



ATLANTIC CITY

LOVE ALL. SERVE ALL.



RECEPTION HORS D' OEUVRES

(Minimum 25 Pieces Per Selection)

SPOONS

Presented on a Small Flat-Bottom Spoon

Salmon Tartar w/ Crispy Capers | Lotus Chip Per Piece
Sesame-Seared Tuna | Ginger Marinated Arame Salad Per Piece
Tuna Tartar | Pickled Cucumber | Daikon Sprouts Per Piece
Chilled Smoked Shrimp | Horseradish Ratatouille Per Piece
Vanilla Scented Crabmeat | Crisp Potato Gaufrette Per Piece

STIX

Selections Are Either Hot or Cold and Are Presented on Skewers

CHILLED

Marinated Feta w/ Green Olives | Oregano | Marinade Per Piece
Trio of Melons Wrapped in Prosciutto Per Piece
Cherry Tomatoes | Mozzarella | Basil | Pesto Per Piece

HOT

Beef Sate | Thai Peanut + Scallion Glaze Per Piece
Chicken Sate | Thai Peanut + Scallion Glaze Per Piece
Tandoori Chicken | Mint Yogurt Per Piece



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All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax
All food & beverage pricing is subject to 20% service charge



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TO SHARE

Best Presented on a Display

CHILLED

Oyster Mignonette Shooters \$MP Per Piece
Shrimp Shooters | Horseradish Bloody Mary Sauce Per Piece
Blue Cheese on Endive | Spiced Pecans Per Piece
Horseradish Spiked Crab in Black Pepper Profiterole Per Piece
House Smoked Salmon | Dill Roulade | Pumpernickel Per Piece
Beef Carpaccio | Romaine | Crisp Capers | Parm Chip Per Piece
Vegetable Ratatouille | Olive Toast | Manchego Per Piece
Granny Smith w/ Blue Cheese | Walnuts | Toast Per Piece
Smoked Salmon Rosettes | Brioche | Crème Fraiche Per Piece
Serrano Ham | Charred Tomato Bread Per Piece

SIZZLING

Glazed Oysters Rockefeller \$MP Per Piece
Coconut Shrimp | Orange Horseradish Sauce Per Piece
Conch Fritters | Spicy Cocktail Sauce Per Piece
Vegetable Spring Rolls Per Piece
White Truffle Risotto Fritters Per Piece
Bacon Wrapped Scallops Per Piece
Miniature Crab Cake | Cajun Tartar Per Piece
Italian Style Meatballs in Spicy Tomato Sauce Per Piece
Roasted Baby Lamb Chops | Mint Aioli Per Piece
Miniature Beef Wellingtons Per Piece
Cheese + Capicola Calzones Per Piece



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RECEPTION DISPLAYS

CHILLED SEAFOOD ON ICE

(Minimum 25 Pieces Per Selection)

- Jumbo U16/20 Gulf Shrimp | Classic Cocktail + Cognac Sauce Per Piece
- Florida Stone Crab Claws \$MP Per Piece (Seasonally Available from October 15 - May 15)
- King Crab Claws \$MP Per Piece
- Snow Crab Claws Per Piece
- Freshly Shucked Oysters on the Half Shell \$MP Per Piece
(Selections Change Throughout the Year)
- Clams on the Half Shell Per Piece

Carved Ice Bowl for Seafood Display Per Bowl

SUSHI ROLLS + SASHIMI

(Minimum 10 Rolls Per Selection)

- Eel Sushi Per Roll
- Salmon Sushi Per Roll
- Shrimp Sushi Per Roll
- Tuna Sushi Per Roll
- Spicy Lobster Roll Per Roll
- Dragon Roll Per Roll
- Soft Shell Crab Roll Per Roll
- Philly Roll Per Roll
- Tempura Shrimp Roll Per Roll
- Spicy Tuna Roll Per Roll
- Cucumber Roll Per Roll
- Vegetable Roll Per Roll
- No Rice Cali Roll Per Roll

Assorted Sashimi of Tuna | Salmon | White Fish Per Piece



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RECEPTION DISPLAYS

SMOKED SALMON DISPLAY Per Side

(15 Guests Per Side)

Side of Fresh Smoked Salmon Presented with Buttered Brown Bread + Classic Garnitures

CAVIAR \$MP Per Ounce

Displayed on Crushed Ice in Carved Ice Bowl + Served w/ Blinis | Black Bread | Crème Fraiche
Chopped Red Onions | Chopped Egg White + Yolk | Parsley | Fresh Lemon Wedges

IMPORTED CAVIAR - Oстера | Sevruga \$MP Per Ounce
AMERICAN CAVIAR - Golden | Malossol | Salmon Roe \$MP Per Ounce

IMPORTED + DOMESTIC CHEESES Per Platter

(25 Guests Per Platter)

Deluxe Display of Imported + Domestic Cheeses
Brie | Blue Cheese | Goat Cheese | Aged Cheddar
Dried Fruits | Grape Bunches | Celery + Apples
English Crackers | French Bread

SEASONAL CRUDITE Per Platter

(25 Guests Per Platter)

