

## 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.