



## **WEDDING EMAIL MENU COLLECTIONS**

*We accommodate all dietary concerns*

*5 hour hosted bar*

### ***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***

*(included in our regular Wedding Collection pricing)*

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.*

### *Select 8*

#### **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 glace 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



## COCKTAIL STATIONS

*The Collection includes the One Atlantic Pasta display, the 3D Crudite Display, plus the Artisanal Cheese display (which is a \$5 allotment within the collection that can be traded towards another display, excluding the Raw Bar or Salmon Display)*

*If the station you trade towards is more than the allotted \$5, the additional per person cost will be added to your event order.*

*All additional stationery stations require an attendant @ \$100.00 per attendant  
Carving and Action stations require a chef @ \$150.00 per chef*

### **ARTISANAL CHEESE DISPLAY**

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

*Included in the Traditional Collection  
or trades as a \$5 allotment towards another station, excluding the Raw Bar or Salmon Display*

### **3D CRUDITE DISPLAY**

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

*Included in the Traditional Collection*

### **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

*Included in the Traditional Collection*

*Meat sauces per person additional*

### **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.



## COCKTAIL STATIONS (pg. 2)

### ***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 pot sticker with dipping sauce, orange chicken, stir fried rice,  
stir fried vegetables and tofu and spring rolls

### ***MEDITERRANEAN DISPLAY***

Shrimp tapa, oven dried tomato salad, feta and cucumber salad, olive tapenade,  
Hummus, 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  
***Two Sushi Chefs required at additional fee***  
***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



## **COCKTAIL STATIONS (pg. 3)**

### ***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

***Modified Raw Bar of Shrimp & crab claws or Shrimp only available  
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

### ***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, 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 per person additional***



## 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 a variety of three miniature butlered desserts.*

*Please note most butlered desserts can be served as a plated dessert,  
or made into a station of 7 items for a per person upsell.*

*Priced per person, if added additionally*

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

### ***BUTLER PASSED MINIATURES***

Seasonal tarts or pies -Apple, peach, blueberry, banana cream, lemon, keylime, pumpkin, pecan

Fruit Skewers with a sweet, creamy dipping sauce

Chocolate 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, chocolate ricotta or mascarpone

Pasticciotto (custard pie)

Boconnotto (cream puffs)

Tiramisu Shooters

Biscotti

Coconut Macaroons



***BUTLER PASSED MINIATURES (pg 2)***

Almond bars

Lemon square shooters

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

Chocolate S'more shooters

S'more pizza

Chocolate S'more thumbprints cookies

Mini Cinnamon Buns

Monkey bread

Funnel cake

Pastel French Macaroons - \$3.00 pp additional



## **DESSERT STATIONS**

*The dessert portion 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 at a cost per attendant*

*Priced per person additionally*

### ***ITALIAN DESSERT DISPLAY***

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

### ***AMERICAN DESSERT DISPLAY***

Fruit tarts, lemon square shooters, bread pudding, banana cream pie,  
chocolat  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, chocolate ricotta or mascarpone  
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, hot fudge,  
marshmallows, caramel and fresh whipped cream



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

### ***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  
*Cotton Candy on sticks or Miniature Snow Cones - \$5.00 per person additional*

### ***CHOCOLATE FOUNTAIN***

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

***minimum 100 guests***

### ***DONUT WALL***

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

***minimum 100 guests***

### ***COFFEE DISPLAY WITH CART***

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

***minimum 100 guests***



## **LATE NIGHT OR FAVOR STATIONS**

*Set out during or towards the end of your event  
Minimum of 100 guests*

*Priced per person additionally*

### ***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***

Steamed beef hotdogs, fresh buns relish, ketchup & mustard

### ***LOADED FRENCH FRY BAR***

Curly Fries, Tater Tots or Waffle Fries - served with bacon bits, cheddar cheese, scallions, sour cream, roasted peppers, vinegar, ranch dressing and ketchup

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

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

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

Atlantic City Style Italian sub, potato chips, mini 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 macaroons, small buckets of Johnson's caramel corn, wrapped 2 oz boxes of Steel's fudge, gusseted white bags



## **ONE ATLANTIC SIGNATURE WEDDING CAKES**

*Priced per person*

### ***ONE ATLANTIC FAUX CAKE***

Four tier, Faux wedding cake, decorated with fondant, colored ribbon as the base of each layer, and topped with the couple's wedding cake topper or flowers

*Priced per design*

*Additional sheet cake – minimum of 50 slices, priced per person*

*We serve fresh brewed LaColombe Coffee  
and assorted Tea selections*