



Platinum Reception

Fruit Cheese & Crudité available upon arrival

Passed Hors D'oeuvres

Choice of (8) Eight

House Made Spinach & Artichoke Dip

Tortilla Chip

Sliced Sirloin

*Olive Oil Crostini, Horseradish Cream,
Watercress*

Black Bean Hummus

Chili Dusted Corn Chip, Cumin, Tomato

Grilled Chicken Salad

Butternut Squash, Pomegranate, Potato Chip

BLT Stuffed Cherry Tomato

Bacon, Lettuce, Mayo

Deviled Eggs

Black Winter Truffle, Chive, Dijon Mustard

Bruschetta

*Fresh Mozzarella, Tomato, Basil, Balsamic
Syrup, Crostini*

Stuffed Cherry Pepper

Prosciutto, Provolone

Caprese Skewers

Bocconcini, Grape Tomato, Balsamic Glaze

Jumbo Shrimp Cocktail (\$3 supplement)

House Made Cocktail Sauce

Coney Island Franks

Stuffed with Sauerkraut and Mustard

Grilled Vegetable Skewer

Onion, Pepper, Zucchini, Balsamic Glaze

Mini Lamb Chops (\$4 supplement)

Mint Jelly

Tuna Tar Tar

Endive Pedal

Shrimp Ceviche

Tomato, Jalapeno, Avocado, Red Onion

Mini French Onion Soup Boule

Gruyere Cheese, Caramelized Onions

Bacon Wrapped Scallops

Seared scallops, Crispy Bacon

Grilled Cheese Sandwich

Brie, Granny Smith Apples, Honey Mustard

Gorgonzola and Mediterranean Fig

Caramelized Onion Profiterole

Mini Crab Cakes

Spicy Remoulade

Brisket Tacos

Pickled Red Onion

BBQ Pulled Pork

Jalapeno Cornbread



Passed Hors D'oeuvres

Cont'd

Beef Sliders

American Cheese, Pickle

Buffalo Chicken Knots

Blue Cheese Dressing

Mini Rubens

Swiss, Sauerkraut, GTBG Sauce

Pigs in a Comforter

Toasted Ravioli

Mozzarella Sticks

Mac N Cheese Wedges

Swedish Meatballs

Tomato Bruschetta

Homemade Pizza Bites

Vegetable Egg Rolls

Chicken Satay

Oriental Pot stickers

Stations

Choice of (3) Three

****Chef Attended Station \$125.00***

Rockin' Sushi Station*

Sushi Menu and Pricing Available Upon Request

Under the Sea Raw Bar

Option A

*Jumbo Shrimp, East Coast Oysters, Little Neck Clams
\$14.95++ Per Person*

Option B

*Jumbo Shrimp, East Coast Oysters, Little Neck Clams, Lobster Tail
\$19.95++ Per Person*

Option C

*Jumbo Shrimp, East Coast Oysters, Little Neck Clams
Lobster Tail, Dungeness Crab Claws
\$24.95++ Per Person*

iPlay America's Signature Mac N' Cheese Bar*

*Displayed With Cavatappi Pasta in Chef's Signature Cheese Sauce available in Waffle Cones
Assorted Toppings Include: Buffalo Chicken, Fresh Bacon Bits, BBQ Pulled Pork
Sundried Tomatoes, Scallions, Grated Parmesan Cheese
Add Shrimp & Lobster-Additional \$4.95++ Per Person*

Antipasto Station

*Displayed With Imported & Domestic Cheeses, Assorted Charcuterie,
Bocconcini and Grape Tomato Salad, Baby Shrimp and Pesto
Grilled Vegetable Display to include Roasted Peppers, Green Zucchini, Yellow Squash,
Roma Tomatoes, Portobello Mushrooms, Fresh Basil, Olive Oil Balsamic Reduction*

Cheese & Crudit  Station

*Fresh Vegetable Crudit , Creamy Ranch Dip, Fresh Seasonal Fruit
Assorted Domestic Cheeses, Savory Crackers, Crostini, Seasonal Jam*

Stations

Cont'd

A Taste of Italy*

*Displayed With Chicken Parmesan, Penne Vodka, Baked Ziti,
Eggplant Parmesan, Homemade Flatbreads*

