

Holiday Events



Create your own Buffet

Entrée Selections

(All Entrees include Assorted Dinner Rolls, Butter, Choice of Two Salads ,
Two Sides and Paper Products with Plastic-ware and Paper Napkins)

Crowd Pleaser

Philly Cheese-steaks with Provolone and American Cheese
served with Caramelized Onions and Peppers

Chicken Cheese-steaks with Provolone and American Cheese
served with Caramelized Onions and Peppers

Barbecue Pulled Pork

Italian Sausage with Caramelized Onions and Peppers

Meatballs Pomodoro

Top Round of Sliced Roast Beef Au Jus and Horseradish Cream

Italian Seasoned Pulled Pork

Baked Ziti with Marinara Sauce

*Sensational Host has traveled
from the Mainline to the
Shoreline, from Princeton to Cape
May. We would gladly welcome
the opportunity to cater your
special event at the location of
your choice.*

Delightful Dinners

Chicken Marsala

Roasted Pork Loin with Cinnamon Apple Au Jus

Chicken Parmesan

Marinated Beef Brisket

White Vegetable Lasagna

Three Cheese Lasagna

Traditional Lasagna with Sausage in a Meat Sauce

Chicken Cordon Bleu

Dijon Chicken (Grilled Chicken Breast with Dijon Mustard and
Parmesan Cream Sauce)

Herb Encrusted Grilled London Broil with our "Special"
Steak Sauce

Shrimp with a Trio of Sweet Bell Peppers, Mushrooms and
Onions served with our "Special" Garlic Butter

Rosemary Lemon Grilled Chicken

Slow Roasted Turkey Breast served with Pan Gravy and
Cranberry Relish

Stuffed Rigatoni with Ricotta Cheese and Fresh Tomato Basil

Roasted Turkey Breast with Walnut Cranberry Stuffing
and Gravy

Pepper Steak with Whole Crushed Tomatoes

Balsamic Glazed Top Round of Beef

Spinach Stuffed Flounder

Signature Crab Cakes with Cocktail Sauce and a Lemon
Caper Sauce

Penne Carbonara

Top Round of Sliced Roast Beef with Mushroom Gravy

Chicken Breast Stuffed with Wild Mushroom Stuffing

Buffet Extraordinaire

Beef Medallions topped with Cognac Sauce

Chicken Puttanesca (Sautéed Chicken tossed with Fresh Tomato Basil, Black Olives and Roasted Red Peppers)

Tarragon Chicken (Sautéed Chicken topped with Tarragon Butter)

Chicken Saltimbucca with Prosciutto, Sun-dried Tomatoes and Provolone Cheese

Stuffed Pork Loin with Fresh Spinach and Garlic drizzled with a Provolone Sauce

Baked Salmon with Citrus Butter

Marinated Flank Steak Au Poivre Platter (served room temperature)

Venetian Chicken (Sautéed Chicken with Roasted Red Peppers, Fresh Basil, Black Olives and Provolone Cheese)

Pan seared Chicken Roulade with sautéed Sausage, Celery and Caramelized Onions with Fresh Thyme and Dijon Cream Sauce

Carved Herb Encrusted Top Round of Beef served with a Caramelized Onion Demi Glace and a Bordelaise Sauce

Apple Jack Daniels Glazed Pit Ham

Flounder Stuffed with Crab served with a Seafood Bisque

Chicken Breast with Spinach and Red Peppers topped with a Chardonnay Sauce

Roasted Pork Loin accompanied with Roasted Apples, Butternut Squash and Caramelized Onions

Cider Plank Smoked Salmon Filet with a Tarragon Champagne Sauce

Roasted Chicken Breast topped with Artichoke, Mushrooms, Tomatoes and Capers

Sliced and Grilled Flank Steak with Caramelized Onions served with a Herbed Malbec Sauce

Sensational Sides (Select Two)

Confetti Rice Pilaf

Roasted Garlic Mashed Potatoes

Buttered Orzo with Herbs

Roasted Redskin Potatoes

Sour Cream Mashed Potatoes

Honey Glazed Carrots

Thyme and Rosemary Roasted Redskin Potatoes

Seasonal Vegetable Medley

Fresh Green Beans

Zucchini and Tomatoes

Broccoli with Garlic Butter

Sesame Broccoli Florets

Roasted Red Bliss Potatoes

Snow Peas and Julienne Carrots

Sensational Salads (Select Two)

