

### *Facility Rental Fees*

<i>Saturday</i>	4-Hour Reception	\$1975
	5-Hour Reception	\$2375 (+\$300 each additional hour)
<i>Saturday Half-Day</i>	3-Hour Reception, ending by 4:30pm	\$1200 (+\$200 each additional hour)
	3-Hour Reception, starting after 7:00pm	\$1500 (+\$250 each additional hour)
<i>Friday or Sunday</i>	3-Hour Reception	\$1100
	4-Hour Reception	\$1250 (+\$150 for additional hour)

- All Reception packages include up to 150 banquet chairs, 25 tables & room set-up.
- Mid-Day Saturday, Friday & Sunday Receptions allow for 3 hours of preparation time.
- Half-Day Saturday Receptions allow for 2 hours of preparation time.
- Additional preparation time: \$60 per hour
- Special Holiday rates may apply

### *Wedding Ceremonies*

<i>Any Day</i>	Ceremony (30 minutes)	\$425
	Director	\$150
	Ceremony Music	\$125
	• Set-Up & Take Down of up to 150 Outdoor Folding Chairs	
	• Rehearsal Time of 1-Hour	
	• Planning Assistance	

### *Catering Services*

- We have a full-service kitchen and provide all in-house catering services. Other caterers not allowed.
- We offer Buffet and Heavy Hors D' Oeuvres menu packages ranging from \$16.95 to \$25.95 per person.
- Menus can be customized to meet any budget or taste.
- Mid-Day & Evening Saturday dates in May, June, September, October & December require a menu minimum of \$2200

### *Alcoholic Beverages*

- You provide the Beer, Wine, and/or Liquor. We will supply the bartender(s) and bar set-ups.
- Each bartender is **\$80** for up to a 5-hour event. (\$16 for each additional hour)  
Bar set-up fee: Beer/Wine **\$2.50 pp** Beer/Wine/Liquor **\$3.50 pp**
- Set-ups include: glassware, soft drinks, iced tea, mixers, ice, napkins, bar, and coolers.
- Set-ups Do Not include champagne glassware or "Red Bull"
- A Special Occasions Permit is required if liquor is to be served. You must apply for permit, the state of N.C. charges a \$50 fee.

### *Rentals Available*

- Table Linens **\$8** each
- Folding Chairs **\$1** each (up to 150, includes set-up & take-down)
- Table Skirting **\$.75** per linear foot
- Additional tables **\$5** each

### *Reservation Deposit*

- Facility Rental Fee & signed Rental Agreement are required to reserve the facility. (Credit Cards not accepted)
- A \$500 "Secondary" deposit is due six months prior to event date.
- 20% of total amount paid is refundable if the Rental Agreement is canceled in writing 14 days or more prior to event.
- The final balance of the rental agreement, catering services and additional services are due 14 days prior to the event.

## ASBURY PARK GROVE

### *Dinner Packages*

#### *Silver Buffet*

*\$16.95 plus 9.25% tax and 18% gratuity*

*Choose 1 entrée and 3 sides*

*(Entrees with \* are not included with silver buffet package)*

#### *Gold Buffet*

*\$20.95 plus 9.25% tax and 18% gratuity*

*Choose 2 entrées and 3 sides*

*or 2 hors d'oeuvres, 1 entrée and 3 sides*

#### *Diamond Buffet*

*\$23.95 plus 9.25% tax and 18% gratuity*

*Choose 2 hors d'oeuvres, 2 entrées and 3 sides*

#### *Emerald Buffet*

*\$25.95 plus 9.25% tax and 18% gratuity*

*Choose 3 hors d'oeuvres, 2 entrées and 3 sides*

### *All Buffet Menus Include:*

Mixed green salad

Fresh baked rolls w/butter

China plates, silverware and linen napkins

Glass cake plates, forks, napkins and cake cutting

Service personnel

Plates & salad presented at buffet line, silverware, linen napkins and water glasses pre-set at guest tables.

Our menus are designed with your needs in mind, but your selections are not limited.

We love a challenge and are happy to customize a menu to meet your specific tastes!

# ASBURY PARK GROVE

## *Buffet Selections*

### Hors d'oeuvres Selection

Sausage stuffed mushroom caps  
Cheese display with crackers  
Fruit display (Seasonal)  
Warm spinach & artichoke dip with w/pita  
Warm crab dip with pita  
Cocktail meatballs  
Bruschetta  
Warm swiss and bacon dip w/pita  
\*Shrimp- Marinated, cocktail or bacon wrapped  
\*Additional \$2.00 pp

### Entrée Selection

#### **Chicken Marsala**

Sautéed chicken breasts with mushrooms in a marsala wine sauce

#### **Chicken Crostina**

Breaded chicken cutlet topped with a light wine and cream sauce with roma tomatoes

#### **Chicken Piccata**

Chicken breast lightly sautéed and topped with lemon and capers

#### **Chicken Parmesan**

Breaded chicken cutlet topped with mozzarella cheese and marinara sauce

#### **Herb Stuffed Chicken**

Chicken breast stuffed with ricotta and cream cheese and fresh herbs and topped with a creamy sundried tomato sauce

#### **Honey and Ginger Glazed Chicken**

Chicken breast glazed with honey, ginger, citrus and soy sauce

#### **Chicken with Roasted Red Pepper Sauce**

Breaded chicken cutlet with a roasted red pepper gravy

#### **\*Cordon Bleu**

Breast of chicken stuffed with ham, swiss & fontina cheese and topped with a savory poultry sauce

