



BEVERAGE COLLECTIONS

SIGNATURE BEVERAGE COLLECTIONS

Belvedere/Citron/Orange
Tanqueray Ten
Tropicane
Patron
Maker's Mark
Johnnie Walker Black Label
Crown Royal
Hennessy VS
OA house wines, Prosecco Sparkling Wine,
Coors Light, Bud Light, Heineken, Amstel, Corona,
Yuengling, Coors Non-Alcoholic Beer

PREMIUM BEVERAGE COLLECTION

Stolichnaya
Tanqueray
Captain Morgan
Bacardi
Milagro Tequila
Jack Daniels
Johnnie Walker Red Label
Seagram's
OA house wines, Prosecco Sparkling Wine,
Coors Light, Bud Light, Heineken, Amstel, Corona,
Yuengling, Coors Non-Alcoholic Beer



BUTLERED HORS D' OEUVRES

SEA

"Clam Daddy's" clams casino
Potato blini and American caviar
Po Boy, fried oysters with cornmeal crust, served with remoulade sauce
Oysters Rockefeller: oyster and spinach battered fried, topped with a pernod flavored hollandaise**
Fish tacos jerked with lime cilantro cream, wonton tortilla shell
Scallops wrapped in bacon
Jumbo lump crab "cigars" with lemon grass sauce
Jumbo lump crab cake "sandwich" with bay sauce on toasted brioche

SHRIMP

Shrimp in a blanket, wrapped in puff dough finished with champagne mustard sauce
Vietnamese shrimp rolls with scallions and plum sauce
Jumbo "boil" shrimp with tangy cocktail sauce and lemon
"Lollipop" shrimp sate with lemon, shallot and parsley on lemongrass skewer
Shrimp tempura with sweet and sour chili sauce

SALMON

King salmon tartare with American Paddle fish caviar, served on Asian spoons**
Demitasse spoons with Scottish smoked salmon and classic accompaniments
House-smoked salmon, wrapped around asparagus tips, tarragon sauce

TUNA

"Chips and dip": Tuna tartare with sesame wasabi aioli, russet potato chip
Seared tuna with a dot of wasabi, served on Japanese crackers
Grilled tuna with chiles and lime zest, cilantro and red pepper salsa
Pepper-charred tuna with ginger and soy-wasabi dip
Sushi: assorted maki, nigiri and sashimi with ginger, soy and wasabi **

LOBSTER

Lobster avocado salad on Asian spoons**
Lobster sauteed with sauce Americaine, served in Asian spoons **
Lobster Vietnamese rolls with ginger and red hot chile dipping sauce**
"Surf & Turf" Lobster, sliced filet, mash potatoes and bernaise sauce, atop a crustini**



BUTLERED HORS D' OEUVRES (pg. 2)

POULTRY

Chicken with black and white sesame, buttermilk batter and hot and sour blend
Smoked chicken with dried cherries and walnut oil, on Asian spoons
Chicken breast lollipops with aged provolone and balsamico
Mini smoked chicken quesadillas, smoked yellow pepper and chili dust
Chicken satay with Jakartan peanut sauce
Lemon cured Chicken satay with ancho pepper oil
Mini chicken pot pies

BEEF

Filet "Maki": arugula, pecorino romano and white truffle oil
Grilled filet with sauce béarnaise, served on skewer
Tenderloin on garlic crostini with horseradish sauce and cracked pepper
"Spaghetti and meatball": noodle nest, red sauce, mini meatball
Beef empañadas with smoked tomato salsa
Short Ribs spoons, perfectly braised short ribs with a tarragon scented glace de viande (beef sauce)
Miniature cheeseburgers with caramelized onions and special sauce
Mini meatloaf and mashed potatoes, gravy and pea puree
Wild mushroom stuffed filet carpaccio and rosemary oil

PORK

Traditional pigs in blankets, mustard dipping sauce
Chorizo sausage wrapped in puff pastry with sage mustard
Seasonal melon wrapped in parma prosciutto
Cherry tomato "blt": arugula, Parmesan, balsamico and pancetta*

