



**BOARDWALK
PLAZA**
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Hors d'Oeuvre

~ butlered or displayed ~

Priced per piece; must have number at least equal to number of guests.

WARM

Spanakopita – Phyllo Stuffed with Spinach and Feta 2.50

Smoked Pulled Pork – Pineapple Slaw Toast Points 3.

Crab Balls with Cajun Mayo 4.

Miniature Vegetable Spring Rolls with Sweet Chili Sauce 2.50

Chicken Parmesan Bites 3.

Veal Swedish Meatballs 3.

Coconut Shrimp 4.

Bacon-Wrapped Scallops with Horseradish Barbeque 4.

Clams Casino 3.

Baked Oysters with Smoked Bacon, Leeks and Parmesan (when available) 4.

Pork Pot Stickers with Soy Ginger Sauce 2.50

Lollipop Lamb Chops with Mint Chimichurri 4.

ROOM TEMPERATURE or CHILLED

Sliced Top Round Crostini with Caramelized Onion and Smoked Blue Cheese 3.5

Crab – Avocado Relish and Cucumber Canapés 3.

Asparagus Spears wrapped in Prosciutto di Parma (in season) 3.50

Chilled Large Shrimp with Cocktail Sauce 4.

Crab Deviled Eggs 4.

Seared Tuna with Black Bean and Chipotle on Tortilla Chip 4.

Portobello Bruschetta with Roasted Tomato and Chèvre 2.50

Shrimp Salad Wontons 3.50

Tomato, Roasted Pepper and Fresh Mozzarella Skewers 3.

House-Cured Citrus Salmon Blinis with Crème Fraiche 3.50

Sundried Tomato Flatbread with Chèvre and Arugula 2.50

Smoked Chicken Salad Crostini 2.50

An 18% banquet gratuity will be added.





Group Dinner ~ Buffet

Choice of 1 Entrée \$40. pp or Choice of 2 Entrées \$45. pp

*Includes a basket of warm bread and butter, freshly brewed coffee, hot teas and iced tea.
A minimum of 20 guests is required for buffets.*

Salad (Plated) ~ Choose One

Mixed Greens cherry tomato, cucumber, carrot, red onion, sherry vinaigrette

Caesar romaine, parmesan, croutons, house Caesar dressing

Baby Spinach strawberries, chèvre, candied walnuts, balsamic vinaigrette

Wedge iceberg, cherry tomato, radish, carrot, red onion, smoked bacon, buttermilk dressing

Entrées ~ Choose One or Two

Pan-Seared Chicken Breast with prosciutto, grilled artichoke, lemon-thyme jus

Mediterranean Stuffed Chicken with spinach, roasted peppers, chèvre, sundried tomatoes

Beef Bourguignon with root vegetable ragout

Slow-Roasted Tenderloin of Beef with demi-glace

Flounder Roulade with lump crabmeat, spinach and sherry sauce

Crab-and-Shrimp Stuffed Shells with ricotta and tomato cream sauce

Eggplant Parmigiana with marinara, mozzarella, ricotta and basil

Grilled Salmon with mustard and brown sugar

Starch ~ Choose One

seasonal risotto, rice pilaf, pasta salad,

warm fingerling potato salad,

herb-roasted red bliss potatoes

Vegetable ~ Choose One

haricots verts, seasonal vegetables,

roasted broccoli and cauliflower,

baby carrots, sautéed spinach and garlic

Dessert ~ Choose One

Luscious Lemon Square, Tiramisu, Double Chocolate Cake,

Cheesecake with Fruit Compote, Strawberry Shortcake (in season only)

An 18% banquet gratuity will be added.



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Group Dinner ~ Plated

*All attendees to receive the same selection of one salad, one entrée,
one starch and one vegetable selection and one dessert.
Includes warm bread and butter, freshly brewed coffee, hot teas and iced tea.*

Salad ~ Choose One

Mixed Greens cherry tomato, cucumber, carrot, red onion, sherry vinaigrette

Caesar romaine, parmesan, croutons, house Caesar dressing

Baby Spinach strawberries, chèvre, candied walnuts, balsamic vinaigrette

Wedge iceberg, cherry tomato, radish, carrot, red onion, smoked bacon, buttermilk dressing

Entrées ~ Choose One

Filet Mignon with Herb Butter \$45. pp

Crab Imperial – Stuffed Chicken Breast \$35. pp

Roasted Vegetable Lasagna with Herb Fondue (vegetarian) \$30. pp

Herb-Crusted Salmon with Beurre Blanc \$35. pp

Jumbo Lump Crab Cakes with Celeriac Remoulade \$40. pp

Grilled Pork Tenderloin with Pineapple Salsa \$35. pp

Starch ~ Choose One

seasonal risotto, rice pilaf, pasta salad,

warm fingerling potato salad,

herb-roasted red bliss potatoes

Vegetable ~ Choose One

haricots verts, seasonal vegetables,

roasted broccoli and cauliflower,

baby carrots, sautéed spinach and garlic



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Plated Group Dinner ~ Page Two

Dessert ~ Choose One

Luscious Lemon Square

Tiramisu

Double Chocolate Cake

Cheesecake with Fruit Compote

Strawberry Shortcake (in season only)

Dinner Enhancements: Add a First Course

Cream of Crab Soup \$5. pp

Crab Deviled Egg \$4. pp

Shrimp Cocktail (3) \$12. pp

Clams Casino (3) \$9. pp

Lollipop Lamb Chops (2) with Mint Chimichurri \$8. pp

Sliced Top Round Crostini (3) with Caramelized Onion and Smoked Blue Cheese \$6. pp

Sundried Tomato Flatbread with Chèvre and Arugula \$4. pp

House-Cured Citrus Salmon Blinis (2) with Crème Fraîche \$6. pp

Portobello Bruschetta with Roasted Tomato and Chèvre \$3. pp

An 18% banquet gratuity will be added.

