



CATERING MENU

2017



**Delaware
North™**

*Garden Sportservice, Inc. is the
Exclusive Food and Beverage Provider
For the Wildwoods Convention Center.*

Welcome to the Wildwoods

Inside the convention center, the choices of cuisine go well beyond the Boardwalk fare of hot dogs, pizza and popcorn to fulfill the catering expectations of every business function requiring a dining event.

Fine dining has come to the Wildwood's famous Boardwalk as part of the food service options at the Wildwoods Convention Center, thanks to Delaware North, the center's exclusive restaurant service group.

A global leader in hospitality and food service, Delaware North has earned a reputation for serving fine quality, innovative cuisine and providing impeccable service at some of the world's premier sports, entertainment, resort and banquet venues. Its' chefs have catered hundreds of major hospitality events, creating unique menus and memorable guest experiences for each.

No matter what the occasion, the choice of food can ensure the success of the party or meeting. With menus featuring buffets for breakfast, lunch and dinner; cold and hot plated sit-down lunches and dinners; cold and hot hors d'oeuvres and show-stopping culinary artistry, Delaware North is suited to meet the demands of the most discriminating event planner.

While reviewing our menu options, please note the following policies:

A Non-refundable deposit is required to reserve the date, time and location of the event. Fifty Percent of the contracted balance must be deposited to consider these arrangements definite and confirmed.

In the event that the performance of this agreement is prevented because of the following: An act of God, an inevitable accident, Fire, Blackout, Strike, Labor Dispute, Rule Order, an Act of Government or other causes beyond Garden Sportservice's control, Garden Sportservice shall be permitted to cancel this agreement without liability. If such an event does occur, the company shall refund the Customer's deposit.

An "Administrative Charge" at 20% of your catering charges will be added. This is not a gratuity and will not be distributed to the employees providing your service, however, it will be used to offset some of the labor costs associated with your event. Additional fees may be incurred if your event does not meet the minimum guarantee amounts stated on the menu. These fees will be used to

offset the additional labor and food costs associated with smaller attended events.

Thank you for inquiring about our facilities and services at the Wildwoods Convention Center. We look forward to creating special moments, one guest at a time.

Plated Breakfast:

All breakfast entrees include chilled juices, freshly brewed coffee and tea.

Smoked Salmon **\$12.00 /person**

Bagel crisps, lemon-dill cream cheese, red onion, Caper, tomato and cucumbers

Country Fresh Scrambled Eggs **\$11.75 /person**

served with hash browns and choice of bacon or breakfast sausage

Blueberry Pancakes **\$10.75 /person**

served with hash browns and choice of bacon or breakfast sausage

Eggs Benedict **\$13.75 /person**

poached eggs, english muffin, Canadian bacon and hollandaise served with hash browns

Breakfast Burrito **\$11.75 /person**

Chorizo sausage, roasted peppers and pepperjack Cheese served with salsa & sour cream

Greek Omelet **\$13.75 /person**

spinach and feta served with hash browns

Fruit Plate **\$6.75 /person**

a selection of the seasonal sliced fruit and berries served with honey yogurt sauce

25 person minimum

Breakfast Buffet:

The Continental

\$9.75 /person

sliced fresh fruit, variety of breads, bagels, danish, muffins, butter and preserves, chilled juices, low fat yogurts, assorted cereals and oatmeals freshly brewed coffee and tea

The Sunriser

\$11.75 /person

scrambled eggs, hickory-smoked bacon, country sausage, hash brown potato, assorted breads, preserves and butter

Fruit upgrade available for an additional \$3.50 per person

Tram Car Breakfast Bar

\$14.75 /person

scrambled eggs, blueberry pancakes with warm maple syrup, crispy bacon, country sausage, hash brown potato, fresh baked muffins and danish with sweet butter and preserves, assorted cold cereals

Fruit upgrade available for an additional \$3.50 per person

South of the Boarder

\$12.75 /person

Chilled juices, sliced fruit, assorted breads, sweet butter & preserves, scrambled eggs with chorizo sausage and pepperjack cheese, toasted tortillas, potato with fire roasted peppers and onions, salsa and sour cream

