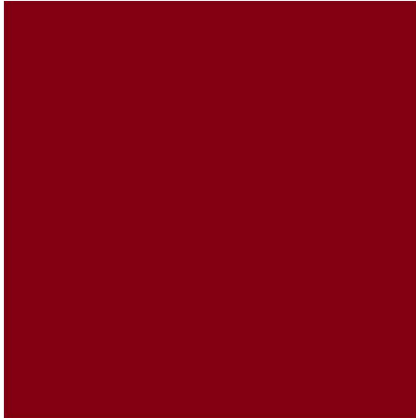


A large, stylized, gold-colored letter 'F' logo set against a dark blue background.

feast
your eyes
.....
CATERING

The logo for Battleship New Jersey, featuring a silhouette of the ship's superstructure above the word "BATTLESHIP" in a large, blue, serif font. Below it, "New Jersey" is written in a smaller, white, sans-serif font on a red rectangular background.

BATTLESHIP
New Jersey

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 • fire roasted & plum tomatoes
balsamic syrup • marinated artichoke hearts
red and green grapes • assorted olives
sliced French baguette



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CATERING

Sample #1 - Battleship New Jersey
Battleship New Jersey

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

Wed, Jul 27, 2016

Service
5:00 PM 7:00 PM

guest count
150

Rep
Dottie Hagerty

Bar **Full**
Uniform **white shirt /**

Equipment List

19448

Qty **Cooking Equipment**

- 1 Convection Oven Delux Cadco fits 3
- 1 Small Warming Cabinet

Qty **Glassware**

- 300 Stock AP Glass 10.5 oz. (Bar Glass)

Qty **Linen(p)**

- 15 Colormax 120" Round
linens for 10 hi tops tables + 5 seating tables
- 3 Colormax 156" x 90"
linen for mozzarella station
- 5 Colormax Napkins

Qty **Papergoods**

- 150 7" Bamboo plates
mozzarella station
- 150 Bamboo Fork
mozzarella station

Qty **Services**

- 150 Trays, Serving Pieces, Garnish••
- 1 Truck charge•

Qty **Tables**

- 10 30" Round x 42" HI-TOP
hi top tables for space
- 5 6' x 30" Banquet Table
No charge - BNJ - FYE kitchen
- 5 60" Round Table Seats 8-10
No charge - BNJ- seating for 50 guests
- 1 8' x 30" Banquet Table
No charge - BNJ- mozzarella station



Battleship New Jersey
62 Battleship Place
Camden, NJ 08103

Attn:

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

	Qty	Price	Extension
Sample Menu #1 - attached	150	\$25.30	\$3,795.00
BNJ - no charge from FYE	150	\$0.00	\$0.00
Equipment Rental - estimated	1	\$1,638.62	\$1,638.62
Staff:			
Chef	1		\$2,183.00
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

Feast Your Eyes Catering • 1750 N. Front Street • Philadelphia, PA 19122
215.634.3002 • www.feastyoureyescatering.com

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

BUTLERED

HORS D'OEUVRE

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 • yuzo • avocado sorbet

SHELLFISH

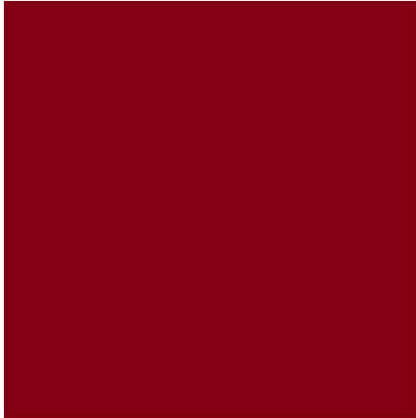
Grilled Shrimp • green goddess mousse
Traditional Shrimp Cocktail
Lobster Mac & Cheese Tower
Lobster & Roasted Corn Quesadillas
Mini New England Lobster Roll
Diver Scallops • butternut squash brulee
Lump Crabcake • lemon caper aioli
Crab Timbale • papaya • porcelain spoon
Calamari Fritto • served in 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

A large, stylized, gold-colored letter 'F' logo set against a dark blue background. The 'F' is elegant and cursive in style.

feast
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CATERING



The logo for Battleship New Jersey, featuring a silhouette of the ship's superstructure above the word 'BATTLESHIP' in a large, blue, serif font. Below it, 'New Jersey' is written in a smaller, white, serif font inside a red rectangular box. The entire logo is centered on a white background, which is itself set against a background of dark blue and red geometric shapes.

