

Cocktail Hour

SMALL BITES

(Choice of 8 passed hor d'oeuvres)

COLD

TOMATO BASIL BRUSCHETTA
Balsamic Reduction

**APPLE GORGONZOLA AND
WALNUT BRUSCHETTA**

**ASPARAGUS AND PROSCUITTO
DI PARMA CANAPÉ**

SHRIMP AND MANGO WONTON CRISP

CALIFORNIA ROLLS
Soy-Wasabi Dipping Sauce

SEARED TUNA CROSITINI
Ponzu

SHRIMP COCKTAIL
Cocktail Sauce

HOT

MINI LUMP CRAB CAKES
Spicy Remoulade

CHICKEN SATE
Thai Peanut Sauce

COCONUT SHRIMP
Thai Chili Sauce

MINI LOBSTER ROLL
Old Bay Butter

BACON WRAPPED SCALLOPS
Maple Glaze

MINI BAKED BRIE

BEEF TENDERLOIN
Horseradish

MOROCCAN SPICED LAMB CHOPS
Lemon Oil

ROASTED DUCK BREAST
Sweet Potato, Red Onion Marmalade

RISOTTO CAKE
Black Olives and a Tomato Relish

MINI DUCK REUBEN
Marble Rye

WILD MUSHROOM PIZZETTE
Truffle Oil and Arugula

GRILLED VEGETABLE QUESADILLA
Sour Cream

PIGS IN A BLANKET
Spicy Brown Mustard



Packages & Menus are Subject to Change
6.625% NJ Sales Tax / 15% Gratuity / 6% Admin Fee



Cocktail Hour

COLD

Package Includes all Options

"CHIPS AND DIP"

An assortment of Housemade Crostini,
Pita Chips and Tortilla Chips
*Housemade Mango Salsa, Hummus, Babaganough,
Pesto and Tomato Bruschetta*

SEASONAL VEGETABLES & CHEESE CRUDITÉS

A Medley of Seasonal Raw Vegetables with
a Selection of Assorted Housemade Dressing,
A Display of Imported and Domestic Cheeses
*Assortment of Crackers
and Flatbreads*

ANTIPASTO ITALIANO

Plump Roasted Peppers, Fresh Mozzarella,
Mediterranean Olives, Marinated Mushrooms,
Artichoke Hearts.
An Assortment of Smoked and Cured Meats
*Garlic Toasted Baguette Rounds and an Assortment
of Grilled Marinated Zucchini, Eggplant, Peppers
and Other Seasonal Vegetables.*

HOT

Choice of 2

GOURMET FLATBREAD PIZZA

An Assortment of Housemade Flatbread Pizzas
with Assorted Toppings

ASSORTED SLIDER STATION

Sample Selections of Housemade Sliders:
Beef | Pulled Pork | Buffalo Chicken
Assortment of Condiments

A TASTE OF ITALY

Crispy Calamari with Housemade Marinara,
Eggplant Rollatini, Penne with Vodka Sauce,
Orecchiette, Broccoli Rabe with Sausage
Sliced Garlic Bread

A TASTE OF CHINA

Beef and Broccoli, General Tso's Chicken,
Vegetable Lo Mein, Fried Pork Dumplings with
Zesty Orange-Ginger
Fortune Cookies and Chopsticks

HOT

(Continued)

MASHED POTATO BAR

Yukon Gold and Sweet Mashed Potatoes
Mixed to Order With:
Roasted Garlic | Scallions | Frizzled Onions
Cheddar Cheese | Sour Cream and Chives
Crumbled Bacon | Butter
Mini Marshmallows | Maple Syrup

TACO BAR

Ground Beef | Pulled Chicken | Shredded Pork
Shredded Jackfruit | Shredded Lettuce
Diced Onion | Tomato | Jack Cheddar Cheese
Cilantro | Cotija Cheese | Fresh Guacamole
Salsa | Sour Cream
Served with Hard Corn Shells and Soft Flour Tortillas

OKTOBERFEST

Potato Pancakes | Bavarian Pretzels with
Various Mustards
Beer Bratwurst and Sauerkraut | Wiener Schnitzel

