

*The Chapel at Sandy Hook*

*“Picnics on the Hook”*

*Presented by  
Merri-Makers Caterers*

*Fort Hancock Chapel – Sandy Hook, New Jersey*

[www.merrimakers.com](http://www.merrimakers.com)

*732-264-3355*

# ***Your Party Includes***

*White Samsonite Chairs*

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*Round Tables*

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*Plastic Gingham Table Cloths*

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*Paper & Plastic Products*

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*Private Bar & Refreshment Area under the Tent*

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*Decorated Food Buffets*

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*Large Area for games overlooking the bay*

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*Bike Rentals and Tours*

*Additional Cost*

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*Beach Access*

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*Ferry Service Accessible from Manhattan*

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*Event Staff includes an Event Supervisor  
and One Waitstaff per 50 guests*

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*The staff will be dressed in Khaki Shorts  
and Hawaiian Print Shirts*

# ***Bayside Clam-B-Que***

## ***Upon Guest Arrival***

*Lobster Bisque*

*Spiney Creek Steamers*

*served with Drawn Butter and Lemon Wedges*

*Bite-size Mini Burgers and Miniature Jersey Shore Hot Dogs*

*Corn Tortillas with Salsa & Spicy Trail Mix*

## ***On the Buffet***

### ***Seafood Raw Bar***

*Shrimp Cocktail*

*Littleneck Clams on the Half Shell*

*Oysters on the Half Shell*

*served with Fiery Bourbon Cocktail Sauce and Lemon Wedges*

### ***Grilled Marinated NY Strip Steak***

*Montreal seasoned and carved by our Chef*

*served with sautéed Onions and Horseradish Remoulade*

### ***Chef's Fresh Catch of the Day***

*We'll let you know as soon as it comes in off the boat...*

### ***Classic Bouillabaisse***

*Our Chef combines Shrimp, Clams, Sea Scallops, Lobster*

*& Tuna with freshly chopped Tomatoes, Onions and Celery*

*in a sauce of White Wine, Fish Fume, Butter & Garlic*

*served with Freshly Baked French Bread for dipping*

### ***Sweet Jersey Corn on the Cob***

*served piping hot with Sweet Butter and Sea Salt*

### ***Pasta Primavera Salad***

*Tri-colored Corkscrew Pasta mixed with diced Yellow Squash,*

*Zucchini, Bermuda Onion and finely chopped Red & Green Peppers*

*in our home-style Italian dressing topped with Asiago Cheese*

### ***Mozzarella Caprese***

*Bocconcini Fresh Mozzarella, Vine Ripened Tomatoes & Fresh Basil*

*drizzled with Aged Balsamic Vinaigrette & Virgin Olive Oil*

**Grilled Summer Vegetables**

*To include Portobello Mushroom Caps, Suntan Peppers, Zucchini, Squash and Eggplant Rounds all marinated with Fresh Herbs And First Press Virgin Olive Oil*

**Rothchild Salad**

*Baby Field Greens and Hearts of Romaine Lettuce with fresh chopped Melons, Strawberries and Grapes drizzled with Champagne Raspberry Vinaigrette and garnished with Shaved Asiago Cheese*

**Dessert**

**Watermelon Boat**

*served with sliced Fresh Fruit to include Pineapple, Cantaloupe, Honeydew, Berries, Kiwi & Grapes*

**Icy Watermelon Slices**

**Homemade Cookies**

*to include Oatmeal, Sugar and Chocolate Chip*

**Novelty Ice Creams**

*to include Chocolate Éclair, Strawberry Shortcake, Toasted Almond and Candy Crunch*

**Ice Cold Refreshments**

*Assorted Soft Drinks to include Coke, Diet Coke, Sprite and Ginger Ale  
Old Fashioned Lemonade, Peach Spiked Iced Tea and Chilled Water*

