

THE
White Sands

BANQUETS & CATERING

Wedding Packages

COCKTAIL WEDDING

⌘ \$110.00 per person plus tax and service charge

⌘ Includes House Liquor Open Bar ⌘

Cocktail Hour

6 Hand Passed Hors D'oeuvres

Specialty Stations

Choice of Two

Dessert

Venetian Station

BRUNCH WEDDING

⌘⌘ \$115.00 per person plus tax and service charge ⌘

⌘ Includes House Liquor Open Bar ⌘

Buffet Lunch

Choice of 2 Salads - Choice of Pasta -
Choice of 6 Entrées

Dessert

Choice of 2

PLATED WEDDING

⌘ \$120.00 per person plus tax and service charge

⌘ Includes House Liquor Open Bar ⌘

Cocktail Hour

6 Hand Passed Hors D'oeuvres

Dinner

Choice of 2 Salads - Choice of 2 Pastas -
Choice of 4 Entrées

Dessert

Choice of 2

BUFFET WEDDING

⌘⌘ \$125.00 per person plus tax and service charge ⌘

⌘ Includes House Liquor Open Bar ⌘

Cocktail Hour

6 Hand Passed Hors D'oeuvres

Dinner

Choice of 2 Salads - Choice of 2 Pastas -
Choice of 6 Entrées

Dessert

Choice of 3

Minimum of 100 Guests ~ A \$5.00 per person Banquet Fee is added onto each banquet

Hand Passed Hors D'oeuvres

Choice of 6

+ \$3.00 per guest additional choice

Coconut Chicken Skewers

Bruschetta

Clams Casino

Clams Oreganatta

Chicken Satay

Beef Satay

Cajun Tuna Bites

Mini Rubens

Cocktail Franks

Mini Grilled Cheese

Stuffed Mushrooms

Proscuitto & Melon

Meatball Sliders

Tuna Poke

Beef Carpaccio

Pulled Pork Sliders

Mini Burger Sliders

Chicken Salad Sliders

Mini Tuna Melts

Cheddar Potato Croquet

Crispy Tortellini

Three Cheese Onion Tart

Tomato Caprese Kabobs

Mexican Shrimp Cocktail

Shrimp Spring Rolls

Caesar Salad Cups

Mini Rice Balls

Apricot or Fig & Brie Tart

Dim Sum

+ \$5.00 per guest

Lamb Lollipops

Filet Mignon on Toast Points

Bacon Wrapped Scallops

Fried Oysters

Coconut Shrimp

Silver Dollar Scallops

over potato bellinis

Shrimp Cocktail

Shrimp Shooters

Filet Mignon Crustini

served with horseraddish aoli

Baled Suraci New Zealand Mussels

Mini Crab Cakes

Lobster Sliders

Mini Spinach Crab Quiche

Pank Shrimp Skewers

Caramelized Onion Goat Cheese

Crustini

Salad

House Salad

Mixed Beans Salad

Caesar Salad

Cucumber Salad

Mediterranean Salad — + \$4.00

with olives, feta, tomato & lemon vinaigrette

Watercrest & Melon Salad — + \$4.00

rice wine soy vinaigrette

Russian Salad — + \$4.00

Cobb Salad — + \$5.00

with bacon, avocado, chicken, tomatoes and romaine lettuce

Arugula Salad — + \$5.00

with toasted sunflower seeds, fresh mozzarella & pear tomato

Grilled Radiguo Salad — + \$5.00

Wedge Salad — + \$5.00

with bacon and blue cheese

Strawberry & Balsamic Salad — + \$5.00

Blueberry & Goat Cheese Salad — + \$5.00

with arugula and white balsamic crispy pancetta

Antipasto Pasta Salad — + \$6.00

artisan meats & aged provolone chopped salad

Waldorf Salad — + \$6.00

apples, nuts, raisins & chicken

Grilled Endive & Onion Salad — + \$6.00

strawberry vinaigrette

Pasta

Pasta Vodka

Plum tomato sauce, pancetta, pecorino cheese, vodka cream sauce tossed with pasta

Alfredo

combination of mixed white cheese with a butter cream alfredo sauce

Linguini with Garlic & Oil

thin sliced fresh garlic with extra virgin olive oil tossed with pasta

Pasta Marinara

pasta with our house marinara

Fussili Primavera

assortment of garden vegetables tossed with garlic, tomato, basil and extra virgin olive oil

Roasted Pepper Cream Sauce — + \$2.00

garlic, fresh basil, sliced roasted pepper in a sherry cream sauce

Old Fashioned Baked Ziti — + \$3.00

homemade baked ziti with ricotta, parmesan, tomato and cheese

Orrichetta Escarole & Beans — + \$4.00

orrichetta pasta tossed with sautéed escarole, sliced garlic and cannelloni beans

