THE BATTLESHIP NEW JERSEY
COCKTAIL RECEPTION I
BASED ON 150 GUESTS
$50.75 per guest
exclusive of tax

PASSED HORS D’OEUVRE
CHOICE OF EIGHT, FOR EXAMPLE

- Miso Glazed Salmon
  wasabi drizzle • lotus crisp

- Local Apple Sausage
  puff pastry • whole grain mustard

- Ripe Strawberries and Local Chevre
  cracked black pepper • balsamic syrup • small herb biscotti

- Braised Beef Short Ribs
  parsley risotto cake • porcelain spoon

- Shrimp Gyoza
  charred ginger soy

- Peking Duck Buns
  scallions • hoison

- Exotic Mushroom Ragout
  phyllo flowers

- Empanda Verde
  artichoke escabeche • spinach
  Monterey Jack • piri piri sauce

MOZZARELLA STATION

- Handmade Fresh Mozzarella Station
  made at the station by a Feast Your Eyes Chef
  presented with
  extra virgin olive oil • sea salt • cracked black pepper
  basil chiffonade • roasted plum tomatoes
  balsamic syrup • marinated artichoke hearts
  red and green grapes • assorted olives
  sliced French baguette
### Equipment List

**Cooking Equipment**
- Qty: 1
  - Convection Oven Delux Cadco fits 3 half pans
- Qty: 1
  - Small Warming Cabinet

**Glassware**
- Qty: 300
  - Stock AP Glass 10.5 oz. (Bar Glass)

**Linen(p)**
- Qty: 15
  - Colormax 120” Round
    - linen for 10 hi tops tables + 5 seating tables
- Qty: 3
  - Colormax 156” x 90”
    - linen for mozzarella station
- Qty: 5
  - Colormax Napkins

**Papergoods**
- Qty: 150
  - 7” Bamboo plates
    - mozzarella station
- Qty: 150
  - Bamboo Fork
    - mozzarella station

**Services**
- Qty: 150
  - Trays, Serving Pieces, Garnish••
- Qty: 1
  - Truck charge•

**Tables**
- Qty: 10
  - 30” Round x 42” HI-TOP
    - hi top tables for space
- Qty: 5
  - 6’ x 30” Banquet Table
    - No charge - BNJ - FYE kitchen
- Qty: 5
  - 60” Round Table Seats 8-10
    - No charge - BNJ- seating for 50 guests
- Qty: 1
  - 8’ x 30” Banquet Table
    - No charge - BNJ- mozzarella station
**Event Date** | **Guest Count** | **PO** | **Sales Rep** |
---|---|---|---|
7/27/16 | 150 | | Dottie Hagerty |

<table>
<thead>
<tr>
<th>Qty</th>
<th>Price</th>
<th>Extension</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sample Menu #1 - attached</td>
<td>150</td>
<td>$25.30</td>
</tr>
<tr>
<td>BNJ - no charge from FYE</td>
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<tr>
<td>Equipment Rental - estimated</td>
<td>1</td>
<td>$1,638.62</td>
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**Staff:**
- Chef: 1
- Chef - Mozzarella: 1
- Head Chef: 1
- Kitchen Assistant: 1
- Maitre d: 1
- Server: 5
- Station Attendant: 1
- Supervisor: 1

---

**Sub-total:** $7,616.62
**Sales Tax:** $609.33
**Total:** $8,225.95

---

Staff charges include setup and clean-up from 5:00pm to 7:00pm. All staff working at your event are legal employees on active payroll with proper insurance coverage.

Changes in menu, guest count and/or equipment rental will be reflected in your final invoice. If the guest count decreases more than 14% it may result in a menu price adjustment. Equipment charges are subject to vendors’ occasional price increases. Unless shown, pricing, exclusive of alcohol, does not include 8% PA/Phila Sales Tax. Initial deposits may be made by VISA/MasterCard. Subsequent credit card payments are subject to an administration fee of 2 1/2%.

**Prices are guaranteed for 30 days, or with receipt of a deposit.** Based on invoicing and payments to date, full payment is due five days before an event, with any subsequent charges billed afterwards and due 10 days net.

