

# Catering Menu

## Toms River Yacht Club

CONTACT MONICA SIWIEC AT 732.255.2650

*Hosted by A Thyme for All Seasons*



## Breakfast Buffets

### Coastal Breakfast

ASSORTMENT OF BAGELS, MUFFINS AND SCONES  
SERVED WITH CREAMY BUTTER  
HOMEMADE BERRY COMPOTE  
CLASSIC CREAM CHEESE  
SCRAMBLED FARM FRESH EGGS  
CHOICE OF BACON, PORK ROLL OR SAUSAGE  
BREAKFAST POTATOES  
SEASONAL FRUIT SALAD  
HOMEMADE PANCAKES WITH MAPLE SYRUP  
REGULAR COFFEE AND HOT TEA (DECAF AVAILABLE UPON REQUEST)

\*\*\*\*\*  
\$15 PER PERSON

### Breakfast in the Riviera

ASSORTED EGG SANDWICHES ON BRIOCHE  
BACON EGG & CHEESE, PORK ROLL EGG & CHEESE, SAUSAGE EGG  
& CHEESE, EGG & CHEESE  
QUICHE  
TRUFFLED MUSHROOM AND GUYERE, BROCCOLI, CHEDDAR &  
SMOKED HAM  
GREEK YOGURT PARFAITS  
SEASONAL BERRIES, HONEY AND HOMEMADE GRANOLA  
SEASONAL FRUIT SALAD  
REGULAR COFFEE AND HOT TEA (DECAF AVAILABLE UPON REQUEST)

\*\*\*\*\*  
\$16 PER PERSON

# Buffet Dinners

## Make Your Masterpiece Menu

### Soups:

CREAMY TOMATO BISQUE  
 HOMESTYLE CHICKEN SOUP  
 ITALIAN WEDDING SOUP  
 CHICKEN TORTILLA SOUP  
 BAKED POTATO WITH CHEESE SOUP

### Salads:

TRADITIONAL MIXED GREEN SALAD  
 WITH TOMATOES, RED ONION & CROUTONS  
 TRADITIONAL CAESAR SALAD  
 ROMAINE, BLACK PEPPER, CHEESE AND  
 GARLIC CROUTONS  
 ISLAND GREEN SALAD  
 WITH PINEAPPLES AND WALNUTS  
 CRISP ICEBERG SALAD  
 WITH TOMATOES AND SHREDDED CHEESE

### Dressings:

CREAMY RANCH,  
 BALSAMIC VINAIGRETTE  
 HONEY-THYME,  
 HONEY MUSTARD,  
 BLEU CHEESE OR CAESAR

### Pastas:

PENNE ALA VODKA  
 CAVATELLI & BROCCOLI  
 LASAGNA  
 BAKED ZITI  
 PASTA PRIMAVERA  
 HOMEMADE MAC N CHEESE  
 BUTTER EGG NOODLES  
 STUFFED SHELLS  
 HOMESTYLE PIEROGIES  
 SAUSAGE AND PEA PASTA

### Entrees:

FLOUNDER IN LEMON BUERRE BLANC  
 CHICKEN PICCATA  
 BEEF STROGANOFF  
 MEATBALLS, HAND-ROLLED  
*SWEDISH, ITALIAN OR SWEET N SOUR*  
 CHICKEN FAJITAS  
 BARBECUED CHICKEN  
 OREGANO MARINATED CHICKEN KABOBS  
 CHICKEN FRANCAISE  
 BEEF BRISKET  
 PORK MEDALLIONS  
*WITH BOURBON DEMI-GLACE*  
 HERB ROASTED SALMON  
*WITH A LEMON BEURRE BLANC*  
 HONEY-GLAZED CARROTS  
 VENETIAN GARLIC BREAD  
 ROSEMARY ROASTED POTATOES  
 "SEASONS" PESTO PASTA SALAD  
 CLASSIC POTATO PANCAKES  
 STUFFED CHICKEN  
*WITH CREAM CHEESE, SUNDRIED TOMATOES AND  
 CHIVES*  
 VEGETARIAN TOFU SCRAMBLE  
 ROASTED BEEF WITH SAVORY BROWN GRAVY  
 BEEF FAJITAS  
 ASSORTED SANDWICH PLATTER  
 GOURMET WRAP & PANINI PLATTER  
 TORTILLA CRUSTED FLOUNDER  
*WITH GARLIC CREAM*  
 CHICKEN MARSALA DE ROMA  
 BBQ PULLED PORK  
 SAUTÉED BREAST OF CHICKEN  
*WITH PORTOBELLO CREAM SAUCE*  
 CHICKEN FINGERS  
*WITH RANCH, BBQ & HONEY- MUSTARD DIPPING  
 SAUCES*  
 AMERICAN CLASSIC MEATLOAF  
 ASIAN PEPPER STEAK  
 ITALIAN SAUSAGE AND PEPPERS  
 ORIENTAL CHICKEN TERIYAKI  
 JAVA RUBBED PORK TENDERLOIN  
*WITH CARAMELIZED APPLES AND RAISINS*

