



## **2025 WEDDING COLLECTION MENU**

*We accommodate all dietary concerns*

### ***PREMIUM BEVERAGE COLLECTION***

***5 hour hosted bar***

***(\$60 pp - included in the regular Wedding Collection pricing)***

Titos  
Stoli Vanilla, Orange, Citrus  
Tanqueray  
Captain Morgan  
Malibu Rum  
Bacardi  
Casamigos Tequila  
Jack Daniels #7  
Johnnie Walker Red Label  
Seagrams VO

OA house wines: Prosecco Sparkling Wine, Chardonay, Sauvignon Blanc, Pino Grigio,  
Cabernet, Pino Noir  
Coors Light, Bud Light, Miller Light, Heineken, Amstel, Corona, Yuengling,  
Ginger Beer, Non-Alcoholic Beer

### ***SIGNATURE BEVERAGE COLLECTIONS***

***\$10.00 upgrade per person***

Kettle One  
Tanqueray Ten  
Flor de Cana Rum  
Patron  
Woodford Burbon  
Johnnie Walker Black Label  
Crown Royal  
Hennessy VS

OA house wines: Prosecco Sparkling Wine, Chardonay, Sauvignon Blanc, Pino Grigio,  
Cabernet, Pino Noir  
Coors Light, Bud Light, Miller Light, Heineken, Amstel, Corona, Yuengling,  
Ginger Beer, Non-Alcoholic Beer



## **BUTLERED HORS D' OEUVRES**

**\*\* \*additional cost per person for select hors d'oeuvres**

**\*\*additional fees may apply for desired produce that is out of season**

**(example: strawberries, melons, tomatoes), based on availability**

**and at current market price**

### **Select 6**

#### **SEA**

"Atlantic One's" clams casino

Fish tacos jerked with lime cilantro cream, wonton tortilla shell, served with virgin margarita shooters

Scallops wrapped in bacon

Crab claw shooters\*\*\*

Jumbo lump crab "cigars" with lemon grass sauce\*\*\*

Jumbo lump crab cake "sandwich" with bay sauce on toasted brioche\*\*\*

Smoked salmon wrapped asparagus tips with tarragon sauce

"Surf and Turf": lobster, sliced filet, mash potatoes and béarnaise sauce, atop a crostini\*\*\*

Lobster rolls: hot lobster sautéed in butter, served on a mini brioche roll\*\*\*

#### **SHRIMP**

Shrimp in a blanket, wrapped in puff dough finished with champagne mustard sauce

Jumbo "boil" shrimp with tangy cocktail sauce and lemon

Shrimp tempura with sweet and sour chili sauce

#### **TUNA**

"Chips and dip" tuna tartare with sesame wasabi aioli, on a homemade potato chip

Seared tuna with a dot of wasabi, served on specialty crackers

#### **POULTRY**

Buttermilk battered chicken with black and white sesame, and hot and sour blend

Smoked chicken quesadillas with smoked yellow pepper and chili dust

Chicken satay with choice of peanut, sweet chili or teriyaki sauce

Chicken and waffles with maple syrup

Buffalo chicken nuggets with blue cheese dipping sauce



## **BUTLERED HORS D'OUVRES (pg. 2)**

### ***BEEF***

Grilled filet with béarnaise sauce, served on a skewer  
Tenderloin on a garlic crostini with horseradish sauce and cracked pepper  
Short ribs spoons, perfectly braised with a tarragon scented glace de viande (beef sauce)  
Mini cheeseburgers with caramelized onions and special sauce, served with cola or french fry shooters  
Meatloaf with mashed potatoes, gravy and pea puree on an Asian spoon  
Lollipop "beef" pigs in the blanket with mustard dipping sauce  
Cheesesteak egg rolls with beef, onions, bell peppers and provolone cheese  
"Philly" Cheesesteak bites with fried onions and provolone cheese or cheese wiz

### ***PORK***

Chorizo sausage wrapped in puff pastry with sage mustard  
Seasonal melon wrapped in parma prosciutto  
Cherry tomato "BLT" stuffed with arugula, parmesan, balsamico and pancetta\*

### ***GAME***

Peking duck rolls served with soy dipping sauce  
Lollipop lamb chops with mustard sauce\*\*

### ***CHEESE***

Fried goat cheese lollipops with raspberry jam for dipping  
Roasted bartlett pears and gorgonzola cheese in puff dough  
"Mac and Cheese" creamy ditalini served on Asian spoons  
Mini grilled cheese sandwich wedges atop cups of homemade tomato bisque