3/11/16
MEAT
Filet Enoki Roll • boursin • red pepper
Barolo Braised Short Ribs • risotto cake
Cheesesteak Spring Rolls • ginger ketchup
House-Wrapped Franks • dijon mustard
Korean Beef Taco • kimchi
Baby Lamb Chops • rosemary glaze
Lamb Sliders • cherry mostarda
Semi-Boneless Five Spice Quail
Pistachio Chicken • membrillo jam
Chicken & Waffle • red pepper maple drizzle
Hot & Sour Chicken • salted mango
House-Smoked Duck Prosciutto • lotus crisp
Peking Duck Buns • scallions • hoisin

VEGETARIAN
Caprese Skewers • balsamic glaze
Tomato Basil Bruschetta
Fig, Chevre & Caramelized Onion Crisp
Roasted Corn & Poblano Quesadillas
Broccoli Rabe & Asiago Beignets
Deviled Eggs • classic, truffled or fuschia
Corn Cakes • avocado peach salsa
Silky Tomato Soup • tiny grilled cheese
Almond Crusted Eggplant • spicy honey
White Truffle Scented Asparagus Tart
Fresh Fig • gorgonzola dolce
Fried Green Tomato & Avocado LT
Roasted Butternut Squash Soup Shot
marshmallow creme brûlée

FISH
Smoked Salmon • white truffle cream
Fish & Chip • potato gaufrette • saffron aioli
Miso Glazed Cod • lotus crisp
Tuna Ceviche • cucumber cups
Red Snapper Ceviche • roasted tomato salsa
Hamachi Crudo • yuzu • avocado sorbet

SHELLFISH
Grilled Shrimp • green goddess mousse
Traditional Shrimp Cocktail
Lobster Mac & Cheese Tower
Lobster & Roasted Corn Quesadillas
Mini New England Lobster Roll
Diver Scallops • butternut squash brulee
Lump Crabcake • lemon caper aioli
Crab Timbale • papaya • porcelain spoon
Calamari Fritto • served in a paper cone
Cape May Oyster Shooters
bloody mary au jus +2.

VEGAN
Exotic Mushroom Ragout • phyllo flower
Brussels Sprouts • shishito peppers
Mango Summer Rolls • nuoc leo
Dates w/ Almonds Vadouvan
Yam Boxes • apple confit
Falafel & Hummus • pickled red cabbage
Vegetable Sushi Roll •wasabi soy sauce
Pomme Frites • sea salt • paper cone
Coconut Tofu • thai red curry
Edamame Dumplings • mirin soy sauce
**THE BATTLESHIP NEW JERSEY**

**COCKTAIL RECEPTION II**

**BASED ON 150 GUESTS**

$69.35 per guest
exclusive of tax

---

**PASSED HORS D’ŒUVRE**

**CHOICE OF EIGHT, FOR EXAMPLE**

- **Lumpmeat Crabcakes**
  - lemon caper aioli
- **Handmade Franks in Blankets**
  - whole grain mustard
- **Fried Green Tomato “ALT”**
  - green tomato • avocado
  - toasted brioche round • lemon basil aioli
- **Tuna Carpaccio**
  - picked ginger • sesame • Parisian cucumbers
- **The “PLT”**
  - turkey pastrami • gruyere cheese • arugula • tomato
  - apple kraut • tiny toast
- **Margarita Arancini**
  - melted mozzarella • plum tomato • basil
- **House Smoked Duck**
  - papaya salsa • wonton crisp
- **Filet of Beef Enoki Roll Up**

---

**IN THE GOOD OL’ SUMMER TIME…**

- **Classic Maine Lobster Roll**
  - fresh herb mayo • toasted buttered roll
- **Crispy Boneless Buttermilk Fried Chicken**
  - honey mustard drizzle
- **Baked Macaroni and Cheese**
  - four cheeses • buttered bread crumbs
- **Ripe Watermelon Wedges**
THE BATTLESHIP NEW JERSEY
COCKTAIL RECEPTION II
BASED ON 150 GUESTS
$69.35 per guest
exclusive of tax

TASTES OF THE SOUTH
- BBQ Pulled Pork
  slow cooked and tender • bourbon molasses glaze
  warm corn cake • Southern slaw
- Low Country Cheese Grits
  cheddar cheese • Gulf shrimp • scallions • crumbled bacon
  AND
  cheddar cheese • roasted vegetables • confit tomatoes in individual containers
- Petite Chopped Cobb Salad
  baby lettuces • ripe cherry tomatoes • radishes
  edamame • hard boiled eggs • crumbled blue cheese
  candied pecans • Sweet Vidalia onion dressing
- Plantain Chips
  black bean salsa • tomato peach salsa