### Accompaniments:

STEAMED BROCCOLI IN A GARLIC BUTTER  
 COUSCOUS  
 WITH SUNDRIED TOMATOES AND ARTICHOKE  
 CAULIFLOWER FRIED RICE  
 LEMON ORZO PASTA  
 SOUTHERN COLLARD GREENS  
 ANGEL HAIR PASTA SALAD  
 GARLIC MASHED POTATOES  
 WHIPPED POTATOES  
 CREAMY COLE SLAW  
 BAKED SWEET POTATO  
 WITH HONEY BUTTER  
 OVEN ROASTED ASPARAGUS & TOMATOES  
 HOMESTYLE MACARONI AND CHEESE  
 CHEF'S SEASONAL VEGETABLES  
 TRADITIONAL WHITE RICE  
 GRILLED YELLOW SQUASH & ZUCCHINI  
 HONEY-GLAZED CARROTS  
 VENETIAN GARLIC BREAD  
 PAN SEARED GREEN BEANS  
 ROSEMARY ROASTED POTATOES  
 "SEASONS" PESTO PASTA SALAD  
 CLASSIC POTATO PANCAKES  
 BASIL POLENTA CAKES  
 WILTED SPINACH  
 SPANISH RICE

### Desserts:

BROWNIE TRIANGLES  
 CITRUS LEMON SQUARES  
 HOMESTYLE BREAD PUDDING  
*WITH A BOURBON CARAMEL SAUCE*  
 BANANA BREAD  
 ZUCCHINI BREAD  
 MIXED BERRY CRUMB CAKE  
 FRESH BAKED COOKIES  
 ASSORTED FRUIT PIES  
 WHOLE FRUIT BASKET

### Evening Beverages\*:

FRESH BREWED COFFEE  
 HOT DECAF COFFEE (*UPON REQUEST*)  
 HOT TEA SERVICE  
 CHILLED WATER SERVICE

\*ALL ABOVE BEVERAGES INCLUDED WITH SERVICE

### Masterpiece Pricing:

1 SOUP, 1 SALAD, 2 DRESSINGS, 1 PASTA, 2 ACCOMPANIMENTS AND 3 ENTREES, 1 DESSERT  
 1 SOUP, 1 SALAD, 2 DRESSINGS, 1 PASTA, 2 ACCOMPANIMENTS AND 4 ENTREES, 1 DESSERT  
 1 SOUP, 2 SALAD, 3 DRESSINGS, 2 PASTA, 3 ACCOMPANIMENTS AND 4 ENTREES, 2 DESSERTS

\$31 PER PERSON  
 \$34 PER PERSON  
 \$38 PER PERSON

# Themed Buffets



## Little Italy

EGGPLANT PARMESAN  
CHICKEN MARSALA WITH FOREST MUSHROOMS  
PENNE A LA VODKA SAUTÉED  
PAN SEARED BROCCOLI AND TOMATOES WITH GARLIC  
CAESAR SALAD WITH CHOPPED ROMAINE, PARMESAN CHEESE, HAND-CUT CROUTONS  
AND CLASSIC CAESAR DRESSING  
FOCACCIA CLASSIC  
BISCOTTI  
\*\*\*\*\*  
\$30 PER PERSON

