

Prom
PACKAGE





Prom Package

4 Hour Reception
Minimum 100 People

Mocktail Hour

Fruit & Cheese Display
Vegetable Crudite
Passed Hors D'Oeuvres

Sit Down Dinner

Choice of 1 Salad or Penne Alla Vodka
Choice of 2 Entrée Selections

Dessert

Chef's Assortment of Sliced Cake

Refreshments

Includes coffee, tea and soft drinks



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HORS D'OEUVRES

Passed Butler Style

Raspberry and Brie in Phyllo	Shrimp Kebab with Roasted Garlic Aioli
Franks in a Blanket	Bacon Wrapped Scallops
Edamame Dumplings with Teriyaki Sesame sauce	Watermelon and Feta with Microbasil
Vegetable Dumpling with Thai Chili Sauce	Candied Bacon Strips
Crab Cake with Chipotle Mayo	Caprese Skewers (Mozzarella, Tomato, Basil)
Panko Crusted Orange and Ginger Shrimp	Chicken Satay with Teriyaki Glaze
Lamb Chops with Chutney	Fried Chicken and Waffle with Chipotle Mayo
Pistachio and Goat Cheese Lollipop	Buffalo Chicken Rangoon with Bleu Cheese
Coconut Shrimp	Mushrooms Stuffed With Sausage and Mozzarella
Mini Reuben	Mini Fish Taco with Avocado and Spicy Aioli
Citrus Crab Salad in Endive	Seared Sesame Crusted Tuna
Tequila Marinated Shrimp Skewer	Crabmeat, Pineapple, Cilantro Asian Spoons
Shrimp Spring Roll with Sweet Cilantro Thai Chili	Baked Clams Oreganata
Thai Spring Roll with Orange Ginger Glaze	Bacon Wrapped Dates with Cream Cheese
Wild Mushroom Arancini	Wild Mushroom Risotto Cake with Truffle Glaze
Petit Filet Mignon with Caramelized Onions on Brioche	Sesame Chicken with Ginger Glaze
Mini Eggplant Rollatini	Shrimp and Scallop Ceviche
Mini Quesadilla (Chicken or Beef)	Filet Mignon Crostini with Horseradish Cream



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PLATED ENTRÉE SELECTIONS

Served with Chef's Selection of Starch and Vegetable

Fresh Atlantic Salmon

with citrus dill beurre blanc or mango salsa

Miso Glazed Salmon

Jumbo Crabmeat Stuffed Shrimp Over Parmesan Risotto

Parmesan and Panko Crusted Halibut

with lemon cilantro sauce

Herb Crusted Mahi Mahi with a Lobster Broth

Chicken Ariana

Chicken breast stuffed with roasted red peppers, prosciutto, mozzarella and balsamic reduction demi glaze

Chicken Carciofi

Lemon butter, white wine, artichoke hearts, basil, plum tomatoes, and scallions

Chicken Francaise

Egg batter dipped with pesto and parmesan, sautéed with shallots, lemon, butter, and white wine

Frenched Chicken

Breast of chicken on the bone roasted with herbs over maple scented sweet potato puree

Grilled Vegetable Napoleon

Grilled Eggplant, red peppers, zucchini, portabella mushroom, red onions, and mozzarella stacked in a golden pastry

UPGRADED SELECTIONS

NY Strip Steak*

Roasted Prime Rib au Jus*

Braised Boneless Short Rib with Frizzled Onions*

Chateaubriand*

Tenderloin of beef with red wine mushroom sauce

Roast Rack of Lamb*

Land and Sea*

6 oz filet with 6 oz lobster tail

**Available at an additional cost per person. See our banquet manager for details.*

123 Monmouth Road, West Long Branch, NJ • Branches-Events.com • 1.833.BRANCH-2