



Holiday Cocktail Reception
“Mixer”

~Open to all Office Parties~
~Reservations Required with a
Minimum of Ten Guests~

800 US Highway 130

Hamilton, New Jersey 08690

*Telephone: 609.570.4164 * Fax: 609.570.4161*

Wednesday, December 9th & Wednesday, December 16th
6:00 pm – 9:00 pm

3 Hour Reception
One Hour of Butlered Hors d'Oeuvres

Baked Brie on French Baguette with Fresh Raspberries and Aged Balsamic Glaze

Garlic Hoisin Marinated Chicken Satay with a Sprinkling of Toasted Sesame Seeds

*Grilled Skewered Tiger Shrimp Lightly Brushed with a Louisiana Seasoned Cream
Roumelade*

Le Petite Chien “Miniature Hot Dogs” Served with Stone Ground Mustard

*Oven Roasted Filet of Beef served on Crostini with a Dollop of Tarragon - Mascarpone
Creamed Spinach*

*Pressed Cubano; Delicious Melt of Swiss & Gruyere Cheeses, with Shaved Ham, Pickles
& Mustard on a Toasted Pumpernickel Baguette*

Tuscan Antipasto Display

*Selections of Prosciutto Di Parma, Peppercorn cured Dry Sausage,
Sweet Soppresata and cured Salami accented with Provolone,*

Asiago and Aged Reggiano Cheeses

Grilled Marinated Vegetable Platters

Fire Roasted Red & Yellow Peppers with Marinated Olive Medley

Fresh Bocconcini Mozzarella Salad

With Grape Tomatoes & Artichoke Hearts

Carving Station

*Roasted Holiday Ham with Pineapples and Cloves Served with a Honey –
Ginger Glaze*

&

Herb Infused Roasted Turkey Breast Served with Cranberry Chutney

Chef Attended Pasta Station

Penne Vodka in a Home Style Vodka Cream Sauce

Consisting of Partially Crushed Plum Tomatoes,

Fresh Ricotta, Garlic Chips and Fresh Basil

&

Orchiette with Sauté of Sweet Onion, Pancetta and Broccoli Florets

Lightly Folded in Extra Virgin Olive Oil

Garnished with an Herbed Reggiano Parmigiano Cheese

Served with Mini Semolina Spolet

Viennese Table

~Set Up Last Hour of Event~

An Assortment of Cakes, Cookies & Mini Pastries

Fresh Brewed Colombian Regular and Decaffeinated Coffee

Herbal and Decaffeinated Tea Selections

Open Bar

Absolut Vodka, Dewar's, Jack Daniels, Bacardi Rum, Southern Comfort, V.O., Malibu

Rum & Tanqueray Gin Complemented with a full host of mixers

Assorted Domestic & Imported Beers

California wine selections to include: Merlot, Chardonnay, Pinot Grigio and White

Zinfandel

\$50.00 per Guest

***Food & Beverage Prices are subject to 20% Gratuity and a 7% New Jersey
State Sales Tax***

*~A DJ will mix holiday & dance music throughout the
evening~*

~A cash bar will remain open for an additional hour~