



# Wedding Packages

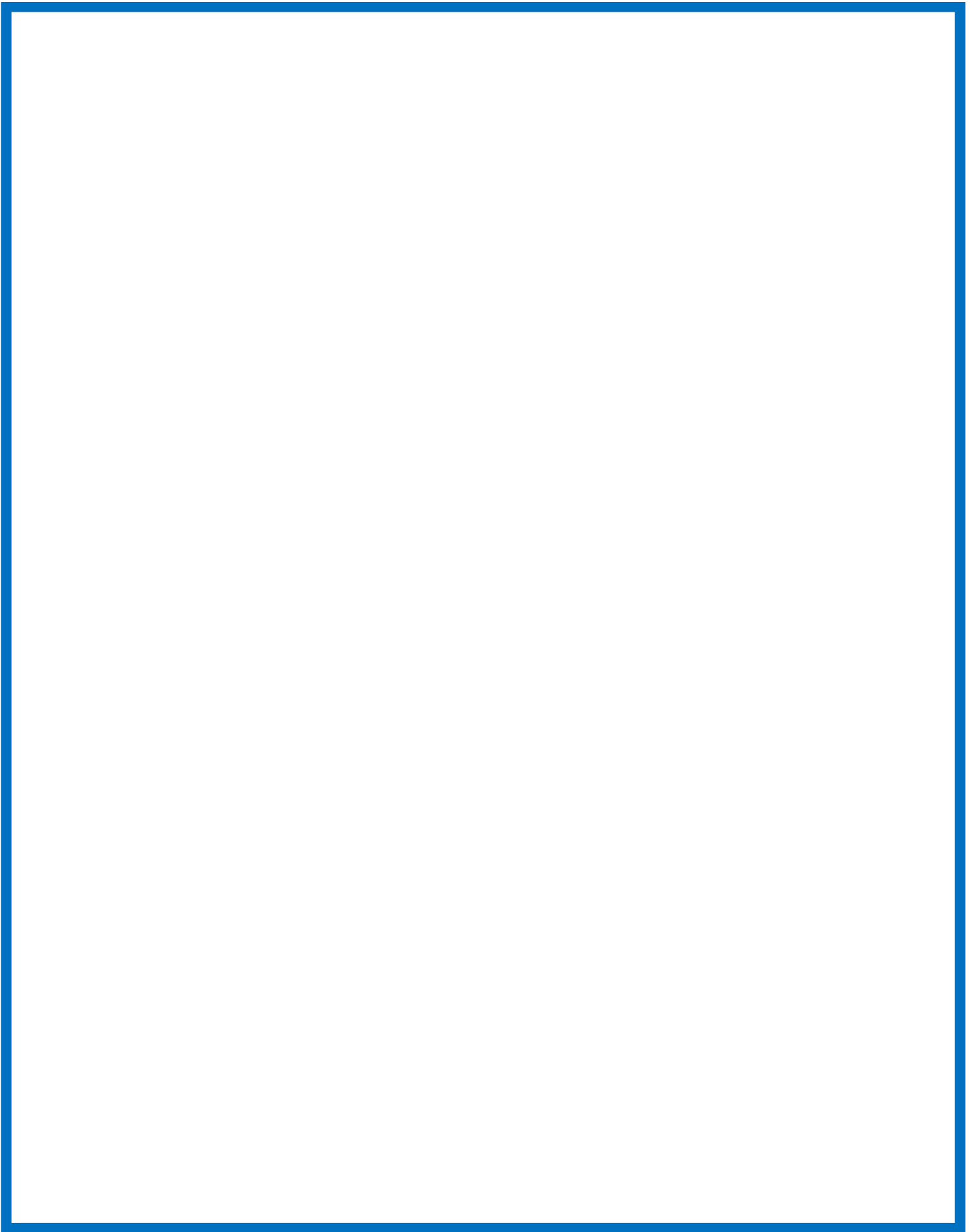
Allen Avenue on the Ocean, Allenhurst  
732.531.3665 [www.mistercsbeachbistro.com](http://www.mistercsbeachbistro.com)

**Thank you for considering  
Mister C's Beach Bistro for your wedding.**

The ocean views provide the perfect setting for your special day. Our professional events staff understands the many components of planning your wedding and has the knowledge and experience to assist you in creating an event to remember.

We are aware that each and every wedding is as unique as the bride and groom.

We welcome the opportunity to discuss how you would like your wedding day to be customized.



**Sand Dollar Reception**  
**Four Hour Open Bar**



Cocktail Hour  
Selection of 6  
Butler Passed Hors d' Oeuvres  
International Cheese & Fruit  
Display

or

Charcuterie Display  
Plated Dinner  
or Wedding Buffet

Assorted Desserts  
Coffee and Tea Service

**\$150\***

**Starfish Reception**  
**Five Hour Open Bar**



Cocktail Hour  
Selection of 6  
Butler Passed Hors d' Oeuvres  
International Cheese & Fruit Display

or

Charcuterie Display  
Chaffing Dish Stations

Plated Dinner  
Or Wedding Buffet

Assorted Desserts & Cookies  
Coffee and Tea Service

**\$175\***

**Scallop Reception**  
**Five Hour Open Bar**



Cocktail Hour  
Selection of 6 Butler  
Passed Hors d' Oeuvres  
International Cheese & Fruit  
Display

or

Charcuterie Display

Plated Dinner  
or Wedding Buffet

Assorted Desserts  
Coffee and Tea Service

**\$160\***

## Butler-Passed Hors d' Oeuvres



*(Please Select 6)*

### **COLD SELECTION**

Mozzarella Caprese Skewers  
Smoked Salmon, Dill & Cucumber on Toast  
Goat Cheese and Roasted Pepper Tarts  
Brie on Crostini with a Dollop of Fig Jam  
Hummus on Grilled Pita with Roasted Peppers