GAME

Peking duck rolls served with soy dipping sauce
Mustard crusted "Corned Duck Special," red cabbage slaw, Russian dressing relish, served on top of an
"everything" bagel chip
Smoked Duck breast salad with orange chutney on brioche toasts**
Lollipop lamb chops with mustard sauce**
Traditional mini lamb gyros with tzatziki sauce**
"Bacon and Eggs": butter poached quail eggs and bacon lardons**



BUTLERED HORS D' OEUVRES (pg.3)

CHEESE

Homemade "white" pizzas with chevre, spinach, roast garlic and caprese
Lemon poppy seed crepes with chevre, roast pepper, asparagus and chive
Mini pannini's of roasted red pepper, goat cheese and basil
Fried goat cheese lollipops with raspberry jam
Roasted bartlett pears and gorgonzola cheese in puff dough
"Mac and Cheese": miniature parmesan cups with creamy ditilini
Black pepper crostini with buffalo mozzarella and red peppers
Polenta round with gorgonzola and white truffle oil

VEGETABLE

Bruschetta: eggplant caponata, a la caprese, roasted pepper tapenades
Seasonal vegetable spring rolls, plum sauce
Steamed vegetable dumplings with soy dipping sauce
Vidalia onion pizza with mashed gold potatoes
Miniature russet latkes with applesauce or smoked salmon sour cream
Wild mushroom tartlets with sour cream
Spanakopita: spinach, pine nuts and feta in phyllo triangles
Wild mushroom spanakopita filled with wild mushrooms and topped with truffle oil aioli
"Coffee and doughnuts": risotto beignet, parmesan, mushroom bisque
Parmesan risotto cakes with saffron and pomodoro sauce
Mini eggplant "Parmesan" with mozzarella and oven dried cherry tomato*
Caesar salad on Asian spoons
Trio of micro salads: Caesar, spring salad and roasted beet
"Mini Elvis": crispy banana, peanut butter and strawberry jam on brioche toast

*****additional cost per person for select hors d'œuvres***

****additional fees may apply for desired produce that is out of season (example: strawberries, melons, tomatoes), based on availability and at current market price.***



Priced per person
All additional stations require an attendant
Action and Carving Stations require a chef

ARTISINAL CHEESE DISPLAY

Chef selection of 4 cheeses with fruits, Marcona almonds, imported olives, white truffle honey, fig spread, roasted peppers and assorted crackers.

3D CRUDITES DISPLAY

Displayed in cylindrical glass vases in varying heights
Assorted vegetables and crudités with assorted dips

CHEF'S PASTA DISPLAY

Pasta (select two): penne, orecchiette, fusilli, or gemelli
Sauces (select two): pesto cream, ala vodka, marinara, pomodoro, sage butter, or alfredo
Accompaniments: fresh parmesan cheese and crushed red pepper

MASHED POTATO DISPLAY

Fork-mashed russet, Idaho and sweet potatoes served with the following accompaniments:-Bacon bits, cheddar cheese, scallions, sour cream, diced ham, roasted peppers and brown sugar.

RISOTTO ACTION DISPLAY

Creamy Risotto tossed with your choice of four accompaniments: Parmesan cheese, braised beef, tomato concasse, smoked chicken, sweet peas, Summer corn, chives, mushrooms, duck confit, lump crab meat, mascarpone cheese, shrimp, or wasabi

Chef attendant required

SLIDER DISPLAY

Selection of Angus burger, crab cakes and grilled chicken sliders
Accompaniments : salsa, guacamole, gouda, smoked bacon, barbeque sauce, Chesapeake Bay sauce



STATIONS (page 2)

ASIAN DISPLAY

Pan fried pot sticker with dipping sauce, orange chicken, stir fried rice with pork, stir fried vegetables and tofu, steam fish with hot sésame oil, egg rolls

MEDITERRANEAN DISPLAY

Shrimp tapa, oven dried tomato salad, feta and cucumber salad, panzanella, olive tapenade, Humus, tahini, bruschetta, with pita bread, rolls and crostinis, accompanied with pesto oil, Evoo, crushed red pepper, and shaved parmesan cheese

