



2017

Marian House

DINNER & COCKTAIL MENUS

856-428-3784

# DINNER BUFFET



## Includes the Following:

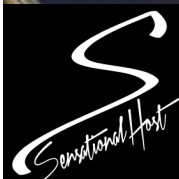
- One Salad
- Three Entrée Choices
- Two Choices of Entrée Sides
- One Dessert Option
- Dinner Rolls & Butter
- Bar Packages Available

## Salad Options

- Classic Caesar with Romaine, Croutons, Shredded Parmesan and Tossed in Homemade Caesar Dressing
- Mixed Greens with Tomato, Cucumber, Carrots and Croutons with Balsamic Vinaigrette
- Crisp Romaine, Dried Cranberries and Mandarin Oranges with Citrus Vinaigrette
- Spinach Salad with Bacon, Mushrooms, Onion and Hard-Boiled Eggs with Poppy Seed Dressing
- Bibb Lettuce with Carrots, Sunflower Seeds and Bell Peppers with Mustard Vinaigrette
- Arugula, Radicchio and Romaine with Sundried Tomatoes, Onion, Pine Nuts, Zucchini with Basil Vinaigrette

## Tier One— Entrée Choices

- Parmesan Crusted Chicken Topped with Tomato, Arugula and a Honey Drizzle
- Chicken Margarita with Fresh Tomato, Mozzarella Cheese and Pesto
- Sautéed Chicken with Spinach, Tomatoes and Fontina Cheese
- Classic Chicken Parmesan with Marinara Sauce
- Classic Meatballs in Marinara
- Dijon Sage Crusted Pork Tenderloin topped with Spiced Pear Sauce
- Pommeroy Mustard Crusted Pork Tenderloin topped with Grilled Peach Broth
- Grilled Italian Sausage with Sauteed Peppers and Onions
- Roast Eggplant Rollatini with Herb Ricotta Cheese and Smoke Tomato Sauce
- Baked Ziti with Marinara Sauce
- Penne Pasta with Vodka Blush Sauce
- Farfalle Pasta with White Wine Cream Sauce



# DINNER BUFFET



## Tier Two— Entrée Choices

- Spinach and Roasted Red Pepper Stuffed Chicken with Tomato Basil Sauce
- Bacon Roasted Chicken with Wilted Spinach, Bacon and Roasted Garlic Jus
- Mustard Seed Crusted Salmon with Spinach Red Wine Sauce
- Basil Crusted Salmon with a Citrus Lemongrass Sauce
- Grilled Salmon Filet with Mango Chutney
- Maryland Style Crab Cakes with Shaved Fennel, Herbs with a Remoulade Sauce
- Beef Medallions with Red Wine Reduction Sauce
- Beef Medallions with Sautéed Mushrooms and a Caramelized Pan Gravy Sauce
- Pan Crusted Quinoa Cakes over Spaghetti Squash with Basil Pesto Broth
- Stuffed Portobello Mushroom with Roasted Vegetables and Red Pepper Coulis

## Tier Three— Entrée Choices

- Basil Roasted Filet Mignon with Charred Tomato Vinaigrette and Corn Compote
- Grilled Filet Mignon with Caramelized Onions, Tomato Pan Gravy and Béarnaise Butter
- Peppercorn Crusted Filet Mignon with Balsamic Glaze and Melted Butter
- Braised Short Rib with a Red Wine Reduction Sauce
- Seared Salmon Topped with Crab Meat, Asparagus Topped with a White Wine Cream Sauce
- Lemon Red Snapper with Herbed Butter and Fresh Herbs
- Parmesan Crusted Chicken Topped with Tomato, Arugula and a Honey Drizzle
- Chicken Margarita with Fresh Tomato, Mozzarella Cheese and Pesto
- Sautéed Chicken with Spinach, Tomatoes and Fontina Cheese
- Pan Crusted Quinoa Cakes over Spaghetti Squash with Basil Pesto Broth
- Stuffed Portobello Mushroom with Roasted Vegetables and Red Pepper Coulis



