



4.9/5 STARS



Shore Catering



Full Service Events

Casual to Elegant Events

Weddings, Social, & Corporate Events
Packages, Services, & Menus
Featured Venues



"...the entire process and the staff the day of, was absolutely amazing! Everyone raved about how great the food was, how attentive the staff were and how beautiful the tables look!"

Hot & Cold Breakfast

\$ 27.99 per person
(Minimum of 50 Guests)

Buffet

Croissants
Crumb Cake
Yogurt
Granola
Fruit Salad
Scrambled Eggs
Bacon **or** Sausage Links
Home Fries
Coffee Service
Orange Juice
Condiments

Brunch

\$38.99 per person
(Minimum of 50 Guests)

Buffet

Croissants
Crumb Cake
Mixed Field Green Salad
Balsamic Vinaigrette
Scrambled Eggs
Bacon **or** Sausage Links
French Toast
Home Fries

Choice of Chef Prepared
Chicken Breast (see pg. 7)

Eggplant Rollatini
Penne Vodka
Coffee Service
Orange Juice
Assorted Cookies & Brownies
Condiments

Classic

\$41.99 per person
(Minimum of 50 Guests)

Buffet

Garden **or** Caesar Salad
Dinner Rolls w/ Butter

Choice of Chef Prepared
Chicken Breast (see pg. 7)

Choice of one

Beef Bourguignon
Asian Glazed Salmon
Baked Virginia Ham
Stuffed Pinwheel Filet Mignon

Included Sides

Penne Vodka
Roasted New Potatoes
String Beans w/Oil & Garlic

Coffee Service
Assorted Cookies & Brownies
Condiments

Add-Ons

Additional Charges Apply

Waffle Station

Omelette Station

Raw Bar

Taco Bar

Asian Stir Fry

Entree Upgrades

Visit us at
www.shorecatering.com
or contact our sales team for more
information at 732-920-3040

Celebration

\$49.99 per person
(Minimum of 50 Guests)

Birthdays
Proms
Sweet 16/Quinceanera

Cocktail Hour

Choose 8 Passed Hors D'oeuvres
from our Traditional Menu Choices

Dinner Buffet Service

Choice of Garden or Caesar Salad
Dinner Rolls w/ Butter

Mashed Potato Bar w/ Toppings

Entrees Choose Three

Italian **or** Swedish Meatballs
Fried Chicken Fingers
Chicken Parmagiana
Eggplant Parmagiana
Roasted Mixed Vegetables
Baked Ziti
Sausage, Peppers & Onions
Baked Macaroni & Cheese

Beverages

Assorted Soda
Palmer Punch

Desserts

Fruit Salad
Cookies & Brownies

Choose One Finishing Touch
Station

Stations

\$59.99 per person
(Minimum of 50 Guests)

Holiday Party
Corporate/Fundraisers
Reunions

Cocktail Hour

Choose 8 Passed Hors D'oeuvres
from our Traditional
or Gourmet Menu Choices

Cold Display

Assorted Cheese & Crackers

Dinner Stations

Classic

Chicken Francaise, Baked Eggplant
Marinara, Caesar Salad & Dinner Rolls

Pasta Station

Penne & Bow Tie Pasta w/ Oil, Vodka &
Alfredo Sauce accompanied with Toppings

Carving Station

Roasted Prime Rib Au Jus

Choose One of our Traditional Stations

Macaroni & Cheese, Jersey Shore,
Local Pub, Boardwalk/Carnival,
Mashed Potato, or Sliders

Coffee Bar

Choose One Finishing Touch
Station

Traditional

\$64.99 per person
(Minimum of 75 Guests)

Cocktail Hour

Choose 8 Passed Hors D'oeuvres

Bacon Wraps	Buffalo Bites
Stuffed Mushrooms	Bleu Cheese Burger
Sweet Potato Puffs	Puffs
Caprese Skewers	Cocktail Franks
Mini Reubens	Bruschetta on Toast
Kielbasa & Pineapple	Sausage & Pepper
Artichoke & Spinach	Skewer
Pizza	Mini Quiche

Cold Display

Crudite & Assorted Cheeses

Choose One Attended Station

Mac & Cheese Station
Jersey Shore Station
The Local Pub Station
Boardwalk Carnival Station
Assorted Slider Station

Dinner Buffet Service

Garden or Caesar Salad
Dinner Rolls w/ Butter

Choose Three Traditional Entrees

Chef Prepared Sample Menu

Chicken Francaise
Shrimp Fettuccine in a Garlic Cream Sauce
London Broil Carving Station