TAIL GATE

Our chefs will put out picking food just like you
would get right before the game such as Hand-Rolled
Pigs in a Blanket, Soft Pretzels with Beer Cheese Dip,
Boneless Buffalo Wings and Sausage and Peppers

NYC STREET FOOD

Middle Eastern-Inspired NYC Food Truck Chicken
and Lamb Gyros served on or with pita bread,
lettuce, tomato, yellow rice and "white sauce," sriracha

CHEF STATIONS

Choice of 1

CARVING STATION

(Selection of 2)
Herb Crusted Leg of Lamb with a Mint Chutney
Prime Rib of Beef with Horseradish Cream
Suckling Pig with Korean BBQ Sauce
Braised Corned Beef with Housemade Grain Mustard

STEAK HOUSE

Hand Carved Peppercorn Crusted Tomahawk Steaks
Grilled to Perfection Served with Cream Spinach,
Truffle Mac & Cheese, Roasted Cremini Mushrooms
and Caramelized Onions

BACON AND BOURBON

Hand Carved Bourbon Braised Pork Belly,
Candied Black Pepper Bacon, Bacon Wrapped
Dates, Bacon and Cheddar Stuffed Jalapeños Served
with an Assortment of Bourbon Shooters

RAMEN BAR

Ramen Noodles in a Housemade Broth with a
Selection of Pork Belly, Shrimp, Egg,
Scallions, Bean Sprouts, Bamboo Shoots,
Nori and Shitake Mushrooms



ENHANCEMENTS

Available for additional cost

SEAFOOD AND RAW BAR

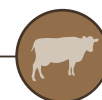
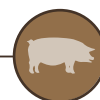
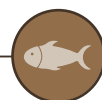
Blue Point Oysters | Jumbo Shrimp Cocktail
Little Neck Clams | Italian Seafood Salad
Served with Lemon Wedges, Housemade Cocktail,
Mignonette Sauce and Appropriate Garnishes

CARIBBEAN RUM BAR

Chilled Rum and Assorted Aged Rums Mixed with
our Own Tropical Fruit Punch, Served with a Trio
of Ceviche, Shrimp, Snapper, Octopus, Tortilla and
Plantain Chips, Guacamole and Salsa



Reception



PLATED

SALAD SELECTIONS

(Choice of 1)

Baby Mixed Greens, Shaved Carrots, Cucumber, Red Onion, Bell Pepper, Lemon-Herb Vinaigrette

Traditional Caesar Salad

Baby Arugula, Candied Walnuts, Bosc Pears, and Gorgonzola, Pear Vinaigrette

ENTRÉE SELECTIONS

(Choice of 3)

LAMB

Herb Rubbed Rack of Lamb, Port Wine Reduction

POULTRY

Stuffed Breast of Chicken, Spinach, Ricotta Cheese, and Red Pepper Coulis

Roasted Airline Breast of Chicken, Lemon Herb de Provence, Roasted Garlic Beurre Blanc

Cornish Game Hen, Apricot Glaze

BEEF

Seared Filet Mignon, Port Wine Reduction

Roasted New York Strip Steak, Peppercorn Brandy Cream Sauce

PORK

Grilled Pork Chops, Apple-Sherry Glaze

FISH

Herb-Crusted Atlantic Salmon with Choice of Saffron Beurre Blanc OR Lemon Beurre Blanc

Potato Crusted Grouper, Lemon Garlic Sauce

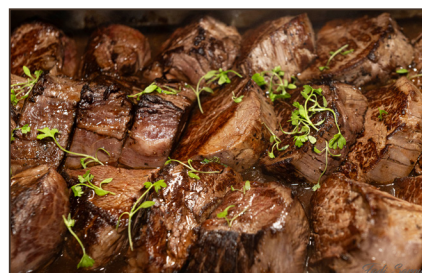
Broiled Red Snapper, Avocado-Corn Relish

VEGETARIAN

Wild Mushroom Ravioli with Truffle Cream Sauce

Garden Vegetable Risotto (v)

Grilled Vegetable Tower, Balsamic Drizzle (v)



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BUFFET

SALAD BAR

Assortment of Fresh Greens

An Array of Toppings with a Variety of Dressings

ENTRÉE SELECTIONS

(Choose 3)

