



COCKTAIL RECEPTION BANQUET MENU

\$75 PER GUEST

ITALIAN ANTIPASTO TABLE

marinated eggplant, roasted peppers, house cured olives, homemade mozzarella, imported and domestic cheeses, peppadew peppers, balsamic onions

HORS D'OEUVRES (Host to select four)

goat cheese toast, honey pistachio pesto

crispy calamari, lemon, parsley, pomodoro sauce

beer battered cod, pomegranate habanero sauce

house cured olives

wild mushroom crostini, sea salt

crispy pork belly, grilled chili pineapple

crispy shrimp spring rolls, sweet chili sauce

scallops wrapped in speck, lemongrass skewer (+\$4)

maryland lump crab cake, spicy mayo

marinated chicken skewer, chimichurri sauce

beef sliders, caramelized onions, cheese, spicy mayo, mini brioche

shrimp tempura, horseradish mayo

margherita pizza

PASTA (Host to select one)

Paccheri

roasted pomodoro sauce, whipped ricotta, basil

Rigatoni

peas, vodka sauce, crispy prosciutto

Orecchiette

bolognese sauce, pecorino romano

SALAD (Host to select one)

Classic Romaine Salad

shaved parmesan cheese, rustic bread crumbs, caesar dressing

Field Greens Salad

carrots, cucumbers, cherry tomatoes, balsamic dressing



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ENTREE (Host to select three)

Branzino
lemon-basil viniagrette

Skuna Bay Salmon
a la plancha, basil pesto

French Cut Chicken Breast
wild mushroom, marsala sauce

Entrees served with a side of seasonal vegetables &
potatoes

Roasted Filet Mignon
port wine reduction, sea salt, herbs

Grilled Hanger Steak
chimichurri sauce

DESSERT (Host to select one)

cheesecake, tiramisu, gelato

All parties are subject to a 20% service charge & 6.875% New Jersey sales tax.
*All Menus Are Subject To Change