Caesar Salad with Home-made Croutons and Parmesan Cheese

Classic Spinach Salad with Honey Mustard Vinaigrette

Garden Salad with Roma Tomatoes, Feta Cheese, Red Onion and Kalamata Olives with Dressing

Spinach Salad with Mandarin Oranges, Cucumber, Red Onion and Tomatoes with Dressing

Mesclun Salad with Pear, Goat Cheese, Toasted Almonds and Dried Cranberries with Balsamic Vinaigrette

Romaine and Apple Salad with Sliced Almonds, Tomatoes, Garbanzo Beans and Red Peppers with Apple Cider Vinaigrette

Romaine and Strawberry Salad with Candied Walnuts, Raisins and Cherry Tomatoes with a Raspberry Vinaigrette

Romaine and Radicchio Spring Salad with Carrots, Jicama, Apple and Dijon Vinaigrette

Greek Pasta Salad with Feta Cheese, Carrots, Zucchini, Black Olives and Diced Tomatoes

Boston Leaf and Endive Spring Salad with Grape Tomatoes, sliced Radishes and Carrots with a Balsamic Vinaigrette

Vegetarian Whole Wheat Pasta with Mozzarella Cheese and Sun-dried Tomatoes tossed in a Light Dressing

Oriental Pasta Salad

Redskin and Scallion Potato Salad with Bacon Vinaigrette

Roasted Potato Salad

Tuscan Pasta Salad with Artichoke, Olives, Basil and Pasta with a Sun-dried Tomato Dressing

Seasonal Fresh Fruit Salad

Vegetarian Whole Wheat Pasta with Feta Cheese and Black Olives served with an Olive Oil and Herb Infused Dressing

Grilled Vegetable Salad

Arugula, Watercress and Boston Leaf with Jicama and Diced Cherries with a Champagne Vinaigrette

Romaine and Boston Leaf with Goat Cheese and Dried Apricots with a Honey Vinaigrette

Sensational Host is dedicated to providing fresh and beautifully presented menus for every event. From serving gourmet sandwiches for ten to planning a cocktail reception for 1,000, Sensational Host Caterers will exceed your expectations and delight your guests.

	<u>Crowd Pleaser</u>	<u>Delightful Diner</u>	<u>Buffet Extraordinaire</u>
2 Entrees	\$14.00 Per Person	\$18.00 Per Person	\$22.00 Per Person
3 Entrees	\$17.00 Per Person	\$22.00 Per Person	\$26.00 Per Person

Menu is Based on a Minimum of 25 Guests

Grazing Menu

Hors d'Oeuvres to be Butlered among your Guests - (Select Four)

Chicken Fontina Bites Grilled Beef and Garlic Goat Cheese on a Crostini
Panko Crusted Crab Cakes with a Lemon Caper Sauce
Duck and Apricot Brandy Filo Purses Cheese-Burger Sliders
Scallops wrapped in Bacon Brie in Phyllo with Raspberry
Artichoke and Boursin Cheese Bite Chocolate Beef Tacos with Salsa Cream Drizzle
Antipasto Skewers: Roasted Red Peppers, Prosciutto and Aged Provolone
Chicken and Cheese Quesadillas with Salsa and Sour Cream
Coconut Lobster Skewers Ginger Orange Pork Skewers
Caribbean Glazed Shrimp Canapé on a Petite Pita
An Assortment of Fresh Baked Miniature Quiche Skewered Franks in Puff Pastry
Parmesan Cheese, Portabella Mushrooms and Sun-dried Tomatoes in Puff Pastry

An Elegant Display of Appetizers - (Select Five)

