

Riverside Cocktail Reception

Butlered Hors d'oeuvres

Select ten butler-styled hors d'oeuvres to be passed continuously throughout the event

<i>Bruschettas on Crostini</i>	<i>Spanakopita</i>
<i>Assortment of Petit Quiche</i>	<i>Scallops in Bacon</i>
<i>Coconut Crusted Shrimp</i>	<i>House Smoked Salmon Canapés</i>
<i>Assorted Dim Sum</i>	<i>Antipasto Kebabs</i>
<i>House Cured Bacon and Grilled Cheese Bites</i>	<i>Mini Chicken Cheesesteak Sliders</i>
<i>Chicken Marsala Skewers</i>	<i>Saltimbocca Bites</i>
<i>Franks Wrapped in Puff Pastry</i>	<i>Mini Reuben Sandwiches</i>

Cheese Board

A gourmet complementing selection of imported and domestic cheeses accompanied by fresh seasonal fruit and gourmet crackers elegantly displayed on hand crafted cheese boards

Antipasto Salad

Thinly-sliced prosciutto, salami, Soppressata, fresh mozzarella, imported provolone, an array of fresh and pickled vegetables, olives, tomatoes and fresh Italian breads

Pasta Station

Made to order orecchiette, tortellini and fusilli with classic marinara, vodka blush, Alfredo sauce and olive oil and garlic with chopped vegetables

Carving Station

(select one)

Leg of Lamb – slow roasted lamb with accompanying mint sauce
Pork Loin-Prime Reserve Pork Loin oven browned with accompanying sauces with spiced apples
Frenched Turkey Breast – slow roasted with a fresh herb rub and jellied cranberries
Prime Rib - Carved Rib Eye oven roasted with creamy horseradish sauce
Smoked Carving Ham – bone in and brown sugar glazed with rum raisin and walnut sauce

Seafood Station

(select one)

Sushi- Salmon, tuna and California rolls with ginger, wasabi and wakame salad with spicy sauce
Seared Fish - Mahi, tuna and salmon with complimenting classic sauces and garnishes
Sautéed Shellfish - Shrimp, scallops and escargot sautéed, served with chef's choice of seasonal sauces

Chocolate Fountain

Melted Belgian chocolate flows from a fountain served with strawberries, sliced bananas, pretzels, potato chips and seasonal fruit

Colombian Coffee & Imported Tea Service included with your meal
Open, Tab, or Cash Bar Available

\$85.00

6.875% New Jersey State Tax and 20% Gratuity Not Included
Riversedge Room- \$1,000.00 Rental Fee Applies for Cocktail Hour