

EXECUTIVE CATERING

Wedding Menu

Package A

HOT HORS D'OEUVRES

(Choose 4)

Apple wood Smoke Bacon Wrapped Sea Scallops w/ Horseradish Aioli

Smoked Salmon Salad w/ Capers, Red Onion and Tomato

Crab Balls w/ Chipotle Remoulade

Chilled Shrimp w/ Citrus Cocktail Sauce

Porcini Encrusted Lamb Chops w/ Tarragon Demi

Tandorri Dusted Tiger Prawns w/ Coconut Curry Dipping Sauce

Blackened Tuna w/ Asian Slaw and Wasabi-Mirin Sauce

Cumin Seared Sea Scallops w/ Cilantro Aioli

Crab Salad with Citrus and Mango in Phyllo

Caramelized Onion and Bleu Cheese Stuffed Mushrooms

Tomato, Basil and Mozzarella Skewers

Watermelon, Mint and Feta Bites

Crab Stuffed Mushroom Caps

Cheese Mirror

Fruit Mirror
Hummus and Toast Points
Jersey Bruschetta w/ Basil Balsamic Vinegar
Crudit 
Spinaches and Artichoke Dip

(Select Soup or Salad)

SOUP

Lobster Bisque
w/ Sweet Maine Lobster and Jumbo Lump Crab

Corn Chowder
w/ Crab, Tomato and Basil

Asparagus Puree
w/ Crab and Parmesan Crustini

Butternut Squash Bisque

SALAD

Field Green Salad
w/ Caramelized Vidalia Onions, Walnuts and Goat Cheese

Iceberg Salad
w/ Bleu Cheese, Bacon, Tomato and Onion

Caprise Salad

Jersey Tomatoes, Buffalo Mozzarella, Basil and Balsamic Reduction

Caesar Salad

Romaine Hearts, Garlic Croutons, Shaved Parmesan

ENTREE

(select 2)

Crab Cake

Our Signature Jumbo Lump Crab Cake w/a Chipotle Remoulade

Pan Seared Halibut

Sun dried Tomato, Basil and Artichoke in a Roasted Garlic Cream

Crab Stuffed Flounder

Signature Crab Stuffing w/a Creole-Lobster Cream Sauce

Salmon Oscar

Topped w/ Crab, Asparagus and Creamy Hollandaise

Mediterranean Chilean Sea Bass

Roasted Red Peppers, Kalamata Olives, Capers and Basil

Stuff Shrimp

Jumbo Shrimp and Crab Stuffing w/ Lemon Nage

Filet Mignon

Herb Crusted and Seared, Finished w/ a Rosemary-Garlic Demi

Stuffed Free Range Chicken
Spinach, Prosciutto and Cheese Stuffing w/ Stilton Bleu Cheese Cream

STARCH and VEGETABLE
(select 2)

Garlic Herb Mash
Rosemary Roasted Fingerlings
Rice Pilaf w/ Fresh Thyme
Red Skin Potatoes Lyonnais
Grilled Asparagus w/ Lemon
Sauté Asparagus w/ Niossette Butter
Glazed Baby Carrots
Steamed Her coverts w/ Almonds and Butter
Vegetable Medley w/ Garlic Butter

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Package B

HORS D'OEUVRES

(Choose 4)

Smoked Salmon Salad w/ Capers, Red Onion and Tomato
Beef Carpaccio w/ Horseradish Aioli, Red Onion and Tomato

Beef Wellington

Raspberry Brie Bites

Shrimp Casino

Tomato, Mozzarella and Basil Skewers

Beef Sate

Cumin Seared Sea Scallops w/ Cilantro Aioli

Crab Salad with Citrus and Mango in Phyllo

Caramelized Onion and Bleu Cheese Stuffed Mushrooms

Tomato, Basil and Mozzarella Skewers

Watermelon, Mint and Feta Bites

Cheese Mirror

Fruit Mirror

Hummus and Toast Points

Jersey Bruschetta w/ Basil Balsamic Vinegar

Crudité

Spinaches and Artichoke Dip

(SELECT SOUP OR SALAD)

SOUP

Shrimp Bisque

Italian Wedding Soup

Vegetable Minestrone

SALAD

House Salad

Classic Caesar Salad

w/ Herb and Butter Croutons, Parmesan Shavings

Fresh Fruit Plate

ENTREE

(SELECT 2)

Pan Seared Atlantic Salmon

Plum Tomato, Lemon-Basil Vin Blanc

Mahi Mahi

Pineapple Salsa and Citrus Buerre Blanc

Flounder Florentine

Spinach and Three-Cheese Stuffing w/ a Parmesan-Basil Cream

Chicken Franchise

Egg Battered and Pan-Fried in a Lemon, Basil and Plum Tomato Wine Sauce

Chicken and Crab

Seared Bone-In Breast, Topped w/ a Maryland Style Crab Sauce

Beef Medallions

Horseradish, Shitake and Scallion Cream Sauce

Slow Roasted Prime Rib

Served w/ Aus Jus and a Horseradish-Worchestire Cream

Chili Encrusted Pork Loin
Roasted Corn Salsa, Chili-Orange Reduction

STARCH and VEGETABLE

(SELECT 2)

Garlic Herb Mash

Rosemary Roasted Fingerlings

Butter & Herb Red Bliss

Steamed Hericoverts w/Almonds and Brown Butter

Steamed Vegetables

Broccoli W/ Garlic Butter

Jersey Asparagus

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Wedding Menu

Package C

HORS D'OEUVRES

(select 4)

Chicken Salad Canapés w/ White Grapes and Candied Walnuts
Pork Pot Stickers
Assorted Quiche
Vegetable Spring Rolls
Spanikopita
Stuff Mushrooms w/ Spinach and Cheese
Chicken Sate
Tomato, Basil and Mozzarella Skewers
Watermelon, Mint and Feta Bites Cheese Mirror
Fruit Mirror
Jersey Bruschetta w/ Basil Balsamic Vinegar
Crudité

SALAD

(select 1)

House Salad

Classic Caesar Salad w/ Herb and Butter Croutons, Parmesan Shavings

ENTRÉE

(select 2)

Pan Seared Atlantic Salmon
Plum Tomato, Lemon-Basil Vin Blanc

Mahi Mahi
Pineapple Salsa or Cilantro Buerre Blanc

Flounder Florentine
Spinach and Three-Cheese Stuffing w/ a Parmesan-Basil Cream

Chicken Marsala

Rosemary and Wild Mushrooms in a Garlic Demi

Chicken Picatta

Chicken Breast in a Fresh Herb, Caper, Garlic and Butter Sauce

Pork Loin

Served w/ a Roasted Garlic and Shallot Veal Demi

Pasta Primavera

Fresh Vegetables in a Garlic-Basil Cream

STARCH

(select 1)

Garlic Herb Mash

Rosemary Roasted Fingerlings

Butter & Herb Red Bliss

VEGETABLE

(select 1)

Steamed Hericoverts

Steamed Vegetables

Broccoli w/ Garlic Butter