SUSHI DISPLAY

Assorted sushi to include California rolls, Philadelphia rolls and vegetable rolls
Served with soy, ginger and wasabi

Special rolls and sashimi additional per person, Sushi Chef required

ATLANTIC CITY BOARDWALK DISPLAY

Classic Italian subs, mini cheese steaks, boardwalk cheese fries, and cheese pizzas

ANTIPASTI DISPLAY

Panzanella salad, Italian méats and cheeses, bruschetta, scented olives, marinated roasted red and yellow peppers with shaved parmesan cheese, bruschetta, bread sticks and semolina bread

RAW BAR

Jumbo shrimp, oysters on the half shell, clams on the half shell, and crab claws served with lemons, mignonette sauce, fresh horseradish, cocktail sauce and Tabasco

Shrimp luge ice sculpture available



STATIONS (page 2)

SALMON DISPLAY

Variations on a theme: Gravlax, pastrami-smoked, and traditional-smoked, served with toast points, black bread and potato latkes, Mustard braised cabbage with mustard seeds

CARVING STATIONS

ROASTED TURKEY BREAST with fresh cranberry sauce and gravy, with mini brioche rolls or potato selection, and seasonal vegetable

SEASONED, ROASTED PRIME RIB OF BEEF au jus, fresh horseradish sauce and yorkshire pudding, with mini brioche rolls or potato selection, and seasonal vegetable

SEARED TENDERLOIN OF BEEF with glace de viande, fresh horseradish with mini brioche rolls or potato selection, and seasonal vegetable

SLICED CORNED BEEF with grilled vegetables
miniature potato knishes, kasha or bowties, kosher dill pickles,
spicy brown mustard, unseeded rye bread & pumpernickel bread

BEEF THREE WAYS DISPLAY

London broil carved, braised short rib, ground beef phyllo cigars with Moroccan spices, breads, horseradish, pickles, mustards and chutney

PASTA & SALAD DINNER DISPLAY

Pasta (select two): penne, orecchiette, fusilli, or gemelli
Sauces (select two): pesto cream, ala vodka, marinara, pomodoro, sage butter, or alfredo
Accompaniments: fresh parmesan cheese and crushed red pepper
Salad (select 3): caesar, tossed, tomato, potato, beet, or roasted root vegetable



BUTLERED SMALL PLATES

FISH

Black risotto with Pan Seared Tile Fish,
drizzle of oil, tiny roasted tomato

Black Cod, miniature risotto cake,
Asparagus tips and baby carrot Beurre rouge

Steamed black cod with couscous and mango

Tuna tartare on a crispy wonton chip, wasabi soy dipping sauce

Seared sashimi grade tuna “Carpaccio” with roasted rice vinegar
Shoestring fries and garnish of chopped chive

Lemon, cilantro rubbed shrimp with a chipotle beurre blanc
Butter braised sweet potato towers

Diver scallops with pureed cauliflower, chive oil and paddle fish caviar

Pan seared diver scallops, fine diced yukon gold potatoes
Sautéed wild mushrooms with truffle vinaigrette and braised mustard leaf garnish

Oysters Rockefeller with tarragon roux

Oyster Po Boy, cornmeal crusted oyster layered with cajun seasoned baguette slices
Finished with red cabbage slaw and remoulade

Crab Cigars on beds of Asian seasoned bok choy and red pepper slaw
Dressed with lemongrass mayonnaise

Seasonal: Blood orange tower, sliced avocado, dungeness crab
rice wine vinaigrette

Lobster tower with black truffle vinaigrette and hedgehog mushrooms
Parsnip and celery root puree, topped with lightly dressed frisée and mache

Open-faced “California Rolls”
Sashimi grade tuna with cucumber-avocado relish and sticky rice cakes
Served with wasabi mustard and soy vinaigrette, ginger pickles

BUTLERED SMALL PLATES (pg.2)

BEEF

Marinated sliced filet in a cabernet reduction,
Sweet potato puree and crispy leeks

Short ribs of beef with pureed cauliflower in a red wine reduction

Seared sliced filet steak with burgundy glaze
Green onion and goat cheese smashed potatoes

Americas favorite, "Meatloaf and Mash" sliced meatloaf over
Sour cream mashed potatoes, pea puree and gravy

POULTRY

Boneless Roasted Quail with wild rice risotto
Over roasted baby beets finished with burgundy reduction

Buffalo Chicken One Atlantic Style.
Boneless chicken thigh slow cooked in hot wing sauce
Accompanied with celery mash and Maytag blue cheese sauce

Chicken saltimbocca pin wheel and fettuccini.