### ***VEGETABLE***

Traditional tomato bruschetta  
Seasonal vegetable spring rolls with plum sauce  
Fried vegetable dumplings with soy dipping sauce  
Spanakopita phyllo triangles with spinach, pine nuts and feta cheese  
Cherry tomato caprese with cold fresh mozzarella and basil oil  
"Coffee and doughnuts": risotto beignet, parmesan, mushroom bisque



## **COCKTAIL DISPLAYS**

*The Collection includes the One Atlantic Pasta Display,  
the 3D Crudite Display, and the Artisanal Cheese Display*

*All additional displays require an attendant @ \$150.00 per attendant*

*Carving and Action displays require a chef @ \$250.00 per chef*

### **ARTISANAL CHEESE DISPLAY**

*Included in the Traditional Collection*

A selection of four cheeses with fruits, Marcona almonds, imported olives,  
white truffle honey, fig spread, and assorted crackers

### **3D CRUDITE DISPLAY**

*Included in the Traditional Collection*

Assorted fresh and roasted vegetables and crudités with assorted dips,  
displayed in cylindrical glass vases in varying heights

### **PASTA DISPLAY**

*Included in the Traditional Collection*

Pasta (select two) penne, orecchiette, fusilli, or gemelli  
Sauces (select two) pesto cream, ala vodka, marinara, pomodoro, sage butter, or alfredo  
Accompaniments of fresh parmesan cheese and crushed red pepper

*Meat sauces at \$4.00 per person additional*

### **MASHED POTATO DISPLAY**

Fork-mashed russet, Yukon gold and sweet potatoes, served with accompaniments of  
bacon bits, cheddar cheese, scallions, sour cream, diced ham, and brown sugar

*\$15.00 pp for 1 hour cocktail display, \$25.00 pp for a dinner display*

### **RISOTTO DISPLAY**

Creamy risotto tossed with your choice of bacon, wild mushrooms, shredded cheese,  
demi glace, pesto and roasted peppers (requires Chef attendant)

*\$15.00 pp for 1 hour cocktail display, \$25.00 pp for a dinner display*



## **COCKTAIL DISPLAYS (pg. 2)**

### ***SLIDER DISPLAY***

Selection of angus burger, crab cake and grilled chicken sliders, served with accompaniments of salsa, guacamole, gouda, smoked bacon, barbeque sauce, and Chesapeake Bay sauce

***\$25.00 pp for 1 hour display, \$35.00 pp for 2 hour display***

### ***SUSHI DISPLAY***

Assorted sushi, Special rolls, sashimi and nigiri served with soy, ginger and wasabi

***Two Sushi chefs required @ \$250 each***

***\$35.00 pp for 1 hour display, \$65.00 pp for 2 hour display***

### ***MEDITERRANEAN CUISINE DISPLAY***

Shrimp tapa, oven dried tomato salad, feta and cucumber salad, olive tapenade, humus, tahini, bruschetta, pita bread and crostinis, with accompaniments of pesto oil, evoo, crushed red pepper, and shaved parmesan cheese

***\$20.00 pp for 1 hour display, \$30.00 pp for 2 hour display***

### ***TACO STATION***

Corn and flour tortillas, choice of two meats: barbacoa, chicken tinga, or pork al pastor, accompaniments of red and green salsa, sour cream, shredded cheddar cheese, shredded lettuce, pico de gallo, diced onions and cilantro

***\$20.00 pp for 1 hour display, \$30.00 pp for 2 hour display***

### ***ASIAN CUISINE DISPLAY***

Pan fried pot stickers with dipping sauce, orange chicken, stir fried rice, stir fried vegetables with tofu and spring rolls

***\$20.00 pp for 1 hour display, \$30.00 pp for 2 hour display***

### ***ATLANTIC CITY BOARDWALK DISPLAY***

Classic Italian subs, mini cheese steaks, boardwalk cheese fries, and cheese pizzas

***\$25.00 pp for 1 hour display, \$35.00 pp for 2 hour display***



## **COCKTAIL DISPLAYS (pg.3)**

### **ANTIPASTI DISPLAY**

Panzanella salad, Italian meats and cheeses, bruschetta, scented olives, marinated roasted red and yellow peppers, shaved parmesan cheese, bruschetta, bread sticks and semolina bread

**\$25.00 pp for 1 hour display, \$35.00 pp for 2 hour display**

### **RAW BAR**

Jumbo shrimp, oysters on the half shell, clams on the half shell, mignonette sauce, fresh horseradish, cocktail sauce and Tabasco

