

# catering menu

specializing in baby & wedding showers, rehearsal dinners,  
small weddings, bereavements, business meetings

## Off Premise Items

### starters

small feeds 10    medium 15    large 20

Artisan Cheese Selection

(\$20 Oak Cutting Board Deposit)

a selection of european & american cheeses goat, cow, sheep & varietal  
champagne grapes, fresh fig, toast points, local honeycomb

small 65.                    medium 95.                    large 125.

salumi & charcuterie

house made salumi, prosciutto de parma, speck, capicola arranged on oak  
grilled eggplant, oven dried tomatoes

small 75                    medium 95                    large 125

tomato fresh mozzarella (burrata cheese available for market price)

house prepared mozzarella, heirloom tomato, frantoia olive oil, sea salt,  
balsamic glaze, basil threads

small 55.                    large 105.

vegetable crudités

blend of crisp vegetables, hummus, baba ganoush, creamy herb buttermilk  
dressing

small 35                    large 60

fresh seasonal fruit

a selection of the seasons bounty artfully presented for the occasion

small ( seasonally priced ) large

## Passed Hor Douvres

You may add a 45 minute offering of 6 for any banquet on premise for \$15. for afternoon function & \$19. for evening per person (minimum charge of 30 people)

### 25 piece minimum

#### 5 piece increments/price per piece

- italian wagyu "dogs" 2.25
- truffle cheese tarts 2.25
- assorted quiche 2.25
- steak & cheese hogie 2.25
- crab rangoon 2.25
- shumai 2.50
- vegetable spring rolls 1.95
- brie & Raspberry Phyllo 1.95
- chicken satay 1.95
- yukon gold potato & white truffle 2.10
- mozzarella skewers 1.95
- beef kabob 2.25
- chipotle beef & blue dough 2.25
- empanadas, beef 2.
- shrimp cocktail 2.50
- french onion cups 2.50
- crab stuffed mushrooms 2.75
- lamb albundigas 2.25
- filet mignon with goat cheese crostini 2.75

## sea shore raw bar selections

discuss with banquet coordinator options & market pricing

west or east coast fresh selection

mayan jumbo white shrimp

tuckerton bay clams on the half shell

poached lobster

king crab legs

shucked served with mignonette, bloody mary cocktail sauce,  
wasabi dressing

## maki /sushi /sashimi

prepared by chef lou exclusively for your event. Inquire within for a personal meeting with chef to go over your needs.

chef lou is fully versed in the japanese art of sushi can personally tailor make an experience for your event.

25 persons or \$500 minimum

## hot appetizers

stuffed clams oregonato or casino mp.

oysters rockefeller or casino mp.

eggplant rollatini 55/110

crab cakes 85/170

## our specialty salads small feeds 10 large 18

blend 60 / 100

rocket greens, shaved fennel, blood orange, toy box tomato, pickled fennel  
seed vinaigrette, almond cloaked goat cheese

bLT 70 / 110

rocket greens, house cured bacon, heirloom tomato, goat cheese cloaked in fin  
herbs, citrus vinaigrette

cobb 60 / 100

mixed greens, house cured bacon, avocado, pt. reyes blue cheese, heirloom tomato, artisan olives, organic eggs, citrus vinaigrette

romaine 45 / 80

hearts of romaine, parmesan, garlic aioli, herb crouton

seafood 75 / 130

oceans best, shrimp, lobster, scallops, conch, calamari, crisp vegetables, bib lettuce, red wine meyer lemon vinaigrette

## **soups per qt.**

Lobster Bisque 15. gluten free, all natural cold water lobster, armagnac

Butternut Squash 9. roasted butternut, all natural stock

Potato Leek 9 holland leek, yukon gold potato, all natural stock

Gazpacho 10 chilled seasonal fruit soup

Seasonal Chef's Daily Creation also Available \*

## **Pasta**

**half tray feeds 10/12**

**full feeds 18 /20**

orchietta 40 / 75

white bean, broccoli rabe, house made fennel sausage

shrimp & scallop ravioli 60 / 120

hand crafted, chorizo, maple, basil orange pan sauce

potato gnocchi 40 / 75

hand crafted, pesto crema

manicotti al forno 40 / 75

rolled crepes with ricotta, layered with mozzarella, tomato sauce

baked macaroni & cheese 39 / 70

with house cured bacon, smoked gouda & cheddar béchamel

Lobster Macaroni & Cheese 60 / 120

amaricaine sauce, smoked gouda béchamel

Rigatoni Absolute 45 / 90

tomato il giardinello, rigatoni mezzi, english peas,  
prosciutto, absolute vodka, basil crema

Penne Putanesca 45 / 90

(white available) plum jersey tomato, anchovy, caper berry, sicilian olives, basil  
threads, roasted garlic, pencil point pasta.

