



TIM McLOONE'S
— SUPPER CLUB —


wedding reception

ENJOY BREATHTAKING
PANORAMIC VIEWS OF THE
ATLANTIC OCEAN + ASBURY PARK

AN AFFAIR TO REMEMBER

package includes:

ON-SITE VENUE COORDINATOR
FIVE HOUR PREMIUM OPEN BAR
WINE SERVICE WITH DINNER
SELECT SIGNATURE DRINKS
TIERED WEDDING CAKE BY CHOCOLATE CAROUSEL
NAPKIN COLOR OF YOUR CHOICE
WHITE TABLE LINENS
LED UP-LIGHTING
NEWLYWED SUITE



1200 ocean avenue, asbury park, *new jersey* 07712

cocktail hour

BUTLER PASSED CHAMPAGNE as your guests arrive

GRAZING TABLE

INTERNATIONAL CHEESE, OLIVE MEDLEY, MARINATED ARTICHOKEs, BRUSCHETTA, HUMMUS seasonal jams & spreads, fresh & dried fruits

RAW BAR

SHRIMP, CLAMS & OYSTERS cocktail sauce, horseradish, lemons

BUTLER PASSED HORS D' OEUVRES | choice of eight:

BANG BANG SHRIMP

SHRIMP COCKTAIL

COCONUT SHRIMP sweet thai sauce

SCALLOPS wrapped in brown sugar bacon

SPICY TUNA TARTARE black sesame cone

CHORIZO STUFFED MUSHROOMS

MINI BEEF SLIDERS smoked cheddar

PIGS IN A BLANKET

BEEF EMPANADAS chipotle mayo

TRADITIONAL MEATBALLS

LOADED BAKED POTATO TOTS

***MINI LAMB CHOPS** | additional \$5 per person

***CHEESESTEAK SPRING ROLLS** | additional \$4 per person

POTSTICKERS soy ginger

GENERAL TSO'S CHICKEN

COCONUT CHICKEN aji mango sauce

CHICKEN TERIYAKI SKEWER

MINI GRILLED CHEESE tomato soup

SMOKEY RISOTTO CROQUETTE

BRIE & RASPBERRY wrapped in phyllo

FALAFEL FRITTERS

AVOCADO TOAST feta & pomegranate

GOLDEN FRIED RAVIOLI marinara

CHAFING DISH SELECTIONS | choice of one:

FRIED CALAMARI with marinara

SPINACH & ARTICHOKE DIP homemade crostini

ZUPPA DI MUSSELS tossed in white wine garlic sauce or marinara

SAUSAGE & PEPPERS with sautéed onions

SWEDISH or **TRADITIONAL MEATBALLS**

SWEET & SPICY or **SZECHUAN STYLE THAI CHICKEN**

EGGPLANT ROLLATINE

PASTA | choice of one pasta + one sauce (any combination):

pasta tortellini, rigatoni, farfalle or penne | **sauce** vodka, bolognese, alfredo, traditional pesto, marinara, pesto with plum tomatoes, puttanesca, carbonara or primavera with garlic & olive oil

SPECIALTY STATION | choice of one:

POTATO BAR

KNOTTED PRETZEL BAR

MAC N' CHEESE BAR

BUFFALO WINGS BAR

SLIDER STATION

CARVING STATION

FLATBREAD STATION

CHICKEN & WAFFLES STATION

PHILLY CHEESESTEAK SANDWICHES

PORK ROLL, EGG & CHEESE SANDWICHES

sit down dinner

PRE-SET CHAMPAGNE TOAST

BOTTLED WINE SERVICE red & white varietals

SALAD | choice of one:

ASBURY mixed greens, apples, dried cranberries, candied walnuts, feta, balsamic vinaigrette

MIXED FIELD GREENS wrapped in a sliced cucumber, cherry tomatoes, carrots, herbed croutons, drizzled with balsamic vinaigrette

