

# CATERING MENU



**ATLANTIC CITY**  
CONVENTION CENTER

# CATERING POLICIES

## EXCLUSIVITY

Spectra Food Services & Hospitality maintains the exclusive right to provide all food and beverage and concession services at the Atlantic City Convention Center. Any exceptions must be requested in writing and obtain written approval prior to the event.

Food items may not be removed from the premises. Prepared food may be donated under regulated conditions to agencies feeding the underprivileged at Spectra's sole discretion.

## CONTRACTS/ BEO'S

An endorsed copy of the Catering Service Agreement and Banquet Event Order must be returned to Spectra Food Services and Hospitality to execute your event. The endorsed contract, with outlined terms, is the entire agreement between client and Spectra Food Services and Hospitality. Payment must be received as outlined by catering service agreement. Event menus are to be selected and detailed no less than 30 days prior to event date. Menu changes requested less than two weeks prior to the event may (or may not) be accepted at the discretion of Spectra Food Services & Hospitality. Signed banquet event orders are to be returned two weeks prior to event date to guarantee all event details.

## MENU SELECTIONS

Our menu packet is complete. Over the years we have custom created sample menus that have included your suggestions, family recipes, dietary needs, local specialties and industry trends. Our culinary team is pleased to discuss how we can work together to create the perfect event menu

Spectra Food Services & Hospitality is happy to accommodate special dietary requests during the menu planning process. Spectra will automatically prepare 1% vegetarian plated menu selections. Special requirements that are made day of the event may be subject to additional master account charge.

Spectra is resolved to preparing menus focused on sourcing locally. To maintain this focus some products may be substituted based on seasonal and regional availability.

## PRESENTATION

Meeting Rooms - China service and black table linens are standard presentation. High-grade disposable products may be used on casual meal functions or at the request of the client.

Exhibit Halls - High-grade disposable products with the exception of plated meals. If client requests china service within Exhibit Halls, an additional per person cost of \$2.00++ will be added to the banquet event order.

Your Spectra professional is available to arrange all floral, décor, and entertainment services – additional fees apply.

## SPECIAL EVENTS

Some "special events" those with a guarantee of 1000 people or more and other complex event details require customized menus and may be subject to earlier guarantee dates and advance deposits. If an extraordinary use of equipment and china is required for your event, additional rental charges/ fees may apply. A Spectra catering representative is available to discuss the "special event" in greater detail.

## GUARANTEES

A final guarantee is required 3 business days prior to all food and beverage events. If client fails to provide a final guaranteed number at the required time, Spectra will prepare based on the estimated attendance specified in the banquet event order. Billing is determined by final guarantee or actual number in attendance whichever is greater. The final guarantee may be increased inside guaranteed date with a 5% surcharge.

Guaranteed counts shall not exceed the maximum function room capacity. Meal functions over 1000 may require customized menus. Please see Special Events or contact a Spectra professional for more information.

## PRICING

A good faith food and beverage estimate will be provided during the pre-planning stages. Spectra reserves the right to make product substitutions based on market prices.

## **BEVERAGE SERVICE**

The New Jersey and Atlantic City Alcohol and Beverage Commission regulate alcohol and beverage services. As a licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises.

## **LABOR | STAFFING**

Catering personnel are scheduled for each meal period. These shifts include setup, service and breakdown. (Events requiring additional service will incur fees our catering professional can discuss these instances and fees.) On the day of the event, if the start or end time is adjusted by 30 mins or more, an additional labor charge may apply. Charges may also apply to pre/post stand by time. There will be an automatic labor fee for F&B service or preparatory days on all Federal and State Holidays.

## **FOOD STORAGE, DELIVERY AND PRODUCTION SERVICES**

If the above services are required, arrangements must be made with your Spectra team member at least 4 weeks in advance of the start of the event. Additional fees apply.

## **MANAGEMENT CHARGE AND TAX**

All catered events are subject to a 23% management charge. 16% of management charge is distributed to employees who perform services in connection with the catered event. The remaining 7% is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the administration of the catered event and is not charged in lieu of a tip. Current state and local sales taxes, laws and regulations apply unless client is a tax exempt entity. If client is a tax exempt entity in the state in which the facility is located, a tax exempt certificate must be provided to the appropriate Spectra team member in order for the client to be relieved of any state and local sales tax requirements.

## **BILLING**

A non-refundable 50% deposit, as outlined in your contract, is due with the return of the signed banquet event orders. All functions are to be paid in full 3 business days prior to the event. If there are any questions regarding your final invoice you have 3 business days from the date of the invoice submitted to rectify any disputes.

All money due Spectra Food Services and Hospitality will accrue 1.5% interest from 30 days post the invoice date. Additionally, cost associated with the collection and enforcement of the contracted services will be absorbed by the client.

## **CANCELLATION**

Fee equal to 25% of the estimated food and beverage charges plus any base rental fees as outlined in the contract. Any cancellation received less than 30 days of the scheduled event will result in a fee of 50% of the estimated food and beverage charges plus any base rental fees as outlined in the contract. Any cancellation received after the final guarantee has been provided will result in a fee equal to 100% of the charges on the affected banquet event order(s) or signed agreement, whichever is greater of the two.

## **OPEN DOOR CONCESSIONS STAND**

There is a \$750.00 setup fee per concession/per day. If the food & beverage minimum is met the setup fee will be waived per concession/per day.

