CATERING GUIDE MENUS

Seaview

A DOLCE HOTEL

401 South New York Road, Galloway, New Jersey, 08205 | P: 609.748.7660 | F: 609.652.6917 | www.seaviewdolcehotel.com

BREAKFAST

ALL BREAKFAST MENUS BELOW ARE SERVED WITH:
Premium Dark Roast Lavazza Italian Coffee
Traditional & Herbal Taylors of Harrogate English Tea
Service is based on 2 Hours

FIRST IMPRESSIONS BUFFET | $26 per person

Fresh Orange Juice, Cranberry Juice, Apple Juice
Naked Brand All Natural Smoothies
Fresh Cut Watermelon, Honeydew, Cantaloupe, Pineapple, Strawberries
Cottage Cheese
Fresh Yogurt Parfaits, House-made Granola, Berries
Breakfast Cereals served with Whole, 2% and Skim Milk (soy and almond milk available upon request)
Steel Cut Irish Oats, Brown Sugar, Dried Fruits
Bowl of Whole Fruit
Sliced Breakfast Breads, Muffins, Danish, Bagels, Preserves, Butter, Cream Cheese

CHOICE OF ONE:

- Lyonnaise Potatoes
- Sweet Potato, Pepper and Onion Hash
- Hash Browns
- Potato Chorizo Hash
- Roasted Red Bliss Potatoes

CHOICE OF ONE:

- Scrambled Eggs
- Egg White Frittatas
- Calvados French Toast Stuffed with Cinnamon Cream Cheese
- Lemon Pancakes, Wild Berry Compote, Bananas, Pecans
- Belgium Waffles, Vermont Maple Syrup, Whipped Cream, Wild Berry Compote

CHOICE OF TWO:

Bacon, Turkey Bacon, Canadian Bacon, Sausage, Chicken Apple Sausage, Turkey Sausage, or Ham

KICK START BREAKFAST BUFFET | $21 per person

Fresh Orange, Cranberry, Apple Juice
Sliced Seasonal Fruit and Berries
Scrambled Eggs
Crisp Bacon and Sausage Links
Roasted Breakfast O'Brian Potatoes
Sliced Breakfast Breads, Muffins, Danish, Bagels, Preserves, Butter, Cream Cheese

CONTINENTAL BREAKFAST BUFFET | $16 per person

Fresh Orange, Cranberry, Apple Juice
Fresh Yogurt Parfaits, House-made Granola, Berries
Display of Seasonal Fresh Fruit, Whole and Sliced
Fresh Baked Bagels with Condiments
Assortment of Muffins, Breakfast Breads, Danish with Accompaniments
Assorted Breakfast Cereals with Whole, 2% and Skim Milk. (Soy and Almond Milk Available Upon Request)

Setup Fee of $125 for Groups
Less than 25 Guests will Apply

If you have any concerns regarding food allergies, please contact your event manager.

BREAKFAST ENHANCEMENTS

OMELETS PREPARED TO ORDER * | $8 per person

Choice of Ingredients to Include:

- Onions, Mushrooms, Bell Peppers, Fresh Salsa,Tomatoes, Spinach, Cheddar Cheese, Swiss Cheese, Diced Ham, Sausage, Bacon
- Choice of Fresh Eggs, Eggbeaters, Egg Whites

ADDITIONAL ENHANCEMENTS | $6 per person

Waffle Station:*
Belgian Waffles
Fresh Fruit Compote, Whipped Cream, Sweet Butter and Maple Syrup

Quiche Station:
Warm Individual Assorted Quiche to Include:

- Bacon and Cheddar
- Scallion, Spinach, Swiss
- Caramelized Onion, Mushroom, Boursin Cheese

French Toast Station:
Wild Berry Stuffed French Toast
Multi Grain Bread, Wild Berries, Mascarpone Cheese, Cinnamon Whipped Cream, Candied Walnuts

Pancake Station:
Buttermilk Pancakes, Whipped Cream, Maple Syrup, Toasted Pecans, Blueberries, Bananas

*(Require an Attendant Fee $110 per 100 guests)

BREAK ENHANCEMENTS

SIP

Assorted Pepsi Soft Drinks - **$3.50 each**
Bottled Water - **$3 each**
Sparkling Water - **$4 each**
Assorted Bottled Juices - **$3.50 each**
Energy Drinks - **$5 each**
Coffee, Decaf, Hot Tea - **$3.50 each or $35 per gallon**
Hot Chocolate - **$3.50 each or $35 per gallon**
House Brewed Iced Tea - **$30 per gallon**
Home-made Lemonade - **$30 per gallon**
Gourmet Sodas- Hanks, Stewarts- **$4.50 each**
Naked Brand Smoothies - **$6 each**
Starbucks Chilled Frappuccinos and Lattes - **$5 each**
Gatorade - **$4 each**

TREAT

Assorted Biscotti - **$15 per dozen**
Warm Soft Pretzels - **$30 per dozen**
Cookies - **$3 each** or **$32 per dozen**
Brownies - **$3.50 each** or **$34 per dozen**
Candy Bars - **$3 each**
Bags of Chips, Popcorn & Pretzels- **$3 each**
Ice Cream Novelties- **$4 each**

EAT

Breakfast Sandwiches:
(Egg and Cheese, Choice of Pork Roll, Bacon or Sausage,) - **$72 per dozen**

Breakfast Wraps:
(Egg, Bacon, Shredded Potatoes, Cheddar Cheese, Flour Tortilla) - **$72 per dozen**

Hardboiled Eggs - **$20 per dozen**
Fruit Kabobs with Yogurt Dipping Sauce- **$36 per dozen**
Bagels with Cream Cheese, Butter & Jams- **$15 per dozen**
Assorted Danish - **$24 per dozen**
Assorted Large Muffins - **$24 per dozen**
Granola Bars - **$4 each**
Energy Bars - **$5 each**
Assorted Whole Fruit - **$3 each**

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FINAL GUARANTEE IS DUE NO LESS THAN 3 BUSINESS DAYS PRIOR TO EVENT DATE. PRICES SUBJECT TO PREVAILING NEW JERSEY SALES TAX AND 21% SERVICE CHARGE

BREAKS

SEAVIEW REFRESH | $8 per person

- Premium Dark Roast Lavazza Italian Coffee
- Traditional & Herbal Taylors of Harrogate English Tea
- Assorted Chilled Soft Drinks
- Bottled Water

