



## **MENU COLLECTIONS**

*We accommodate all dietary concerns*

### ***SIGNATURE BEVERAGE COLLECTIONS***

*upgraded per person*

Belvedere/Citron/Orange

Tanqueray Ten

Mount Gay Rum

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

Titos

AC's Little Water Distillery 48 Blocks Vodka

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

***\*\*additional cost per person for select hors d'oeuvres***

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

### ***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, served with Margarita shooters

Scallops wrapped in bacon

Crab Claw Shooters\*\*

Jumbo lump crab "cigars" with lemon grass sauce

Jumbo lump crab cake "sandwich" with bay sauce on toasted brioche

Demitasse spoons with Scottish smoked salmon and classic accompaniments

House-smoked salmon, wrapped around asparagus tips, tarragon sauce

Lobster avocado salad on Asian spoons\*\*

"Surf & Turf" Lobster, sliced filet, mash potatoes and béarnaise sauce, atop a crostini\*\*

### ***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

### ***TUNA***

"Chips and dip": Tuna tartare with sesame wasabi aioli, russet potato chip

Seared tuna with a dot of wasabi, served on house made crackers

Grilled tuna with chiles and lime zest, cilantro and red pepper salsa

Sushi: Spicy Tuna rolls, California rolls and Vegetarian rolls \*\*

### ***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

Smoked chicken quesadillas, smoked yellow pepper and chili dust

Chicken satay with choice of peanut sauce, sweet chili sauce or Teriyaki sauce

Mini chicken pot pies

Chicken and waffles with maple syrup

Buffalo chicken nuggets with blue cheese dipping sauce



## **BUTLERED HORS D' OEUVRES (pg. 2)**

### ***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 glaze de viande (beef sauce)
- Mini cheeseburgers with caramelized onions and special sauce, served with french fry shooters
- Meatloaf and mashed potatoes, gravy and pea puree on Asian spoon
- Traditional beef pigs in blankets, mustard dipping sauce

### ***PORK***

- 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
- Lollipop lamb chops with mustard sauce\*\*
- Mini lamb gyros with tzatziki sauce\*\*

### ***CHEESE***

- Homemade "white" pizzas with chevre, spinach, roast garlic and caprese
- Mini panninis 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": creamy ditilini served on Asian spoons
- Mini grilled cheese sandwich wedges atop cups of homemade tomato bisque

### ***VEGETABLE***

- Bruschetta: traditional tomato
- Seasonal vegetable spring rolls, plum sauce
- Fried vegetable dumplings with soy dipping sauce
- Spanakopita: spinach, pine nuts and feta in phyllo triangles
- "Coffee and doughnuts": risotto beignet, parmesan, mushroom bisque
- Eggplant "Parmesan" with mozzarella and oven dried cherry tomato
- Trio of micro salads: Caesar, spring salad and roasted beet
- "Mini Elvis": crispy banana, peanut butter and strawberry jam on brioche toast



## STATIONS

*Priced per person*

*All additional stations require an attendant  
Action and Carving Stations require a chef*

### ***ARTISANAL CHEESE DISPLAY***

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

### ***3D CRUDITE DISPLAY***

Assorted fresh and roasted vegetables and crudités with assorted dips, displayed in cylindrical glass vases in varying heights

### ***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

***Meat sauces additional per person***

### ***MASHED POTATO DISPLAY***

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

### ***SLIDER DISPLAY***

Selection of Angus burger, crab cakes and grilled chicken sliders

Accompaniments : salsa, guacamole, gouda, smoked bacon, barbeque sauce, Chesapeake Bay sauce

### ***ASIAN DISPLAY***

Pan fried vegetable pot stickers with dipping sauce, orange chicken, stir fried rice, stir fried vegetables and tofu, and spring rolls



## **STATIONS (page 2)**

### ***MEDITERRANEAN DISPLAY***

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

### ***INDIAN DISPLAY***

Shrimp piri piri, chicken tiki, roasted curried cauliflower, potato samosas, basmati rice and naan bread

### ***SUSHI DISPLAY***

Assorted sushi and nigiri served with soy, ginger and wasabi

***Sushi Chefs required***

***Special rolls and sashimi additional per person***

### ***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

***As listed, or Shrimp & Crab Claws or Shrimp only***

***Shrimp luge ice sculpture available***

### ***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



## STATIONS (page 3)

### *CARVING STATIONS*

*Cocktail Hour Stations include brioche rolls,  
Dinner Stations include seasonal vegetable and starch*

***ROASTED TURKEY BREAST*** with fresh cranberry sauce and gravy

***ROASTED PRIME RIB OF BEEF*** au jus, with fresh horseradish sauce

***SEARED TENDERLOIN OF BEEF*** with glace de viande and fresh horseradish

***SALMON*** – grilled or roasted with dill cream sauce

### ***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 : Caesar, mixed seasonal greens, tomato caprese

***Meat sauces additional per person***



## 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 - SPRING/SUMMER***

Mixed greens, goat cheese, candied pecans, seasonal berries with a champagne vinaigrette