Mozzarella, Basil and Roasted Pepper Baguette Ginger Hoison Chicken
Marinated Flank Steak Platter drizzled with a Malbec Sauce
Cranberry and Walnut Brie Cheese steak Wontons
Chicken Parmesan Bites with Marinara Sauce Skewered Sesame Chicken
Marinated Roasted Vegetable Tray with Pita Chips and Lemon Artichoke Hummus
Wedges of Cheese served with a Variety of Crackers and Flatbread
Trio Bruschetta Display
(Crostini's topped with Tomato, Basil and Gorgonzola, Grilled Portabella Mushrooms,
and Roasted Red Peppers; and Grilled Shrimp and Artichoke Tapenade)
Sushi Platter
(California, Eel and Tuna Rolls with Wasabi, Soy Sauce and Ginger)
Tuscan Antipasto Platter
(Prosciutto, Aged Salami, Marinated Mushrooms, Roasted Red Peppers, Sharp Provolone Cheese, Bleu Cheese Stuffed
Olives, Herbed Goat Cheese, Tomato and Artichoke Tapenade, Olive Medley and Parmesan Baguette Crisps)
Spinelli Dip with Toast Points
(Herbed Goat Cheese and Plum Tomatoes sprinkled with Fresh Herbs)
A Healthy New Way to Dip

\$21.00 Per Person - Minimum of 25 Guests

Service Staff Required for this Menu

Cocktail Reception Menu

Butlered Hors d'Oeuvres (Select Seven)

- * Artichoke and Boursin Cheese Bites
- * Grilled Beef and Garlic Goat Cheese on a Crostini
- * Chicken Fontina Bites
- * Panko Crusted Crab Cakes with a Lemon Caper Sauce
- * Duck and Apricot Brandy Filo Purses
- * Parmesan Cheese, Portabella Mushrooms and Sun-dried Tomatoes in Puff Pastry
- * Chicken and Cheese Quesadillas with Salsa and Sour Cream
- * Chicken Cordon Bleu Bites
- * Ginger Orange Pork Skewers
- * Caribbean Glazed Shrimp Canapé on a Petite Pita
- * Brie in Phyllo with Raspberry
- * Antipasto Skewers: Roasted Red Peppers, Proscuitto and Aged Provolone
- * An Assortment of Fresh Baked Miniature Quiche
- * Chocolate Beef Tacos with Salsa Cream Drizzle
- * Cheese-Burger Sliders
- * Scallops wrapped in Bacon
- * Coconut Lobster Skewers
- * Skewered Franks in Puff Pasrty
- * Brie in Phyllo with Raspberry
- * Dijon Tenderloin Skewers

Displayed Hors d'Oeuvres (All Included)

- * Fresh Crudités with a Garden Dill Dip
- * International Cheeses Displayed on Marble with Assortment of Crackers
- * Trio Bruschetta Display, Crostini's topped with – Tomato, Basil and Gorgonzola; Grilled Portabella Mushrooms and Roasted Red Peppers; and Grilled Shrimp and Artichoke Tapenade

Carving Station (Select One)

- * Roasted Turkey Breast with Cranberry Relish
- * Carved Peppercorn Seasoned Roast Beef with Mushroom Gravy
- * Roasted Herbed Pork Loin with Pineapple Chutney
- * Slow Roasted Marinated Tender Brisket
- * Cedar Plank Herb Encrusted Salmon

Buffet Station (Select One)

- * Rosemary Chicken
- * Pasta Carbonara
- * Tortellini with Vodka Blush Sauce
- * Penne with Sausage and Marinara

Included with Station -

- * Signature Caesar Salad with Home-made Croutons and Parmesan Cheese
- * Roasted Vegetable Platter
- * Dinner Rolls and Butter
- * All Necessary Condiments

\$26.00 Per Person – Minimum of 50 Guests
Service Staff Required for this Menu

Menu Enhancements

These Hors d'Oeuvres and Hearty Stations are Designed to be added to any of the Menus in this Planner

Butlered Hors d'Oeuvres

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Panko Crusted Crab Cakes with a Lemon Caper Sauce
Duck and Apricot Brandy Filo Purses Cheese-Burger Sliders
Scallops wrapped in Bacon Brie in Phyllo with Raspberry
Artichoke and Boursin Cheese Bite Chocolate Beef Tacos with Salsa Cream Drizzle
Antipasto Skewers: Roasted Red Peppers, Proscuitto and Aged Provolone
Chicken and Cheese Quesadillas with Salsa and Sour Cream
Coconut Lobster Skewers Ginger Orange Pork Skewers
Caribbean Glazed Shrimp Canapé on a Petite Pita
An Assortment of Fresh Baked Miniature Quiche Skewered Franks in Puff Pastry
Parmesan Cheese, Portabella Mushrooms and Sun-dried Tomatoes in Puff Pastry