## Best of Beijing

TERIYAKI-GLAZED FLANK STEAK SERVED WITH BABY BOK CHOY  
SWEET AND SOUR LEMONGRASS CHICKEN  
LONG BEANS WITH SESAME SEEDS  
VEGETABLE FRIED RICE  
SESAME CRUSTED TOFU WITH TERIYAKI SAUCE  
MIXED GREEN SALAD WITH MIXED GREENS, CARROTS, CUCUMBER AND TOMATO  
AND SESAME-GINGER DRESSING  
SEASONAL FRUIT SALAD  
FORTUNE COOKIES  
\*\*\*\*\*  
\$30 PER PERSON

## America's Finest

SLIDER-SIZED BURGER BAR CHEESEBURGERS, HAMBURGERS AND VEGGIE BURGERS  
SERVED WITH PICKLE CHIPS, BACON, CARAMELIZED ONION, SMASHED AVOCADO, RED ONION,  
TOMATO, LETTUCE, KETCHUP, MAYONNAISE, CHIPOTLE AIOLI, AND BBQ SAUCE  
CLASSIC CHICKEN FINGERS SERVED WITH HONEY MUSTARD  
NEW POTATO SALAD WITH TOMATOES, SHALLOTS, HERBS AND A DIJON VINAIGRETTE  
HOMEMADE MACARONI AND CHEESE  
MIXED GREEN SALAD WITH MIXED GREENS, CARROTS, CUCUMBER AND TOMATO SERVED WITH  
CHAMPAGNE CITRUS VINAIGRETTE  
SEASONAL FRUIT SALAD  
JUMBO COOKIES  
\*\*\*\*\*  
\$30 PER PERSON



# Vegan & Vegetarian Collection

~ BULGUR WITH ROASTED RED PEPPERS, CHICKPEAS, AND SPINACH

~GINGER-PEANUT SOMEN NOODLES

~VEGETARIAN CHILI

~QUINOA SALAD WITH TOASTED ALMONDS

~VEGETABLE CURRY

~BROWN RICE STIR-FRY WITH FLAVORED TOFU AND VEGETABLES

~TOFU KEBABS WITH CILANTRO SAUCE

~QUINOA AND CORN SALAD WITH PUMPKIN SEEDS

~COUSCOUS SALAD WITH BLACK BEANS, MUSHROOMS, AND CORN

~COUSCOUS SALAD WITH ROASTED VEGETABLES AND CHICKPEAS

~BROILED BLACK-PEPPER TOFU

~PUMPKIN VEGETABLE CURRY STEW

~EXTRA-FIRM TOFU WITH SNOW PEAS AND BEAN SPROUTS

~FRENCH FINGERLING POTATO AND CARAMELIZED ONION TORTE, WARM MT. TAM CHEESE,  
EDAMAME, BABY BEETS, CRISPY POTATO SKINS AND GINGER CARROT SAUCE

~GRILLED BUTTERNUT SQUASH STEAKS, RED WINE REDUCTION, GARLIC MASHED POTATOES  
AND POACHED CAMPARI TOMATO

~VEGAN GARDEN PEA RISOTTO, GREEN PEAS AND LEEKS BRAISED OYSTER MUSHROOMS,  
JULIENNE OF CARROTS AND CELERY ROOT

~GLUTEN FREE VEGAN QUINOA TOFU CAKES WITH GARNET YAM ICING GRILLED EGGPLANT,  
ASPARAGUS SPEARS AND KALE LEAVES

~FRESH PEA RAVIOLI WITH MINT BUTTER SAUCE FAVA BEAN, SUGAR SNAP, ENGLISH PEA AND SNOW PEA  
RAGOUT BRAISED BABY CARROTS, CELERY ROOT AND GRUYERE TERRINE AND PUREE

~LAYERED TERRINE OF ROASTED EGGPLANT WITH ZUCCHINI, BEEF STEAK TOMATO, FONTINA CHEESE,  
SWEET BASIL, CURRY AND GARLIC AND A RICH TOMATO SAUCE

~FARRO, HAZELNUT AND ASPARAGUS RISOTTO FINISHED WITH AGED GRUYERE CHEESE



# *Appetizers*

## *Amuse-Bouche*

### *Hot*

COCONUT BREADED SHRIMP WITH AN ORANGE CITRUS SAUCE  
STUFFED MUSHROOMS CAPS WITH BOURSIN CHEESE  
GOURMET CRABCAKES WITH DIJON MUSTARD  
THAI CHICKEN OR VEGETABLE SPRING ROLLS  
SPANAKOPITA WITH TZATZIKI  
SESAME CHICKEN OR BEEF SATAYS  
POTATO AND HAM CROQUETTES  
SWEDISH MEATBALLS  
ASSORTED MINI QUICHE  
PORK POTSTICKERS

