



## Private Dining Menus

### *Cocktail Party*

#### **Butlered Appetizers** **Pricing is per piece**

- Lobster Spring Rolls with a Dijon Drizzle 2.
- Grilled Tuna Skewers with Wasabi Foam 2.
- Colossal Shrimp Cocktail 4.
- Lollipop Lamb Chops with Minted Demi Glace 3.
- Corn and Crab Bites, Spiced Lobster Vinaigrette 2.
- Mini Kobe Burgers 3.
- Jersey Tomato & Buffalo Mozzarella Skewer 1.
- Cape May Salt Oysters, Shaved Jalapeño Ice 2.
- Crab and Avocado Tostado 1.
- Pepper Crusted Filet Crostini & Horseradish Cream 2.
- Kobe Sheppard's Pie 1.
- Steamed Shrimp, Cucumber & Lemon Aioli 1.5
- Corn & Crab Chowder, Jalapeño Foam 2.

#### **Stations** **pricing is per person**

- Caesar Salad 3.
- Spring Green Salad, basil vinaigrette, zucchini pappardelle, aged pecorino 3.
- Selection of Artisanal Cheeses & Charcuterie 5.
- Herb Crusted Filet Roast Carving Station 16.
- Pasta Station, two pastas and two sauces 11.
- Sesame Crusted Tuna Loin Carving Station 14.

#### **Dessert**

- Bananas Foster Station 4 per person
- Chocolate Fondue with Seasonal Fruit 4 per person
- Seasonal Fruit and Whipped Cream 2 per person
- Mini Strawberry Shortcake 1 per piece
- Mini Lemon Tarts with Blueberry Compote 1 per piece

Coffee, Tea, Espresso & Cappuccino  
*Menu subject to change based on season & availability.*

