



Cocktail Reception/Late Night Menu

All Items are Stationary, If you would like them passed, add \$100 per Server

From the Sea...

- Mini Crab Cakes w/ Roasted Red Pepper Aioli-\$7
- Seared Pepper Crusted Ahi-Tuna w/ Wasabi Cream on Fried Wonton-\$8
- Bahamian Conch Fritters w/ Island Sauce-\$6
- Scallops Wrapped in Bacon w/ Horseradish Cream-\$6
- Mini Cajun Spiced Shrimp & Cheese Grits-\$7

From the Land...

- Chicken Satay w/ Peanut Curry Sauce-\$5
- Mini Angus Burger Sliders-\$6
- Wings or Tender w/ Buffalo or Honey Mango BBQ-\$6
- Thai Chicken Lettuce Cups-\$6
- Garlic Marinated Steak Bites w/ Chimichurri Sauce-\$6
- Mini Fried Chicken & Waffles w/ Spicy Maple Glaze-\$6

Vegetarian...

- Vegetable Spring Roll w/ Sweet Thai Chili-\$4
- Fried Panko Breaded Mac & Cheese Squares-\$6
- Mini Guacamole Martini topped w/ Mango Salsa and Fresh Corn Tortilla-\$5
- Heirloom Tomato Bruschetta on Toasted Crostini-\$5
- Roasted Potato Cups w/ Loaded Guacamole-\$5-VEGAN

Vegetable Crudité with dip for ONE Hour

An Array of Fresh Seasonal vegetables Served with your choice of Ranch or Sun-Dried Tomato Basil Dressings-\$12pp

Cold Antipasto for ONE Hour

An array of Italian delicacies including Roasted Peppers, house-made Mozzarella Cheese, Sharp Provolone, Imported Salami, Prosciutto, Pepperoni, & a generous assortment of Jumbo Olives, & Marinated Artichoke Hearts served with assorted artisan breads-\$18pp

International Cheese & Fruit Display for One Hour

A delicate assortment of imported and domestic gourmet cheeses complimented with crisp crackers and seasonal fresh fruit-\$14pp

Fresh Raw Bar for ONE Hour

A seafood harvest, presented on a bed of ice with the freshest Clams, Oysters, Jumbo Shrimp and Mini Lobster tails beautifully arranged with Cocktail, Mignonette, and Mustard Sauces -\$Market Price

Cold Jumbo Shrimp Cocktail for ONE Hour

Displayed in our Signature Watering Hull Boat w/ Ice-\$22pp

Prices subject to New Jersey 6.625% NJ sales tax and 20% Service Fee