

WEDDING & EVENT CATERING MENU

HOT HORS DEVOURS

MINI EMPANADAS- MUSHROOM & SPINACH, PULLED PORK, CHICKEN, OR BEEF

WILD MUSHROOM AND CHEESE STRUDEL

PETITE FIG & CARAMELIZED ONION PUFFS

MINI BEEF WELLINGTONS

QUESADILLAS- VEGETARIAN, CRAB OR DUCK

SPRING ROLLS WITH CITRUS DIPPING SAUCE

DUCK SPRING ROLLS WITH CITRUS DIPPING SAUCE

SHRIMP SPRING ROLLS WITH CHILI LIME TEQUILA

DIPPING SAUCE

PULLED PORK OR BRAISED SHORT RIB SPRING ROLLS WITH **BBQ SAUCE**

POT STICKERS PORK, VEGETABLE, OR CHICKEN LEMONGRASS

STUFFED MUSHROOMS WITH SAUSAGE, BROCCOLI

RABE AND SHARP PROVOLONE OR CRAB IMPERIAL

EGG PLANT ROLLATINI WITH SPINACH, BASIL & RICOTTA CHEESE

MINI MEAT BALLS- MARINARA, SWEET AND SOUR OR DILL **CREAM SAUCE**

THAI PEANUT CHICKEN SATAYS

CHICKEN SKEWER WITH LEMON CAPER PARMESAN

SPANAKOPITA

BRIE PUFFS

WILD MUSHROOM TART

FIG & MASCARPONE TART

LOLLIPOP LAMB CHOPS WITH ROSEMARY

CHIMICHURRI

PUFF PASTRY WRAPPED COCKTAIL WIENERS

WITH MUSTARD DIP

PETITE CRAB CAKES WITH LEMON CAPER AIOLI

BACON WRAPPED SCALLOPS OR SHRIMP WITH HORSERADISH DIPPING SAUCE

MINI FISH TACOS- SWORD FISH WITH CITRUS

FENNEL SALSA OR MAHI MAHI WITH MANGO SALSA

CLAMS CASINO

OYSTER ROCKEFELLER.

ROASTED JALAPEÑO POPPERS WITH BACON, CHEDDAR & CREAM CHEESE



COLD HORS DEVOURS

CROSTINI - BRUSCHETTA, SKIRT STEAK WITH BLUE CHEESE & SWEET ONION RELISH OR SMOKED SALMON WITH HERB GOAT CHEESE & CITRUS CUCUMBER RELISH OR BRAISED BEET WITH CITRUS FENNEL RELISH AND GOAT CHEESE

SEARED TUNA WITH CUCUMBER AND WASABI SLAW
TUNA POKE SHOOTERS WITH SESAME, GINGER & SCALLIONS
COD CEVICHE SHOOTERS WITH JALAPEÑO, CITRUS & CILANTRO
WATERMELON AND FETA SHOOTERS WITH LIME INFUSED VINAIGRETTE
BEET POKE SHOOTERS
SHRIMP COCKTAIL
ASSORTED DEVILED EGGS
CHERRY TOMATO, BASIL & FRESH MOZZARELLA SKEWERS
PROSCIUTTO WRAPPED MELON
COBB SKEWERS

STATIONARY DISPLAYS AND GRAZING BOARDS

CHEESE AND FRUIT

CHARCUTERIE

VEGETABLE CRUDITÉS

ITALIAN

MEDITERRANEAN

RAW BAR

ACTIVE DISPLAYS

CHEESE STEAKS

SLIDERS

SHAWARMA OR KABOBS



DINNER BUFFET/STATION SERVICE

SALAD STATION

CAESAR
MIXED GREENS
WEDGE
DRESSING OPTIONS- WHITE BALSAMIC, BALSAMIC, BLUE CHEESE,
RANCH, & MUSTARD VINAIGRETTE

PASTA STATION

SCAMPI
VODKA
PESTO
PUTTANESCA
PRIMAVERA
CACIO E PEPE
MARINARA

Penne, Linguini, Bucatini, gnocchi, Cavatappi, Spaghetti

Additions- Prosciutto, Chicken, Shrimp, Scallops, Seasonal Veggies, Spinach, Pesto, Veal medallions, Pork medallions,