Chicken Parmesean with penne

GAME

Brown sugar glazed lamb chop with a walnut crusted sweet potato

Roasted rack of lamb, balsamic braised cipollini onions and collard greens

Papaya cured Long Island duck breast, smoked
Sliced served over mirin seasoned sticky rice

VEGETABLE

Pumpkin tortellini with sage brown butter, crumbled amaretto biscotti, parmesan cheese

Sautéed wild mushrooms wrapped in crispy feuille de brik dough,
Baby arugula salad with citrus vinaigrette and parmesan

Roasted red and yellow beets
Gorgonzola cheese and leaves of chervil, finished with EVOO



SEASONAL SIGNATURE SALADS

Select a salad

Most salads are available year round.

When in season, we will source the ingredients from our local markets

MIXED SEASONAL GREENS

Mixed greens, goat cheese, candied pecans, dried cherries with a balsamic vinaigrette

TOMATO VINAIGRETTE TOSSED SALAD

Mixed greens, seasonal shaved vegetables including radishes, celery, fennel, carrots and pickled cucumbers

ROASTED ROOT VEGETABLE SALAD

Roasted baby red and yellow beets, carrots and parsnips dressed with a blood orange vinaigrette

BABY SPINACH SALAD

Baby spinach, goat cheese, roasted julienne red peppers and sliced hard boiled eggs with a warm bacon vinaigrette

FRISEE SALAD

Topped with fried egg, poached pears, and champagne vinaigrette

HEIRLOOM TOMATO CAPRESE SALAD

House made ricotta cheese, sliced Jersey tomato (when available) roasted assorted heirloom tomatoes with fresh basil, EVOO and Balsamic glaze

GRILLED CAESAR SALAD

Hearts of romaine, lightly grilled, served with shards of parmesan, toasted croutons and a drizzle of homemade Caesar dressing

WEDGE SALAD

Wedge of Iceberg lettuce, served with crumbled bacon, crumbled blue cheese, tomatoes, red onion and blue cheese dressing



ENTRÉES

Select two proteins and a vegetarian option

BEEF

Flank Steak

Rib Eye

Filet Mignon

Sirloin Strip

Sauces

Bordelaise

Béarnaise

Smoked chipotle demi-glace

Wild mushroom port wine reduction

Chimichurri

Smoked tomato pesto

Roasted long hot pepper

Au Poivre: green peppercorn sauce

SUSTAINABLY SOURCED FISH

Pan seared, Grilled or Baked

Salmon

Flounder

Mahi mahi

Tile Fish

Tuna**

Red Snapper**

Black Sea Bass*

Chilean Sea Bass**

Halibut**

*** available for an additional per person fee*

Sauces

Seasonal fruit Salsa: mango, peach, plum, or tomato

Smoked tomato salsa

Salsa verde

Chimichurri

Roasted pepper salpicon

Herb cream sauce: dill, thyme or vanilla

Beurre blanc

Herb compound butters: ginger, pickled ginger, dill, or mint

Soy ginger glaze

Roasted pepper relish



ENTRÉES (pg. 2)

POULTRY

Roasted, Grilled, Pan-seared or Sautéed

French-Cut Chicken Breast

Sauces

Salsa
Tomato confit
Pesto
Supreme
Beurre blanc
Wild mushroom cream

Chicken Scaloppine

Sautéed

Sauces

Lemon butter
Basil cream
Parmesan
Roasted pepper coulis

Turkey Scaloppine

Sauces

Lemon butter
Basil cream
Parmesan
Roasted pepper coule

Duck Breast*

Pan seared, confit or smoked

Sauces

Dried cherry compote
Smoked plum glaze
Five spiced rubbed
Raspberry puree



ENTRÉES (pg. 3)

