The Lobster House at Martell's

308-310 Boardwalk. Point Pleasant. New Jersey. 732-892-0131

Jenette Mazzaroni- Catering & Sales Manager - jenettem@tikibar.com

Thomas Peet- Director of Food Services & Executive Chef

All Packaging Includes an Oceanfront View, Personal Wedding Coordinator, Custom Tiered Wedding Cake, Signature Cocktail, Champagne Toast, Bathroom Attendant, Coat Check (seasonal), Choice of Napkin and Linen Colors.

5 Hour Premium Open Bar

Including all Premium Spirits, Champagne, or Prosecco, Red and White Wine, Imported and Domestic Draught and Bottled Beer, Fruit Juices and Soda

Oceanside Cocktail Reception

Cocktail Hour

Choice of 4 Butler Passed Hors d'Oeuvres

- Mini Crab Cakes with a Remoulade Sauce
- Mini Chicken and Waffles with a Honey Maple Garlic Syrup
- Satay of Beef Teriyaki
- Chicken Satay with a Thai Chili Sauce
- Coconut Shrimp with a Raspberry Drizzle
- Cheesesteak Eggrolls

- Coney Island Pigs-in-a-Blanket
- Sausage Stuffed Mushroom Caps
- Grilled Cheese and Tomato Bisque Shooter
- Shrimp Scampi Puff
- Clams Casino
- Vegetable Kebobs
- Swedish Meatballs

Cold Display

Choice of Two

- Bruschetta with Toasted Garlic Crostini
- Seasonal Fruit and Cheese Board
- Fresh Melon Balls Wrap in Prosciutto

Cocktail Stations

Choice of Two (Add One Additional Station for \$12pp)

Boardwalk Station: Cheesesteaks, Sausage Sandwiches, and Pizza

Mac and Cheese Station: Lobster Meat, Shrimp, Bacon Chunks, Toasted Parmesan, Roasted Garlic,

Shredded Cheddar Cheese, Scallions, Sauteed Mushrooms

Mashed Potato Bar: Creamy Mashed and Sweet Potatoes with all the Essential Toppings

Slider Station: Mini Cheeseburgers, Mini Hamburgers, Pulled Pork, Chicken Parmesan

Taco Bar: Hard- or Soft-Shell Tacos with Shredded Chicken, Beef, and Fish and all of the Essential Toppings **Pretzel Bar:** Mini Bavarian Pretzels with Lobster Cheese Sauce, Honey Dijon Mustard, Cinnamon Sugar

Drizzle

Reception

Salad

Choice of One

- Classic Romaine Caesar Salad
- Spinach and Roasted Red Pepper Salad with Warm Balsamic Vinaigrette
- Mesclun Poached Pear Salad with Gorgonzola

Pasta Station

Choice of Two

- Penne alla Vodka
- Spinach Ravioli with Pesto Cream Sauce
- Tortellini Carbonara
- Pasta Primavera

Carving Station

Choice of One

- Maple Glazed Ham
- Stuffed Pork Loin

- Smoked Turkey Breast
- Sliced Sirloin with Peppercorn Demi Glaze

All Carving Stations Are Accompanied by Warm Rolls with Whipped Butter, Garlic Roasted Green Beans and Delmonico Potatoes

Hot Display

Choice of Three

- Chicken Francaise
- Steak Arrabbiata
- Sole Imperial with a Lobster Sherry Cream Sauce
- Chicken Marsala
- Braised Short Rib
- Salmon Oreganata

Dessert

Choice of One

Assorted Cheesecakes and Pastries

• Chocolate Fountain with Accompaniments

All menus are samples and can be customized

Sunset Buffet

Cocktail Hour

Choice of 6 Butler Passed Hors d'Oeuvres

- Crabmeat Imperial
- Italian Chicken Skewers
- Mini Burger Bites
- Mini Crab Cakes with a Spicy Remoulade Sauce
- Chicken Satay with a Thai Chili Sauce
- Cheesesteak Eggrolls
- Bruschetta over Pita Chips
- Coney Island Pigs-in-a-Blanket

Cold Display

Choice of Three

- Chilled Shrimp over Ice
- Fresh Melon Balls Wrapped in Prosciutto

- Fresh Fruit Kebobs
- Sausage Stuffed Mushroom Caps
- Shrimp Scampi Puff
- Clams Casino
- Shrimp Tempura with a Drizzle of Wasabi Cucumber Aioli
- Garlic Old Bay Shrimp
- Steamed Edamame Dumplings
- Vegetable Kebobs
- Vegetable Crudité
- Italian Antipasti Board

Cocktail Stations

Choice of Three (Add One Additional Station for 14pp)

Hot Seafood Station: Mussels Marinara, Zuppa de Pesce, and Clams Oreganata

Wings and Things Station: Traditional and Boneless Wings served with Celery and Carrots paired with

an assortment of sauces and dressings

Fajita Station: Steak and Chicken Fajitas with Rice, Beans, and all the Essential Toppings

Boardwalk Station: Cheesesteaks, Sausage Sandwiches, and Pizza

Mac and Cheese Station: Lobster Meat, Shrimp, Bacon Chunks, Toasted Parmesan, Roasted Garlic,

Shredded Cheddar Cheese, Scallions, Sauteed Mushrooms

Slider Station: Mini Cheeseburgers, Mini Hamburgers, Pulled Pork, Chicken Parmesan

Reception

All Dinner Buffets Are Accompanied by Warm Rolls with Whipped Butter, Garlic Roasted Green Beans and Rosemary Fingerling Potatoes

Salads and More

Choice of One

- Arugula Salad with White Truffle Oil, Roasted Almonds, and Shaved Parmesan
- Spinach and Roasted Red Pepper Salad with Warm Balsamic Vinaigrette
- Mesclun Poached Pear Salad with Gorgonzola
- Wild Mushroom Risotto
- Seasonal Vegetable Risotto