TRADITIONAL CAESAR herbed croutons, imported parmesan

WATERMELON arugula, feta, red onion, sunflower seeds, house vinaigrette

BUTTERNUT SQUASH shaved brussels, bacon, pumpkin seeds, goat cheese, cranberries, maple vinaigrette

ENTRÉE | choice of three table-side:

FRENCH CUT CHICKEN BREAST pan gravy

CHICKEN BREAST seared, prosciutto, fresh mozzarella, mushrooms, sherry cream sauce

FRENCH ONION CHICKEN caramelized onions, gruyere, sherry demi-glace

ATLANTIC SALMON grilled, brown sugar, soy sauce, pineapple juice

BROILED SALMON tarragon cream sauce

SEARED HALIBUT lemon dill butter

BLACKENED MAHI MAHI mango beurre blanc

NEW YORK STRIP STEAK grilled, garlic herb butter

DRY AGED BEEF FILET garlic herb butter

SHORT RIB burgundy demi-glace

***LOBSTER TAIL** added to any entrée | **additional \$15 per person**

Accompanied with parmesan mashed potatoes & chef selected seasonal vegetables rolls & butter

VEGAN + VEGETARIAN OPTIONS available upon request

DESSERT

CUSTOM TIERED WEDDING CAKE

freshly brewed coffee, decaffeinated coffee + tea

\$175 per person,
plus NJ sales tax & 20% service charge

dinner buffet

PRE-SET CHAMPAGNE TOAST

BOTTLED WINE SERVICE red & white varietals

SALAD DISPLAY | choice of two:

ASBURY mixed greens, apples, dried cranberries, candied walnuts, feta, balsamic vinaigrette

MIXED FIELD GREENS cherry tomatoes, carrots, herbed croutons, balsamic vinaigrette

TRADITIONAL CAESAR herbed croutons, imported parmesan

WATERMELON arugula, feta, red onion, sunflower seeds, house vinaigrette

BUTTERNUT SQUASH shaved brussels, bacon, pumpkin seeds, goat cheese, cranberries, maple vinaigrette

chafing dish selections

SEAFOOD | choice of one:

BROILED SALMON tarragon cream sauce

JERK SWORDFISH dragonfruit salsa

BLACKENED MAHI MAHI mango beurre blanc

ATLANTIC SALMON grilled, brown sugar, soy sauce, pineapple juice

CHICKEN | choice of one:

FRANÇAISE egg battered, creamy lemon butter sauce

MARSALA mushrooms, red wine sauce

FLORENTINE spinach, mozzarella, alfredo sauce

CHICKEN BREAST seared, prosciutto, fresh mozzarella, mushrooms, sherry cream sauce

chef attended stations

PASTA | choice of two pastas + two sauces:

pasta tortellini, rigatoni, farfalle *or* penne

sauce vodka, alfredo, traditional pesto, marinara, carbonara, pesto with plum tomatoes *or* primavera with garlic & olive oil

CARVING | choice of one:

OVEN ROASTED TURKEY gravy, cranberry sauce

ROAST BEEF au jus, horseradish cream sauce

STUFFED LOIN OF PORK gravy

BAKED VIRGINIA HAM applesauce, mustard

Accompanied with roasted red bliss potatoes & chef selected seasonal vegetables rolls & butter

dessert

CUSTOM TIERED WEDDING CAKE

freshly brewed coffee, decaffeinated coffee + tea

\$175 per person,
plus NJ sales tax & 20% service charge



TIM McLOONE'S
— SUPPER CLUB —


wedding reception

ENJOY BREATHTAKING
PANORAMIC VIEWS OF THE
ATLANTIC OCEAN + ASBURY PARK

SHALL WE DANCE

package includes:

ON-SITE VENUE COORDINATOR
FIVE HOUR OPEN BAR
SELECT SIGNATURE DRINKS
TIERED WEDDING CAKE BY CHOCOLATE CAROUSEL
NAPKIN COLOR OF YOUR CHOICE
WHITE TABLE LINENS
LED UP-LIGHTING
NEWLYWED SUITE