- Portable Food Court Concessions, \$1,500 Food & Beverage Minimum
- Portable Coffee Cart, Concession Stands - \$500 Food & Beverage Minimum
- Atrium Snack Bar - \$500 Food & Beverage Minimum
- Bar Service- \$500 Minimum

\$225 bartender fee per four hours (\$25.00 for each additional hour) if sales do not exceed \$500 per bartender

## **FOOD AND NON ALCOHOLIC BEVERAGE SAMPLING POLICY**

All food and non-alcoholic beverage samples brought into the Atlantic City Convention Center are required to have written approval from Spectra Food Services and Hospitality prior to the event and in connection with the following guidelines.

- May only distribute sample of food and non-alcoholic beverages that the company/ organization produces or sells. Samples are limited to food: 2oz portions. Non alcoholic beverages, 4oz portions
- Your Spectra professional will provide a sampling form to begin the approval process. The form does require a COI naming Spectra Food Service and Hospitality, Atlantic City Convention Center as additional insures

Lack of compliance of any of the sampling policies may result in termination of sampling for the remainder of the event.



# CONTINENTAL BREAKFAST

*All Breakfast are served with Coffee Service, Orange Juice & Ice Water  
Coffee Services are Scheduled for up to 1 hour of Unlimited Consumption  
25 person minimum | Under minimum additional charges may apply*

## **Boardwalk Continental | \$13.95 per person**

Seasonal Fresh Sliced Fruits and Berries  
Assortment of Breakfast Pastries  
Served with Butter and Jams

## **Coastal Continental | \$16.95 per person**

Seasonal Fresh Sliced Fruits and Berries  
Assortment of Breakfast Pastries  
Served with Butter and Jams  
Seasonal Fruit and Yogurt Parfaits

## **Eye Opener | \$24.99 per person**

Healthy Cereals and Granola with Milk  
Seasonal Diced Fruits  
Seasonal Fruit and Yogurt Parfaits  
Variety of Breakfast Tarts - Blueberries and Granola, Cranberries and Apples and Fresh Bananas and Walnuts

## BREAKFAST ENHANCEMENTS

### **Homemade Jersey Breakfast Sandwich | \$5.00 each**

Pork Roll, Egg and Cheddar on a local Kaiser Roll

### **Low Carb Breakfast Fajita in a Tortilla Wrap | \$5.00 each**

### **Individual Cereal Bar | \$3.50 per person**

Served with Whole Milk, 2% and Chocolate Milk

### **Variety of Breakfast Tarts | \$5.50 per person**

Blueberries and Granola, Cranberries and Apples and Fresh Bananas and Walnuts

### **Roasted Tomato & Spinach Savory Tart | \$5.50 per person**

### **Golden Pancakes | \$4 per person**

Served with warm Honey Maple Syrup

### **Oats with the Most | \$8.99 per person**

Steal Cut Oats and Butter Grits with Cinnamon, Brown Sugar, Dried Fruit, Maple Syrup and Seasonal Fresh Berries.

### **Omelet Station \$9.99 per person**

\*Chef Attendant Fee: \$160 (one Chef for every 50 guests)

Prepared to order by our Chefs

Includes Diced Onion, Peppers, Tomatoes and Ham, Sliced Mushrooms, Chopped Spinach with Cheddar and Swiss Cheese

Add egg whites, egg beaters or organic eggs \$2.50 per person



# BREAKFAST BUFFETS

*All Breakfast are served with Coffee Service, Orange Juice & Ice Water  
Coffee Services are Scheduled for up to 1 hour of Unlimited Consumption  
25 person minimum | Under minimum additional charges may apply*

## **Down the Short Buffet | \$21.99 per person**

Assortment of Breakfast Pastries

Served with Butter and Jams

Fluffy Scrambled Eggs

Home Fried Potatoes

Pork Sausage Links or Patties

Applewood Bacon

*\*Upgrade to Turkey Sausage and Bacon \$2.50 per person*

## **America's Playground Buffet| \$26.99 per person**

Seasonal Fresh Sliced Fruits and Berries

Assortment of Breakfast Pastries

Served with Butter and Jams

Spinach and Tomato Frittata or Ham and Spanish Onion Frittata

Rustic Home Fried Potatoes

Brioche French Toast with Bananas Foster Syrup

Pork Sausage Links or Patties

Applewood Bacon

Grilled Ham Steaks with Honey Raisin Drizzle

*\*Upgrade to Turkey Sausage and Bacon \$2.50 per person*



# PLATED BREAKFAST

*All Breakfast are served with Coffee Service, Orange Juice & Ice Water  
Coffee Services are Scheduled for up to 1 hour of Unlimited Consumption  
25 person minimum | Under minimum additional charges may apply*

## **Starting off the Day Right | \$17.99 per person**

Cage Free Scrambled Eggs, Home Fried Potatoes and your choice of Bacon or Sausage  
Served with Country Biscuits and Honey Butter.