# DINNER BUFFET



## Entrée Sides

Garlic Mashed Potatoes  
Chive and Roasted Garlic Mashed Potatoes  
Sweet Mashed Potatoes with Honey and Brown Sugar  
Jasmine Rice with Scallions  
Roasted Redskin Potatoes  
Green Beans with Roasted Red Peppers and Shallot Oil  
Roasted Asparagus with Lemon Zest (based on availability)  
Braised Carrots with Lemon Confit  
Roasted Vegetable Medley with Fresh Thyme

## Desserts

Assorted Miniature Dessert Pastries  
Individual Strawberry Shortcakes with Whipped Cream  
Vanilla and Chocolate Cream Puffs with Powdered Sugar  
Seasonal Miniature Pies with Whipped Cream  
Roasted Apple Cobbler with Whipped Cream  
Individual Crème Brulee

## Beverages Included

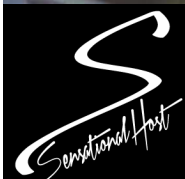
Ice Water at Each Guest Setting.  
Assorted Regular and Diet Sodas  
Coffee and Tea Served at Each Guest Table

**Includes china plates, silverware and linens**

### Dinner Package Pricing

|          | 50 Guest Min | 100 Guest Min | 150 Guest Min |
|----------|--------------|---------------|---------------|
| Tier I   | \$57-63pp    | \$43-46pp     | \$39-42pp     |
| Tier II  | \$59-65pp    | \$45-47pp     | \$42-46pp     |
| Tier III | \$65-69pp    | \$49-52pp     | \$47-49pp     |

20% Service Charge & NJ Sales Tax Additional



[www.MarianHouseEvents.com](http://www.MarianHouseEvents.com)

# COCKTAIL PARTY



## Ultimate Cocktail Menu

Includes Displayed Hors d'Ouvres & Two Stations of Your Choice

### Displayed Hors d'oeuvres Station— Select Four

- International and Domestic Cheese Platter with Crackers and Flatbreads
- Garden Vegetable Crudit  with Basil Aioli and Sundried Tomato Ranch Dips
- Mediterranean Hummus Display with Grilled Pita Chips
- Antipasto Display with Chef's Selection of Cured Meats
- Homemade Pigs in a Blanket with Spicy Mustard Dipping Sauce
- Sliced Mozzarella and Tomato Platter with Balsamic Drizzle
- Penne Pasta with Vodka Blush Sauce with Shaved Parmesan Cheese
- Cold Tortellini Pasta Salad with Herb Vinaigrette
- Baked Brie en Croute with Caramelized Apples and Cherries served with Sliced French Bread

### Select Two Other Stations

#### Mini Slider Station

Mini Sliders Built to Order with Assorted Toppings

- Cheddar Cheeseburgers
- Seasoned Pulled Pork
- Barbecue Chicken

#### Mini Slider Buns

Toppings Include: Lettuce, Tomato, Pickles, Caramelized Onion, Hot Pepper, Chipotle Mayo, Mustard, and Ketchup

#### Mac n' Cheese Bar

- Elbow Macaroni in Sharp Cheddar Cheese
- Rotelle in Boursin Jack Cheese
- Penne in Fontina Parmesan Cheese
- Fried Mac n' Cheese Bites

Toppings Include: Crumbled Potato Chips, Seasoned Bread Crumbs, Chopped Bacon, and Tobasco Sauce

#### Tater Tot Bar

Homestyle Crispy Tater Tots Served in a Carnival Boat

Select Two of the Following:

- Old Bay Tots: Tots served with melted cheese and old bay seasoning
- Garlic Parm: Tots baked and topped with fresh garlic and parmesan cheese
- Thai Tots: Tots drizzled with homemade Thai chili ketchup
- Totchos: Tots with sour cream, cheddar cheese, bacon and chives
- Breakfast Tots: Tots topped with scrambled eggs, bacon and cheddar cheese



# COCKTAIL PARTY



## Ultimate Cocktail Menu (continued)

### Tater Tot Bar

Homestyle Crispy Tater Tots Served in a Carnival Boat  
Accompanied By Our Chefs

Select Two of the Following:

