



Turtle Creek Cocktail Reception



- ~ *Butler-passed champagne or signature drink upon guests arrival*
- ~ *Five hour premium open bar, including tableside service*
 - ~ *Ivory chair covers with shimmer sash*
 - ~ *Three Chef's Chilled Stationary hors d'oeuvres*
 - ~ *Customized ice sculpture*
- ~ *Ten Butler~Passed hors d'oeuvres, plus two chef's choice*
 - ~ *Tavola Italiano*
 - ~ *Tulip champagne toast*
 - ~ *Five chef-attended culinary stations*
 - ~ *Custom-designed Wedding Cake*
 - ~ *Choose two of the following:*
Chocolate Fountain, Mini Viennese served tableside, Attended Viennese table,
International Coffee Bar, Attended Sorbet and Gelato Station

\$135 PER PERSON (FRIDAY, SATURDAY DAY, SUNDAY)

\$145 PER PERSON (SATURDAY EVENING)

\$125 PER PERSON (VALUE DATES - JANUARY THROUGH MARCH)

plus sales tax only

Inquire about our Beach Front or Waterfall Garden Ceremonies

123 MONMOUTH ROAD (RT. 71 N), WEST LONG BRANCH, NJ 07764

TOLL-FREE 877-316-1753 | T (732) 542-5050 | F (732) 542-5149 | WWW.BRANCHESCATERING.COM

ALL PRICES SUBJECT TO CHANGE

Cocktail Hour



BEER BRANDS INCLUDE:	PREMIUM BAR INCLUDES:	
<p>DOMESTIC BEER BUDWEISER COORS LIGHT MILLER LITE O'DOUL'S (NA)</p> <p>IMPORTED BEER AMSTEL LIGHT CORONA HEINEKEN</p> <p>PREMIUM WINE SELECTIONS CABERNET SAUVIGNON, MERLOT, PINOT GRIGIO, CHARDONNAY & WHITE ZINFANDEL</p>	<p>ABSOLUT CITRON ABSOLUT VODKA AMARETTO DI SARONNO BACARDI RUM BAILEY'S IRISH CRÈME BEEFEATER GIN CAMPARI CANADIAN CLUB WHISKEY CAPTAIN MORGAN SPICED RUM CUTTY SARK WHISKEY DEWAR'S WHITE LABEL SCOTCH FRANGELICO HARVEY'S BRISTOL CREAM JACK DANIELS JOSE CUERVO TEQUILA</p>	<p>KAHLUA COFFEE LIQUEUR MALIBU RUM MELON LIQUEUR PEACH SCHNAPPS SAMBUCA SEAGRAM'S 7 WHISKEY SEAGRAM'S VO SOUR APPLE LIQUEUR SOUTHERN COMFORT LIQUEUR STOLICHNAYA ORANGE STOLICHNAYA VODKA TANQUERAY GIN TIA MARIA WILD TURKEY</p>

PREMIUM BAR ENHANCEMENTS

ON A CONSUMPTION BASIS
 PER COCKTAIL

KETEL ONE.....	\$4.50
CHIVAS REGAL.....	\$5.00
COURVOISIER V.S.O.P.	\$5.00
GRAND MARNIER.....	\$5.00
REMY MARTIN.....	\$5.00
BOMBAY SAPPHIRE.....	\$5.50
GREY GOOSE.....	\$5.50
JOHNNY WALKER BLACK...	\$5.50



OR



ADD ALL PREMIUM BRANDS LISTED LEFT
 TO YOUR PACKAGE OPEN BAR
 \$9.50 PER PERSON



Cocktail Hour



CHOOSE THREE OF THE FOLLOWING COLD STATIONARY HORS D'OEUVRES

IMPORTED & DOMESTIC CHEESE DISPLAY

COLD VEGETABLE CRUDITÉ

FRESH SEASONAL ARRAY OF FRUIT

MIDDLE EASTERN MEZZE: PITA, HUMMUS, TZATZIKI, CAPONATA, OLIVES

CHEF'S TABLE CHOICES...PLEASE SELECT THREE

PASTA PRIMAVERA WITH VEGETABLES, GARLIC, HERBS, WHITE WINE AND ROMANO CHEESE

CLASSIC PENNE ALLA VODKA

PENNE WITH MUSHROOMS, ROASTED RED PEPPERS, GARLIC, WHITE WINE AND AROMATICS

PENNE ALFREDO (RICH CREAM SAUCE WITH CHEESE)