**\$45.00 pp as listed, Shrimp only at \$35.00 pp for 1 hour display**

**Snow crab claws or Lobster tails additional at Market Price per person**

**\$550.00 for Shrimp luge ice sculpture.**

### **CARVING DISPLAYS**

**Cocktail Hour Displays include brioche rolls,  
Dinner Displays include seasonal vegetable and starch**

**ROASTED TURKEY BREAST** with fresh cranberry sauce and gravy,  
**\$20.00 pp for 1 hour display, \$30.00 pp for 2 hour display**

**ROASTED PRIME RIB OF BEEF** au jus, with fresh horseradish sauce  
**\$30.00 pp for 1 hour display, \$40.00 pp for 2 hour display**

**SEARED TENDERLOIN OF BEEF** with glace de viande, fresh horseradish  
**\$40.00 pp for 1 hour display, \$50.00 pp for 2 hour display**

**SALMON** – grilled or roasted with dill cream sauce  
**\$35.00 pp for 1 hour display, \$40.00 pp for 2 hour display**

### **PASTA and SALAD DINNER DISPLAY**

Pasta (select two) penne, orecchiette, fusilli, or gemelli  
Sauces (select two) pesto cream, ala vodka, marinara, pomodoro, sage butter, or alfredo  
Accompaniments of fresh parmesan cheese and crushed red pepper  
Salads to include Caesar, mixed seasonal greens and tomato caprese

**\$25.00 pp for 2 hour dinner display Meat sauces at \$4.00 per person additional**



## **SEASONAL SIGNATURE SALADS**

*Select a salad*

*Most salads are available year round.*

*When in season, we will source the ingredients from our local markets*

### **SPRING/SUMMER MIXED SEASONAL GREENS**

Mixed greens, goat cheese, candied pecans, seasonal berries with a champagne vinaigrette

### **FALL/WINTER MIXED SEASONAL GREENS**

Mixed greens, goat cheese, candied pecans, dried cherries with balsamic vinaigrette

### **GRILLED CAESAR SALAD – GRILLED**

Hearts of romaine, lightly grilled, served with shards of parmesan, toasted croutons and a drizzle of homemade Caesar dressing

### **TRADITIONAL CAESAR SALAD**

Chopped hearts of romaine, tossed with homemade Caesar dressing, served with shards of parmesan and toasted croutons

### **BABY SPINACH SALAD**

Baby spinach, goat cheese, roasted julienne red peppers and sliced hard boiled eggs with a warm bacon vinaigrette

### **HEIRLOOM TOMATO CAPRESE SALAD**

House made ricotta cheese, sliced Jersey tomato (when available) roasted assorted heirloom tomatoes with fresh basil, evoo and balsamic glaze

### **WEDGE SALAD**

Wedge of Iceberg lettuce, served with crumbled bacon, crumbled blue cheese, tomatoes, red onion and blue cheese dressing

### **CHOPPED SALAD**

Baby romaine lettuce, tomato, cucumber, red onion, hearts of palm, bacon and blue cheese, tossed with a lemon vinaigrette



## **ENTRÉES**

*Select two proteins and a vegetarian option*

### **BEEF**

**FILET MIGNON**

**SIRLOIN STRIP**

#### **Sauces**

Bordelaise

Béarnaise

Wild mushroom port wine reduction

Chimichurri

### **SUSTAINABLY SOURCED FISH**

Pan seared, Grilled or Baked

**SALMON**

**MAHI MAHI**

**TUNA\*\***

**CHILEAN SEA BASS\*\***

**HALIBUT\*\***

**\*\* available for an additional per person fee**

#### **Sauces**

Seasonal fruit salsa

Beurre blanc

Soy ginger glaze





## **ENTRÉES (pg. 2)**

### **POULTRY**

Roasted, Grilled, Pan-seared or Sautéed

#### ***FRENCH-CUT CHICKEN BREAST***

#### ***PANKO CRUSTED, STUFFED CHICKEN BREAST***

#### ***CHICKEN SCALLOPINI***

##### ***Sauces***

Pesto

Basil cream

Beurre blanc

Wild mushroom cream

### **VEGETARIAN**

#### ***EGGPLANT INVOLTINI***

Thinly sliced eggplant with ricotta cheese filling, lightly battered and pan fried with pomodoro sauce and finished with shaved parmesan cheese