\$6.00 Per Person – Three Hors d'Oeuvres Per Person
\$8.00 Per Person – Five Hors d'Oeuvres Per Person
\$11.00 Per Person – Seven Hors d'Oeuvres Per Person

Hearty Stations

Carving Station - \$8.00 Per Person
Roasted Turkey, Top Round of Beef,
Roasted Veggie Tray, Dinner Rolls
and Butter

Slider Bar - \$7.00 Per Person
A Selection of Crab Cake, Pulled Pork,
Barbecue Chicken and Cheese
Burger Sliders

Sushi Station - \$7.00 Per Person
Platters of Sushi Rolls, Raw and
Cooked with Wasabi, Ginger and
Seaweed Salad

Stir-Fry Station - \$7.00 Per Person
Chicken, Beef and Shrimp with
Fresh Vegetables and a Side of Rice

Pasta Made to Order - \$7.00 Per Person
Choice of Two Pasta's, Two Sauce's
and a Variety of Additional Toppings

Potato Bar - \$5.00 Per Person
Mashed White and Sweet Potatoes
served in Martini Glasses with
Toppings

Chinese Station - \$5.00 Per Person
Chicken and Broccoli, Beef and Snow
Peas, Pork LoMein, Fried Rice and
Egg Rolls

Pasta Station – \$4.00 Per Person
Three Pasta Entrees with Garlic Bread
and our Signature Caesar Salad
with Home-made Croutons and
Parmesan Cheese

Soup / Salad Station - \$7.00 Per Person
Two Soups with a Selection of Greens,
Multiple Toppings and a Variety of
Dressings

Fiesta Station – 4.00 Per Person
Chicken Fajitas, Beef Taco's, Refried
Beans, Fixing's Bar, Tortilla Chips and
Fresh Salsa

Beverages

Juices

Bottles of Orange, Apple and Cranberry Juices
\$2.00 each

Bottles Water

Bottles of Fresh Spring Water
\$1.50 each

Sodas

Coca-Cola, Diet Coca-Cola and Sprite
12 ounce cans
\$1.25 each
(liter size are also available upon request)

Coffee

Regular with Cream, Sugar & Artificial Sugar
\$2.25 per person

Decaffeinated with Cream, Sugar & Artificial Sugar
\$2.25 Per Person

Hot Tea

Tea Bags with Cream, Sugar and Artificial Sugar
\$1.95 per person

Iced Tea and Lemonade

Sweetened Freshly Brewed Iced Tea
\$18.00 per gallon

Home-made Sweetened Lemonade
\$18.00 per gallon

Bar Service

Beer, Wine and Soda Bar Package (Four Hours)

\$12.00 Per Person for a Minimum of 50 Guests

This package includes –

Chardonnay, Merlot, Cabernet Sauvignon and Pinot Grigio Wines
Selection of One Domestic Beer on Tap or Miller Lite and Yuengling Lager in Bottles
Assortment of Regular and Diet Sodas with Cups and Ice

Glassware for Beer, Wine and Soda Bar - \$3.00 Per Person Additional (Optional)

Classic Bar Package (Four Hours)

\$17.00 Per Person for a Minimum of 50 Guests

This package includes –

Chardonnay, Merlot, Cabernet Sauvignon and Pinot Grigio Wines
Selection of One Domestic Beer on Tap or Miller Lite and Yuengling Lager in Bottles
Assortment of Regular and Diet Sodas, Absolut Vodka, Amaretto, Apple Pucker, Baccardi Rum, Beefeater Gin, Carolan's Irish Cream, Dewars Scotch, Captain Morgan's Spiced Rum, Jack Daniel's Kahlua, Malibu Coconut Rum, Brandy, Triple Sec, Southern Comfort, Smirnoff Vodka, Peach Schnapps, Tequila Gauza, Seagram's 7 Whiskey, Dry and Sweet Vermouth, Jim Beam Bourbon, Juice, Mixers, Bar Fruit, Bar Equipment, Cups and Ice