25 person minimum

Breakfast Add-ons and Beverage Service:

Breakfast Enhancements:

Dry Cereal Bar with Milk	\$3.00 /person
Hot Oatmeal, Milk & Brown Sugar	\$2.75 /person
Assorted Yogurts	\$2.50 /person
House-made Granola and Yogurt	\$3.00 /person
Sliced Fresh Fruit	\$4.50 /person
Fresh Seasonal Hand Fruit	\$2.00 each
Bacon, Egg and Cheese Sandwich	\$4.00 each
Sausage, Egg and Cheese Sandwich	\$4.00 each
Assorted Muffins and Danish	\$24.00/dozen
Hot Mini Donuts	\$20.00 /dozen
Bagels with Cream Cheese	\$23.00 /dozen

Hot Options:

Fresh brewed regular and decaffeinated coffee	\$25.00 /gallon
Traditional and Herbal Tea	\$15.00 /gallon
Hot Chocolate	\$20.00/gallon

Cold Options:

Juice (<i>Orange, Apple, or Cranberry</i>)	\$22.00 /gallon
Individual Juices	\$3.00 each
Assorted soda (<i>12oz. can</i>)	\$2.50 each
Iced Tea with lemon wedges	\$22.00 /gallon
Lemonade or Fruit Punch	\$22.00 /gallon
Milk (<i>2% or skim</i>)	\$1.75 /half pint
Flat Water Options:	
Refrigerated Bubbler Rental (<i>one time fee</i>)	\$20.00 each

5 gallon bubbler bottles	\$15.00 each
20oz. Individuals bottles	\$3.00 each

Break Time:

Sweet Tooth: **\$8.75 /person**
 fresh baked assorted cookies, Ghirardelli fudge brownies
 regular and decaffeinated coffee, tea and soft drinks

Boardwalk Break: **\$8.75 /person**
 jumbo soft pretzels, buttered popcorn, nacho
 with cheese sauce and salsa, assorted soft drinks

Energy Break: **\$9.75 /person**
 granola and yogurt parfait, fresh cut fruit salad,
 fancy mixed nuts regular and decaffeinated coffee,
 tea and soft drinks

Snacks (Spice Up Any Meeting):

Kettle Chips, Pretzels or Tortilla Chips	\$9.00 /pound
Five Onion Dip	\$9.75 /quart
Hot Cheese Sauce	\$9.75 /quart
Fresh Salsa Roja	\$9.75 /quart
Party Mix or Fancy Mix Nuts	\$14.00 /pound
Rice Krispies® Treats, Cracker Jacks, Animal Crackers	\$32 /dozen
Granola Bars	\$36 /dozen
Assorted Movie Theater Style Candy	\$2.50 /each
Assorted Ice Cream Bars	\$2.00 each
Ghirardelli Fudge Brownies	\$26.00 /dozen
Freshly baked cookies	\$26.00 /dozen

(oatmeal-raisin, chocolate chip and white chocolate macadamia nut)

Luncheon Buffets:

All lunch buffets include an assortment of fresh baked bread and rolls with sweet butter and iced tea service.

The Corner Deli **\$16.00 /person**

roast beef, turkey, honey glazed ham, genoa salami
swiss cheese, cheddar and provolone
assorted deli breads, lettuce, tomato, pickle & olive and condiment bar
potato salad and assorted dessert bars

The Sandwich Board **\$17.00 /person**

assorted sandwiches served on platters: classic Italian sub, smoked ham & swiss, roast turkey with arugula, asiago & tomato, tuna salad, lettuce, tomato, pickles, olives and condiment bar
grilled vegetable platter to include portobello mushroom, eggplant, red peppers, zucchini, asparagus and onion
fudge brownies and assorted cookies

Wildwood Diner *(50 person minimum)* **\$20.00 /person**

classic meatloaf, roast lemon chicken, spring peas, yukon mashed potato & gravy, macaroni & cheese, garden greens salad, two dressings and peach cobbler

Upgrade to fish & chips \$3.50 /person

Boardwalk Picnic **\$19.00 /person**

grilled Italian sausage with peppers, angus beef burgers, Nathan's hot dogs, honey fried chicken, seasoned French fries, grilled corn, penne pasta salad

chocolate chip cookies and fudge brownies

25 person minimum

Luncheon Buffet:

All lunch buffets include an assortment of fresh baked bread and rolls with sweet butter and iced tea service.