- Old Bay Tots: Tots served with melted cheese and old bay seasoning
- Garlic Parm: Tots baked and topped with fresh garlic and parmesan cheese
- Thai Tots: Tots drizzled with homemade Thai chili ketchup
- Totchos: Tots with sour cream, cheddar cheese, bacon and chives
- Breakfast Tots: Tots topped with scrambled eggs, bacon and cheddar cheese

### Taco Bar

- Sauteed Ground Beef
- Shredded BBQ Chicken
- Spanish Rice

Hard and Soft Taco Shells

Toppings Include: Shredded Lettuce, Tomato, Onion, Cheddar Cheese, Sour Cream, Salsa, Tortilla Chips, Pico De Gallo, and Guacamole

### Quesadilla Bar

- Chicken and Cheese Quesadilla
- Beef and Mozzarella Quesadilla
- Four Cheese Quesadilla
- Assorted Toppings to Mix and Match

### Ultimate Cocktail Package

|               | 50 Guest Min | 100 Guest Min | 150 Guest Min |
|---------------|--------------|---------------|---------------|
| Friday/Sunday | \$59.95pp    | \$44.95pp     | \$40.95pp     |
| Saturday      | \$62.95pp    | \$46.95pp     | \$42.95pp     |

20% Service Charge and NJ Sales Tax Additional



[www.MarianHouseEvents.com](http://www.MarianHouseEvents.com)

# COCKTAIL PARTY



## Perfect Party Menu

### Butlered Hors d'Oeuvres— Select Five

- Ancho Chili Seared Chicken on Grilled Corn Bread with Chipotle Mayo
- Buffalo Chicken Spring Roll Shooter
- Fried Chicken and Waffles in a Mini Cone with Cinnamon Syrup Drizzle
- Seared Beef Tenderloin on Crostini with Pickled Onion Fennel Relish
- Cheesesteak Spring Roll
- Grilled Filet on Crostini with Salsa Verde
- Short Rib Spring Roll with Chipotle Coffee Barbecue Sauce
- Kurabuta Pork Belly with Pickled Red Cabbage and Fish Sauce
- Pork Tenderloin on a Scallion Cake with Smoked Bacon Jam
- Ahi Tuna Tartar in Mini Waffle Cone with Sriracha Drizzle
- Maryland Crab Cake with Ancho Chili Aioli
- Blue Crab Hushpuppies with Texas Pedal Aioli
- Scallops Wrapped in Smoked Bacon
- Beet Noodle Cake with Arugula Pesto
- Arepa Corn Cake with Roasted Cherry Tomato Jam
- Sweet Potato Pancake with Caramelized Apple and Onion Sour Cream
- Tomato Basil Soup Shooter with Petite Grilled Cheese
- Tomato, Mozzarella and Basil Skewer
- Carrot Latke with Mango Crema and Candied Pecan

### Displayed Hors d'oeuvres— Select Four

- International and Domestic Cheese Platter with Crackers and Flatbreads
- Garden Vegetable Crudit  with Basil Aioli and Sundried Tomato Ranch Dips
- Mediterranean Hummus Display with Grilled Pita Chips
- Antipasto Display with Chef's Selection of Cured Meats
- Homemade Pigs in a Blanket with Spicy Mustard Dipping Sauce
- Sliced Mozzarella and Tomato Platter with Balsamic Drizzle
- Penne Pasta with Vodka Blush Sauce with Shaved Parmesan Cheese
- Cold Tortellini Pasta Salad with Herb Vinaigrette
- Baked Brie en Croute with Caramelized Apples and Cherries served with Sliced French Bread
- Assorted Flatbreads: Roasted Butternut Squash with Sage and Goat Cheese; Caramelized Onion, Mushroom, and Manchego Cheese; Roasted Apple with Serano Ham and Gruyere Cheese
- Chips and Dip: Flour and Corn Tortillas and Pita Triangles served with Corn Relish, Roasted Tomato Guacamole, Spicy Mango Chutney, Tomato Salsa, and Black Bean Pico de Gallo



