

TIM McLOONE'S SUPPER CLUB

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

dinner buffet

SALAD DISPLAY | choice of three:

GARDEN balsamic vinaigrette

CAESAR herbed croutons, 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

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

JERK SWORDFISH dragonfruit salsa

BLACKENED MAHI MAHI mango beurre blanc

CHICKEN | choice of one:

FRANÇAISE egg battered, creamy lemon butter sauce

MARSALA mushrooms, red wine sauce

FLORENTINE spinach, mozzarella, alfredo sauce

TROPICAL grilled chicken breast, pineapple mango chutney

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, pesto with plum tomatoes, marinara, carbonara *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

sides roasted red bliss potatoes & chef selected seasonal vegetable rolls & butter

dessert

ASSORTED MINI PASTRIES family style platters

***SHEET CAKE | additional \$2 per person**

unlimited soft drinks, freshly brewed coffee, decaffeinated coffee + tea included

\$65 per person,

plus NJ sales tax & 20% service charge

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sit down dinner

APPETIZER

choice of one:

CHILLED SHRIMP cocktail sauce

THREE CHEESE RAVIOLI light vodka sauce

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

FRESH MOZZARELLA & SLICED TOMATO basil olive oil, balsamic reduction drizzle

SALAD

choice of one:

MIXED FIELD GREENS wrapped in a sliced cucumber, drizzled with balsamic vinaigrette

TRADITIONAL CAESAR herbed croutons, imported parmesan

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

WATERMELON arugula, feta, red onion, sunflower seeds 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

TROPICAL grilled chicken breast, pineapple mango chutney

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

JERK SWORDFISH dragonfruit salsa

BROILED SALMON tarragon cream sauce

BLACKENED MAHI MAHI mango beurre blanc

NEW YORK STRIP STEAK grilled, garlic herb butter

***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 vegetable rolls & butter

VEGAN + VEGETARIAN OPTIONS available upon request

DESSERT

ASSORTED MINI PASTRIES family style platters

***SHEET CAKE** | **additional \$2 per person**

unlimited soft drinks, freshly brewed coffee,
decaffeinated coffee + tea included

\$65 per person,
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cocktail reception

COCKTAIL HOUR

INTERNATIONAL CHEESE DISPLAY

garnished with an array of fresh fruit & assorted crackers

BUTLER PASSED HORS D' OEUVRES

choice of six:

BANG BANG SHRIMP

SHRIMP COCKTAIL

COCONUT SHRIMP sweet thai sauce

SPICY TUNA TARTARE black sesame cone

BROWN SUGAR BACON WRAPPED SCALLOPS

CHORIZO STUFFED MUSHROOMS

MINI BEEF SLIDERS smoked cheddar

PIGS IN A BLANKET

BEEF EMPANADAS chipotle mayo

TRADITIONAL MEATBALLS

POTSTICKERS soy ginger

GENERAL TSO'S CHICKEN

COCONUT CHICKEN aji mango sauce

MINI GRILLED CHEESE with tomato soup

SMOKEY RISOTTO CROQUETTE

LOADED BAKED POTATO TOTS

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**

RECEPTION

SALAD DISPLAY

MIXED FIELD GREENS cherry tomatoes, carrots, herbed croutons, balsamic vinaigrette
TRADITIONAL CAESAR herbed croutons, imported parmesan

chef attended stations

CRAB CAKE

McLOONE'S SIGNATURE CRAB CAKES
roasted red pepper remoulade, tartar sauce

PASTA

choice of one pasta + one sauce:

pastas tortellini, rigatoni, farfalle *or* penne
saucers vodka, alfredo, traditional pesto, pesto with plum tomatoes, marinara, carbonara *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

SIDES

ROASTED RED BLISS POTATOES
CHEF SELECTED SEASONAL VEGETABLE
rolls & butter

dessert display

ASSORTED MINI PASTRIES
***SHEET CAKE | additional \$2 per person**

unlimited soft drinks, freshly brewed coffee, decaffeinated coffee + tea included

\$70 per person,
plus NJ sales tax & 20% service charge

private event bar options

STANDARD OPEN BAR

VODKA

absolut, absolut flavored vodka,
tito's handmade vodka

GIN

tanqueray, bombay

SCOTCH

dewar's, johnnie walker red

WHISKEY

seagram's 7, seagram's vo,
jack daniels, jameson,
southern comfort

BOURBON

jim beam, bulleit

RUM

bacardi, myers's, captain morgan,
malibu, cruzan flavors

TEQUILA

cuervo gold, zappata

CORDIAL

kahlua, tia maria, frangelico,
sambuca, amaretto,
drambuie, licor 43, b+b

PREMIUM OPEN BAR

VODKA

belvedere, ketel one, grey goose

GIN

gray whale, hendricks,
bombay sapphire

SCOTCH

chivas, johnnie walker black,
glenlivet, glenfiddich, macallan 12

WHISKEY

crown royal, skrewball

BOURBON

maker's mark, basil hayden,
woodford reserve

TEQUILA

casamigos, espolón,
patron silver, patrón café

CORDIAL

grand marnier, chambord

COGNAC

remy martin, hennessy, courvoisier

*standard open bar
menu also included*

BEER SELECTION

ON TAP coors light, robinson ale, guinness, sam adams seasonal, abbey ale, kane

BOTTLES miller lite, budweiser, bud light, corona, michelob ultra, heineken,
estrella damm daura, stella artois, o'douls, double nickel session ipa

HARD SELTZER CANS truly wild berry, white claw black cherry

WINE SELECTION

merlot, cabernet sauvignon, pinot noir, house champagne,
pinot grigio, chardonnay, sauvignon blanc, rosé

beer & wine selections are subject to change

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EVENT

enhancements

EXTEND EVENT ONE HOUR

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

AV PACKAGE UPGRADE

AV Technician, Videos, Lighting, Sound System

\$700 fee

CREATE YOUR OWN MENU

minimum of four enhancements

\$10 per person, plus the cost of each enhancement

ONE HOUR BUTLER PASSED HORS D'OEUVRES

choice of six selections | see hors d'oeuvres menu

\$16 per person

INTERNATIONAL CHEESE DISPLAY

\$7 per person

BRUSCHETTA DISPLAY

\$5 per person

VEGETABLE CRUDITÉS

\$5 per person

MEDITERRANEAN STATION

IMPORTED OLIVES, ROASTED RED PEPPERS,

HUMMUS, FETA, BRUSCHETTA, PITA CHIPS, CROSTINI

\$12 per person

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

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