### *Cold*

FRESH MOZZARELLA & SUNDRIED TOMATO ON CROSTINI  
BRIE & CHOPPED APPLE SALAD IN A MINI-BOUCHÉE  
SMOKED SALMON MOUSSE ON A TOASTED ROUND  
ASIAN NOODLE BOXES  
SMOKED TURKEY WITH CRANBERRIES CANAPÉS  
HAM WITH HORSERADISH MUSTARD CANAPÉ  
ANTIPASTO SKEWERS WITH SALAMI, MOZZARELLA, OLIVE & ROMA TOMATO  
BRUSCHETTA WITH ROMA TOMATOES  
PROSCIUTTO AND MELON  
BEEF CARPACCIO ATOP A GARLIC CROSTINI WITH HORSERADISH AIOLI  
SHRIMP AND AVOCADO SALSA SPOONS

### *Stationary Hors D'oeuvre Displays*

SEASONAL SLICED FRESH FRUIT & BERRIES DISPLAY WITH YOGURT DIPPING SAUCES  
DOMESTIC CHEESE DISPLAY WITH A SELECTION OF FINE CRACKERS  
VEGETABLE CRUDITÉS WITH A SELECTION OF DRESSINGS

SELECT ANY 4 ITEMS FOR \$15 PER PERSON (3 PIECES OF ITEM PER GUEST IS PREPARED)

SELECT ANY 6 ITEMS FOR \$18 PER PERSON (3 PIECES OF ITEM PER GUEST IS PREPARED)

SELECT ANY 8 ITEMS FOR \$22 PER PERSON (3 PIECES OF ITEM PER GUEST IS PREPARED)



## *Sweets*

FRESHLY BAKED SWEETS - \$6.25 PP  
ASSORTMENT OF FRESHLY BAKED COOKIES AND DECADENT BROWNIES

KENTUCKY BREAD PUDDING - \$6.00 PP  
WITH A KENTUCKY BOURBON GLACE

MINI BISCOTTI - \$3.00 PP  
CANTUCCI (HAZELNUT)

EUROPEAN PASTRIES - \$4.75 PP  
MINI CRÈME PUFFS, MINI CANNOLI AND MINI ECLAIRS

GOURMET CUPCAKES - \$48 /DOZ  
COLOR THEMED TO YOUR EVENT

FRESH SEASONAL FRUIT SKEWERS - \$5.00 PP



WITH OUR DESSERT CATERING SERVICES, THE POSSIBILITIES ARE ENDLESS.

PLEASE INQUIRE.

# Wedding Selections

## Cocktail Hour

(SEE OUR APPETIZER SELECTIONS)

HOT APPETIZERS  
COLD APPETIZERS  
STATIONARY APPETIZERS

## Buffet Dinner Service

\*\*\*\*\*

SALAD COURSE  
SOUP COURSE  
PASTA SELECTIONS  
ENTREES  
VEGETABLES  
ACCOMPANIMENTS

## Dessert Service

\*\*\*\*\*

(SEE OUR SWEETS SELECTIONS)

SWEET TABLE SELECTIONS

INCLUDES HOT COFFEE AND HOT TEA SERVICE

\*\*\*\*\*

# A Thyme For All Seasons

## Sage Package

5 APPETIZERS (2 HOT, 2 COLD, 1 STATIONARY), 1 SALADS, 1 SOUP, 2 ENTREES, 1 PASTA,  
2 VEGETABLES, 1 ACCOMPANIMENTS AND 2 DESSERTS

\$78. PER GUEST PLUS 20% GRATUITY

## Spice Package

6 APPETIZERS @ COCKTAIL HOUR (2 HOT, 3 COLD, 1 STATIONARY), 2 SALADS, 1 SOUP, 3 ENTREES,  
1 PASTA, 1 VEGETABLES, 2 ACCOMPANIMENTS AND 3 DESSERTS

\$90. PER GUEST PLUS 20% GRATUITY

## Thyme Package

10 APPETIZERS @ COCKTAIL HOUR (4 HOT, 4 COLD, 2 STATIONARY), 2 SALADS, 1 SOUP, 4  
ENTREES, 1 PASTA, 3 VEGETABLES, 2 ACCOMPANIMENTS AND 4 DESSERTS