Please see Traditional Menu Choices

Entree Accompanied With

Chef Prepared Vegetables
Penne Vodka
Seasoned & Roasted Potatoes

Coffee Bar
Tiered Wedding Cake

Gourmet

\$109.99 per person
(Minimum of 75 Guests)

Cocktail Hour

Choose 8 Passed Hors D'oeuvres

from our Traditional Package or

Chicken Waldorf Cup	Antipasto Cups
Coconut Shrimp	Mini Crab Cakes
Beef Wellington Bites	Scallops in Bacon
Shrimp Shooters	Mini Lobster Rolls
Peanut Chicken Satay	Tuna Poke Cup
Lollipop Lamb Chops	Shrimp Ceviche

Cold Display

Crudite, Antipasto & Gourmet Cheeses

Choose Two Attended Stations

from our Traditional Package or

Gourmet Slider Bar
Mashed Potato Bar
Seafood Bar

Dinner Buffet Service

Mixed Field Green Salad
Dinner Rolls w/ Butter

Choose Three Gourmet Entrees

Chef Prepared Sample Menu

Chef Carved Pinwheel Filet Mignon
Asian Glazed Salmon
Stuffed Portobello Mushroom

Please See Gourmet Menu Choices

Entree Accompanied With

Chef Prepared Vegetables
Penne Vodka
Seasoned & Roasted Potatoes

Coffee Bar
Tiered Wedding Cake
Choice of Finishing Touch Station

Cocktail

\$95.99 per person
(Minimum of 75 Guests)

Cocktail Hour

Choose 8 Passed Hors D'oeuvres
from our Traditional or
Gourmet Menu Choices

Cold Display

Crudite & Gourmet Cheeses

Self Serve Station

Lobster Ravioli
Swedish Meatballs

Dinner Stations

Classic

Chicken Francaise, Baked Eggplant
Marinara, Caesar Salad & Dinner Rolls

Pasta Station

Penne & Bow Tie Pasta w/ Oil, Vodka &
Alfredo Sauce accompanied with Toppings

Carving Station

Roasted Prime Rib Au Jus

Choose Two of our Attended Stations

Macaroni & Cheese, Jersey Shore,
Local Pub, Boardwalk/Carnival,
Sliders, Mashed Potato,
or Seafood Bar

Coffee Bar

Tiered Wedding Cake

Choice of Finishing Touch Station

**See Pages 5 through 8 for menu
choices & services**

Plated

\$105.99 per person
(Minimum of 75 Guests)

Cocktail Hour

Choose 8 Passed Hors D'oeuvres
from our Traditional or
Gourmet Menu Choices

Cold Display

Crudite & Gourmet Cheeses

Choose Two Chef Attended Stations

from our Traditional or
Gourmet Packages

Plated Dinner Service

Mixed Field Green Salad
Dinner Rolls w/ Butter

Pre-Ordered Entrees

Choose Two options for Guests
or Two for a Duet Plate

Chef Prepared Sample Menu

Sliced Filet Mignon with Bearnaise
Asian Glazed Salmon

Please See Full Gourmet Menu Choices

Entree Accompanied With

Chef Prepared Vegetables
Seasoned & Roasted Potatoes

Coffee Bar

Tiered Wedding Cake

Choice of Finishing Touch Station

** Package not Offered at All Venues *
Additional Charges may Apply*

Stations

Traditional

Mac & Cheese

Elbow Macaroni w/ Creamy Cheese
Sauce & Assorted Toppings

Jersey Shore

Pork Roll & Cheese Sliders
Mini Cheesesteaks

Local Pub

Buffalo Bites w/ Celery & Blue Cheese
Bavarian Pretzels w/ a Beer Cheese Dip

Boardwalk/Carnival

Popcorn Stand
Mini Sausage & Pepper Sandwiches

Assorted Sliders

Lemon Pepper Chicken
BBQ Pulled Pork

Gourmet

Mashed Potato Bar

Mashed Idaho Potatoes w/ Assorted
Toppings

Slider Bar

Tuscan Chicken
BBQ Beef Brisket

Seafood Bar

Steamed Clams w/ Drawn Butter
Coconut Shrimp & Orange Sauce

Finishing Touch Stations

Choose One

Smore's Station
Gourmet Pastries
Cupcake Station
Fluffernutter Sandwiches
Milk & Warm Chocolate Chip Cookies

Additional Charge May Apply

Ice Cream Truck
Specialty Wrapped Cookies



Gourmet Wedding Cakes

Design your own signature
wedding cake by the
award winning

Chocolate Carousel

You will have a private consultation
with the bakery to taste and discuss
exactly what you want.

