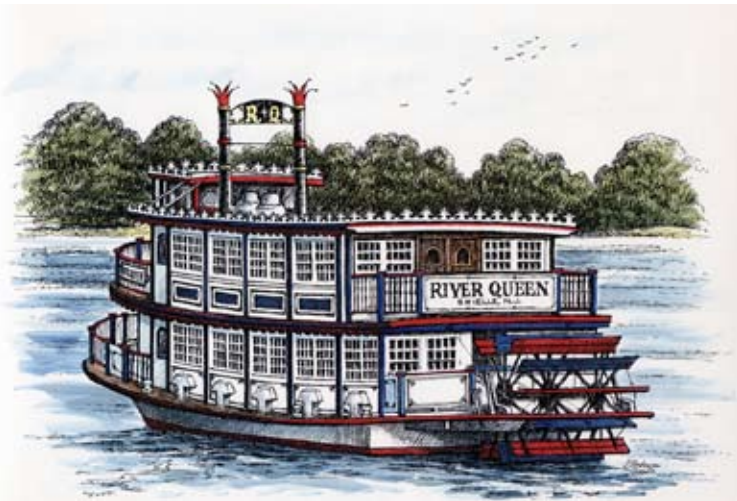


Off Premise

A La Carte Menu

INLAND CRUISE CATERING



Pick Up or Delivery
Menu Planning and Custom Dishes
Service Personnel Available Upon Request

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732-528-6620
800 Ashley Avenue, Brielle, NJ 08730
www.inlandcruisecatering.com

Appetizers ~ market price minimum order of 2 dozen

Shrimp Cocktail ~ size 26/30 garnished w/lemon wedges & cocktail sauce
Beef Tenderloin ~ Served on garlic and pesto toast, topped with horseradish sauce

Minimum order of 2 dozen per item

All appetizers require your special touch, heating is required.

Stuffed Mushrooms ~ Mushrooms stuffed with Shrimp and Gruyere Cheese
Moroccan Lamb Kabob with Fig, Apricot & Pepper
Scallops Wrapped in Bacon
\$2.25 per piece

Beef Tenderloin with Gorgonzola and Wrapped in Applewood Smoked Bacon
Mini Reuben ~ New York rye, Swiss cheese, sauerkraut, corned beef & Russian dressing
French Onion Soup Boule • Mini Chicken Pot Pie
Mini Philly Cheese Steak • Mushroom Gouda Tart
\$2.00 per piece

Miniature Gourmet Quiche,
Mini Crab Cakes ~ Served with Remoulade Sauce
Beef en Crouete ala Wellington • Asparagus in Asiago Cheese Puff Pastry
Spinach & Feta Spanakopita • Raspberry & Brie Phyllo Rolls
Mini Stuffed Potato Skins with Yukon Gold Potatoes and White Truffle Oil
BBQ Pulled Pork Biscuit ~ Slow roasted pulled pork, w/BBQ sauce in a buttery tart
Seasonal Grilled Vegetables Dusted with Romano Cheese
\$1.75 per piece
Boneless Buffalo Chicken Tenders \$1.50

Requires Server

Mini Sliders ~ Topped with cheddar, lettuce and tomato ~ \$2.75 per piece
Shrimp Scampi on Garlic Toast ~ \$2.00 per piece

Cold Platters Small 8-10 Large 18-20

All platters are beautifully arranged. If you wish to add your own touch, we would be happy to display on your serveware.

Crudités ~ Assorted fresh garden vegetables,
served with onion dip and ranch dressing ~ \$35.00 serves 18-20

Grilled Vegetables - Marinated and grilled to perfection, eggplant, yellow squash,
zucchini, red onion, yellow and red peppers ~ \$35.00 • \$55.00

Fresh Fruit ~ Fresh fruits of the season artistically arranged ~ market price

Cheese Display ~ A combination of international and domestic cheeses, accompanied
by a variety of crackers ~ \$40.00 • \$85.00

Traditional Luncheon ~

Select four: Roast beef, ham and turkey breast, Genoa salami,
pepperoni, capicola

