

THE STATEROOM  
LONG BEACH ISLAND



*taste*  
Catering Excellence

## *To Our Wedding Couples*

Congratulations on your recent engagement! Of all life's great events, your wedding celebration may be the most personal, exciting and important. You want it to be as unique as you are—to reflect your lives and to linger in your memories. Taste Catering understands weddings and everything that makes them special, from time-honored traditions to original twists.

We are pleased to present the following menus, created specifically for our Stateroom couples. These menu suggestions are some of our most popular items that we prepare, and are to give you an idea of how diverse your wedding fare can be. You may choose one of these menus exactly as it is printed, or as a starting point for a fully custom menu. Regardless of what you choose, know that your event is unique to you.

Taste's commitment to impeccable service and superlative food presentation has become our trademark, and will make your event one that your guests will never forget.

### *Contact Info –*

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# *The Silver Menu*

Cocktail Reception and Plated Dinner Menu  
\$119.99 per person (plus 20% service fee)  
Based upon a minimum of 125 guests  
10% discount for Friday and Sunday Weddings

## **BUTLERED HORS D'OEUVRES**

### CREOLE GULF SHRIMP

*presented on a wonton skin with a cilantro crème fraîche*

### MINIATURE BEEF WELLINGTON

*tenderloin in puff pastry, topped with a horseradish and chive remoulade*

### SAVORY MINI QUICHE

*variety of cheese, vegetable and ham in a baby pie shell*

### PETITE MARYLAND CRAB CAKES

*black bean corn salsa, avocado aioli*

### SWEET POTATO FRIES

*served in a mini cup with ranch dipping sauce*

### CALIFORNIA BLT

*cherry tomatoes stuffed with an avocado puree and crispy bacon bits*

## **PASTA STATION**

### PENNE A LA VODKA

*plum tomato, basil, peas, blush tomato sauce*

## **BUTCHER'S BLOCK**

### ISLAND WAY PORK

*boneless pork loin, golden pineapple chutney  
served with kingston dark rum sauce*

## *The Silver Menu* (CONT)

### **STATIONED DISPLAYS**

#### **BABY VEGETABLE CRUDITÉ CUPS**

*asparagus, baby carrots, cucumber, celery sticks,  
red pepper strips, zucchini, and squash with bleu cheese dipping sauce*

#### **SWEET AND SAVORY FROMAGE**

*whole wheel of french brie de meaux prepared two ways: roasted garlic, charred tomatoes  
and torn cilantro with white and blue corn tortilla strips or candied granny smith apples, brown  
sugar butter, pecan dust and carr's table wafers*

#### **TAPAS DISPLAY**

*hummus, country blend of olive tapenade, roasted eggplant caponata, fresh tomato  
and basil bruschetta served with grilled pita triangles and garlic parmesan toasted rounds*

### **FIRST COURSE**

#### **CHEF'S SIGNATURE SALAD**

*field greens, fresh fruit brunoise, strawberry champagne vinaigrette*

### **MAIN COURSE**

#### **MEDALLIONS OF NEW YORK STRIP LOIN**

*pan seared with sea salt and cracked black pepper*

#### **PAN ROASTED CHICKEN FRESCO**

*lemon and tarragon butter sauce*

#### **PORTOBELLO NAPOLEON (VEGETARIAN)**

*baby spinach, mozzarella cheese, caramelized onion, fire roasted pepper*

#### **CHILDREN'S MEAL (UNDER 12)**

*chicken tenders, and french fries -dipping sauce*

### **ACCOMPANIMENTS**

FRESH DINNER ROLLS & BUTTER

SEASONAL VEGETABLE DU JOUR

CHIVE MASHED POTATOES

### **DESSERT**

CUSTOM WEDDING CAKE

*The Silver Menu* (CONT)

**COFFEE & TEA**

FRESHLY BREWED REGULAR & DECAF COFFEE  
REGULAR AND EXOTIC HOT TEA SELECTION

**BEVERAGES**

CHAMPAGNE TOAST WITH FRESH RASPBERRIES

**FIVE-HOUR SILVER OPEN BAR PACKAGE**  
INCLUDING THE FOLLOWING:

*Smirnoff Vodka, Gordon's Gin, Castillo Rum, Montezuma Tequila,  
Windsor Canadian Whiskey, Duggan's Dew Scotch, and Heaven's Hill Bourbon*

