

McLOONE'S BOATHOUSE

9 Cherry Lane, West Orange, New Jersey 07052

phone: 862.252.7504

sit down wedding package cocktail hour

VEGETABLE CRUDITÉS ranch dressing

FRIED CALAMARI sauce tomate

INTERNATIONAL CHEESE DISPLAY assortment of crackers

ANTIPASTO DISPLAY imported cured meats, provolone cheese, fresh mozzarella, marinated olives, artichoke hearts + grilled vegetables

MEDITERRANEAN DISPLAY hummus, bruschetta, tzatziki, eggplant caponata, roasted red peppers, pita, grilled crostinis + crudités vegetables

pasta display | choice of one pasta + one sauce

pastas PENNE, RIGATONI MEZZI, TORTELLINI *or* CAVATAPPI

saucers roasted tomato cream, pesto cream, marinara, pomodoro, carbonara, alfredo *or* primavera

***upgrade | CHEF ATTENDED STATION** with choice of two pastas + three sauces [+ \$100 fee]

butler passed hors d'oeuvres | choice of six

PIGS WELLINGTON

SPINACH + FETA phyllo dough

ITALIAN MEATBALLS tomato ragu

SPICY TUNA TARTAR CONES

ANTIPASTO SKEWER mozzarella, capicola, tomato + basil oil

STEAMED VEGETABLE DUMPLINGS

SPRING ROLLS thai chili sauce

CRAB RANGOONS

BAKED MAC + CHEESE

BAKED BRIE strawberry coulis + crushed almond

SALMON TARTAR crispy rice

FIRECRACKER SHRIMP

STUFFED MUSHROOM CAPS

SALMON MOUSSE CANAPÉS fresh dill

SESAME CHICKEN

BUFFALO CHICKEN BITES

FRIED CHICKEN + WAFFLES maple syrup

CLAMS CASINO

upgrades | in replacement of one hors d'oeuvre selection

BACON WRAPPED SEA SCALLOPS [+ \$2 per person]

FILET CROSTINIS horseradish cream [+ \$4 per person]

McLOONE'S SIGNATURE MINI CRAB CAKES [+ \$5 per person]

NEW ZEALAND LAMB CHOPS mint demi [+ \$5 per person]

sit down dinner

CHAMPAGNE TOAST

fresh baked rolls + butter

salad | *choice of one*

TRADITIONAL CAESAR romaine hearts, shaved parmesan, buttered croutons + caesar dressing

BETTY'S artisanal greens, honey crisp apples, sun-dried cranberries, candied walnuts, crumbled feta + apple cider vinaigrette

POACHED PEAR frisee, crumbled gorgonzola, candied walnuts + white balsamic vinaigrette

CAPRESE heirloom tomatoes, fresh mozzarella, basil, balsamic reduction + truffle oil

BEET CARPACCIO wild arugula, honey crisp apples, goat cheese + smoked almonds

entrée | *choice of one chicken, one seafood + one beef*

BELL + EVANS CHICKEN BREAST pan au jus

CHICKEN SALTIMBOCCA prosciutto di parma, baby spinach + melted provolone

SEARED SALMON pineapple glaze

PECAN CRUSTED HALIBUT raspberry cream

McLOONE'S SIGNATURE CRAB CAKES seasonal remoulade

SLICED DUCK BREAST port wine reduction

RED WINE BRAISED SHORT RIB natural jus

NEW YORK STRIP AU POIVRE pepper crust + cognac cream

***upgrade | FILET MIGNON** fig port wine reduction [+ \$15 per person]

***upgrade | SURF + TURF** grilled cold water lobster tail with drawn butter, filet mignon with fig port wine reduction [+ market price per person]

served with truffle whipped potatoes + chef's selection of seasonal vegetable

dessert

CHEF'S SELECTION OF FRESH FRUIT + ASSORTED PASTRIES

coffee, decaffeinated coffee + tea

bar

FIVE HOUR PREMIUM OPEN BAR

soft drinks included

\$150 per person | plus sales tax + 20% service charge