### ***MIXED SEASONAL GREENS - FALL/WINTER***

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

### ***CAESAR SALAD - GRILLED***

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

### ***CAESAR SALAD - TRADITIONAL***

Chopped hearts of romaine, tossed with homemade Caesar dressing, served with shards of parmesan and toasted croutons

### ***BABY SPINACH SALAD***

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

### ***WEDGE SALAD***

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

### ***ROASTED ROOT VEGETABLE SALAD***

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



## **ENTRÉES**

*Select two proteins and a vegetarian option*

### ***BEEF***

**Flank Steak**

**Rib Eye**

**Filet Mignon**

**Sirloin Strip**

### ***Sauces***

Bordelaise

Béarnaise

Wild mushroom port wine reduction

Chimichurri

Smoked tomato pesto

Au Poivre: green peppercorn sauce

## ***SUSTAINABLY SOURCED FISH***

Pan seared, Grilled or Baked

**Mahi Mahi**

**Salmon**

**Flounder**

**Tile Fish**

**Tuna\*\***

**Chilean Sea Bass\*\***

**Halibut\*\***

*\*\* available for an additional per person fee*

### ***Sauces***

Seasonal fruit Salsa

Smoked tomato salsa

Herb cream sauce: dill, thyme or vanilla

Beurre Blanc

Soy ginger glaze





## **ENTRÉES (pg. 2)**

### ***POULTRY***

Roasted, Grilled, Pan-seared or Sautéed

#### **French-Cut Chicken Breast**

**Panko crusted, Stuffed Chicken Breast**

**Chicken Scallopini**

#### ***Sauces***

Tomato confit

Pesto

Basil Cream

Beurre Blanc

Wild mushroom cream

### ***VEGETARIAN***

#### **Eggplant Involtini**

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

#### **Risotto Cake with Grilled Seasonal Vegetables**

Pomodoro sauce

#### **Quinoa Sushi Rolls**

Nori filled with quinoa, avocado, red pepper, pea sprouts  
Wasabi and soy sauce

#### **Gnocchi**

With brown butter sage sauce

#### **Cheese Ravioli or Tortellini**

Served with seasonal sauce



## 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. Chef will let you know exactly what is being produced the date of your event, so you can have the freshest, locally sourced vegetables, farm to table.*

### **STARCHES AND GRAINS**

**Rice:** brown, basmati and jasmine

**Grains:** quinoa, barley

**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.

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



## DESSERTS

*Select variety of three miniature butlered desserts. Please note most butlered desserts can be served as plated dessert or made into a station of 7 items.*

*\*Additional fees may apply for desired produce that is out of season (example: strawberries, melons and berries in winter months)*

### ***BUTLERED MINIATURE DESSERTS***

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

Fruit Skewers with a sweet, creamy dipping sauce

Chocolate or Vanilla Mousse 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

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

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

Chocolate chip ice cream sandwiches

Chocolate ice cream sandwiches

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

Brownie Sundaes – brownie, vanilla ice cream, chocolate syrup and whipped cream

Chocolate & Vanilla milkshakes, rimmed with rainbow sprinkles

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

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

Pasticciotto (cream cheese pie)

Boconnotto (cream puffs)

Tiramisu Shooters

Biscotti

Coconut Macaroons

Almond bars

Lemon squares



***BUTLERED MINIATURE DESSERTS (pg. 2)***

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 pana cotta

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

Monkey bread

Funnel cake

Pastel French Macaroons\*\*



## DESSERT STATIONS

*The dessert portion allotted within the collection can be used towards a dessert station. Please note: this excludes the Atlantic City Displays, the Ben & Jerry's Sundae Display, or the Coffee Display.*

*All dessert 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 tarts, lemon square shooters, bread pudding, banana cream pie, chocolaté mousse cups, NY cheesecake, chocolate chip 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 cannolis filled with your choice of traditional ricotta, mascarpone, or chocolate filling, with 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***

Chocolate and Vanilla 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



## **DESSERT STATIONS (pg 2)**

### ***ATLANTIC CITY BOARDWALK DESSERT DISPLAY***

Saltwater taffy, caramel corn, fudge, macaroons and soft pretzel nuggets  
***Cotton Candy on sticks or Miniature Snow Cones – additional per person***

### ***CHOCOLATE FOUNTAIN***

Chocolate cascading tiers with a variety of dipping items including seasonal fruit, pound cake, pretzels, rice krispie treats, assorted cookies and marshmallows

### ***DONUT WALL***

A variety of donuts displayed on a wall with chocolate and sugar glaze sauces, and dipping sprinkles and jimmies

### ***COFFEE DISPLAY***

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

## **LATE NIGHT OR FAVOR STATIONS**

***Set out during or towards the end of your event***

### ***BUTLERED HORS D'OEUVRES CAN BE ADDED AS A LATE NIGHT BITE***

***Butlered towards the end of your event***

Mini Cheeseburgers

Mini Cheesesteaks

Mini Italian Subs

Grilled cheese triangles atop tomato basil soup

### ***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)***



***ATLANTIC CITY SNACK BAG TO GO***

Atlantic City Style Italian sub, potato chips, petite can of cola and a pack of Tastycakes

***ATLANTIC CITY FAVOR STATION***

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

Individual salt-water taffy satchels, wrapped macarons, 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***