

# McLOONE'S PIER HOUSE

## wedding reception

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YOUR GUESTS WILL ENJOY  
BREATHTAKING PANORAMIC OCEAN-VIEWS  
FROM EVERY SEAT IN THE PRIVATE  
**ATLANTIC ROOM**  
A MOUTHWATERING MENU & IMPECCABLE SERVICE

*coastal package includes:*

Maitre d' to Coordinate your Reception  
Custom Made Floor Length Satin Stripe Wedding Linen  
Linen Overlays & Napkins with your Choice of Color  
Votive Candles to Compliment your Centerpieces  
Five Hour Premium Open Bar  
J. Lohr Wine Service with Dinner  
Custom Tiered Wedding Cake from Chocolate Carousel  
Up-Lighting with your Choice of Color  
Direction Cards for your Invitations  
Private Sitting Area + Restroom for the Wedding Party

# cocktail hour

BUTLER PASSED CHAMPAGNE as your Guests arrive

**MEDITERRANEAN STATION** | Tomato Bruschetta, Hummus, Roasted Red Peppers + Olive Tapenade

**IMPORTED + DOMESTIC CHEESES** | Fresh Fruit, Assorted Crackers + Everything Flatbread Crisps

**ANTIPASTO DISPLAY** | Imported Cured Meats, Seasonal Grilled Vegetables,  
Marinated Mushrooms + Artichoke Hearts

## BUTLER PASSED HORS D'OEUVRES

Choice of eight:

Baked Brie with Strawberry Grand Marnier Sauce  
Fresh Sautéed Spinach + Feta Cheese wrapped in Crisp Phyllo  
Feta + Watermelon Skewers  
Cherry Tomatoes, Mozzarella + Basil Skewers  
Soft Pretzel Bites with Honey Mustard Sauce  
Coconut Chicken with Thai Chili Sauce  
Chicken Saltimbocca  
Mini All Beef Franks wrapped in Puff Pastry  
Fried Pork Dumplings with Soy Dipping Sauce  
Marinated Beef Skewers with Peppers + Onions  
Mini Meatballs with Marinara + Grated Parmesan Cheese  
Thinly Sliced Prosciutto wrapped around Fresh Melon  
Prosciutto wrapped Asparagus topped with Parmesan Cheese + Balsamic Reduction  
Lean Corned Beef on Mini Rye with Sauerkraut, Russian Dressing + Melted Swiss Cheese  
BLT Skewers  
Sautéed Herb Sausage stuffed in Marinated Mushroom Caps  
Crabmeat stuffed in Marinated Mushroom Caps  
Seared Ahi Tuna topped with Mango Salsa on a Crisp Wonton  
Smoked Salmon Mousse Canapés with Sour Cream + Dill  
Shrimp + Scallops Skewers with Peppers + Onions  
Sweet Scallops wrapped with Crispy Smoked Bacon  
Shrimp wrapped with Crispy Smoked Bacon

*A uniformed chef will serve the following:*

## PASTA STATION

Choice of two pastas & two sauces:

TORTELLINI | RIGATONI | FARFALLE | PENNE  
Vodka | Bolognese | Alfredo | Pesto Cream Sauce | Marinara | Carbonara | Pomodoro | Primavera

## CARVING STATION

Choice of one:

BAKED VIRGINIA HAM | OVEN ROASTED TURKEY | ROAST BEEF | STUFFED LOIN OF PORK

# sit down dinner



CHAMPAGNE TOAST garnished with Strawberry

## APPETIZER

Choice of one:

JUMBO LUMP CRAB CAKE | Spicy Remoulade

SPICY TUNA TARTAR | Atop a Fried Wonton

LOBSTER RAVIOLI | Light Vodka Sauce

BEGGARS PURSE | Grilled Chicken, Sun-dried Tomatoes + Artichokes wrapped in Phyllo

SEARED BEEF CARPACCIO | Olive Oil, Lemon + Cracked Black Pepper

HOT HOUSE TOMATOES + MOZZARELLA | Basil + Balsamic Reduction

## SALAD

Choice of one:

GARDEN SALAD | Mixed Field Greens, Cherry Tomatoes, Carrots + Herbed Croutons  
wrapped in a sliced Cucumber drizzled with Balsamic Vinaigrette

TRADITIONAL CAESAR | Herbed Croutons + Imported Parmesan Cheese

## ENTRÉE

Choice of three table-side:

SPRING CHICKEN | Bell + Evans Chicken Breast, Scallions, Baby Spinach,  
Asparagus, Snap Peas, Grape Tomatoes + Garlic Lemon Sauce

CHICKEN SAVOY | Pan Seared Chicken Breast, Artichoke Hearts, Cherry Tomatoes + Balsamic Demi-Glaze

CHICKEN FLORENTINE | Baked Chicken Breast, Spinach, Mozzarella + Alfredo Sauce

CRABMEAT STUFFED SHRIMP | Lemon Butter Sauce

GRILLED SWORDFISH | Champagne Cream Sauce

BAKED SEA BASS | Sherry Tomato Cream Sauce

FILET MIGNON | Mushroom + Onion Demi

Served with Truffle Whipped Potatoes + Haricots Verts  
Rolls + Butter

\*VEGAN + GLUTEN FREE ENTRÉES are available upon request

CHICKEN FINGERS + French Fries or PASTA with Butter or Marinara are available for children ages 12 & under

## DESSERT

CUSTOM TIERED WEDDING CAKE + ASSORTED MINI PASTRIES

Chocolate Covered Strawberries, Cheesecakes, Petit Fours, Cream Puffs + Cannolis

Freshly Brewed Coffee, Decaffeinated Coffee + an Assortment of Flavored Teas

**\$150 per person | plus NJ sales tax + 20% service charge**

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- Votive Candles to Compliment your Centerpieces
- Five Hour Premium Open Bar
- J. Lohr Wine Service with Dinner
- Custom Tiered Wedding Cake from Chocolate Carousel
- Up-Lighting with your Choice of Color
- Direction Cards for your Invitations
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ONE OCEAN AVENUE | LONG BRANCH |  | 07740

# cocktail hour

BUTLER PASSED CHAMPAGNE as your Guests arrive

**RAW BAR** | SHRIMP, CLAMS + OYSTERS | Cocktail Sauce, Horseradish, Tabasco + Lemons

**SUSHI DISPLAY** | CALIFORNIA, SPICY TUNA, SHRIMP TEMPURA + SALMON ROLLS | Soy Sauce, Wasabi + Ginger

**MEDITERRANEAN STATION** | Tomato Bruschetta, Hummus, Roasted Red Peppers + Olive Tapenade

**IMPORTED + DOMESTIC CHEESES** | Fresh Fruit, Assorted Crackers + Everything Flatbread Crisps

**ANTIPASTO DISPLAY** | Imported Cured Meats, Seasonal Grilled Vegetables,  
Marinated Mushrooms + Artichoke Hearts

**BUTLER PASSED HORS D'OEUVRES** | **Choice of eight:**

Baked Brie with Strawberry Grand Marnier Sauce  
Fresh Sautéed Spinach + Feta Cheese wrapped in Crisp Phyllo  
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Cherry Tomatoes, Mozzarella + Basil Skewers  
Soft Pretzel Bites with Honey Mustard Sauce  
Mini Falafel with Tzatziki Sauce  
Coconut Chicken with Thai Chili Sauce  
Chicken Saltimbocca  
Mini All Beef Franks wrapped in Puff Pastry  
Fried Pork Dumplings with Soy Dipping Sauce  
Marinated Beef Skewers with Peppers + Onions  
Beef Tenderloin Crostini with Horseradish Mayo, Arugula + Pickled Red Onion  
Mini Meatballs with Marinara + Grated Parmesan Cheese  
Thinly Sliced Prosciutto wrapped around Fresh Melon  
Prosciutto wrapped Asparagus topped with Parmesan Cheese + Balsamic Reduction  
Lean Corned Beef on Mini Rye with Sauerkraut, Russian Dressing + Melted Swiss Cheese  
BLT Skewers  
Sautéed Herb Sausage stuffed in Marinated Mushroom Caps  
Crabmeat stuffed in Marinated Mushroom Caps  
Seared Ahi Tuna topped with Mango Salsa on a Crisp Wonton  
Smoked Salmon Mousse Canapés with Sour Cream + Dill  
Shrimp + Scallops Skewers with Peppers + Onions  
Sweet Scallops wrapped with Crispy Smoked Bacon  
Shrimp wrapped with Crispy Smoked Bacon  
Lobster Salad Sliders  
Crispy Crab Fritters with Old Bay Tartar Sauce