Glassware for Classic Bar - \$4.00 Per Person Additional (Optional)

Bar Set-Ups Package (Four Hours)

\$5.95 Per Person

This package includes –

Assortment of Regular and Diet Sodas, Juices, Mixers, Bar Fruit, Bar Equipment, Cups and Ice

Butlered Signature Drinks Available

Delectable Desserts

Pies

(\$36.00 Per Pie / Yields 14 Slices)

Lemon Meringue Pie

Pumpkin Pie

Traditional Apple Pie with
Flaky Crust

12" Deep Dish Pies

Key Lime

Boston Cream

Chocolate Bourbon Pecan

Peanut Butter Blitz

Additional Dessert Temptations

Assortment of Home-baked Cookies

\$7.50 Per Dozen

Chocolate Chip Cookies

Sugar Cookies

Peanut Butter Cookies

Oatmeal Raisin Cookies

Chocolate Chocolate Chip

Delicious Home-made Fudge Brownies

\$8.00 Per Dozen

Fruit Kebobs – 6"

Minimum of Two Dozen

\$36.00 Per Dozen

Fresh Fruit Platter

with a Raspberry Dip

Medium 25 – 30 People \$67.50

Large 45 – 50 People \$93.00

Chocolate Covered Strawberries

(Seasonal Call for Pricing)

Miniature Pastries

Family Style \$3.50 Per Person

Displayed \$6.00 Per Person

White and Dark Chocolate

Cream Puffs

Éclairs / Brownies

Plain Biscotti

Chocolate dipped Biscotti

Plain Cannoli

Chocolate dipped Cannoli

Elegant Pastries

Family Style \$5.00 Per Person

Displayed \$8.50 Per Person

Chocolate Raspberry Diamond

Lemon Shortbread Bars

Toffee Cream Triangle

Melt Away Square

Plain Cannoli

Chocolate dipped Cannoli

White and Dark Chocolate Cream Puffs

Brownie Bites / Lime Tarts

Extravagant Pastries

Family Style \$6.00 Per Person

Displayed \$9.00 Per Person

Chocolate Raspberry Diamond

Lemon Shortbread Bars

Toffee Cream Triangles

Melt Away Square

Fruit Tarts / Lime Tarts

Cheese-cake Assortment

Strawberry Margarita

Key Lime / Blueberry

Plain Cannoli

Chocolate dipped Cannoli

Heath dipped Cannoli

Plain Biscotti / Eclairs

Chocolate dipped Biscotti

White and Dark Chocolate Cream Puffs

Chocolate Dipped Strawberries

Linzer Squares / Brownie Bites

Mini White and Dark Chocolate Dipped Cookies

Chocolate Fondue Station

Milk and White Chocolates served with the
following Dipping Items to include –

\$7.00 Per Person

Sugar Cookies, Marshmallows, Strawberries,
Bananas, Pretzel Rods and Pound Cake

Trendy Displays:

Miniature Cup Cake Display

Cheese Cake Bar

Sweet Shooters

Cup Cake Display

(Call for more Details)

Chocolate Lovers Delight

\$8.00 Per Person

Chocolate Cakes, Cookies, Candy, Pretzels
and Pastries

Classic Sundae Bar

\$5.00 Per Person

Vanilla and Chocolate Ice Cream, Fudge Topping,
M & M's, Oreo's, Rainbow Sprinkles, Cherries
and Whipped Topping

Deluxe Sundae Bar

\$7.00 Per Person

Chocolate and Vanilla Ice Cream, Fudge Topping,
M & M's, Rainbow Sprinkles, Caramel Topping,
Strawberry Topping, Heath Bar Crunch, Reese's,
Skittles, Oreo Cookie Crumbles, Chopped
Peanuts, Cherries & Whipping Topping

Special Occasion Cakes

Vanilla Cake, Chocolate Cake, Marble and
½ Vanilla and ½ Chocolate Cake with Buttercream
Icing and Inscription of your choice

Half Sheet - \$45.00

(Serves 25 – 30 People)

Full Sheet Cake - \$85.00

(Serves 50 – 60 People)

Layered Cake with Fillings and
Custom Decorations / Pictures
(Available Upon Request)

The Final Touches

Service Staff

Our professional staff including Event Supervisors, Chefs, Waiters and Bartenders are available at a cost of \$35.00 per staff / per hour. We suggest the addition of staff for all events over 25, hot food orders and Cocktail Receptions.