Bakery will handle any additional
requests and extra charges.

Full Service Packages

Experience our full service events at any of our featured venues or location of your choice. Packages include event coordination, staff, linens, napkins, flatware, china, and glassware. Our staff will set tables, buffets, stations, serve, bus, cleanup and help you and your guests enjoy your event! Packages include up to four hours of food and service for your guests. Staff will be on site two hours before the beginning of your event to unload and setup.

Wedding Receptions

Your Event Coordinator will help plan all the details including theme, linen colors, menu selections, timeline and will work with vendors to make your event a day you and your guests will remember for a lifetime. Packages include cocktail hour and four hours of food and service for your guests. Staff will be on site three hours before the beginning of your event to unload and setup.

Additional Fees

Tax, Gratuity and Travel Charges

Depending on your venue there may be additional charges to help us execute and deliver the event you envision.

Some examples include

- Venue and/or Equipment/Rental Fees
- Setup & Breakdown
- On Site Ceremony
- Additional Tables, Chairs,
- Glassware & Linens
- Additional Service
- Soda & Drink Service

Bar Services Additional

Shore Catering does not have a liquor license.

All bar services should be arranged prior to your event. Please request a referral list of bartenders and companies who can help plan and service your event.

Additional Resources

- Planning Guide
- Preferred Vendor Guide
- Private Tastings
- Tours or Site Evaluations

Policy & Payment

Signed Contract and Deposit required at time of booking.
Please read Full Contract with all details.
Deposits are Non Refundable.
We accept Cash, Check or Credit Cards
2% Discount for Cash
2% Processing Fee on Credit Cards

Minimum & Discounts

Inquire about Open Dates or Off Season to Waive Minimum Guest Count (Surcharge May Apply)

Bride & Groom Always Free
Volume Discounts on Larger Events

Traditional Menu Choices

Passed Hors D'oeuvres

- Bacon Wraps Cheddar Cheese, Cream Cheese, White Bread and Bacon
- Buffalo Bites Boneless Buffalo Chicken & celery on a skewer w/ Bleu Cheese Dressing
- Cocktail Franks Mini Hot Dog Wrapped in Puff Pastry w/ Spicy Deli Mustard
- Mini Reubens Sliced Corned Beef and Swiss on Grilled Rye & Russian Dressing
- *Kielbasa & Pineapple* Grilled Kielbasa & Pineapple skewered
- Blue Cheese Burger Puffs Crumbled Bleu Cheese and Seasoned Chopped Meat in Puff Pastry
- *Sausage & Pepper* Thumann's Sizzler Sausage Skewered with Peppers & Onions
- Sweet Potato Puffs Mashed Sweet Potatoes w/ Mini Marshmallows in Puff Pastry
- Mini Quiche Miniature Vegetarian Quiche Filled w/ Spinach & Cheese
- *Stuffed Mushroom* Seared & Roasted Mushrooms Filled w/ Vegetable Stuffing
- Artichoke & Spinach Pizza Sauteed Spinach, Artichokes, Roasted Red Peppers, Ricotta & cheese baked on Flatbread
- *Caprese Skewers* Roasted Red Peppers, Fresh Mozzarella, Cherry Tomato Seasoned and Topped w/ a Balsamic Glaze
- Bruschetta Toast Fresh Bruschetta over Garlic Toast w/ Shaved Parmesan Cheese

Entrees

- Chicken Cordon Bleu Breaded Chicken baked w/ Swiss Cheese&d Ham in a Cream Sauce
- Chicken Francaise Flour Dipped Chicken Sauteed in a Rich Creamy Lemon Sauce
- Chicken Florentine Seared Chicken w/ Spinach, Goat Cheese and Cream Sauce
- Chicken Marsala Sauteed Chicken in a Mushroom Marsala Wine Gravy
- Chicken Parmagiana Breaded Chicken Topped w/ Mozzarella, Parmesan & Red Sauce
- Balsamic Chicken Chicken Sauteed in a Balsamic Reduction Garnished w/ Berries
- Eggplant Rollatini Breaded Eggplant Rolled with Ricotta, Mozzarella & Parmesan Cheeses Topped w/ Red Sauce
- Shrimp Fettuccini Fettuccine Pasta Tossed w/ Shrimp in a Creamy Garlic Sauce
- Baked Virginia Ham Spiral Bone in Ham Baked in a Brown Sugar Reduction
- Marinated London Broil Marinated for 36 hours in Au Jus w/ Caramelized Onions & Mushrooms
- Roast Beef & Gravy Whole Top Round Roast Beef Cooked Medium Rare, Seasoned and served w/ Gravy