ALL BREAK MENUS BELOW ARE SERVED WITH:

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- Traditional & Herbal Taylors of Harrogate English Tea
- Assorted Soft Drinks
- Bottled Water

Service is based on 2 Hours

HEALTHFUL INDULGENCE | $11 per person

- Seasonal Fresh Sliced Fruit Including Cantaloupe, Honeydew, Pineapple
- Bowl of Whole Fruit
- Mini Banana Oatmeal Muffins
- Kind and Cliff Bars

BUILD YOUR OWN TRAIL MIX | $10 per person

- Toasted Almonds, Sunflower Seeds, Wasabi Peas, Yogurt Covered Raisins, Semi-Sweet Chocolate Chips, House-made Granola, Toasted Coconut, Honey Roasted Peanuts, Cashews, Dried Cherries, Pretzels
- Cinnamon Apple Danish
- Whole Fruit

WELL-BALANCED MORNING | $10 per person

Individual Chiobani Yogurts with Assorted Toppings:

- House-made Granola
- Dried Fruits
- Fresh Seasonal Berries
- Shredded Coconut
- Local Honey
- Agave Nectar
- Candied Walnuts

SAY CHEESE.... BLINTZ STATION | $12 per person

- Cheese Blintz
- Whipped Cream
- Fresh Fruit Compote
- Sliced Watermelon, Fresh Pineapple

POPCORN PARTY | $10 per person

Freshly Made Popcorn to Include:

- Parsley Parmesan
- Lime & Chili
- Basil & Garlic
- Traditional Buttered Truffle Oil
- Caramel
- Chocolate

CHIPS & DIPS | $10 per person

- House-made Potato Chips with Caramelized Onion Dip
- Tortilla Chips with Nacho Cheese, Guacamole & Fresh Salsa
- Pita Chips with Roasted Red Pepper Hummus
- Terra Chips with Vegetable Dip
- Banana Chips with Chocolate Dip

LATER THAT DAY | $11 per person

Individual Bags of Potato Chips and Pretzels

Freshly Baked Assorted Cookies & Brownies to include:

- Oatmeal Raisin
- Chocolate Chip
- Peanut Butter
- Cappuccino Chunk
- Mint Chip Brownie
- Chocolate Cherry Brownie
- Traditional Brownie

BREAKS

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- Assorted Soft Drinks
- Bottled Water

Service is based on 2 Hours

GOOD INTENTIONS | $12 per person

Individual Crudités to include:
- Celery Sticks with House-made Peanut Butter Sauce
- Carrot Sticks with Country Ranch Dressing
- Teardrop Tomato with Basil Pesto Dip
- Pineapple Skewers with Coconut Yogurt Dip
- Strawberry Skewers with Wild Berry Yogurt Dip
- Kiwi Skewers with Lime Mint Yogurt Dip
- Multigrain & Assorted Energy Bars

STEEL PIER BOARDWALK BREAK | $12 per person

- Mini Pizzas
- Mini Corndogs
- Mini Cupcakes
- Johnson's Popcorn
- Stewarts Root Beer & Orange Cream Soda

SEVENTH INNING STRETCH | $14 per person

- Assorted Soft Pretzel Nuggets to include Garlic, Sesame & Poppy, Yellow Mustard, Spicy Brown Mustard
- Mini Cheesesteaks
- Individual Packets of Dry Roasted Peanuts
- Indivdual Bags of Chips

LUNCH BUFFETS:

All buffets served with house-made artisanal breads and freshly brewed coffee, variety of traditional & herbal teas and assorted soft drinks.

SPA CUISINE | $35 per person

Carrot & Ginger Soup

Tuna Nicoise Salad, Fingerling Potatoes, Green Beans, Olives, Cherry Tomatoes, Hard Boiled Eggs, Lemon Thyme Vinaigrette

Deluxe Salad Bar, Spinach, Field Greens, Arugula, Tomato, Carrots, Cucumbers, Onions, Peppers, Sprouts, Raspberry Vinaigrette, Basil Balsamic Vinaigrette, Lemon Poppy Vinaigrette

Tuscan Bean Salad, Champagne Vinaigrette

Warm Quinoa Pilaf, Roasted Mushrooms, Garden Peppers, Tomatoes

Grilled Flank Steak, Roasted Shallot Sauce

Poached Salmon, Fume Blanc Saffron Broth, Shiitake Mushrooms, Asparagus Hash

Grilled Chicken, Roasted Corn, Poblano Salsa

Coconut Panna Cotta, Kirsch Cherries

Compressed Fruit Salad

AC BOARDWALK | $34 per person

Salad Bar Station

Assorted Greens, Chef's Choice of Dressings, Croutons, Sprouts, Tomatoes, Cucumbers, Mushrooms, Bacon Bits, Shredded Cheese, Carrots, Onions, Peppers

Gyro Station

Lamb Gyro, Lettuce, Feta Cheese, Tomatoes, Onions, Cucumbers, Tzatziki Sauce, Pita Bread

French Fry Station

Waffle Fries with Cheese Sauce, Assorted flavored Aioli to include; Harissa, Siracha, Lemon Garlic
Assorted Flavored Ketchups to include; Cherry Pepper Ketchup, Chipotle Lime, Seaview's Signature Ketchup

Boardwalk Sub Shop

Boar's Head Brand Sliced Deli Meats & Cheeses Served with
Traditional Accompaniments and Seaview's Sub Dressing on AC Rolls
Sweet Italian Sausage with Peppers, Onions, Marinara, AC Roll

Cheesesteak Station

Sliced Chicken with American Cheese, Sliced Beef with Provolone Cheese, Peppers, Onions, Mushrooms

Assorted Ice Cream Novelties

UPPER EAST SIDE | $32 per person

Creamy Tomato & Roasted Garlic Soup served with Miniature Grilled Cheese Croutons

Salad Bar, Assorted Greens with Chef's Choice of Dressings, Croutons, Sprouts, Tomatoes, Cucumbers, Mushrooms, Bacon Bits, Shredded Cheese, Carrots, Onions, Peppers

Shrimp Banh Mi, Pickled Carrots, Cucumber, Cilantro, Siracha Mayonnaise, Baguette