*Beringer Stone Cellar Chardonnay, Cabernet, and White Zinfandel*

*Budweiser and Miller Light Beer*

*Assorted Soft Drinks*

*Chilled and Bottled Water*

*Mixers and Ice*

# The Gold Menu

Cocktail Reception and Plated Dinner Menu  
\$129.95 per person (plus 20% service fee)  
Based upon a minimum of 125 guests  
10% discount for Friday and Sunday Weddings

## BUTLERED HORS D'OEUVRES

### MINIATURE BEEF WELLINGTON

*tenderloin in puff pastry, topped with a horseradish and chive remoulade*

### EXOTIC FRESH FRUIT BRUSCHETTA

*phyllo tartlet, cinnamon and honey laced mascarpone*

### SAVORY MINI QUICHE

*variety of cheese, vegetable and ham in a baby pie shell*

### ASIAN CHICKEN SPRING ROLLS

*wasabi aioli, toasted sesame seeds*

### ANGUS BEEF SLIDER

*gorgonzola cheese and caramelized onions, brioche bun*

### SWEET POTATO FRIES

*served in a mini cup with ranch dipping sauce*

### CALIFORNIA BLT

*cherry tomatoes stuffed with an avocado puree and crispy bacon bits*

### PETITE MARYLAND CRAB CAKES

*black bean corn salsa, avocado aioli*

## SHRIMPTINI STATION

COLOSSAL GULF SHRIMP PRESENTED MARTINI STYLE WITH A FIERY  
BOURBON COCKTAIL SAUCE AND WASABI CRÈME FRAICHE

## PASTA STATION

### PENNE A LA VODKA

*plum tomato, basil, peas, blush tomato sauce*

### TORTELLINI ALFREDO

*sundried tomato and pine nuts, gorgonzola cream sauce*

# *The Gold Menu* (CONT)

## **STATIONED DISPLAYS**

### **BABY VEGETABLE CRUDITÉ CUPS**

*asparagus, baby carrots, cucumber, celery sticks,  
red pepper strips, zucchini, and squash with bleu cheese dipping sauce*

### **SWEET AND SAVORY FROMAGE**

*whole wheels of french brie de meaux prepared two ways: roasted garlic, charred tomatoes  
and torn cilantro with white and blue corn tortilla strips or candied granny smith apples, brown  
sugar butter, pecan dust and carr's table wafers*

### **MEDITERRANEAN BRUSCHETTA BAR**

*make your own bruschetta with a variety of toppings. assorted crostinis, fresh mozzarella,  
corn salsa, roasted garlic confit, prosciutto di parma, cold meats, grilled summertime vegetables,  
marinated mushrooms, fresh basil, extra virgin olive oil*

## **FIRST COURSE**

### **CHEF'S SIGNATURE SALAD**

*field greens, fresh fruit brunoise, strawberry champagne vinaigrette*

## **MAIN COURSE**

### **MEDALLIONS OF NEW YORK STRIP LOIN**

*pan seared with sea salt and cracked black pepper*

### **COLOSSAL STUFFED SHRIMP**

*stuffed with lump crab meat and a citrus chive aioli*

### **PORTOBELLO NAPOLEON (VEGETARIAN)**

*baby spinach, mozzarella cheese, caramelized onion, fire roasted pepper*

### **CHILDREN'S MEAL (UNDER 12)**

*chicken tenders, and french fries -dipping sauce*

## **ACCOMPANIMENTS**

**FRESH DINNER ROLLS & BUTTER**

**SEASONAL VEGETABLE DU JOUR**

**CHIVE MASHED POTATOES**

# *The Gold Menu* (CONT)

## **DESSERT**

CUSTOM WEDDING CAKE

FRESH SEASONAL BERRY MOSAIC

## **COFFEE & TEA**

FRESHLY BREWED REGULAR & DECAF COFFEE

REGULAR AND EXOTIC HOT TEA SELECTION

COFFEE EXPRESS STATION

*your guests will enjoy a cup of freshly brewed columbian coffee  
or decaffeinated coffee using paper service for the ride home as well  
as fresh baked chocolate chip cookies*