TOASTED RAVIOLI WITH MARINARA

EGGPLANT ROLLATINNI

MEATBALLS IN MARINARA SAUCE

SWEDISH STYLE MEATBALLS

GINGERED BEEF STIR-FRY, ASIAN STYLE

ITALIAN SAUSAGE WITH SAUTÉED PEPPERS AND ONIONS

MINI TACOS

MINI QUESADILLAS

CHINESE VEGETABLE & CHICKEN STIR-FRY

MEDALLIONS OF CHICKEN MARSALA

MEDALLIONS OF CHICKEN PICCATA

SEAFOOD CREPES

CHICKEN CREPES

BROCCOLI CREPES

FRIED CALAMARI

SHRIMP SCAMPI-STYLE

SHRIMP POACHED IN COCONUT MILK WITH LEMONGRASS

TEMPURA VEGETABLES

GRILLED PORTABELLO MUSHROOMS WITH LEMON AND FRESH HERBS

SPRING ROLLS WITH PONZU (CITRUS-SOY) SAUCE

COUSCOUS WITH RAISINS, OLIVES AND LEMON ZEST

STEAMED VEGETABLES WITH TARRAGON AIOLI



Hors d'oeuvres

(PLEASE SELECT TEN, PLUS OUR CHEF WILL PROVIDE TWO COMPLIMENTARY CHOICES)

MEAT

SPICY CAJUN CHICKEN SATAY SKEWERS

STEAMED CHICKEN DUMPLINGS ~ HOISIN

CHICKEN TERIYAKI SKEWERS

CRISPY CHICKEN WONTONS

BEEF AND TRUFFLE TARTS

MINI BEEF WELLINGTON

COCKTAIL FRANKS

CRISPY BEEF EMPANADAS

SESAME BEEF SATAY

MINI BURGERS (CHEDDAR, BLEU CHEESE ETC.)

MINI CORN DOGS

DELI ROLLS (TURKEY, PASTRAMI, CORNED BEEF)
WRAPPED IN PUFF PASTRY,
WITH MUSTARD-HORSERADISH DIP

CHICKEN CORDON BLUE CRISPS

COCONUT CHICKEN

MINI SHEPARD'S PIE

COCKTAIL MEATBALLS

FRIED CHICKEN DUMPLINGS

ASIAN HOT & SOUR CHICKEN MEATBALLS

BACON, BRIE AND ONION TARTE

TENDERLOIN & BLEU CHEESE BRUSCHETTA

BEEF TENDERLOIN CROSTINI WITH
MUSHROOM PESTO

CRISPY CHICKEN AND GOAT CHEESE
DUMPLING WITH HERBED OIL

LAMB CHOPS (ADD \$4 PER PERSON)

GOURMET POTATO SKINS WITH
BACON AND CHEESE

VEGETARIAN

BAKED BRIE WITH RASPBERRY

BRUSCHETTA WITH MOZZARELLA & BASIL

MINI QUESADILLAS

MOZZARELLA AND ROASTED TOMATO PIZZA

FILLO & ARTICHOKE TARTLETTES
WITH GOAT CHEESE

SWEET POTATO FRIES WITH
LEMONGRASS AND PESTO DIPPING CONDIMENTS

TOASTED CHEESE RAVIOLI

VEGETABLE SPRING ROLLS

BOCCONCINI MOZZARELLA SKEWERS
WITH TOMATO & BASIL

TOMATO BRUSCHETTA ON GARLIC
CROSTINI

PORCINI MUSHROOM TARTS TOPPED
WITH GOAT CHEESE & FONDUE

GORGONZOLA, SUN-DRIED TOMATO
AND BLACK PEPPER CROUSTADE

Hors d'oeuvres

(continued)

≈ SEAFOOD ≈

SHRIMP SHOOTERS

LOBSTER BISQUE DEMI-TASSE

MINI CRAB CAKES

TEQUILA LIME SHRIMP MINI TACOS

SCALLOPS STUFFED WITH LOBSTER MOUSSE

SHRIMP TEMPURA

SHRIMP AND CORN CAKES

SHRIMP SHUMAI (OPEN-FACED DUMPLING)

GOURMET POTATO SKINS WITH
SMOKED SALMON AND GOAT CHEESE

SWEET & SOUR SHRIMP

SCALLOPS WRAPPED IN BACON

SPICY SHRIMP TOSTITOS

WASABI SALMON TARTARE

STUFFED MUSHROOMS (CRABMEAT)

SHRIMP & SCALLOP CEVICHE (SPOONS)

CRAB QUESADILLAS

SCALLOPS TASTING SPOON WITH
CORN~TRUFFLE COMPOTE

BABY SHRIMP WITH TOMATO JAM
ON A HOMEMADE TORTILLA CRISP

Attended Stations

One Hour

CARVING STATION

SELECTION OF TWO FROM THE FOLLOWING:
SIRLOIN OF BEEF ~ ROAST TURKEY ~ BONE-IN HAM ~ RIB-EYE OF BEEF



MASHED POTATO BAR

RICH, HOMEMADE BLEND OF YUKON GOLD POTATOES AND SWEET POTATOES
CONDIMENTS INCLUDE SOUR CREAM, BUTTER, CRUMBLED BACON, DICED SCALLIONS,
SAUTÉED MUSHROOMS, BLEU CHEESE