Create Your Buffet for \$19.00 per person

Greens (choice of one)

Garden Greens – mixed greens, cucumber, tomato, balsamic vinaigrette

Caesar Salad – romaine, crouton, parmesan, caesar dressing

Spinach Salad – hard boiled egg, red onion, bacon, citrus dressing

Cold Selection (choice of one)

Potato Salad

Fresh Fruit Salad

Coleslaw

Vegetable Crudite Ranch Dip

Three Bean Salad

Penne Primavera Salad

Sides (choice of two)

Yukon Mashed Potato

Macaroni & Cheese

Roast Red Bliss Potato

Pasta Alfredo

Au Gratin Potato

Rice Pilaf

Hot Entrée Selection (choice of one)

Slide Flat Iron Steak – mushroom demi

Chicken Capri- roast garlic; sundried tomato and capers

Salmon Dijon Dill

Beef Brisket BBQ

Classic Meatloaf

Roast Turkey – stuffing, gravy and cranberry sauce

Rigatoni Marinara – sausage and meatballs

Chicken Marsala

Chef's Selection of Assorted Desserts

25 person minimum

Hot Plated Luncheons:

Includes: Choice of salad and dressing, rolls and butter, fresh seasonal vegetables, Chef's choice of dessert, freshly brewed coffee and iced tea.

Greens (choice of one)

Garden Salad – mix greens, tomato, cucumber, carrot, pepper rings

Caesar Salad – crisp romaine, romano cheese and garlic croutons

Spinach Salad – tomato, danish blue, red onion, orange segments

Asian Salad – napa cabbage, bok choy, snow peas, carrots and mandarin oranges topped with crisp noodles, sesame-soy dressing

Entrée

Smothered Chicken Breast

\$19.00 /person

grilled with shallots, red and green peppers, mushrooms, smothered with provolone cheese & alfredo sauce, rosemary roasted potato

Flounder Francaise

\$20.00 /person

fresh fillet dipped in a batter of egg, romano and parsley, served with white wine butter sauce, rice pilaf

Grilled Flat-Iron Steak

\$22.00 /person

black peppercorn sauce and roasted potato

Wild Salmon

\$21.00 /person

pan seared fillet with dijon-sauce, au gratin potato

Penne Pesto Primavera

\$19.00 /person

fresh seasonal vegetables and pesto alfredo sauce

Braised Short Rib

\$19.00 /person

red wine reduction and yukon mashed potato

25 person minimum

Cold Plated Luncheons:

Includes: fresh fruit cup, kettle chips, Chef's choice dessert, freshly brewed coffee and iced tea

Turkey Arugula **\$15.25 /person**

served on artisan roll, shaved asiago cheese, arugula aioli and tomato

Chicken Santa Fe Wrap **\$15.00 /person**

sliced grilled chicken breast, tomato salsa, chipotle mayo, shredded romaine, cheddar cheese

Classic Italian Hoagie **\$15.50 /person**

genoa, salami, capicola, provolone, ham, red onion lettuce, tomato, olive oil and italian herbs

Trio of Salads **\$15.25 /person**

waldorf chicken salad, tuna salad and egg salad over a bed of field greens with croissant

Roasted Veggie Ciabatta **\$14.75 /person**

zucchini, eggplant, sweet peppers, crimini, roast pepper spread and goat cheese

Roast Beef Baguette **\$15.75 /person**

prime roast beef, caramelized onion jam and boursin cheese served on french baguette

