

# *Touch of Elegance Catering Services*

*Exclusive Caterers for The Ballroom at Greenbriar Oceanaire*

609.693.8811

[TouchofEleganceNJ.com](http://TouchofEleganceNJ.com)

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Chef Joe will be happy to customize a menu specific to your personal *Taste, Style and Budget!*

## *All of our Prices include:*

All standard china, glassware, flatware, Serving pieces; a selection of Standard Linen colors; your Maître D, servers and a personal on-site wedding coordinator, *we also provide certified bartenders at an additional charge of \$200 each*

## *All of our Wedding Menus include:*

*Assorted Rolls and Butter*

## *A Salad Selection:*

*Caesar Salad: Crisp Romaine, Creamy Caesar Dressing Garlic Crouton*

*Cucumber wrapped field greens: with grape tomato, feta cheese*

*& a Balsamic Vinaigrette*

*Mescaline Greens: with roasted candied walnuts, sun-dried cranberries,*

*grape tomatoes, gorgonzola blue cheese, raspberry vinaigrette*

## *Dessert*

*Wedding Cake: Specifications to be determined*

*Viennese Pastries to include mini cannoli, cheese cakes, éclairs,*

*cream puffs, etc.*

*Full Service Coffee 100% Columbian Douwe Edgberts Regular and*

*Decaffeinated Coffee & Tea*

**Buffet Style** - Buffets are good for almost any wedding, in addition to giving guests the option to eat when they are ready, it also allows guests to choose the food they want. Buffets give your guests an array of options in addition to the entrée, they can take more of something they love and less of something they don't; they can go up for seconds; and it offers more options for the picky eaters. Buffet menus are generally more cost effective, but added touches still give it a more formal feel.

We will be happy to customize a menu specifically for you,  
below are some suggested Buffet options for you to consider:

*All of our Buffet Menu options include an assortment of  
Cold and Hot Passed Hors d'oeuvres for your Cocktail hour*

### **A Presentation of Cold Hors D' Oeuvres**

*Our Cold hors d'oeuvres are served from a display station for you guests to help themselves:*

*Some of the selections we offer are:*

*An Assortment of Domestic and Imported Cheeses with Crackers*

*Fresh Tomato Bruschetta with garlic and parmesan crusted Melba toast*

*Stuffed Cherry Peppers with Prosciutto and Provolone*

*Antipasto Skewer: Hot Cherry Pepper, Provolone, Sopresatta, Green Olive*

*Skewered Fresh Mozzarella with Prosciutto, Roasted Red Pepper Grape Tomato & Balsamic Glace*

*Fresh Fruit Skewers: Pineapple, Honey Dew, Cantaloupe, Red Grape & Strawberry*

*Fresh Vegetable Crudités accompanied by Buttermilk Ranch Dipping Sauce*

*Grilled Vegetables: Balsamic Marinated Eggplant, Portobello Mushrooms, Zucchini, Yellow Squash,  
Asparagus, & Red Peppers*

### **Premium Options may include:**

*Colossal Shrimp Cocktail*

*Sushi Tuna Gaufrette: Peppercorn crusted, pan seared tuna with wasabi aioli on a sliced seedless Cucumber*

*Assorted Sushi: Spicy Tuna Rolls, California Rolls, Philadelphia Rolls, Ginger, Wasabi, and Soy*

*Antipasto Platter Sopressetta, Genoa Salami, Prosciutto, Fresh Mozzarella, Provolone*

*Olive and Sun Dried Tomato Tapenade (vegan friendly)*

*Humus (Vegan friendly)*

*Southwest Vegan Caviar: w/\_black beans, avocado, corn, and grapefruit citron marinade (Vegan friendly)*

*California BLT's: Stuffed cherry tomato with bacon, avocado and hint of mayo*

*Seared Filet Mignon: with Crisp Bacon, Red Onion, Horseradish sauce on a Potato Gaufrette*

**Complete Raw Bars** are available at market price to include any combination of:

*Shrimp, Snow Crab Cocktail Claws, Chilled Lobster Tail Cocktail, Clams and/or Oysters on the ½ shell  
served with lemon, horseradish, cocktail sauce, and lemongrass aioli*

*Additional selections available upon request*

## **Hot Passed Hors D' Oeuvres**

*Stuffed Mushrooms with Lobster and Colossal Crab and a Lemon Crème Fresh*

*Stuffed Mushrooms with Italian Sausage and Cream Cheese*

*Assorted Mini Quiche*

*Mini Lobster Cakes with Lemon Pepper Aioli*

*Spanakopita with Pesto Aioli*

*Sesame Crusted Chicken & Pineapple Skewers with Teriyaki Sauce*

*Mini Chicken Cordon Bleu: Honey Mustard Dip*

*Spinach and Artichoke Rangoon with Pesto Aioli*

*Philly Cheesesteak Sliders with Ketchup Mannis*

*Mozzarella Sticks with Marinara Dipping Sauce*

*Asian Style Teriyaki Meatballs*

*Thai Spring Rolls with Sweet Thai Chili Sauce*

*Caribbean Jerk Chicken with Cajun Aioli*

*Chicken And Lemon Grass Pot stickers with Szechuan Ginger Sauce*

*Vegetable Dumplings with Soy Ginger Broth*

*Battered Macaroni and Cheese Bites: Aged Cheddar Cheese Sauce*

*Coney Island Corn Dogs: Honey Mustard Dipping Sauce*

*Pigs in a Blanket: Dijon Mustard*

*Mini Chicken Quesadilla: Salsa Fresco*

*BBQ Pulled Pork and Cheddar Quesadilla: Sour Cream*

*Pierogie Napoleon: White Cheddar and Potato Pierogie topped with Kielbasa or Pork Roll, Sour Cream Mustard Crème Fresh*

*Clams Casino: Bacon Compound Butter*

*Beef Brochette: Filet Mignon with Peppers and Onions*

*Meatball Parmesan Shooters: Miniature Homemade Meatballs Marinara baked w/ mozzarella cheese served on a demitasse spoon*

*Chicken Flautas: Chicken, Cheese, Black Beans, Cajun Ranch*

### **Premium Options may include:**

*Mini Filet of Beef Wellington: Filet Mignon and Mushroom duxelle in a puff pastry*

*Scallop wrapped with bacon*

*Coconut Crusted Shrimp with Raspberry Horseradish sauce*

*Herb crusted Baby Lamb Chops with mint jus lie*

*Brie baked in Phyllo dough with Raspberry & Slivered Almonds*

*Mini Fresh Crab cakes with Lemon Pepper Aioli*

*Additional selections available upon requests*

## **Buffet Menu Option #1**

Includes a selection of **4 Cold Appetizers** and **10 Hot passed hors d'oeuvres**;  
your choice of **Salad; Wedding Cake or Dessert** and the following entrees:

### **Entrees Selections**

Choose 2 Entrees from the following Category

*Chicken Longwood: stuffed chicken with prosciutto, mozzarella cheese, roasted red peppers, spinach, panko breaded and baked served with Thai Sweet Chili Sauce*

*Chicken Bruschetta: Parmesan Crusted Chicken Breast topped with fresh tomato Bruschetta baked with mozzarella cheese laced with balsamic glaze*

*Chicken Francaise: White Wine Lemon Burre Blanc*

*Chicken Ramona: Francaise Chicken Breast w/ Prosciutto sautéed and baked w/ Fresh Mozzarella Cheese laced with a white wine lemon burre blanc*

*Stuffed Pork Loin with sun-dried cranberries, corn bread farce, cranberry demi-glace*

*Roast Turkey Breast with Corn Bread Stuffing*

*Stuffed Flounder with Colossal Crab and Lobster*

*Coconut Crusted Tilapia: Raspberry Horseradish Sauce*

*Pan Seared Lemon Pepper Crusted Salmon, champagne dill burre blanc*

*Pan Seared Mahi-Mahi w/ a Mango Malibu Rum Chutney*

*Tenderloin Kabob: Skewered Filet Mignon w/ pepper, onion, broccoli and grape tomato broiled to perfection*