## **Hearty Start \$18.99/person**

Brioche French Toast with Butter and Blackberry Syrup,  
Home Fried Potatoes and your choice of Bacon or Sausage  
Served with Country Biscuits and Honey Butter

## **Wake up | \$22.99 per person**

Individual Breakfast Frittatas in Spinach & Tomato or Bacon & Cheddar Flavors with  
Home Fried Potatoes and Country Biscuits

## **Steak and Eggs | \$38.99 per person**

Grilled 6oz New York Strip Steak with 2 Sunny Side Eggs  
Home Fried Potatoes and your choice of Bacon or Sausage  
Served with Country Biscuits and Honey Butter







# BRUNCH

*All Breakfast are served with Coffee Service, Orange Juice & Ice Water  
Coffee Services are Scheduled for up to 1 hour of Unlimited Consumption  
25 person minimum | Under minimum additional charges may apply*

## **Better than the Snooze Button | \$40.99 per person**

Assortment of Fresh Fruit Juices  
Seasonal Diced Fruits  
Cage Free Scrambled Eggs  
Applewood Smoked Bacon  
Country Sausage  
Home Fried Potatoes  
Breakfast Pastries and Rolls with Butter, Cream Cheese and Preserves  
Choice of Garden Salad or Classic Caesar Salad  
Seasonal Vegetables  
Farfalle Pasta with Kalamata Olives, Vine Ripe Tomatoes and  
Baby Spinach in a Light Pesto Cream  
Herb Seared Chicken Breast with a Light Tarragon Cream Sauce  
Miniature Desserts and Pastries

## **BREAKFAST ENHANCEMENTS**

### **Homemade Jersey Breakfast Sandwich | \$5.00 each**

Pork Roll, Egg and Cheddar on a Local Kaiser Roll

### **Low Carb Breakfast Fajita in a Tortilla Wrap | \$5.00 each**

### **Individual Cereal Bar | \$3.50 per person**

Served with Whole Milk, 2% and Chocolate Milk

### **Variety of Breakfast Tarts | \$5.50 per person**

Blueberries and Granola, Cranberries and Apples and Fresh Bananas and Walnuts

### **Roasted Tomato & Spinach Savory Tart | \$5.50 per person**

### **Golden Pancakes | \$4.00 per person**

Served with Warm Honey Maple Syrup

### **Oats with the Most | \$8.99 per person**

Steal Cut Oats and Butter Grits with Cinnamon, Brown Sugar, Dried Fruit, Maple Syrup and Seasonal Fresh Berries.

### **Omelet Station | \$9.99 per person**

\* Attendant fee (One Chef for every 50 guests)

Prepared to order by our Chefs

Includes Diced Onion, Peppers, Tomatoes and Ham, Sliced Mushrooms,  
Chopped Spinach with Cheddar and Swiss Cheese

Add Egg Whites, Egg Beaters or Organic Eggs \$2.50 per person

# A LA CARTE

## BEVERAGE SERVICES

Fresh Brewed Coffee (Regular or Decaffeinated)  
Hot Water, Selection of Teas  
Fruit Juices (Orange, Cranberry, Apple)  
Freshly Brewed Iced Tea or Lemonade  
Infused Water  
20oz Bottled Water  
Bottled Juices  
12oz Canned Soda (Coca Cola Brands)

\$48.00 per gallon  
\$48.00 per gallon  
\$42.00 per gallon  
\$42.00 per gallon  
\$25.00 per gallon  
\$4.00 each  
\$4.00 each  
\$3.00 each

## BY THE DOZEN

Assorted Breakfast Bakery Items  
Gluten Free Bagels and Muffins  
Assorted Bagels with Assorted Cream Cheeses  
Cheese Blintzes  
Assorted Fresh Baked Otis Spunkmeyer Cookies,  
Fresh Baked Brownies or Blondies  
Whole Fruit  
Granola Bars  
Assorted Candy Bars  
Individual Bags of Snacks  
Individual Packaged Caramel Corn (Cracker Jacks)  
Jumbo Soft Super Pretzel  
Individual Ice Cream Novelties

\$36.00 per dozen  
\$41.00 per dozen  
\$36.00 per dozen  
\$3.00 per person  
\$31.00 per dozen  
\$31.00 per dozen  
\$20.00 per dozen  
\$20.00 per dozen  
\$25.00 per dozen  
\$25.00 per dozen  
\$30.00 per dozen  
\$40.00 per dozen  
\$42.00 per dozen

## EQUIPMENT

Toaster Fee  
Table Top Refrigerator/ Freezer

\$25.00 per toaster  
\$75.00 per each day

## WATER COOLER SERVICES

Electric Water Cooler with 5 Gallon Container  
5 Gallon Container Refill

\$125.00 per day  
\$30.00 each





# BREAKS

*All Breaks are are Scheduled for up to 1 hour of Unlimited Consumption.*

*All Breaks are served with Coffee Service 25 person minimum*

*Under minimum additional charges may apply*

## **Sweet Shoppe | \$10.99 per person**

Assorted Otis Spunkmeyer Cookies, Brownies and Dessert Bars

## **The Bakery | \$17.99 per person**

Red Velvet Cupcake, Chocolate on Chocolate Cupcake, Vanilla Bean Cupcake, Lemon Meringue Cupcake, Peanut Butter Cupcake, Jelly Roll Cupcake

## **Snack Time | \$14.99 per person**

Assortment of House Made Potato Chips seasoned with Sea Salt and Cracked Black Pepper, Dill Ranch or Cayenne and Rosemary with Cheddar Cheese Sauce, Bacon Pieces, Sour Cream, Chives and Assorted Sauces  
Pretzel Bites

## **Farm Stand | \$14.99 per person**

A Variety of Apples, Oranges and Pears with Fresh Seasonal Crudités & Assorted Dipping Sauces and Seasonal Infused Water

## **Show Time | \$15.99 per person**

Season Your Own Fresh Popped Popcorn with Assorted Flavorings  
Jumbo Pretzels and a Selection of Mustards  
House Made Nachos and Cheddar Cheese Sauce