THE BATTLESHIP NEW JERSEY
COCKTAIL RECEPTION II

BASED ON 150 GUESTS
\$69.35 per guest
exclusive of tax

PASSED HORS D'OEUVRE
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



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your eyes
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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



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CATERING

Sample #2-Battleship New Jersey
Battleship New Jersey

Wed, Jul 27, 2016

Rep
Dottie Hagerty

Event location:

Battleship New Jersey
62 Battleship Place
Camden, NJ 08103

Service
5:00 PM 7:00 PM

guest count
150

Bar **Full**
Uniform **white shirt /**

Equipment List

19451

Qty **Cooking Equipment**

- 1 Convection Oven Delux Cadco fits 3
- 1 Small Warming Cabinet

Qty **Glassware**

- 300 Stock AP Glass 10.5 oz. (Bar Glass)

Qty **Linen(p)**

- 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

Qty **Papergoods**

- 300 7" Bamboo plates
plates for (2) stations
- 300 Bamboo Fork
forks for (2) stations

Qty **Services**

- 150 Trays, Serving Pieces, Garnish••
- 1 Truck charge•

Qty **Tables**

- 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 - B NJ - seating for 90 guests
- 2 8' x 30" Banquet Table
No charge - BNJ - (2) stations



Battleship New Jersey
62 Battleship Place
Camden, NJ 08103

Attn:

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

	Qty	Price	Extension
Sample Menu #2 - attached	150	\$39.60	\$5,940.00
BNJ - no charge from FYE	150	\$0.00	\$0.00
Equipment Rental - estimated	1	\$1,767.64	\$1,767.64
Staff:			
Chef	2		\$2,696.30
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

Feast Your Eyes Catering • 1750 N. Front Street • Philadelphia, PA 19122
215.634.3002 • www.feastyoureyescatering.com

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

BUTLERED

HORS D'OEUVRE

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 • yuzo • avocado sorbet

SHELLFISH

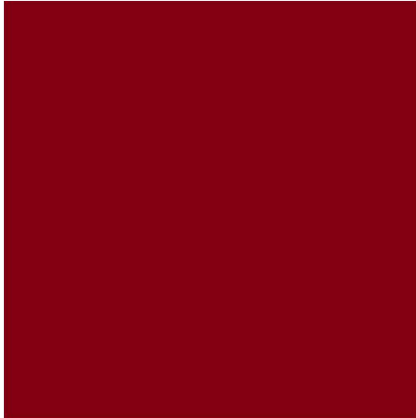
Grilled Shrimp • green goddess mousse
Traditional Shrimp Cocktail
Lobster Mac & Cheese Tower
Lobster & Roasted Corn Quesadillas
Mini New England Lobster Roll
Diver Scallops • butternut squash brulee
Lump Crabcake • lemon caper aioli
Crab Timbale • papaya • porcelain spoon
Calamari Fritto • served in 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

A large, stylized, gold-colored letter 'F' logo set against a dark blue background.

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CATERING

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BATTLESHIP
New Jersey

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



feast
your eyes
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CATERING

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 Funetti Cupcakes

brown sugar buttercream

Lemon Meringue Tartlets

Whole Ripe Strawberries



feast
your eyes
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CATERING

**Sample #3 -Battleship New Jersey
Battleship New Jersey**

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

Wed, Jul 27, 2016

Service
6:00 PM 10:00 PM **guest count**
150

Rep
Dottie Hagerty

Bar **Full**
Uniform **white shirt /**

Equipment List

19450

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



Battleship New Jersey
62 Battleship Place
Camden, NJ 08103

Attn:

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

	Qty	Price	Extension
Sample Menu #3 - attached	150	\$53.90	\$8,085.00
BNJ - no charge from FYE	150	\$0.00	\$0.00
Equipment Rental - estimated	1	\$2,153.30	\$2,153.30
Staff:			
Chef	3		\$3,776.00
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

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215.634.3002 • www.feastyoureyescatering.com

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3/11/16

BUTLERED

HORS D'OEUVRE

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 • yuzo • 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