\$102. PER GUEST PLUS 20% GRATUITY

## *Soups:*

CREAMY TOMATO BISQUE  
HOMESTYLE CHICKEN SOUP  
ITALIAN WEDDING SOUP  
TORTILLA SOUP  
BAKED POTATO WITH CHEESE SOUP

## *Salads:*

TRADITIONAL MIXED GREEN SALAD  
TRADITIONAL CAESAR SALAD W CAESAR DRESSING  
ISLAND GREEN SALAD WITH PINEAPPLES AND WALNUTS  
CRISP ICEBERG SALAD WITH TOMATOES AND SHREDDED CHEESE

### DRESSING SELECTIONS

*(PLEASE SELECT TWO)*

CREAMY RANCH, "SEASONS" BALSAMIC VINAIGRETTE, CAESAR, BLEU CHEESE, HONEY MUSTARD, HONEY THYME  
OR TRADITIONAL OIL & VINEGAR

## *Entrees:*

ASSORTED SANDWICH PLATTER  
GOURMET WRAP & PANINI PLATTER  
TORTILLA CRUSTED TILAPIA WITH GARLIC CREAM  
CHICKEN MARSALA DE ROMA  
BUTTERMILK DIPPED SOUTHERN FRIED CHICKEN  
BBQ PULLED PORK  
SAUTÉED BREAST OF CHICKEN W PORTOBELLO CREAM SAUCE  
CHICKEN FINGERS WITH RANCH, BBQ AND HONEY MUSTARD DIPS  
TRADITIONAL MEATLOAF  
PEPPER STEAK  
SAUSAGE AND PEPPERS  
CHICKEN TERIYAKI  
TILAPIA IN LEMON BEURRE BLANC  
TOFU STIR FRY  
BEEF BOURGUIGNON  
TARRAGON CHICKEN SALAD WITH GREEN APPLES & WALNUTS  
THAI BONELESS CHICKEN BREAST  
SERVED WITH A PINEAPPLE SALSA  
CHICKEN PICCATA  
TRADITIONAL PIZZA BITES  
BEEF STROGANOFF  
MEATBALLS – SWEDISH, ITALIAN OR SWEET N SOUR  
STUFFED CHICKEN WITH CREAM CHEESE, SUNDRIED TOMATOES AND CHIVES  
VEGETARIAN TOFU SCRAMBLE  
ROASTED BEEF WITH SAVORY BROWN GRAVY



## *Pastas:*

LASAGNA  
BAKED ZITI  
PASTA PRIMAVERA  
HOMEMADE MAC N CHEESE  
BUTTER EGG NOODLES  
PENNE PASTA ALA VODKA  
CAVATELLI & BROCCOLI  
STUFFED SHELLS  
PIEROGIS WITH SAUTÉED ONIONS  
SAUSAGE AND PEA PASTA  
HOMESTYLE MACARONI AND CHEESE

## *Vegetables:*

STEAMED BROCCOLI IN A GARLIC BUTTER  
CAULIFLOWER FRIED RICE  
BUTTERED CORN  
BAKED SWEET POTATO WITH HONEY BUTTER  
GREEN BEANS ALMANDINE  
CHEF'S SEASONAL VEGETABLES  
HONEY-GLAZED CARROTS  
FRESH VEGETABLE CRUDITÉS WITH HERB DIPS

## *Accompaniments:*

ANGEL HAIR PASTA SALAD  
GARLIC MASHED POTATOES  
CREAMY COLE SLAW  
TRADITIONAL WHITE RICE  
COUNTRY BAKED BEANS  
VENETIAN GARLIC BREAD  
ROSEMARY ROASTED POTATOES  
"SEASONS" PESTO PASTA SALAD  
POTATO PANCAKES

*Thank you for considering the **Toms River Yacht Club** as the site of your wedding celebration or special event. We are one of New Jersey's premier private clubs, and a perfect location for a memorable ceremony and reception or private party for up to 120 guests.*

---

*At Toms River Yacht Club there are no strangers,  
just friends you haven't met yet.*

PRICING IS BASED ON PARTIES GREATER THAN 25 PEOPLE  
ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND SALES TAX