



MARITIME PARC

One 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

Butlered hors d' Oeuvres

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 Crudites and Marinated Seasonally Inspired Vegetables

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



Cocktail Stations

{Select Three 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



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Tapas Table

Patatas Bravas

Spicy Aioli Potatoes, Garlic

Sauteed 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 Ballontine, 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



MARITIME PARC

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

Sake and Braised Pork Belly, "Kung Bao" Style, Peanuts, Butternut Squash, Honey
As 1st Course- \$4.50 Additional
As 2nd Course- \$7.50 Additional

Octopus a la Plancha, Crispy Potatoes, Pork Belly, Leek Puree
As 1st Course- \$7.00 Additional
As 2nd Course- \$10.00 Additional

Lobster Cocktail, Citrus Fruit, Avocado and Tarragon Coulis
Additional Fee, Priced Seasonally

****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

Red Snapper

Citrus-Basil Relish, Braised Bok Choy- \$7.00 Additional

Porcini Dusted Tuna

Crispy Potato, Rosemary, Red Wine Sauce - \$7.00 Additional

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

Beef Tenderloin

Bordelaise Sauce, Sautéed Greens and Truffle Potatoes

Local Sea Scallops, Braised Short Ribs

Sauce Gribiche

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Selection of Three Entrees- \$10.00 Additional per Guest



MARITIME PARC

Wedding Cake

Select One Flavor, Filling & Sauce

Butler Passed Sweets

Pecan Tartlet

Pistachio Financier

New York Cheesecake

Graham Crust, Citrus Jelly

Fudge Brownies

Red Velvet Cupcakes

Cream Cheese Frosting

Sugar Donut Holes

Platters of Chocolate Macarons and Salted Chocolate Caramels for Each Table

Tea and Coffee Service

Five Hour Open Bar Serving

Liquors

Vodka- Grey Goose, Ketel One, Titos Handmade, Three Olives Citrus

Bourbon: Bulleit, Jack Daniels, Bushmills Irish Whiskey

Scotch: McCallan 10 yr, Dewars White Label, Johnnie Walker Black

Gin: Hendricks, Tangueray, Prairie

Tequila: Patron Silver, Espolon Reposado, El Jimador

Rum: Captain Morgan, Coconut Jack, Cruzan

Cordials: Kahlua, Tres Leches Triple Cream, Amaretto DiSaronno

Beer

SmuttyNose IPA, Sessions Larger, Cisco Sankaty Light

*House Red & White Wines and Soft Drinks

Prosecco Toast

Wine and Cocktail Service during Dinner

*Ask your Sales Representative for Current Wine List



MARITIME PARC

AMENITIES

Event Coordinator, Banquet Captain, Wait Staff, Bartenders, Doorman, Ladies Room Attendant

Bridal Hospitality Room with an Attendant

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

Valet Parking

Self Parking Validations

Coat Check

PACKAGE PRICING

Event prices are dictated by the event date, anticipated number of guests and selected menu
Plus 22% Taxable Service Charge and Applicable NJ State Sales Tax

Please Note:

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

Three to Five Tiered Cake, Sizing Dependent Upon Guest Count

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