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### **Celebration Lounge Passed hors d' oeuvres Menu**

**You may choose up to (6) options.**

**\$79.95 per guest + tax & gratuity**

**These (6) hors d' oeuvres will be served in any continual (3) hour window during your event.  
(4<sup>th</sup> hour is available at an extra \$10.00 per guest)**

**ALL STAFFING IS INCLUDED IN THE PRICING. THE STAFFING BREAKDOWN IS ATTACHED AT THE  
BOTTOM OF THIS MENU.**

*The Celebration Cocktail Style Event, is a great option for the client that wants a passed hors d' oeuvres style event, with the added charcuterie station(s)  
A full dessert & coffee & tea station is also included with this package.*

**Included in the Passed hors d' oeuvres Menu:**

#### **The Ultimate Charcuterie Board**

**(1) large board for every (50) guests**

*Genoa Salami, Prosciutto di Parma, Sweet & Hot Soppressata, Asiago, Imported Provolone, Fresh Mozzarella, Roman Artichoke Hearts, Marinated Mushrooms, Roasted Peppers, Slow Roasted Tomato Petals & Assorted Olives.*

#### **The Bread Basket**

**(1) large woven basket for every (50) guests.**

*Loaves of sliced, seeded and unseeded Italian bread to accompany dinner.*

#### **Passed hors d' oeuvres Options**

**Choose (6) Options**

##### **Chicken**

*Spicy Cajun Chicken Skewers*

*Chicken Cordon Bleu crisps*

*Coconut Chicken*

*Buffalo Chicken Shooters*

*Chicken Teriyaki Skewers*

*Jamaican Jerk Chicken Skewers*

*Grilled Chicken & Mango Chutney Tartlet*



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### **Passed hors d'oeuvres Options (Continued)**

#### **Beef**

*Mini Shepard's Pie*  
*Cocktail Meatballs with bbq glaze*  
*Cocktail Franks with a duo of ale & whole grain mustard*  
*Crispy Beef Empanadas*  
*Sesame Beef Satay*  
*Short Rib Mini Tacos*  
*Beef Tenderloin Crostini with Horseradish Aioli*

#### **Seafood**

*Shrimp Cocktail*  
*Mini Crab Cakes with Remoulade*  
*Crabmeat stuffed mushroom*  
*Shrimp & Scallop Ceviche on tasting spoons*  
*Crab Quesadillas*  
*Ahi Tuna on homemade tortilla crisp w/ wasabi mayonnaise*

#### **Vegetarian**

*Baked Brie with Pomegranate dipping sauce*  
*Toasted Cheese Ravioli w/ marinara dipping sauce*  
*Bruschetta with Mozzarella & Basil*  
*Vegetable Spring Rolls*  
*Mini Quesadillas*  
*Bocconcini Mozzarella Skewers with tomato & basil*  
*Tomato Bruschetta on Garlic Crostini*



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### **Dessert & Coffee/Tea Service**

*(1) large dessert tray for every (50) guests*

*Dessert, Coffee & Tea will be served in a dessert station display.*

*Coffee service includes coffee mugs & spoons, regular & decaf coffee in silver urn dispensers, regular & decaffeinated tea, half & half, & low fat milk, Sugar in the Raw, Splenda & Equal.*

*Dessert includes an assortment of homemade baked cookies, cannoli & Italian pastry.*

*We recommend the Chocolate Carousel in Wall Township NJ for any wedding or celebration cake needs. We are happy to introduce you to their team. Please also feel free to contract with your preferred baker for these baked goods. We will happily coordinate delivery & setup with the vendor, and include plating & serving these goods to your guests at no additional cost.*

### **STAFFING**

***The cost per guest + tax & gratuity listed on the first page of this document, includes the staff outlined below:***

*(1) Captain to manage the entire affair*

*(1) bartender per every (60) guests*

*(1) Server per every (20) guests.*

### **ADDITIONAL STAFFING**

***Can be added to any affair for the cost outlined below:***

*An extra Captain is available @ \$500.00 per Captain*

*An extra Maitre d is available @ \$400.00 per Maitre d*

*An extra bartender is available @ \$250.00*

*An extra server is available @ \$200.00 per server*

*An extra bus person is available @ \$150.00 per bus person*