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## **THE SHORE CLASSIC WEDDING RECEPTION**

### **PRICING CATEGORIES** (Vary by day)

**FRIDAY:** TBA per person (150 person minimum)

**SATURDAY:** TBA per person (150 person minimum)

**SUNDAY:** TBA per person (100 person minimum)

\*Plus a Venue Fee & Maitre D Fee - 7% Sales Tax and 20% Gratuity\*

**\*\*Prices subject to change\*\***

### **WEDDING PACKAGE OVERVIEW :**

Use of Private Ocean Front Suite for the Day of the Wedding

Five Hour Premium Liquor Open Bar

Choice of Eight Butler Passed Hors d'oeuvres

*(Premium Hors d'oeuvres available at additional cost)*

Raw Bar *(available at market price)*

Fruit and Antipasto Displays

Signature Cocktail

Salad Selections

Choice of Chafing Dishes

Carving Station

Fresh Brewed Coffee-Tea

International Coffee Bar w/ Premium Liquor *(available at additional cost)*

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## MENU SELECTIONS

### **Butler Passed Hors D'oeuvres**

*(Select Eight)*

Seared Ahi Tuna

Bacon Wrapped Sea Scallops

Mini Crab Cakes

Tomato Bruschetta on Garlic Crostini

Mini Rubeens

Chicken Satay

Crispy Potato Pancakes with Sour Cream and Chives

Clams Casino

Coconut Shrimp

Mozzarella Sticks

Mini Cocktail Franks

*(additional items coming soon)*

### **Premium Butler Passed Hors D'oeuvres**

*(Available at an additional cost)*

Lobster Mac and Cheese

Mini Lobster Rolls

Lollipop Lamb Chops

Seafood Bisque

Jumbo Shrimp Cocktail

Sliced Filet over Garlic Crostini with Horseradish Mayo

**Raw Bar**

*(Includes Shucker)*

*(Choose One)*

Clam and Oyster Bar *(additional \$9 per person)*

Clam, Oyster, and Shrimp Bar *(additional \$14 per person)*

**Fruit & Antipasto Displays**

*(Served with an Assortment of Flatbread)*

Imported and Domestic Selection of Meats and Cheeses

Seasonal Selection of Fresh Fruit and Melons

Fresh Mozzarella and Tomato with Balsamic Glaze

**Salad Selections**

*Served with Garlic Bread ~ Hot Rolls ~ Flatbreads ~ Butter Included*

*(Select Two)*

Caesar Salad

Mixed Field Green Salad

Venetian Salad

Baby Spinach Salad

Greek Salad

## **The Carving Station**

*(Select One)*

Roast Top Sirloin with Au Jus

Fresh Roasted Ham

Roast Turkey

Stuffed Loin of Pork

Beef Tenderloin *(additional \$7 per person)*

Roast Prime Rib of Beef *(additional \$5 per person)*

## **Chafing Dishes**

*(Select ONE of Each)*

### ***Seafood Selections***

Stuffed Sole with Lump Crabmeat Stuffing

Scampi Shrimp and Scallop with Saffron Rice

Salmon Bruschetta

### ***Chicken Selections***

Grilled Chicken with Artichokes and Sundried Tomatoes

Herb Roasted Breast of Chicken

Chicken Francaise, Marsala, or Piccata

### ***Pasta Selections***

Penne a la Vodka

Penne with Fresh Plum Tomato, Basil, and Garlic

Tri Color Cheese Tortellini in an Alfredo Sauce

Clams Linguine with Red or White Clam Sauce

## Dessert

Fresh Brewed Coffee ◇ Tea

International Coffee Bar w/ Premium Cordials (*additional \$3 per person*)

Cake typically brought by client

**\*We can customize any party and event to suit your needs\***

**Please fill out a contact form to inquire more and we will reach out to you.**