

COCKTAIL PARTY MENU

Hot Hors d'oeuvres *(Price based on 100 pieces)*

BBQ Pulled Pork Crostini.....	\$250
Vegetable Spring Rolls with Plum Sauce	\$200
Chicken Satay Skewers with a Tai Peanut Dipping Sauce	\$250
Bacon Wrapped Scallops.....	\$300
Swedish Meatballs	\$200
Italian Sausage Stuffed Mushrooms in a Garlic Butter Drizzle.....	\$225
Baked Brie and Raspberries with a Raspberry Puree.....	\$300
Mushrooms stuffed with Crabmeat in a Lemon Butter Sauce.....	\$300
Shrimp wrapped in Bacon with a Mango BBQ Glaze.....	\$300
Assorted Mini Quiche.....	\$175
Miniature Crab Cakes with a Sriracha Mayo Sauce.....	\$300*
Pot Stickers, Steamed or Pan-Seared in a Chili-Garlic Sauce.....	\$175

**Market Price May Vary*

Cold Hors d'oeuvres *(Price based on 100 pieces)*

Assorted Finger Sandwiches.....	\$200
Jumbo Shrimp with Cocktail Sauce and Lemon.....	\$250
English Cucumber topped with Gorgonzola and Cranberries	\$200
Grilled Chicken & Goat Cheese Bruschetta with a Balsamic Glaze...	\$225
Asparagus wrapped in Smoked Ham with Dijon Mustard	\$250
Roast Beef Roulade Canape with Corn and Creamed Horseradish ...	\$225
Smoked Salmon and Cream Cheese Canape with Lemon Scented Dill	\$300
Caprese Bruschetta with Fresh Mozzarella and Basil.....	\$225
Melon wrapped in Prosciutto	\$200
Deviled Eggs with Fresh Herbs.....	\$175
Marinated Shrimp on Belgian Endive with Herb Oil	\$250
Pesto Bruschetta with Marinated Tomatoes	\$175

Accompanied with Any Buffet

or Hors d'oeuvres*

Herb Roasted Whole Turkey <i>with Gravy & Cranberry Sauce</i>	\$6 pp
Slow Roasted Top Sirloin of Beef <i>served with Mini Rolls & Horseradish</i>	\$7 pp
Apricot Glazed Ham <i>with a Spicy Mustard Sauce served with Mini Rolls</i>	\$7 pp
Caribbean Spiced Pork Loin <i>served with Mini Rolls & Pineapple Sauce</i>	\$8 pp
Roasted Whole NY Strip Loin <i>served with Horseradish Sauce & Roasted Garlic Aioli Sauce and Mini Rolls</i>	\$12 pp

**Minimum of thirty (30) guests / \$50 Fee for Uniformed Chef.*

Platters

Imported & Domestic Cheese Display <i>with Gourmet Crackers</i>	\$5.25 pp
Seasonal Fresh Fruit Display	\$4.00 pp
Combo of the above Cheese & Fruit Platters.....	\$7.00 pp
Fresh Vegetable Crudités Display <i>with Ranch & Blue Cheese Dips.....</i>	\$4.00 pp
Antipasto Display <i>with Italian Meats, Grilled Vegetables, Olives, Roasted Peppers, Artichokes and Sliced French Bread.....</i>	\$6.50 pp
Sliced Smoked Scottish Salmon <i>with Classical Garnitures (serves 50).....</i>	\$250



The CARRIAGE HOUSE

at the Emlen Physick Estate ♦ Cape May, NJ

**SAMPLE
MENUS**
*for
Intimate
Receptions or Parties*

Operated by the



Mid-Atlantic Center
for the Arts & Humanities

CELEBRATING OUR HISTORY...ENRICHING YOUR LIFE

P.O. Box 340 • 1048 Washington St., Cape May, NJ 08204
(609) 884-5404 • www.capemaymac.org • (800) 275-4278

THE QUEEN: \$80 PER PERSON, MIN. 30 GUESTS

Platters *(choice of one)*

- Antipasto salad (buffet only)
- Imported and Domestic Cheese Display with Gourmet Crackers
- Fresh Fruit & Berry Display
- Vegetable Crudités Display with Ranch Dip

Cold & Hot Passed Hors d' Oeuvres *(choice of four)*

- Deviled Eggs with Fresh Herbs
- Pesto Bruschetta with Marinated Tomato
- Asparagus Wrapped in Ham, Dijon Dip
- Chicken Satay Skewers with a Tai Peanut Dipping Sauce
- Swedish Meatballs
- Scallops Wrapped in Bacon
- Stuffed Mushrooms
- Shrimp Cocktail
- Miniature Crab Cakes
- Melon Wrapped in Prosciutto
- Asian Vegetable Spring Roll with Plum Dipping Sauce

Salad *(sit-down dinner only)*

- Mixed Greens with Goat Cheese, Pecans & Dried Cranberries in a Honey Mustard Vinaigrette
- Caesar Salad with Croutons & Parmesan Cheese