SEAFOOD STATION

SALMON
HALIBUT
GROUPER
SHRIMP
SCALLOPS
FLOUNDER
CRAB CAKES

SAUCE OPTIONS-CITRUS HERB BEURRE BLANC, DIJON CHIVE COMPOUND BUTTER, RATATOUILLE, FENNEL CREAM, PUTTANESCA, MANGO AVOCADO SALSA AND SAFFRON AIOLI, LEMON CAPER BUTTER



SLIDER STATION

BBQ PULLED PORK WITH APPLE SLAW
SLOW COOKED PULLED PORK WITH BROCCOLI RABE
AND PROVOLONE
KOBE BEEF BURGERS WITH ASSORTED TOPPINGS
MINI NEW ENGLAND STYLE LOBSTER ROLLS
MINI CHEESE STEAKS WITH CARAMELIZED ONIONS
AND HOUSE MADE CHEESE SAUCE
CRAB CAKES WITH ASSORTED TOPPINGS

CARVING STATION

BEEF TENDERLOIN
ROAST PORK LOIN
PRIME RIB
STRIP LOIN ROAST
TRI-TIP ROAST
ROAST TURKEY BREAST
LEG OF LAMB

SAUCE OPTIONS- AU POIVRE, HORSERADISH CREAM, CLASSIC AU JUS, CRANBERRY FENNEL CHUTNEY, BÉARNAISE, RED WINE DEMI-GLACE & HERB CHIMICHURRI, CUCUMBER DILL YOGURT

CLAM BAKE

LOBSTER
CLAMS
MUSSELS
SHRIMP
CORN
POTATOES

BARBEQUE

PORK RIBS
BEEF RIBS
CHICKEN
STEAK
BEEF BRISKET
PULLED PORK
SUMMER POTATO SALAD
APPLE SLAW

TACO BAR

CHICKEN TINGA
PORK CARNITAS
BRAISED BEEF
SPICY SHRIMP
PICO DE GALLO AND MANGO SALSA GUACAMOLE, SOUR CREAM
LETTUCE, TOMATO, CHEESE, LIMES, CILANTRO
RICE AND BEANS

PAELLA

LOBSTER

CLAMS

SHRIMP

MUSSELS

SAUSAGE

CHICKEN

VEGETARIAN

SAFFRON RICE

JAMBALAYA

SHRIMP
ANDOUILLE SAUSAGE
CHICKEN
RICE

OTHER OPTIONS ARE AVAILABLE UPON REQUEST.



FORMAL DINNER SERVICE (SIT DOWN)

FIRST COURSE

TOMATO AND BASIL BISQUE CREAM OF MUSHROOM AND HERB SOUP NEW JERSEY CLAM CHOWDER CREAM OF CARROT SOUP POTATO LEAK SOUP

SEASONAL MIXED GREENS AND VEGETABLES - HOUSE- MADE WHITE
BALSAMIC VINAIGRETTE
THE WEDGE - BACON, HARD BOILED EGG, RED ONION, JERSEY TOMATO &
HOUSE-MADE BLUE CHEESE DRESSING
CLASSIC CAESAR SALAD - ROMAINE HEARTS, GARLIC CROUTONS, SHAVED
PARMESAN AND HOUSE-MADE CAESAR DRESSING
SUMMER SALAD - ARUGULA, CORN, ASPARAGUS, STRAWBERRIES,
GOAT CHEESE, VINAIGRETTE

ENTREES

ALL ENTREES SERVED WITH SEASONAL VEGETABLE AND STARCH

RED WINE BRAISED SHORT RIBS

GRILLED 8 OZ FILLET MIGNON OR 10 OZ NY STRIP WITH CHOICE OF SAUCE

SAUCE OPTIONS- AU POIVRE, HORSERADISH CREAM, CLASSIC AU JUS, BÉARNAISE, RED WINE DEMI-GLACE, HERB CHIMICHURRI & BLUE CHEESE HERB COMPOUND BUTTER