## **Re-charge | \$15.99 per person**

Build Your Own Trail Mix Bar with Granola, Dried Fruits and Nuts  
Assorted Yogurts  
Selection of Seasonal Whole Fruit  
Spring Water Infused with Seasonal Fruit

## **S'more Please | \$15.99 per person**

Toast Your Own Marshmallows with Graham Crackers, Hershey Bars, Caramel Sauce with Granola and Health Bars



# BOXED LUNCHES

## Boxed Lunches | \$22.95 per person

All boxed lunches are served with Individual Bags of Chips, Whole Fruit, Wrapped Cookie & 8oz Bottle of Water. Most Sandwiches are Served with Tomatoes and Lettuce unless another Green is Stated in the Menu Description

### Turkey and Brie

Sliced Turkey Breast, Brie Cheese and Raspberry Mayo on Kaiser Roll

### Tavern Ham and Swiss

Served with Whole Grained Honey Dijon on a Pretzel Roll

### Italian Hoagie

Capicola, Genoa and Provolone on a Hoagie Roll

### Turkey BLT

Served with Roasted Garlic Aioli on Brioche

### Mediterranean Tuna

Albacore Tuna with a Roasted Red Pepper Caponata Spread on Ciabatta

### Provincial Vegetarian

Balsamic Roasted Zucchini, Yellow Squash, Cremini Mushrooms & Red Peppers with Buffalo Mozzarella on Ciabatta

### Roasted Top Sirloin

Peppered Arugula, aged Cheddar and Horseradish Aioli on Brioche

### Grilled Chicken Caesar Salad

Chicken can be Substituted for Grilled Tofu





## LUNCH BUFFETS

*All Buffets are served with Coffee Service, Iced Tea & Ice Water  
25 person minimum | Under minimum additional charges may apply*

### **Corner Store Deli | \$30.00 per person**

Garden Salad with Ranch and Balsamic Dressings  
Red Bliss Potato Salad  
Pasta Salad Italiano  
Ancient Grains Salad  
Thinly Sliced Roast Beef, Turkey, Ham and Mortadella  
American, Swiss and Cheddar Cheeses  
Assorted Breads and Rolls  
House Made Pickles  
Cole Slaw  
Assorted Condiments  
Sea Salt and Cracked Black Pepper House Made Chips  
Assorted Cookies and Brownies  
Miniature Pastries, Pound Cake and Berries  
*Add Grilled Chicken or Chicken Salad \$4 per person*  
*Add Tuna Salad or Seafood Salad \$6 per person*

### **Artisan Mini Sandwiches | \$35.00 per person**

Garden Salad with Ranch and Balsamic Dressings  
Red Bliss Potato Salad  
Pasta Salad Italiano  
Ancient Grains Salad  
House Made Pickles  
Cole Slaw  
Assorted Condiments  
Sea Salt and Cracked Black Pepper House Made Chips  
Assorted Cookies and Brownies  
Miniature Pastries, Pound Cake and Berries

#### **CHOICE OF 4 MINI SANDWICHES:**

Turkey and Brie - Sliced Turkey Breast, Brie Cheese and Raspberry Mayo on Raisin Roll  
Tavern Ham and Swiss - Whole Grained Honey Dijon on a Chive Brioche Roll  
Italian Hoagie - Capicola, Genoa and Provolone on a Mini Hoagie Roll  
Turkey BLT - Roasted Garlic Aioli on French Roll  
Mediterranean Tuna - Albacore Tuna with a Roasted Red Pepper Caponata Spread on Multi Grain Roll  
Provincial Vegetarian - Balsamic Roasted Zucchini, Yellow Squash, Cremini Mushrooms & Red Peppers with Buffalo Mozzarella on Olive Dinner Roll





# LUNCH BUFFETS

*All Buffets are served with Coffee Service, Iced Tea & Ice Water  
25 person minimum | Under minimum additional charges may apply*

## **Steel Pier Lunch Buffet | \$29.00 per person**

### **SALADS - CHOOSE 2**

Garden Salad with Ranch and Balsamic Dressings  
Classic Caesar Salad  
Red Bliss Potato Salad  
Pasta Salad Italiano  
Ancient Grains Salad  
Jersey Tomato, Cucumber and Basil Salad

### **SIDES CHOOSE 1**

Roasted Garlic Smashed Potatoes  
Herb Crusted Red Skin Potatoes  
Basmati Rice  
Wild Rice  
House Made Mac and Cheese

### **ENTRÉE CHOOSE 2**

Grilled Chicken Breast with an Heirloom Tomato Jus  
Pan Seared Chicken Marsala  
Cinnamon Seared Pork Loin with Granny Smith Apples and Shitake Mushrooms  
Balsamic Fire Braised Flank Steak  
Lemon Pepper Salmon with A Citrus Yogurt Drizzle  
Blackened Catfish with Mango Salsa  
Seasonal Ravioli with appropriate Sauce\*

### **DESSERT CHOOSE 1**

Assorted Cookies and Brownies  
Assortment of Mini Pastries

## **Italian Buffet | \$34.99 per person**

Classic Caesar Salad  
Jersey Tomato and Cucumber Salad with Mozzarella Cilegine  
Farm Fresh Vegetable Lasagna  
Grilled or Breaded Chicken Parmesan  
Italian Sausage and Peppers with Mini Rolls  
Farfalle Pasta with Kalamata Olives, Vine Ripe Tomatoes and  
Baby Spinach in a Light Pesto Cream  
Mini Cannolis  
Garlic Bread Sticks