PORK/VEAL/GAME

Stuffed Pork Breast
Pork Chops

Veal Scallopini*
Veal Chops*

Veal Osso Bucco*
Milanaise, puttanesca, saltimbocca
Venison*

Lamb Chops*
Lamb Loin*

Stuffed, crusted, pan seared or grilled
Served with a variety of sauces: lamb jus, mint butter, apricot glaze or hunter sauce

**Available at an additional per person cost*

VEGETARIAN

Risotto Cake with Grilled Seasonal Vegetables
Pomodora sauce

Quinoa Sushi Rolls
Nori filled with quinoa, avocado, red pepper, pea sprouts
Wasabi soy

Eggplant Involtini
Thinly sliced eggplant with ricotta cheese filling. Lightly battered and pan fried
Pomodoro sauce and finished with shaved parmesan cheese

PASTAS

House Made Gnocchi
With traditional brown butter sage sauce

Seasonal Flavored Ravioli or Tortellini
Served with fresh herbs, sage, nutmeg or cinnamon

Flavored Pastas
Pumpkin, butternut squash, or acorn squash



ACCOMPANIMENTS

Select two sides to accompany the entrée

VEGETABLES

We utilize fresh product that is locally sourced and can provide you with a calendar that shows what produce is available during the season of the event

STARCHES AND GRAINS

Rice: brown, basmati and jasmine

Grains: quinoa, barley

Chick peas: galette

Potatoes: roasted, pancakes, mashed

Sweet Potatoes: roasted and finished with honey and toasted walnuts

For both our vegetables and starches, we can make fritters, frittatas and pancakes.

SEASONAL VEGETABLES AND STARCHES

Summer: Succotash fritter

Fall: Roasted butternut squash pancake

Winter: Acorn squash ring filled with pumpkin puree

Spring: Ramps and baby bok choy frittata

If you see or know of something that is not offered please let us know so we can accommodate your request.



DESSERTS

Select one plated dessert or a variety of three butlered miniature desserts, selected from any of our desserts

PLATED DESSERTS

Tarts

Apple, peach, pear, plum with maple syrup anglaise,
cranberry with chocolate tart

Chocolate or Vanilla Mouse Bars

Served with fresh berry compote and scented whipped cream

New York-Style Cheese Cake

With a seasonal berry accompaniment

Traditional Bread Pudding

Served warm with a whiskey flavored crème anglaise

Seasonal Fresh Strawberry Short Cake

Fresh strawberry sauce with a home bake sweet biscuit, finished with homemade whip cream and fresh strawberries*

Pecan Shortbread

With caramel Ice cream and caramelized apples

Crème Brulee

Vanilla, chocolate, ginger, lavender, mocha, pistachio, citrus, mango,
maple, Grand Marnier, and pecan... just to name a few

Chocolate Molten Cake

Served with Vanilla Ice cream

BUTLERED MINIATURE DESSERTS

Seasonal Tarts or Pies -apple, peach, blueberry, banana cream, lemon, pumpkin, pecan

Fruit Skewers with a sweet, creamy dipping sauce

Chocolate or Vanilla Mouse Bars - served with fresh berry compote and scented whipped cream

New York-Style Cheese Cake -with a seasonal berry accompaniment

Cheesecake cups – graham cracker cups filled with whipped cheesecake

Traditional Bread Pudding- served warm with a whiskey flavored crème anglaise

BUTLERED MINIATURE DESSERTS (continued)

Seasonal Fresh Strawberry Short Cake - fresh strawberry sauce with a home baked sweet biscuit,
finished with homemade whip cream and fresh strawberries*

Crème Brulee- vanilla, chocolate, ginger, lavender, mocha, pistachio, citrus, mango,
maple, Grand Marnier, and pecan... just to name a few

Ice Creams, Gelatos and Sorbets-if you can think of the flavor we can make it!