Rosemary Ham, Swiss Cheese, Sliced Pickles, Dijon Mayonnaise, Seeded AC Roll

Corn Beef Ruben, Sauerkraut, Swiss Cheese, Russian Dressing, Rye Bread

Oven Roasted Chicken Salad, Pecans, Dried Cranberries, Whole Wheat Wrap

Waffle Fries & Kettle Chips

Tiramisu Parfaits & White Chocolate Raspberry Mousse Cake

ASIAN FLAIR | $33 per person

Coconut Curry Chicken Soup

Baby Spinach, Mandarin Orange, Crispy Wontons, Wasabi Vinaigrette

Chilled Lo Mein, Sliced Vegetables, Spicy Peanut Vinaigrette

"Slaw", Carrot, Cucumber, Cabbage, Daikon, Garlic, Sesame, Ginger, Soy

Crispy Vegetable Pot Stickers, Chili Cilantro Dipping Sauce

Crispy Tofu, Baby Bok Choy, Orange Ginger Sauce

House Fried Rice, Vegetables, Eggs, Soy Sauce

Beef and Broccoli, Soy Ginger Sauce

Sweet and Sour Chicken, Bell Peppers, Onions, Carrots

Green Tea Crème Brûlée, Chai Rice Pudding, Almond Mandarin Tarts

Setup Fee of $150 for Groups less than 25 Guests will Apply

LUNCH BUFFETS:

All buffets served with house-made artisanal breads and freshly brewed coffee, variety of traditional & herbal teas and assorted soft drinks.

MEDITERRANEAN ESCAPE | $36 per person

Avgolemono Soup, Lemon Chicken Soup
Persian Cucumber, Olive, Red Onion, Tomato, Lemon Vinaigrette
Spring Mix Greens, Raisins, Pine Nuts, Feta Cheese, Balsamic Vinaigrette
Israeli Cous Cous Salad, Dried Apricots, Toasted Almonds, Currents, Fresh Mint, Lemon
Tabbouleh, Bulger Wheat, Red Onion, Tomato, Parsley, Fresh Mint, Lemon Juice, EVOO
Moussaka, Layered Ground Beef, Potatoes, Eggplant, Bechamel Sauce
Lemon Olive Oil Chicken Breast
Paella, Clams, Mussels, Shrimp, Calamari, Saffron Rice
Roasted Cauliflower, Balsamic, Parmesan
Riganates Potatoes, Lemon, Olive Oil, Rosemary
Sicilian Pistachio Panna Cotta, Berry Gelee

LATIN SPICE | $34 per person

Chicken Tortilla Soup
Grilled Corn, Black Bean Salad, Red Onion, Pepper, Jalapeno, Scallions, Cilantro, Lime Vinaigrette
Crab and Baby Shrimp Ceviche
Latin Slaw, Cabbage, Carrots, Tomatoes, Red Onion, Pickled Jalapeño
Fire Roasted Vegetable Empanadas
Grilled Chicken Quesadilla, Pepper Jack, Cheddar, House-made Salsa, Guacamole, Sour Cream
Grilled Marinated Skirt Steak Fajitas, Peppers, Onions, Flour Tortilla
Red Beans & Rice
Sweet Mini Tacos, Tropical Fruit, Passionfruit Cream
Churros, Spiced Chocolate Sauce

GOURMET GRILL LUNCH | $40 per person

Loaded Potato Salad, Yukon Gold Potatoes, Onion, Celery, Bacon, Hard Boiled Egg, Grain Mustard Mayo
Tabouleh Salad, Bulger Wheat, Diced Tomatoes, Onion, Mint, Parsley, Fresh Squeezed Lemon, EVOO
Roasted Garden Vegetable & Radiatore Pasta Salad, Assorted Olives, Roasted Red Peppers, Organic Basil Pesto
Grilled Local Sweet or Hot Pork Sausage, Caramelized Onions, Garden Peppers, Fire Roasted Tomato Basil Ragu, AC Roll
Seared Ahi Tuna Wrap, Lettuce, Tomato, Avocado, Cilantro Lime Aioli
Creek Stone Farms Short Rib Burger, Swiss, Cheddar, American Cheeses, Brioche Bun
House-made Kettle Chips
Kosher Dill Pickles
Freshly Baked Cookies, Brownies, Seaview Fig Bars

SOUP, SALAD AND SANDWICH | $35 per person

Minestrone Soup
Lobster & Rock Shrimp Chowder
Cobb Salad, Avocado, Bacon, Egg, Bleu Cheese, Cucumber, Tomato, Country Ranch Dressing
Chicken Salad, Pecans, Apples, Cranberries
Cucumber, Tomato, Red Onion, Mozzarella Salad
Crab Cake Sandwiches, Old Bay Mayonnaise
Turkey Club Wrap, House Roasted Turkey, Lettuce, Tomato, Bacon, Mayo, Flour Tortilla
Sliced Tenderloin, Chipotle Aioli, Sautéed Onions, AC Roll
Smoked Zucchini & Squash, Oven Dried Tomato, Fresh Mozzarella, Arugula, Basil Pesto, Focaccia Bread
Chocolate Pot de Crème, Lemon Raspberry Tartlets
House-made Kettle Chips
Freshly Baked Cookies, Brownies, Seaview Fig Bars

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LUNCH

DELI STYLE | $28 per person

Red Bliss Potato & Bacon Salad

Egg Salad, Tuna Salad, Chicken Salad

Sliced Premium Deli Meats: Turkey, Salami, Ham, Roast Beef, Bibb Lettuce, Sliced Tomatoes, Shaved Red Onions, Sliced Cheddar, Swiss, Provolone, American Cheese

Mayonnaise, Dijon Mayonnaise, Horseradish Sour Cream, Cranberry Mayonnaise

AC Rolls, Brioche Rolls, Kaiser Rolls, White Bread, Seven Grain Bread

House-made Kettle Chips

Chefs Choice of Desserts

BOXED LUNCHES | $20 per person

Limit your Selections to 2 Varieties Per Group

($22 if Selecting Two Types of Sandwiches (1/2 of Each) Per Boxed Lunch)

Grilled Chicken, Arugula, Charred Peppers, Lemon-Artichoke Spread, Focaccia Bread

Black Forest Ham, Bibb Lettuce, Vine-Ripened Tomato, Brie, Creole Mustard Mayonnaise, Seeded AC Roll

Roast Beef, Fried Onion, Provolone, Lettuce, Chipotle Mayonnaise, Brioche Roll

Oven Roast Turkey, Cranberry Mayo, Lettuce, Swiss Cheese, Flour Tortilla

Salami, Capicola, Ham, Prosciutto, Shredded Lettuce, Onions, Oregano, Tomato, Italian Vinaigrette, AC Roll

(Vegetarian Available Upon Request)

Grilled Vegetables, Feta Cheese, Red Pepper Hummus, Spinach Tortilla

All box lunches include the following:

- Fresh Whole Fruit
- Chips
- Freshly Baked Cookie
- Bottled Water

Setup Fee of $150 for Groups less than 25 Guests will Apply

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PLATED LUNCH

Three Course Plated Lunch. All Served with house-made artisanal breads and freshly brewed coffee, variety of traditional & herbal teas. Assorted soft drinks and house brewed iced tea are available upon request.