#### **Additional \$2. per person**

Tuna Tartar on Wonton Crisps  
Charred Beef Tenderloin with Horseradish Mayonnaise

### **WARM SELECTION**

Skewered Cajun or Sesame Chicken  
Mini Franks in Puff Pastry with Deli Style Mustard  
Braised Short Ribs & Manchego Cheese Empanadas'  
Crispy Artichoke Hearts with Lemon Aioli  
Coconut Chicken  
Clams Oreganata or Clams Casino  
Chicken and Cheese Quesadilla with Sour Cream  
Spinach and Feta Tartlet  
Vegetable Spring Rolls  
Mac & Cheese Balls  
Arancini Balls  
Puff Pastry Wrapped Asparagus with Asiago

#### **Additional \$2. per person**

Grilled Shrimp & Avocado Mousse on Tortilla Chip  
Stuffed Mushrooms with Crabmeat  
Crispy Tempura Shrimp with Sweet Chile Sauce

### **HORS d' OEUVRES UPGRADES**

\$4. per piece

Colossal Shrimp Cocktail with Horseradish Cocktail Sauce  
Petit Maryland Crab Cakes with Spicy Remoulade  
Lollipop Lamb Chops with Mint Jelly

# Plated Dinner



## First Course

*(Select One)*

- Caesar Salad**, *Romaine Lettuce prepared with the Classic Dressing*  
**Tricolor Salad**, *Arugula, Belgian Endive and Radicchio tossed in Balsamic Vinaigrette with a Walnut Apple Garnish*  
**Penne Pasta**, *Traditional Vodka Sauce*  
**Traditional Shrimp Cocktail**, *Spicy Cocktail Sauce and Lemon (\$5 Supplement)*  
**Maryland Jumbo Lump Crab Cake**, *Served on a bed of Arugula & Lemon Aioli (\$5 Supplement)*



## Entree

*(Select Two)*

**Advanced Entrée Counts Required**

- Salmon Seared**, *Cucumber Cous Cous, Roasted Tomato, Corn Relish*  
**Bronzino**, *Lemon Beurre Blanc*  
**Crabmeat Stuffed Flounder**, *Lemon Herb Sauce*  
**Sautéed Chicken Francaise**, *White Wine, Lemon-Butter Sauce*  
**Chicken Murphy**, *Hot, Sweet or Mixed Vinegar Peppers, Mushrooms and Potatoes*  
**Grilled Filet Mignon**, *Red Wine Jus*  
**Braised Short Ribs of Beef**  
**Penne Vodka**, *with Shrimp & Scallops*



Select One Duet, Served to All Guests

**(\$8 Supplement)**

- Duet of Filet Mignon & Maryland Jumbo Lump Crab Cake**  
**Duet of Filet Mignon & Seared Salmon**  
**Duet of Filet Mignon & Shrimp Scampi**  
**Duet of Filet Mignon & Lobster Tail**

# Buffet Dinner



## Salad

*(Select One, Served Tableside to Each Guest)*

**Garden Salad,** *Mixed Greens Balsamic Vinaigrette*

**Caesar Salad,** *Romaine Lettuce prepared with the Classic Dressing*

## Carving Station

*(Please Select One)*

**Maple Glazed Virginia Ham,** *Whole Grain Honey Mustard*

**Roasted Turkey Breast,** *Giblet Gravy & Cranberry-Orange Relish*

**Roasted Pork Loin,** *Mango Chutney*

**Peppercorn Crusted Roast Beef Sirloin,** *Red Wine Jus*

**Roasted Filet Mignon,** *Horseradish Cream (\$6 Supplement)*

## Chafing Dishes

*(Please Select Two Entrées and One Pasta)*

**Roasted Salmon,** *Dill Beurre Blanc*

**Flounder Francaise,** *White Wine, Lemon-Butter Sauce*

**Crabmeat Stuffed Flounder,** *Lemon Herb Sauce*

**Chicken Bianca,** *Prosciutto, Roasted Peppers & Fontina Cheese in Marsala Demi Glace*

**Chicken Isabella,** *Artichokes, Roasted Peppers, Madeira Wine Sauce*

**Braised Short Ribs of Beef**

**Roast Pork Tenderloin,** *“Murphy Style”*

**Rigatoni Norma,** *Tossed in an Herbed Tomato Sauce Topped with Ricotta, Eggplant & Basil*

**Penne Vodka,** *Spiced Vodka Pink Cream Sauce*

**Pasta Broccoli Rabe & Sausage,** *Sautéed with EVOO & Garlic*

*Accompanied by*

*Chef's Selection of Potato and Seasonal Vegetable*

## **Starfish Reception Only Chaffing Dishes**



*(Please Select Two)*

*Shrimp and Scallop Scampi*

*Meatballs*

*Fried Calamari*

*Eggplant Rollatini*

*Seafood and Chorizo Paella*

*Italian Sausage and Peppers*

*Chicken Marsala*

*Cavatelli and Broccoli EVOO & Garlic*

*Mussels in Marinara*

*Veal and Peppers*