

Seated Dinner Menu

All seated dinners include:

Assorted artisanal breads and garlic herb butter

Coffee & Tea

Assorted Sodas & juices

Printed Menus

Cocktail Hour Selections:

Butler Style Hors D'Oeuvres

Charred Shishito Peppers(VG)

Sea Salt & Chipotle Aioli

Ricotta Crostini(VG)

*Local Ricotta, marinated cherry tomatoes,
onion confit, pink sea salt*

Mini Beef Wellington

*Filet Mignon & mushroom duxelle wrapped
in flaky puff pastry*

Feta Stuffed Mini Bell Peppers(VG)

Short Rib & Polenta

*Small Short Rib Slices on Fried Polenta with
Kim Chi*

Filet Mignon with Truffle Butter

Parmesan crostini

Stuffed Cremini Mushroom(VG)

*Feta, Bell Peppers, Parmesan &
Breadcrumbs*

Organic Chicken Pesto Crostini

*Homemade mozzarella & pesto on top of
organic chicken over a pita crisp*

Organic Broccoli Fritters(V)

With chipotle veganaise & cilantro

Mini Shrimp Summer Rolls

*Grilled Shrimp, shredded vegetables, lettuce,
rice noodles, rice paper & soy ginger sauce*

Bulgogi Skewers

*Beef or Chicken marinated in a traditional
Korean BBQ marinade*

Crab Quesadillas with Pickled Jalapeños

shredded red cabbage and lime cream

Beet & Goat Cheese

Napoleons(VG)

Sea Scallops with Spiced Bacon

Gumbo Spoons

*Chicken, Andouille, Shrimp with Creole
Spices*

Homemade Chicken or Vegetable

E mpanadas(VG)

With Chipotle Aioli

Blue Fin Tuna Tartar

*Honey Soy Glaze
Wasabi Aioli, Radish, Cucumber*

Pulled Pork Slider

Barbeque Pulled Pork & Vinegar Slaw

Lamb Burger Slider

*Savory lamb burger with onion confit, red
pepper feta spread*

Seasonal Soup Shot

Chipotle Lime Shrimp

Lemon Aioli

Herbed Roasted Chicken

Crisp Pastry Purse, Chive Crema

Cajun Chicken Salad on Black Bread

Avocado & Crab Tostaditas

Crab Salad, Fresh Avocado, Pico de Gallo

Asparagus Risotto Croquettes(V)

Red Peppers & Fontina

Chicken or Vegetable E mpanadas

Chipotle Aioli

Thai Chicken Satay

*Peanut Sauce
Pickled Cucumber Salad*

Mini Jumbo Lump Crab Cake

Homemade Remoulade

Roasted Pork Taco

*Guacamole, Salsa Verde, Queso Blanco, Flour
Tortilla*

**Kalamata Olive & Goat Cheese
Tartlet(V)**

Mini Falafel(V)

Red Cabbage & Tahini

Chicken and Fontina Meatballs

Smoked tomato sauce

Stationary Spreads

Antipasti

Jersey Tomatoes & Fresh Mozzarella, Extra Virgin Olive Oil, Balsamic Glaze, Sea Salt & Basil
Asiago Presatto, Dried Italian Salumi & Prosciutto di Parma
Roasted Pepperonata with Olive Oil, Black Pepper, Sea Salt & Herb Bruschetta Toasts
Olives & Marinated Artichoke Hearts, Hummus
Focaccia & Ciabatta Breads

Sliders

A selection of Two sliders on homemade miniature potato buns
Salmon Burger with Remoulade, Lettuce & Tomato
Sirloin Burgers with Bacon, Chipotle Aioli, Gruyere, Lettuce & Tomato
Veggie Burger, base of black bean, chick peas, bell peppers, cilantro and spices, Lettuce & Tomato
Spiced Potato Chips with Roasted Yellow Onion Dip

Farmers Cheese Board

A Selection of locally handcrafted artisan cheeses from NJ and PA dairy farms
Local Honey, Jams, Seasonal Fruit & Marcona Almonds
Fresh Baguettes & Flatbreads

Seasonal Farmer's Market Vegetable Crudite

Fresh seasonal vegetables that may include
Haricots Verts, Yellow Snap Beans, Baby Carrots, Cucumber, Celery
Broccoli, Cauliflower
Endive, Fennel, Scallion, Cherry Tomatoes, Radish, Bell Peppers
Your choice of two dips
Green Goddess, Roasted Yellow Onion Dip, Garlic & Lemon Hummus, Creamy Blue Cheese,
Creamy Herb Ranch, or Romesco

Chicken, Beef & Swordfish Skewers (choose 2)

Rosemary Garlic Marinade
Mediterranean Quinoa Salad, Red Wine Vinaigrette
Warm Flatbread & Cucumber Tzatziki Sauce

Local Cured Meats Board

*A selection of locally bread and cured meats
Whole Grain and Dijon Mustard
Cornichons, Marinated Olives,
Fresh Baguette*

