



Cocktail

RECEPTION

2 Hour or 3 Hour Reception

PREMIUM OPEN BAR

****NO SHOTS ON OPEN BARS****

Upgrade to Ultra Premium Bar

COST PER PERSON VARIES BY DURATION

PASSED HORS D'OEUVRES – *Choose 6*

COLD STATION

Fresh Garden Vegetable Display

Guacamole & Salsa with Tri-Colored Chips

*Upgrade cold displays from our list**

*Add additional cold displays**

ADD ON:

Dessert & Coffee Station*

Hot Chafing Dish Selection*

Hot or Cold Displays Available

**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



HORS D'OEUVRES

Passed Butler Style

TIER 1 – Choose 3

Raspberry & Brie in Phyllo
Franks in a Blanket
Edamame Dumplings with
Teriyaki Sesame Sauce
Vegetable Dumpling with
Thai Chili Sauce
Pistachio & Goat Cheese Lollipop
Mini Reuben
Thai Spring Roll with
Orange Ginger Glaze

Mini Eggplant Rollatini
Mini Quesadilla
(Chicken or Beef)
Watermelon & Feta
with Microbasil
Candied Bacon Strips
Caprese Skewers
(Mozzarella, Tomato, Basil)
Chicken Satay with Teriyaki Glaze

Buffalo Chicken Rangoon
with Bleu Cheese
Mushrooms Stuffed
With Sausage & Mozzarella
Bacon Wrapped Dates
with Cream Cheese
Wild Mushroom Risotto Cake
with Truffle Glaze
Sesame Chicken
with Ginger Glaze

TIER 2 – Choose 3

Crab Cake with Chipotle Mayo
Panko Crusted
Orange & Ginger Shrimp
Lamb Chops with Chutney
Coconut Shrimp
Citrus Crab Salad in Endive
Tequila Marinated Shrimp Skewer

Shrimp Spring Roll
with Sweet Cilantro Thai Chili
Petit Filet Mignon with
Caramelized Onions on Brioche
Shrimp Kebab
with Roasted Garlic Aioli
Bacon Wrapped Scallops
Mini Fish Taco
with Avocado & Spicy Aioli

Seared Sesame Crusted Tuna
Crabmeat, Pineapple,
Cilantro Asian Spoons
Baked Clams Oreganata
Shrimp & Scallop Ceviche
Filet Mignon Crostini
with Horseradish Cream

COLD DISPLAYS

Garden Vegetable Display*

Crisp Seasonal Vegetables Served Chilled with Ranch Dipping Sauce

Fruit & Berry Display*

Hand Carved Melons & Exotic Fruits Including Bananas, Cantaloupes, Pineapple, Grapes, Strawberries, Honeydew & Seasonal Berries

Guacamole & Salsa with Tri Colored Chips*

Caprese Station*

Buffalo Mozzarella & Ripe Beefsteak Tomatoes, Chiffonade of Fresh Basil, Garnished with Balsamic Vinegar Reduction

Mediterranean Platter*

Garlic Hummus, Greek Tzatziki, Stuffed Grape Leaves, Tabouli Salad, Kalamata Olives & Warm Pita Bread

Bruschetta Display*

Toasted Garlic Crostini, Ripe Tomato Salad with Red Onion, Fresh Basil & Homemade Balsamic Dressing

Tuscan Station*

Grilled Vegetables, Marinated Artichokes with Mushrooms, Mixed Olives, Tuscan White Bean & Broccoli Rabe Salad, Pesto Trio (Fresh Basil, Pine Nut, Sundried Tomato & Roasted Garlic) with Tapenade & Italian Bread

Salumeria & Cheese Platter*

*Assorted Italian Meats- Sopressato, Genoa Salami, Capicola, Mortadella, & Prosciutto
Assorted Cheeses- Asiago, Provolone, Fontina, Sharp Cheddar, & Pepperjack*

Salad Trio Display*

Waldorf Salad, Tortellini Salad & Shrimp Pasta Salad

Seafood Salad Station*

Octopus Salad, Smoked Salmon, Frutti de Mare

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



HOT SPECIALTY STATIONS

Chef Attended Station

Mashed Potato Station*

Smashed Idaho Potatoes Served in a Martini Glass

Topping Choices: Fresh Chives, Butter, Sour Cream, Bacon,
Cheddar Cheese, Broccoli, Homemade Gravy

Macaroni & Cheese Station*

Cheese Sauces Including: Asiago, Provolone & Cheddar

Topping Choices: Bacon, Fresh Chives, Peas

*Add Lobster**

Pasta Station*

Choose 2:

Four Cheese Beggars Purse with Creamy Alfredo Sauce

Penne Vodka with Crispy Pancetta & English Peas

Rigatoni Pomodoro & Basil

Grilled Vegetable Ravioli with Sage Bisque

Tortellini Bolognese

Asian Wok Station*

Choice of: Beef, Chicken or Shrimp

Served with a Variety of Chinese Vegetables, Lo Mein & Fried Rice

By the Sea Station*

Crispy Fried Calamari, Mussels Marinara, Baked Clams Oreganato & Warm Old Bay Peel & Eat Shrimp

Paella*

Cast Iron Skillet with Saffron Scented Rice Garnished with Assorted Seafood & Chorizo Sausage

Carving Station*

Ham, Turkey, Pork

Prime Rib

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



HOT CHAFFING DISH SELECTIONS

ENTRÉES

Chicken Francaise or Marsala
Chicken with Artichokes
Chicken Parmigiana
Italian Meatballs Pomodoro
Sausage & Peppers
Veal: Francaise or Marsala
Eggplant Rollatini
Pork Tenderloin with Vinegar Peppers
Pepper Steak with Onions & Mushrooms

ENTRÉE UPGRADE SELECTIONS*

Veal Parmigiana
Skirt Steak Florentina
Herb Crusted Salmon
Sliced Sirloin
Shrimp & Scallops Scampi
Shrimp Oreganato
Baked Shrimp Parmigiana

PASTA DISHES

Penne alla Vodka
Bowtie Pasta Primavera
Mushroom Ravioli with Sage Bisque
Stuffed Shells
Rigatoni Bolognese
Cavatelli & Broccoli
Tortellini with Pesto Cream

VEGETABLES

Glazed Baby Carrots
Grilled Asparagus
Seasonal Medley of Sautéed Vegetables
Broccoli & Cauliflower
Green Beans with Sautéed Shallots
Array of Grilled Vegetables

STARCH

Potatoes au Gratin
Garlic Mashed Potatoes
Roasted Potatoes
Skin-on Red Smashed Potatoes
Rice Pilaf
Fried Rice
Candied Sweet Potatoes
Roasted Vegetable Couscous

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