*A uniformed chef will serve the following:*

**PASTA STATION** | **Choice of two pastas & two sauces:**

TORTELLINI | RIGATONI | FARFALLE | PENNE  
Vodka | Bolognese | Alfredo | Pesto Cream Sauce | Marinara | Carbonara  
Pomodoro | Primavera | Broccoli Rabe, Sausage + Oil | Basil + Tomato Cream

**CARVING STATION** | **Choice of one:**

BEEF TENDERLOIN | LEG OF LAMB | LONG ISLAND ROASTED DUCK  
BAKED VIRGINIA HAM | OVEN ROASTED TURKEY | ROAST BEEF | STUFFED LOIN OF PORK



# sit down dinner

CHAMPAGNE TOAST garnished with Strawberry



## APPETIZER | Choice of one:

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LOBSTER RAVIOLI | Light Vodka Sauce

BEGGARS PURSE | Grilled Chicken, Sun-dried Tomatoes + Artichokes wrapped in Phyllo

SEARED BEEF CARPACCIO | Olive Oil, Lemon + Cracked Black Pepper

HOT HOUSE TOMATOES + MOZZARELLA | Basil + Balsamic Reduction

## SALAD | Choice of one:

GARDEN SALAD | Mixed Field Greens, Cherry Tomatoes, Carrots + Herbed Croutons wrapped in a sliced Cucumber drizzled with Balsamic Vinaigrette

TRADITIONAL CAESAR | Herbed Croutons + Imported Parmesan Cheese

CHOPPED | Romaine, Red Onion, Cucumber, Roasted Pepper, Parmigiano, Fresh Herbs, Cherry Peppers, Balsamic Vinaigrette

## ENTRÉE | Choice of three table-side:

SPRING CHICKEN | Bell + Evans Chicken Breast, Scallions, Baby Spinach, Asparagus, Snap Peas, Grape Tomatoes + Garlic Lemon Sauce

CHICKEN SAVOY | Pan Seared Chicken Breast, Artichoke Hearts, Cherry Tomatoes + Balsamic Demi-Glaze

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CRABMEAT STUFFED SHRIMP | Lemon Butter Sauce

GRILLED SWORDFISH | Champagne Cream Sauce

BAKED SEA BASS | Sherry Tomato Cream Sauce

TWIN LOBSTER TAILS | Drawn Butter

FILET MIGNON | Mushroom + Onion Demi

SURF + TURF | Lobster Tail, Drawn Butter, Filet Mignon, Mushroom + Onion Demi

Served with Truffle Whipped Potatoes + Haricots Verts  
Rolls + Butter

\*VEGAN + GLUTEN FREE ENTRÉES are available upon request

CHICKEN FINGERS + French Fries or PASTA with Butter or Marinara are available for children ages 12 & under

## DESSERT

CUSTOM TIERED WEDDING CAKE + VIENNESE DISPLAY

Assorted Cakes, Pies, Fresh Fruit, Chocolate Covered Strawberries, Cheesecakes, Cream Puffs, Petit Fours + Cannolis  
Freshly Brewed Coffee, Decaffeinated Coffee + an Assortment of Flavored Teas

**\$175 per person | plus NJ sales tax + 20% service charge**