Classic Turkey Club**\$15.50 /person**

triple decker with bacon, tomato, lettuce, turkey
and mayo

25 person minimum**Boxed Lunches:**

*boxed lunches include whole fruit, chips, a home made cookie or brownie,
bottled water, napkins and condiments*

Choice of Three Sandwiches**Chicken Santa Fe Wrap**

sliced grilled chicken breast, tomato salsa,
chipotle mayo, shredded romaine, cheddar cheese

Roast Beef Baguette

prime roast beef, caramelized onion jam and boursin
cheese served on french baguette

Turkey Arugula

served on artisan roll, shaved asiago cheese,
arugula aioli and tomato

Roasted Veggie Ciabatta

zucchini, eggplant, sweet peppers, crimini, roast
pepper spread and goat cheese

Classic Italian Hoagie

genoa, salami, capicola, provolone, ham, red onion
lettuce, tomato, olive oil and italian herbs

Tuna On Rye

albacore tuna, lettuce, tomato and mayo

\$14.00 per person - minimum of 25 people

Casual Fare and Kid's Buffets:

Buffet includes a choice of two sides.

Chicken Nuggets **\$11.50 /person***

honey mustard, barbeque sauce and ketchup

Chicken Parmesan Patties **\$12.50 /person***

tomato sauce and mozzarella

Penne Pasta Meatballs & Sausage **\$13.00 /person***

plum tomato sauce, ramano and crushed pepper

Pizza Buffet **\$12.75 /person***

plain, pepperoni, and fresh veggies

Hot Dogs & Burgers **\$12.50 /person***

seasoned french fries, ketchup and mustard

Side Items:

Macaroni & Cheese

Pasta Marinara

Roasted Red Bliss Potato

Garden Salad

Mashed Potato

Sautee Seasonal Vegetable

***The above pricing is based on lunch service from 11am-4pm. Dinner service after 4pm is priced at a 15% premium.**

25 person minimum

Themed Buffets:

Buffets include fresh baked rolls and sweet butter, freshly brewed coffee and unsweetened iced tea.

Mexican Fiesta

\$25.00 /person

Border Salad

shredded lettuce, cheddar cheese, black beans, red onions
avocado and tomato

Fajitas

marinated grilled steak and chicken, fire roasted peppers, onions
and sour cream

Spanish Rice and Tortilla Chips

Chicken Quesadillas

guacamole, jalapenos & salsa roja

Chili Spiced Pork loin

rubbed with garlic, cumin, cinnamon and oregano
roasted tomatillo sauce

Dulce de Leche Bread Pudding

caramel and sweet cream

Mediterranean

\$24.00 /person

Greek Salad

crisp romaine, cucumbers, feta, red onion, green peppers
lemon-dill vinaigrette

Hummus and olive Tapenade

grilled crostini

Santorini Grilled Steak

pita wedges, yogurt sauce, cucumbers and grape tomato

Moroccan Spiced Chicken

Roasted Red Bliss Potato

rosemary and olive oil

Roasted Vegetable Medley

eggplant, zucchini, crimini mushrooms, cipolini onions, cumin scented carrots

Baklava and Lemon Bars

50 person minimum

Themed Buffets:

Buffets include fresh baked rolls and sweet butter, freshly brewed coffee and unsweetened iced tea.

Taste of Tuscan

\$26.00 /person

Classic Caesar Salad

crisp romaine, garlic croutons

Roasted Seasonal Vegetables

Zucchini, sweet peppers, crimini, cipolini, eggplant

Assorted Italian Meats and Cheeses

salami, soppressata, capicola, asiago and fontina

Baked Rigatoni Bolognese

ground beef, vegetables and tomato

Sauteed Chicken San Mateo

artichokes, sundried tomato, roast garlic and spinach

Tiramisu Parfait

Continental Buffet

\$24.00 /person

Sliced Roast Turkey Breast

cranberry-apricot chutney

Yukon Gold Mashed Potato

Beet Salad

mixed greens, asparagus, crumbled goat cheese
candied walnuts and balsamic vinaigrette

Snap Peas & Red Bell Pepper Medley

Bow Tie Pasta

Prosciutto and peas, sun-dried tomato cream

Apple Walnut Stuffing

old fashioned cream gravy

Chocolate Mousse Parfait

50 person minimum

Themed Buffets:

Buffets include fresh baked rolls and sweet butter, freshly brewed coffee and unsweetened iced tea.