cavatappi bolognese 50 / 100

veal, beef, pork braised, red wine, tomato, veal glace, fin herbs, parmesan,  
cavatappi pasta

penne "picky- pock " 40 / 75

amber garlic, plum tomato, basil threads, pencil point pasta

## land & sea

### All Natural Chicken. bell & evans, dutch pennsylvania

Rollatini 60 / 108

pillows stuffed, spinach, borsin, cloaked in pecan, champagne  
pan sauce

Californian 45 / 80

soy glazed, champagne grapes, fresh herbs, bone in thigh

Chicken & Chorizo 55 / 100

pan roasted breast, house made chorizo, broccoli rabe,  
roasted garlic, white wine, basil

Lemoncello 50 / 100

egg battered breast of chicken filet, lemoncello butter sauce

**Locally Procured Seafood.**

(all prices subject to change in markets at different times of year)

(wild fish maybe sold by the pound with proper notice)

halibut 100 / 180

blend's signature presentation

salmon 70 / 140

horseradish crusted, dijon, or poached in fennel brodetto

scallops 75 / 140

u-10 pan roasted, sweet potato & roasted corn hash, chipotle tartar

shrimp – 85 / 160

stuffed mayan shrimp, lump crab, lemon buerre blanc

**veal, amish all natural**

parmesan 75 / 145

panko crusted, tomato basil, fresh mozzarella

fungi 75 / 145

pan seared, wild foraged mushrooms, marsala demi glace

champagne 75 / 145

egg batter, champagne sauce, roasted artichoke

heart, charred asparagus

giambotta 75 / 145

pan roasted veal, hot or sweet italian sausage,

balsamic glaze, garden peppers (long hots available)

## **whole roasts, birds, chops**

c.a.b filet mignon whole loin \$28 per pound

herb, salt crusted to mr. or medium

peppercorn or chianti glaze

berkshire pork loin \$17. Per pound

herb crusted, or stuffed.

(various choices available for stuffing, chef will provide from seasonal offerings)

c. a. b prime rib of beef

salt crusted, offered slow roasted served @ 135 degrees

\$21. Per pound

## side dishes (15 persons)

asparagus 60. charred, parmesan regiano

broccoli rabe 75. andy boy, toasted garlic, sausage

fingerling potato 35. roasted garlic, baked

truffle whipped potato 41. truffle salt, herb butter

twice baked potato 41. cheddar jack cheese, scallion

quinoa 60. red, blond, black quinoa, confetti vegetables

wild mushroom medley 75. blue foot, crimini, oyster, shallot, chardonnay

## blend bread basket

assorted fresh baked dinner rolls, sliced loaf arranged in a basket with herb garlic butter (truffle butter available upon request)

(pumpnickel raisin, semolina seeded, pretzel rolls, french baguette)

(\$10 basket Deposit Required)

Small 32. Large 51.

## perfect endings

Assorted Italian Cookies 15. Per pound. Three pound minimum  
Chocolate Profiteroles 1.25 per piece. 25 piece minimum  
Seasonal Cheese Cake 50. Mascarpone, NY Style, seasonally inspired  
Cheese cake pops 2.45 each. Minimum of 50 pc.  
Flourless Chocolate Cake 55. Belcolade Belgian Chocolate (feeds 12-14)  
Tiramisu 48. Lady fingers, espresso, mascarpone, belcolade (feeds 12-14)  
Occasion Cakes butter cream, whipped, fondant available. Ordered to your  
specification 3.5 to 9.5 Per person

## **Specialty Party**

### **Ultimate pig roast**

(min 40 guests) 40. pp

smoked suckling pig or hog (depending on size of function)

whole smoked or jerk poussin

smoked assorted pork sausages

baby back ribs

choice of 3 side dishes

sea side cole slaw, cowboy beans, asian jicama slaw,

macaroni, green bean, potato, heirloom tomato or watermelon salad

chef attended +125.

servers available if needed. 3 hours



## OFFICE LUNCHEON SPECIAL (feeds 12 people)

**\$255** served with house pickles & fresh chips

Choose two items served on a wrap, whole wheat or marble rye, brioche bun, sub roll

chicken salad with california grapes

turkey avocado & provolone

roast beef & swiss

shrimp salad & avocado

berkshire ham, aged cheddar

italian muffuletta

grilled garden vegetable, pesto

### choose two sides

chef's salad

classic Cobb  
cookies

garden tossed

classic caesar

tomato & cucumber, red onion

backyard potato salad

cole slaw (Asian or American)

puffed quinoa & confetti vegetables

orzo, cucumber, tzatziki, tomato, olive

fresh fruit platter

### choose one sweet

house made chocolate chip

house made brownies

mini cannoli platter

\* beverage package available upon request.

Inquire with in.

Thank you for considering us for your important day.

All deliveries will be assessed a delivery or set up charge.  
All deposits returned upon delivery of equipment in good condition.  
Prices may be subject to change due to market availability.  
Professional servers available, inquire within.