FIRST COURSE

PLEASE SELECT ONE FROM THE BELOW

- Seaview Clam Chowder, Oyster Crackers
- Shrimp Cocktail, House-made Cocktail Sauce
- Jumbo Lump Crab Cake, Corn & Quinoa Sauté, Beurre Blanc
- Spicy Ahi Tuna Tartar, Avocado, Lotus Chips
- Tomato & Fresh Mozzarella Salad, Arugula, Aged Balsamic & Basil Infused Olive Oil (Seasonal)
- Spinach Salad, Creekside Farm Honey Pecans, Strawberries, Boursin Cheese, Balsamic Vinaigrette
- Classical Caesar Salad, Hearts of Romaine, Shaved Parmesan, Focaccia Croutons, Creamy Parmesan Dressing
- Iceberg Lettuce, Maple Bacon, Teardrop Tomatoes, Shaved Onion, Bleu Cheese Crumbles, Creamy Gorgonzola Dressing
- Mixed Baby Lettuces, Dried Cherries, English Stilton, Candied Walnuts, Apples, Maple Cider Vinaigrette

ENTREE COURSE

PLEASE SELECT TWO ENTRÉES FROM THE LIST BELOW. HIGHEST PRICED ENTRÉE PREVAILS

SEA

- Frutti Di Mare, Atlantic City Sea Scallops, Rock Shrimp, Great Bay Clams, Trofie Pasta, Tomato Basil Sauce | **$30**
- Seared Atlantic City Day Boat Scallops, Balsamic Reduction | **$32**
- Grilled Atlantic Salmon, Pinot Grigio Fennel Sauce | **$38**

LAND

- Lancaster Chicken Picatta, Lemon Caper Butter Sauce | **$32**
- Sweet Turkey Sausage Stuffed Chicken, Red Wine Tomato Stew | **$36**
- Grilled Berkshire Pork Chop, Caramelized Onion Demi-Glace | **$36**
- Black Pepper Crusted Sirloin, Brandy Peppercorn Sauce | **$40**

GARDEN

- Radiatore Primavera, Pearl Onions, Peas, Corn, Asparagus, Spinach, Baby Heirloom Tomatoes, Cream Sauce | **$40**
- Vegetable Pave, Baby Spinach, Truffle Asparagus Puree | **$40**

Starch & Vegetable to Accompany Each Entrée. Excludes Pasta Dishes

SELECT ONE STARCH:

- Roasted Garlic & Yukon Potato Puree
- Herb Roasted Fingerling Potatoes
- Gruyere Au Gratin Potatoes
- Saffron Basmati Pilaf
- Parmesan Risotto
- Lemon-Thyme Risotto
- Polenta (Creamy or Seared)

SELECT ONE VEGETABLE:

- Haricot Verts
- Grilled Asparagus
- Broccolini
- Baby Carrots
- Brussel Sprouts (Seasonal)
- Mosaic of Seasonal Vegetables

DESSERT COURSE

PLEASE SELECT ONE

- Warm Seasonal Fruit Cobbler, Vanilla Bean Ice Cream
- New York Style Cheese Cake, Strawberry Coulis
- Chocolate Salted Caramel Tart, Crème Anglaise
- Classic Vanilla Bean Crème Brûlée
- Hammonton Blueberry Tiramisu (seasonal)
- House-made Tiramisu, Lady Fingers, Mascarpone Cream, Cocoa Powder
- Peaches N Cream Tart, Raspberry Sauce
- Blackberry Lemon Bavarian
- Seasonal Fresh Fruit Tart, Berry Puree

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RECEPTION

Hors D' Oeuvres are based on $3.35 per piece.
Minimum of 50 pieces required per selection.

BUTLER SERVICE

A Selection of Home-made Hot and Cold Hors d 'Oeuvres Served Butler Style

COLD HORS D'OEUVRES

Smoked Salmon, Boursin Roulade, Pumpernickel, Domestic Osetra Caviar
Sesame Crusted Ahi Tuna, Wakami Salad, Wasabi Cream on Silver Spoon
Caramelized Onion & Gruyere Tart, Lobster Medallion, Horseradish Crema
Sliced Tenderloin Crostini, Caper-Tarragon Remoulade & Caramelized Onions
Petite Bacon, Lettuce, Tomato Sandwiches
Roasted Garlic, Brie, Grape Crostini
Roasted Portabella & Honeyed Gorgonzola Crostini
Crab Ceviche on Silver Spoon
Prosciutto & Melon Skewer, Balsamic Drizzle

HOT HORS D'OEUVRES

Duck Confit, Sweet Potato Brulee on Silver Spoon
Mini Brie & Raspberry Puffs, Apricot Marmalade
Pancetta & Horseradish Wrapped Shrimp
American Kobe Burger, Sir Kensington Spicy
Ketchup Coconut Shrimp, Sweet Chili Mojo
Bacon Wrapped Scallops, Balsamic Drizzle
Fried Pork Dumpling, Scallion Soy Sauce
Cocktail Franks in Puffed Pastry, Pommery Mustard
Beef Sate, Mongolian Barbeque Sauce
Shrimp Sate, Sweet Chili Cilantro Sauce
Chicken Sate, Coconut Curry Sauce
Beef Wellington, Seaview Steak Sauce

