

DINNER & COCKTAIL MENU



2017



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www.sensationalhost.com

DINNER BUFFET



Includes the Following:

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

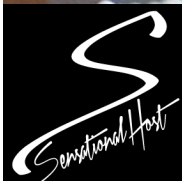
Linens, Rental Labor, and Event Service Staff Cost Additional If Needed

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 | \$16.50 pp

- Parmesan Crusted Chicken Topped with Tomato, Arugula and a Honey Drizzle
- Balsamic Chicken with Cherry Tomatoes, Artichoke and Olives with Balsamic Reduction Sauce
- Lemon Basil Chicken Marinated with a Lemon Basil Sauce Topped with Lemon Zest
- Macadamia Nut Crusted Mahi Mahi with a Mango Chutney
- Seared Mahi Mahi with Roasted Yellow and Grape Tomatoes with a Herb Butter Sauce
- Spinach and Cheese Stuffed Flounder with Chardonnay Cream Sauce
- Rosemary Pork Medallions with a Garlic Marinade Topped with Bacon Jam
- Penne Pasta with a Vodka Blush Sauce Topped with Shaved Parmesan Cheese



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DINNER BUFFET



Tier Two— Entrée Choices | \$20.75 pp

- 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 | \$27.75 pp

- 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
- Pan Seared Sea Bass Topped with Mango Chutney
- Chili and Spice Rubbed Sea Bass with a Cilantro Lime Butter Sauce
- Lemon Red Snapper with Herbed Butter and Fresh Herbs
- Seared Halibut with Fingerling Potato Hash and Coriander Beurre Blanc Sauce
- 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
Haricot Verte with Rosemary Garlic Butter
Roasted Asparagus with Lemon Zest (based on availability)
Braised Carrots with Lemon Confit
Roasted Vegetable Medley with Fresh Thyme

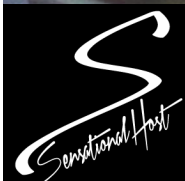
Desserts

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 Brûlée

Beverages

Bottled Spring Water | \$1.50 ea.
Assorted Regular and Diet Sodas | \$1.25 ea.
Coffee and Tea Station | \$2.50 pp

Includes compostable plates, flatware, and paper napkins .



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COCKTAIL PARTY



Classic Cocktail 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 Crou  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

Includes compostable plates, flatware, and paper napkins .

2 Hour Event | \$24.75 pp

3-4 Hour Event | \$28.75 pp



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COCKTAIL PARTY



Perfect Party Menu

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- Buffalo Chicken Spring Roll Shooter
- Fried Chicken and Waffles in a Mini Cone with Cinnamon Syrup Drizzle
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- 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
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- 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

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- 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 Crou  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

Includes compostable plates, flatware, and paper napkins .

2 Hour Event | \$27.75 pp

3-4 Hour Event | \$36.75pp



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BAR PACKAGES



Beer, Wine & Soda Package | \$15.00 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 | \$20.00 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



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