Dinner Entrée/Bufferet *(choose two)*

- Grilled Chicken Breast topped in a Shrimp & Artichoke Salsa with Roasted Red Pepper Coulis
- Roasted and Sliced Pork Loin Stuffed with Spinach and Apples in a Mustard Calvados Sauce
- Pecan Encrusted Salmon with Citrus beurre blanc Sauce
- Filet Mignon with Burgundy au jus
- Oven Roasted Prime Rib
- Sesame Crusted Ahi Tuna

Sides *(one starch, one vegetable)*

- Herb Roasted Red Potatoes
- Vegetable Herb Rice
- Potatoes au gratin
- Seasonal Vegetable Medley with Herb Butter
- Fresh Broccoli with Red Pepper Butter
- Sautéed Zucchini and Yellow Squash in a Garlic Parmesan Sauce
- Wild Rice Pilaf
- Scalloped Potatoes with Rosemary

Dessert

- Fresh Berries with Sabayon
- Assorted Fudge Platter

THE PRINCESS: \$40 PER PERSON

Buffet Brunch

Fresh Fruit Platter
Fresh Bagels with Cream Cheese & Assorted Jellies
Scrambled Eggs & Cheese
French Toast with Syrup • Bacon or Sausage
Choice of Starch: Roasted New Potatoes, Rice Pilaf, Potato O'Brien, Red Bliss potatoes with Rosemary, Potatoes au Gratin
Choice of Vegetable: Roasted Vegetable with Olive Oil & Herbs, Broccoli au Gratin, Green Beans with Bacon

Choice of Two Entrees

Chicken Selections:

Chicken Rollatini ~ *Chicken stuffed with Spinach, Mozzarella & Tomatoes*
Chicken Cordon Bleu ~ *Chicken Stuffed with Baked Ham & Fresh Mozzarella*
Chicken Francaise ~ *Sautéed Chicken Breast in a White Wine Butter Sauce*
Chicken Florentine ~ *Chicken Breast rolled with Spinach & Herbs and topped with Cream Cheese Sauce*

Fish Selections *(Market Price May Vary):*

Seasonal fresh catch may be one of the following: Mahi Mahi, Cod, Snapper or Grouper. Prepared Baked or Sautéed and finished in Lemon Butter Sauce, Fresh Dill Sauce or Blackened in a Cajun Seasoning and served with a Fruit Salsa

Pork Selections:

Stuffed center cut Pork Loin with Stuffing and Apples
Sliced Pork Loin in a Wild Mushroom Sauce

Beverages: Coffee, Tea, Lemonade, Iced Tea

THE CONTESSA: \$48 PER PERSON

Butler-served hors d'oeuvres *(Served on Patio)*

Shrimp Cocktail
English Cucumber topped with Gorgonzola and Cranberry
Grilled Chicken and Goat Cheese Bruschetta with a Balsamic Glaze
Italian Sausage Stuffed Mushrooms with a Garlic Butter Drizzle
Asparagus Wrapped in Smoked Ham with Dijon Mustard
Flank Steak with Blue Cheese on a Baguette

Platters

Fresh Fruit Platter with Accompaniments

Stations

Kobe Beef Sliders • Pulled Pork Sliders
Hot Pasta Bar: Penne Pasta with the choice of two sauces -- (Vodka Sauce & Marinara) and Grilled Seasonal Vegetables

Sides

Asian Slaw • Grilled Seasonal Vegetables
Classic Caesar Salad with Croutons and Parmesan Cheese

Dessert *(choice of one)*

Flourless Chocolate Torte with Berries
Caramel Glazed Flan with Fresh Fruit

Beverages

Coffee • Tea
Lemonade • Iced Tea

RECEPTIONS AND PARTIES: The Carriage House and its patio tent can cater gatherings up to 75 people and offers a variety of options to suit every taste and budget.

Our specialties include:

Rehearsal Dinners • Engagement Parties

Bridal Showers • Baby Showers • Wedding Receptions

The Carriage House offers full service menu planning. Meet with our Banquet Manager and design a custom menu package from butlered hors d'oeuvres to delicious buffets or an elegant meal of your choice. You may bring your own alcoholic beverages and we will provide a bartender and set-ups.

WEDDING CEREMONIES: You may rent the gazebo on our scenic grounds to hold your wedding ceremony. We will provide chairs and an arbor for the occasion.

PHOTOS: The restored grounds and gardens of the Emlen Physick Estate are picture-perfect and available for your photographic requirements. Photos may be taken with many backdrops, including the exterior of the house, the gazebo, or the beautiful gardens.

TRANSPORTATION: We can provide trolley transportation for your guests or the wedding party. Call for availability and prices.

AVAILABILITY: The Carriage House is available for private gatherings May through October and reservations should be made as early as possible. The festive patio tent is heated for cooler weather.

*For more information or help
in planning your special gathering, contact*

Ayeshah Dickerson

Direct: (609) 224-6029 or 609-884-5404, Ext. 136
parties@capemaymac.org