



WEDDING 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 empanadas 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, 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
***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 individually

****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, 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

Strawberry Cheesecake wontons

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*

Strawberry Crumb Shortcake – Half of a strawberry rolled in biscuit crumb, placed atop a biscuit disc with strawberry syrup, finished with strawberry marbled whipped cream*

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 sandwich pops

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



BUTLER PASSED MINIATURES (pg 2)

Biscotti

Coconut Macaroons

Almond bars

Lemon square shooters

Chocolate covered strawberries*

Banana cream pie shooters

Triple Chocolate mousse shooters

Mint 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), Boconotto (cream puffs),
Tiramisu shooters, biscotti, macarons and almond bars

AMERICAN DESSERT DISPLAY

Fruit tarts, lemon square shooters, bread pudding, banana cream pies,
chocolat  mousse shooters, NY cheesecake, chocolate chip cookie cups

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 75 slices, priced per person

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