



CATERING PACKAGES FOR THE TOMS RIVER YACHT CLUB

BY
RIVER MARKET CATERING
67 MAIN STREET -- TOMS RIVER, NJ 08753
732-505-8090

Please call Lee Malcolm at The River Market to discuss details of menu planning. We are flexible and will work with you to create the menu that is perfect for the event you are planning. All pricing is based on a four hour event. For longer events, additional service charges may apply.

Sit Down Dinner #1

\$62.00 per person

Captain's Table upon Arrival

Domestic and Imported Cheese Platter with Premium Crackers
Crisp Seasonal Crudités with Herb Dipping Sauce

Hand Passed Hors D'oeuvres – Choose five

Crispy Shrimp Skewers with Sweet Chili Sauce
Sliced Beef Tenderloin with Blue Cheese on Focaccia
Shrimp Risotto Cakes
Wild Mushroom and Goat Cheese Tartlet
Miniature Baked Brie in Puff Pastry with Apricot Dipping Sauce
Classic Coconut Shrimp
Coconut Chicken Skewers
Grilled Chicken Satay with Sesame Ginger Sauce
Mini Crab Cakes with Spicy Remoulade Sauce
Clams Casino
Buffalo Chicken Skewers with Blue Cheese Dipping sauce
Crab Stuffed Mushroom
Scallops Wrapped in Bacon
Cocktail Franks in Puff Pastry
Spicy Sausage in Puff Pastry with Dijon Mustard
Spicy Ahi Tuna with Sesame and Pear on Cucumber Rounds or Crispy Wontons
Homemade Cured Salmon Canapés on Pumpernickel Rounds
Brie Cheese, Walnuts and Raspberry Sauce on Endive
Tomato and Basil Brushetta
Goat Cheese, Red Pepper, and Artichoke Rounds

Salad – Choose One

Classic Caesar Salad with Homemade Croutons and Shaved Parmesan Cheese
River Market Salad of Field Greens, Candied Walnuts, Mandarins Oranges, Blue Cheese and Tomatoes, Honey Balsamic Vinaigrette
Boston Bibb Lettuce with Baby Tomato, Walnuts, Shaved Parmesan and Red Wine and Walnut Oil Vinaigrette

Appetizer – Choose One

Garlic Seared Shrimp with White Wine, Fresh Lemon and Sicilian Capers over Grilled Focaccia Bread
Classic Shrimp Cocktail
Grilled Asparagus with Feta Cheese and Black Olive Vinaigrette
Pan Fried Crab Cake with a Tangy Dill Remoulade
Pan Seared Scallops with Warm Spinach and Pancetta
Wild Mushroom Ravioli in a Light Tomato Cream Sauce

Entrée – Choose Three

(Counts required one week prior to event)

Roasted Tenderloin of Beef au Jus
Sautéed Shrimp and Scallops with a Herb Lemon Butter Sauce
Sautéed Flounder Veracruz
Slow Roasted Prime Rib of Beef Served Au Jus
Chicken Marsala with Wild Mushrooms
Mahi Mahi with a Ginger Lime Butter Sauce
Seared Salmon with Dijon and Tarragon Sauce
Roasted Pork Loin with Rosemary and Garlic
Sesame Seared Ahi Tuna (served rare)
Chicken Saltimbocca with Fresh Mozzarella, Prosciutto and Sage

Accompaniments

Chef's Selection of seasonal garden vegetables, Whipped or Roasted potatoes
Rolls and butter will be served with entrees
Coffee and Tea

Price does not include 7 % NJ State sales tax or 18% Gratuity

Sit Down Dinner #2
\$58 pp

Captain's Table Upon Arrival
Pick Three

Premium Cheese Platter
Classic Antipasto Platter
Baked Brie with Apricot Marmalade, Premium Cracker Crackers
Side of Cured Salmon with Red Onions, Cream Cheese, Lemon, Capers and Pumpnickel Toast
Brushetta Platter with Fresh Tomato Bruschetta, Spinach Dip and Goat Cheese and Basil Pesto Dip – Served with Crackers and Fococcia Toasts

Salad – Choose One

Classic Caesar Salad with Homemade Croutons and Shaved Parmesan Cheese
River Market Salad of Field Greens, Candied Walnuts, Mandarins Oranges, Blue Cheese and Tomatoes, Honey Balsamic Vinaigrette
Boston Bibb Lettuce with Baby Tomato, Walnuts, Shaved Parmesan and Red Wine and Walnut Oil Vinaigrette

Appetizer – Choose One

Garlic Seared Shrimp with White Wine, Fresh Lemon and Sicilian Capers over Grilled Fococcia Bread
Classic Shrimp Cocktail
Grilled Asparagus with Feta Cheese and Black Olive Vinaigrette
Pan Fried Crab Cake with a Tangy Dill Remoulade
Pan Seared Scallops with Warm Spinach and Pancetta
Wild Mushroom Ravioli in a Light Tomato Cream Sauce