SOMETHING SWEET
- Weckerly’s Ice Cream Sandwiches
  fun flavors - served from ice cream carts
### Sample #2-Battleship New Jersey

Battleship New Jersey

**Event location:**
Battleship New Jersey  
62 Battleship Place  
Camden, NJ 08103

**Service**

<table>
<thead>
<tr>
<th>Date</th>
<th>Time</th>
<th>Description</th>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wed, Jul 27, 2016</td>
<td>5:00 PM</td>
<td>guest count</td>
<td>150</td>
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**Rep**
Dottie Hagerty

**Bar**
Full

**Uniform**
white shirt /

---

### Equipment List

- **Cooking Equipment**
  - Qty
  - 1 Convection Oven Delux Cadco fits 3
  - 1 Small Warming Cabinet

- **Glassware**
  - Qty
  - 300 Stock AP Glass 10.5 oz. (Bar Glass)

- **Linen(p)**
  - Qty
  - 19 Colormax 120” Round
  - linens for 10 hi tops tables + 9 seating tables
  - 3 Colormax 156” x 90”
  - linen for (2) stations
  - 10 Colormax Napkins

- **Papergoods**
  - Qty
  - 300 7” Bamboo plates
  - plates for (2) stations
  - 300 Bamboo Fork
  - forks for (2) stations

- **Services**
  - Qty
  - 150 Trays, Serving Pieces, Garnish••
  - 1 Truck charge•

- **Tables**
  - Qty
  - 10 30” Round x 42” HI-TOP
    - hi top tables for space
  - 8 6’ x 30” Banquet Table
    - No charge - BNJ - FYE kitchen
  - 9 60” Round Table Seats 8-10
    - No charge - BNJ - seating for 90 guests
  - 2 8’ x 30” Banquet Table
    - No charge - BNJ - (2) stations
Attn:

<table>
<thead>
<tr>
<th>Event Date</th>
<th>Guest Count</th>
<th>PO</th>
<th>Sales Rep</th>
</tr>
</thead>
<tbody>
<tr>
<td>7/27/16</td>
<td>150</td>
<td></td>
<td>Dottie Hagerty</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Qty</th>
<th>Price</th>
<th>Extension</th>
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<tbody>
<tr>
<td>150</td>
<td>$39.60</td>
<td>$5,940.00</td>
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<tr>
<td>150</td>
<td>$0.00</td>
<td>$0.00</td>
</tr>
<tr>
<td>1</td>
<td>$1,767.64</td>
<td>$1,767.64</td>
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</tbody>
</table>

Staff: Chef 2
       Chef 1
       Head Chef 1
       Kitchen Assistant 1
       Maitre d 1
       Server 5
       Station Attendant 4
       Supervisor 1

Sub-total $10,403.94
Sales Tax $832.32
Total: $11,236.26

Staff charges include setup and clean-up from 5:00pm to 7:00pm. All staff working at your event are legal employees on active payroll with proper insurance coverage.