**Beverage Options**

*Budweiser, Coors Light, Wine and Rum Jumbies - \$15.00 per person*

*Open Bar - \$20.00 per person*

*Open Bar to include Frozen Drinks - \$25.00 per person*

**Pricing**

**\$49.00 per person**

*Plus 7% NJ State Sales Tax and Discretionary Staff Gratuity*

# ***Sunset Dinner***

## ***Upon Guest Arrival***

*Corn Tortillas with Salsa & Spicy Trail Mix*

## ***On the Buffet***

### ***Shrimp Cocktail***

*served with Fiery Bourbon Cocktail Sauce and Lemon Wedges*

### ***Grilled Marinated NY Strip Steak***

*Montreal seasoned and carved by our Chef  
served with sautéed Onions and Horseradish Remoulade*

### ***Citrus Marinated Mahi-Mahi***

*topped with exotic Fruit Salsa*

### ***Grilled Boneless Breast of Chicken***

*seasoned with Jerk Spices*

### ***BBQ Baby Back Ribs***

*slow cooked and brushed with a Chinese Hoisin Glaze*

### ***Pasta Primavera Salad***

*Tri-colored Corkscrew Pasta mixed with diced Yellow Squash,  
Zucchini, Bermuda Onion and finely chopped Red & Green Peppers  
in our home-style Italian dressing topped with Asiago Cheese*

### ***Mozzarella Caprese***

*Bocconcini Fresh Mozzarella, Vine Ripened Tomatoes & Fresh Basil  
drizzled with Aged Balsamic Vinaigrette & Virgin Olive Oil*

### ***Grilled Summer Vegetables***

*To include Portobello Mushroom Caps, Suntan Peppers,  
Zucchini, Squash and Eggplant Rounds all marinated  
with Fresh Herbs And First Press Virgin Olive Oil*

***Rothchild Salad***

*Baby Field Greens and Hearts of Romaine Lettuce with fresh chopped Melons, Strawberries and Grapes drizzled with Champagne Raspberry Vinaigrette and garnished with Shaved Asiago Cheese*

***Yukon Gold Potato Salad***

*with Roasted Garlic and Fresh Chive topping*

***Dessert***

***Watermelon Boat***

*served with sliced Fresh Fruit to include Pineapple, Cantaloupe, Honeydew, Berries, Kiwi & Grapes*

***Icy Watermelon Slices***

***Homemade Cookies***

*to include Oatmeal, Sugar and Chocolate Chip*

***Novelty Ice Creams***

*to include Chocolate Éclair, Strawberry Shortcake, Toasted Almond and Candy Crunch*

***Ice Cold Refreshments***

*Assorted Soft Drinks to include Coke, Diet Coke, Sprite and Ginger Ale  
Old Fashioned Lemonade, Peach Spiked Iced Tea and Chilled Water*

***Beverage Options***

*Budweiser, Coors Light, Wine and Rum Jumbies - \$15.00 per person*

*Open Bar - \$20.00 per person*

*Open Bar to include Frozen Drinks - \$25.00 per person*

***Pricing***

***\$39.00 per person***

*Plus 7% NJ State Sales Tax and Discretionary Staff Gratuity*

# ***Jersey Shore Classic B-B-Que***

## ***Upon Guest Arrival***

*Corn Tortillas with Salsa & Spicy Trail Mix*

## ***On the Bar-B-Que***

### ***Burger Bar***

*Quarter Pound All Beef Hamburgers*

*Turkey Burgers & Veggie Burgers*

*Grilled to order by our Chef and served of a fresh Bun  
with your choice of sliced American Cheese, shredded Lettuce,  
sliced Beefsteak Tomatoes, sliced Bermuda Onions,  
Ketchup and Mayonnaise*

### ***Jersey Red Hots***

*Grilled all Beef Hot Dogs served with your choice of  
Crunchy Sauerkraut, Chili, Chopped Onions and Mustard*

### ***Texas Style B-B-Que Chicken***

*Chicken Breasts grilled over Hickory wood chips  
brushed with our zesty Barbeque Sauce*

### ***Grilled Sweet Italian Sausage***

*served with Sweet Bell Peppers and Vidalia Onions  
And Freshly Baked Hoagie Rolls*

### ***Georgia Baked Beans***

*Vegetarian style Beans slowly cooked  
with Brown Sugar, Molasses and Georgia Peaches*

