



**BOARDWALK
PLAZA**
H ♦ O ♦ T ♦ E ♦ L

The Classic Reception

\$140. pp

A minimum of 20 guests is required for receptions. If less than 20, please inquire for pricing.

Four Hour Open Bar

*Absolut Vodka, Gordons Gin, Bacardi Light Rum, Jim Beam Bourbon,
Seagrams Seven, Jack Daniels, J+B Scotch, Dewars Scotch, Jose Cuervo Gold Tequila*

Victoria's Select House Wines:

Fox Brook Chardonnay, Fox Brook Cabernet, Kenwood Yalupa Brut

Imported and Domestic Beer:

Miller Lite, Coors Light, Yuengling, Corona, Heineken, O'Douls Non-alcoholic

Dinner Wine Service and Champagne Toast

Cocktail Hour ~ Select Four Hors d'Oeuvre and One Display

HORS d'OEUVRE ~ WARM

Spanakopita

Smoked Pulled Pork – Pineapple Slaw Toast Points

Crab Balls with Cajun Mayo

Miniature Vegetable Spring Rolls with Sweet Chili Sauce

Chicken Parmesan Bites

Veal Swedish Meatballs

Coconut Shrimp

Bacon-Wrapped Scallops with Horseradish Barbeque

Clams Casino

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

Pork Pot Stickers with Soy Ginger Sauce

Lollipop Lamb Chops with Mint Chimichurri

An 18% banquet gratuity will be added.





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HORS d'OEUVRE ~ ROOM TEMPERATURE or CHILLED
Sliced Top Round Crostini with Caramelized Onion and Smoked Blue Cheese
Crab – Avocado Relish and Cucumber Canapés
Asparagus Spears wrapped in Prosciutto di Parma (in season)
Chilled Large Shrimp with Cocktail Sauce
Crab Deviled Eggs
Seared Tuna with Black Bean and Chipotle on Tortilla Chips
Portobello Bruschetta with Roasted Tomato and Chèvre
Shrimp Salad Wontons
Tomato, Roasted Pepper and Fresh Mozzarella Skewers
House-Cured Citrus Salmon Blinis with Crème Fraiche
Sundried Tomato Flatbread with Chèvre and Arugula
Smoked Chicken Salad Crostini

DISPLAY ~ CHOOSE ONE

Antipasto

*smoked provolone, mozzarella, prosciutto, Italian salami, pepperoni, capicola,
kalamata olives, marinated artichoke hearts and cherry peppers
served with Italian breads*

Cheese Board

*domestic and imported cheeses, crostini and crackers,
fruits and jams*

Grilled Vegetables

*marinated, grilled and chilled eggplant, zucchini, summer squash, roasted peppers,
and other seasonal offerings*

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DINNER

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 or Two*

** if two choices are selected, a pre-order will be required at least 72 hours in advance*

Filet Mignon with Herb Butter

Crab Imperial – Stuffed Chicken Breast

Roasted Vegetable Lasagna with Herb Fondue (vegetarian)

Herb-Crusted Salmon with Beurre Blanc

Jumbo Lump Crab Cakes with Celeriac Remoulade

Grilled Pork Tenderloin with Pineapple Salsa

Crispy Skinned Chicken Breast with Tarragon Cream

or

Duets ~ Paired on the Plate*

** an additional \$10 pp will be added*

Filet Mignon with Herb Butter with a Jumbo Lump Crab Cake

Filet Mignon with Herb-Crusted Salmon Beurre Blanc

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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*

Also Includes:

*Non Alcoholic Beverages
Freshly Ground and Brewed Coffee and Decaf
Teas
and
A Selection of Petit Fours*

An 18% banquet gratuity will be added.

