



# CATERING MENU

## 2021



**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:

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

**Smoked Salmon** **\$13.00 /person**

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

**Country Fresh Scrambled Eggs** **\$12.75 /person**

served with hash browns and choice of bacon  
or breakfast sausage

**Blueberry Pancakes** **\$11.75 /person**

served with hash browns and choice of bacon  
or breakfast sausage

**Eggs Benedict** **\$14.75 /person**

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

**Breakfast Burrito** **\$12.75 /person**

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

**Greek Omelet** **\$14.75 /person**

spinach and feta served with hash browns

**Fruit Plate** **\$7.75 /person**

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

**25 person minimum**

## Breakfast Buffet:

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### **The Continental**

**\$10.75 /person**

bagels, danish, muffins, butter and preserves, chilled juices, assorted cereals, freshly brewed coffee and tea

### **The Sunriser**

**\$12.95 /person**

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

### **Tram Car Breakfast Bar**

**\$15.95 /person**

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

### **South of the Boarder**

**\$14.95 /person**

fruit salad, 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

***Fruit Salad upgrade available for an additional \$3.50 per person***

***Fresh Brewed Coffee & Tea Upgrade for an additional \$3.00 per person***

**25 person minimum**

## Breakfast Add-ons and Beverage Service:

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### Breakfast Enhancements:

Dry Cereal Bar with Milk	<b>\$3.00 /person</b>
Hot Oatmeal, Milk & Brown Sugar	<b>\$2.75 /person</b>
Assorted Yogurts	<b>\$2.50 /person</b>
House-made Granola and Yogurt	<b>\$3.00 /person</b>
Fresh Fruit Salad	<b>\$4.50 /person</b>
Fresh Seasonal Hand Fruit	<b>\$2.00 each</b>
Bacon, Egg and Cheese Sandwich	<b>\$4.50 each</b>
Sausage, Egg and Cheese Sandwich	<b>\$4.50 each</b>
Assorted Muffins and Danish	<b>\$24.00/dozen</b>
Assorted Donuts	<b>\$22.00 /dozen</b>
Bagels with Cream Cheese	<b>\$25.00 /dozen</b>

### Hot Options:

Fresh Brewed Regular and Decaffeinated Coffee	<b>\$25.00 /gallon</b>
Traditional and Herbal Tea	<b>\$15.00 /gallon</b>
Hot Chocolate	<b>\$20.00/gallon</b>

### Cold Options:

Juice ( <i>Orange, Apple, or Cranberry</i> )	<b>\$22.00 /gallon</b>
<b>Individual Juices</b>	<b>\$3.00 each</b>
Assorted soda ( <i>12oz. can</i> )	<b>\$2.50 each</b>
Iced Tea with lemon wedges	<b>\$22.00 /gallon</b>
Lemonade or Fruit Punch	<b>\$22.00 /gallon</b>
Milk ( <i>2% or skim</i> )	<b>\$1.75 /half pint</b>
Flat Water Options:	
Refrigerated Bubbler Rental ( <i>one time fee</i> )	<b>\$22.00 each</b>
5 gallon bubbler bottles	<b>\$16.50 each</b>
20oz. Individuals bottles	<b>\$3.25 each</b>

## Break Time:

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### **Sweet Tooth:**

**\$9.75 /person**

fresh baked assorted cookies, fudge brownies  
regular and decaffeinated coffee, tea and soft drinks

### **Boardwalk Break:**

**\$9.75 /person**

jumbo soft pretzels, buttered popcorn, nacho  
with cheese sauce and salsa, assorted soft drinks

### **Energy Break:**

**\$10.75 /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

**\$3.00 /each**

Assorted Ice Cream Bars

**\$2.50 each**

Ghirardelli Fudge Brownies

**\$28.00 /dozen**

Freshly baked cookies

**\$28.00 /dozen**

*(oatmeal-raisin, chocolate chip and sugar)*

## Luncheon Buffets:

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All lunch buffets include fresh baked rolls with sweet butter and iced tea service.