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3/11/16
<table>
<thead>
<tr>
<th>MEAT</th>
<th>FISH</th>
<th>SHELLFISH</th>
<th>VEGAN</th>
</tr>
</thead>
<tbody>
<tr>
<td>Filet Enoki Roll</td>
<td>Smoked Salmon</td>
<td>Grilled Shrimp</td>
<td>Exotic Mushroom Ragout</td>
</tr>
<tr>
<td>• boursin • red pepper</td>
<td>• white truffle cream</td>
<td>• green goddess mousse</td>
<td>• phyllo flower</td>
</tr>
<tr>
<td>Barolo Braised Short Ribs</td>
<td>Fish &amp; Chip • potato gaufrette</td>
<td>Traditional Shrimp Cocktail</td>
<td>Brussels Sprouts • shishito</td>
</tr>
<tr>
<td>• risotto cake</td>
<td>• saffron aioli</td>
<td>Lobster Mac &amp; Cheese Tower</td>
<td>peppers</td>
</tr>
<tr>
<td>Cheesesteak Spring Rolls</td>
<td>Miso Glazed Cod • lotus crisp</td>
<td>Lobster &amp; Roasted Corn Quesadillas</td>
<td>Mango Summer Rolls • nuoc</td>
</tr>
<tr>
<td>• ginger ketchup</td>
<td>Tuna Ceviche • cucumber cups</td>
<td>Mini New England Lobster Roll</td>
<td>leo</td>
</tr>
<tr>
<td>House-Wrapped Franks</td>
<td>Red Snapper Ceviche • roasted</td>
<td>Diver Scallops</td>
<td>Dates w/ Almonds Vadouvan</td>
</tr>
<tr>
<td>• dijon mustard</td>
<td>tomato salsa</td>
<td>Lump Crabcake • lemon caper</td>
<td>Yam Boxes • apple confit</td>
</tr>
<tr>
<td>Korean Beef Taco</td>
<td>Hamachi Crudo • yuzu • avocado</td>
<td>aioli</td>
<td>Falafel &amp; Hummus • pickled</td>
</tr>
<tr>
<td>• kimchi</td>
<td>sorbet</td>
<td>Crab Timbale • papaya •</td>
<td>red cabbage</td>
</tr>
<tr>
<td>Baby Lamb Chops</td>
<td></td>
<td>porcelain spoon</td>
<td>Vegetable Sushi Roll • wasabi</td>
</tr>
<tr>
<td>• rosemary glaze</td>
<td></td>
<td>Calamari Fritto • served in</td>
<td>soy sauce</td>
</tr>
<tr>
<td>Lamb Sliders</td>
<td></td>
<td>a paper cone</td>
<td>Vegetable Sushi Roll • wasabi</td>
</tr>
<tr>
<td>• cherry mostarda</td>
<td></td>
<td>Cape May Oyster Shooters</td>
<td>soy sauce</td>
</tr>
<tr>
<td>Semi-Boneless Five Spice</td>
<td></td>
<td>bloody mary au jus +2.</td>
<td>Vegetable Sushi Roll • wasabi</td>
</tr>
<tr>
<td>Quail</td>
<td></td>
<td></td>
<td>soy sauce</td>
</tr>
<tr>
<td>Pistachio Chicken</td>
<td></td>
<td></td>
<td>Vegetable Sushi Roll • wasabi</td>
</tr>
<tr>
<td>• membrillo jam</td>
<td></td>
<td></td>
<td>soy sauce</td>
</tr>
<tr>
<td>Chicken &amp; Waffle</td>
<td></td>
<td></td>
<td>Vegetable Sushi Roll • wasabi</td>
</tr>
<tr>
<td>• red pepper maple drizzle</td>
<td></td>
<td></td>
<td>soy sauce</td>
</tr>
<tr>
<td>Hot &amp; Sour Chicken</td>
<td></td>
<td></td>
<td>Vegetable Sushi Roll • wasabi</td>
</tr>
<tr>
<td>• salted mango</td>
<td></td>
<td></td>
<td>soy sauce</td>
</tr>
<tr>
<td>House-Smoked Duck Prosciutto</td>
<td>• lotus crisp</td>
<td></td>
<td>Vegetable Sushi Roll • wasabi</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>soy sauce</td>
</tr>
<tr>
<td>Peking Duck Buns</td>
<td></td>
<td></td>
<td>Vegetable Sushi Roll • wasabi</td>
</tr>
<tr>
<td>• scallions • hoisin</td>
<td></td>
<td></td>
<td>soy sauce</td>
</tr>
</tbody>
</table>