Soufflé & Dip Station*

*Baked Crabmeat Soufflé, Spinach & Artichoke Dip, Buffalo Chicken Dip, House made Guacamole,
Black Bean Corn Salsa, Roasted Red Pepper Hummus
Served with garlic butter toast points, celery sticks, carrot sticks,
Tortilla chips, fresh pita bread*

Pasta Bar*

*Tortellini, Penne, Cavatappi, Spaghetti – choice of 2
Marinara, Alfredo, Olive Oil & Garlic, Primavera, Vodka Sauce, Pesto sauce – choice of 2
Italian Sausage, Meatballs, Grilled Marinated Chicken – choice of 2 (\$3 supplement)*

Tater Tot Bar*

*Displayed With Seasoned Tots in Assorted Flavors: Plain, Parmesan, Cajun, and BBQ
Assorted Toppings Include: BBQ Sauce, Ranch, Ketchup, Honey Mustard*

Potatotopia Bar*

*Displayed With Potato Latkes, Shoestring Fries, Yukon Gold & Sweet Mashed Potatoes
Assorted Toppings Include: Shredded Cheese, iPlay America's Homemade Gravy, Scallions,
Fresh Bacon Bits, Marshmallows, Cinnamon Sugar, Sriracha, BBQ Sauce, Ketchup, and Honey Mustard*

Wok Station*

*Displayed With Lo Mein Noodles, Fried Rice, Chinese to Go Boxes and Chop Sticks
Julienne of Chicken and Beef, Asian Vegetables, Teriyaki Glaze, and Thai Chili*

City Square Deli Station*

*Displayed With Mini Rye, Dill Pickles, 1000 Island Dressing,
Spicy Mustard, & Warm Sauerkraut, Knishes
Hot Corned Beef & Pastrami*

Mini Grilled Cheese Station*

*Displayed With House Made Potato Chips & Tomato Bisque
Traditional, Cubans, Cheddar & Bacon*

Stations

Cont'd

South of the Border Station*

*Displayed With Rice, Black Beans, Sour Cream, Mango Salsa, Guacamole,
Lettuce, Tomato, Onion, & Shredded Cheddar Cheese
Ground Beef, Sliced Fajita Chicken Served With Hard & Soft Taco Shells
Mini Flavored Margaritas*

Southern Station*

*Pulled Pork Sliders, BBQ Chicken Skewers, Macaroni and Cheese
Fresh Corn on the Cob, Red and White Coleslaw, Tater Tots
Jalapeno Corn bread*

Crab Shack*

*Mini Lobster Rolls, Crab Cake Sliders, Fried Shrimp Poppers
Old Bay Spiced French Fries, Caraway Spiced Cole Slaw*

Take Me Out to the BALLGAME*

*Displayed With Mini Hot Dogs, Sliders, Freshly Popped Popcorn, Cotton Candy
Crackerjacks, Hot Pretzels, Hand-Cut French Fries,
Ketchup, Mustard, Mayo, Relish, Sweet Onions, Sauerkraut, Pickles,*

Reuben Station*

*Grilled Miniature Reuben Sandwiches
With Corned Beef, Turkey, Sauerkraut, Russian dressing, Swiss cheese, Rye Bread*

Dim Sum*

*A variety of Steamed Buns, Wontons & Fried Dumplings
All served with a selection of delicious dipping sauces*

The WingMan*

*Bone-In & Boneless Wings,
Classic Buffalo, Thai Chili, Apple Maple BBQ, Teriyaki, Garlic Parmesan
Celery, Carrots, Ranch, Blue Cheese
Served with Miller Lite & Bud Light Bottles*

Cheesesteak Station*

*Displayed With Sliced Sirloin and Grilled Chicken, Served on Fresh Hoagies
Assorted Toppings Include: Mushrooms, Peppers, Onions,
Provolone and American Cheeses*

Stations

Cont'd

Mixed Grill*

*Skewered Chicken Kebobs with a Chipotle Apricot Glaze
Marinated Flank Steak Churrasco
Offered with a Chimichurri Sauce and a Brazilian Vinaigrette Salsa
Baby Lamb Chops, Drizzled with a Mint & Jalapeno Oil
And Served with a Seasonal Chutney*