### **The Corner Deli**

**\$17.25 /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**

**\$18.50 /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)

**\$22.00 /person**

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

**Upgrade to fish & chips \$3.50 /person**

### **Boardwalk Picnic**

**\$21.00 /person**

grilled Italian sausage with peppers, angus beef burgers, honey fried chicken, seasoned french fries, grilled corn, penne pasta salad, chocolate chip cookies and fudge brownies

**Fresh Brewed Coffee & Tea Upgrade for an additional \$3.00 per person**

**25 person minimum**

## **Luncheon Buffet:**

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*All lunch buffets include fresh baked rolls with sweet butter and iced tea service.*

### **Create Your Buffet for \$21.00 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 one)**

Yukon Mashed Potato

Macaroni & Cheese

Roast Red Bliss Potato

Seasonal Vegetable

Pasta Alfredo

Au Gratin Potato

Rice Pilaf

#### **Hot Entrée Selection (choice of one)**

Chicken Capri- roast garlic; sundried tomato and capers

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:

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*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**

**\$20.00 /person**

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

#### **Flounder Francaise**

**\$22.00 /person**

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

#### **Grilled Flat-Iron Steak**

**\$25.00 /person**

black peppercorn sauce and roasted potato

#### **Wild Salmon**

**\$23.50 /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**

**\$20.00 /person**

red wine reduction and yukon mashed potato

**25 person minimum**

## Cold Plated Luncheons:

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

<b>Turkey Arugula</b> served on artisan roll, shaved asiago cheese, arugula aioli and tomato	<b>\$16.75 /person</b>
<b>Chicken Santa Fe Wrap</b> sliced grilled chicken breast, tomato salsa, chipotle mayo, shredded romaine, cheddar cheese	<b>\$16.50 /person</b>
<b>Classic Italian Hoagie</b> genoa, salami, capicola, provolone, ham, red onion lettuce, tomato, olive oil and italian herbs	<b>\$17.00 /person</b>
<b>Trio of Salads</b> waldorf chicken salad, tuna salad and egg salad over a bed of field greens with croissant	<b>\$16.75 /person</b>
<b>Roasted Veggie Ciabatta</b> zucchini, eggplant, sweet peppers, crimini, roast pepper spread and goat cheese	<b>\$16.00 /person</b>
<b>Roast Beef Baguette</b> prime roast beef, caramelized onion jam and boursin cheese served on french baguette	<b>\$17.25 /person</b>
<b>Classic Turkey Club</b> triple decker with bacon, tomato, lettuce, turkey and mayo	<b>\$17.00 /person</b>

**25 person minimum**

## **Boxed Lunches:**

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*boxed lunches include whole fruit, chips, a home made cookie or brownie, 8oz 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

**\$15.50 per person - minimum of 25 people**

## Casual Fare and Kid's Buffets:

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*Buffet includes a choice of two sides.*

**Chicken Nuggets** **\$12.75 /person\***

honey mustard, barbeque sauce and ketchup

**Chicken Parmesan Patties** **\$13.75 /person\***

tomato sauce and mozzarella

**Penne Pasta Meatballs & Sausage** **\$14.25 /person\***

plum tomato sauce, ramano and crushed pepper

**Pizza Buffet** **\$14.00 /person\***

plain, pepperoni, and fresh veggies

**Hot Dogs & Burgers** **\$13.75 /person\***

seasoned french fries, ketchup and mustard

**Side Items:**

Macaroni & Cheese

Garden Salad

Pasta Marinara

Mashed Potato

Roasted Red Bliss 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:

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

### **Mexican Fiesta**

**\$27.50 /person**

#### **Border Salad**

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

#### **Fajitas**

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

#### **Spanish Rice**

#### **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**

**\$27.50 /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:

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

### **Taste of Tuscan**

**\$27.00 /person**

#### **Classic Caesar Salad**

crisp romaine, garlic croutons

#### **Roasted Seasonal Vegetables**

Zucchini, sweet peppers, crimini, cippolini, eggplant

#### **Assorted Italian Meats and Cheeses**

salami, sopresata, 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**

**\$26.00 /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:

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

### **The Steak House** **\$28.50 /person**

#### **Iceberg Wedge**

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

#### **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** **\$28.50 /person**

#### **Chopped Ice Berg Salad**

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

#### **Southern-Style Coleslaw**

#### **Sliced BBQ Brisket of Beef**

smoked until tender served with bbq sauce

#### **Honey Dipped Fried Chicken**

#### **Succotash**

sweet corn, lima bean and butter

#### **Macaroni and Cheddar Cheese**

#### **Molasses Baked Beans**

slow cooked with slab bacon

#### **Cornbread Muffins**

#### **Apple Cobbler**

**50 person minimum**

## **Dinner Buffet:**

*All buffets include fresh baked rolls with sweet butter and iced tea service.*

### **Create Your Buffet for \$26.00 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

Seasonal Vegetable

#### **Hot Entrée Selection (choice of one)**

Chicken Capri- roast garlic; sundried tomato and capers

Grilled 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:

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*Plated dinners include choice of salad, choice of dessert, fresh 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**

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### **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:

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### Entrée Course

<b>Filet Mignon</b> center cut filet served with port wine-shallot sauce over garlic mashed yukon gold potato	<b>\$39.50 /person</b>
<b>Chicken Alfredo with Broccoli</b> tender sautéed chicken in a creamy alfredo sauce with broccoli florets over bow tie pasta	<b>\$26.25 /person</b>
<b>Prime Rib</b> roasted prime rib of beef with thyme au jus, horseradish cream sauce, garlic potato, green beans	<b>\$34.00 /person</b>
<b>Chicken Marsala – Francaise - Parmesan</b> snap peas and red bell peppers served with rice pilaf	<b>\$26.25 /person</b>
<b>Atlantic Salmon</b> with a dijon dill sauce and roast potato	<b>\$27.50 /person</b>
<b>Grilled Chicken Capri</b> topped with sun-dried tomato, roast garlic, lemon and capers in a white wine sauce served over garlic spinach and penne	<b>\$26.25 /person</b>
<b>Steak &amp; Cake</b> sliced flat-iron steak with merlot sauce, garlic mashed potato and sautéed lump crab cake with sweet pepper cream	<b>\$37.25 /person</b>
<b>Yankee Pot Roast</b> dutch egg noodles, roasted vegetable jus	<b>\$24.25 /person</b>
<b>Red Snapper Veracruzana</b> flaky fillet roasted in lime, garlic, capers, diced tomato and olives	<b>\$27.50 /person</b>
<b>Braised Beef Short Ribs</b> with polenta and roasted cremini mushrooms	<b>\$25.25 /person</b>

**25 person minimum**

## Plated Dinners:

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### Entrée Continued

<b>Roast Pork Loin Calvados</b> granny smith apples fingerling potato and apple brandy pan gravy	<b>\$24.25 /person</b>
<b>Free Form Chicken Pot Pie</b> creamy chicken & vegetable stew, garnished with flaky puff pastry	<b>\$23.00 /person</b>
<b>Orecchiette, Italian Sausage &amp; Broccoli Rabe</b> served with parmesan	<b>\$22.00 /person</b>

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### Vegetarian Options

<b>Pasta Primavera Pesto Alfredo</b> medley of fresh vegetable with basil cream reduction	<b>\$22.00 /person</b>
<b>Grilled Vegetable Kebobs</b> over rice pilaf with tomato relish	<b>\$22.00 /person</b>
<b>Stuffed Portobello Mushroom</b> Portobello cap stuffed with zucchini, corn and roma Tomato, topped with panko crust	<b>\$23.00 /person</b>