**VEGETARIAN**

| Caprese Skewers          | Silky Tomato Soup               | Calamari Fritto • served in   |
| • balsamic glaze         | • tiny grilled cheese           | a paper cone                   |
| Tomato Basil Bruschetta  | Almond Crusted Eggplant •      | Cape May Oyster Shooters      |
| Fig, Chevre & Caramelized Onion Crisp | spicy honey | bloody mary au jus +2.         |
| Roasted Corn & Poblano Quesadillas | | |
| Broccoli Rabe & Asiago Beignets | | |
| Deviled Eggs • classic, | White Truffle Scented Asparagus Tart | | |
| truffled or fuschia      | Fresh Fig • gorgonzola dolce   | | |
| Corn Cakes • avocado     | Fried Green Tomato & Avocado LT | | |
| peach salsa              | Roasted Butternut Squash Soup | | |
| Silky Tomato Soup        | Shot marshmallow creme         | | |
| • phyllo flower          | brulée                         | | |
| Brussels Sprouts •      |                                 | | |
| • shishito peppers       |                                 | | |
| Mango Summer Rolls •    |                                 | | |
| • nuoc leo               |                                 | | |
| Dates w/ Almonds Vadouvan|                                 | | |
| Yam Boxes • apple confit |                                 | | |
| Falafel & Hummus •       |                                 | | |
| • pickled red cabbage    |                                 | | |
| Vegetable Sushi Roll     |                                 | | |
| • wasabi soy sauce       |                                 | | |
| Pomme Frites • sea salt |                                 | | |
| • paper cone             |                                 | | |
| Coconut Tofu • thai red |                                 | | |
| curry                     |                                 | | |
| Edamame Dumplings •     |                                 | | |
| • mirin soy sauce        |                                 | | |

**BUTLERED**

**HORS D’OEUVRE**
THE BATTLESHIP NEW JERSEY
COCKTAIL RECEPTION III
BASED ON 150 GUESTS
$93.50 per guest
exclusive of tax

PASSED HORS D’OEUVRE
CHOICE OF FIVE
FOR EXAMPLE

Chilled Jumbo Shrimp
classic cocktail sauce • lemon wedge • square shot glass

Bite-Sized Chicken and Waffles
red pepper maple drizzle • porcelain spoon

Crispy Cheesesteak Springrolls
gingered ketchup

Whipped Ricotta
FYE rooftop honey • pear • toasted walnuts
handmade croute

Cherrywood Smoked Salmon
whole grain mustard • potato crisp

GRAZING STATION

Full Wheel of Imported Brie
Split and filled with caramelized apples
and sundried cherries
wrapped in puff pastry
baked until golden served warm
with grapes and French bread

Modern Chips and Dip
Classic Tomato Basil Bruschetta
Eggplant Caponata • Artichoke Mousse
Olives • Cubed Feta
handmade croutes • soft and toasted pita wedges

MODERN SLIDER BAR

Lumpmeat Crabcakes
lemon caper aioli

Barolo Braised Beef Short Rib Sliders
horseradish cream • brioche roll

Roasted Portobello Slider
tomato peach relish • brioche roll

Watermelon, Heirloom Tomato and Feta Salas
balsamic drizzle
THE BATTLESHIP NEW JERSEY
COCKTAIL RECEPTION III
BASED ON 150 GUESTS
$93.50 per guest
exclusive of tax

ASAIN STATION

Sesame Seared Ahi Tuna
seaweed salad • pickled ginger • mango
wasabi drizzle • rice crackers

Thai Noodle Salad
sesame noodles • slivered veggies
served in Chinese take out containers

Chicken Hibachi
grilled chicken breast skewers
hot and sour dipping sauce • gingered Asian slaw

Vietnamese Vegetarian Summer Roll
slivered veggies • mango • spicy peanut sauce

SOMETHING SWEET

Dark Chocolate Salted Caramel Tarts

Miniature Funtetti Cupcakes
brown sugar buttercream

Lemon Meringue Tartlets

Whole Ripe Strawberries
Sample #3 - Battleship New Jersey
Battleship New Jersey

Event location:
Battleship New Jersey
62 Battleship Place
Camden, NJ 08103

<table>
<thead>
<tr>
<th>Date</th>
<th>Event Location</th>
<th>Event Name</th>
<th>Guest Count</th>
<th>Event Location Address</th>
<th>Event Location City</th>
<th>Event Location State</th>
<th>Event Location Zip Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>6/00 PM</td>
<td>Battleship New Jersey</td>
<td>150 guests</td>
<td>150</td>
<td>Battleship New Jersey</td>
<td>Camden</td>
<td>NJ</td>
<td>08103</td>
</tr>
</tbody>
</table>

