



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'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.***

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 and 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



DISPLAYS

Priced per person

***All additional displays require an attendant
Action and Carving Displays 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

BARBEQUE CUISINE DISPLAY

Smoked Chopped Pork Shoulder and Brisket
with BBQ sauces (ketchup base and vinegar base)
Cole slaw, potato salad, waffle fries and white bread



DISPLAYS (pg.2)

ITALIAN CUISINE DISPLAY

Chicken Scallopini
Broccoli Rabe with sausage and white beans
Vegetable Primavera with sautéed zucchini, yellow squash,
tomato, basil and seasonings

MEXICAN CUISINE DISPLAY

Pork Tamales with red sauce
Chicken Tortilla with corn and flour shells,
onions, peppers, pico de gallo, guacamole, queso fresco
Yellow rice and vegetables

MEDITERRANEAN CUISINE DISPLAY

Shrimp tapa, oven dried tomato salad, feta and cucumber salad, olive tapenade,
Hummus, tahini, bruschetta, with pita bread and crostini's, accompanied with
pesto oil, EVOO, crushed red pepper, and shaved parmesan cheese

ASIAN CUISINE DISPLAY

Pan fried Pot Stickers with dipping sauce,
Orange Chicken, Stir fried rice,
Stir fried vegetables and tofu, and Spring rolls

INDIAN CUISINE DISPLAY

Shrimp piri piri, Chicken tiki,
Roasted curried cauliflower, potato samosas,
Basmati rice, red and green curry and naan bread

NEW ORLEANS CUISINE DISPLAY

Chicken Gumbo, Shrimp Etouffee or Blackened Fish of the Day,
Cheese grits, fried okra and corn bread

SOUTHERN CUISINE DISPLAY

Fried Chicken, Country Ham and Redeye gravy
Black eyed peas, Braised seasonal greens
Macaroni and cheese and Corn bread



DISPLAYS (pg. 3)

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 meats 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 and 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

CARVING DISPLAYS

***Cocktail Hour Displays include brioche rolls,
Dinner Displays 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



DISPLAYS (pg. 4)

PASTA and 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 display of 7 items.

****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!

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

Chocolate chip cookie ice cream sandwiches

Vanilla ice cream sandwich pops with sprinkles and jimmies

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

Chocolate and 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

Almond bars



BUTLER PASSED MINIATURES (pg 2)

Lemon square shooters
Chocolate covered strawberries*
Banana cream pie shooters
Triple Chocolate mousse shooters
Mint Chocolate mousse shooters
Chocolate Twix Bars
Fried Oreos
Milk and 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 DISPLAYS

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

All dessert displays require an attendant

Priced per person

ITALIAN DESSERT DISPLAY

Cannoli, Pasticciotto (cream cheese pie), Boconnotto (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, mascarpone, or chocolate filling,
with a variety of enhancements, including mini chocolate chips, mini MandM's, rainbow
sprinkles, crushed pistachio nuts, and chopped dried fruits

ICE CREAM SUNDAE BAR DISPLAY

Chocolate and Vanilla ice cream
Reese pieces, MandM's, snickers, oreo cookie crumbs, maraschino cherries, nuts, wet nuts, hot
fudge, marshmallows, caramel and fresh whipped cream

BEN and JERRY'S WAFFLE CONE DELUXE SUNDAE DISPLAY

Three flavors of Ben and 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, macarons and soft pretzel nuggets
Cotton Candy on sticks or Miniature Snow Cones – additional per person



DESSERT DISPLAYS (pg 2)

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 DISPLAYS

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 and mustard
(chili also available)

LOADED FRENCH FRY DISPLAY

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

TAYLOR PORK ROLL SANDWICH DISPLAY

Wrapped in foil for guests to take and go, all served on toasted English muffins: Pork roll and egg, Pork roll, egg and cheese and egg only, served with ketchup and mustard

ATLANTIC CITY SNACK BAG TO GO DISPLAY

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



ATLANTIC CITY FAVOR DISPLAY

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 CAKES

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