The Steak House

\$25.00 /person

Iceberg Wedge

Grape tomato, red onions, crisp bacon, creamy blue cheese

Classic Caesar

crisp romaine, romano, garlic croutons and dressing

Chef Carved New York Sirloin

Horseradish cream sauce & fresh thyme au jus

Lemon Caper Chicken

Boneless chicken breast in white wine sauce

Sauteed Green Beans

Yukon Gold Mashed Potato

New York Style Cheesecake

Southern Barbeque Buffet

\$26.00 /person

Sliced BBQ Brisket of Beef

smoked until tender served with bbq sauce

Molasses Baked Beans

slow cooked with slab bacon

Honey Dipped Fried Chicken

Macaroni and Cheddar Cheese

Southern-Style Coleslaw

Succotash

sweet corn, lima bean and butter

Chopped Ice Berg Salad

candied pecans, crispy bacon, chopped egg, diced red onion, grape tomato and apple cider dressing

Cornbread Muffins

Peach Cobbler

50 person minimum

Dinner Buffet:

All buffets include an assortment of fresh baked bread and rolls with sweet butter and iced tea service.

Create Your Buffet for \$25.00 per person

Greens (choice of one)

Garden Greens – mixed greens, cucumber, tomato, balsamic vinaigrette

Caesar Salad – romaine, crouton, parmesan, caesar dressing

Spinach Salad – hard boiled egg, red onion, bacon, citrus dressing

Iceberg Wedge - grape tomato, red onions, crisp bacon, blue cheese

Asian Salad – napa cabbage, bok choy, snow peas, carrots and mandarin oranges topped with crisp noodles, sesame-soy dressing

Cold Selection (choice of one)

Roasted Vegetable Antipasto Platter

Pasta primavera Salad

Tomato & Mozzarella – balsamic and olive oil

Vegetable Crudite – ranch dressing

Fresh Sliced Fruit Platter

Southern Potato Salad

Sides (choice of one)

Yukon Mashed Potato

Macaroni & Cheese

Roast Red Bliss Potato

Rigatoni Marinara

Penne Pasta Alfredo

Au Gratin Potato

Rice Pilaf

Hot Entrée Selection (choice of one)

Chicken Capri- roast garlic; sundried tomato and capers

Grilled Wild Salmon Capri – sundried tomato, roasted garlic and capers

Shrimp Bow Ties & Asparagus – vodka-tomato cream

Chicken Marsala

Rosemary Roasted Pork loin
Sliced Flat Iron Steak – mushroom demi
Chicken Parmesan – plum tomato sauce
Flounder Francaise – lemon parsley

Chef's Selection of Assorted Desserts

25 person minimum

Plated Dinners:

Plated dinners include choice of salad, choice of dessert, freshly baked rolls with sweet butter and freshly brewed coffee and unsweetened iced tea

Soup Options

\$2.50 /person

Roast Butternut Squash

New England Clam Chowder

Old Fashioned Chicken Noodle

Beef Barley

Tuscan white Bean & Escarole

Mexican Tortilla

Shrimp Gumbo

Broccoli & Cheddar

Creamy Potato Leek

First Course

Greek Salad

romaine & iceberg, cucumbers, kalamata olives, red onion, feta cheese, marinated roasted peppers, grape tomato and garlic dill vinaigrette

Classic Caesar

crisp romaine, creamy caesar dressing, garlic crouton and parmesan cheese

Garden Greens

crisp romaine and green leaf lettuce, tomato, cucumber, carrot and creamy Italian dressing

