



WEDDING COLLECTION MENU

We accommodate all dietary concerns

5 hour hosted bar

PREMIUM BEVERAGE COLLECTIONS

\$5.00 upgrade 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, Miller Light, Heineken, Amstel, Corona, Yuengling,
Non-Alcoholic Beer

SIGNATURE BEVERAGE COLLECTION

(included in our regular Wedding Collection pricing)

Stolichnaya
Titos
AC's Little Water Distillery 48 Blocks Vodka
Tanqueray
Captain Morgan
Bacardi
Jose Cuervo Tequila
Jack Daniels
Johnnie Walker Red Label
Seagram's

OA house wines, Prosecco Sparkling Wine,
Coors Light, Bud Light, Miller Light, Heineken, Amstel, Corona, Yuengling,
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**
Scottish smoked salmon on demitasse spoons with classic accompaniments
Smoked salmon wrapped asparagus tips with tarragon sauce
Lobster avocado salad on Asian spoons**
"Surf and Turf": lobster, sliced filet, mash potatoes and béarnaise sauce, atop a crostini**
Lobster rolls: hot lobster sautéed in butter, served on a mini brioche roll**

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
Lemongrass infused grilled shrimp
Shrimp tempura with sweet and sour chili sauce

TUNA

“Chips and dip” tuna tartare with sesame wasabi aioli, on a homemade 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, California and vegetarian rolls, with pickled ginger, soy and wasabi **

POULTRY

Buttermilk battered chicken with black and white sesame, 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 with smoked yellow pepper and chili dust
Chicken satay with choice of peanut, sweet chili or teriyaki sauce
Mini chicken pot pies
Chicken and waffles with maple syrup
Buffalo chicken nuggets with blue cheese dipping sauce
Grilled chicken roll-up with sour cream and guacamole, in a tortilla wrap
with salsa verde dipping sauce



BUTLERED HORS D' OUVRES (pg. 2)

BEEF

- Filet "Maki" beef carpaccio with arugula and pecorino romano, topped with white truffle oil
 - Grilled filet with béarnaise sauce, served on a skewer
- Tenderloin on a garlic crostini with horseradish sauce and cracked pepper
- "Spaghetti and Meatball" noodle nest, red sauce, mini meatball and a sprinkle of parmesan
 - Beef empañadas with smoked tomato salsa
- Short ribs spoons, perfectly braised with a tarragon scented glace de viande (beef sauce)
- Mini cheeseburgers with caramelized onions and special sauce, served with cola or french fry shooters
 - Meatloaf with mashed potatoes, gravy and pea puree on an Asian spoon
 - Lollipop "beef" pigs in the blanket with mustard dipping sauce
- Cheesesteak egg rolls with beef, onions, bell peppers and provolone cheese
- "Philly" Cheesesteak bites with fried onions and provolone cheese or cheese wiz

PORK

- Chorizo sausage wrapped in puff pastry with sage mustard
 - Seasonal melon wrapped in parma prosciutto
- Cherry tomato "BLT" stuffed with arugula, parmesan, balsamico and pancetta*
 - Slow roasted pork belly bites
- Pulled pork sliders with homemade barbeque sauce on mini brioche rolls
- Hawaiian spicy pork tacos with pineapple, onion and cilantro in a corn tortilla

GAME

- Peking duck rolls served with soy dipping sauce
- Mustard crusted "Corned Duck Special" with red cabbage slaw and Russian dressing, served on top of an "everything" bagel chip
 - Lollipop lamb chops with mustard sauce**
- Lamb gyros with tzatziki sauce served in white cone cups**

CHEESE

- Homemade "white" pizzas with chevre, spinach, roast garlic and caprese
- Mini paninis with roasted red pepper, goat cheese and basil
 - Fried goat cheese lollipops with raspberry jam for dipping
 - Roasted bartlett pears and gorgonzola cheese in puff dough
 - "Mac and Cheese" creamy ditalini served on Asian spoons
- Mini grilled cheese sandwich wedges atop cups of homemade tomato bisque

