



**D.H. Fine Catering**

**Cocktail Reception**

## **-Three Hour Event-**

*Fifteen Butler Passed Hors d' oeuvres  
Our Dedicated Staff Will Serve...*

**Coconut Crusted Jumbo Shrimp**  
Apricot Dipping Sauce

**Pigs-In-A-Blanket**  
All Beef Franks wrapped in Puff Pastry, Served with Boardwalk Mustard

**Seared Ahi Tuna on Crispy Rice Crouton**  
Wasabi Mayo

**Fresh Avocado Guacamole in Crispy Phyllo Cups**  
Squeezed Lime Juice and Cilantro

**Bacon Wrapped Scallops**  
Vermont Pure Maple Glaze

**Black Angus Cheeseburger Sliders**  
Pickles and Ketchup

**Mini Shepards Pie in Savory Pastry**  
Irish Style Beef & Vegetable "Pie"

**Thai Chicken Morsels**  
Scallions, Crushed Peanut and Toasted Sesame

**Maryland Crab Cakes**  
Pecan Spiced Tartar Sauce

**Lobster and Pork Siu Mai Dumpling**  
Honey Soy Dipping Sauce

**Chicken Empanada**  
Cheddar Cheese, Jalapenos, folded in Pastry



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**Mozzarella en Carozza**

Boursin Cheese, Served with Vodka Sauce

**Truffle Lobster Macaroni and Cheese Bites**

Cheese Dipping Sauce

**Shrimp & Andouille Kabob**

Skewered with Peppers, topped with Old Bay Butter

**Tomato Bruschetta**

Goat Cheese Spread on a Crostini

**-The Market Table-**

**Imported and Domestic Cheeses and Italian Cured Meats**

Cheddar, Swiss, Provolone, and Smoked Gouda, Garnished with Dried Fruits and Nuts, Sliced Sopressata, Prosciutto di Parma, Dry Aged Salami and Capicola, Stuffed Olives, Mediterranean Marinated Olives, Sweet and Tangy Peppadew Peppers and Pickled Peppers, Served with Assorted Crackers, Freshly Baked Focaccia Crisps and Herbed Bread Sticks

**Grilled Seasonally Ripe Vegetables**

Grilled Zucchini, Yellow Squash, Eggplant, Asparagus and Carrots with Extra Virgin Olive Oil and Cracked Black Pepper  
Raw Garden State Vegetables with Two Hand-Blended Dips  
Chickpea Hummus and Toasted Pita

**Heirloom Salads**

Tomatoes with Garden Basil and Fresh Mozzarella  
Cannellini Bean Salad  
Sweet Jersey Corn Salad with Crumbled Feta Cheese



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**Your Choice of One (1) of the Following Chafing Dish Items**

Fried Rings of Calamari, San Marzano Plum Tomato Dipping Sauce  
Hot and Sweet Italian Sausage with Tomato Stewed Peppers and Onions  
Steamed Potato Pierogies, Butter Caramelized Onions and Crispy Bacon Crumbs  
Blackened Chicken and Shrimp in a Parmesan and Cajun Cream Sauce  
Honey-Sriracha Chicken in a Sriracha Chili, Soy and Honey Glaze  
*Add Additional Chafing Dish for \$5 Per Person*

**Your Choice of One (1) Display...**

**Taste of Tuscany**

Eggplant Rollatini Filled with Ricotta Cheese, Topped with a San Marzano Plum Tomato Sauce,  
Sliced Italian Hot and Sweet Sausage with Braised Broccoli Rabe, Nonna's Nearly Famous  
Meatballs, Vegetable Penne Pesto Salad, Marinated Brine Cured Olives, Bread Sticks and  
Toasted Garlic Bread

**South of the Border**

Soft Tortilla Quesadillas with Braised Adobo Chicken and Vegetables, Sliced Black and Green  
Olives, Fresh Mexican Crema, Pickled Jalapenos, Shredded Cheddar and Monterey Jack Cheeses,  
Cilantro Lime Rice, Fresh Avocado Guacamole, Salsa Roja and Crispy Tortilla Chips