## **BEVERAGES**

CHAMPAGNE TOAST WITH FRESH RASPBERRIES

**FIVE-HOUR SILVER OPEN BAR PACKAGE**

**INCLUDING THE FOLLOWING:**

*Smirnoff Vodka, Gordon's Gin, Castillo Rum, Montezuma Tequila,  
Windsor Canadian Whiskey, Duggan's Dew Scotch, and Heaven's Hill Bourbon*

*Beringer Stone Cellar Chardonnay, Cabernet, and White Zinfandel*

*Budweiser and Miller Light Beer*

*Assorted Soft Drinks*

*Chilled and Bottled Water*

*Mixers and Ice*

# *The Platinum Wedding*

Cocktail Reception and Plated Dinner Menu  
\$139.95 per person (plus 20% service fee)  
Based upon a minimum of 125 guests  
10% discount for Friday and Sunday Weddings

## **BUTLERED HORS D'OEUVRES**

DANCING COCONUT BRAZILIAN SHRIMP  
*cajun remoulade*

MINIATURE BEEF WELLINGTON  
*tenderloin in puff pastry, topped with a horseradish and chive remoulade*

EXOTIC FRESH FRUIT BRUSCHETTA  
*phyllo tartlet, cinnamon and honey laced mascarpone*

SAVORY MINI QUICHE  
*variety of cheese, vegetable and ham in a baby pie shell*

ASIAN CHICKEN SPRING ROLLS  
*wasabi aioli, toasted sesame seeds*

ANGUS BEEF SLIDER  
*gorgonzola cheese and caramelized onions, brioche bun*

SWEET POTATO FRIES  
*served in a mini cup with ranch dipping sauce*

CALIFORNIA BLT  
*cherry tomatoes stuffed with an avocado puree and crispy bacon bits*

TUNA TARTARE ON GOLDEN WONTON  
*sesame seaweed salad, wasabi crème fraiche*

PETITE MARYLAND CRAB CAKES  
*black bean corn salsa, avocado aioli*

## **PASTA STATION**

PENNE A LA VODKA  
*plum tomato, basil, peas, blush tomato sauce*

CAVATELLI AND BROCCOLI FLORETTES  
*served with sun-dried tomatoes and olive oil prepared in a roasted garlic broth*

# *The Platinum Menu* (CONT)

## **STATIONED DISPLAYS**

### CHILLED SEAFOOD RAW BAR

*selection of jumbo brazilian shrimp, clams on the half shell, new zealand green lip mussels, fresh shucked oysters, island cocktail sauce, and champagne mignonette*

### BABY VEGETABLE CRUDITÉ CUPS

*asparagus, baby carrots, cucumber, celery sticks, red pepper strips, zucchini, and squash with bleu cheese dipping sauce*

### INTERNATIONAL CHEESE DISPLAY

*imported and domestic cheeses beautifully arranged, garnished with fresh fruit, and served with water crackers and flat breads*

### MEDITERRANEAN BRUSCHETTA BAR

*make your own bruschetta with a variety of toppings. assorted crostinis, fresh mozzarella, corn salsa, roasted garlic confit, prosciutto di parma, cold meats, grilled summertime vegetables, marinated mushrooms, fresh basil, extra virgin olive oil*

## **BUTCHER'S BLOCK**

*(pre-selected choice of one)*

### OVEN ROASTED BREAST OF TURKEY

### CITRUS GLAZED ROASTED LOIN OF PORK

### CORNED BEEF BRISKET

*crocks of stone ground mustard, orange and cranberry relish and horseradish chive remoulade*

## **FIRST COURSE**

### CHEF'S SIGNATURE SALAD

*field greens, fresh fruit brunoise, strawberry champagne vinaigrette*

## **INTERMEZZO**

### SORBET

## *The Platinum Menu* (CONT)

### **MAIN COURSE**

FILET OF BEEF TENDERLOIN AND COLD WATER LOBSTER TAIL  
*burgundy demi-glace and drawn butter*