Select two: American, Swiss cheese, provolone cheese, mozzarella, cheddar
decoratively displayed, accompanied by Hellmanns mayonnaise, spicy brown
mustard and horseradish sauce

Breads and rolls ~ \$12.00 per person (10 person minimum)

Salads Small 8-10 Large 18-20

Classic Caesar Salad ~ Romaine lettuce, croutons and freshly grated parmesan cheese, caesar dressing ~ \$21.00 • \$40.00 With grilled chicken ~ \$34.00 • \$62.00

Spinach Salad ~ Baby spinach, crumbled bacon, hard-boiled egg, your choice of balsamic vinaigrette or ranch dressing ~ \$26.00 • \$50.00

Antipasto ~ Features mozzarella and Asiago cheese, Genoa salami, pepperoni, prosciutto, a variety of olives, marinated mushrooms & artichoke hearts, roasted red peppers \$60.00 • \$95.00

East Coast Salad ~ Field greens, feta cheese, walnuts and craisins, tossed in a balsamic vinaigrette ~ \$21.00 • \$44.00

Tossed Salad ~ Fresh salad greens, grape tomatoes, shaved carrots, shredded red cabbage, served with balsamic vinaigrette and ranch dressing ~ \$21.00 • \$44.00

Cole Slaw ~ traditional style with Hellmann's mayonnaise, carrots and cabbage \$21.00 • \$42.00

Potato Salad ~ like Nana used to make, Hellmann's mayonnaise, hard boiled eggs, celery and spices ~ \$22.00 • \$42.00

Pasta Half tray ~ serves 8-10 Full Tray ~ serves 18-20

Baked Ziti ~ \$35.00 • \$65.00

Penne alla Vodka ~ \$30.00 • \$55.00

Lasagna ~ Cheese ~ \$38.00 Vegetable ~ \$42.00 Meat ~ \$42.00

Rigatoni Bolognese ~ A rich combination of meat, herbs and red wine ~ \$40.00 • \$75.00

Fusilli Alfredo ~ Fusilli tossed with peas and mushrooms in Alfredo sauce ~ \$40.00 • \$75.00

Stuffed Shells ~ \$1.50 per piece (marinara or alla vodka)

Pesto Pasta with Grilled Shrimp ~ market price

Pasta Salad ~ Farfella pasta, asparagus, grape tomato and basil tossed in seasoning, extra virgin olive oil and parmesan cheese ~ \$24.00 • \$48.00 (served room temperature)

Sides and Vegetables Half tray ~ serves 8-10 Full Tray ~ serves 18-20

Sauteed Broccoli ~ Tossed in garlic and oil ~ \$25.00 • \$45.00

Lemon Garlic Broccoli Rabe ~ \$27.00 • \$47.00

Escarole and White Beans ~ Prepared in garlic and oil ~ \$35.00 • \$65.00

Roasted Cauliflower, Broccoli & Carrots ~ \$32.00 • \$60.00

Roasted Root Vegetables - Oven roasted carrots, parsnips, onions and potatoes, prepared in olive oil and seasoning ~ \$45.00 • \$85.00

Roasted Acorn Squash with Jalapeno ~ \$27.00 • \$47.00

Eggplant Parmigiana ~ \$40.00 • \$75.00

Roasted Baby Red Potatoes ~ \$30.00 • \$55.00

Fingerling Potatoes ~ Served with butter ~ \$30.00 • \$55.00

Oven Roasted Yukon Gold Potatoes ~ Tossed in olive oil & seasoning ~ \$30.00 • \$55.00

Rice Pilaf ~ Sauteed onions and peas ~ \$28.00 • \$54.00

Polenta with Fontina and Mushrooms ~ \$44.00 • \$80.00

Sides and Vegetables Half tray ~ serves 8-10 Full Tray ~ serves 18-20

Roasted Sweet Potatoes with Honey Glaze ~ \$32.00 • \$60.00

Rosemary Garlic Hasselback Sweet Potatoes ~ \$32.00 • \$60.00

Lemon Pearl Couscous with Dates ~ \$34.00 • \$60.00

Chicken - 10 piece minimum

Boneless chicken ~ \$3.40 per piece

Chicken Marsala ~ Sauteed with mushrooms in Marsala wine

Chicken Piccata ~ Sauteed with capers, lemon, butter and white wine

Chicken Francese ~ Prepared in a lemon, butter and white wine sauce

Rosemary Chicken ~ Marinated in fresh rosemary, white wine, garlic & seasonings

Chicken Parmigiana ~ Milanese style, marinara and mozzarella

Boneless Buffalo Chicken Tenders ~ accompanied by celery & blue cheese dressing Serves 8 ~ \$42.00

