



Wedding Packages

Allen Avenue on the Ocean, Allenhurst
732.531.3665 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

\$110*

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

\$140*

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

\$120*

Butler-Passed Hors d' Oeuvres



(Please Select 6)

COLD SELECTION

Mozzarella Caprese Skewers
Chilled Prosciutto Wrapped Asparagus
Smoked Salmon, Dill & Cucumber on Toast
Salmon Mousse on a Cucumber Slice Spicy
Tuna Tartar on Wonton Crisps
Goat Cheese and Roasted Pepper Tarts
Brie on Crostini with a Dollop of Fig Jam
Blu Cheese Deviled Egg Tartlet
Cinnamon Roasted Pear Bruschetta
Hummus on Grilled Pita with Fresh Basil and Roasted Peppers

WARM SELECTION

Skewered Cajun or Sesame Chicken
Mini Franks in Puff Pastry with Deli Style Mustard
Grilled Shrimp & Avocado Mousse on Tortilla Chip
Braised Short Ribs & Manchego Cheese Empanadas'
Wild Mushrooms in Phyllo Cups
Crispy Artichoke Hearts with Lemon Aioli
Sausage and Gorgonzola Stuffed Mushrooms
Sliced Filet Mignon on Crostini with Horseradish Mayonnaise
Stuffed Mushrooms with Crabmeat
Cheese Steak Spring Roll
Clams Oreganata or Clams Casino
Chicken and Cheese Quesadilla with Sour Cream
Crispy Tempura Shrimp with Sweet Chile Sauce
Spinach and Feta Tartlet
Vegetable Spring Rolls
Mac & Cheese Balls
Arancini Balls
Puff Pastry Wrapped Asparagus with Asiago

HORS d' OEUVRES UPGRADES

\$3.50 per piece

Colossal Shrimp Cocktail with Horseradish Cocktail Sauce
Seared Sea Scallops Wrapped with Bacon
Seared Ahi Tuna Spoons with Sesame Seaweed Salad
Petit Maryland Crab Cakes with Spicy Remoulade
Colossal Crabmeat Cocktail on Crostini with Lemon Aioli
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