## **On the Boards | \$34.99 per person**

Garden Salad with Ranch and Balsamic Dressings  
Classic Caesar Salad  
Build Your Own Chicken and Beet Cheesesteaks Served with Cheese Sauce, Fried  
Peppers and Onions, Mushrooms, appropriate Condiments  
All Beef Hot Dogs served with Chili, Sauerkraut, Diced Onions, Condiments  
Pizza (Pepperoni, Grilled Vegetable, Four Cheese)  
Ice Cream Novelties

## **LUNCH BUFFET ENHANCEMENTS**

### **Soup Du Jour | \$3.99 per person**

Jersey Corn Chowder  
Minestrone  
Loaded Broccoli and Cheddar Soup  
Atlantic Seafood Bisque  
Sausage and Kale Soup

# PLATED LUNCHEON

*All Buffets are served with Coffee Service, Iced Tea & Ice Water  
25 person minimum | Under minimum additional charges may apply*

## **SALADS: CHOOSE 1**

Classic Caesar Salad with Shaved Parmesan and Peppercorn Caesar Dressing  
Garden Salad with Grape Tomatoes, Shredded Carrots and Cucumbers with House Made Balsamic Vinaigrette

## **ENTREES: CHOOSE 1**

All served with appropriate Seasonal Starch and Vegetables

### **\$30 tier**

Grilled Pork Loin with a Sweet Onion Madeira Sauce (GF)  
Four Cheese Ravioli with a Red Pepper Mascarpone Sauce V  
Vegetable Wellington with Balsamic Glaze, Basil Oil and Red Pepper Coulis (VEGAN)  
Rosemary Grilled Chicken Breast with a Roasted Red Pepper Demi  
Pan Seared Chicken Breast with a Light Tomato Jus (GF,DF)

### **\$35 tier**

Braised Flatiron Steak with Braised Root Vegetables over Yukon Smashed Potatoes (GF)  
Fire Roasted Flank Steak with Shitake Mushrooms (GF, DF)  
Lemon Pepper Salmon (GF, DF)

## **DESSERT: CHOOSE 1**

New York Cheesecake  
Chocolate Mousse Cake  
Carrot Cake







## COLD PLATED LUNCH

*Served with Coffee Service, Iced Tea & Ice Water*

*25 person minimum | Under minimum additional charges may apply*

### SOUP DU JOUR: CHOOSE 1

Jersey Corn Chowder

Minestrone

Loaded Broccoli and Cheddar Soup

Atlantic Seafood Bisque

Sausage and Kale Soup

### ENTREES: CHOOSE 1

#### **Wedge Salad | \$27.99 per person**

Wedge of Iceberg Lettuce, Crumbled Blue Cheese, Bacon Lardons,

Caramelized Onions and Grape Tomatoes with a Smoky Ranch Vinaigrette

#### **Classic Cobb | \$27.99 per person**

Romaine Lettuce topped with Grilled Chicken, Hard Boiled Eggs, Bacon, Tomatoes,

Shredded Carrots, Diced Cheddar and Cucumbers with a Creamy Avocado Dressing

#### **Grilled Chicken Caesar | \$27.99 per person**

Crisp Romaine, Shaved Parmesan, Home-Style Croutons and Grilled Chicken Breast with a Classic Caesar Dressing.

#### **Chateaubriand Salad | \$33.99 per person**

Sliced Beef Tenderloin with Grape Tomatoes, Red Onions and aged Cheddar Cheese over a bed of Arugula with a Lemon Vinaigrette

### DESSERT: CHOOSE 1

**Opera cake** - Espresso Almond Sponge with Ganache and Coffee Butter Cream

**Lemon Tart** - Buttery Shortbread Filled with Glazed Lemon Curd

**Primavera** - Strawberry and Pistachio Mousse layered with Vanilla Sponge & Kirsch Syrup



# RECEPTIONS

## **Farm Fresh Crudités | \$8.00 per person**

Assortment of Multi Colored Sweet Peppers, Asparagus, Assorted Cauliflowers, Broccoli, Squash, Baby Carrots and English Cucumbers with an Assortment of Dips

## **Domestic Cheese Display | \$9.00 per person**

Display of Local and Regional Cheeses with Assorted Crackers, Flat Breads, Dips and Mustards

## **International Cheese Display | \$11.00 per person**

Display of International Cheese from Around the World with Flat breads, Water Crackers, Salts and Chutneys

## **Traditional Antipasto Display | \$12.00 per person**

Ciliegine Mozzarella and Heirloom Tomato Basil Salad, Marinated Artichokes, Roasted Long Hot Peppers, Assorted Olives, Stuffed Pepper Shooters, Sharp Provolone, Parmigiano-Reggiano, Prosciutto Ham, Genoa Salami, Capicola, Mortadella, Herb Oils & Assorted Italian Hearty Breads

## **Roast Vegetable Display | \$11.00 per person**

Zucchini, Squash, Eggplant, Assorted Peppers, Asparagus, Artichokes & Red Onion, with Crumbled Goat, Boursin and Fresco Cheeses and Assorted breads

## **Shrimp Cocktail Display | \$Market Price**

Individual Ice Cold Jumbo Shrimp with Cocktail Sauce, Remoulade Verde, Lemon Wedges add Half Shell Clams, Oysters or Snow Crab Claws with appropriate Sauces @ Market Price

