

Inland Cruise Catering

Let us complement your Holiday!

~ Homemade Appetizers ~

Minimum order of 2 dozen per item

Filet Mignon Served on Garlic Toast Topped
w/Horseradish Sauce \$2.25 per piece

BBQ Pork Mini Biscuits, Cheesesteak Tart, Mini Reubens

French Onion Soup Boule, Mushroom Gouda Tart

Mini Chicken Pot Pie

Mushrooms Stuffed w/Shrimp & Gruyere Cheese

\$1.75 per piece

Dips ~ 8-10 guests

Jumbo Lump Crab Dip served with a variety of crackers • \$45.00

Buffalo Chicken Dip, served with tortilla chips and celery • \$35.00

Homemade Sides ~ 8-10 guests

Polenta with Fontina and Mushrooms • \$44.00

Lemon Garlic Broccoli Rabe • \$27.00

Roasted Acorn Squash with Jalapenos • \$27.00

Lemon Pearl Couscous with Dates • \$34.00

Rosemary Garlic Hasselback Sweet Potatoes • \$32.00

Roasted Brussels Sprouts • \$34.00

Honey Glazed Roasted Sweet Potatoes • \$30.00

Roasted Broccoli, Carrots & Cauliflower • \$37.00

~ Dessert ~

Traditional Pumpkin Pie • \$15.00

Pumpkin Pie with a Ginger Snap, Pecan Crust • \$18.00

Inland Cruise Catering ~ Home For The Holidays

Holiday Dinners for pickup or delivery

Based on a minimum of 10 guests

PRANCER

Appetizers: Mushrooms Stuffed with Shrimp and Gruyere Cheese
and BBQ Pork Mini Biscuits

Caesar Salad

Filet of Tenderloin, accompanied by Horseradish Sauce

Fingerling Potatoes tossed in butter and seasonings

Roasted Broccoli, Cauliflower & Carrots

Pumpkin Pie for dessert

\$39.00 per person

RUDOLPH

Appetizers: Beef Tenderloin served on Garlic Toast topped with Horseradish Sauce and French
Onion Soup Boules

Tossed Salad with your choice of Ranch or Balsamic Vinaigrette Dressing

Glazed Ham, Roasted Baby Red Potatoes

Polenta with Fontina and Mushrooms

Brownies for dessert

\$34.00 per person

DASHER

Appetizers: Mini Reubens and Shrimp cocktail accompanied by
Tangy Cocktail Sauce

Tossed Salad with your choice of Ranch or Balsamic Vinaigrette Dressing

Chicken Marsala, Stuffed Shells, Roasted Broccoli

Enjoy your choice of Cookies or Brownies

\$30.00 per person

DANCER

Appetizers: Scallops Wrapped in Bacon and Raspberry & Brie Phyllo
Caesar Salad

Pork Tenderloin Marinated in garlic cloves, fresh rosemary and seasonings

Honey Glazed Sweet Potatoes

Sauteed Broccoli tossed in olive oil and garlic

Brownies for dessert

\$28.00 per person

Appetizers require your special touch, some assembly required!

Additions to your evening:

Appetizers

Filet Mignon Served on Garlic Toast Topped
w/Horseradish Sauce ~ \$2.25 per piece

BBQ Pork Mini Biscuits

Cheesesteak Tart

Mini Reubens

Mushrooms Stuffed w/Shrimp & Gruyere Cheese

Mini Chicken Pot Pie

Mushroom Gouda Tart

French Onion Soup Boule

\$1.75 per piece

Dips ~ 8-10 guests

Jumbo Lump Crab Dip served with a variety of crackers • \$45.00

Buffalo Chicken Dip served with tortilla chips and celery • \$35.00

Vegetables and Sides

8-10 guests

Polenta with Fontina and Mushrooms • \$44.00

Lemon Garlic Broccoli Rabe • \$27.00

Roasted Acorn Squash with Jalapeno • \$27.00

Lemon Pearl Couscous with Dates • \$34.00

Rosemary Garlic Hasselback Sweet Potatoes • \$32.00

Roasted Brussels Sprouts • \$34.00

Macaroni & Cheese • \$35.00

Honey Glazed Roasted Sweet Potatoes • \$30.00

Roasted Broccoli, Carrots & Cauliflower • \$37.00

~ Desserts ~

Traditional Pumpkin Pie • \$15.00

Pumpkin Pie with a Ginger Snap, Pecan Crust • \$18.00

Heart Healthy Options Available

Catering for your home or office!

Inland Cruise Catering

800 Ashley Avenue, Brielle, NJ 08730

732-528-6620 • www.inlandcruisecatering.com