Baked Raviloi — + \$4.00

Cappellini Pesto Sauce — + \$4.00

fresh basil with pignoli nuts, olive oil in a light cream sauce

Broccoli & Cavatelli — + \$4.00

with sautéed garlic & oil finished with parmigiana

Meat Lasagna — + \$5.00

Vegetable Lasagna — + \$5.00

Baked Manacotti — + \$5.00

Macaroni & Cheese — + \$5.00

Macaroni folder with cheddar and fontina cheese baked with toasted breadcrumbs

Five Cheese Lasagna — + \$6.00

layers of pasta, ground beef, ricotta cheese, & melted mozzarella

Broccoli Rabe & Tortellini — + \$6.00

broccoli rabe sautéed in extra virgin olive oil with cheese filled tortellini

Linguini Clam Sauce — + \$6.00

Tender chopped ocean clams sautéed with garlic, basil, olive oil served red or white with pasta

Cappellini with Rock Shrimp & Bay Scallops — + \$8.00

in a plum tomato white wine sauce

Pappadella Langosto — + \$10.00

tender Maine lobster meat combined with prosciutto, mushrooms, cream & tomato

Truffle Mac & Cheese — + \$10.00

black and white truffles folded in a creamy blend of cheeses

Lobster Mac & Cheese — + \$10.00

lobster meat folded in a creamy blend of fontina, gouda, & cheddar with a splash of wine

Poultry

Chicken Francese

lightly battered chicken breast sautéed in a lemon white wine sauce

Chicken Parmesan

crisp golden brown chicken cutlet topped with marinara, parmesan, and mozzarella cheese

Healthy Chicken

Grilled chicken with crisp fresh garden vegetables and spinach sautéed with garlic & olive oil over rice topped with bruscetta

Chicken Milanese

served over greens topped with lemon and bruscetta finished with shaved parmesan

Chicken Marsala

marsala wine, shallots & butter in a dark demi glace

Stuffed Chicken Jambota — + \$3.00

with sausage, peppers, onions & mushroom in a port wine demi glace sauce

Dijon Cream Chicken — + \$3.00

pounded chicken breast with a dijon mustard cream sauce and butter

Godiva Chocolate Chicken — + \$3.00

golden crisp chicken cutlet with a white godiva chocolate cream sauce

Stuffed Chicken Florentine — + \$3.00

chicken stuffed with spinach and cheese in a light spinach cream sauce

Chicken Valdestano — + \$4.00

breasted chicken stuffed with prosciutto, cheese, roasted pepper cooked golden crisp

Spanish Bruschetta Chicken — + 4.00

chicken cutlet topped with watermelon pico de galo and white cheese

Free Range Chicken — + \$27.00

pan seared boneless breast served over organic vegetable stuffing finished with pan gravy

Muskovy Duck — + \$27.00

crispy slice duckling breast finished with a pomegranate smoked shallot gravy

Quail — + \$35.00

roasted and stuffed with cranberry pear corn bread stuffing drizzled with port reduction

Pheasant — + \$60.00

pan seared with mushrooms, fresh apricots & wine served over wild rice

Meat

Sliced Pork Loin

finished with an apple brandy demi glaze

Sliced Sirloin

served in a mushroom demi glaze

Brisket & Gravy

roast brisket of beef with a natural dark gravy

Veal Parmesan — + \$6.00

Lightly pan fried veal scallapini with marinara sauce and melted mozzarella cheese

Veal Piccata — + \$6.00

Sautéed veal scallopini with shallots, lemon capers & white wine

Roast Leg of Lamb — + \$6.00

Slow roast leg of lamb sliced with mint infused demi glaze

Veal De Rosa — + \$8.00

Stuffed with fresh mozzarella & pesto finished with mushroom tomato demi

Veal Marsala — + \$8.00

Veal scallapini with mushroom marsala wine demi glaze

Veal Milanese — + \$8.00

veal cutlet topped with bruscetta served with greens and lemon finished with shaved parmesan

Veal Francese — + \$8.00

egg battered veal scallapini pan seared and served in a white wine lemon butter sauce

Wood Grilled Pork Chop — + \$10.00

finished with apple brandy demi

Pork Osso Bucco — + \$11.00

Oven roasted pork shank served in natural pan gravy

Lamb Osso Bucco — + \$12.00

oven roasted lamb with onions & carrots finished in a port wine sauce

Grilled Sliced Flank Steak — + \$18.00

served on a bed of potato roast corn hash finished with a brandy fired mushroom pan sauce

