

Catering Menu 2014



A La Carte 2014

Sides

Shore Points Slaw

Red and White Cabbage Carrot & our creamy Dressing

Half Tray \$40 Full Tray \$80

Pickle Potato Salad

Yukon Gold Potatoes, Egg, Pickles
Capers, Parsley

Half Tray \$45 Full Tray \$90

Macaroni & Cheese

Elbow Pasta tossed with our creamy
(seven cheese) cheese sauce topped
with a buttery crumble

Half Tray \$50 Full Tray \$100

Macaroni Salad

Our Family recipe with assorted
Veggies, Mayo and Elbow Macaroni

Half Tray \$35 Full Tray \$70

Mashed Potatoes

Whipped with Butter and Cream

Half Tray \$40 Full Tray \$80

Brown Rice

Tossed with sautéed Carrot, Onion
and Garlic

Half Tray \$35 Full Tray \$70

Citrus Roasted Potatoes

Tossed with Lemon and Asiago
Cheese

Half Tray \$35 Full Tray \$70

Green Beans

Sautéed with Butter, Tomato, Onion
and Garlic

Half Tray \$35 Full Tray \$70

Spinach Dip

A crowd pleaser! Served cold with
Marble Rye.

Half Tray \$40 Full Tray \$80

Corn Bread Waffle

Our Corn Bread Batter cooked in a
Waffle Iron served with Honey
Butter

\$1.50 Per Piece

Meat

BBQ Ribs

Fall off the bone St Louis Ribs topped
with your choice of Sauce

\$25 Per Rack (13 Ribs)

BBQ Chicken

Moist and delicious grilled with your
choice of Sauce

\$13 Per Half Chicken (5 Pieces)

Country Fried Chicken

Buttermilk Battered with our blend
of Herbs and Spices

\$13 Per Half Chicken (5 Pieces)

Jumbo Wings

Your choice of breaded or naked
tossed with any of our signature
sauces

\$1.25 Per Wing

Carolina Pulled Pork

Pulled Pork Shoulder tossed in our
sweet Vinegar Sauce

Half Tray \$60 Full Tray \$120

BBQ Pulled Chicken

Tossed with our classic BBQ Sauce

Half Tray \$60 Full Tray \$120

BBQ Pulled Brisket

Tossed with our zesty Southwest
BBQ

Half Tray \$75 Full Tray \$145

Southern Fried Chicken Fingers

Hand cut from premium Chicken
Breast, battered and fried golden
brown. Served with scratch made
Honey Mustard.

\$2 Per Finger

Shore Points Meatloaf

This Meatloaf is so good you will
never think of this classic dish the
same way ever again! Fresh ground
Beef with our special blend of Herbs
and Seasonings basted with BBQ
sauce and baked in the oven

\$50 Per 5lb Loaf

The possibilities are endless when it comes to Menu options! You are not limited to items on this menu. We can prepare nearly any dish for your event!

Point Pleasant Beach



Ribs Chicken Seafood

Appetizers

Firecracker Shrimp

Baby Shrimp lightly breaded and fried golden then tossed in our creamy sweet and spicy Sauce

Half Tray \$80 Full Tray \$160

Crispy Calamari

Tender rings of Calamari fried golden and accompanied by our zesty Red Pepper Aioli and Marinara dipping Sauces \$11

Half Tray \$80 Full Tray \$160

Pulled Pork Eggrolls

Tender Pork Shoulder & Veggies wrapped in a crunchy Egg roll Wrapper served with Mustard and Mango dipping Sauces

\$4 Per Eggroll (2 Pieces)

Crab Cakes

Our scratch made Crab Cakes on a bed of mixed greens drizzled with spicy Red Pepper Aioli

\$6 Per Crab Cake

(6) Lemon Butter Artichokes

Artichoke Hearts, fried golden, topped with our delicious Lemon Butter White Wine Sauce

Half Tray \$45 Full Tray \$90

Sliders

Choice of Pulled Pork, Pulled Chicken or Mini Burgers topped with our creamy Slaw on soft Cocktail Semolina Buns

\$4 Per Slider

Classic Caesar Salad

Romain, Croutons, grated Cheese

Half Tray \$30 Full Shallow \$60

Orchard Salad

Mixed Greens, Walnuts, Craisons, Apple, Feta and Citrus Vinaigrette

Half Tray \$40 Full Shallow \$80

Italian Specialties

Believe it or not. We are pro's at cooking Italian!

Meatballs

Fresh Ground Beef with our blend of Herbs and Seasonings baked in our flavorful Marinara Sauce

\$2 Per Meatball

Sausage & Peppers

Your Choice of sweet or spicy Sausage with Peppers & Onions in a light Tomato Sauce

Half Tray \$50 Full Tray \$100

Hammered Pork Chops

A crowd pleaser! Boneless Pork Chops hammered thin breaded and fried golden then topped with our outstanding creamy Mushroom Marsala Wine Sauce!

\$3.75 Per Piece

Lemon Butter Chicken

Chicken Breast Francese style with our Lemon Butter White Wine Sauce

\$3.75 Per Piece

Asiago Chicken

Our version of Chicken Parmesan with breaded Chicken Cutlet topped with our Marinara and melted Cheese

\$3.75 Per Piece

Lasagna

Layered with Ricotta, assorted Cheeses and our scratch made Marinara

Half Tray \$45 Full Tray \$90

Baked Rigatoni

Rigatoni Pasta layered with Ricotta, assorted Cheeses and our scratch made Marinara

Half Tray \$45 Full Tray \$90

Eggplant Parmesan

Eggplant Cutlet layered with assorted Cheeses and our scratch made Marinara

Half Tray \$45 Full Tray \$90