VEGETABLE

- Traditional tomato bruschetta
 - Seasonal vegetable spring rolls with plum sauce
 - Fried vegetable dumplings with soy dipping sauce
- Spanakopita phyllo triangles with spinach, pine nuts and feta cheese
- Cherry tomato caprese with either warm or cold fresh mozzarella and basil oil
- "Coffee and doughnuts" parmesan risotto beignets with a mushroom bisque dip
 - Eggplant "Parmesan" with mozzarella and an oven dried cherry tomato
- "Mini Elvis" a crispy banana, peanut butter and strawberry jam on brioche toast



COCKTAIL DISPLAYS

The Collection includes the One Atlantic Pasta Display, the 3D Crudite Display, plus the Artisanal Cheese Display (which is a \$5.00 allotment within the collection that can be traded towards another display, excluding the Raw Bar or Salmon Display)

If the display you trade towards is more than the allotted \$5.00, the additional per person cost will be added to your event order.

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

ARTISANAL CHEESE DISPLAY

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

A selection of four cheeses with fruits, Marcona almonds, imported olives, white truffle honey, fig spread, and assorted crackers

3D CRUDITE DISPLAY

Included in the Traditional Collection

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

PASTA DISPLAY

Included in the Traditional Collection

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

Meat sauces at \$2.50 per person additional

MASHED POTATO DISPLAY

Fork-mashed russet, Yukon gold and sweet potatoes, served with accompaniments of bacon bits, cheddar cheese, scallions, sour cream, diced ham, and brown sugar

\$10 pp for 1 hour cocktail display, \$20 pp for a dinner display

RISOTTO DISPLAY

Creamy risotto tossed with your choice of bacon, wild mushrooms, shredded cheese, demi glace, pesto and roasted peppers (requires Chef attendant)

\$10 pp for 1 hour cocktail display, \$20 pp for a dinner display



COCKTAIL DISPLAYS (pg. 2)

SLIDER DISPLAY

Selection of angus burger, crab cake and grilled chicken sliders, served with accompaniments of salsa, guacamole, gouda, smoked bacon, barbeque sauce, and Chesapeake Bay sauce

\$15 pp for 1 hour display, \$25 pp for 2 hour display

SUSHI DISPLAY

Assorted sushi and nigiri served with soy, ginger and wasabi

Two Sushi chefs required @ \$250 each

Special rolls and sashimi additional per person,

\$20 pp for 1 hour display, \$30 pp for 2 hour display

ITALIAN CUISINE DISPLAY

Chicken scallopini, broccoli rabe with sausage and white beans, vegetable primavera with sautéed zucchini, yellow squash and tomato, crustinis, parmesan cheese, basil and crushed red peppers

\$15 pp for 1 hour display, \$25 pp for 2 hour display

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

\$15 pp for 1 hour display, \$25 pp for 2 hour display

MEDITERRANEAN CUISINE DISPLAY

Shrimp tapa, oven dried tomato salad, feta and cucumber salad, olive tapenade, humus, tahini, bruschetta, pita bread and crostinis, with accompaniments of pesto oil, evoo, crushed red pepper, and shaved parmesan cheese

\$15 pp for 1 hour display, \$25 pp for 2 hour display



COCKTAIL DISPLAYS (pg.3)

ASIAN CUISINE DISPLAY

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

\$15 pp for 1 hour display, \$25 pp for 2 hour display

INDIAN CUISINE DISPLAY

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

\$15 pp for 1 hour display, \$25 pp for 2 hour display

SOUTHERN CUISINE DISPLAY

Fried chicken, country ham and redeye gravy, black eyed peas, braised seasonal greens, macaroni and cheese and corn bread

\$15 pp for 1 hour display, \$25 pp for 2 hour display

BARBEQUE CUISINE DISPLAY

Smoked chopped pork shoulder and brisket with ketchup base and vinegar base homemade barbeque sauces, cole slaw, potato salad, waffle fries and sliced white bread

\$15 pp for 1 hour display, \$25 pp for 2 hour display

ATLANTIC CITY BOARDWALK DISPLAY

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

\$20 pp for 1 hour display, \$30 pp for 2 hour display

ANTIPASTI DISPLAY

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

\$20 pp for 1 hour display, \$30 pp for 2 hour display



COCKTAIL DISPLAYS (pg. 4)

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

\$35 pp as listed, Shrimp and crab claws at \$30 pp, Shrimp only at \$25 pp for 1 hour display

\$55 pp as listed, Shrimp and crab claws at \$50 pp, Shrimp only at \$45 pp for 2 hour display

\$475 for Shrimp luge ice sculpture.