Entrée – Choose Three

(Counts required one week prior to event)

Roasted Tenderloin of Beef au Jus
Sautéed Shrimp and Scallops with a Herb Lemon Butter Sauce
Sautéed Flounder Veracruz
Slow Roasted Prime Rib of Beef Served Au Jus
Chicken Marsala with Wild Mushrooms
Mahi Mahi with a Ginger Lime Butter Sauce
Seared Salmon with Dijon and Tarragon Sauce
Roasted Pork Loin with Rosemary and Garlic
Sesame Seared Ahi Tuna (served rare)
Chicken Salfimbocca with Fresh Mozzarella, Prosciutto and Sage

Accompaniments

Chef's Selection of seasonal garden vegetables, Whipped or Roasted potatoes
Rolls and butter will be served with entrees
Coffee and Tea

Price does not include 7 % NJ State sales tax or 18% Gratuity

Buffet #1
\$54 pp

Hand Passed Hors D'oeuvres -- Choose Five

Crispy Shrimp Skewers with Sweet Chili Sauce
Sliced Beef Tenderloin with Blue Cheese on Focaccia
Shrimp Risotto Cakes
Wild Mushroom and Goat Cheese Tartlet
Miniature Baked Brie in Puff Pastry with Apricot Dipping Sauce
Classic Coconut Shrimp
Coconut Chicken Skewers
Grilled Chicken Satay with Sesame Ginger Sauce
Mini Crab Cakes with Spicy Remoulade Sauce
Clams Casino
Buffalo Chicken Skewers with Blue Cheese Dipping sauce
Crab Stuffed Mushroom
Scallops Wrapped in Bacon
Cocktail Franks in Puff Pastry
Spicy Sausage in Puff Pastry with Dijon Mustard
Spicy Ahi Tuna with Sesame and Pear on Cucumber Rounds or Crispy Wontons
Homemade Cured Salmon Canapés on Pumpernickel Rounds
Brie Cheese, Walnuts and Raspberry Sauce on Endive
Tomato and Basil Brushetta
Goat Cheese, Red Pepper, and Artichoke Rounds

Salad at Table – Choose One

Classic Caesar Salad with Homemade Croutons and Shaved Parmesan Cheese
River Market Salad of Field Greens, Candied Walnuts, Mandarins Oranges, Blue Cheese and Tomatoes, Honey Balsamic Vinaigrette
Boston Bibb Lettuce with Baby Tomato, Walnuts, Shaved Parmesan and Red Wine and Walnut Oil Vinaigrette

Attended Buffet

Served with a choice of Roasted or Creamy Whipped Potatoes, or Rice Pilaf and Fresh Seasonal Vegetable

Entrée – Choose Two

Sautéed Shrimp and Scallops with a Herb Lemon Butter Sauce
Sautéed Flounder Veracruz
Chicken Marsala with Wild Mushrooms
Mahi Mahi with a Ginger Lime Butter Sauce
Seared Salmon with Dijon and Tarragon Sauce
Chicken Salfimbocca with Fresh Mozzarella, Prosciutto and Sage

Carving Station – Choose One

Herb Roasted Prime Rib of Beef with Horseradish Cream
Butter Roasted Turkey Breast with Country Gravy
Mustard and Rosemary Crusted Roasted Pork Loin

Sliced Roasted Tenderloin of Beef add \$2 per person

Coffee and Tea

Price does not include 7 % NJ State sales tax or 18% Gratuity

Buffet #2
\$34

Salad – Choose One

Classic Caesar Salad with Homemade Croutons and Shaved Parmesan Cheese
River Market Salad of Field Greens, Candied Walnuts, Mandarins Oranges, Blue Cheese and Tomatoes, Honey Balsamic Vinaigrette
Boston Bibb Lettuce with Baby Tomato, Walnuts, Shaved Parmesan and Red Wine and Walnut Oil Vinaigrette

Entrée – Choose Two

Sautéed Mahi Mahi Veracruz
Chicken Marsala with Wild Mushrooms
Mahi Mahi with a Ginger Lime Butter Sauce
Seared Salmon with Dijon and Tarragon Sauce
Roasted Pork Loin with Rosemary and Garlic
Chicken Salfimbocca with Fresh Mozzarella, Prosciutto and Sage

Crab Cake entrée – add \$2 per person

Served with a choice of Roasted or Creamy Whipped Potatoes, or Penne Vodka or Rice Pilaf, and Fresh Seasonal Vegetables

