



Special Event Catering

Available in Monmouth & Ocean Counties

MENU OFFERINGS

tuna skewer | seared tuna, lemon, extra virgin olive oil, basil
scallop skewer | seared day boat scallops, lemon, extra virgin, basil
seasonal fish skewer | seared, lemon, extra virgin olive oil, mint
*octopus skewer | fingerling potatoes, lemon, extra virgin
chicken Modena skewer | balsamic marinated chicken, basil
seared steak skewer | grass-fed beef tenderloin, chimichurri sauce
grilled veggie skewer | eggplant, peppers, fennel, mushroom

(All of the below served on Balthazar Bakery bread):

*lobster roll | fresh Maine lobster (tail, claw & knuckle meat), house-made aioli, caper, dill, lemon on toasted bun
*shrimp roll | wild Gulf shrimp, house-made aioli, caper, dill, lemon, toasted bun
*crab roll | Maryland jumbo lump crab, smoked paprika aioli, house-made pickles on toasted bun
“octo-dog” | pan-seared octopus, pickled fennel, spicy caper aioli, toasted bun
smoked fish roll | smoked trout, house-made aioli, caper, dill, lemon, topped with radish and house-made pickles
tuna crostini | Italian tuna salad (yellowfin tuna seared through), extra virgin olive oil, on toasted ciabatta (served cold and open-faced)

Mini Sandwiches

porchetta | roasted pork, provolone, spicy relish
*meatball | grass-fed beef, fresh mozzarella, marinara sauce
eggplant | roasted eggplant, roasted Roma tomato, fresh mozzarella, extra virgin olive oil (served cold)
caprese | fresh mozzarella, Jersey tomato, basil, extra virgin olive oil (Add ons: prosciutto, roasted Roma tomato)
brisket slider | pasture-raised braised beef brisket, aged cheddar, horseradish aioli, on toasted slider bun
cheesesteak | pasture-raised sliced hanger steak, fontina, sauteed onions

\$65 per person plus NJ Sales tax and 20% gratuity

*supplemental charges apply to these menu selections

Pricing includes your choice of 3-4 menu items. Quantities and menu selection will determine exact price per person. We will assist you to determine quantities based on your number of guests.

(Services listed below)

SERVICES

\$800 truck on-site
\$600 Proprietary husband & wife team

We recommend one server for every 25 guests if needed - \$40/hour per server, plus tip.

FREE half-hour initial consultation – includes menu development and assistance in party planning.

Additional consultation is \$100/hour. If client books caterer, total will be deducted from final bill.

Tasting:

\$50/person includes: samples of selected menu items (at discretion of caterer)

Minimum of 6 guests; Maximum 9 guests

Payment due day of tasting. If client books caterer, total will be deducted from final bill.