# COCKTAIL PARTY

## Chef's Performance Station— Select One

### Mini Slider Station

Mini Sliders Built to Order with Assorted Toppings

- Cheddar Cheeseburgers
- Seasoned Pulled Pork
- Barbecue Chicken

Mini Slider Buns

Toppings Include: Lettuce, Tomato, Pickles, Caramelized Onion, Hot Pepper, Chipotle Mayo, Mustard, and Ketchup

### Mac n' Cheese Bar

- Elbow Macaroni in Sharp Cheddar Cheese
- Rotelle in Boursin Jack Cheese
- Penne in Fontina Parmesan Cheese
- Fried Mac n' Cheese Bites

Toppings Include: Crumbled Potato Chips, Seasoned Bread Crumbs, Chopped Bacon, and Tobasco Sauce

### Tater Tot Bar

Homestyle Crispy Tater Tots Served in a Carnival Boat  
Accompanied By Our Chefs

Select Two of the Following:

- Old Bay Tots: Tots served with melted cheese and old bay seasoning
- Garlic Parm: Tots baked and topped with fresh garlic and parmesan cheese
- Thai Tots: Tots drizzled with homemade Thai chili ketchup
- Totchos: Tots with sour cream, cheddar cheese, bacon and chives
- Breakfast Tots: Tots topped with scrambled eggs, bacon and cheddar cheese

### Taco Bar

- Sauteed Ground Beef
- Spanish Rice

Hard and Soft Taco Shells

Toppings Include: Shredded Lettuce, Tomato, Onion, Cheddar Cheese, Sour Cream, Salsa, Tortilla Chips, Pico De Gallo, and Guacamole

### Perfect Cocktail Package

|               | 50 Guest Min | 100 Guest Min | 150 Guest Min |
|---------------|--------------|---------------|---------------|
| Friday/Sunday | \$65.95pp    | \$49.95pp     | \$45.95pp     |
| Saturday      | \$69.95pp    | \$52.95pp     | \$48.95pp     |





# BAR PACKAGES



## **Beer, Wine & Soda Package | \$13.00 pp**

### **Wine**

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Merlot

### **Beer**

#### *Standard*

Miller Lite and Yuengling Lager

#### *Seasonal*

April through September

Corona Light and Leinenkugel Summer Shandy

October through March

Sam Adams Boston Lager and Sierra Nevada Pale Ale

### **Bar Set Ups**

Assorted Regular and Diet Sodas

Glassware, Bar Equipment, Mixers, Fruit and Ice

## **Open Bar Package | \$18.00 pp**

### **Wine**

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Merlot

### **Beer**

#### *Standard*

Miller Lite and Yuengling Lager

#### *Seasonal*

April through September

Corona Light and Leinenkugel Summer Shandy

October through March

Sam Adams Boston Lager and Sierra Nevada Pale Ale

### **Liquors**

Kettle One, Absolute, Tanqueray, Bombay, Bacardi Superior, Captain Morgan, Cruzan Coconut Rum, Maker's Mark, Jack Daniels, Johnnie Walker Red, Jose Cuervo, Bailey's, Southern Comfort, Kahlua, DisAronno, Hennessy, Sweet & Dry Vermouth, Triple Sec, Apple Pucker

### **Bar Set Ups**

Assorted Regular and Diet Sodas

Glassware, Bar Equipment, Mixers, Fruit and Ice

**\*All Prices Based on 3-4 Hours of Bar Service\***



[www.MarianHouseEvents.com](http://www.MarianHouseEvents.com)

# ADDITIONAL STATIONS



## Cocktail Hour Stations

- Mini Slider Bar
- Mac n' Cheese Bar
- Taco Station
- Tater Tot Bar
- Asian Station
- Pierogi Bar
- Quesadilla Bar



## Dessert Stations

- Krispy Kreme Doughnut & Ice Cream Bar
- Seasonal Dessert Shooter Station
- Miniature Sweets & Bites Station
- Candy Bar

