

Cocktail Reception

Butler Passed Specialty Cocktail and Mocktail on Arrival

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

Bar Nut Mix

Spiced Peanuts, Almonds, Cashews & Honey

Cheese and Bruschetta Table

Currently we are offering American and International Cheeses
Manchego - Morbier - Le Chevrot - Humboldt Fog - Pecorino Romano
They are subject to change based on availability

Dried Fruit, Sliced Artisan Breads

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

Seated Lunch

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

Seasonal Chopped Vegetable Salad
Garlicky Herb Dressing

****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

~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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MARITIME PARC

Celebration Cake

Select One Flavor, Filling & Sauce

Platters of Chocolate Macaroons and Salted Chocolate Caramels for Each Table

Tea and Coffee Service

Beverage Service

Four Hour Limited Bar Serving Mimosas, Domestic & Imported Beers,
House Red & White Wines, and Soft Drinks

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.



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

Choice of Round or Square Cake
Simple Piping and Choice of Fondant Color is Included

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