Rack of Lamb — + \$22.00

frenched rack of lamb with dijon brandy demi served with rosemary roasted potato

Prime Rib — + \$25.00

oven roasted prime rib eye in natural beef gravy

Filet Mignon — + \$30.00

choice filet mignon grilled, served with natural au jus and potatoes

Wild Boar with Chianti Wine — + \$35.00

braised and served over potato pancakes garnished with drunken mushrooms

Veal Chop — + \$38.00

char grilled and served with asiago whipped potatoes and broccoli rabe finished with port wine demi glaze

Chateau Briand — + \$42.00

black angus choice filet mignon with roasted vegetables and red bliss potatoes served with natural juices

Venison Medallions — + \$60.00

seared and served with horseradish whipped potatoes finished with a juniper berry infused demi glaze

Wagyu NY Sirloin — + \$110.00

cast iron skillet cooked and finished with toasted ramp butter served with roasted fingerling potatoes

Wagyu Filet Mignon — + \$110.00

pan seared served over bacon potato hash finished with mushroom duxelle

Kobe NY Sirloin — + \$120.00

char grilled served with blistered green beans and roasted purple potatoes finished with truffle brown butter

Bison Ribeye — + \$125.00

sea salt and herb roasted served with baby beets, parsnips and whipped potato finished with natural au jus

Kobe Filet Mignon — + \$150.00

seared and finished with a black trumpet mushroom sauce and spaghetti squash with toasted pancetta and honey

Fish

served with potato & vegetable if not specified in description

Broiled Salmon

broiled atlantic salmon filet with a basil wine garlic sauce

Broiled Bassa

topped with vanilla lobster sauce

Flounder Florentine

flounder filet stuffed with spinach and cheese broiled and finished with chardonnay cream

Salmon Puntanesca — + \$5.00

onions, peppers, morocco capers, fresh basil, diced tomato in a wine lemon sauce

Almond Encrusted Flounder Filet — + \$6.00

flounder filet topped with toasted almonds finished with champagne cream

Corvina — + \$12.00

crisp fried corvina served over basmati rice topped with a warm tomato feta salad

Tuna Maricia — + \$15.00

Sushi grade tuna with diced tomatoes, fresh basil, and plum tomato sauce

Teriyaki Tuna — + \$15.00

grilled sushi grade tuna with crispy vegetables in a light teriyaki glaze over rice

Fried Cod Fish — + \$15.00

new england cod filet with beer batter, golden crisp served with nantucket tartar sauce and grilled lemon

Stuffed Flounder — + \$15.00

flounder filet stuffed with lobster, shrimp & crab

Crab Cakes — + \$18.00

Maryland style lump crumb meat pan fried golden brown

Broiled Shrimp Scampi — + \$22.00

with garlic, white wine & lemon

Cat Fish — + \$25.00

blackened and served over crispy potato hash finished with a red and yellow tomato relish

Stuffed Shrimp — + \$25.00

shrimp stuffed with crab meat in a lightly new england seafood cream sauce

Scallops Rockefeller — + \$27.00

baked scallops with baby spinach, melted cheese and a pernot cream sauce

Broiled 6 oz Lobster Tail — + \$32.00

basted with white wine, lemon, butter & herbs

Chilean Sea Bass — + \$35.00

broiled with white wine, butter & lemon served over creamed spinach

Bronzino — + \$38.00

pan seared filet over parmesan risotto with toasted garlic herb butter

Broiled 8 oz Lobster Tail — + \$40.00

basted with white wine, lemon, butter & herbs

Halibut Filet — + \$40.00

baked with blood orange, fennel, bermuda onions & champagne over spinach

Broiled 6 oz Lobster Tail Stuffed with Crab Meat — + \$45.00

Broiled 10 oz Lobster Tail — + \$45.00

basted with white wine, lemon, butter & herbs

Lobster Thurmadore — + \$50.00

broiled whole lobster shelled and sautéed with wild mushrooms and cognac

Grilled Alaskan King Crab Legs — + \$60.00

herb butter brushed wood grilled king crab legs served over lemon grass, peas & toasted
couscous

Seasonal Local Catch — Market Price

Stations

PASTA STATION

Choice of 2 — + \$6.00

Italian Vodka, Pasta Primavera, Marinara Sauce, Pesto Cream Sauce, Linguine Garlic & Oil, or Bolognese

GRILLED CHEESE & SOUP STATION

Choice of 2 Grilled Cheese & 2 Soups — + \$6.00

Swiss Cheese, American Cheese, Provolone Cheese, Mixed Cheese - Tomato Soup, Potato & Cheese Soup, French Onion Soup

