

*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.tiki-bar.com](http://www.tiki-bar.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 CHAMPIGINION 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-ENCRUSTED 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](http://www.tikibar.com)*

*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*



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*- Catering Sales Manager*

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## 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*