#### ***RISOTTO CAKE***

with grilled seasonal vegetables and pomodoro sauce

#### ***QUINOA SUSHI ROLLS***

Nori filled with quinoa, avocado, red pepper, pea sprouts, wasabi and soy sauce

#### ***GNOCCHI***

with brown butter sage sauce

#### ***CHEESE RAVIOLI OR TORTELLINI***

served with seasonal sauce



## **ACCOMPANIMENTS**

*Select two sides to accompany the entrée*

## **VEGETABLES**

*We utilize fresh product that is locally sourced*

## **STARCHES**

### ***POTATOES***

Roasted, mashed, Au Gratin

### ***SWEET POTATOES***

Roasted and finished with honey and toasted walnuts, mashed

### ***RICE***

Brown, basmati, jasmine

***If you see or know of something that is not offered  
please let us know so we can accommodate your request.***



## **DESSERTS**

***Select a variety of three (3) miniature butlered desserts, included within the Collection***

***Priced at \$6.00 each per person, if added individually  
A selection of seven (7) miniature desserts can become a dessert display  
for an additional \$15.00 per person***

***\*Additional fees may apply for desired produce that is out of season  
(example: strawberries, melons and berries in winter months)***

### ***BUTLER PASSED MINIATURES***

Miniature Pies - apple, blueberry, banana cream, lemon, keylime, pumpkin, pecan

Fruit Tarts - seasonal fruits atop a custard flan\*

Fruit Skewers with a sweet, creamy dipping sauce\*

Chocolate Mousse Bars served with fresh berry compote and scented whipped cream

New York-Style Cheesecake bites with a seasonal berry accompaniment, served on Asian spoons

Cheesecake Cups - graham cracker cups filled with whipped cheesecake

Traditional Bread Pudding - served warm with a whiskey flavored crème anglaise

Strawberry Cheesecake wontons\*

Seasonal Strawberry Shortcake - home baked sweet biscuit, finished with homemade whip cream \*

Strawberry Crumb Shortcake – half of a strawberry rolled in biscuit crumb, atop a biscuit disc with  
strawberry syrup, finished with strawberry marbled whipped cream\*

Crème Brulee - vanilla, chocolate, ginger, lavender, mocha, pistachio, citrus, mango

Ice Cream on miniature cones with sprinkles, jimmies or cookie crunch for dipping

Chocolate Chip Cookie Ice Cream Sandwiches

Vanilla Ice Cream Sandwich Pops, dipped in sprinkles or jimmies

Brownie Sundaes – brownie, vanilla ice cream, chocolate syrup and whipped cream

Chocolate and Vanilla Milkshakes, rimmed with rainbow sprinkles

Beignets - doughnut holes, sugared, fresh fried, served zeppole style

Cannoli - filled with your choice of traditional ricotta, chocolate ricotta or mascarpone

Shooters – Tiramisu, lemon square, banana cream pie, triple chocolate mousse,  
mint chocolate mousse, strawberry shortcake, or chocolate S'more

Milk and Cookies – a chocolate chip cookie atop a shot of farm fresh milk

Chocolate Chip Cookie Cups- filled with milk pana cotta

Fried Oreos

Mini Cinnamon Buns

Monkey Bread - sweet dough baked in a brown sugar glaze & topped with a butter cream icing

Funnel Cake topped with powdered sugar



## **DESSERT DISPLAYS**

*The \$5.00 dessert portion within the collection can be used towards a dessert display, making the upgrade to a full dessert display at \$15.00 more per person. Please note this excludes the Atlantic City Displays, the Ben and Jerry's Sundae Display, or the Coffee Display.*

*All dessert displays require an attendant @ \$150.00 per attendant*

*Priced per person*

### **ITALIAN DESSERT DISPLAY**

Cannoli, pasticcotto (custard pie), boconnotto (cream puffs),  
Tiramisu shooters, biscotti, macarons and almond bars

*\$20.00 per person or*

*\$15.00 pp additional if substituted for the dessert option within the Collection*

### **AMERICAN DESSERT DISPLAY**

Fruit tarts, lemon square shooters, bread pudding, banana cream pies,  
chocolate mousse shooters, NY cheesecake bites, and chocolate chip cookie cups

*\$20.00 per person or*

*\$15.00 pp additional if substituted for the dessert option within the Collection*

### **S'MORE DESSERT DISPLAY**

Marshmallows dipped in chocolate and graham cracker crumbs, marshmallow dipped  
strawberries with graham cracker dust, chocolate S'more shooters,  
S'more pizza, chocolate S'more thumbprints cookies

*\$20.00 per person or*

*\$15.00 pp additional if substituted for the dessert option within the Collection*

### **CANNOLI DESSERT DISPLAY**

Fresh cannoli filled with your choice of traditional ricotta, chocolate ricotta or mascarpone  
with a variety of enhancements, including mini chocolate chips, mini M and M's,  
rainbow sprinkles, and crushed pistachio nuts

