The Lobster House at Martell's Tiki Bar

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

Cori Esposito - Catering & Sales Manager - CORIE@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
- 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 Cold Display

Choice of Two

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

Cocktail Stations

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

- Sausage Stuffed Mushroom Caps
- Grilled Cheese and Tomato Bisque Shooter
- Shrimp Scampi Puff
- Clams Casino
- Vegetable Kebobs
- Swedish Meatballs

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 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

Carving Station

Choice of One

- Maple Glazed Ham
- Stuffed Pork Loin

- Tortellini Carbonara
- Pasta Primavera

- 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 3

- Chicken Francaise
- Steak Arrabbiata
- Sole Imperial with a Lobster Sherry Cream Sauce

Dessert

Choice of One

• Assorted Cheesecakes and Pastries

• Chocolate Fountain with Accompaniments All menus are samples and can be customized

Pricing does not include NJ Sales Tax, 20% Gratuity, and Maître d' Fee

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

• Fresh Fruit Kebobs Cold Display

Choice of Three

• Mediterranean Dips and Spreads

- Chicken Marsala
- Braised Short Rib
- Salmon Oreganata

- 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

Chilled Shrimp over Ice

- Fresh Melon Balls Wrapped in Prosciutto
- Italian Antipasti Board

Cocktail Stations

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

Hot Seafood Station: Mussels Marinara, Zuppa de Clams and Fried Calamari

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

Salads and More

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

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

Pasta Station

Choice of Two

- Rigatoni Bolognese
- Tortellini Alfredo

Chicken & Fish

- Chicken Picatta
- Chicken Murphy
- Stuffed Chicken Breast
- Flounder Francaise 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

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Seasonal Vegetable Risotto

• Pasta Primavera

Cavatelli and Broccoli

- 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

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

Cocktail Stations

Choice of Four (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 Tate Tots

Wings and Things Station: Traditional and Boneless Wings served with Celery and Carrots paired with an assortment of sauces and dressings

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

- Italian Antipasti Skewers
- Charcuterie Board
- Vegetable Crudité

Hot Seafood Station: Mussels Marinara, Zuppa de Clams and Fried Calamari

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 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

Pasta

Choice of One

- Lobster Mac and Cheese
- Creamy Pesto Shrimp

Chicken & Fish

- Stuffed Chicken Breast
- Chicken Scallopini
- Chicken Milanese

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

- Linguine alle Vongole
- Lobster Ravioli alla Vodka
- Seafood Paella
- Filet of Lemon Sole
- Herb Encrusted Salmon

Carving Station

Choice of One

- Roast Prime Rib
- Stuffed Pork Loin

Dessert

Choice of Three

- Chocolate Fountain with Accompaniments
- Ice Cream Sundae Bar
- Venetian Display
- Donut Wall

- Filet Mignon au Poivre
- Roast Leg of Lamb

To Go Station

Choice of One

- Pork Roll and Cheese
- Pizza
- NYC Hot Dog Cart

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Enhancements

Surf & Turf- Filet Mignon & Lobster Tail

Roast Prime Rib: Served with Horseradish Cream Sauce and Au Jus

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

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

Additional Dessert:

Preferred Vendors

DJ EXPERTS- All in One Entertainment Services, Music, Photography & Videography 732-908-6781

MICHELLE'S FLOWER BAR- Florist 732-901-5551

MIRRORED MEMORIES- Photobooth 732-952-1282

PERFECT BRIDALS BY CHRISTINA- MUA IG @perfectbridalsbychristina & perfectbridalsbychristina@yahoo.com

OAK AND ORCHID EVENTS- Personal Event Planner & Rental Services IG @oakandorchidevents

JENNIFER ROTOLA- Hairstylist 908-583-8340