Pot Pie Station*

*Featuring the Following Fillings Ladled into Puff Pastry Shells:
Roasted Corn, Yellow Squash, Zucchini and Red Pepper in a Chipotle Crema
Chicken and Shiitake in a Tarragon Chive Béchamel*

Salad

Choice of (2) Two

IPA Market

Dried Cranberries, Crumbled goat cheese, Toasted Almonds, Lemon Vinaigrette

Greek

Kalamata Olives, Red Onion, Cucumber, Feta Cheese, Tomato, Greek Vinaigrette

Classic Caesar

Crisp Romaine, House Made Croutons, Grated Parmesan Cheese

Mixed Greens

Tear drop Tomatoes, English Cucumbers, Dried Cranberries, Red Wine Vinaigrette

Roasted Beet

Golden & Red Beets, Goat Cheese, Arugula, Walnuts, Balsamic Vinaigrette

Entrées

Choice of (3) Three (Carving Station Included)

Graffiti Carving Stations*

*"Paint" Your Plate With a Variety of Sauces and Condiments to Include:
Homemade BBQ, Mayonnaise, Honey Mustard, Horseradish, Cranberry, Spicy Brown Mustard,
Russian dressing, Pickled Carrots, Red Onions, Pickles*

Choice of (2) Two: *Roasted Breast of Turkey*

Flank Steak

Roasted Leg of Lamb

Baby Back Pork Ribs

Whole Roasted Stuffed Salmon

Stuffed Pork Loin

Pulled Pork

Smoked Brisket

Cavatappi

Ground Sausage, Broccoli Rabe, Sundried Tomatoes, Roasted Garlic Sauce

Penne Ala Vodka

Cream, Tomato, Peas, Ricotta, Parmesan Cheese

Tri Colored Cheese Tortellini

Pesto Cream Sauce

Sweet Potato Gnocchi

Roasted Butternut Squash Brown Butter

Linguini and Clam

Lobster Ravioli (\$3 supplement)

Sherry & Tarragon Cream Sauce

Chicken or Veal (\$3 supplement)

Francaise, Marsala, Picatta, Parmesan

Chicken Scarpariello

Golden Brown Onions, Italian Sausage, Sweet & Pepperoncini Peppers, Garlic & Vinegar Brodetto

Chicken Roulade

Prosciutto, Sharp Provolone, Roasted Red Pepper Coulis

Entrées

Cont'd

Stuffed Flounder

Lump Crab, Parsley Butter

Baked Mahi Mahi

Zesty Basil Butter

Mediterranean Salmon

Kalamata Olives, Capers, Tomato

Zuppa Di Pesce

Shrimp, Scallops, Mussels, Clams
Add Lobster Tail (\$6 supplement)

Shrimp Scampi

Chilean Sea Bass (\$4 supplement)

Lemon & Shallot Beurre Blanc

Crabmeat Stuffed Shrimp

(\$4 supplement)

Seafood Paella

Spaghetti Squash Primavera

Seasonal vegetables, creamy peppercorn sauce

Braised Short Rib

Mushrooms, Roasted Pearl Onions, Red Wine Demi

Petite Tenderloin

Shallot Sherry Butter

Roasted Pork Loin

Apple & Almond Chutney

Prime Rib (\$4 supplement)

Mushroom & Onion Demi Glaze

Starch & Vegetables

1 starch & 1 Vegetable

Chef's Sautéed Seasonal Vegetable Medley

Grilled Asparagus

Roasted Root Vegetables

Mediterranean Couscous

Creamy Mashed Potatoes

Scalloped Potato

Wild Rice

Mushroom Risotto

Roasted Red Bliss Potatoes

Brown Sugar Sweet Potato Puree

Aztec Quinoa (\$2 supplement)

Tri Color Fingerling Potatoes (\$3 supplement)

Dessert

Unlimited Coffee & Tea

Chef's Choice of Seasonal Dessert

Sundae Bar

Boardwalk Bites

Milk & Cookie Shooters, Cotton Candy Bags, Fried Oreos, Churros, and Funnel Fries

Included

Chivari Chairs

White or Black Chair Cushions to Choose from

Lighting Package- Multiple Advanced Room Wash

*Includes 1 tech and 5 Different looks

Ice Carving

Initials of Guest(s) of Honor

5 Hour Premium Open Bar