*** Gluten Free Choices for Guest with Allergies***

Gourmet Menu Choices

Passed Hors D'oeuvres

Coconut Shrimp Breaded Shrimp w/ Coconut Shavings & Orange Sauce
 Beef Wellington Bites Filet Mignon Wrapped in Puff Pastry w/ Horseradish Mayo
 Shrimp Shooters Shrimp Served in a Shot Glass w/ Cocktail Sauce & Lemon
 Peanut Chicken Satay Skewered Seasoned Chicken w/ an Asian Peanut Sauce
 Baked Brie & Fruit Baked Brie Cheese Filled /h Fruit in Phyllo
 Mini Crab Cakes Breaded & Baked Crab Meat w/ Fresh Remoulade
 Shrimp Ceviche Diced Shrimp, Tomato, Red Onion, Cilantro in a Lemon Marinade
 Bacon Wrapped Scallops Butter Sauteed Scallops Wrapped in Bacon
 Lollipop Lamb Chops Juicy Seared Lamb on Lollipop skewer w/ Gravy
 Lobster Mini Rolls Chunky Lobster Salad Served on Potato Rolls
 Tuna Poke Cup Seared Ahi Tuna Poke w/ Red Onion, Chives, Sesame Seeds
 Chicken Waldorf Cup Chicken Salad w/ Walnuts, Craisins, Red Grapes & Celery

Entrees

Stuffed Portobello Mushroom Seared & Stuffed w/ Roasted Red Peppers, Breadcrumbs,
 Celery, Spices & Melted Fresh Mozzarella w/ a Balsamic Reduction Glaze.
 Shimp Scampi Shrimp Sauteed in Garlic Lemon Butter Over Linguini
 Asian Glazed Salmon Baked Salmon Seared in a Sweet Asian Teriyaki Sauce
 Breaded & baked Lump Crab Meat w/ Fresh Remoulade
 Flounder Francaise Flour Dipped Flounder Sauteed in a Rich Lemon Sauce
 Pinwheel Filet Mignon Stuffed with Spinach, Red Pepper & Garlic
 Prime Rib Seasoned & Slow Roasted to Medium Rare w/ Au Jus
 Filet Mignon Sliced Beef Tenderloin w/ Choice of Mushroom Demi Glaze, Bearnaise or
 Horseradish Mayo

Entrees Accompanied With

Chef Prepared Vegetables Seasoned & Roasted Seasonal Mixed Vegetables
 Penne Vodka Penne Pasta served in our Signature Creamy Vodka sauce
 Roasted Potatoes Oven Roasted Potatoes tossed in Olive oil and spices

*Accommodation for Guest Allergies Will Be Made
 Upon Request*

Eagle Ridge Golf Club

Our Featured Property for Weddings & Events



Wedding Receptions Bride & Groom are Always Free!

All Receptions Include
Cocktail Hour
4 Hour Dinner Reception
Coffee & Dessert Service

Property & Service

Event Coordinator
Maitre D For Bridal Party
Private Bridal Suite
Views of Golf Course
Outdoor Patio Availability for Cocktail Hour or Ceremony

Add Ons & Enhancements

(Additional Charges Apply)
Venue Rental Fee
On Site Ceremony
VIP Package for Bridal Suite
Setup & Breakdown of Room
Soda Station

Bar Services Additional

Shore Catering does not have a liquor license.
All bar services provided by Eagle Ridge Golf Club.
Cash, Beer/Wine, & Open Bar Available by the Hour.
Contract must be read and signed for package with alcohol and service.

Catered Events on Fridays & Saturdays Only

Please visit us at eventsateagleridge.com for more information



Family Owned & Operated Since 1988

732-920-3040

www.shorecatering.com



Vendors and notes

Music/Entertainment:

Florist:

Invitations/Decor:

Transportation:

Photography/Video:

Officiant:

Favors:

Local Accommodations:

Notes: