

*May your joys be as deep as the ocean with
sandy toes and salty kisses...*



PACKAGES FEATURE:

OCEANFRONT VIEW
PERSONAL WEDDING COORDINATOR
CHOICE OF TIERED WEDDING CAKE
CHOICE OF NAPKIN AND LINEN COLOR
COAT SERVICE (SEASONAL)
BATHROOM ATTENDANTS
PREMIUM BAR



310 Boardwalk ♦ Point Pleasant Beach, NJ ♦ 08742 ♦ 732-892-0131 ♦ www.tikibar.com

Royal Buffet

Reception Center Table

MIRRORED CALIFORNIA FRESH FRUIT & INTERNATIONAL CHEESE BOARD

VEGETABLE CRUDITÉ

WITH A ROQUEFORT CHEESE DIPPING SAUCE

BRUSCHETTA ALLA ROMANO

WITH FRESH MOZZARELLA AND ROASTED RED PEPPERS

WHEN SELECTING ONE OF OUR PACKAGES, ADD AN ADDITIONAL CHOICE OF 4 OF THE FOLLOWING TO YOUR CENTER TABLE:

SAUSAGE-STUFFED MUSHROOMS

SWEDISH MEATBALLS

CLAMS OREGANATO

SKEWED BBQ SHRIMP

PIGS IN A BLANKET

FILET BEEF TERIYAKI SKEWERS

SESAME CHICKEN SKEWERS

Attended Buffet

A SELECTION OF FOUR OF THE FOLLOWING EXPERTLY PREPARED ENTRÉES:

SHRIMP SCAMPI

FOUR CHEESE RAVIOLI

FILET OF SOLE PICATTA

CHICKEN FRANCAISE

TERIYAKI SALMON

CHICKEN ALFREDO

FILET OF BEEF AND BROCCOLI

BAKED EGGPLANT PARMIGIANA

ACCOMPANIED BY A CARVING STATION FEATURING

HERB-ENCRUSTED PRIME RIB

WITH HORSERADISH AND AU JUS

Accompaniments

FRESH ROLLS AND BUTTER

AND CHOICE OF CLASSIC ROMANO CAESAR SALAD

OR

FRESH MELON WITH PROSCIUTTO

SERVED WITH DUCHESS POTATO AND FRESH-GLAZED CARROTS

Supreme Buffet

Reception Center Table

**MIRRORED CALIFORNIA FRESH FRUIT & INTERNATIONAL CHEESE BOARD
VEGETABLE CRUDITÉ**

WITH A ROQUEFORT CHEESE DIPPING SAUCE

BRUSCHETTA ALLA ROMANO

WITH FRESH MOZZARELLA AND ROASTED RED PEPPERS

ITALIAN ANTIPASTO

WHEN SELECTING ONE OF OUR PACKAGES, ADD AN ADDITIONAL
CHOICE OF 4 OF THE FOLLOWING TO YOUR CENTER TABLE:

CLAMS CASINO

FILET BEEF TERIYAKI SKEWERS

SPANAKOPITA

BACON WRAPPED SCALLOPS

MINI CRAB CAKES

SESAME CHICKEN SKEWERS

COCONUT SHRIMP

Attended Buffet

A SELECTION OF FOUR OF THE FOLLOWING EXPERTLY PREPARED ENTRÉES:

SEAFOOD SCAMPI

SHRIMP FRANCAISE

LOBSTER RAVIOLI ALLA VODKA

CRAB MAC & CHEESE

CHICKEN MARSALA WITH WILD MUSHROOMS

CHICKEN PICCATA

PENNE ALLA VODKA

GARLIC RIBEYE CROSTINI

ACCOMPANIED BY A CARVING STATION FEATURING:

CHATEAUBRIAND WITH CHAMPIGION SAUCE

Accompaniments

FRESH ROLLS AND BUTTER

AND CHOICE OF CLASSIC ROMANO CAESAR SALAD

OR

FRESH MELON WITH PROSCIUTTO

SERVED WITH DUCHESS POTATO AND FRESH-GLAZED CARROTS

The Pinnacle

Reception Center Table

MIRRORED CALIFORNIA FRESH FRUIT PLATTER
INTERNATIONAL CHEESE BOARD
MOZZARELLA & VINE RIPE TOMATO
WITH BASIL, EVOO, AND BALSAMIC
TUNA & CUCUMBER
ITALIAN ANTIPASTO

WHEN SELECTING ONE OF OUR PACKAGES, ADD AN ADDITIONAL
CHOICE OF 4 OF THE FOLLOWING TO YOUR CENTER TABLE:

BACON-WRAPPED SCALLOPS - CRABMEAT IMPERIAL -
- BEEF WELLINGTON PUFFS - COCONUT SHRIMP
CHICKEN MACADAMIA - OYSTER ROCKEFELLER

Pasta

SELECT ONE OF THE FOLLOWING:

LOBSTER RAVIOLI

SERVED IN A BLUSH VODKA SAUCE

TRI-COLORED TORTELLINI

SERVED IN FRESH BASIL CREAM SAUCE

CHEESE-FILLED MANICOTTI

WITH MOZZARELLA IN A PLUM TOMATO SAUCE

Salad

SELECT ONE OF THE FOLLOWING:

ARUGULA

PLUM TOMATO, STRAWBERRIES AND
GORGONZOLA TOSSED

RASPBERRY VINAIGRETTE

CALIFORNIA GARDEN GREENS

PLUM TOMATO WITH GARDEN VEGETABLES AND
BALSAMIC DRESSING

CLASSIC ROMANO CAESAR

TOSSED WITH HERB AND GARLIC CROUTONS

Entrées

SELECT ONE OF THE FOLLOWING:

HERB-ENCROUTE PRIME RIB

SERVED WITH HORSERADISH CREAM SAUCE

CRAB-FILLED SOLE

BROILED AND SERVED WITH
LOBSTER SHERRY SAUCE

CHICKEN FLORENTINE

GRILLED CHICKEN BREAST TOPPED WITH
SPINACH, PROSCIUTTO & FRESH MOZZARELLA, IN
A LIGHT LEMON SAUCE

SURF & TURF

TENDER FILET AND LOBSTER WITH BÉARNAISE
SAUCE.

Martell's Cocktail Reception

Reception Center Table

MIRRORED CALIFORNIA FRESH FRUIT & INTERNATIONAL CHEESE BOARD

VEGETABLE CRUDITÉ

WITH A ROQUEFORT CHEESE DIPPING SAUCE

BRUSCHETTA ALLA ROMANO

WITH FRESH MOZZARELLA AND ROASTED RED PEPPERS

ITALIAN ANTIPASTO

SELECT SIX OF THE FOLLOWING:

CLAMS CASINO

FILET BEEF TERIYAKI SKEWERS

SPANAKOPITA

CRABMEAT OR SAUSAGE STUFFED MUSHROOMS

SESAME CHICKEN SKEWERS

SHRIMP WRAPPED IN BACON

POPCORN SHRIMP

SWEDISH MEATBALLS

MINI MARYLAND CRAB CAKES

Accompaniments

FRESH ROLLS AND BUTTER

AND CHOICE OF CLASSIC ROMANO CAESAR SALAD

OR

FRESH MELON WITH PROSCIUTTO





Luncheon Buffet



308-310 Boardwalk Point Pleasant Beach, NJ 08742

www.tikibar.com

Marrisa Ostrander' Mulligan – Catering Sales Manager

732-892-0131

PACKAGE INCLUDES SALAD

(Please Choose One)

*Chefs Garden Salad with balsamic vinaigrette
Classic Romano Caesar with parmesan croutons*

ATTENDED BUFFET

(Please Choose Three)

*Chicken Marsala with Wild Mushrooms and Marsala Wine
Chicken Francaise in a Light Lemon Sauce
Farfalle with Basil Pesto and Sundried Tomatoes
Penne Alla Vodka
Steak Murphy
Broiled Lemon Flounder Almandine
Broccoli with Beef topped with a Teriyaki Glaze*

All entrees include:

*Chef's Choice of Seasonal Vegetables
Choice of Potato
Warm Rolls and Butter*

DESSERTS

(Please Choose One)

*Assorted Mini Cheesecakes
Custom Sheet Cake*

DRINKS & BEVERAGES

Regular, Decaffeinated Coffee, Hot Tea and Soda (INCLUDED)



Buffet Dinner



308-310 Boardwalk Point Pleasant Beach, NJ 08742

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Marrisa Ostrander' Mulligan - Catering Sales Manager

732-892-0131

PACKAGE INCLUDES SALAD

(PLEASE CHOOSE ONE)

Mixed Field Greens with fresh strawberries and fetta topped with, raspberry vinaigrette
Classic House Salad topped with, homemade balsamic vinaigrette
Classic Romano Caesar with parmesan croutons

ENTRÉE

(PLEASE CHOOSE THREE)

Seafood Scampi, pan seared Shrimp and Scallops in Lemon-Garlic Butter
Chicken Marsala with Wild Mushrooms and Marsala Wine
Chicken Francaise in a White Wine Lemon Butter Sauce
Farfalle with Basil Pesto and Sundried Tomatoes
Penne Bolognese with Fresh Mozzarella
Broiled Lemon Sole with White Wine and Garden Herbs
Sliced Rib Eye Over Garlic Toast
Penne Alla Vodka
Filet of Beef and Broccoli

All entrees include:

Chef's Choice of Seasonal Vegetables
Choice of Potato
Warm Rolls and Butter

DESSERT

(PLEASE CHOOSE ONE)

Specialty Sheet Cake
Mini Assorted Cheesecakes

Please Call For Additional Details and Pricing

DRINKS & BEVERAGES

Regular, Decaffeinated Coffee, Hot Tea and Soda (INCLUDED)
(Added to Any Special Occasion Package – Call For Pricing)
4-Hour Top Shelf Open Bar
4-Hour Beer, Wine & Soda