CHEF'S DISPLAY

Chef's Display of a Selection of Home-made Hot and Cold Hors d 'Oeuvres

COLD HORS D'OEUVRES

Mediterranean Olive Salad, Micro Arugula in Phyllo Cup
Goat Cheese & Fig Flatbread, Pistachio Dust
Jumbo Shrimp in a Shot Glass of Bloody Mary Cocktail Sauce
Tomato, Artichoke, Fresh Mozzarella, Kalamata Skewer, Organic Basil Pesto

HOT HORS D'OEUVRES

Mini Potatoes, Bacon, Cheddar Cheese, Sour Cream, Chives
Jumbo Lump Crab Cakes, Cornichon, Tarragon, Caper Tartar Sauce
Clam Casino
Buttermilk Fried Chicken Strips, Country Ranch Dipping Sauce
Portobello Fries, Roasted Red Pepper, Goat Cheese Puree
Mushroom & Zucchini Kofte, Cilantro-Mint Chutney
Saffron & Parmesan Arancini, Fra Diablo Sauce
Vegetable Spring Rolls, Teriyaki Ginger Glaze
Buffalo Chicken Empanadas, Blue Cheese Dipping Sauce
Roasted Pork, Broccoli Rabe, Provolone Spring Rolls, Seaview's Signature Ketchup

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RECEPTION STATIONS

CITRUS BRINED TURKEY BREAST* | $8 per person
House-made Cranberry Sauce, Gravy

PORK TENDERLOIN* | $10 per person
Maple Bacon Wrapped Pork Tenderloin, Onion Rolls, Bourbon Barbecue Sauce, Cole Slaw

HERB CRUSTED PRIME RIB* | $12 per person
Au Jus Creamed Horseradish Rolls

FILET OF BEEF WELLINGTON* | $16 per person
Mushroom Duxelle, Puff Pastry, Red Wine Demi-Glace, Hollandaise Sauce

PASTA STATION* | $10 per person
Radiatore Pasta, Italian Sausage, Prosciutto, Arugula, Garlic, Fire Roasted Tomato Basil Ragu
Lobster Ravioli, Lobster Armagnac Sauce
Cheese Tortellini, Garlic Cream Sauce, Fresh Vegetables

SCAMPI STATION* | $11 per person
Fresh Shrimp, Roasted Garlic Butter Sauce, Fresh Herbs, Sun-Dried Tomatoes, Saffron Rice

SLIDER STATION* | $12 per person
Crab Cake Slider, Zucchini Mushroom Kofte Slider, Beef Slider,
House-made Cherry Ketchup, Lemon Mint Vinaigrette, Red Pepper Pesto,
Tomato, Cheddar Cheese, Sliced Red Onion

SCALLOP STATION* | $14 per person
Pan-Seared Day Boat Scallops, Mushroom, Bacon, Bleu Cheese Fondue

INTERNATIONAL DUMPLING STATION* | $14 per person
Pierogi with Onion Beurre Noisette, Pork Pot Stickers with Teriyaki Ginger Glaze, Crab Ravioli with Lemon Caper Cream Sauce

PAELLA STATION* | $15 per person
Great Bay Clams, Mussels, Shrimp, Calamari, Chorizo, Chicken, Saffron Rice, Cilantro, White Wine Lobster Broth

NACHO OR TACO BAR | $8 per person
Chipotle Pulled Pork, Tequila Shredded Chicken, Chipotle Black Bean Dip, Nacho Cheese Guacamole, Sour Cream, Salsa Fresco, Salsa Verde. Select either Nacho Chips or Soft Tortillas

CRAFT YOUR OWN STATION | $10 per person
Select your Base: (2)
Mac & Cheese
Mashed Potato
Mashed Sweet Potatoes
Tatar Tots
French Fries
Parmesan Risotto
Choose your Favorite Toppings: (10)
Bacon, Sour Cream, Scallions, Roasted Garlic, Roasted Peppers, Cremini and Oyster Mushrooms, Chopped Herbs, Caramelized Onions, Sharp Cheddar Cheese, Parmesan Cheese, Bleu Cheese, Cheddar Cheese Sauce, Brown Gravy

SUSHI DISPLAY | $18 per person
Artistic Display of Sushi, Hand Rolls, Sashimi Served with Wasabi, Pickled Ginger
Based on 6 Pieces per Person

OCEANS BOUNTY | $22 per person
Jumbo Shrimp, Snow Crab Claws, Bloody Mary Crab Shooters, Oysters, Clams
Presented on Ice with Cocktail Sauce, Horseradish, Lemon Wedges

GARDEN VEGETABLE DISPLAY | $4 per person
Baby Carrots, Celery, Peppers, Asparagus, Broccolini, House-made Ranch Dressing

BRUSCHETTA STATION | $5 per person
Toasted Baguette Croutons brushed with Garlic and Olive Oil served with the following:
- Prosciutto, Fresh Oregano, Charred Pepper, Mozzarella Cheese
- Caramelized Sweet Onions, Gorgonzola Cheese, Grapes, Walnuts
- Vine-Ripened Tomato, Basil, Mozzarella Cheese, Onion, Roasted Garlic

ARTISANAL CHEESE DISPLAY | $6 per person
Assortment of International & Domestic Cheeses Grilled Baguettes, Lavosh, Gourmet Crackers

ANTIPASTO STATION | $10 per person
Assorted Italian Cured Meats, Assorted Cheeses, Marinated Artichokes, Olives, Pepper Shooters, Marinated Mushrooms, Grilled Vegetables, Dolmas, Served with Garlic & Olive Oil Crostinis

*Prices listed are based on 1 hour of service. Additional hours will be at a higher cost.
*Requires Chef Attendant •$110 per 100 Guests

DINNER BUFFET

All buffets served with house-made artisanal breads and freshly brewed coffee.
Variety of traditional & herbal teas and assorted soft drinks .