* ADD JUMBO LUMP CRAB

ROASTED SALMON WITH CITRUS DILL BEURRE BLANC OR DIJON CHIVE COMPOUND BUTTER, CITRUS FENNEL SALSA

* ADD JUMBO LUMP CRAB

*UP CHARGE APPLIES

ENTREES (CONTINUED)

CHICKEN WITH JUMBO LUMP CRAB MEAT & CHAMPAGNE BUTTER
CITRUS SAUCE

CHICKEN CORDON BLUE WITH DIJON HERB BUTTER SAUCE

HERB ROASTED CHICKEN BREAST

JUMBO LUMP CRAB CAKES WITH MANGO AVOCADO SALSA & SAFFRON AIOLI

CRAB STUFFED FLOUNDER FILLET WITH CITRUS BEURRE BLANC

HALIBUT WITH RATATOUILLE AND POLENTA

HALIBUT WITH FENNEL CREAM SAUCE

MEDITERRANEAN HALIBUT WITH ARTICHOKES, OLIVES, CAPERS, SUNDRIED TOMATOES, LEMON ESSENCE

SWORD FISH WITH FENNEL CITRUS SALSA

FORREST MUSHROOM AND SPINACH STRUDEL WITH BLUE CHEESE

EGGPLANT TOWERS WITH RICOTTA, PESTO, SPINACH

OTHER OPTIONS ARE AVAILABLE UPON REQUEST.

BREAKFAST AND BRUNCH

BAKED FRENCH TOAST - BROWN SUGAR AND VANILLA, CINNAMON RAISIN,

BANANA NUT, FRESH FRUIT

BREAKFAST PIZZAS- BACON EGG AND CHEESE, VEGETABLE. CRAB AND ASPARAGUS, EGG AND CHEESE, SAUSAGE EGG AND CHEESE BACON EGG AND CHEESE

QUICHES- HAM AND CHEESE, SPINACH AND CHEESE, SEASONAL VEGETABLE

FRITTATAS- TOMATO, FETA, PEPPERS, AND ONIONS ROASTED POTATOES,

ROASTED PEPPERS, ASPARAGUS, CHEDDAR, SEASONAL VEGETABLE

BREAKFAST TURNOVERS- LEEKS & MUSHROOMS, BACON EGG AND CHEESE, CHORIZO EGG AND CHEESE, OR HAM AND JALAPENO

SHAKSHUKA- JERSEY TOMATOES, HERBS, POACHED EGGS

BREAKFAST SANDWICHES - (BRIOCHE ROLLS) BACON EGG AND CHEESE,
SAUSAGE EGG AND CHEESE, HAM EGG AND CHEESE, PORK ROLL EGG AND
CHEESE, PEPPER, ONION EGG AND CHEESE, EGG AND CHEESE

SMOKED SALMON BOARD- CREAM CHEESE, TOMATOES, ONIONS, CAPERS,
LEMON

BUILD YOUR OWN OMELET STATION

ASSORTED PASTRIES

TRADITIONAL BREAKFAST BUFFET- EGGS, BACON, HAM, SAUSAGE, HOME FRIES, TOAST, ETC. LIGHTER SIDE- YOGURT, GRANOLA, FRESH FRUIT, CEREAL

BEVERAGES- COFFEE, TEA, FRESH SQUEEZED ORANGE JUICE



BLOODY MARY BAR

(ALCOHOL IS NOT PROVIDED BY CREST GOURMET) BACON, HORSERADISH,
ASSORTED CHEESE CUBES, OLIVES, CELERY, LEMON/LIME, HOT PEPPERS,
ASSORTED HOT SAUCES, WORCESTERSHIRE SAUCE, OLD BAY SALT RIM, TOMATO
JUICE/BLOODY MARY MIX