Oven Roasted Chicken ~ Perfectly seasoned, family roaster pieces. *Serves 3~\$18.00*

Roasted Boneless Chicken Breast ~ *Antibiotic Free, No Preservatives, No added hormones \$ 6.00 per piece*

Seafood Market Price ~ serves 8-10

Shrimp Scampi ~ Shrimp sauteed with fresh garlic, white wine, butter and parsley

Scallops Verde ~ Sea scallops tossed in seasoned panko then baked until golden brown, accompanied by verde sauce

Asian Scallops ~ Scallops marinated in olive oil, honey, a touch of soy, fresh ginger and garlic, pan seared to perfection

Atlantic Salmon with Dill ~ Lightly seasoned, baked to perfection served w/ dill sauce

Poached Salmon ~ poached in an array of fresh aromatic herbs and white wine.

Beautifully garnished, accompanied by cucumber dill sauce.

Beef, Pork and Meatballs

Filet Mignon ~ market price per loin

• Whole, served with au jus

• Sliced on a platter, accompanied by crostini & horseradish sauce, served room temperature

Pork Tenderloin ~ market price

• Marinated in olive oil, garlic cloves, wine, apples and soy sauce

• Marinated in olive oil, garlic cloves, fresh rosemary and cracked black pepper

Half tray ~ serves 8-10 Full Tray ~ serves 18-20

Sliced Top Round ~ cooked to perfection, served in a mushroom gravy ~ \$50.00 • \$95.00

Beef Vendura ~ sliced top round wrapped around fresh asparagus, topped with provolone cheese - \$70.00 • \$135.00

Italian Style Sausage & Peppers ~ \$40.00 • \$75.00 (Premio sweet Italian sausage)

Italian Meatballs ~ \$30.00 • \$55.00

Want to add your personal touch?

We are happy to display our work on your platters and serviceware!

Bread Baskets

Artisan Breads with Seasoned Dipping Oil ~

Ciabatta, Roasted Garlic, Rosemary Olive and French Baguette ~ \$25.00

Traditional Bread Basket ~ Freshly baked French, Italian or Semolina bread
\$3.50 per loaf

Assorted Dinner Rolls ~ minimum order 1 dozen ~ \$7.00 per dozen

Sourdough with Onion, Semolina, Tuscan Olive, Ciabatta, French Baguette,
Pumpnickel Raisin, Whole Wheat

• Homemade Delicious Dips and Chips available upon request •

Crab Dip ~ served hot with assorted crackers

Reuben Dip ~ served hot with Rye

Buffalo Chicken Dip ~ served hot with tortilla chips

Hot Onion Dip ~ served hot with an assortment of crackers

Spinach Dip ~ served cold with bread and pita chips

Bruschetta ~ served with crostini

Nutty Olive Cheese Spread ~ served with assorted crackers

Sausage Dip ~ served with assorted crackers

*Please inquire about our complete Vegan,
Vegetarian and Gluten Free Options*

** Desserts **

Available upon request

Specialty Menus

Super Bowl Packages

Chili, Buffalo Wings, Teriyaki Wings, BBQ Ribs, Sliders, Pulled Pork...

Mexican Fiesta

Fajitas, Tacos, Quesadilla, Black Beans, Guacamole, Salsa & Chips, all of the fixin's!

Ladies Brunch and Lunch

Salmon, Cream Cheese & Capers, Frittatas, Zucchini Pie, Quiche,
Omelette Station, Waffle Station (server required)

The possibilities are endless!

All deliveries will be assessed a delivery charge. Borrowing our
equipment? Deposits are mandatory & will be refunded once
the items are returned to our facility, in good condition.

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

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