*\$20.00 per person or*

*\$15.00 pp additional if substituted for the dessert option within the Collection*



## **DESSERT DISPLAYS (pg 2)**

### **ICE CREAM SUNDAE BAR DISPLAY**

Chocolate and vanilla ice cream with Reese Pieces, M and M's, Snickers, Oreo cookie crumbs, maraschino cherries, nuts, hot fudge, marshmallows, caramel and fresh whipped cream

**\$20.00 per person or**

**\$15.00 pp additional if substituted for the dessert option within the Collection**

### **BEN and JERRY'S WAFFLE CONE DELUXE SUNDAE DISPLAY**

Three flavors of Ben and Jerry's ice cream with chocolate sauce, whipped cream, choice of four toppings, brownies, cookies and waffle cones

**\$30.00 per person, plus \$500 for Ice Cream Cart**

### **ATLANTIC CITY BOARDWALK DESSERT DISPLAY**

Saltwater taffy, caramel corn, fudge, macaroons and soft pretzel nuggets  
**Cotton candy on sticks or miniature snow cones - additional per person**

**\$20.00 per person or**

**\$15.00 pp additional if substituted for the dessert option within the Collection**

### **CHOCOLATE FOUNTAIN**

Chocolate cascading tiers with a variety of dipping items including seasonal fruit, pound cake, pretzels, Rice Krispie treats, assorted cookies and marshmallows

**\$20.00 per person additional - minimum 100 guests**

### **DONUT WALL**

A variety of donuts displayed on a wall with chocolate and sugar glaze sauces, with dipping sprinkles and jimmies

**\$15.00 per person additional**

### **CUPPA CABANA COFFEE DISPLAY WITH CART**

Flavored syrups, cinnamon, nutmeg, shaved chocolate, orange and lemon zest whipped cream, lemon twist, Espresso and cappuccino

**\$25.00 per person, minimum 100 guests**

**\$15.00 per person for additional guests over 100**



## **LATE NIGHT OR FAVOR DISPLAYS**

*Butlered or set out during or towards the end of your event*

### ***BUTLERED HORS D'OEUVRES ADDED AS A LATE NIGHT BITE***

Mini cheeseburgers  
Mini cheesesteaks  
Mini Italian subs  
Grilled cheese triangles atop tomato basil soup

***\$6.00 each per person additional***

### ***OLD FASHIONED HOTDOG CART***

Steamed beef hotdogs, fresh buns relish, ketchup and mustard

***\$10.00 per person additional***

***(add chili @ \$2.50 pp additional)***

### ***LOADED FRENCH FRY DISPLAY***

Curly fries, tater tots or waffle fries served with bacon bits, cheddar cheese sauce, scallions, sour cream, roasted peppers, vinegar, ranch dressing and ketchup

***\$15.00 per person additional***

### ***ATLANTIC CITY BOARDWALK DISPLAY***

Classic Italian subs, mini cheese steaks, boardwalk cheese fries, and cheese pizzas

***\$25.00 per person additional***

### ***TAYLOR PORK ROLL SANDWICH DISPLAY***

Wrapped in foil for guests to take and go, all served on toasted English muffins: pork roll and egg, pork roll, egg and cheese and egg only, served with ketchup and mustard

***\$15.00 per person additional***



## **LATE NIGHT OR FAVOR DISPLAYS (pg 2)**

### ***ATLANTIC CITY SNACK BAG TO GO DISPLAY***

Atlantic City Style Italian sub, potato chips, mini can of cola and a pack of Tandycakes

***\$15.00 per person additional***

### ***ATLANTIC CITY FAVOR DISPLAY***

A variety of Jersey shore favorites for guests to select and take home, to include individual salt-water taffy satchels, wrapped macarons, 2 oz boxes of Steel's fudge, small buckets of Johnson's caramel corn, and initial soft pretzels with white, gusseted to-go bags

***\$30.00 per person additional as listed***

***Items can be ordered individually as favors for \$5.00-\$10.00 per item***

## **ATLANTIC ONE EVENTS SIGNATURE WEDDING CAKES**

***starting at \$8.00 per person***

### ***ATLANTIC ONE EVENTS WEDDING FAUX CAKE***

Four tier, Faux cake, decorated with fondant, colored ribbon at the base of each layer, and topped with the client's topper or additional décor priced as ordered

***\$450.00***

***Additional sheet cake – minimum of 75 slices at \$4.50 per slice***

***We serve fresh brewed coffee  
and assorted tea selections***