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### Gluten Free Options

<b>Boneless pork Chop</b> peach-barbeque sauce and rice pilaf	<b>\$24.00 /person</b>
<b>Honey Dijon Turkey Cutlets</b> glazed and served with Yukon gold potato and sautéed snap peas	<b>\$23.00 /person</b>
<b>Grilled Chicken Ratatouille</b> Served over diced vegetable with red bliss potato	<b>\$23.00 /person</b>

**25 person minimum**

## The Carving Board:

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*All carving boards include appropriate condiments and assorted dinner rolls.*

**Whole Roast Turkey Breast** **\$195.00**  
orange-cranberry and apple  
(serves 35 guests )

**Pepper Crusted Filet Tenderloin** **Market Price**  
red wine shallot sauce  
(serves 25 guests)

**Honey Glazed Baked Ham** **\$195.00**  
Assorted mustards  
(serves 45 guests)

**Herb Crusted Prime Rib of Beef** **Market Price**  
gorgonzola cream & red onion marmalade  
(serves 35 guests)

**Maple Dijon Crusted Pork Loin** **\$195.00**  
garlic and rosemary spiced  
(serves 40 guests)

**Steamship Round of Beef** **Market Price**  
grain mustard, horseradish cream & au jus  
(serves 150 guests)



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

## Cold Hors d'Oeuvres Butlered:

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<b>Deviled Eggs</b> topped with caviar	<b>\$85.00</b>
<b>Shrimp Cocktail</b> citrus marinated with house made cocktail	<b>\$195.00</b>
<b>Smoked Salmon Canapé</b> Nova Scotia salmon, lemon-caper mascarpone	<b>\$135.00</b>
<b>Antipasto Brochettes</b> Olives, artichokes, mozzarella and grape tomato	<b>\$135.00</b>
<b>Prosciutto &amp; Melon</b> imported prosciutto ham and fresh melon	<b>\$120.00</b>
<b>Filet Crostini</b> rare tenderloin with horseradish sauce	<b>\$205.00</b>
<b>Tomato-Basil Bruschetta</b> tomato and fresh basil on herbed crostini	<b>\$95.00</b>
<b>Bruschetta Tapenade</b> olives and sundried tomato	<b>\$95.00</b>
<b>Shrimp Gazpacho Shooters</b>	<b>\$175.00</b>
<b>Assorted Finger Sandwiches</b>	<b>\$110.00</b>
<b>Belgium Endive Spears</b> apple, chicken, walnuts and dried cranberry	<b>\$105.00</b>
<b>Ahi Tuna Tataki</b> ginger, soy and wasabi on rice cracker	<b>\$135.00</b>
<b>Salami Coronets</b> Genoa salami stuffed with garlic cream & Spanish olive	<b>\$110.00</b>

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

### Cold Hors d'Oeuvres Stationed:

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<b>Domestic &amp; Imported Cheese</b>	<b>\$4.00</b>
imported & domestic cheese, fresh fruit garnish & assorted flatbreads	
<b>Crisp Vegetable Crudité</b>	<b>\$3.75</b>
fresh seasonal vegetable, with spinach & roasted garlic dip	
<b>Sliced Fruit Display</b>	<b>\$4.75</b>
fresh seasonal sliced fruit & berries with honey yogurt dip	
<b>Hummus Selection</b>	<b>\$3.25</b>
selection of traditional hummus, buba ganoush and tahini with toasted pita chips	
<b>Chilled Seafood Platter</b>	<b>\$16.25</b>
shrimp cocktail, crab claws, oyster and clam on half shell traditional sauces and lemon	
<b>Antipasti Assortimenti</b>	<b>\$8.75</b>
assorted grilled and roasted vegetables, Italian specialty meats, cheeses and assorted olives	