HERB CRUSTED STUFFED CHICKEN BREAST  
*sun dried tomatoes, roasted red pepper, pine nut, fresh mozzarella*

PORTOBELLO NAPOLEON (VEGETARIAN)  
*baby spinach, mozzarella cheese, caramelized onion, fire roasted pepper*

CHILDREN'S MEAL (UNDER 12)  
*chicken tenders, and french fries –dipping sauce*

### **ACCOMPANIMENTS**

FRESH DINNER ROLLS & BUTTER  
SEASONAL VEGETABLE DU JOUR  
CHIVE MASHED POTATOES

### **DESSERT**

CUSTOM WEDDING CAKE  
FRESH SEASONAL BERRY MOSAIC

### **COFFEE & TEA**

FRESHLY BREWED REGULAR & DECAF COFFEE

REGULAR AND EXOTIC HOT TEA SELECTION

COFFEE EXPRESS STATION  
*your guests will enjoy a cup of freshly brewed columbian coffee  
or decaffeinated coffee using paper service for the ride home as well  
as fresh baked chocolate chip cookies*

*The Platinum Menu* (CONT)

CHAMPAGNE TOAST WITH FRESH RASPBERRIES

FIVE-HOUR SILVER OPEN BAR PACKAGE  
INCLUDING THE FOLLOWING:

*Smirnoff Vodka, Gordon's Gin, Castillo Rum, Montezuma Tequila,  
Windsor Canadian Whiskey, Duggan's Dew Scotch, and Heaven's Hill Bourbon*

*Beringer Stone Cellar Chardonnay, Cabernet, and White Zinfandel*

*Budweiser and Miller Light Beer*

*Assorted Soft Drinks*

*Chilled and Bottled Water*

*Mixers and Ice*

# *Let's Add to the Occasion...*

BELOW ARE ADDITIONAL MENU IDEAS TO CUSTOMIZE YOUR DAY.

## **PASSED HORS D'OEUVRES**

MAINE LOBSTER TARRAGON INFUSED MEDALLIONS  
*tarragon and red onion on toasted brioche*

TUNA TARTARE ON GOLDEN WONTON  
*sesame seaweed salad, wasabi crème fraiche*

SMOKED SALMON MOUSSE  
*lightly smoked alaskan salmon, dill essence, english cucumber cups*

SHRIMP & AVOCADO CRISPS  
*served with cilantro and lemon zest on blue corn tortilla chips*

PETITE MARYLAND CRAB CAKES  
*black bean corn salsa, avocado aioli*

CRAB STUFFED MUSHROOM CAPS  
*lump crab stuffed button mushroom caps*

CHICKEN SESAME KABOBS  
*with scallions and diced pineapples*

MINIATURE BEEF WELLINGTON  
*tenderloin in puff pastry, horseradish crème fraiche*

SAVORY MINI QUICHE  
*variety of cheese, vegetable and ham in a baby pie shell*

PROSCIUTTO, ROASTED RED PEPPER & MOZZARELLA CRUSTINIS  
*shaved prosciutto, locatelli cheese, fire roasted red peppers, fresh mozzarella*

CHERRY TOMATO MOZZARELLA BASIL TOWER  
*petite ripe red and yellow cherry tomato, fresh mozzarella, and basil*

### **SPECIALTY TABLE ITEMS**

#### **ABSOLUT™ SEAFOOD MARTINIS**

*lobster, scallop, and shrimp, vodka and citrus marinated, field greens, served in a martini glass  
\* served as first course*

#### **ASSORTED SUSHI TABLE PLATTER**

*assortment of seafood and vegetable sushi and rolls, beautifully presented  
with wasabi, fresh ginger and sweet soy sauce*

#### **SESAME SEARED AHI TUNA TABLE**

*black and white pan seared rare tuna medallions, asian slaw, wasabi, and sriracha*

### **APPETIZER STATIONS**

#### **CHILLED SEAFOOD RAW BAR**

*selection of jumbo brazilian shrimp, clams on the half shell, new zealand green lip mussels,  
fresh shucked oysters, island cocktail sauce, and champagne mignonette*