1200 ocean avenue, asbury park, *new jersey* 07712

cocktail hour

BUTLER PASSED CHAMPAGNE as your guests arrive

GRAZING TABLE

INTERNATIONAL CHEESE, OLIVE MEDLEY, MARINATED ARTICHOKEs, BRUSCHETTA, HUMMUS seasonal jams & spreads, fresh & dried fruits

BUTLER PASSED HORS D' OEUVRES | choice of six:

BANG BANG SHRIMP

SHRIMP COCKTAIL

COCONUT SHRIMP sweet thai sauce

SCALLOPS wrapped in brown sugar bacon

SPICY TUNA TARTARE black sesame cone

CHORIZO STUFFED MUSHROOMS

MINI BEEF SLIDERS smoked cheddar

PIGS IN A BLANKET

BEEF EMPANADAS chipotle mayo

TRADITIONAL MEATBALLS

LOADED BAKED POTATO TOTS

POTSTICKERS soy ginger

GENERAL TSO'S CHICKEN

COCONUT CHICKEN aji mango sauce

CHICKEN TERIYAKI SKEWER

MINI GRILLED CHEESE tomato soup

SMOKEY RISOTTO CROQUETTE

BRIE & RASPBERRY wrapped in phyllo

FALAFEL FRITTERS

AVOCADO TOAST feta & pomegranate

GOLDEN FRIED RAVIOLI marinara

***MINI LAMB CHOPS** | additional \$5 per person

***CHEESESTEAK SPRING ROLLS** | additional \$4 per person

CHAFING DISH SELECTIONS | choice of one:

FRIED CALAMARI with marinara

SPINACH & ARTICHOKE DIP homemade crostini

ZUPPA DI MUSSELS tossed in white wine garlic sauce or marinara

SAUSAGE & PEPPERS with sautéed onions

SWEDISH or **TRADITIONAL MEATBALLS**

SWEET & SPICY or **SZECHUAN STYLE THAI CHICKEN**

EGGPLANT ROLLATINE

PASTA | choice of one pasta + one sauce (any combination):

pasta tortellini, rigatoni, farfalle or penne | **sauce** vodka, bolognese, alfredo, traditional pesto, marinara, pesto with plum tomatoes, puttanesca, carbonara or primavera with garlic & olive oil

SPECIALTY STATION | choice of one:

POTATO BAR

KNOTTED PRETZEL BAR

MAC N' CHEESE BAR

BUFFALO WINGS BAR

SLIDER STATION

CARVING STATION

FLATBREAD STATION

CHICKEN & WAFFLES STATION

PHILLY CHEESESTEAK SANDWICHES

PORK ROLL, EGG & CHEESE SANDWICHES

reception

PRE-SET CHAMPAGNE TOAST

SALAD DISPLAY | choice of two:

ASBURY mixed greens, apples, dried cranberries, candied walnuts, feta, balsamic vinaigrette

MIXED FIELD GREENS cherry tomatoes, carrots, herbed croutons, thyme vinaigrette

TRADITIONAL CAESAR herbed croutons, imported parmesan

WATERMELON arugula, feta, red onion, sunflower seeds, house vinaigrette

BUTTERNUT SQUASH shaved brussels, bacon, pumpkin seeds, goat cheese, cranberries, maple vinaigrette

chef attended stations | choice of four:

CARVING | choice of one:

OVEN ROASTED TURKEY gravy, cranberry sauce

ROAST BEEF au jus, horseradish cream sauce

STUFFED LOIN OF PORK gravy

BAKED VIRGINIA HAM applesauce, mustard

TASTE OF ASIA | choice of one: CHICKEN, BEEF or PORK

mushrooms, peppers, carrots, broccoli, scallion, fried rice

MAC N' CHEESE | bacon, jalapeño, broccoli, green onion, tomato, breadcrumbs

PASTA | choice of two pastas: tortellini, rigatoni, farfalle or penne

choice of two sauces: vodka, alfredo, traditional pesto, marinara, pesto with plum tomatoes, carbonara or primavera with garlic & olive oil