### Hot Hors d'Oeuvres Stationed:

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<b>Mini Burgers and Fries</b>	<b>\$4.50</b>
cheddar, lettuce, tomato and red onion	
<b>Spinach and Artichoke Dip</b>	<b>\$3.25</b>
tortilla chips, flatbreads, carrot and celery sticks	
<b>Baked Brie Wheel</b>	<b>\$3.25</b>
baked wheel topped with raspberry preserves served with french bread slices (one wheel serves 15 guests)	
<b>Stuffed Potato Skins</b>	<b>\$3.75</b>
yukon gold potato, bacon bits, chives, cheddar and sour cream	
<b>Boardwalk Barbeque</b>	<b>\$11.50</b>
pulled pork, sausage & pepper sliders, kettle chips with ranch onion dip and coleslaw	

**(All prices are based per person, 25 person minimum, one hour of service)**

### Hot Hors d'Oeuvres Butlered:

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<b>Hawaiian Chicken Kabob</b> Golden pineapple and peppers	<b>\$110.00</b>
<b>Buffalo Chicken Wings</b> celery stick and blue cheese	<b>\$120.00</b>
<b>Bacon Wrapped Scallops</b> soy-chili dipping sauce	<b>\$190.00</b>
<b>Mini Franks in Pastry</b> honey-mustard sauce	<b>\$120.00</b>
<b>Lamb Lolli-pops</b> madeira-mint glaze with a parsley-bread crumb crust	<b>\$195.00</b>
<b>Vegetable Egg Rolls</b> ginger soy sauce	<b>\$110.00</b>
<b>Sausage Stuffed Mushrooms</b>	<b>\$100.00</b>
<b>Swedish Meatballs</b> red wine sauce and sour cream	<b>\$110.00</b>
<b>Chinese Five Spice Beef Sate</b> hoisin-chili sauce	<b>\$125.00</b>
<b>Mini Crab Cakes</b> deep fried blue crab balls	<b>\$190.00</b>
<b>Mini Spinach &amp; Feta Pie (Spanakopita)</b> baked in light, flaky phyllo dough	<b>\$120.00</b>

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

## Delectable Desserts:

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### **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 \$6.00 per person**



## Delectable Desserts Tables:

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**Italian Dessert Display** **\$13.25 /person**  
cannoli, ricotta cheese cake, rum cake, biscotti and macaroons

**All-American Dessert Display** **\$11.00 /person**  
fruit tarts, lemon squares, chocolate covered strawberries  
chocolate mousse cups and assorted cookies

**Wildwood Boardwalk Dessert Display** **\$7.75 /person**  
fudge, caramel popcorn, saltwater taffy and funnel cake

**Cookie and Brownie Dessert Display** **\$5.00 /person**  
assortment of chocolate chip, oatmeal, sugar cookies  
and Ghirardelli fudge brownies

**Ice Cream Sundae Dessert Display** **\$5.50 /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*

## 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	\$20.00 per person
Two Hours	\$26.25 per person
Three Hours	\$32.00 per person
Four Hours	\$36.25 per person



### House Premium:

One Hour	\$14.00 per person
Two Hours	\$22.00 per person
Three Hours	\$26.25 per person
Four Hours	\$31.25 per person

### Wine and Beer Bar:

One Hour	\$11.00 per person
Two Hours	\$15.50 per person
Three Hours	\$20.00 per person
Four Hours	\$24.25 per person

### Cash Bar:

#### House Bar:

Cocktails	\$7.00
Imported Beer	\$7.00
Domestic Beer	\$6.00
House Wine	\$6.00
Bottled Water	\$3.00
Soft Drink or Juice	\$2.50

#### Premium Bar:

Cocktails	\$9.00
Imported Beer	\$7.00
Domestic Beer	\$6.00
House Wine	\$6.00
Bottled Water	\$3.00
Soft Drink or Juice	\$2.50

## Keg Service:

Domestic Beer	<b>\$300.00 each</b>
Imported Beer	<b>\$400.00 each</b>

***Keg prices are subject to change without notice***