

# *McLoone's Rum Runner*

*Riverside Banquets*

## NAVESINK WEDDING PACKAGE

### BOAT ROOM COCKTAIL HOUR:

*Butler Passed Champagne as your Guests arrive*

*Fresh Vegetable Crudités with Dipping Sauce*

*International Cheese Display of Imported & Domestic Cheeses,  
garnished with Seasonal Fresh Fruit & Assorted Crackers*

*Tomato Bruschetta & Hummus Display*

*Penne A la Vodka*

### Butler Passed Hot & Cold Hors D'oeuvres:

*(Choice of Eight)*

*Baked Mini Quiche Assortment*

*Chilled Italian Antipasto Kabob with a Balsamic Reduction*

*Baked Brie with Strawberry Grand Marnier Sauce*

*Crostini with Hummus & Tomato Vinaigrette*

*Crispy Vegetable Spring Rolls with Thai Chili Dipping Sauce*

*Mozzarella En Carozza with Marinara Dipping Sauce*

*Fresh sautéed Spinach & Feta Cheese wrapped in Phyllo Triangles*

*Coconut Chicken with Thai Chili Dipping Sauce*

*Cajun Chicken Bites with Horseradish & Sour Cream Dip*

*Prosciutto & Melon Wrap*

*Red Bliss Potato Cups with Bacon, Scallions, Cheddar Cheese & Sour Cream*

*Steamed Oriental Dumpling with Soy Dipping Sauce*

*Mini Reuben with Sauerkraut, Russian Dressing & Swiss Cheese*

*Marinated Beef Skewers with a Guinness Barbeque Sauce*

*Mini Coney Island Franks wrapped in Puff Pastry*

*Sautéed Herb Sausage or Crab stuffed Mushroom Caps*

*Crabmeat Puffs*

*Homemade Potato Pancakes with Smoked Salmon & Horseradish*

*Seared Ahi Tuna Canapé topped with Mango Salsa*

*Brown Sugar Bacon wrapped Scallops*

*Clams Oreganata*

## RIVER ROOM RECEPTION:

### *Traditional Champagne Toast*

#### *Appetizer:*

*(Choice of One)*

*Jumbo Lump Crab Cake served with a Spicy Remoulade*

*Fresh Mozzarella & Tomato topped with Basil, Olive Oil & Balsamic Vinaigrette*

*Grilled Seasonal Vegetable Tower topped with a Balsamic Reduction*

*Shrimp & Garlic Ravioli served with a Lobster Cream Sauce*

*Beggars Purse of Grilled Chicken, Roasted Red Peppers, Spinach & Mozzarella Cheese wrapped in Phyllo*

#### *Salad:*

*(Choice of One)*

*Fresh Garden Salad topped with Diced Tomatoes, Bleu Cheese Crumbles,  
Seasoned Croutons & Balsamic Vinaigrette Dressing*

*Traditional Caesar Salad with Seasoned Croutons & Parmesan Cheese*

#### *Entrée:*

*(Choice of Three)*

##### *Chicken Sauvignon*

*Sautéed Chicken Breast topped with Diced Tomatoes & Spinach in a White Wine Sauce*

##### *Chicken Laurena*

*Breaded Chicken Breast topped with a Tomato-Onion Vinaigrette & Balsamic Reduction*

##### *Atlantic Salmon*

*Broiled & topped with a Lemon Beurre Blanc*

##### *Blackened Swordfish*

*Grilled with Cajun Spices & topped with a Creamy Dill Sauce*

##### *Top Sirloin*

*Grilled & topped with a Mushroom-Onion Demi-Glace*

*Served with a Parmesan Mashed Potato Cake & Steamed Julienne Vegetables*

*Rolls & Butter*

#### *Dessert:*

*Custom Tiered Wedding Cake*

*Fresh Brewed Coffee, Decaffeinated Coffee & Tea*

*5 Hour Open Bar*

*\$99 Per Person*

*Plus 7% Sales Tax & 18% Service Fee*

*10% Discount Applied on Friday & Sunday Evenings*