WINGS | choice of one: BONE-IN or BONELESS

buffalo, thai sauce, bbq, bleu cheese, ranch, celery, carrots

TACO | choice of one: CHICKEN or GROUND BEEF

peppers, onion, tomato, salsa, cheese, guacamole, sour cream, jalapeño, soft & hard tortilla shells

CHICKEN + WAFFLES | dipping sauces, hot honey

SLIDERS | buffalo chicken, pulled pork, falafel, french fries

dessert

CUSTOM TIERED WEDDING CAKE

freshly brewed coffee, decaffeinated coffee + tea

\$165 per person,
plus NJ sales tax & 20% service charge



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wedding reception

ENJOY BREATHTAKING
PANORAMIC VIEWS OF THE
ATLANTIC OCEAN + ASBURY PARK

CASABLANCA

package includes:

ON-SITE VENUE COORDINATOR
FIVE HOUR OPEN BAR
SELECT SIGNATURE DRINKS
TIERED WEDDING CAKE BY CHOCOLATE CAROUSEL
NAPKIN COLOR OF YOUR CHOICE
WHITE TABLE LINENS
LED UP-LIGHTING
NEWLYWED SUITE



1200 ocean avenue, asbury park, *new jersey* 07712

cocktail hour

BUTLER PASSED CHAMPAGNE as your guests arrive

GRAZING TABLE

INTERNATIONAL CHEESE, OLIVE MEDLEY, MARINATED ARTICHOKEs, BRUSCHETTA, HUMMUS seasonal jams & spreads, fresh & dried fruits

BUTLER PASSED HORS D' OEUVRES | choice of six:

BANG BANG SHRIMP

SHRIMP COCKTAIL

COCONUT SHRIMP sweet thai sauce

SCALLOPS wrapped in brown sugar bacon

SPICY TUNA TARTARE black sesame cone

CHORIZO STUFFED MUSHROOMS

MINI BEEF SLIDERS smoked cheddar

PIGS IN A BLANKET

BEEF EMPANADAS chipotle mayo

TRADITIONAL MEATBALLS

LOADED BAKED POTATO TOTS

POTSTICKERS soy ginger

GENERAL TSO'S CHICKEN

COCONUT CHICKEN aji mango sauce

CHICKEN TERIYAKI SKEWER

MINI GRILLED CHEESE tomato soup

SMOKEY RISOTTO CROQUETTE

BRIE & RASPBERRY wrapped in phyllo

FALAFEL FRITTERS

AVOCADO TOAST feta & pomegranate

GOLDEN FRIED RAVIOLI marinara

***MINI LAMB CHOPS** | additional \$5 per person

***CHEESESTEAK SPRING ROLLS** | additional \$4 per person

CHAFING DISH SELECTIONS | choice of one:

FRIED CALAMARI with marinara

SPINACH & ARTICHOKE DIP homemade crostini

ZUPPA DI MUSSELS tossed in white wine garlic sauce or marinara

SAUSAGE & PEPPERS with sautéed onions

SWEDISH or **TRADITIONAL MEATBALLS**

SWEET & SPICY or **SZECHUAN STYLE THAI CHICKEN**

EGGPLANT ROLLATINE

PASTA | choice of one pasta + one sauce (any combination):

pasta tortellini, rigatoni, farfalle or penne | **sauce** vodka, bolognese, alfredo, traditional pesto, marinara, pesto with plum tomatoes, puttanesca, carbonara or primavera with garlic & olive oil

SPECIALTY STATION | choice of one:

POTATO BAR

KNOTTED PRETZEL BAR

MAC N' CHEESE BAR

BUFFALO WINGS BAR

SLIDER STATION

CARVING STATION

FLATBREAD STATION

CHICKEN & WAFFLES STATION

PHILLY CHEESESTEAK SANDWICHES

PORK ROLL, EGG & CHEESE SANDWICHES

sit down dinner

PRE-SET CHAMPAGNE TOAST

SALAD | choice of one:

ASBURY mixed greens, apples, dried cranberries, candied walnuts, feta, balsamic vinaigrette