Pasta

Choice of One

- Rigatoni Bolognese
- Tortellini Alfredo

Chicken & Fish

Choice of Two

- Chicken Picatta
- Chicken Murphy
- Stuffed Chicken Breast

Carving Station

Choice of One

- Slow Roasted Beef Tenderloin
- Bacon Wrapped Pork Loin

Dessert

Choice of Two

- Chocolate Fountain with Accompaniments
- Ice Cream Sundae Bar
- Assorted Pastries and Cookies

All menus are samples and can be customized

Cavatelli and Broccoli

- Lobster Ravioli alla Vodka
- Flounder Fancaise
- Shrimp Scampi
- Salmon Oreganata

Paradise Buffet

Cocktail Hour

Choice of 6 Butler Passed Hors d'Oeuvres

- Bacon Wrapped Scallops
- Honey Garlic Chicken Skewers
- Mini Beef Wellington Bites
- Coconut Shrimp with a Raspberry Drizzle
- Sliced Steak over Garlic Crostini
- Steamed Pork Dumplings
- Tuna and Cucumber
- Shrimp Scampi Puff

- Lollipop Lamb Chops
- Clams Casino
- Oysters Rockefeller
- Buffalo Chicken Meatballs
- Filo Stuffed with Brie and Raspberry
- Vegetable Spring Rolls
- Garlic Old Bay Shrimp
- Steamed Edamame Dumplings

Raw Bar

Blue Point Oysters, Freshly Shucked Littleneck Clams, Jumbo Shrimp

Cold Display

Choice of Three

- Shrimp Ceviche
- Tomato and Mozzarella Caprese with Fresh
 Basil
- Fresh Melon Balls Wrapped in Prosciutto
- Italian Antipasti Skewers
- Charcuterie Board
- Mediterranean Dips and Spreads
- Vegetable Crudite

Cocktail Stations

Choice of Three (Add one Additional Station for \$14pp)

Sushi Bar: California Rolls, Vegetable Rolls, Salmon Rolls, and Tuna Rolls

San Genero Feast: Sweet and Hot Italian Sausage Sandwiches, Cheesesteaks, Italian Hot Dogs, Frenc

Fries

Southern Comfort: Pulled Pork, Braised Short Ribs, Mac and Cheese, Cole Slaw, and Corn Bread

Pizza Station: Plain, Pepperoni, and White Pizza Pies with all the Essential Toppings

Wings and Things Station: Traditional and Boneless Wings served with Celery and Carrots paired with

an assortment of sauces and dressings

Hot Seafood Station: Mussels Marinara, Zuppa de Pesce, and Clams Oreganata

Fajita Station: Steak and Chicken Fajitas with Rice, Beans, and all of the Essential Toppings

Boardwalk Station: Cheesesteaks, Sausage Sandwiches, and Pizza

Mac and Cheese Station: Lobster Meat, Shrimp, Bacon Chunks, Toasted Parmesan, Roasted Garlic,

Shredded Cheddar Cheese, Scallions, Sauteed Mushrooms

Pretzel Bar: Mini Bavarian Pretzels with Lobster Cheese Sauce, Honey Dijon Mustard, Cinnamon Sugar

Drizzle

Slider Station: Mini Cheeseburgers, Mini Hamburgers, Pulled Pork, Chicken Parmesan

Reception

All Dinner Buffets Are Accompanied by Warm Rolls with Whipped Butter, Garlic Roasted Green Beans, and Rosemary Fingerling Potatoes

Salads and More

Choice of Two

- Arugula Salad with White Truffle Oil, Roasted Almonds, and Shaved Parmesan
- Spinach and Roasted Red Pepper Salad with Warm Balsamic Vinaigrette
- Mesclun Poached Pear Salad with Gorgonzola

- Wild Mushroom Risotto
- Seasonal Vegetable Risotto
- Spicy Kani Salad with Avocado

Pasta

Choice of One

- Lobster Mac and Cheese
- Creamy Pesto Shrimp

- Linguine alle Vongole
- Lobster Ravioli alla Vodka

Carving Station

Choice of One

- Roast Prime Rib
- Stuffed Pork Loin

Filet Mignon au Poivre

Roast Leg of Lamb

Chicken & Fish

Choice of Two

- Stuffed Chicken Breast
- Chicken Scallopini
- Chicken Milanese

- Seafood Paella
- Filet of Lemon Sole
- Herb Encrusted Salmon

Dessert

Choice of Three

- Chocolate Fountain with Accompaniments
- Ice Cream Sundae Bar

- Venetian Display
- Donut Wall

To Go Station

Choice of One

Pork Roll and Cheese
 Pizza
 NYC Hot Dog Cart

All menus are samples and can be customized

Enhancements

Surf and Turf: Filet Mignon and Lobster Tail

Roasted Prime Rib with Horseradish Cream Sauce and Au Jus

Raw Bar: Bluepoint Oysters, Little Neck Clams, Shrimp Cocktail

Sushi Bar: California Rolls, Vegetable Rolls, Salmon Rolls, and Tuna Rolls

Additional Dessert

Preferred Vendors

DJ Experts- Music, Photography & Videography 732-908-6781

Michelle's Flower Bar- Florist 732-901-5551

Flowers by Melinda- Florist 732-830-6005

Mirrored Memories- Photobooth 732-952-1282

Perfect Bridals by Christina- MUA- IG @perfectbridalsbychristina email perfectbridalsbychristina@yahoo.com

Jennifer Rotola- Hairstylist 908-583-8340

Oak and Orchid Events- Personal Event Planner & Rental Services- IG @oakandorchidevents