



Social Reception

Cocktail Hour

MARKET TABLE

IMPORTED & DOMESTIC CHEESES

Garnished with Dried & Fresh Fruits & Nuts
Assorted Crackers • Freshly Baked Pita • Herbed Bread Sticks

VEGETABLES

Grilled Zucchini • Bermuda Onions • Asparagus • Carrots
Extra Virgin Italian Olive Oil • Cracked Black Pepper
Raw Garden State Vegetables • Two Hand-Blended Dips
Chickpea Hummus

HEIRLOOM SALADS

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

Cocktail Hour Continued...

TEN BUTLER PASSED HORS D'OEUVRES

Coconut Crusted Jumbo Shrimp

Mango Dipping Sauce

Pigs-In-A-Blanket

All Beef Franks wrapped in Puff Pastry, Served with Boardwalk Mustard

Vegetable Spring Roll

Scallion Soy Sauce

Bacon Wrapped Scallops

Vermont Pure Maple Glaze

Black Angus Cheeseburger Sliders

Pickles and Ketchup

Mini Beef Wellington

Beef Tenderloin and Mushroom Duxelles, wrapped in Butter Puff Pastry

Thai Chicken Morsels

Scallions, Toasted Sesame

Maryland Crab Cakes

Old Bay Tartar Sauce

Asparagus & Goat Cheese Bundles

Wrapped in Phyllo

Tomato Bruschetta

Spread on a Crostini

Reception

Our Buffets Include Warm Rolls with Sweet Creamery Butter

SALAD *(Please Select One)*

- Spring Salad** - Dried Cranberries, Toasted Almonds, and Green Apple -Strawberry-Balsamic Vinaigrette
- Greek Salad** - Cucumber, Olives, Grape Tomatoes and Red Onions Oregano and Feta Dressing
- Traditional Field Green Salad** - Carrot, English Cucumber and Grape Tomatoes Balsamic Vinaigrette
- Hearts of Romaine Caesar Salad** – Garden Fresh Romaine, Classic Caesar Dressing, Sourdough Croutons

PASTA *(Please Select One)*

- 3-Cheese Tortellini** - Pancetta Bacon, English Peas, and Creamy Alfredo Sauce
- Penne a la Vodka** - Prosciutto, Fresh Plum Tomato and Distilled Vodka Cream Sauce
- Farfalle Pasta** - Classic San Marzano Plum Tomato Sauce with Fresh Herbs and Braised Broccoli Rabe
- Cavatelli and Broccoli** - Virgin Olive Oil and Toasted Garlic

ENTREES

(Please Select Three)

All Dinners are Served with Our Chef's Selection of Daily Starch & Vegetable

- Plum Roasted Pork Loin** – Apple Cider Reduction
- Red Wine Braised Short Rib** – Boneless, Natural Reduction
- Sautéed Beef Tenderloin Tips** - Carrots, Mushroom and Pearl Onions, Classic Demi-Glace
- Balsamic Chicken** – Oven Roasted Chicken, Roasted Cherry Tomatoes, Balsamic Butter Sauce
- Chicken Medallions** – Oven Roasted Chicken, Lemon, White Wine Butter Sauce
- Classic Chicken Parmigiana** - Farm Fresh Cheese and Plum Tomato Sauce
- Eggplant Rollatini** – Eggplant Filled with Ricotta Cheese, Topped with Fresh Tomato and Basil Sauce
- Filet of Sole** – Sicilian Butter Sauce
- Sesame Crusted Salmon** - Orange Soy Glaze

DESSERT *(Please Select One)*

- Delicate Mini Desserts** - Italian Pastries, Freshly Baked Brownies, and Cookies
- A Special Occasion Cake** (Supplemental Fee May Apply)

Freshly Brewed Coffee – Regular and Decaffeinated, Assorted Teas for Steeping, Soft Drinks Included

Bar Pricing

OPEN BAR

<u>Hours</u>	<u>Beer, Wine, Champagne</u>	<u>Premium</u>	<u>Top Shelf</u>
4	\$30.00	\$36.00	\$40.00

*****Service Charge and NJ Sales Tax Additional***

Staffing

Servers - \$65/Hour

Bartenders - \$75/Hour

Chef - \$75/Hour

For all Inquiries

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