### **VEGETARIAN ENTREES**

#### **PORTABELLA NAPOLEON**

*baby spinach, goat cheese, caramelized onion, fire roasted peppers*

#### **PUFF PASTRY EN CROUTE**

*cremini mushrooms, baby spinach, artichokes, roasted peppers, asiago*

### **DESSERT SELECTIONS**

#### **MINI ICE CREAM CONES**

*assorted flavors served butler style*

#### **CHOCOLATE COVERED STRAWBERRIES**

*hand picked strawberries dipped in semi-sweet chocolate*

#### **PETIT PASTRY ASSORTMENT**

*lemon tartlets, raspberry petit fours, mocha tarts, sachets*

#### **CONFECTIONARY TABLE**

*mild chocolate truffles, grande marnier filled chocolate, chocolate covered almonds,  
mocha filled chocolate, champagne truffles*

# *Looking to do something different?*

BELOW ARE ADDITIONAL MENU IDEAS. YOUR EVENT MANAGER  
WILL BE HAPPY TO PREPARE A PERSONALIZED PROPOSAL JUST FOR YOU.

## **SALADS**

### CLASSIC CAESAR

*romaine leaves, grated parmesan, garlic croutons*

### FRESH VEGETABLE SALAD

*romaine and iceberg lettuce, zucchini, plum tomato, squash, carrot, cucumber,  
sun dried tomato vinaigrette*

### COMPOSED SALAD

*field greens, romaine lettuce, plum tomato, olives, red onion, croutons,  
creamy herb parmesan dressing*

### WILD MUSHROOM AND ENDIVE

*herb marinated portabella, shitake and domestic mushrooms, grilled endive,  
roasted red pepper, white balsamic vinaigrette*

## **MAIN COURSE**

### ***FISH SELECTIONS***

#### CITRUS MARINATED SALMON FILLET

*grilled atlantic salmon, roasted corn tomato relish*

#### GRILLED ATLANTIC SALMON FILLET

*spiced rum grilled pineapple compote*

#### PISTACHIO CRUSTED PAN SEARED MAHI MAHI

*vanilla rum buerre blanc*

#### TEQUILA LIME MARINATED MAHI MAHI

*roasted corn tomato salsa*

#### CREOLE SPICE BLACKENED MAHI MAHI

*yellow tomato salsa*

#### CHILEAN SEA BASS

*miso mustard sauce*

#### PAN SEARED CHILEAN SEA BASS

*spanish soffrito sauce*

#### ROASTED STRIPED BASS

*roasted tomato compote*

**SEAFOOD SELECTIONS**

JUMBO SHRIMP CRAB IMPERIAL  
*sweet crab meat stuffed jumbo shrimp, lemon and parmesan*

LEMON CHIVE MARINATED JUMBO SHRIMP

SESAME CRUSTED JUMBO SHRIMP  
*pan seared black and white sesame seed jumbo shrimp asian slaw*

JUMBO LUMP CRAB CAKES  
*lemon remoulade*

**CHICKEN SELECTIONS**

HERB CRUSTED STUFFED CHICKEN  
*stuffed with sun dried tomato, roasted red pepper, pine nut,  
basil, fresh mozzarella*

HONEY LEMON GLAZED CHICKEN BREAST  
*thyme scented roasted chicken jus*

CHICKEN BREAST TOPPED WITH LUMP CRAB MEAT  
*roasted corn relish*

**BEEF SELECTIONS**

ROSEMARY GARLIC INFUSED FILET MIGNON  
*burgandy demi-glace*

ROASTED RED PEPPER AND BRIE STUFFED FILET MIGNON  
*sun dried tomato jus*

TARRAGON INFUSED JUMBO SHRIMP STUFFED FILET MIGNON  
*chimichurri sauce*

MARINATED FILET MIGNON WITH GRILLED JUMBO SHRIMP  
*rosemary demi and lemon beurre blanc*