Caprese

buffalo mozzarella layered with heirloom tomato, basil, spring greens and balsamic vinaigrette

Iceberg Wedge with Blue Cheese

crunchy iceberg lettuce, tomato, red onion, crisp bacon and creamy blue cheese dressing

Plated Dinners:

Entrée Course

Filet Mignon

center cut filet served with port wine-shallot sauce over garlic mashed yukon gold potato

\$36.00 /person

Chicken Alfredo with Broccoli

tender sautéed chicken in a creamy alfredo sauce with broccoli florets over bow tie pasta

\$24.00 /person

Prime Rib

roasted prime rib of beef with thyme au jus, horseradish cream sauce, garlic potato, green beans almondine

\$29.00 /person

Chicken Marsala – Francaise - Parmesan

snap peas and red bell peppers served with rice pilaf

\$24.00 /person

Grilled Atlantic Salmon

with a dijon dill sauce and roast potato

\$24.00 /person

Grilled Chicken Capri

topped with sun-dried tomato, roast garlic, lemon and capers in a white wine sauce served over garlic spinach and penne

\$24.00 /person

Steak & Cake

sliced flat-iron steak with merlot sauce, garlic mashed potato and sautéed lump crab cake with sweet pepper cream

\$32.00 /person

Yankee Pot Roast

dutch egg noodles, roasted vegetable jus

\$22.00 /person

Red Snapper Veracruzana

\$23.00 /person

flaky fillet roasted in lime, garlic, capers, diced tomato and olives

Braised Beef Short Ribs

with polenta and roasted cremini mushrooms

\$21.00 /person

25 person minimum

Plated Dinners:

Entrée Continued

Roast Pork Loin Calvados

granny smith apples fingerling potato and apple brandy pan gravy

\$22.00 /person

Free Form Chicken pot Pie

creamy chicken & vegetable stew, garnished with flaky puff pastry

\$21.00 /person

Orecchiette, Italian Sausage & Broccoli Rabe

served with parmesan

\$20.00 /person

Vegetarian Options

Pasta Primavera Pesto Alfredo

medley of fresh vegetable with basil cream reduction

\$20.00 /person

Grilled Vegetable Kebobs

over rice pilaf with tomato relish

\$20.00 /person

Stuffed Portobello Mushroom

Portobello cap stuffed with zucchini, corn and roma Tomato, topped with panko crust

\$21.00 /person

Gluten Free Options

Boneless pork Chop

peach-barbeque sauce and rice pilaf

\$22.00 /person

Honey Dijon Turkey Cutlets

glazed and served with Yukon gold potato

\$21.00 /person

and sautéed snap peas

Grilled Chicken Ratatouille

\$21.00 /person

Served over diced vegetable with red bliss potato

25 person minimum

The Carving Board:

All carving boards include appropriate condiments and assorted dinner rolls.

Whole Roast Turkey Breast

\$175.00

orange-cranberry and apple
(serves 35 guests)

Pepper Crusted Filet Tenderloin

\$195.00

red wine shallot sauce
(serves 25 guests)

Honey Glazed Baked Ham

\$180.00

Assorted mustards
(serves 45 guests)

Herb Crusted Prime Rib of Beef

\$295.00

gorgonzola cream & red onion marmalade
(serves 35 guests)

Maple Dijon Crusted Pork Loin

\$180.00

garlic and rosemary spiced
(serves 40 guests)

Steamship Round of Beef

\$535.00

grain mustard, horseradish cream & au jus
(serves 150 guests)



\$100.00 Carving fee applies (for up to four hours)

Cold Hors d'Oeuvres Butlered:

