

Historic Twin Maples

Brunch

\$40 pp

Perfect for Post-wedding Brunch, Family Reunions and any Special Occasion

On the Tables

**Baskets of Homemade Blueberry Muffins, Coffee Cake,
Cinnamon Cherry Scones and Lemon Poppy Seed Bread**
Fruit Preserves and Butter

Specialty Cocktail

White Peach Bellini

Amuse Bouche

Smoked Salmon Napoleon

Chive, Dill, Horseradish Cream and Pumpernickel

First Course

(please select one)

Asparagus and Gruyère Tart

Salad of Arugula, Pear, Goat Cheese, Walnuts and Champagne Vinaigrette

Chilled Avocado and Cucumber Soup

Sweet Jersey Corn Bisque

Entrée

(please select one)

Seared Salmon

Couscous with Confetti Vegetables

Sage and Tarragon Rubbed Chicken

Seven Vegetable Slaw of Cabbage, Carrots, Celery, Fennel,
Red Onion, Radish, Lemon Poppy Seed Vinaigrette

Hanger Steak

Potato, Fava Bean and Tomato Hash

Dessert

(please select one)

Berries and Cream Shortcake

Macerated Berries, Whipped Crème Fraîche, Strawberry Sorbet and Sweet Mint Syrup

Dark Chocolate Flourless Cake

Port Wine Poached Cherries

Brûléed Ricotta Cream Cheesecake

Cocktail Reception

\$60 pp

*Perfect for all Social Events including Milestone Birthdays,
Anniversary Parties and any Festive Celebration*

Passed Hors d'oeuvres

A selection of eight butler-passed hors d'oeuvres for one hour, to include:

Smoked Salmon Napoleon

Chive, Dill, Horseradish Cream on Pumppernickel

Angus Beef Sliders

Cornichons and Ketchup on a Soft Bun

Spicy Tuna Tartare

Avocado, Shallots, Cayenne and Tobiko on a Crisp Wonton

Lollipop Shrimp

Curry Mousse and Panko-Crusted Thai Coconut Sauce

Chilled Cucumber and Avocado Soup

Cilantro and Chili Dust in Shooter Glass

Mushroom Duxelle Fougasse

Parmesan Panna Cotta

Seared Filet of Beef

Sourdough Fougasse and Shallot Marmalade

Petite Maryland Crab Cakes

Chesapeake Remoulade

Specialty Cocktail

To be offered to your guests upon arrival

Displayed Hors d'oeuvres

Assorted Bruschetta

Green and Black Olive Tapenade, Rosted Red Peppers,
Smoked Salmon and Capers, Boucheron and Pesto,
Assorted Vegetables, Crispy Lavosh and Garlic Crostini

Cocktail Reception

(continued)

Stations

(please select one - Tuscan Table or Steakhouse Station)

TUSCAN TABLE

Classic Caesar Salad with Focaccia Croutons

Antipasto Salad

Imported Olives and Salami

Pasta

(please select one)

Mezze Rigatoni with Sweet Italian Sausage

Filetto de Pomodoro

Creamy Orzo with Shitake Mushrooms

Peas and Warm Goat Cheese Sauce

Truffle Pasta with Carmelized Onions

Pancetta and Spicy Tomato Sauce

Seared Bronzino

Olive, Fennel and Tomato Ragout

Free Range Roasted Chicken Breast a Piemontese

Canneloni Beans, Prosciutto and Fresh Herbs

Baskets of Baked Parmean Focaccia and Sliced Semolina Bread

Freshly Shaved Parmesan Cheese

STEAKHOUSE STATION

Chopped Salad

Cucumber, Tomato, Carrots, Crumbled Bleu Cheese and Focaccia Croutons

Sherry Vinaigrette, Traditional Ranch Dressing and Balsamic Vinaigrette

Roast Sliced Sirloin Steak

Cognac Demi Sauce

Classic "4-Cheese" Mac-N-Cheese

Steakhouse-Style Hash Browns

Creamed Spinach

Parker House Rolls

Plated Dinner

\$75 pp

Perfect for Intimate Weddings, Engagement Parties and even Corporate Dinners

Hors d'oeuvres

A selection of eight butler-passed hors d'oeuvres for one hour

Specialty Cocktail

To be offered to your guests upon arrival

First Course

(please select one)

Spinach Salad

Pancetta, Crispy Shallots, Orange Segments, Cherry Tomatoes, Citrus Vinaigrette

Lemon Orzo Salad

Zucchini, Squash, Fennel, Diced Black Olives, Chives, Olive Oil Citrus Vinaigrette

Vermicelli with Shrimp

Glass Noodles, Mint, Scallions, Cilantro, Tomatoes, Avocado,
Crushed Peanuts, Thai Chili Vinaigrette

Fresh Jersey Tomato Gazpacho

Local Jersey Corn Chowder

Crab Salad

Entrée

(please select one)

Pan Seared Halibut

Fingerling Potatoes, Braised Leeks, Coriander and Beurre Noisette

Wasabi Crusted Salmon

Carrot Purée and Sautéed Baby Bok Choy

Hanger Steak

Basil Mashed Potatoes, Sautéed Cauliflower and a Warm Shallot and Herb Vinaigrette

Sirloin Au Poivre

Potato Galette, Sautéed Spinach, Baby Carrots and Cognac Sauce

Mushroom Stuffed Chicken

Creamy Mashed Potatoes, Baby Vegetables, Demi Glaze

Plated Dinner

(continued)

Dessert

(please select one)

Dark Chocolate Brioche Bread Pudding

Smoky Hot Chocolate

Apple Tart Tatin

Cinnamon Honey Butter

Brûléed Ricotta Cream Cheesecake

Ôme Caterers™

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