



## Silver 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



## Salad

Choice of 2

### 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

### Pasta

#### 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*

#### Stuffed Flounder

*Lump Crab, Parsley Butter*

#### Baked Mahi Mahi

*Zesty Basil Butter*

#### Mediterranean Salmon

*Kalamata Olives, Capers, Tomato*



## Entrées

*Cont'd*

### 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

Boardwalk Bites

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