**The Rocky Balboa**

French Bread Stuffed Mini Philly Cheesesteaks with Braised Peppers and Sweet Onions,  
Seasoned French Fries with Homemade Ketchup and Creamy Cheese Sauce, Vidalia Onion Rings,  
Spice Broccoli Rabe Salad & Traditional Tomato Pie

**Mac-n-Cheese Table**

Creamy Vermont Cheddar Mac-n-Cheese, Lightly Spiced Chipotle-Pepper Jack Mac-n-Cheese,  
And Fried Mac-n-Cheese Fritters  
*Your Toppings Bar Will Include:*  
Toasted Japanese Panko Crumbs, English Peas, Minced Garden Herbs, Sweet Shallot Marmalade,  
Double Smoked Bacon Crumbs, Hand Grated Parmesan Cheese, Fresh Baby Spinach, Marinated  
Free Range Chicken, Smoked and Diced Amish Ham, Sliced Scallions, Shaved Broccoli Flowerets,  
Sweet Bell Pepper and Toasted Almonds



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**French Fry Parade**

Three Kinds of Fries: Jersey Shore, Sweet Potato, and Waffle

*Your Toppings Bar Will Include:*

Creamy Cheese Sauce, Hot Country Gravy, Crispy Smoked Bacon Bits, Sliced Scallions, Truffle Mayo Dip, Ketchup, Honey Mustard Sauce, and Chipotle Mayo

**Oktoberfest**

German Bratwurst Sliders with Beer Braised Onions and Pilsner Cheese Sauce, Soft Baked

German Pretzels wit Horseradish Cheese Sauce, Honey Mustard, Potato Pancakes, Applesauce

**Carving Station** \*Four (4) Hour Supplemental Chef Fee Required

Please Select Two (2)

Carved Flatiron Steak with Chimichurri

Roasted Leg of Lamb wit a Thyme and Shallot Demi

Roasted Turkey Breast with Orange-Cranberry Compote

Honey Glazed Virginia Ham with Dijon Mustard Sauce

Slow Roasted Fresh Leg of Pork, Housemade Bourbon Barbeque Sauce

**La Pastaria** \*Four (4) Hour Supplemental Chef Fee Required

*Your Pasta Station Will Include a Pepper Mill for Grinding, Grated Parmesan Cheese and Hot Pepper Flakes*

*Please Select Two (2)*

3-Cheese Tortellini with Pancetta Bacon, English Peas and Creamy Alfredo Sauce

Penne a la Vodka with Prosciutto, Fresh Plum Tomato and Distilled Vodka Cream Sauce

Farfalle Pasta in a Classic San Marzano Plum Tomato Sauce with Fresh Herbs and Braised Broccoli Rabe

Rigatoni Pasta with Prosciutto, Sun Dried Tomatoes, Shiitake Mushrooms, Pignoli Nuts and Pesto Cream Sauce

Cavatelli and Broccoli with Virgin Olive Oil and Toasted Garlic

Mini Shells and Baby Shrimp, with Chorizo, Red Onion in a Creole Sauce

**Chinese Wok Station** \*Four (4) Hour Supplemental Chef Fee Required

Lo Mein Noodles with Teriyaki Chicken Complemented by Mung Bean Sprouts, Shiitake

Mushrooms, Spring Onions, Snow Peas, Carrot Threads and Cabbage, Accompanied by Steam

and Salted Edamame Soy Beans and Pork Fried Rice, Authentic Shop Sticks and Lucky Fortune

Cookies



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**Slider Shop** \* Four (4) Hour Supplemental Chef Fee Required  
Please Select Two (2)

Angus Burger with Vermont Cheddar, Pulled Pork with Housemade BBQ Sauce, Buffalo Chicken with Danish Blue Cheese, Chicken Parm with Mozzarella Topped with Plum Tomato Sauce  
*Fixins to Include: Onion Straws, Lettuce, Tomato, Pickles, Cole Slaw, Ketchup, Mustard, Chipotle Mayo*

## **Dessert**

Delicate Mini Desserts with Freshly Baked Brownies and Cookies

-Or-

A Special Occasion Cake (Supplemental Fee May Apply)

*All Menu Prices are Subject to 15% Service Charge and Applicable Sales Tax*