#### **\*\*Beef Tenderloin (Additional \$2.00 pp)**

Served with a red wine reduction

#### **\*Prime Rib (\$1.00 extra for Gold Buffet)**

Slow cooked to perfection, served with au jus and horseradish sour cream

#### **Pork loin Roast w/Rum Sauce**

Perfectly seasoned and roasted in house and finished with a dark rum sauce

#### **Cornbread Stuffed Pork Loin**

Finished with a honey sweetened mustard sauce

### Side Dish Selection

Oven-roasted herbed red skins  
Garlic mashed potatoes  
Ranch mashed potatoes  
Red potatoes in parsley butter  
Au gratin potatoes  
Sweet potato andouille hash  
Rice pilaf  
Wild rice medley  
Pasta with Vodka cream sauce  
Pasta with pesto & sun-dried tomatoes  
Pasta in parmesan cream sauce  
Pasta with marinara sauce  
Pasta with creamy sun-dried tomato sauce  
Creamy roasted garlic and cheddar grits  
Asiago Risotto  
Sautéed vegetable medley  
Roasted vegetables  
Green beans amandine  
Steamed broccoli spears

\*\*Menu includes mixed green salad and fresh baked rolls w/butter

### Menu Includes:

China plates, silverware and linen napkins  
Cake plates, forks, napkins and cake cutting  
Service personnel  
Plates & salad presented at buffet line  
Water glasses

### Beverages

Tea & Lemonade Station	\$75 + \$1.25 pp
Coffee Station	\$40 + \$.40pp
Bar Service	Beer/Wine \$2.50 pp
	+ Liquor \$3.50 pp
Bartender	\$80.00 each

# ASBURY PARK GROVE

## *Hors d'oeuvres Packages*

### *Silver Package*

*\$16.95 plus 9.25% tax & 18% gratuity*  
*Choose 5 "Classic" Hors d'oeuvres*

### *Gold Package*

*\$18.95 plus 9.25% tax & 18% gratuity*  
*Choose 1 "Select" Hors d'oeuvres & 5 "Classic" Hors d'oeuvres*

### *Diamond Package*

*\$21.95 plus 9.25% tax & 18% gratuity*  
*Choose 2 "Select" Hors d'oeuvres & 5 "Classic" Hors d'oeuvres*

#### *Select Hors d'oeuvres*

Mini crab cakes with garlic aioli  
Bacon wrapped scallops or shrimp  
Marinated shrimp  
Mini chicken cordon bleu  
Shrimp cocktail with lemons and cocktail sauce  
Hot crab dip with pita triangles  
Coriander lime shrimp  
Crostoni medley – Beef tenderloin w/horseradish sauce and pork w/mango  
Turkey gorgonzola meatballs wrapped w/bacon

#### *Classic Hors d'oeuvres*

Fruit display (Seasonal)  
Cheese display with crackers  
Sausage stuffed mushrooms  
Veggie tray with herb dip  
Cocktail meatballs  
Fried ravioli w/marinara sauce  
Pasta w/marinara, vodka or alfredo sauce  
Mini quiche tarts  
Fried chicken tenders with honey mustard and BBQ dipping sauce  
Sesame chicken bites  
Roasted vegetable display  
Spanikopita  
Mini croissants with ham, turkey and roast beef  
Warm swiss and bacon dip w/pita  
Warm spinach and artichoke dip with pita  
Bruschetta Display

# ASBURY PARK GROVE

## *Additional Menu Items*

### *Hors d'oeuvres*

- Sausage, cheese and biscuit balls with mustard dipping sauce
- Crostini with sweet peppers and gorgonzola cheese
- Turkey and gorgonzola meatballs wrapped with bacon
- Italian sausage coins with peppers and onions
- Italian crusted chicken strips with marinara sauce
- Roasted eggplant dip with warm pita
- Hummus with warm pita
- Chicken roulade with ricotta and fresh herb stuffing
- Pork, potato and goat cheese skewers
- Baked brie with toasted baguettes
- Buffalo chicken wings with ranch or bleu cheese dressing
- Devilled eggs
- Vegetable squares with puff pastry

### *Entrees*

- Chicken Parmesan
- Stuffed chicken with ricotta cheese and herbs
- Barbecued chicken
- Herb baked chicken
- Fried chicken
- Balsamic glazed chicken
- Roast pork loin with apples
- Smothered pork chops
- Carolina pulled pork
- Beef tenderloin with red wine demi glaze
- Balsamic glazed salmon
- Oven poached salmon with cucumber sauce
- Parmesan and herb crusted baked white fish
- Lasagna
- Stuffed shells with ricotta
- Chicken enchiladas

### *Side Dishes*

- Parmesan roasted potatoes
- Roasted sweet potatoes
- Wild rice with dried cranberries and toasted pumpkin seeds
- Red beans and rice
- Baked macaroni with cheese
- Couscous with zucchini and herbs
- Collard greens
- Sautéed asparagus (seasonal)

### *Food Stations*

- Pasta station with assorted pastas and sauces
- Mashed potato or baked potato station with assorted toppings
- Carving station – Choose from prime rib, beef tenderloin, pork tenderloin, brown sugar glazed ham or roast turkey breast
- Fajita or taco station
- Dessert station with assorted mini desserts
- Chocolate fountain station with assorted dippers