## **Whole Smoked Salmon Display | \$7.50 per person**

Served with Chopped Eggs, Capers, Red Onions, Tomatoes, Cream Cheese and Dill Crème Fraiche (minimum of 50ppl)

## **Taste of the Middle East | \$5.50 per person**

Assorted Hummus and Baba Ganoush with Assorted Olives, Tapenades, Pita and Naan Breads

## **Flat Bread Display | \$9.99 per person**

Assortment of Roasted Tomato and Basil with Mozzarella & Balsamic Glaze, Barbecued Chicken & Aged Cheddar and Smoked Salmon & Chevre Cheese with Fresh Dill. All served on Naan Breads

## **Viennese Dessert Display | \$14.99 per person (minimum 50ppl)**

A variety of Cakes, Individual Desserts, Mini Pastries and Dessert Bars

## **Ice Cream Sundae Bar | \$10.99/per person (minimum of 25ppl)**

Chocolate Vanilla and Strawberry Ice Creams, Caramel, Hot Fudge, Candies, Maraschino Cherries and Whipped Cream





## BUTLER PASSED HORS D'OUERVES

*Sold by 100 pieces each*

### **\$3.50 TIER**

Watermelon Square with Feta and Balsamic Square

Classic Tomato Bruschetta

Spanakopita

Vegetable Spring Roll

Coney Island Franks

Shrimp or Pork Pot Sticker with Ponzu

Fig and Onion Phyllo Tart

Baked Brie Tart with Dark Cherry Gastrique

Chicken Saltimbocca Skewer

Crispy Saffron Risotto with Tapenade

Chicken Satay Skewers with Peanut Sauce

### **\$5.50 TIER**

Smoked Salmon Boursin on English Cucumber

Pan Seared Ahi Tuna on Tortilla Crisp with Wasabi Crème Fraiche

Shrimp and Tilapia Ceviche Shooter

Duck Confit with Scallion Orange Gele

Brulee Sea Scallop with Citrus Fennel Slaw and Bacon Strips

Filet Mignon on Black Bread with Horseradish Crema

Mini Crab Cake with Red Pepper Coulis

Argentine Beef Empanadas with Avocado Cream

Cheese Steak Spring Rolls with Chipotle Ketchup

East meets West Chicken Skewer with Ginger Blue Cheese Dressing

Smoked Chicken Cornucopia with Avocado Cream



# ACTION STATIONS

## **Pasta Station | \$9.00 per person for 1 Selection - \$11.00 per person for 2 Selections**

Penne, Farfalle, Cheese Tortellini, Spinach and Garlic Ravioli and Purse Pasta

Choice Of: Roasted Tomato Sauce, Alfredo Sauce, Vodka Tomato Cream, Pesto Cream or Kalamata Aioli

Served with Grated Parmesan Cheese, Pepper Flakes and Garlic Bread Sticks

## **Mashed Potato Bar | \$15.00 per person**

Mashed Yukon Gold's, Mashed Sweet Potato, Mashed Peruvian Purple Potatoes Served in a Mini Martini Glass

Sautéed Mushroom Duxelle, Demi-Glace, Caramelized Pearl Onions, Creamy Spinach, Apple Smoked Bacon Bits,

Sour Cream, Shredded Gruyere, Candied Walnut Dust, Mini Marshmallows, Brown Sugar and Butter

## **Taco Station | \$12.00 per person for 2 Selections - \$14.00 per person for 3 Selections**

Warm Soft Taco Shells and Crispy Taco Shells,

Pork Carnitas, Grilled Chicken Breast or Ground Beef

Toppings to Include: Diced Tomato, Lettuce, Black Beans, Monterey Jack Cheese, Queso Fresco,

Guacamole, Salsa, Sour Cream, Taco Sauce, Sriracha Sauce, Chopped Cilantro & Limes

## **Soup Shooter Station | \$10.00 per person for 2 Selections - \$12.00 per person for 3 Selections**

One ounce shots of Tomato Basil, Smoked Bacon, Potato and Gala Apple, Seasonal Melon Gazpacho (Chilled),

Mushroom Volute, Chipotle Chicken and Cucumber Yogurt (Chilled)

## **Maryland Crab Cake Station | \$17.00 per person**

Jumbo Lump Crab Cakes, Pan Seared to order served with Lemon Curry Vinaigrette,

Homemade Smoked Salt Potato Chips

## **Lomein Station | \$12.00 per person**

Tempura Chicken Sautéed with Cabbage, Carrots, Red Onions, Bell Peppers and Broccoli with Lomein

in a Sweetand Spicy Sauce. Served with Chopsticks and Fortune Cookies







## CARVING STATIONS

*There is a \$160 Chef Attendant Fee. Requires One Chef Attendant for every 150 people.*

Slowly Herb Roasted Turkey Breast with Cranberry Relish and Pan Gravy | **\$10.00 per person**

Honey Smoked Pork Loin with Apple Chutney | **\$10.00 per person**

Sweet Onion Roasted Top Round of Beef with Courvoisier Demi | **\$10.00 per person**

Corned Beef Brisket with Whole Grained Mustard | **\$12.00 per person**

Fire Roasted Flank Steak with Chimichurri | **\$12.00 per person**

Salmon Wellington - Salmon with Wild Rice, Sautéed Spinach and Red Peppers wrapped in a Puff Pastry Shell with a Scallion Cream Sauce | **\$15.00 per person**

Herb Crusted Prime Rib of Beef Slow cooked with Au Jus and Horseradish Crema | **\$12.00 per person**

