



# 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*



# MARITIME PARC

## **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 1<sup>st</sup> Course- \$4.50 Additional*  
*As 2<sup>nd</sup> Course- \$7.50 Additional*

Octopus a la Plancha, Crispy Potatoes, Pork Belly, Leek Puree  
*As 1<sup>st</sup> Course- \$7.00 Additional*  
*As 2<sup>nd</sup> 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

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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