BACK YARD BARBECUE | $40 per person

Corn Bread, Honey Butter
Buttermilk & Jalapeno Biscuits, Whipped Butter
Garden Salad, Tomatoes, Cucumbers, Carrots, Onions, Italian Oregano Vinaigrette, Country Ranch Dressing
Macaroni Salad, Sweet Cider Vinegar Dressing
Red Bliss Potato & Bacon Salad
Grilled Vegetables Marinated in Basil, Garlic, Olive Oil
Hickory Grilled Chicken, Cherry Barbecue Glaze
Slow Smoked Baby Back Ribs, Kansas City & Texas Barbecue Sauce
*Grilled Hamburgers & Hot Dog Station, Bacon, Sautéed Mushrooms, Onions, Chili, Cheddar Cheese, Lettuce, Tomato, Sliced Red Onion, Ketchup, Mustard, Mayonnaise, Kaiser Rolls, Hot Dog Buns
Baked Potato, Sour Cream, Butter
Fresh Jersey Corn on the Cob
Ginger Peach Strudel, Blueberry Buckle

*Above Station can be Prepared by Uniformed Chef at the Grill (Outdoor Functions Only)
$110 Fee will Apply

VENTNOR | $45 per person

Boston Bibb Lettuce Hearts, Sunflower Seeds, Raspberries, Shallots, Lavender-Wild Berry Vinaigrette
Baby Spinach, Portobello, Egg & Pancetta Salad, Dijon Vinaigrette
Crab Crusted New England Cod, Old Bay Tomato Broth
Roasted French Breast of Chicken, Armagnac Sauce
Grilled Flat Iron Steaks, Peppercorn Demi-Glace
Warm Corn, Asparagus & Garden Pepper Sauté
Saffron Basmati Rice
Lemon Meringue Tarts, Chocolate Espresso Mousse Cups, Raspberry Swirl Cheesecake

GOURMET GRILL DINNER | $50 per person

Garden Salad, Tomatoes, Cucumbers, Carrots, Onions, Italian Oregano Vinaigrette, Country Ranch Dressing
Loaded Potato Salad, Yukon Gold Potatoes, Onion, Celery, Bacon, Hard Boiled Egg, Grain Mustard Mayo
Tabouleh Salad, Bulger Wheat, Diced Tomatoes, Onion, Mint, Parsley, Fresh Squeezed Lemon, EVOO
Roasted Garden Vegetable & Radiatore Pasta Salad, Assorted Olives, Roasted Red Peppers, Organic Basil Pesto
Grilled Local Sweet or Hot Pork Sausage, Caramelized Onions, Garden Peppers, Fire Roasted Tomato Basil Ragu, AC Roll
Seared Ahi Tuna Wrap, Lettuce, Tomato, Avocado, Cilantro Lime Aioli
Creek Stone Farm Short Rib Burger, Swiss, Cheddar, American Cheeses, Brioche Bun
Marinated Grilled Chicken, Provolone Cheese, Baby Spinach, Lemon Basil Aioli, Seeded AC Roll Kosher Dill
House-made Kettle Chips
Kosher Dill Pickles
Freshly Baked Cookies, Brownies, Seaview Fig Bars

SEAVIEW BISTRO | $50 per person

Onion & Leek Soup, Gruyere Croutons
Grilled Asparagus, Teardrop Tomatoes, Olives
Mache Lettuce, Brie Cheese, D'Anjou Pear, Almonds, Dijon Vinaigrette
French Breast of Chicken, Armagnac Velouté
Sliced NY Strip Steak, Burgundy Wine Reduction
Olive Oil Poached Local Flounder, Lemon Beurre Blanc
Potatoes Au Gratin, Gruyere, Shallots, Cream
Sautéed Haricot Vert, Forest Mushrooms, Caramelized Shallots
Crème Brûlée, Profiteroles, Opera Cake

BRIGANTINE | $54 per person

Lobster & Cognac Bisque, Rock Shrimp
Iceberg Wedge Salad, Bleu Cheese, Bacon, Tomato, Shaved Red Onion, Maytag Bleu Cheese Dressing
Petit Lettuce, Pistachio, Dried Apricot, Asparagus, Green Goddess Dressing
Sliced Sirloin Steak, Au Poivre Sauce
Grilled Salmon, Watermelon, Cucumber Mint Salad
Chicken Paillards, Mushroom Modera Sauce
Rosemary, Garlic Fingerling Potato
Haricot Verts, Carrots, Cherry Tomatoes, Roasted Eggplant
Fresh Berry Tarts, White Chocolate Pistachio Eclairs, Chocolate Mousse Torte

Setup Fee of $250 for Groups less than 25 Guests will Apply

If you have any concerns regarding food allergies, please contact your event manager.

FINAL GUARANTEE IS DUE NO LESS THAN 3 BUSINESS DAYS PRIOR TO EVENT DATE. PRICES SUBJECT TO PREVAILING NEW JERSEY SALES TAX AND 21% SERVICE CHARGE

DINNER BUFFET

All buffets served with house-made artisanal breads and freshly brewed coffee.
Variety of traditional & herbal teas and assorted soft drinks .

REEDS BAY | $57 per person

Corn & Crab Chowder, Fresh Corn Bread
Seasonal Greens, Fresh Strawberries, Toasted Almonds, Mandarin Oranges, Lemon-Ginger Vinaigrette
Iceberg Wedge, Bleu Cheese, Bacon, Teardrop Tomatoes
Chicken Cacciatore, Peppers, Olive, Tomato, Marinara
Crab Stuffed Flounder, Rock Shrimp Beurre Blanc
Grilled Filet, Truffle Demi-Glace
Roasted Fingerling Potato, Caramelized Shallot
Seasonal Sautéed Vegetables
Chocolate Cherry Cream Pie, Peach Cobbler with Crème Anglaise, Fresh Fruit Tartlets

LAND AND SEA | $75 per person

Crab and Corn Chowder
Traditional Caesar Salad, Hearts of Romaine, Parmigiano-Reggiano, Focaccia Croutons, Creamy Parmesan Dressing
Chop Salad, Iceberg, Bacon, Egg, Tomato, Cucumber, Peppers, Roasted Garlic & Oregano Vinaigrette
Shrimp Ceviche, Baby Shrimp, Red Onion, Tomato, Jalapeño, Cilantro Lime Vinaigrette
Lobster Rolls, Maine Lobster Salad, Soft Rolls
Great Bay Steamed Clams
Beer Battered Shrimp
*New York Strip Steaks with Sautéed Mushrooms & Onions
*Grilled Chicken, Corn & Roasted Pepper Salsa
Baked Potato Bar, Baked Russet & Sweet Potatoes, Scallions, Cheddar, Bacon, Sour Cream, Maple & Cinnamon Butter
Grilled Asparagus, Parmigiano Reggiano
White Chocolate Chunk Cheesecake with Strawberry Balsamic Topping, Key Lime Tarts