Pistachio Crusted Rack of Lamb with Citrus Demi-Glace | **\$19.50 per person**

# PLATED DINNER

*\*Served with Dinner Rolls and Butter, Coffee Service, Iced Water*

## SALADS: CHOOSE 1

Baby Spinach and Arugula Salad with shaved Manchego Cheese, dried Figs and Quince Vinaigrette

Classic Caesar Salad with Shaved Parmesan and Peppercorn Caesar Dressing

Garden Salad with Grape Tomatoes, Shredded Carrots and Cucumbers with House Made Balsamic Vinaigrette

Frisee and Hydro Greens Salad with Poached Zodiac Pear and Red Onion with a Sweet Wine Agave Vinaigrette

## Dessert: Choose 1

Chocolate & Raspberry Stuffed Macaroon- Large Chocolate Macaroon Stuffed with Fresh Raspberries & Chocolate Mousse.

Tiramisu- Ladyfingers Soaked with Coffee Liquor and Layered with a Delicious Mascarpone Mousse.  
Trilogy Chocolate Cake - A Combination of White & Dark Chocolate Mousse with a thin layer of Chocolate Crunch.  
– GF

Red Berry & Mascarpone Cake - Vanilla Cake with layered Raspberry and Mascarpone Mousse. - GF

## ENTREES: CHOOSE 1

All served with appropriate Seasonal Starch and Vegetables

### \$45 per person

Vegan Roasted Vegetable Wellington

Pan Roasted Euro Chicken Breast stuffed with Roasted Tomato and Mozzarella Cheese & Buerre Rouge Sauce

Rosemary seared Euro Chicken Sautéed Local Wild Mushroom and Asparagus, Kalamata Olives in a Port Wine Demi-Glace

### \$55 per person

Grilled Teriyaki Salmon Fillet with Pineapple Chutney Walnut Crusted Salmon

Garlic Herb Crusted Roast Prime Rib, with Au Jus and Horseradish Cream

### \$75 per person

Pan Seared Mahi Mahi with Porcini Mushroom Demi

Pan Seared Filet Mignon wrapped in Apple Smoked

Bacon with Port Wine & Roast Mission Fig Demi-Glace

Peppercorn Crusted Filet Mignon with Port Wine Demi

Pistachio Crusted Rack Of Lamb with Dark Cherry Gastrique

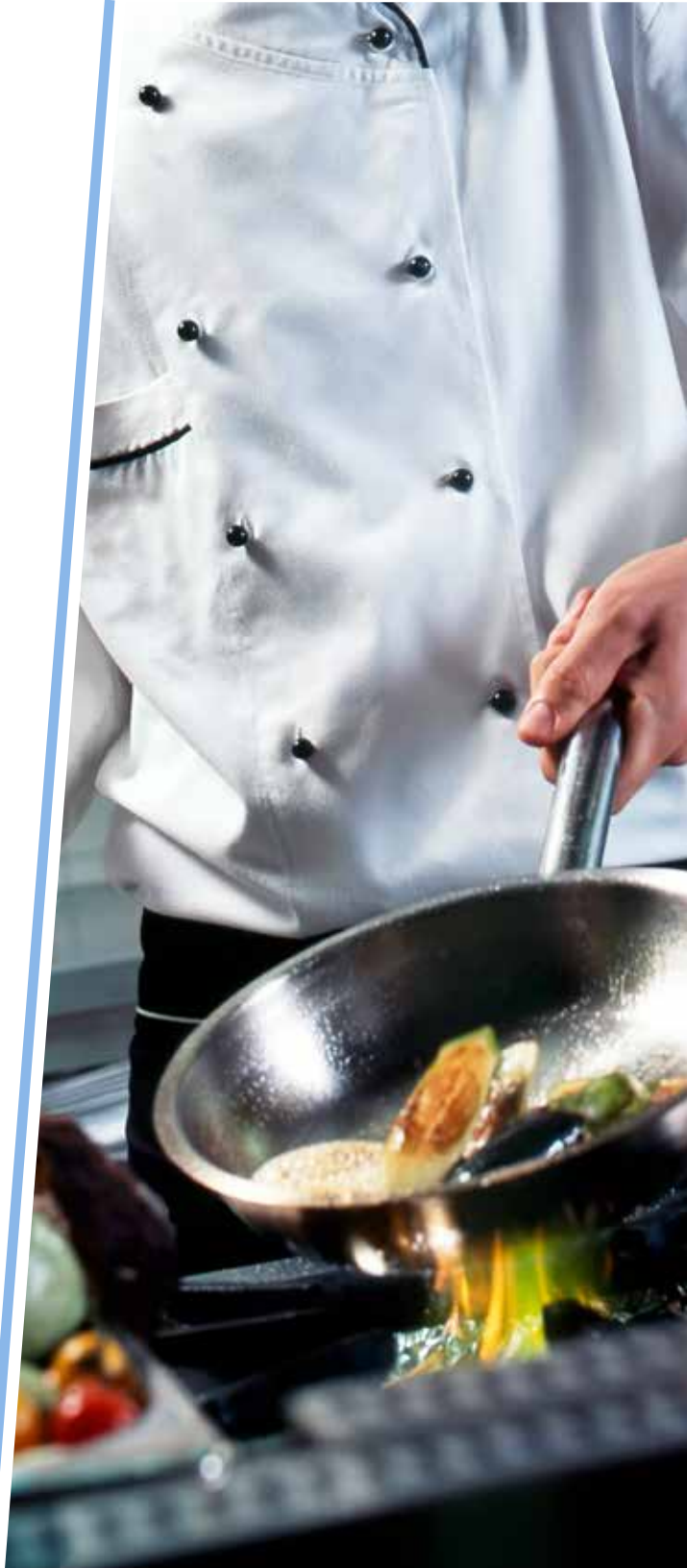
European Chicken Breast with Jumbo Lump Crab Meat and a Lemon Tarragon Cream