Tables

6' Banquet Table (seats 6).....	8.50 each
8' Banquet Table (seats 8).....	10.00 each
60" Round Table (seats 8 – 10)	9.00 each
48" Round Table (seats 6 – 8)	8.50 each
36" Round Table (seats 4 – 6)	8.50 each
Cocktail Table (high or low)	12.00 each
Serpentine Tables (large or small)	12.00 each

Chairs

Samsonite Folding Chairs (White).....	2.25 each
White Padded Folding Chairs.....	5.00 each
Chiavari Chairs	9.50 each

Linens

90 x 132 Banquet Linen.....	25.00 each
(recommended for 6' Banquet Table)	
90 x 156 Banquet Linen.....	25.00 each
(recommended for 8' Banquet Table)	
90" Round Linen (lap length)	9.00 each
108" Round Linen (mid length).....	10.00 each
120" Round Linen (floor length)	15.00 each
Linen Napkins (variety of colors).....	75 each

Upscale Disposables

White or Black Square Plates	2.00 per person
with Plastic-ware and Napkins	
White or Black Square Plates	2.75 per person
with Stainless Steel Flatware and Linen Napkins	
China Service.....	6.00 per person
Standard China Place-setting includes Dinner Plate, Fork, Knife, Teaspoon, Dessert Plate and Irish Coffee Mug	

Sensational Host Guidelines

Ordering Information

To place your orders please call 856-667-5005. Our office is open Monday through Saturday from 9 – 5 to assist you with your details. Note: All orders are not confirmed until signed by client and returned to Catering Office. If you have any questions or would like to contact one of our Event Coordinators please feel free to email askme@sensationalhost.com.

Staff on Events

There will be a charge for the number and type of staff required for each event. The cost for each staff is \$35.00 per hour. All menus are based on a Four Hour Event. As a general rule, Sensational Host Caterers staff requires set up for your event 1 ½ hour prior to the event start time, four hour party and ½ hour following the end of your event, unless circumstances dictates otherwise. The number of staff per menu, per event should be discussed with your consultant in order to provide you with the appropriate service you are expecting.

Delivery Service

Delivery and Set Up Service includes, Delivery and Set Up of your Food, Serving Equipment and a Scheduled Return Pick Up of Equipment. All hot items are accompanied by Chafing Dishes and will be set up upon our delivery. A driver will return to pick up of equipment at a mutually convenient time. Cold food deliveries will be set up on all disposable platters and bowls and do not require a return pick up.

Delivery charge is dependent on distance and accessibility. The delivery and setup charge for most locations ranges from \$40 - \$50 and will be quoted when your order is placed. Deliveries before 7:30 a.m. or after 6:00 p.m. on weekdays will incur an additional delivery charge.

Tipping of our staff is not included. Our staff appreciates your generosity and the amount you tip is a reflection on the quality of service you receive.

Count

The number of guests attending must be confirmed with your Sales Consultant fourteen (14) days prior to event. This number will be considered a guarantee and not subject to reduction. If no guarantee is received, the original number of expected guests will be used as the guaranteed number. Once your final count has been received only increases in your count will be accepted up until 2 days prior to your event date. Any increases in your count after this date will be subject to an increase in your per person cost for these additional guests.

Payment

A Deposit of \$500.00 or 25% of your total cost is required to reserve the date and our services for your affair. Final payment is due fourteen (14) days prior to your event. A final invoice, which is payable upon receipt will be sent in case extended labor hours; additional food, beverages or rentals are incurred. All deposits and payments are non-refundable.

Miscellaneous

Rental cost for all facilities is additional to all menus.

7% Sales Tax is additional

Pricing in this planner does not apply to Weddings. Please call for menus and pricing.

Certain foods are subject to seasonal availability.

We reserve the right to offer substitutions when necessary.

With ever-changing food costs, prices are subject to change without notice