Deviled Eggs topped with caviar	\$80.00
Shrimp Cocktail citrus marinated with house made cocktail	\$175.00
Smoked Salmon Canapé Nova Scotia salmon, lemon-caper mascarpone	\$125.00
Antipasto Brochettes Olives, artichokes, mozzarella and grape tomato	\$125.00
Prosciutto & Melon imported prosciutto ham and fresh melon	\$110.00
Filet Crostini rare tenderloin with horseradish sauce	\$185.00
Tomato-Basil Bruschetta tomato and fresh basil on herbed crostini	\$90.00
Bruschetta Tapenade olives and sundried tomato	\$90.00
Shrimp Gazpacho Shooters	\$160.00
Assorted Finger Sandwiches	\$100.00
Belgium Endive Spears apple, chicken, walnuts and dried cranberry	\$95.00
Ahi Tuna Tataki ginger, soy and wasabi on rice cracker	\$125.00
Salami Coronets Genoa salami stuffed with garlic cream & Spanish olive	\$100.00

(Selections are priced per 50 piece with a 25-piece minimum per item)

Cold Hors d'Oeuvres Stationed:

Domestic & Imported Cheese	\$3.75
imported & domestic cheese, fresh fruit garnish & assorted flatbreads	
Crisp Vegetable Crudit�	\$3.50
fresh seasonal vegetable, with spinach & roasted garlic dip	
Sliced Fruit Display	\$4.00
fresh seasonal sliced fruit & berries with honey yogurt dip	
Hummus Selection	\$2.00
selection of traditional hummus, buba ganoush and tahini with toasted pita chips	
Chilled Seafood Platter	\$14.00
shrimp cocktail, crab claws, oyster and clam on half shell traditional sauces and lemon	
Antipasti Assortimenti	\$7.75
assorted grilled and roasted vegetables, Italian specialty meats, cheeses and assorted olives	

Hot Hors d'Oeuvres Stationed:

Mini Burgers and Fries	\$4.00
cheddar, lettuce, tomato and red onion	
Spinach and Artichoke Dip	\$3.00
tortilla chips, flatbreads, carrot and celery sticks	
Baked Brie Wheel	\$3.00
baked wheel topped with raspberry preserves served with french bread slices (one wheel serves 15 guests)	
Stuffed Potato Skins	\$3.00

yukon gold potato, bacon bits, chives, cheddar and sour cream

Boardwalk Barbeque **\$10.00**

Pulled pork sliders, beef brisket, hot dogs, kettle chips with Ranch onion dip and cole slaw

(All prices are based per person, 25 person minimum)

Hot Hors d'Oeuvres Butlered:

Hawaiian Chicken Kabob **\$100.00**

Golden pineapple and peppers

Buffalo Chicken Wings **\$110.00**

celery stick and blue cheese

Assorted Mini Quiche **\$115.00**

spinach, ham and cheese quiche

Bacon Wrapped Scallops **\$175.00**

soy-chili dipping sauce

Mini Franks in Pastry **\$110.00**

honey-mustard sauce

Lamb Lolli-pops **\$185.00**

madeira-mint glaze
with a parsley-bread crumb crust

Vegetable Egg Rolls **\$100.00**

ginger soy sauce

Sausage Stuffed Mushrooms **\$90.00**

Swedish Meatballs **\$100.00**

red wine sauce and sour cream

Chinese Five Spice Beef Sate **\$115.00**

hoisin-chili sauce

Mini Crab Cakes **\$175.00**

deep fried blue crab balls

Mini Spinach & Feta Pie (Spanakopita)

\$110.00

baked in light, flaky phyllo dough

(Selections are priced per 50 pieces with a 25-piece minimum per item)

Delectable Desserts:

World's Greatest Chocolate Cake

four layers of chocolate cake covered in fudgy chocolate edged with chocolate flake

Islander's Key Lime Pie

pecan and graham crust covered with key lime

Lemon Mousse Melody Cake

airy cake layered with perfectly tart lemon mousse topped with whipped cream, sprinkled with sweet lemon candies

World's Greatest Carrot Cake

loaded with carrots, plump raisins, pecans, and ribbons of delicate cinnamon cream cheese icing, finished with buttercream carrots and crunchy walnuts

Chocolate Reese's Peanut Butter Thunder

chocolate layers loaded with crushed reese's peanut butter cups drizzled with chocolate sauce