LAMB

Sliced Leg of Lamb with a Port Wine Reduction

PORK

Roast Loin of Pork with an Apple Cider Reduction

POULTRY

Grilled Chicken Breast topped with Bruschetta with a Balsamic Glaze

Herb-Crusted Breast of Chicken with Lemon and Roasted Garlic Cream Sauce

BEEF

Sliced Flank Steak with Salsa Verde

Roasted Beef Tenderloin with a Port Wine Reduction

FISH

Herb-Crusted Atlantic Salmon with Choice of Saffron Beurre Blanc OR Lemon Beurre Blanc

Garlic-Marinated Shrimp Scampi

PASTA

Orecchiette Pasta with Broccoli Rabe, Italian Sausage, Garlic and Olive Oil

VEGETARIAN

Rigatoni Pasta, Smoked Mozzarella, Italian Eggplant

Wild Mushroom Ravioli with Truffle Cream Sauce

Penne with Sun-Dried Tomatoes, Roasted Garlic, and Baby Spinach

Linguini Aglio E Olio



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Desserts

CAKE & PASTRIES

WEDDING CAKE

PALERMO BAKERY

Couple will schedule a tasting directly with the bakery.

Located at

389 Liberty Street, Little Ferry, NJ 0643
(862)-330-1267
palermocustomcakes.com/book-appointment

PETIT FOUR ASSORTMENT

Italian Pastries and Cakes
Served on Each Table

DESSERT ENHANCEMENTS

Available for additional cost

VIENNESE TABLE

A Decadent Array of Cakes and Tortes
An Incredible Display of Miniature Tarts
Bananas Foster Flambe

ICE CREAM SUNDAE BAR

Vanilla, Chocolate and Strawberry Ice Cream
surrounded by an assortment of toppings with
Whipped Cream and Maraschino Cherries

THE CHOCOLATE FOUNTAIN

Surrounded by an Astonishing Array of Fresh Fruit
Strawberries, Pineapple, Pretzels
Marshmallows, Cookies and Pound Cake

THE BOARDWALK

Treat your guests to a taste of Coney Island Sweets
with Funnel Fries, Fried Oreos, Churros,
Popcorn and Cotton Candy

CANDY BAR

An assortment of loose Hard Candies, Gummies,
Chocolates, and other Sweet Treats
with bags to take home.

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Premium Beverages

OPEN BAR

Included

VODKA

Titos, Deep Eddy Vodka, Deep Eddy Flavors

GIN

Prairie, Tanqueray

TEQUILA

Lunazul Blanco, Lunazul Anejo, Tres Agave, Reposado, Patrón Silver

RUM

Bacardi, Bacardi Coconut, Bacardi Spiced, Bacardi Black

WHISKEY, BOURBON AND SCOTCH

Dewars, Johnny Walker Black, Canadian Club, Seagram's 7, Jack Daniels, Jack Daniels Fire, Jameson, Glenmorangie 10 Makers Mark, Crown Royal

DRAFT BEER

Coors Light, Sam Adams Boston Lager, Docs Apple Cider, Newburgh IPA

BOTTLE AND CAN

Blue Moon, Corona, Mikes Lemonade, Twisted Tea, Miller Light, Bud Light, Dogfish Head 60 Minute IPA, Assorted Flavored Seltzer

WINE

Hess Cabernet, The Seeker Pinot Noir, Capasaldo Pinot Grigio, Hess Chardonnay

OTHER

Triple Sec, House Cordials, Southern Comfort, Baileys, Kahlua, Jägermeister, Tawny Port

PLATINUM UPGRADE*

\$25.00 per person

To include list above in addition to selection below

VODKA

Grey Goose

GIN / RUM

Hendricks, Mount Gay Black, Ron Zacapa Aged Rum

TEQUILA

Gran Coramino, Reposado Cristalino, Casamigos Blanco, Reposado and Anejo

WHISKEY / BOURBON / SCOTCH

Jameson Caskmate, Glenlivet 15, Bulleit Bourbon, Bulleit Rye, Glenlivet 12

CORDIALS

Hennessy VSOP, Aperol, Campari, Sambuca, Grand Marnier

WINE

Oberon Cabernet Sauvignon, Chalk Hill Pinot Noir, Craggy Range Sauvignon Blanc, Mer Soleil Reserve Chardonnay, Veuve Clicquot Champagne

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