

McLOONE'S BOATHOUSE

9 Cherry Lane, West Orange, New Jersey 07052

phone: 862.252.7504

buffet 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

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]

dinner buffet

CHAMPAGNE TOAST

fresh baked rolls + butter

salad display | *choice of two*

TRADITIONAL CAESAR parmesan + buttered croutons

GARDEN english cucumber, red onion, grape tomatoes + balsamic vinaigrette

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

STRAWBERRY baby spinach, red onion, feta, walnuts + honey-balsamic vinaigrette

MINI CAPRESE fresh mozzarella, grape tomatoes, basil + balsamic reduction

FUSILLI PASTA roasted red peppers, arugula, pesto + parmesan

protein | *choice of two*

CHICKEN FRANÇAISE lemon butter cream

CHICKEN MARSALA wild mushrooms + marsala reduction

CHICKEN SALTIMBOCCA prosciutto di parma, baby spinach + provolone

SEARED SALMON pineapple glaze

BLACKENED MAHI MAHI tomato marmalade

SHRIMP SCAMPI rice pilaf

RED WINE BRAISED SHORT RIBS natural jus

pasta display | *choice of one pasta + one sauce*

pastas PENNE, RIGATONI MEZZI, TORTELLINI *or* CAVATAPPI

saucés roasted tomato cream, pesto cream, marinara, pomodoro, carbonara, alfredo, primavera *or* mac n' cheese

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

carving station | *choice of one*

ROAST BEEF natural jus

OVEN ROASTED TURKEY turkey gravy

ROASTED PORK LOIN chipotle-honey glaze

VIRGINIA HAM apple cider jus

***upgrade | BALSAMIC MARINATED FLANK STEAK [+ \$3 per person]**

sides 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

\$145 per person | plus sales tax + 20% service charge