Imported Cheese Board

*A Selection of traditional gourmet cheeses from France and Italy
Local Honey, Jams, Seasonal Fruit & Marcona Almonds
Fresh Baguettes & Flatbreads*

Bulgogi Skewers

*Beef or Chicken marinated in a traditional Korean BBQ marinade
Sliced Scallions & Boston Lettuce*

Raw Bar

Choice of:

*Jumbo Beer Boiled Shrimp with Cocktail Sauce & Remoulade
East Coast Oysters on the Half Shell
Calamari Salad with Lemon, Bell Peppers & Green Onion
Clams on the Half Shell
Chilled Prince Edward Island Mussels
Scallop Ceviche
Fresh Lobster, Orange & Mache*

Seated Dinner

Orders will be taken at the table, no advance counts required

1st Course

Jumbo Lump Crab Cake

100% jumbo lump crab meat & homemade remoulade

Bluefin Tuna Tartar

Honey Soy Glaze, Wasabi, Radish, Cucumber, avocado, wonton crisp

Lobster Bisque

Hand picked lobster meat, cream, sherry

Spinach, Black Bean, Quinoa Salad(VG)

*Diced bell peppers, scallion, feta, cilantro
& chipotle vinaigrette*

Kale and Farro Salad(VG)

Kale, Farro, roasted seasonal vegetables, toasted pine nuts, fried chickpeas, feta, shallot vinaigrette

Kale Caesar Salad(VG)

Classic caesar dressing and housemade garlicky croutons

Market Greens Salad(VG)

Seasonal mixed greens, crispy shallots, blue cheese, shallot vinaigrette

Thai Chicken Satay

Peanut Sauce, Pickled Cucumber Salad

Seasonal Soup

Offerings change seasonally but might include:

Jersey Tomato Gazpacho, Red Lentil Soup, Split Pea (with Ham or can be vegan)

Clam Chowder, Seasonal Vegetable Soup, Kale & Sausage Soup

Classic Caprese(VG)

Sliced large red tomato (jersey when available), handmade mozzarella, sea salt, fresh basil & balsamic glaze

Market Chopped Salad(V)

Chopped romaine, tomatoes, cucumber, slivered beets, corn, shaved red onion & red wine vinaigrette

Seared Sea Scallops

Over homemade pesto sauce

Stuffed Cremini Mushroom(VG)

Feta, bell peppers, parmesan, & breadcrumbs

Organic Broccoli Fritter (V)

Served with chipotle veganaise aioli

Entrees

Sushi Grade Organic Atlantic Salmon

Served medium rare with tzatziki, fingerling potatoes, medley of marinated zucchini, squash, cherry tomatoes and feta dressing

Spicy Garlic Fusilli (VG)

With homemade pesto, seasonal vegetables & parmesan

Chicken Marsala

Chicken Cutlets in mushroom marsala sauce, parmesan mashed potatoes & garlicky green beans

Spaghetti with Turkey Meatballs

Homemade turkey meatballs and marinara over whole wheat spaghetti

Shrimp Scampi

Jumbo, wild shrimp, garlic, white wine, broccoli, linguine

Broiled Scallops

Broiled with lemony herb butter, panko, served with zucchini noodles and pesto

Asian Marinated Braised Beef Short Rib

Topped with kimchi & served with sizzled scallions & steamed rice

Baked Cod & Littlenecks

Baked with a sprinkle of herbed panko, chorizo, white wine, fingerling potatoes

Spinach Pappardelle with Pork Sausage Ragout

Homemade Berkshire Pork Sausage Ragout, local ricotta, shaved parmesan

Spiced Falafel & Mixed Vegetables (V)

Zucchini, red onion, cherry tomatoes & feta dressing

**Can be made vegan*

24 Hour Marinated Roasted Chicken

Quartered chicken, brined in buttermilk and herbs, tender and succulent with a crispy skin, mashed potatoes, pan sus, seasonal vegetable

Vegan Lasagna

Seasonal Organic Vegetables, spices, vegan pesto "cream" & savory marinara

Pan Seared or Grilled Grass Fed Filet Mignon

Medium Rare with rosemary butter, parmesan mashed potatoes, steamed asparagus & truffle salt

Grilled New Zealand Lamb Chops

Medium Rare with chimichurri, roasted fingerling potatoes, & stuffed cremini mushrooms

Seared Sushi grade #1 Tuna

Served rare with wasabi cream, sprouts & fresh ginger, with brown shrimp fried rice or cauliflower fried rice

Chicken Cacciatore

With mushrooms, fresh thyme, tomatoes, garlic, white wine, mashed potatoes

Dessert

Flancocho

Homemade cake topped with flan, strawberries & mint

Chocolate Mousse

With raspberry coulis

New York Cheesecake

with Red wine Marinated Cherries

**All of our menus and packages are customizable. We also have many vegan, gluten, and allergen friendly options available upon request!*