

H/M

The Hamilton Manor



Cocktail Hour

Champagne Greeting

Butler Passed Hors D'oeuvres

Pan Seared Blackened Sea Scallops

Brazilian Shrimp Cocktail Shooters

Bacon wrapped Dates stuffed with Gorgonzola

Mushrooms stuffed with Sausage

French Fry Shooter

Fried Ravioli

Breaded Risotto stuffed with Mozzarella

Vegetable Spring rolls with Thai Chili Glaze

Baked Apple Brie Pastry Puff

Stuffed Mini Meatball with Mozzarella

Hand Rolled Cocktail Franks

Grilled Lamb Chops + MP

Seasonal Fruit Board

Fresh Fruit Display of Cantaloupe, Honeydew, Grapes, Strawberries, Pineapple and Watermelon (seasonal only) with House-Made Mascarpone accompanied with Fresh Baked Bread, Spreads and Garlic Breadsticks

Garden Market Vegetables

An Assortment of Fresh Broccoli, Grape Tomatoes, Cucumbers, Celery, Baby Carrots,

Red and Yellow Bell Peppers with Homemade Chive Sour Cream Dip and assorted Artisan Crackers and Breadsticks



Rustic Italian Specialty Table

Grilled Seasonal Vegetable Display | An Assortment of Grilled Marinated Zucchini, Yellow Squash, Eggplant, Asparagus, sautéed Mushroom Caps, Artichoke Hearts, Yellow and Red Bell Peppers, Mediterranean Olives and Sun Dried Tomatoes

Italian Cured Meat and Cheese Display | Our Rustic Italian Meat and Imported Cheese Board with Prosciutto, Dried Sausage, Soppressata, Shaved Parmesan Cheese, Cheddar and Swiss Cheese with Long Hot Peppers

Seasoned Homemade Italian Specialties | Breaded Eggplant layered with Fresh Tomato and Mozzarella Cheese, Fresh Tomato and Mozzarella Salad with Bleu Cheese crumbles, Tri Color Stuffed Cheese Tortellini Salad, Red Bliss Potato and String Bean Salad, Tomato Bruschetta and Fresh baked Italian Crostini

Brooklyn Style Flatbread Pizza

Our Homemade Flatbread Pizza with the freshest ingredients for every guest to enjoy | Plain | Vegetable | Pepperoni | Alfredo with Grilled Chicken | Mini Italian Pizzelles with Tomato Sauce and Parmesan

Gourmet Pasta and Risotto

Select Two of our original Italian Recipes accompanied with our Famous Seasoned Baked Hoboken Bread drizzled in Olive Oil and Grated Parmesan Cheese

Neapolitan Pomodoro with Fresh Basil and Aged Parmesan Cheese

Mezzi Rigatoni in a Prosciutto Vodka Cream Sauce

Tri Color Tortellini topped with Bacon and Onion in a Champagne Cream Sauce

Ravioli with a light Tomato Sauce

Orecchiette Bolognese

Capri Risotto with Peas, Garlic, Onions and Parmesan

Wild Mushroom Risotto with Shallots, Chives and Parmesan

Signature Cocktail Stations

Select Three Stations | Additional Station + \$8pp

Potato Bar

Fresh Cut Thick Boardwalk Fries | Sweet Potato Fries | Tater Tots | Stuffed Potato Skins

Accompanied with Old Bay | Cheese Whiz | Ketchup | Sea Salt | Butcher Block Black Pepper

Mac n' Cheese Bar

White Cheddar Mac n Cheese | Zesty Yellow Cheddar Mac n Cheese | Shrimp Alfredo Mac n Cheese

Accompanied with Chives | Bacon | Steamed Broccoli | Hot Sauce | Sautéed Mushrooms | Roasted Garlic



Chef Attended Butcher Block & Pressed Breads

Accompanied by Artisan Amato Rolls and Signature Pressed Breads

Pressed Breads are stuffed with Cheese Steak, Buffalo Chicken and Spinach

Please Select One, additional Carving Meat + \$6pp

Herb Butter Oven Roasted Turkey Breast with Cranberry Sauce

Honey Glazed Ham Served with a Grilled Pineapple Bruschetta

Fresh Herb Crusted Roasted Pork Loin

Flame Grilled Sliced Sirloin

*Hand Sliced Prime Rib of Beef with Horseradish Cream + \$5pp

Attendant Fee + \$125

Slider Bar

Miniature Sliders of Beef | Slow Roasted BBQ Pulled Pork | Chicken Parmesan | on Artisan Brioche Roll
with Onion Rings and Bacon

Philly Cheese Steaks

Mini Philly Beef Cheese Steak and Chicken Cheese Steak

on Fresh Baked Amato Rolls with Sauteed Onions | accompanied with Mozzarella Sticks

Pressed Cast Iron Panini Station

Grilled Cheese and Tomato | Pork Roll and Cheese Panini | Grilled Mozzarella, Bacon, Spinach and Onion Panini |
with Breaded Zucchini Sticks

Italian Grill

Traditional Calzone | House Made Seasoned Italian Meatballs Marinara

Grilled Italian Sausage with Peppers and Onions | Served with Artisan Amato Rolls | Garlic Cheese Bread

Street Taco & Nacho Bar

Seasoned Beef, Grilled Chicken Strips and Black Beans | Accompanied with Hard Tortilla Shell | Soft Taco Shell

White Rice | Shredded Cheese | Lettuce | Sour Cream | Salsa | Hand Made Tortilla Chips and Nacho Cheese Sauce

Coney Island Station

Corn Dogs on a Stick | All Beef Hot Dogs on a Soft Roll | Mini Hot Dogs

Accompanied with Mustard | Ketchup | Relish

Wok Station

Vegetable Fried Rice | Shrimp Fried Rice | Lo Mein | Teriyaki Chicken Strips

Accompanied with Fortune Cookies | Sriracha | Soy Sauce | Chopsticks and mini Take Out containers



Boneless Chicken Station

Chicken Tenders | Buffalo Chicken Bites | Popcorn Chicken | BBQ Chicken Strips | Celery and Bleu Cheese

Market Seafood Display

***Not included in one of the 3 stations | + MP**

Chilled Brazilian Shrimp | Shucked Little Neck Clams | Clams Casino | Breaded Bacon Calamari

Seafood Flatbread | Cold Seafood Salsa

***Additional Enhancements |**

*Snow Crab Cocktail +MP

*Fresh Shucked Blue Point Oysters with Mignonette Sauce +MP

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White Rice | Shredded Cheese | Lettuce | Sour Cream | Salsa | Hand Made Tortilla Chips and Nacho Cheese Sauce

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Dessert Stations

Select Two Stations | Additional Station + \$8pp

Italian Pastry Bar

Assorted Display of Mini Italian Pastries included but not limited | Regular and Chocolate Cannoli | Cream Puffs
Fruit Tart | Éclair with custard | Éclair with whipped cream | Carrot Cake | Petite Fours | Tri Color Cake | Cannoli Tart
Chocolate Truffle | Cheesecake Mousse | Chocolate Mousse | Oreo Mousse | Caramel Mousse Tart
Pignoli Tart | St. Joseph Cannoli | St. Joseph Custard | Italian Style Butter Cookies | Biscotti

Donut Display

Fresh from the Bakery an Assortment of Gourmet Donuts and Cinnamon Sugar Donut Bites displayed on our custom Donut Wall

S'mores Bar

A Variety of Marshmallows | Graham Crackers | Hershey Milk Chocolate Bars | Hershey Dark Chocolate Bars
Mini Reese's Peanut Butter Cups | to roast over an open flame



Boardwalk Station

Fresh Zeppoli | Funnel Cake Fries | Fried Oreos | Cinnamon Sugar Churros | with Chocolate and Caramel Sauce

Pretzel Bar

Philly Style Soft Pretzels | Soft Pretzel Sticks | Mini Pretzel Bites | Cinnamon Sugar Dough Bites | accompanied with Chocolate Sauce and Cheese Sauce

Enhanced Dessert Stations + Late Night Stations

+\$4pp | Upgrade as one of the Two Included Stations

+\$10pp | Add as Additional Station

Affogato

Our Signature Espresso or After Dinner Cordials served over Vanilla Ice Cream

Bailey's Irish Cream | Amaretto Disaronno | Kahlua | Grand Marnier | Romana Sambuca | Romana Sambuca Black

Anisette | Frangelico | Nocello

Attendant Fee + \$175

Milkshake + Fries

Mini Vanilla and Chocolate Milkshakes accompanied with seasoned Boardwalk Fries

Fall Dessert Station

Our Fresh Seasonal Mini Apple Pies and Assorted Pastry Tarts served with Chilled Spiced Apple Cider

Chicken + Waffles Station

Breaded Chicken Tenders and Popcorn Chicken Bites | Fresh Buttermilk Waffles | Thick Cut Fries | with Maple Syrup

Philly Cheese Steaks

Mini Philly Beef Cheese Steak and Chicken Cheese Steak

on Fresh Baked Amato Rolls with Sautéed Onions | accompanied with Mozzarella Sticks

Pork Roll Station

Pork Roll and Cheese Sandwiches accompanied with Tater Tots

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Bar Menu

Top Shelf Inclusions

Vodka | Grey Goose, Kettle One, Titos, Deep Eddy Flavors | Orange, Cranberry, Pear, Ruby Red, Lemon, Sweet Tea

Scotch | Johnny Walker Black, Dewars White Label

Whiskey + Bourbon | Crown Royal, Jack Daniels, Jameson, Jim Beam, Makers Mark, Seagram's 7, Seagram's VO

Gin + Rum + Tequila | Tanqueray, Bombay Sapphire, Captain Morgan, Malibu, Bacardi, El Mayor Tequila Blanco

Liqueur + Schnapps | Kahlua, Amaretto, Flavored Schnapps, Triple Sec

Wine | Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, White Zinfandel, Rose, Riesling

Domestic Beer | Select 2 | Budweiser, Bud Light, Miller Light, Coors Light, Michelob Ultra, Yuengling, Sam Adams

Imported Beer | Select 1 | Heineken, Heineken Light, Corona, Corona Light, Stella Artois, White Claw Hard Seltzer

Raspberry, Mango, Black Cherry, Lime, Ruby Grapefruit, Clementine, Watermelon, Pineapple, Lemon

*All Items Subject to Availability | Non-Alcoholic Selections Available

The Hamilton Manor has a No Shot Policy | Last call 15 minutes prior to end of reception