### ***Sweet Jersey Corn on the Cob***

*served piping hot with Sweet Butter and Sea Salt*

### ***Pasta Primavera Salad***

*Tri-colored Corkscrew Pasta mixed with diced Yellow Squash,  
Zucchini, Bermuda Onion and finely chopped Red & Green Peppers  
in our home-style Italian dressing topped with Asiago Cheese*

***Mozzarella Caprese***

*Bocconcini Fresh Mozzarella, Vine Ripened Tomatoes & Fresh Basil  
drizzled with Aged Balsamic Vinaigrette & Virgin Olive Oil*

***Yukon Gold Potato Salad***

*with Roasted Garlic and Fresh Chive topping*

***Creamy Cole Slaw***

*Shredded green & purple Cabbage mixed  
with White Wine Vinegar, Mayonnaise and Seasonings*

***Dessert***

***Watermelon Boat***

*served with sliced Fresh Fruit to include  
Pineapple, Cantaloupe, Honeydew, Berries, Kiwi & Grapes*

***Icy Watermelon Slices***

***Homemade Cookies***

*to include Oatmeal, Sugar and Chocolate Chip*

***Novelty Ice Creams***

*to include Chocolate Éclair, Strawberry Shortcake,  
Toasted Almond and Candy Crunch*

***Ice Cold Refreshments***

*Assorted Soft Drinks to include Coke, Diet Coke, Sprite and Ginger Ale  
Old Fashioned Lemonade, Peach Spiked Iced Tea and Chilled Water*

***Beverage Options***

*Budweiser, Coors Light, Wine and Rum Jumbies - \$15.00 per person*

*Open Bar - \$20.00 per person*

*Open Bar to include Frozen Drinks - \$25.00 per person*

***Pricing***

***\$29.00 per person***

*Plus 7% NJ State Sales Tax and Discretionary Staff Gratuity*

## *Menu Enhancements*

<i>Shrimp Cocktail (2 pp)</i> <i>Served with Fiery Cocktail Sauce and Lemon Wedges</i>	<i>\$5.00pp</i>
<i>Littleneck Clams on the Half Shell (6 pp)</i> <i>Served with Fiery Cocktail Sauce and Lemon Wedges</i>	<i>\$5.00pp</i>
<i>Oysters on the Half Shell (2 pp)</i> <i>Served with Fiery Cocktail Sauce and Lemon Wedges</i>	<i>\$5.00pp</i>
<i>Steamed Clams in White Wine, Garlic and Butter</i>	<i>\$6.00pp</i>
<i>Roasted Clams Served with Drawn Butter and Lemon Wedges (6 pp)</i>	<i>\$5.00pp</i>
<i>Spiny Creek Steamers Served with Drawn Butter &amp; Broth</i>	<i>Market Price</i>
<i>Manhattan or New England Style Clam Chowder</i>	<i>\$3.00pp</i>
<i>1 ¼ Lb. Whole Maine Lobster</i>	<i>Market Price</i>
<i>Baby Back Ribs with a Chinese Hoisin Glaze</i>	<i>\$5.00pp</i>
<i>5 Alarm Chili Served with Shredded Cheddar Cheese and Corn Tortilla Chip</i>	<i>\$3.00pp</i>
<i>Bite-size Mini Burgers and Miniature Jersey Shore Hot Dogs</i>	<i>\$4.00pp</i>
<i>Boardwalk Fries Served in a Paper Cup with Malt Vinegar and Sea Salt</i>	<i>\$3.50pp</i>
<i>Whole, Fresh Fruit Display to Include Pears, Apples, Plums, Oranges, Peaches &amp; Bananas</i>	<i>\$3.00pp</i>
<i>Funnel Cakes (1pp)</i>	<i>\$3.00pp</i>
<i>Assortment of Homemade Cookies &amp; Brownies</i>	<i>\$3.00pp</i>
<i>Hot Fruit Crisps (Apple, Peach or Mixed Berry)</i>	<i>\$3.00pp</i>
<i>China &amp; Glassware</i>	<i>\$15.00pp</i>
<i>Tent</i>	<i>Size and Price To Be Determined</i>