truffle Potatoes

Selection of Three Entrees

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Served Dessert

{Select One from the List Below}

Buttermilk Panna Cotta
Lemon Pound Cake, Blueberry Compote

Lemon Marshmallow Meringue Tart
Blackberry-Lime Coulis

Seasonal Fruit Crumble
Spiced Streusel, Vanilla Anglaise

Classic New York Cheesecake
Graham Crust, Strawberry Sauce, Fresh Strawberries

French Apple Tart
Cinnamon Semifreddo, Caramel Sauce

White Chocolate Mousse
Raspberry Center, Dark Chocolate Ganache Glaze

Chocolate Caramel Tart
Caramelized Banana Compote, Cocoa Crunch, Chocolate Sauce

Molten Chocolate Cake
Berry Compote, Passionfruit Crème Chantilly

Platters of Chocolate Macaroons and Salted Chocolate Caramels for Each Table

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.