*Prepared by Uniformed Chef at the Grill (Outdoor Only): $110 Fee will apply

JERSEY SHORE SEAFOOD FESTIVAL | $90 per person

Lobster Bisque
Cheddar Black Pepper Drop Biscuit
Iceberg Wedge Salad, Bleu Cheese, Bacon, Tomato, Shaved Red Onion
Spinach Salad, Goat Cheese, Almonds, Strawberries, Champagne Vinaigrette
Jersey Corn and Tomato Salad
Jumbo Lump Crab Salad
Raw Bar: Cocktail Shrimp, Cape May Salts and Blue Point Oysters, Lemon Wedges, Cocktail Sauce
*Barbecue Grilled Chicken
*Grilled Rib Eye Steaks, Sautéed Mushrooms & Onions
Steamed Alaskan King Crab Legs
Flounder Francaise, Lemon White Wine, Butter Sauce
Seared Crab Cakes, Remoulade Sauce
Whole Steamed Lobster, Drawn Butter (1 per person)
Buttered Jersey Corn on the Cob, Old Bay® Boiled Potatoes
Lemon Blueberry Parfaits, Chocolate Mousse Torte, & Carrot Cake, Fresh Fruit Salad

*Prepared by Uniformed Chef at the Grill (Outdoor Only): $110 Fee will apply

SEAVIEW COOK OFF | $165 per person

Seaview's Executive Chef & Culinary Team offer this extraordinary team building event. With our Chef Cook-Off, not only will your attendees learn to work as a team, but also establish long term relationships. The concept is simple: your group is separated into teams (usually 4-5 people) to prepare & present a course of their dinner that evening. Each team is assigned a course to prepare (Appetizer, Salad, Entrée & Dessert). They are given a workstation with all the tools & ingredients as well as their own personal chef (to guide them through the steps). The teams are judged on Presentation, Taste & Teamwork by our Executive Chef.
The following are some ideas:

- Italian
- Hawaiian
- Asian
- French Cuisine
- New Jersey Garden
- Cross Culture

Setup Fee of $250 for Groups less than 25 Guests will Apply

This will include Chef Attendants, Supplies and Awards. Bar not included.
Menus subject to change & availability. Limited to Groups up to 45 people.
Three Course Plated Dinner. All Served with House-made Artisanal Breads and Freshly Brewed Coffee, Variety of Traditional & Herbal Teas. Assorted Soft Drinks and House Brewed Iced Tea are Available upon Request.

PLATED DINNER

Three Course Plated Dinner. All served with house-made artisanal bread, freshly brewed coffee and a variety of traditional and herbal teas. Assorted soft drinks and house brewed iced tea are available upon request.

FIRST COURSE

PLEASE SELECT ONE FROM THE BELOW

- Seafood Navarin, Lump Crab, Scallops, Shrimp, Cognac Scented Lobster Bisque, Puff Pastry
- Four Cheese Ravioli, Balsamic-Tomato Ragout, Parmesan
- Shrimp Cocktail, House-made Cocktail Sauce
- Jumbo Lump Crab Cake, Grilled Corn and Tomato Risotto, Champagne-Chive Sauce
- Bacon Wrapped Short Rib, Sweet Potato Puree, Pan Gravy
- Tomato & Fresh Mozzarella Salad, Arugula, Aged Balsamic, Basil Infused Olive Oil (Seasonal)
- Spinach Salad, Creekside Farm Honey Pecans, Strawberries, Boursin Cheese, Balsamic Vinaigrette
- Traditional Caesar Salad, Hearts of Romaine, Parmigiano-Reggiano, Focaccia Croutons, Creamy Parmesan Dressing
- Iceberg Lettuce, Maple Bacon, Teardrop Tomatoes, Shaved Onion, Bleu Cheese Crumbles, Creamy Gorgonzola Dressing
- Harvest Salad, Mixed Greens, Dried Cherries, Bleu Cheese, Candied Walnuts, Maple Cider Vinaigrette

ENTREE COURSE

PLEASE SELECT TWO SINGLE ENTRÉES OR ONE DUET. HIGHEST PRICED ENTRÉE PREVAILS

SEA

- Frutti Di Mare, Atlantic City Sea Scallops, Rock Shrimp, Great Bay Clams, Trofie Pasta, Tomato Basil Sauce | **$45**
- Grilled Atlantic Salmon, Pinot Grigio Fennel Sauce | **$55**
- Seared Atlantic City Day Boat Scallops, Sherry Reduction | **$55**
- Crab Stuffed "Local" Flounder, Chive Beurre Blanc | **$60**
- Chilean Seabass, Toasted Coriander, Cumin & White Pepper Crust, Lemon Butter Sauce | **$70**

LAND

- Sweet Turkey Sausage Stuffed Chicken, Red Wine Tomato Stew | **$50**
- Lancaster Chicken Paillards Topped With Roasted Red Pepper, Smoked Mozzarella, Sambuca Demi-Glace | **$50**
- Black Pepper Crusted Sirloin, Brandy Cream Sauce | **$55**
- Grilled New York Strip, Onion and Mushroom Ragout | **$65**
- Barrel Cut Filet, Vintage Port Demi-Glace | **$75**

DUET

- Seared Salmon, Pinot Grigio Fennel Sauce Accompanied by Chicken Marsala, Madeira Mushroom Sauce | **$65**
- 6 oz. Sirloin, Brandy Peppercorn Sauce Accompanied by a "Local" Crab Cake, Beurre Blanc Sauce | **$70**
- 6oz Grilled Filet, Vintage Port Demi-Glace Accompanied by Pan Seared Scallops, Sherry Reduction | **$80**
- 6oz Broiled Lobster with Drawn Butter Accompanied by 6oz Grilled Filet | **$90**

GARDEN

- Radiatore Primavera, Pearl Onions, Peas, Corn, Asparagus, Spinach, Baby Heirloom Tomatoes, Cream Sauce | **$40**
- Vegetable Pave, Baby Spinach, Truffle Asparagus Puree | **$40**

Starch & Vegetable to Accompany Each Entrée. Excludes Pasta Dishes

SELECT ONE STARCH:

- Roasted Garlic & Yukon Potato Puree
- Herb Roasted Fingerling Potatoes
- Gruyere Au Gratin Potatoes
- Saffron Basmati Pilaf
- Parmesan Risotto
- Lemon-Thyme Risotto
- Polenta (Creamy or Seared)