### **Also Featuring a Carving Station**

Please choose 1 of The Following

*Chateaubriand: Tenderloin of Beef*

*Slow Roasted Prime Rib Au Jus*

*Angus Top Round Roast Beef*

*Angus New York Strip Steak*

*Served with Creamy Horseradish Sauce, and Choice of Cabernet Demi Glace, Béarnaise Sauce, or Tequila Demi-Glace Ala Crème*

### **Side Selections**

Choose 3 Sides From Below

*Wild Grain Rice Pilaf*

*Roasted Potato, Mashed Potatoes, Potatoes Au Gratin,*

*Mediterranean Vegetable Blend: Zucchini, Squash, Roasted Red Peppers and Broccoli*

*Haricots Verts: Green Beans with sun-dried cranberries, slivered almonds, brown sugar burnoisette*

*Steamed Asparagus*

#### **Pastas:**

*Orecchiette Pasta with Alfredo or Pesto Cream Sauce*

*Fire Roasted Vegetable Ravioli Pomadora: Spinach, Roasted Red Pepper, Artichoke, Tomato, Garlic, White Wine, Olive Oil, Parmesan Cheese*

*Mini Penne Vodka with Plum tomato and Fresh Basil Vodka Sauce*

*Buffet Option #1 starting at: \$65.00 per person + 7% NJ Sales Tax and 20% Gratuity*

## **Buffet Menu Option #2**

Includes a selection of **6 Cold Appetizers** and **10 Hot passed hors d'oeuvres** - including **premium options**; your choice of **Salad; Wedding Cake or Dessert** and the following entrees:

### **Entrees Selections**

Choice 3 Entrees from the following Category

*Chicken Longwood: stuffed chicken with prosciutto, mozzarella cheese, roasted red peppers, spinach, panko breaded and baked served with Thai Sweet Chili Sauce*

*Chicken Bruschetta: Parmesan Crusted Chicken Breast topped with fresh tomato Bruschetta baked with mozzarella cheese laced with balsamic glaze*

*Chicken Francaise: White Wine Lemon Burre Blanc*

*Chicken Ramona: Francaise Chicken Breast with Prosciutto sautéed and baked with Fresh Mozzarella Cheese laced with a white wine lemon burre blanc*

*Stuffed Pork Loin with sun-dried cranberries, corn bread farce, cranberry demi-glaze*

*Roast Turkey Breast with Corn Bread Stuffing*

*Stuffed Flounder with Colossal Crab and Lobster*

*Coconut Crusted Tilapia: Raspberry Horseradish Sauce*

*Pan Seared Lemon Pepper Crusted Salmon, champagne dill burre blanc*

*Pan Seared Mahi-Mahi w/ a Mango Malibu Rum Chutney*

*Tenderloin Kabob: Skewered Filet Mignon w/ pepper, onion, broccoli and grape tomato broiled to perfection*

### **Also Featuring a Carving Station**

Please choose 1 of The Following

*Chateaubriand: Tenderloin of Beef*

*Slow Roasted Prime Rib Au Jus*

*Angus Top Round Roast Beef*

*Angus New York Strip Steak*

*Served with Creamy Horseradish Sauce, and Choice of Cabernet Demi Glaze, Béarnaise Sauce, or Tequila Demi-Glaze Ala Crème*

### **Side Selections**

Choose 3 Sides From Below

*Wild Grain Rice Pilaf*

*Roasted Potato, Mashed Potatoes, Potatoes Au Gratin,*

*Mediterranean Vegetable Blend: Zucchini, Squash, Roasted Red Peppers and Broccoli*

*Haricots Verts: Green Beans with sun-dried cranberries, slivered almonds, brown sugar burnoisette*

*Steamed Asparagus*

#### **Pastas:**

*Orecchiette Pasta with Alfredo or Pesto Cream Sauce*

*Fire Roasted Vegetable Ravioli Pomadora: Spinach, Roasted Red Pepper, Artichoke, Tomato, Garlic, White Wine, Olive Oil, Parmesan Cheese*

*Mini Penne Vodka with Plum tomato and Fresh Basil Vodka Sauce*

**Buffet Option #2 starting at: \$75.00 per person + 7% NJ Sales Tax and 20% Gratuity**