Attended Stations

(continued)

WOK STATION

BOK CHOY, WATER CHESTNUTS, MUSHROOMS, CABBAGE, CARROTS. CHICKEN AND BEEF SAUTÉED IN A GINGER-TERIYAKI SAUCE AND SERVED OVER LO MEIN IN CHINESE TO-GO BOXES WITH CHOP STICKS
~ WITH BEEF AND CHICKEN OR VEGETABLES AND TOFU



DIM SUM STATION

AN ARRAY OF CRISPY AND STEAMED CHICKEN, SHRIMP AND BEEF DUMPLINGS, PRESENTED IN BAMBOO STEAMER BASKETS WITH SHUMAI AND PONZU DIPPING SAUCES



SATAY STATION

SKEWERED BEEF, SHRIMP, SCALLOPS, CHICKEN AND PINEAPPLE.
BRUSHED WITH SWEET AND SOUR GARLIC GLAZE AND SERVED ON JASMINE RICE



MOO SHU PANCAKE STATION

THIN ORIENTAL PANCAKE FILLED WITH CHICKEN, BEEF, ASIAN VEGETABLES.
COOKED ON A SKILLET AND SERVED WITH AN ORANGE-HOISON SAUCE



NEW YORK DELI STATION

HOT CORNED BEEF, PASTRAMI AND TURKEY WITH ON RYE, COLE SLAW
WHOLE GRAIN MUSTARD, HORSERADISH-MUSTARD, THOUSAND ISLAND DRESSING. WARM SAUERKRAUT.



SCALLOP AND SHRIMP STATION

SEA SCALLOPS AND SHRIMP, SAUCE TO ORDER WITH GARLIC.
TOPPED WITH LOBSTER-CREAM AND SERVED WITH RISOTTO



SUSHI THEMED MAKI ROLL STATION - SERVER ATTENDED

AN ASSORTMENT MAKI (LONG ROLLS IN SEAWEED WRAPPER)

Attended Stations

(continued)

SALAD STATION

CAESAR: CRISP ROMAINE TOSSED WITH HOMEMADE DRESSING,
CROUTONS AND SHAVED ROMANO CHEESE

FLORIDA: ROMAINE, ORANGE SEGMENTS, SUGAR-TOASTED PECANS,
HONEY-POMEGRANATE DRESSING

GREEN APPLE SALAD WITH PECANS: FIELD GREENS TOSSED WITH ROASTED PECANS
AND JULIENNE GRANNY SMITH APPLES WITH RASPBERRY VINAIGRETTE



MEDITERRANEAN PASTA STATION

PENNE PASTA TOSSED WITH INGREDIENTS SAUTÉED IN OLIVE OIL
(GARLIC, MUSHROOMS, TOMATOES, ONION, PEPPERS, ARTICHOKE HEARTS),
THEN FINISHED WITH YOUR CHOICE OF SAUCE AND TOPPED WITH
FRESHLY-GRATED PECORINO-ROMANO.

SELECT TWO SAUCES:

MARINARA, ALFREDO, BOLOGNESE, OR VODKA SAUCE



RISOTTO STATION

RISOTTO MADE TO ORDER WITH BABY SHRIMP, SCALLOPS, PEAS, CHEF'S VEGETABLES AND WILD MUSHROOMS,
GRATED PECORINO-ROMANO GORGONZOLA, AND ASIAGO CHEESE.



TUSCAN TAVOLA ITALIA ANTIPASTO

ROASTED GARLIC BULBS, IMPORTED SHARP PROVOLONE, FRESH BOCCONCINI MOZZARELLA, SOFT PECORINO,
PROSCIUTTO, SPICED CAPICOLA HAM, GREEN & BLACK OLIVES, MARINATED MUSHROOMS,
MARINATED ARTICHOKE HEARTS, ROASTED RED PEPPERS, GRILLED MARINATED VEGETABLES AND PORTOBELLO,
TUSCAN BREADS WITH HERB-INFUSED EXTRA-VIRGIN OLIVE OIL AND ASSORTED DIPPING SPREADS.



CALIFORNIA GRILLE STATION

MINI SABRETT HOT DOGS ON SOFT POTATO ROLLS, HAMBURGER "SLIDERS"
WITH CHEDDAR, SWISS AND GORGONZOLA CHEESE, SERVED WITH KETTLE CHIPS.
BARBEQUE, PESTO AND HONEY-MUSTARD DIPS/CONDIMENTS.



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