

Riverside Buffet Dinner Party

Butlered Hors D'oeuvres

Select Eight Hors d'oeuvres to be passed continuously throughout your cocktail hour

<i>Bruschetta on Crostini</i>	<i>Spanakopita</i>
<i>Assortment of Petite Quiche</i>	<i>Scallops in Bacon</i>
<i>Coconut Crusted Shrimp</i>	<i>House Smoked Salmon Canapés</i>
<i>Assorted Dim Sum</i>	<i>Antipasto Kebabs</i>
<i>House Cured Bacon and Grilled Cheese Bites</i>	<i>Mini Chicken Cheesesteak Sliders</i>
<i>Chicken Marsala Skewers</i>	<i>Mini Reuben Sandwiches</i>
<i>Franks Wrapped in Puff Pastry</i>	<i>Beef Bulgogi Tacos</i>

Imported Cheese and Fruit Display

A gourmet complementing selection of imported and domestic cheeses accompanied by fresh seasonal fruit and gourmet crackers elegantly displayed on hand crafted cheese boards

Salads

*Assorted Cold Salads Made from the Freshest Produce
Mixed Greens, Romaine and Spinach salads with
Orange peppercorn vinaigrette, balsamic vinaigrette,
honey mustard and Caesar dressings*

Signature chicken walnut salad, tomato and fresh mozzarella, quinoa salad, cucumber and onion salad

Entrées

*Prime Rib – Slow roasted Certified Angus rib eye thick-cut served with au jus and horseradish cream
Penne Alla Vodka – Broccoli, asparagus, and mushrooms in a vodka blush sauce
Eggplant Rollatini – Ricotta pinwheels with tomato Pomodoro, melted mozzarella, and parmesan*

Choose One Fish and One Chicken

*Maple Mustard Salmon - North
American Salmon with our signature
maple mustard sauce*

OR

*Mahi Mahi – Poached Mahi Mahi fillet
with a fresh pineapple glaze*

*Saltimbocca – Pinwheel chicken breast stuffed
with thin prosciutto, fresh sage and homemade
mozzarella finished with balsamic glaze*

OR

*Chicken Maryland – Claw and lump crabmeat
and fresh herbs atop seared chicken breast in a
savory garlic broth*

Accompanied by Chef's selection of fresh seasonal vegetables, brown basmati rice and red bliss potatoes

Classic Viennese Table

A beautiful and delectable assortment of petit fours, cream puffs, cannoli and mini éclairs

Soda, Juice, Columbian Coffee and Imported Tea Service Included

\$75.00

6.875% New Jersey Sales Tax and 20% Gratuity Not Included