Dinner Rolls
Coffee and Tea

Optional Services

Carving Station

Prime Au Jus \$6 pp
Roast Breast of Turkey \$4pp
Honey Baked Spiral Ham \$4pp

Captain's Table

Assorted Fruit, Cheese, Vegetable Crudite \$3pp

Coffee and Tea

Desserts can be arranged upon request

Price does not include 7 % NJ State sales tax or 18% Gratuity

RIVER MARKET A LA Carte Hors D'oeuvres Menu

Hot Hors D'oeuvres

Crispy Shrimp Skewers with Sweet Chili Sauce 2.25
Sliced Beef Tenderloin with Blue Cheese on Focaccia 2.25
Shrimp Risotto Cakes 2.
Grilled Chicken Satay with Sesame Ginger Sauce 1.75
Crab Cakes with Spicy Remoulade 2.25
Clams Casino 1.75
Flatbreads or Caramelized Onion, Pear and Gorgonzola, Smoked Turkey Brie and Cranberry, Cured Salmon and Crème Fraiche, Pesto, Goat Cheese and Wild Mushrooms 8. ea 8 small slices
Crab Stuffed Mushroom 1.25
Crostini of Hot Artichoke Dip 1.75
Scallops Wrapped in Bacon 2.50
Beef Tenderloin Satay with Spicy Peanut Sauce 2.50
Cocktail Franks in Puff Pastry 1.50
Spicy Sausage in Puff Pastry with Dijon Mustard 1.75

Cold Hors D'oeuvres

Spicy Ahi Tuna with Sesame and Pear on Cucumber Rounds 2.25
Gaufrette Potatoes with Cured Salmon and Dill 2.25
Homemade Cured Salmon Canapés on Pumpernickel Rounds 2.25
Brie Cheese, Walnuts and Raspberry Sauce on Endive 1.75
Asparagus and Prosciutto 1.75
Classic Shrimp Cocktail 2.
Tomato and Basil Brushetta 1.25
Black Olive Tapenade and Goat Cheese Brushetta 1.25
Goat Cheese, Red Pepper, and Artichoke Rounds 1.25
Assorted Sushi – California, Tuna and Salmon Rolls 6.75. roll

Minimum of 24 pieces per item

JOHN AND LEE MALCOLM CHEF/OWNERS THE RIVER MARKET

John Malcolm's extensive background and training as chef at top quality restaurants in California and New Jersey prepared him for his new role as owner and executive chef at RIVER MARKET.

His experience includes running fine dining restaurants in San Diego and San Francisco for 10 years prior to 2004 when he returned to his native New Jersey to serve as executive chef of the "new" Martell's Waters Edge in Bayville, a position he left this year to open his new venture in Toms River.

Chef Malcolm, who served as executive chef of the award winning Azul La Jolla on San Diego's scenic coastline from 1999-2004, received much regional acclaim for his California coastal cuisine. He was nominated for Chef of the Year by the Southern California Food Writers Association and received excellent reviews from national and California media. His current menus reflect not only his experience at Azul but also his earlier training with the nationally celebrated chef Bradley Ogden at the Lark Creek Inn, Larkspur, Ca., whom he credits with introducing him to California seasonal markets and the creative use of fresh, locally-produced fruits and vegetables.

Chef Malcolm honed his culinary skills and techniques in San Francisco at popular dining attractions like Betelnut and The Fairmont Hotel where he developed exciting new dishes and cooking styles, as well as gaining significant management and banquet experience running large kitchen staffs.

He is a graduate of Rider University in Trenton, N. J. and the Culinary Institute of America in Hyde Park, N.Y. He and his wife, Lee, are the parents of two daughters and live in Island Heights.

Lee Malcolm is also a graduate of the Culinary Institute of America as well as American University, Washington, D. C., where she received a BA in 1988. She is the former sous chef of the Marin Country Club just north of San Francisco and also worked many years in the banquet kitchens of the world-famous Fairmont Hotel on San Francisco's Nob Hill.

Before her formal training as a chef, Lee was the public relations representative of The Waldorf-Astoria hotel in New York and Micato Safaris based in Kenya. She was a top marketing and public relations executive for Lou Hammond & Associates in New York where she specialized in handling accounts for luxury travel, hotel and restaurant clients. For the past eight years she has been busy raising the couple's two daughters.

TRYC - River Market - Rentals

TRYC RENTAL MENU PRICING

NON-MEMBER

Sit Down #1	\$62
Sit Down #2	\$58
Buffet #1	\$54
Buffet #2	\$34

NON-Members ADD Room Rental Fee \$650.00

Inlcudes:

TRYC Set up

TRYC Linens

TRYC China

TRYC Clean-up

All PLUS An Additional 7% Sales tax & 18% Gratuity

Required Bartenders

\$125 --4hrs

\$150 --5hrs