MIXED FIELD GREENS wrapped in a sliced cucumber, cherry tomatoes, carrots, herbed croutons, drizzled with balsamic vinaigrette

TRADITIONAL CAESAR herbed croutons, imported parmesan

WATERMELON arugula, feta, red onion, sunflower seeds, house vinaigrette

BUTTERNUT SQUASH shaved brussels, bacon, pumpkin seeds, goat cheese, cranberries, maple vinaigrette

ENTRÉE | choice of three table-side:

FRENCH CUT CHICKEN BREAST pan gravy

CHICKEN BREAST seared, prosciutto, fresh mozzarella, mushrooms, sherry cream sauce

FRENCH ONION CHICKEN caramelized onions, gruyere, sherry demi-glace

ATLANTIC SALMON grilled, brown sugar, soy sauce, pineapple juice

BROILED SALMON tarragon cream sauce

SEARED HALIBUT lemon dill butter

BLACKENED MAHI MAHI mango beurre blanc

NEW YORK STRIP STEAK grilled, garlic herb butter

SHORT RIB burgundy demi-glace

***DRY AGED BEEF FILET** garlic herb butter | **additional \$15 per person**

***LOBSTER TAIL** added to any entrée | **additional \$15 per person**

Accompanied with parmesan mashed potatoes & chef selected seasonal vegetables rolls & butter

VEGAN + VEGETARIAN OPTIONS available upon request

DESSERT

CUSTOM TIERED WEDDING CAKE

freshly brewed coffee, decaffeinated coffee + tea

\$150 per person,
plus NJ sales tax & 20% service charge

dinner buffet

PRE-SET CHAMPAGNE TOAST

SALAD DISPLAY | choice of two:

ASBURY mixed greens, apples, dried cranberries, candied walnuts, feta, balsamic vinaigrette

MIXED FIELD GREENS cherry tomatoes, carrots, herbed croutons, balsamic vinaigrette

TRADITIONAL CAESAR herbed croutons, imported parmesan

WATERMELON arugula, feta, red onion, sunflower seeds, house vinaigrette

BUTTERNUT SQUASH shaved brussels, bacon, pumpkin seeds, goat cheese, cranberries, maple vinaigrette

chafing dish selections

SEAFOOD | choice of one:

BROILED SALMON tarragon cream sauce

JERK SWORDFISH dragonfruit salsa

BLACKENED MAHI MAHI mango beurre blanc

ATLANTIC SALMON grilled, brown sugar, soy sauce, pineapple juice

CHICKEN | choice of one:

FRANÇAISE egg battered, creamy lemon butter sauce

MARSALA mushrooms, red wine sauce

FLORENTINE spinach, mozzarella, alfredo sauce

CHICKEN BREAST seared, prosciutto, fresh mozzarella, mushrooms, sherry cream sauce

PASTA | choice of one pasta + one sauce:

pasta tortellini, rigatoni, farfalle *or* penne

sauce vodka, alfredo, traditional pesto, marinara, carbonara, pesto with plum tomatoes *or* primavera with garlic & olive oil

chef attended carving station | choice of one:

OVEN ROASTED TURKEY gravy, cranberry sauce

ROAST BEEF au jus, horseradish cream sauce

STUFFED LOIN OF PORK gravy

BAKED VIRGINIA HAM applesauce, mustard

Accompanied with roasted red bliss potatoes & chef selected seasonal vegetables rolls & butter

dessert

CUSTOM TIERED WEDDING CAKE

freshly brewed coffee, decaffeinated coffee + tea

\$150 per person,
plus NJ sales tax & 20% service charge



TIM McLOONE'S
— SUPPER CLUB —

wedding reception

ENHANCEMENTS

BEACH CEREMONY

Fifth Avenue Beach, 75 Chairs Included,
Day of Coordination, Thirty Minutes of Time, Power to Beach
\$2,000 fee