SALMON DISPLAY

Gravlax, pastrami-smoked, and traditional-smoked salmon served with toast points, black bread, potato latkes, and mustard braised cabbage with mustard seeds

\$30 pp for 1 hour display, \$40 pp for 2 hour display

CARVING DISPLAYS

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

ROASTED TURKEY BREAST with fresh cranberry sauce and gravy,

\$10 pp for 1 hour display, \$20 pp for for 2 hour display

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

\$15 pp for 1 hour display, \$25 pp for 2 hour display

SEARED TENDERLOIN OF BEEF with glace de viande, fresh horseradish

\$20 pp for 1 hour display, \$30 pp for 2 hour display

SALMON – grilled or roasted with dill cream sauce

\$20 pp for 1 hour display, \$30 pp for 2 hour display

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 of fresh parmesan cheese and crushed red pepper
Salads to include Caesar, mixed seasonal greens and tomato caprese

\$20 pp for 2 hour dinner display Meat sauces at \$2.50 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

SPRING/SUMMER MIXED SEASONAL GREENS

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

FALL/WINTER MIXED SEASONAL GREENS

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

SEASONAL TOSSED SALAD

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

FRISEE SALAD

Topped with a fried egg, poached pears, and champagne vinaigrette

GRILLED CAESAR SALAD – GRILLED

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

TRADITIONAL CAESAR SALAD

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

CHOPPED SALAD

Baby romaine lettuce, tomato, cucumber, red onion, hearts of palm, bacon and blue cheese, tossed with a lemon vinaigrette

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

FILET MIGNON

SIRLOIN STRIP

RIB EYE

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

SALMON

MAHI MAHI

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 SCALOPINI

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 with pomodoro sauce and finished with shaved parmesan cheese

RISOTTO CAKE

with grilled seasonal vegetables and 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

POTATOES

Roasted, pancakes, mashed

SWEET POTATOES

Roasted and finished with honey and toasted walnuts

RICE

Brown, basmati and jasmine

GRAINS

Quinoa, barley

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, included within the Collection

**Priced at \$5.00 each per person, if added individually
A selection of seven miniature desserts can become a dessert display
for an additional \$10.00 per person**

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

BUTLER PASSED MINIATURES

Miniature Pies - apple, blueberry, banana cream, lemon, keylime, pumpkin, pecan

Fruit Tarts - seasonal fruits atop a custard flan*

Fruit Skewers with a sweet, creamy dipping sauce*

Chocolate Mousse Bars served with fresh berry compote and scented whipped cream

New York-Style Cheesecake bites with a seasonal berry accompaniment, served on Asian spoons

Cheesecake Cups - graham cracker cups filled with whipped cheesecake

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

Strawberry Cheesecake wontons*

Seasonal Strawberry Shortcake - home baked sweet biscuit, finished with homemade whip cream *

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

Crème Brulee - vanilla, chocolate, ginger, lavender, mocha, pistachio, citrus, mango

Ice Cream on miniature cones with sprinkles, jimmies or cookie crunch for dipping

Chocolate Chip Cookie Ice Cream Sandwiches

Vanilla Ice Cream Sandwich Pops, dipped in sprinkles or 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

Shooters - Tiramisu, lemon square, banana cream pie, triple chocolate mousse,
mint chocolate mousse, strawberry shortcake, or chocolate S'more

Milk and Cookies - a chocolate chip cookie atop a shot of farm fresh milk

Chocolate Chip Cookie Cups- filled with milk pana cotta

Fried Oreos

Mini Cinnamon Buns

Monkey Bread - sweet dough baked in a brown sugar glaze & topped with a butter cream icing

Funnel Cake topped with powdered sugar



DESSERT DISPLAYS

The \$5.00 dessert portion within the collection can be used towards a dessert display, making the upgrade to a full dessert display at \$10.00 more per person. 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 @ \$100.00 per attendant

Priced per person

ITALIAN DESSERT DISPLAY

Cannoli, pasticcotto (custard pie), boconotto (cream puffs),
Tiramisu shooters, biscotti, macarons and almond bars

***\$15 per person or
\$10 pp additional if substituted for the dessert option within the Collection***

AMERICAN DESSERT DISPLAY

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

***\$15 per person or
\$10 pp additional if substituted for the dessert option within the Collection***

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

***\$15 per person or
\$10 pp additional if substituted for the dessert option within the Collection***

CANNOLI DESSERT DISPLAY

Fresh cannoli filled with your choice of traditional ricotta, chocolate ricotta or mascarpone
with a variety of enhancements, including mini chocolate chips, mini M and M's,
rainbow sprinkles, and crushed pistachio nuts

***\$15 per person or
\$10 pp additional if substituted for the dessert option within the Collection***



DESSERT DISPLAYS (pg 2)

ICE CREAM SUNDAE BAR DISPLAY

Chocolate and vanilla ice cream with Reese Pieces, M and M's, Snickers, Oreo cookie crumbs, maraschino cherries, nuts, hot fudge, marshmallows, caramel and fresh whipped cream

**\$15 per person or
\$10 pp additional if substituted for the dessert option within the Collection**

BEN and JERRY'S WAFFLE CONE DELUXE SUNDAE DISPLAY

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

\$20 per person, plus \$500 for Ice Cream Cart

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

**\$10 per person or
\$5 pp additional if substituted for the dessert option within the Collection**

CHOCOLATE FOUNTAIN

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

\$10 per person additional – minimum 100 guests

DONUT WALL

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

\$7.50 per person additional

CUPPA CABANA COFFEE DISPLAY WITH CART

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

**\$15.00 per person additional- minimum 100 guests
\$10.00 per person for additional guests over 100**



LATE NIGHT OR FAVOR DISPLAYS

Butlered or set out during or towards the end of your event

BUTLERED HORS D'OEUVRES ADDED AS A LATE NIGHT BITE

Mini cheeseburgers
Mini cheesesteaks
Mini Italian subs
Grilled cheese triangles atop tomato basil soup

\$5.00 each per person additional

OLD FASHIONED HOTDOG CART

Steamed beef hotdogs, fresh buns relish, ketchup and mustard

\$5.00 per person additional

(add chili @ \$1.50 pp additional)

LOADED FRENCH FRY DISPLAY

Curly fries, tater tots or waffle fries served with bacon bits, cheddar cheese sauce, scallions, sour cream, roasted peppers, vinegar, ranch dressing and ketchup

\$7.50 per person additional

ATLANTIC CITY BOARDWALK DISPLAY

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

\$20.00 per person additional

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

\$10.00 per person additional



LATE NIGHT OR FAVOR DISPLAYS (pg 2)

ATLANTIC CITY SNACK BAG TO GO DISPLAY

Atlantic City Style Italian sub, potato chips, mini can of cola and a pack of Tandycakes

\$10.00 per person additional

ATLANTIC CITY FAVOR DISPLAY

A variety of Jersey shore favorites for guests to select and take home, to include individual salt-water taffy satchels, wrapped macaroons, 2 oz boxes of Steel's fudge, small buckets of Johnson's caramel corn, and initial soft pretzels with white, gusseted to-go bags

\$20.00 per person additional as listed

Items can be ordered individually as favors for \$3.00-\$6.00 per item

ONE ATLANTIC SIGNATURE WEDDING CAKES

starting at \$8.00 per person

ONE ATLANTIC FAUX CAKE

Four tier, Faux cake, decorated with fondant, colored ribbon at the base of each layer, and topped with the client's topper or additional décor priced as ordered

\$375.00

Additional sheet cake – minimum of 75 slices at \$4.00 per slice

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