Equipment List

<table>
<thead>
<tr>
<th>Qty</th>
<th>Equipment</th>
<th>Description</th>
</tr>
</thead>
</table>
| 150 | Chairs                | Provided By Site
N/C- BNJ - 150 chairs |
| 1   | Cooking Equipment     | Convection Oven Delux Cadco fits 3               |
| 2   | Large Warming Cabinet |                                                  |
| 400 | Glassware             | Stock AP Glass 10.5 oz. (Bar Glass)              |
| 25  | Linen(p)              | Colormax 120” Round linens for 8 hi tops+15 seating tables+2 stations |
| 3   | Linen(p)              | Colormax 156” x 90” linen for (2) stations       |
| 15  | Linen(p)              | Colormax Napkins                                 |
| 450 | Papergoods            | 7” Bamboo plates plates for (2) stations         |
| 450 | Papergoods            | Bamboo Fork forks for (2) stations               |
| 150 | Services              | Trays, Serving Pieces, Garnish••                |
| 1   | Services              | Truck charge•                                    |
| 8   | Tables                | 30” Round x 42” HI-TOP hi top tables for space   |
| 8   | Tables                | 6’ x 30” Banquet Table No charge - BNJ - FYE kitchen |
| 17  | Tables                | 60” Round Table Seats 8-10 N/C- BNJ - 15 seating + 2 stations |
| 2   | Tables                | 8’ x 30” Banquet Table No charge - BNJ - (2) stations |
Attn:

Event Date | Guest Count | PO | Sales Rep
---|---|---|---
7/27/16 | 150 | | Dottie Hagerty

<table>
<thead>
<tr>
<th>Qty</th>
<th>Price</th>
<th>Extension</th>
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<tbody>
<tr>
<td>150</td>
<td>$53.90</td>
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<tr>
<td>1</td>
<td>$2,153.30</td>
<td>$2,153.30</td>
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**Staff:**
- Chef: 3
- Chef: 1
- Head Chef: 1
- Kitchen Assistant: 1
- Maitre d: 1
- Server: 6
- Station Attendant: 4
- Supervisor: 1

---

**Sub-total**: $14,014.30  
**Sales Tax**: $1,121.14  
**Total**: $15,135.44

---

Staff charges include setup and clean-up from 6:00pm to 10:00pm. All staff working at your event are legal employees on active payroll with proper insurance coverage.

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3/11/16
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House-Wrapped Franks • dijon mustard
Korean Beef Taco • kimchi
Baby Lamb Chops • rosemary glaze
Lamb Sliders • cherry mostarda
Semi-Boneless Five Spice Quail
Pistachio Chicken • membrillo jam
Chicken & Waffle • red pepper maple drizzle
Hot & Sour Chicken • salted mango
House-Smoked Duck Prosciutto • lotus crisp
Peking Duck Buns • scallions • hoisin

VEGETARIAN
Caprese Skewers • balsamic glaze
Tomato Basil Bruschetta
Fig, Chevre & Caramelized Onion Crisp
Roasted Corn & Poblano Quesadillas
Broccoli Rabe & Asiago Beignets
Deviled Eggs • classic, truffled or fuschia
Corn Cakes • avocado peach salsa
Silky Tomato Soup • tiny grilled cheese
Almond Crusted Eggplant • spicy honey
White Truffle Scented Asparagus Tart
Fresh Fig • gorgonzola dolce
Fried Green Tomato & Avocado LT
Roasted Butternut Squash Soup Shot
marshmallow creme brûlée

FISH
Smoked Salmon • white truffle cream
Fish & Chip • potato gaufrette • saffron aioli
Miso Glazed Cod • lotus crisp
Tuna Ceviche • cucumber cups
Red Snapper Ceviche • roasted tomato salsa
Hamachi Crudo • yuzu • avocado sorbet

SHELLFISH
Grilled Shrimp • green goddess mousse
Traditional Shrimp Cocktail
Lobster Mac & Cheese Tower
Lobster & Roasted Corn Quesadillas
Mini New England Lobster Roll
Diver Scallops • butternut squash brulee
Lump Crabcake • lemon caper aioli
Crab Timbale • papaya • porcelain spoon
Calamari Fritto • served in a paper cone
Cape May Oyster Shooters
bloody mary au jus +2.

VEGAN
Exotic Mushroom Ragout • phyllo flower
Brussels Sprouts • shishito peppers
Mango Summer Rolls • nuoc leo
Dates w/ Almonds Vadouvan
Yam Boxes • apple confit
Falafel & Hummus • pickled red cabbage
Vegetable Sushi Roll • wasabi soy sauce
Pomme Frites • sea salt • paper cone
Coconut Tofu • thai red curry
Edamame Dumplings • mirin soy sauce