Chocolate chip ice cream sandwiches

Mini ice cream cones, with sprinkles, jimmies or cookie crunch

Brownie Sundaes

Shakes -assorted milk shakes with multiple choices of flavors

Beignets-Doughnut Holes -sugared, fresh fried, served zeppole style

Cannoli - filled with your choice of traditional ricotta, mascarpone, or chocolate filing

Pasticciotto (cream cheese pie)

Boconnotto (cream puffs)

Tiramisu Shooters

Biscotti

Coconut Macaroons

Almond bars

Lemon squares

Chocolate covered strawberries*

Banana cream pie shooters

Triple chocolate mousse shooters

Chocolate Twix Bars

Fried Oreos

Milk & Cookies - chocolate chip cookies with a shot of farm fresh milk

Chocolate chip cookie cups filled with milk panacotta

Marshmallows dipped in chocolate and graham cracker crumbs

Marshmallow dipped strawberries with graham cracker dust

Chocolate S'more shooters

S'more pizza

Chocolate S'more thumbprints cookies

Mini Cinnamon Buns or Monkey bread

Funnel cake

Cotton Candy on sticks**

Pastel French Macaroons**

DESSERT STATIONS

All stations require an attendant

Priced per person

ITALIAN DESSERT DISPLAY

Cannoli, Pasticcotto (cream cheese pie), Boconnotto (cream puffs),
Tiramisu shooters, biscotti, macaroons and almond bars

AMERICAN DESSERT DISPLAY

Fruit tart, lemon squares, chocolate covered strawberries, banana cream pie,
chocolaté mousse cups, assorted cookies

S'MORE DESSERT DISPLAY

Marshmallows dipped in chocolate and graham cracker crumbs, marshmallow dipped
strawberries with graham cracker dust, chocolate S'more shooters,
S'more pizza, chocolate S'more thumbprints cookies

CANNOLI DESSERT DISPLAY

Fresh cannoli's filled with your choice of traditional ricotta, mascarpone, or chocolate filing,
with an attendant adding a variety of enhancements, including mini chocolate chips, mini M&M's,
rainbow sprinkles, crushed pistachio nuts, and chopped dried fruits

ICE CREAM SUNDAE BAR DISPLAY

Two flavors of ice cream
Reese pieces, M&M's, snickers, oreo cookie crumbs, maraschino cherries, nuts, wet nuts, hot fudge,
marshmallows, caramel and fresh whipped cream

BEN & JERRY'S WAFFLE CONE DELUXE SUNDAE DISPLAY

Three flavors of Ben & Jerry's ice cream,
chocolate sauce, whipped cream, choice of 4 toppings, brownies, cookies, and waffle cones

ATLANTIC CITY BOARDWALK DESSERT DISPLAY

Saltwater taffy, caramel corn, fudge, macaroons and soft pretzel nuggets

CHOCOLATE FOUNTAIN

Dark chocolate cascading tiers with a variety of dipping items including strawberries, pound cake,
pretzels, cookies and marshmallows.

DESSERT STATIONS *(continued)*

BROWNIE TREE

Brownie pops on a six foot tree display with assorted dipping sauces

SNOW CONE MACHINE

Petite Snow Cones served with classic cherry or blue raspberry syrup

OLD FASHIONED HOTDOG CART

Set out during or towards the end of your event

Steamed beef hotdogs, fresh buns, sauerkraut, ketchup & mustard
(chili also available)

COFFEE DISPLAY

Flavored syrups, cinnamon, nutmeg, shaved chocolate, orange and lemon zest whipped cream,
lemon twist, Espresso and cappuccino

ATLANTIC CITY FAVOR STATION

A variety of AC favorites for guests to select and take home

Individual salt-water taffy satchels, wrapped macaroons, initial-shaped soft pretzels, small buckets of
Johnson's caramel corn, wrapped 2 oz boxes of Steel's fudge, gusseted candy bags

ONE ATLANTIC SIGNATURE WEDDING CAKES

We Serve Fresh Brewed LaColombe Coffee and Assorted Tea Selections