### \$85 per person

Filet Mignon with Cabernet Demi Paired with 4oz Crab Cake or 2 Jumbo Shrimp

### \$99 per person

Herb Crusted Filet Mignon with Lobster Tail with Lemon Garlic Compound Butter





# DINNER BUFFETS

*All Buffets are served with Coffee Service, Iced Tea & Ice Water  
25 person minimum | Under minimum additional charges may apply*

## **The Main Course Buffet | \$64.99 per person**

### **SOUP: CHOOSE 1**

Jersey Corn Chowder  
Minestrone  
Loaded Broccoli and Cheddar Soup  
Atlantic Seafood Bisque  
Sausage And Kale Soup

### **SALADS: CHOOSE 1**

Classic Caesar Salad with Shaved Parmesan and Peppercorn Caesar Dressing  
Garden Salad with Grape Tomatoes, Shredded Carrots and Cucumbers with House Made Balsamic Vinaigrette

### **ENTREES: CHOOSE 2**

Seared European Chicken Breast with an Heirloom Tomato Jus  
Tomato and Mozzarella Stuffed European Chicken Breast with Herb Buerre Rouge  
Cinnamon Seared Pork Loin with Granny Smith Apples and Shitake Mushrooms  
Balsamic Fire Braised Flank Steak  
Grilled Ribeye Steaks with Garlic and Herb Compound Butter and Fried Shallots  
Teriyaki Salmon with a Ginger Citrus Glaze  
Lemon Pepper Salmon with a Citrus Yogurt Drizzle  
Blackened Catfish with Mango Salsa

### **SIDES: CHOOSE 1**

Yukon Smashed Potatoes  
Rosemary Roasted Red Skin Potatoes  
Potatoes Au Gratin  
Wild Rice Pilaf  
Quinoa with Roasted Vegetable

### **VEGETABLES: CHOOSE 1**

Garlic Roasted Broccoli and Cauliflower  
Lemon Pepper Asparagus  
Balsamic Roasted Mediterranean Blend  
Bacon Braised Brussel Sprouts with Pearl Onions

### **DESSERT**

Cakes, Dessert Bars And Mini Pastries





# DINNER BUFFETS

*All Buffets are served with Coffee Service, Iced Tea & Ice Water  
25 person minimum | Under minimum additional charges may apply*

## **Italiano Tour | \$64.99 per person**

Classic Caesar salad  
Roma Tomatoes, Fresh Basil with Buffalo Mozzarella  
Traditional Antipasto Meats and Cheeses  
Wild Mushroom Ravioli in a Light Truffle Cream  
Italian Sausage and Peppers with Mini Rolls  
Pan Seared Chicken with Roasted Asparagus, Kalamata Olives and Roasted Peppers in a Rosemary Port Wine Sauce  
Beef Saltimbocca with Sage and Prosciutto  
Pancetta Sautéed Green Beans with Roasted Onions  
Mini Cannolis Tiramisu and Dessert Bars  
Italian Breads and Garlic Bread Sticks

## **South Jersey Beach Barbecue | \$64.99 per person**

Chicken Corn Chowder  
Health Slaw  
German Potato Salad  
Paella with Andouille Sausage  
Lemon Herb Roasted Chicken 8ths  
Spicy Brown Sugar Grilled Ribs  
Steamed Clams with Drawn Butter and Mignonette Sauce  
Herb Crusted Fingerling Potatoes  
Husk Grilled Corn on the Cobb with Cilantro Lime Butter  
Cornbread  
Apple, Cherry and Blueberry Pies



# BEVERAGE SERVICE

## HOSTED BAR SERVICE

Charges are measured by consumption and applied to master account. Drinks Consumed,

Cocktails | \$7.00

House Wine | \$6.00

Domestic Beer | \$5.00

Imported Beer | \$6.00

Soft Drinks | \$4.00

Bottled Water | \$3.00

The above prices are subject to 6.625% State Sales Tax, 3% Luxury Tax, and 23% Management Fee

## CASH BAR

Beverages available for guest purchase.

Prices are Tax Inclusive

Cocktails | \$9.00

House Wine | \$8.00

Domestic Beer | \$6.00

Imported Beer | \$7.00

Soft Drinks | \$5.00

Bottled Water | \$4.00

*A minimum of \$500 per bar revenue must be generated otherwise a charge of \$225.00 per bartender will be imposed.  
(Recommend 1 bartender per 100 people)*

## HOUSE BRANDS OFFERED

New Amsterdam Vodka, Cruzan Rum,

Jose Cuervo Gold, New Amsterdam Gin,

J&B Scotch, Jack Daniels Bourbon

Heineken, Yuengling, Coors Light, Miller Lite, Budweiser, Bud Light, O'Douls Non-Alcoholic

Selection of House Wines: Canyon Road Cabernet Sauvignon, Chardonnay, White Zinfandel

## PREMIUM AND TOP SHELF OPTIONS

Available your catering professional will supply options and pricing at menu selection.