SLOW ROASTED PRIME RIB  
*thyme au jus*

# *Beverage Packages*

## SIGNATURE COCKTAILS

*CHOOSE ONE (\$4.50/pp++for cocktail hour)*

### MOJITO (GREEN)

*Rum, Fresh Lime Juice, Mint, and Club Soda*

### GREEN APPLE MARTINI (GREEN)

*Vodka, Green Apple Pucker, Melon Liqueur, Green Sugar Rim, Apple Slice Garnish*

### PURPLE PASSION (PURPLE)

*Vodka, Fresh Lime Juice, Raspberry Liqueur, Purple Sugar Rim, Lime Wheel Garnish*

### SOMETHING BLUE (BLUE)

*Blue Curacao, Whiskey Sour, and Champagne*

### A LOVER'S KISS (RED)

*10 Cane Rum, Cointreau, and Pomegranate Juice, Cherry*

### ORANGE CRUSH MARTINI (ORANGE)

*Vanilla Vodka, Gran Marnier, Orange Juice, Orange Sugar Rim, Orange Wheel garnish*

### COTTON CANDY MARTINI (PINK)

*Vodka, Cranberry Juice, Triple Sec, Pink Sugar Rim, Tuff of Cotton Candy*

### BLUSHING BRIDE (PEACH)

*Peach Schnapps, Champagne, Dash Grenadine, Garnished with Peach Slice*

# HOST BARS

*5 HOUR UNLIMITED BAR\*\**

*House White and Red Wine, House Champagne / Sparkling Wine, Bottled Beer,  
Assorted Soda, Bottled Water*

## SILVER BAR PACKAGE

*House Brand Liquors including:*

*Smirnoff Vodka, Gordon's Gin, Castillo Rum, Montezuma Tequila  
Windsor Canadian Whiskey, Duggan's Dew Scotch, and Heaven's Hill Bourbon  
Beringer Stone Cellar Chardonnay, Cabernet, and White Zinfandel  
Budweiser and Miller Light Beer*

**(\$5pp each additional hour)**

## GOLD BAR PACKAGE

*Premium Brand Liquors including*

*Absolut Vodka, Tanqueray Gin, Bacardi Silver Rum, Sauza Tequila  
VO Canadian Blended Whiskey, Dewar's Scotch Whiskey, and Jim Beam Bourbon  
Mirassou Chardonnay, Dancing Bull Cabernet, and Beringer White Zinfandel  
Budweiser, Miller Light, and Yuengling Beer*

**Add \$10/pp\*\* (\$6pp each additional hour)**

## PLATINUM BAR PACKAGE

*Top Shelf Brand Liquors including*

*Kettle One Vodka, Bombay Sapphire Gin, Mount Gay Rum, Jose Cuervo Tequila,  
Crown Royal Canadian Whiskey, Johnny Walker Black Scotch, and Jack Daniels Tennessee Whiskey  
Sterling Vintners Chardonnay, Cabernet, and White Zinfandel  
Budweiser, Amstel Light, and Heineken Beer*

**Add \$20/pp\*\* (\$7pp each additional hour)**

# SPECIALTY DRINK STATIONS

## BUBBLES

(\$5/pp++ for Cocktail Hour)

*Cosmo Prosecco*  
*Pomegranate Mimosa*  
*Kir Royal*  
*Bellini*

## MOCKTAIL'S SODA BAR

(\$4/pp++ for Cocktail Hour)

*Margarita Frozen Drinks*  
*Strawberry Daiquiris*  
*Virgin Pina Colada*

## "ALL SHOOK UP"

### MARTINI BAR

(\$5/pp++ for Cocktail Hour)

*Dirty Martinis*  
*Pomegranate Martinis*  
*French Martinis*  
*Lemon Drops*

## "SWEET ENDINGS"

### AFTERHOURS MARTINI BAR

(\$5/pp++ for Cocktail Hour)

*Chocolate Martini*  
*Spiced Caramel Apple Martini*  
*Key Lime Martini*  
*Love Potion #9*  
*Espresso Martinis*

## CORDIAL BAR

(\$5/pp++ for Cocktail Hour)

*DaVinci Amaretto*  
*Bailey's Irish Cream*  
*Frangelico*  
*Sambuca*