Harvest Caramel Apple Cake

fresh pieces of apple, cinnamon and spices, topped with cream cheese icing, rich caramel and toasted pecan

Tiramisu

three layers of tender cake soaked in espresso and filled with creamy mascarpone, dusted with cocoa powder and topped with whipped cream

New York Style Cheesecake

thick dense cheesecake with graham cracker crust and delicious cream cheese flavor

Chocolate Truffle Mousse Cake

light chocolaty truffle mousse with rich fudge swirled atop moist chocolate cake, finished with chocolate shavings

Roasted Pistachio Mascarpone Cake

Tender cake layered with smooth pistachio mascarpone Iced with creamy mascarpone frosting topped with crunchy pistachio

All desserts are priced at \$5.50 per person

Delectable Desserts Tables:

Italian Dessert Display

\$12.00 /person

cannoli, ricotta cheese cake, rum cake, biscotti and macaroons

All-American Dessert Display

\$10.00 /person

fruit tarts, lemon squares, chocolate covered strawberries
chocolate mousse cups and assorted cookies

Wildwood Boardwalk Dessert Display

\$7.00 /person

fudge, caramel popcorn, saltwater taffy and funnel cake

Cookie and Brownie Dessert Display

\$4.50 /person

assortment of chocolate chip, oatmeal, sugar cookies
and Ghirardelli fudge brownies

Ice Cream Sundae Dessert Display

\$5.00 /person

chocolate & vanilla ice cream, reese pieces, m&m's,
oreo crumbs, nuts hot fudge, cherries, chocolate sauce
and whipped cream

Specialty Gourmet Coffee Station

Choice of:

European Blend

Colombian Supremo

Kenya AA Estate

with

Herbal Teas

Served with flavored syrups: hazelnut, french vanilla, chocolate biscotti, irish crème, whipped cream, chocolate shavings cinnamon sticks and crystallized sugar

\$40.00 per gallon

Wines by the Bottle:

White:

Chardonnay, William Hill	20.00
Sauvignon Blanc, Mirassou	22.00
Chardonnay, Copper Ridge	20.00
Pinot Grigio, Ecco Domani	21.00
Pinot Grigio, Coppola	26.00
Chardonnay, Freemark Abby	34.00
White Zinfandel, Copper Ridge	20.00

Red:

Merlot, Copper Ridge	20.00
Pinot Noir, Mirassou	28.00
Malbec, Don Miguel Gascon	28.00
Cabernet Sauvignon, Copper Ridge	22.00
Chianti, Davinci	25.00
Cabernet Sauvignon, Rodney Strong	28.00

Sparkling:

Prosecco La Marca	25.00
Korbel Brut	28.00
Domaine Chandon Brut Cuvee	50.00

Wine listings subject to change without notice

Keg Service:

Domestic Beer	\$300.00 each
Imported Beer	\$400.00 each

Keg prices are subject to change without notice

Package Bar Service:

Package bars available for plated, buffet or reception functions only. A \$500 minimum guarantee in sales is required for each bar or a \$150 fee will be incurred.

Super Premium Brands:

One Hour	\$14.00 per person
Two Hours	\$20.00 per person
Three Hours	\$26.00 per person
Four Hours	\$32.00 per person



House Premium:

One Hour	\$12.00 per person
Two Hours	\$17.00 per person
Three Hours	\$22.00 per person
Four Hours	\$27.00 per person

Wine and Beer Bar:

One Hour	\$9.00 per person
Two Hours	\$13.00 per person
Three Hours	\$17.00 per person
Four Hours	\$21.00 per person

Cash Bar:

House Bar:		Premium Bar:	
Cocktails	\$6.00	Cocktails	\$8.00
Imported Beer	\$6.00	Imported Beer	\$6.00
Domestic Beer	\$5.00	Domestic Beer	\$5.00
House Wine	\$5.00	House Wine	\$5.00

Bottled Water \$2.50
Soft Drink or Juice \$2.00

Bottled Water \$2.50
Soft Drink or Juice \$2.00