



CATERING MENU

2025



**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

\$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

Buttermilk 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:

The Continental

\$11.75 /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, buttermilk 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:

Breakfast Enhancements:

Assorted Cereals with Milk	\$3.50 /person
Hot Oatmeal, Milk & Brown Sugar	\$2.75 /person
Assorted Yogurts	\$2.50 /person
Granola and Yogurt	\$3.00 /person
Fresh Fruit Salad	\$4.50 /person
Fresh Seasonal Hand Fruit	\$2.00 each
Bacon, Egg and Cheese Sandwich	\$4.50 each
Sausage, Egg and Cheese Sandwich	\$4.50 each
Assorted Muffins and Danish	\$24.00/dozen
Assorted Donuts	\$22.00 /dozen
Bagels with Cream Cheese	\$25.00 /dozen

Hot Options:

Fresh Brewed Regular and Decaffeinated Coffee	\$25.00 /gallon
Traditional Hot 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>)	\$22.00 each
5 gallon bubbler bottles	\$20.00 each
20oz. Individuals bottles	\$3.25 each

Break Time:

Sweet Tooth:

\$11.75 /person

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

Boardwalk Break:

\$10.75 /person

jumbo soft pretzels, popcorn, tortilla chips
with cheese sauce and salsa, assorted soft drinks

Energy Break:

\$12.75 /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 or Vegetable 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

Decadent Fudge Brownies

\$28.00 /dozen

Freshly baked cookies

\$28.00 /dozen

(oatmeal-raisin, chocolate chip and sugar)

Luncheon Buffets:

All buffets include iced tea service

The Corner Deli

\$18.25 /person

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

The Sandwich Board

\$19.50 /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)*

\$23.75 /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

\$22.75 /person

grilled Italian sausage with peppers, angus beef burgers, golden fried chicken, tater tots, 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:

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

Create Your Buffet for \$23.00 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

Dijon Egg Salad

Pasta 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 Choice of Dessert

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

\$21.00 /person

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

Flounder Francaise

\$23.00 /person

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

Grilled Flat-Iron Steak

\$26.00 /person

black peppercorn sauce and roasted potato

Wild Salmon

\$24.00 /person

pan seared fillet with dijon-sauce, au gratin potato

Penne Pesto Primavera

\$20.00 /person

fresh seasonal vegetables and pesto alfredo sauce

Braised Short Rib

\$21.00 /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

\$16.75 /person

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

Chicken Santa Fe Wrap

\$16.50 /person

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

Classic Italian Hoagie

\$17.00 /person

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

Trio of Salads

\$16.75 /person

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

Roasted Veggie Ciabatta

\$16.00 /person

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

Roast Beef Baguette

\$17.25 /person

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

Classic Turkey Club

\$17.00 /person

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

25 person minimum

Boxed Lunches:

boxed lunches include chips, a homemade chocolate chip cookie, 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 mushroom, 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:

Buffet includes a choice of two sides.

Chicken Nuggets	\$12.75 /person*
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honey mustard, barbeque sauce and ketchup

Chicken Parmesan Patties	\$13.75 /person*
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tomato sauce and mozzarella

Penne Pasta Meatballs & Sausage	\$14.25 /person*
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plum tomato sauce, romano cheese
and crushed red pepper

Pizza Buffet	\$14.00 /person*
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plain, pepperoni, and fresh veggies

Hot Dogs or Burgers	\$13.75 /person*
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tatter tots, 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

\$28.50 /person

Border Salad

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

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

\$28.75 /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, cipollini 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

\$28.25 /person

Classic Caesar Salad

crisp romaine, garlic croutons

Roasted Seasonal Vegetables

Zucchini, sweet peppers, crimini, cippolini, 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

Bistro Buffet

\$27.25 /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

\$30.00 /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

\$29.50 /person

Chopped Iceberg 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

Golden Fried Chicken

old-fashioned cream gravy

Succotash

sweet corn, lima bean and butter

Macaroni and Cheddar Cheese

Cornbread Muffins

Apple Cobbler

50 person minimum

Dinner Buffet:

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

Create Your Buffet for \$28.00 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 Choice of Dessert

25 person minimum

Plated Dinners:

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

\$3.50 /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

Market Price

Chicken Alfredo with Broccoli

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

\$26.25 /person

Prime Rib

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

\$35.00 /person

Chicken Marsala – Francaise - Parmesan

seasonal vegetables and mashed potato or penne

\$26.25 /person

Atlantic Salmon

with a dijon dill sauce and roast potato

\$27.50 /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

\$26.25 /person

Steak & Cake

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

\$38.00 /person

Yankee Pot Roast

dutch egg noodles, roasted vegetable jus

\$25.00 /person

Red Snapper Veracruzana

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

\$27.50 /person

Braised Beef Short Ribs

with polenta and roasted cremini mushrooms

\$25.50 /person

25 person minimum

Plated Dinners:

Entrée Continued

Roast Pork Loin Calvados	\$24.50 /person
granny smith apples fingerling potato, apple brandy pan gravy and seasonal vegetables	
Free Form Chicken Pot Pie	\$24.00 /person
creamy chicken & vegetable stew, garnished with flaky puff pastry	
Orecchiette, Italian Sausage & Garlic Spinach	\$24.00 /person
served with parmesan	

Vegetarian/Vegan/Gluten-Free Options

Vegetarian Enchiladas & Salsa Verde	\$23.00 /person
corn tortilla filled with roasted peppers, onion, tomato, curly kale red beans and rice, topped with monterey jack cheese	
Vegan Burrito Bowl	\$23.00 /person
cauliflower rice topped with tofu crumbles, red cabbage, avocado Pico de gallo and cilantro, taco spice	
Roasted Vegetable Pitas	\$23.00 /person
cumin spiced chickpeas, roasted root vegetables, spinach, tomato And feta served with pita and hummus	

Gluten Free Options

Boneless pork Chop	\$25.00 /person
peach-barbeque sauce and rice pilaf	
Honey Dijon Turkey Cutlets	\$25.00 /person
glazed and served with Yukon gold potato and sautéed snap peas	
Grilled Chicken Ratatouille	\$25.00 /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
orange-cranberry and apple
(serves 35 guests)

\$195.00

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

Market Price

Honey Glazed Baked Ham
Assorted mustards
(serves 45 guests)

\$195.00

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

Market Price

Maple Dijon Crusted Pork Loin
garlic and rosemary spiced
(serves 40 guests)

\$195.00

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

Market Price



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

Cold Hors d'Oeuvres Stationed:

Domestic & Imported Cheese	\$4.00
imported & domestic cheese, fresh fruit garnish & assorted flatbreads	
Crisp Vegetable Crudité	\$3.75
fresh seasonal vegetable, with spinach & roasted garlic dip	
Sliced Fruit Display	\$4.75
fresh seasonal sliced fruit & berries with honey yogurt dip	
Hummus Selection	\$3.25
selection of traditional hummus, buba ganoush and tahini with toasted pita chips	
Chilled Seafood Platter	\$18.50
shrimp cocktail, crab claws, oyster and clam on half shell traditional sauces and lemon	
Antipasti Assortimenti	\$9.50
assorted grilled and roasted vegetables, Italian specialty meats, cheeses and assorted olives	

Hot Hors d'Oeuvres Stationed

Mini Burgers and Tots	\$4.50
choice of: classic onion, pickle, ketchup and mustard or bistro caramelized onion jam and aioli	
Spinach and Artichoke Dip	\$3.50
tortilla chips, flatbreads, carrot and celery sticks	
Baked Brie Wheel	\$3.50
baked wheel topped with raspberry preserves served with french bread slices	
Stuffed Potato Skins	\$3.75
yukon gold potato, bacon bits, chives, cheddar and sour cream	
Boardwalk Barbeque	\$11.50
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)

Cold Hors d'Oeuvres Butlered:

Deviled Eggs topped with caviar	\$100.00
Shrimp Cocktail citrus marinated with house made cocktail	\$195.00
Smoked Salmon Canapé Nova Scotia salmon, lemon-caper mascarpone	\$135.00
Antipasto Brochettes Olives, artichokes, mozzarella and grape tomato	\$150.00
Prosciutto & Melon imported prosciutto ham and fresh melon	\$125.00
Filet Crostini rare tenderloin with horseradish sauce	\$210.00
Tomato-Basil Bruschetta tomato and fresh basil on herbed crostini	\$100.00
Bruschetta Tapenade olives and sundried tomato	\$95.00
Shrimp Gazpacho Shooters	\$195.00
Assorted Finger Sandwiches	\$120.00
Belgium Endive Spears apple, chicken, walnuts and dried cranberry	\$115.00
Ahi Tuna Tataki ginger, soy and wasabi on rice cracker	\$140.00
Salami Coronets Genoa salami stuffed with garlic cream & Spanish olive	\$110.00

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

Hot Hors d'Oeuvres Butlered:

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

(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 \$6.00 per person

Delectable Desserts Tables:

Italian Dessert Display

\$13.25 /person

cannoli, ricotta cheesecake, 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

\$8.75 /person

fudge, caramel popcorn, saltwater taffy and funnel cake

Cookie and Brownie Dessert Display

\$6.00 /person

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

Ice Cream Sundae Dessert Display

\$6.00 /person

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

Package Bar Service:

Package bars are available for plated, buffet or reception functions only. All cash and consumption bars will incur a \$500 set-up fee with no minimum requirement.

Super Premium Brands:

One Hour	\$21.00 per person
Two Hours	\$27.25 per person
Three Hours	\$33.00 per person
Four Hours	\$37.25 per person

House Premium:

One Hour	\$16.00 per person
Two Hours	\$24.00 per person
Three Hours	\$28.25 per person
Four Hours	\$33.25 per person

Wine and Beer Bar:

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