CEREMONY CHAIR RENTAL

\$3 per additional chair

INDOOR CEREMONY

30-40 Chairs Included, Day of Coordination,
Thirty Minutes of Time
\$800 fee


EXTEND RECEPTION ONE HOUR

\$15 per person | based off of final guest count

AV PACKAGE UPGRADE

AV Technician, Videos, Lighting, Sound System
\$700 fee

ALL PRICING | plus NJ sales tax & 20% service charge



1200 ocean avenue, asbury park, *new jersey* 07712

enhancements

RAW BAR | \$18 per person

SHRIMP, CLAMS & OYSTERS cocktail sauce, horseradish, lemons

ANTIPASTO DISPLAY | \$12 per person

IMPORTED CURED MEATS & GRILLED VEGETABLES

SLIDERS STATION | \$12 per person

choice of two: BEEF, BUFFALO CHICKEN, PULLED PORK or FALAFEL
assorted toppings

TACO STATION | \$14 per person

choice of one: CHICKEN or GROUND BEEF
peppers, onion, tomato, salsa, cheese, guacamole, sour cream,
jalapeño, soft & hard tortilla shells

TASTE OF ASIA | \$12 per person

choice of one: CHICKEN, BEEF or PORK
mushrooms, peppers, carrots, broccoli, scallion, fried rice

FLATBREAD STATION | \$10 per person

TRADITIONAL, FIG & ARUGULA, WHITE & HOT HONEY

WINGS STATION | \$10 per person

choice of one: BONE-IN or BONELESS
buffalo, thai sauce, bbq, bleu cheese, ranch, celery, carrots

MAC N' CHEESE BAR | \$10 per person

chicken, bacon, jalapeño, broccoli, green onion, tomato, breadcrumbs
[may substitute buffalo chicken]

PASTA | \$10 per person

choice of two pastas: tortellini, rigatoni, farfalle *or* penne
choice of two sauces: vodka, alfredo, traditional pesto, marinara,
pesto with plum tomatoes, carbonara *or* primavera with garlic & olive oil

CRAB CAKE | \$15 per person

roasted red pepper remoulade, tartar sauce

CHICKEN + WAFFLES STATION | \$10 per person

dipping sauces, hot honey

enhancements

CARVING | \$10 per person

choice of one:

OVEN ROASTED TURKEY gravy, cranberry sauce

ROAST BEEF au jus, horseradish cream sauce

STUFFED LOIN OF PORK gravy

BAKED VIRGINIA HAM applesauce, mustard

POTATO BAR | \$10 per person

IDAHO POTATOES, SWEET POTATOES or **FRENCH FRIES**

bacon, chives, cheddar cheese, reggiano parmigiano,
smoked ham, sweet churned butter, sour cream

CHAFING DISH SELECTION | \$8 per person

ADDITIONAL SELECTION

BREAKFAST SANDWICHES | \$10 per person

PORK ROLL, EGG & CHEESE

PHILLY CHEESESTEAK SANDWICHES | \$10 per person

MEAT, CHEESE, SAUSAGE & PEPPERS

KNOTTED PRETZEL BAR | \$10 per person

CHEESE, CHOCOLATE SAUCE & MUSTARD

ICE CREAM BAR | \$8 per person

CHOCOLATE & VANILLA ICE CREAM

assorted toppings

WAFFLE + CHURRO UPGRADE | + \$3 per person

ASSORTED MINI PASTRIES | \$5 per person

SMORES BAR | \$8 per person

CHOCOLATE, GRAHAM CRACKERS & MARSHMALLOWS

STROLLING DESSERTS | \$14 per person

choice of three:

PETIT FOURS, MACAROONS, CREAM PUFFS, TRUFFLES,
CHEESECAKE LOLLIPOPS or CHOCOLATE CHIP COOKIES



TIM McLOONE'S
— SUPPER CLUB —

wedding reception


ENJOY BREATHTAKING
PANORAMIC VIEWS OF THE
ATLANTIC OCEAN + ASBURY PARK

THE GREAT GATSBY

package includes:

ON-SITE VENUE COORDINATOR
FOUR HOUR OPEN BAR
SELECT SIGNATURE DRINKS
TIERED WEDDING CAKE BY CHOCOLATE CAROUSEL
NAPKIN COLOR OF YOUR CHOICE
WHITE TABLE LINENS
LED UP-LIGHTING
NEWLYWED SUITE

Available for morning/afternoon events only



1200 ocean avenue, asbury park, *new jersey* 07712

cocktail hour

BUTLER PASSED CHAMPAGNE as your guests arrive

GRAZING STATION

INTERNATIONAL CHEESE,
OLIVE MEDLEY, MARINATED ARTICHOKEs,
BRUSCHETTA, HUMMUS seasonal jams & spreads, fresh & dried fruits

BUTLER PASSED HORS D' OEUVRES | choice of six:

BANG BANG SHRIMP

SHRIMP COCKTAIL

COCONUT SHRIMP sweet thai sauce

SCALLOPS wrapped in brown sugar bacon

SPICY TUNA TARTARE black sesame cone

CHORIZO STUFFED MUSHROOMS

MINI BEEF SLIDERS smoked cheddar

PIGS IN A BLANKET

BEEF EMPANADAS chipotle mayo

TRADITIONAL MEATBALLS

FRIED DIM SUM soy ginger

GENERAL TSO'S CHICKEN

COCONUT CHICKEN

CHICKEN TERIYAKI SKEWER

MINI GRILLED CHEESE tomato soup

SMOKEY RISOTTO CROQUETTE

BRIE & RASPBERRY wrapped in phyllo

FALAFEL FRITTERS

AVOCADO TOAST feta & pomegranate

GOLDEN FRIED RAVIOLI marinara

***MINI LAMB CHOPS | additional \$5 per person**

***CHEESESTEAK SPRING ROLLS | additional \$4 per person**

sit down lunch

PRE-SET CHAMPAGNE TOAST

SALAD | choice of one:

ASBURY mixed greens, apples, dried cranberries, candied walnuts, feta, balsamic vinaigrette

MIXED FIELD GREENS wrapped in a sliced cucumber, cherry tomatoes, carrots, herbed croutons, drizzled with balsamic vinaigrette

TRADITIONAL CAESAR herbed croutons, imported parmesan

WATERMELON arugula, feta, red onion, sunflower seeds, house vinaigrette

BUTTERNUT SQUASH shaved brussels, bacon, pumpkin seeds, goat cheese, cranberries, maple vinaigrette

ENTRÉE | choice of three table-side:

FRENCH CUT CHICKEN BREAST pan gravy

CHICKEN BREAST seared, prosciutto, fresh mozzarella, mushrooms, sherry cream sauce

FRENCH ONION CHICKEN caramelized onions, gruyere, sherry demi-glace

ATLANTIC SALMON grilled, brown sugar, soy sauce, pineapple juice

BROILED SALMON tarragon cream sauce

SEARED HALIBUT lemon dill butter

BLACKENED MAHI MAHI mango beurre blanc

NEW YORK STRIP STEAK grilled, garlic herb butter

SHORT RIB burgundy demi-glace

***LOBSTER TAIL** added to any entrée | **additional \$15 per person**

Accompanied with parmesan mashed potatoes & chef selected seasonal vegetables rolls & butter

VEGAN + VEGETARIAN OPTIONS available upon request

DESSERT

CUSTOM TIERED WEDDING CAKE

freshly brewed coffee, decaffeinated coffee + tea

\$120 per person,
plus NJ sales tax & 20% service charge

lunch buffet

PRE-SET CHAMPAGNE TOAST

SALAD DISPLAY | choice of two:

MIXED FIELD GREENS cherry tomatoes, carrots, herbed croutons, thyme vinaigrette

TRADITIONAL CAESAR herbed croutons, imported parmesan

FRESH MOZZARELLA & TOMATO extra virgin olive oil

CHILLED CHEESE TORTELLINI tomatoes, mozzarella, balsamic, basil, olive oil

BOWTIE PASTA italian vinaigrette, fresh vegetables

chafing dish selections

SEAFOOD | choice of one:

BROILED SALMON tarragon cream sauce

JERK SWORDFISH dragonfruit salsa

BLACKENED MAHI MAHI mango beurre blanc

ATLANTIC SALMON grilled, brown sugar, soy sauce, pineapple juice

CHICKEN | choice of one:

FRANÇAISE egg battered, creamy lemon butter sauce

MARSALA mushrooms, red wine sauce

FLORENTINE spinach, mozzarella, alfredo sauce

CHICKEN BREAST seared, prosciutto, fresh mozzarella, mushrooms, sherry cream sauce

PASTA | choice of one pasta + one sauce:

pasta tortellini, rigatoni, farfalle *or* penne

sauce vodka, alfredo, traditional pesto, marinara, carbonara, pesto with plum tomatoes *or* primavera with garlic & olive oil

Accompanied with roasted red bliss potatoes & chef selected seasonal vegetables rolls & butter

dessert

CUSTOM TIERED WEDDING CAKE

freshly brewed coffee, decaffeinated coffee + tea

\$120 per person,
plus NJ sales tax & 20% service charge



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— SUPPER CLUB —


wedding reception

ENJOY BREATHTAKING
PANORAMIC VIEWS OF THE
ATLANTIC OCEAN + ASBURY PARK

BREAKFAST AT TIFFANY'S
brunch package includes:

ON-SITE VENUE COORDINATOR
FOUR HOUR OPEN BAR
SELECT SIGNATURE DRINKS
TIERED WEDDING CAKE BY CHOCOLATE CAROUSEL
NAPKIN COLOR OF YOUR CHOICE
WHITE TABLE LINENS
LED UP-LIGHTING
NEWLYWED SUITE

Available for morning/afternoon events only



1200 ocean avenue, asbury park, *new jersey* 07712



cocktail hour

BUTLER PASSED CHAMPAGNE as your guests arrive

GRAZING TABLE

INTERNATIONAL CHEESE, OLIVE MEDLEY, MARINATED ARTICHOKES, BRUSCHETTA, HUMMUS seasonal jams & spreads, fresh & dried fruits
ASSORTMENT OF BAGELS, CROISSANTS & MUFFINS cream cheese, butter, jelly

reception

PRE-SET CHAMPAGNE TOAST

SALAD DISPLAY | choice of two:

ASBURY mixed greens, apples, dried cranberries, candied walnuts, feta, balsamic vinaigrette

MIXED FIELD GREENS cherry tomatoes, carrots, herbed croutons, balsamic vinaigrette

TRADITIONAL CAESAR herbed croutons, imported parmesan

WATERMELON arugula, feta, red onion, sunflower seeds, house vinaigrette

BUTTERNUT SQUASH shaved brussels, bacon, pumpkin seeds, goat cheese, cranberries, maple vinaigrette

RAW BAR | **SHRIMP, CLAMS & OYSTERS** cocktail sauce, horseradish, lemons

chafing dish selections

BACON, SAUSAGE, GOURMET STUFFED FRENCH TOAST & CHEF SELECTED SEASONAL VEGETABLE

choice of one: **HOME FRIES** or **ROASTED RED BLISS POTATOES**

CHICKEN | choice of one:

FRANÇAISE egg battered, creamy lemon butter sauce

MARSALA mushrooms, red wine sauce

FLORENTINE spinach, mozzarella, alfredo sauce

CHICKEN BREAST seared, prosciutto, fresh mozzarella, mushrooms, sherry cream sauce

PASTA | choice of one pasta + one sauce:

pasta tortellini, rigatoni, farfalle or penne

sauce vodka, alfredo, traditional pesto, marinara, carbonara, pesto with plum tomatoes or primavera with garlic & olive oil

chef attended stations

OMELET made to order

WAFFLE whipped cream, fresh strawberries + syrup

dessert

CUSTOM TIERED WEDDING CAKE

freshly brewed coffee, decaffeinated coffee + tea

\$120 per person,
plus NJ sales tax & 20% service charge