SELECT ONE VEGETABLE:

- Haricot Verts
- Grilled Asparagus
- Broccolini
- Baby Carrots
- Brussel Sprouts (Seasonal)
- Mosaic of Seasonal Vegetables

DESSERT COURSE

PLEASE SELECT ONE

- Warm Seasonal Fruit Cobbler, Vanilla Bean Ice Cream
- New York Style Cheese Cake, Strawberry Coulis
- Chocolate Salted Caramel Tart, Crème Anglaise
- Classical Vanilla Bean Crème Brûlée
- Hammonton Blueberry Tiramisu (Seasonal)
- House Made Tiramisu, Lady Fingers, Mascarpone Cream, Cocoa Powder
- Peaches N Cream Tart, Raspberry Sauce
- Trio of Sorbets with Gaufrette Cookie
- Seasonal Fresh Fruit Tart, Berry Puree

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DESSERT

BANANAS FOSTER* | $7 per person
Sliced Bananas Simmered in a Rich Sauce Consisting of Myers Rum, Brown Sugar, Butter, and Crème de Banana

*Flambéed to Order Requires a $110 Attendant Fee

ITALIAN GELATO STATION* | $10 per person
Three Seasonal Flavors of Hand-crafted Gelato with Fresh Berries, Honeyed Walnuts, Chocolate Nutella Sauce, Chopped Brownie Bites, Chocolate Pretzel Bark, Whipped Cream, Maraschino Cherries

*Scoop to order requires a $110 attendant fee

ICE CREAM SUNDAE BAR * | $10 per person
Chocolate & Vanilla Ice Cream with Sprinkles, Oreo Cookie Crumbles, M&M's, Snickers, Mini Marshmallows, Caramel Sauce, Chocolate Sauce, Whipped Cream, Maraschino Cherries, Chopped Nuts

Add Waffles or Home-Made Chocolate Chip Cookies for an Additional $3 per person

*Scoop to order requires a $110 attendant fee

VIENNESE STATION | $13 per person
Fresh Fruit Tarts, Mini Seasonal Cheesecakes, Key Lime Coconut Tarts, Crème Brûlée, Mango Raspberry Mousse Cake, Chocolate Cappuccino Crunch Cake, Tiramisu, Lemon Blackberry Tarts, French Macaroons, Mousse Shooters

CHOCOLATE INDULGENCE | $13 per person
White, Milk & Dark Chocolate Mousse Shooters, Chocolate Eclairs, Chocolate Espresso Torte, Chocolate Covered Strawberries, Mocha Swirl Cheesecake, Black Forest Cupcakes, Chocolate Cream Cheese Brownies

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BARS

CLASSIC BRANDS

HOUSE WINES AND CHAMPAGNE

Champagne
Pinot Grigio, Chardonnay, Cabernet, Merlot
and White Zinfandel

LIQUORS

Skyy Vodka, New Amsterdam Gin, Don Q Rum,
Jose Cuervo Gold Tequila, Jim Beam Bourbon,
Seagram's 7 Whiskey, Dewar's Scotch, Kahlua,
HW Triple Sec, HW Peach Schnapps,
M&R Sweet Vermouth, M&R Dry Vermouth

BEER

Miller Lite, Coors Light, Heineken, Yuengling,
Corona Extra, and Budweiser

HOSTED BAR / CASH BAR

Host Bar charges reflect the actual number of drinks consumed.

- Wine (6 oz. pour) | **$7 per drink**
- Mixed Drinks Rocks (1.5 oz pour) | **$7 per drink**
- Imported Beer | **$6 per drink**
- Domestic Beer | **$5 per drink**
- Bottled Water | **$3 per drink**
- Soft Drinks | **$2.50 per drink**

Bartender Charge $110 per 100 People (up to 5 hours)
Cash Bars will Require a Cashier Fee of $50.00 per hour

PACKAGE BAR

Unlimited consumption of Mixed Drinks, Domestic &
Imported Beer, Wine & Soft Drinks.

The number charged is based on food function guarantees
or number in attendance, whichever is greater.

- 1 hour | **$13 per person**
- 2 hours | **$20 per person**
- 3 hours | **$27 per person**
- 4 hours | **$34 per person**
- 5 hours | **$41 per person**

Bartender Charge $110 per 100 People (up to 5 hours)

If you have any concerns regarding food allergies, please contact your event manager.

Seaview
A DOLCE HOTEL

401 South New York Road, Galloway, New Jersey, 08205 | P: 609.748.7660 | F: 609.652.6917 | www.seaviewdolcehotel.com

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BARS
LUXURY BRANDS

WINE AND CHAMPAGNE
Prosecco
Trinity Oaks Pinot Grigio, Chardonnay, Merlot, Cabernet, White Zinfandel

LIQUORS
Stoli Vodka, Tanqueray Gin, Bacardi Silver Rum, Malibu Coconut Rum, Jose Cuervo 1800 Silver Tequila, Jack Daniels, Captain Morgan's, Seagrams VO Whiskey, Johnnie Walker Red Label Scotch, Kahlua, HW Triple Sec, HW Peach Schnapps, M&R Sweet Vermouth, M&R Dry Vermouth

BEER
Miller Lite, Coors Light, Heineken, Yuengling, Corona Extra, and Budweiser

HOSTED BAR / CASH BAR
Host Bar charges reflect the actual number of drinks consumed.

- Wine (6 oz. pour) | **$9 per drink**
- Mixed Drinks Rocks (1.5 oz pour) | **$8 per drink**
- Imported Beer | **$6 per drink**
- Domestic Bee | **$5 per drink**
- Bottled Water | **$3 per drink**
- Soft Drinks | **$2.50 per drink**

Bartender Charge $110 per 100 People (up to 5 hours)
Cash Bars will Require a Cashier Fee of $50.00 per hour

PACKAGE BAR
Unlimited consumption of Mixed Drinks, Domestic & Imported Beer, Wine & Soft Drinks.

The number charged is based on food function guarantees or number in attendance, whichever is greater.

- 1 hour | **$17 per person**
- 2 hours | **$25 per person**
- 3 hours | **$33 per person**
- 4 hours | **$41 per person**
- 5 hours | **$49 per person**

Bartender Charge $110 per 100 People (up to 5 hours)

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