~ add tomato, bacon, ham or vegetables for an additional \$1.00 each ~

SLIDER STATION

Choice of 2 — + \$6.00

Pulled Pork, Mini Burgers, or Meatball Sliders

ORIENTAL STATION

Choice of 2 — + \$8.00

Beef Teriyaki, Chicken with Teriyaki Glaze, Roast Pork Lo Mein, or Beef & Broccoli

BOARDWALK STATION

Jersey Shore Style — + \$8.00

Sausage Peppers & Onions, French Fries, Popcorn, Ice Cream Shooters

FAJITA STATION

Chicken or Beef — + \$9.00

Station served with tortillas, mixed cheese, peppers, onions, tomato, salsa, sour cream and jalapeños

CARVING STATION

Choice of 2 — + \$12.00

Turkey, ham, pork, prime rib or fresh ham - Add on Steamship Roast for \$18.00

NY WATER DOG STATION

Make your own Hot Dog — \$4.00

Served with Sauerkraut, Onions, Relish, Mustard & Ketchup

TUSCANY STATION

— + \$9.00

Assortment of Italian meats, cheeses, breads & salads

MAC & CHEESE STATION

Make your Own Mac & Cheese — + \$6.00

Served with sides of bacon, sour cream, ground beef, ham, chives & chicken

SALAD STATION

Choice of 2 — + \$6.00

House salad, caesar salad, greek salad, park ave salad, brazilian salad, mexican salad, blue cheese salad

PHILADELPHIA STATION

— + \$7.00

Mini cheesesteaks, mini chicken cheesesteaks, mini steak, peppers & onions, mini california cheesesteaks

SHELL STATION

— + \$8.00

Mussels, clams, new zealand mussels, clams casino, clams oreganatta, pico de galo mussels

SHRIMP STATION

— + \$10.00

Mexican shrimp, shrimp bruscetta, ceviche, fried shrimp with cheese, coconut shrimp, & shrimp shooters

SPUD STATION

Make your own Spuds — + \$6.00

served with cheese, sour cream, bacon, chives, sautéed onions, ground beef, & chicken

SUSHI STATION

Custom Housemade Rolled Sushi — + \$12.00

spicy tuna with cucumber, tuna avocado, shrimp tempura, teriyaki salmon roll, crab & crispy asparagus, california roll, coconut shrimp mango roll, spicy lobster roll, smoked salmon cucumber, chive & cream cheese

Dessert

Cheesecake

various flavors

Mousse

various flavors

Tiramisu

Freshly Baked Cookies

Profiteroles

Brownies

Peach Melba

Espresso Cake

with caramel & cream

Cheesecake Caramelized Fruit Parfait

Rice Pudding

Trifle

layers of jello, custard & cream - various
flavors

Chocolate Truffles

Peach Cobbler

Caramel Apple Bread Pudding

Warm Apple Crisp

Eton Mess

strawberries & cream served over crisp
meringue

Pies

Key Lime, Chocolate Cream, Lemon
Meringue, Banana Cream & Toffee Cream

Death by Chocolate Cake

Banana Wafer Pudding

Vanilla Tapioca

Banana White Chocolate Cake —
\$2.00 pp

Chocolate Whiskey Cake — + \$2.00

Chocolate Fountain — \$4.00 pp

Ice Cream Waffle Station — \$4.00 pp

Hand Dipped Chocolate Coated
Fruit — + \$5.00

Popcorn Station — \$5.00 pp

Fondue Station — \$5.00 pp

Smores Station — \$5.00 pp

Venetian Station — \$6.00 pp

Sundae Bar — \$7.00 pp

THE
White Sands

BANQUETS & CATERING

Wedding Add-ons

BEACH CEREMONY

∞ \$1,295.00 plus tax ∞

Recite your vows with the sound of the waves crashing on our private beach and the Atlantic Ocean as your perfect backdrop. Includes set up and breakdown of 100 white folding chairs and wedding arch

~ extra chairs additional \$2.00 per chair ~

INDOOR CEREMONY

∞ \$1,295.00 plus tax ∞

Say "I Do" in our Crystal Ballroom underneath the chandeliers or under the hanging flowers in our Courtyard. Includes set up and breakdown of 100 chairs and wedding arch

ADDITIONAL COCKTAIL HOUR

∞ \$6.00 per person per hour plus tax and service charge ∞

Includes 6 Hors D'oeuvres with package

~ Additional charge added on for extra choice of Hors D'oeuvres ~

CEREMONY INFUSED ICED WATER STATION

∞ \$7.00 per person plus tax and service charge ∞

Add on an elegant display of refreshing fruit infused water for your guests as they wait for you to say "I Do". Select two waters from the following flavors- Kiwi Strawberry ~ Watermelon
Lime ~ Cucumber Melon ~ Lemon Lime

Minimum of 100 Guests ~ A \$5.00 per person Banquet Fee is added onto each banquet