Seasonal Selection of Fresh Sliced
Baby Vegetables | Cherry Tomatoes | Baby Carrots | Sweet Radishes | Celery Hearts
Marinated Olives | Assorted Dipping Sauces

ARTISAN CHEESE SELECTION Per Platter

(25 Guests Per Platter)

Deluxe Display of Imported + Domestic Cheeses
Morbier | Pyramid | Double Cream Brie | St. Andre | Camembert
Stilton | Taleggio | Aged White Cheddar
Dried Fruits | Grape Bunches | Celery + Apples
English Crackers | French Bread

*All Items are Portioned and Priced on a Per Platter Basis.
All Platters Will Be Prepared Based on Predetermined Portions and on the Number of Platters Ordered.*

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ANTIPASTO TABLE Per Platter

(25 Guests Per Platter)

Assorted Italian Meats + Cheeses Including
Prosciutto | Pepperoni | Salami | Provolone | Fontina Cheese
Pepperoncini | Italian Black + Green Olives | Roasted Peppers
Marinated Mushrooms + Artichoke Hearts
Buffalo Mozzarella Cheese w/ Sun-Dried Tomatoes
Sliced Ripe Tomatoes w/ Italian Herbs + Olive Oil
Crackers | Focaccia Bread



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RECEPTION STATIONS

All Items Priced on a Per Person Basis will be Prepared for the Entire Guarantee of the Group and not for a Reduced Portion of the Attendance.

A Minimum of 4 Stations are Recommended when Planned as a Dinner Alternative

THE SAMURAI STRIP

Teriyaki Glazed Skirt Steak

Tempura Shrimp | Sweet Potatoes | Broccoli | Kabocha Squash

Mirin Steamed Bass in Tea Leaves | Shoyu Sauce

Jasmine Steamed Rice Basket

*Chef Attendant Required (\$175 per Chef | 1 Chef per 75 Guests)

GO FISH

Scampi Style Shrimp w/ Lemon Garlic Butter

Shrimp Provencale w/ Calamari + Fresh Basil

Crispy Fried Shrimp w/ Horseradish Tomato Cocktail Sauce

Tomato Basil w/ Pearl Pasta "Risotto"

SALADS ON DEMAND

Peppery Mix of Greens

Haricots Vert | Grape Tomatoes | Fresh Fennel | Brioche Crouton | Lemon Olive Oil Dressing

Traditional Caesar Salad

Wood Grilled Chicken | Parmesan Cheese | Black Olives | Garlic Croutons

Baby Iceberg Salad

Charred Beef | Cilantro | Mint | Tomatoes | Cucumber | Rice Wine Vinaigrette Dressing

DIM SUM ROUND UP

Barbecue Bao Buns | Pot Stickers | Steamed Gyoza

Assorted Dipping Sauces

Crisp Vegetable Spring Rolls | Orange Horseradish Sauce

Char Siu Barbecued Baby Back Ribs

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RECEPTION ACTION STATIONS

*THE CARVING BOARD

All Food Quantities Are Prepared to the Entire Guarantee of the Group Based on the Recommendations Below

Italian Style Porchetta | Crusty Semolina Rolls | Pesto Spread Per Piece
Serves Approximately 45 Guests

Smoked Pork Loin | Red Eye Gravy | Miniature Rolls Per Piece
Serves Approximately 30 Guests

Roasted Pepper Crusted New York Strip | Creamed Horseradish | Mustard | Parker House Rolls Per Piece
Serves Approximately 30 Guests

Whole Roasted Tenderloin of Beef | Creamed Horseradish | Mustard | Miniature Rolls Per Piece
Serves Approximately 10 Guests

Whole Oven-Roasted 20lb. Turkey | Buttermilk Biscuits | Cranberry Sauce Per Piece
Serves Approximately 30 Guests

Bourbon Glazed Baked Ham | Southern Cream Biscuits | Selection of Mustards Per Piece
Serves Approximately 30 Guests

Roasted Prime Rib of Beef | Au Jus | Creamed Horseradish | Scallion + Cheddar Popovers Per Piece
Serves Approximately 35 Guests

Baked Salmon en Croute | Lemon Beurre Blanc Per Piece
Serves Approximately 15 Guests

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*STREET TACOS

Wood Grilled Chicken + Skirt Steak | Crispy White Fish

Soft Flour Tortillas | Salsa Verde | Pico de Gallo | Guacamole | Tortilla Chips | Warm Queso Dip

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*ROCKIN' RISOTTO

Wild Mushroom Risotto w/ Shredded

Mascarpone w/ Parmesan | White Truffle | Sweet Peas

Vegetable Risotto w/ Eggplant | Red Peppers | Onion | Squash | Zucchini | Tomato

Seafood Risotto w/ Calamari | Scallop + Shrimp | Parmesan Basil

*Chef Attendant Required (\$175 per Chef | 1 Chef per 75 Guests)

*PRIMO PASTA

Rigatoni Mezza Bolognese

Ricotta Agnolotti Pomodoro

Baked Penne Alfredo w/ Green Peas | Pancetta | Parmesan

Parmesan Cheese | Chili Flakes | Fresh Basil

Garlic Bread Ciabatta Bread



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