



CATERING PACKAGES FOR THE TOMS RIVER YACHT CLUB 2011

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**  
**\$63.00 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 two**

Crispy Shrimp Skewers with Sweet Chili Sauce  
Sliced Beef Tenderloin with Blue Cheese on Focaccia  
Shrimp Risotto Cakes  
Classic Coconut Shrimp  
Mini Crab Cakes with Spicy Remoulade Sauce  
Clams Casino  
Scallops Wrapped in Bacon  
Spicy Ahi Tuna Poke on Cucumber Rounds  
Prosciutto Wrapped Shrimp with Basil Pesto  
Apple and Crab Salad in Phyllo Cups  
Sesame Salmon Tartare on Crispy Wontons

**Choose three**

Homemade Cured Salmon Canapés on Pumpernickel Rounds  
Brie Cheese, Walnuts and Raspberry Sauce on Endive  
Tomato and Basil Bruschetta  
Miniature Baked Brie in Puff Pastry with Apricot Dipping Sauce  
Coconut Chicken Skewers  
Grilled Chicken Satay with Sesame Ginger Sauce  
Buffalo Chicken Skewers with Blue Cheese Dipping sauce  
Crab Stuffed Mushroom  
Cocktail Franks in Puff Pastry  
Wild Mushroom and Goat Cheese Tartlets in Phyllo Cups  
Gorgonzola Mousse on Cucumber Round with Candied Walnut  
Spinach, Ricotta and Sausage Stuffed Mushrooms  
Sliced Flank Steak with Blue Cheese and Balsamic Red Onions on Focaccia  
Shrimp or Vegetable Risotto Cakes with Lemon-Thyme Aioli  
Asian BBQ Pork in Phyllo Cups  
Caramelized Onion, Mushroom, and Goat Cheese Bruschetta

**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  
Pan Fried Crab Cake with a Tangy Dill Remoulade  
Wild Mushroom Ravioli in a Light Tomato Cream Sauce  
Grilled Portobello Mushroom with Fresh Basil Pesto, Crumbled Goats Cheese and Baby Spinach  
Pepper Seared Ahi Tuna over a Tangy Cucumber Salad and Honey Wasabi  
Creamy "Mac and Cheese" with Crispy Bacon, Caramelized Onions, Fresh Mozzarella and Smoked Gouda Cheeses

**Entrée – Choose Three** (Counts required one week prior to event)

Sautéed Shrimp and Scallops with a Herb Lemon Butter Sauce  
Slow Roasted Prime Rib of Beef Served Au Jus  
Chicken Marsala with Wild Mushrooms  
Mahi Mahi with a Ginger Lime Butter Sauce or Veracruz  
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

Roasted Tenderloin of Beef au Jus (add \$3 per person)

**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**  
**\$59 pp**

**Captain's Table Upon Arrival**

**Pick Three**

Premium Cheese Platter with Soft and Hard Cheeses and Crackers  
Classic Antipasto Platter with Grilled Vegetables, Italian Meats and Cheeses, Olives  
Baked Brie with Apricot Marmalade  
House Cured Salmon with Red Onions, Cream Cheese, Lemon, Capers and Pumpernickel Toast  
Bruschetta Platter with Fresh Tomato Bruschetta, Spinach Dip and Goat Cheese and Basil Pesto Dip –  
Served with Crackers and Focaccia 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 Focaccia Bread  
Classic Shrimp Cocktail  
Pan Fried Crab Cake with a Tangy Dill Remoulade  
Wild Mushroom Ravioli in a Light Tomato Cream Sauce  
Grilled Portobello Mushroom with Fresh Basil Pesto, Crumbled Goats Cheese and Baby Spinach  
Pepper Seared Ahi Tuna over a Tangy Cucumber Salad and Honey Wasabi  
Creamy "Mac and Cheese" with Crispy Bacon, Caramelized Onions, Fresh Mozzarella and Smoked Gouda Cheeses

**Entrée – Choose Three** (Counts required one week prior to event)

Sautéed Shrimp and Scallops with a Herb Lemon Butter Sauce  
Slow Roasted Prime Rib of Beef Served Au Jus  
Chicken Marsala with Wild Mushrooms  
Mahi Mahi with a Ginger Lime Butter Sauce or Veracruz 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  
  
Roasted Tenderloin of Beef au Jus (add \$3)

**Accompaniments**

Chef's Selection of seasonal garden vegetables, Whipped or Roasted potatoes  
Rolls and Butter  
Coffee and Tea

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

**Buffet #1**  
**\$55 pp**

**Hand Passed Hors D'oeuvres –**  
**Choose two**

Crispy Shrimp Skewers with Sweet Chili Sauce  
Sliced Beef Tenderloin with Blue Cheese on Focaccia  
Shrimp Risotto Cakes  
Classic Coconut Shrimp  
Mini Crab Cakes with Spicy Remoulade Sauce  
Clams Casino  
Scallops Wrapped in Bacon  
Spicy Ahi Tuna Poke on Cucumber Rounds  
Prosciutto Wrapped Shrimp with Basil Pesto  
Apple and Crab Salad in Phyllo Cups  
Sesame Salmon Tartare on Crispy Wontons

**Choose three**

Homemade Cured Salmon Canapés on Pumppernickel Rounds  
Brie Cheese, Walnuts and Raspberry Sauce on Endive  
Tomato and Basil Bruschetta  
Miniature Baked Brie in Puff Pastry with Apricot Dipping Sauce  
Coconut Chicken Skewers  
Grilled Chicken Satay with Sesame Ginger Sauce  
Buffalo Chicken Skewers with Blue Cheese Dipping sauce  
Crab Stuffed Mushroom  
Cocktail Franks in Puff Pastry  
Wild Mushroom and Goat Cheese Tartlets in Phyllo Cups  
Gorgonzola Mousse on Cucumber Round with Candied Walnut  
Spinach, Ricotta and Sausage Stuffed Mushrooms  
Sliced Flank Steak with Blue Cheese and Balsamic Red Onions on Focaccia  
Shrimp or Vegetable Risotto Cakes with Lemon-Thyme Aioli  
Asian BBQ Pork in Phyllo Cups  
Caramelized Onion, Mushroom, and Goat Cheese Bruschetta

**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  
Chicken Marsala with Wild Mushrooms  
Mahi Mahi with a Ginger Lime Butter Sauce or Veracruz Sauce  
Seared Salmon with Dijon and Tarragon Sauce  
Chicken Saltimbocca with Fresh Mozzarella, Prosciutto and Sage

**Carving Station – Choose One**

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

Sliced Roasted Tenderloin of Beef (add \$3 per person)

Dinner Rolls  
Coffee and Tea

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

**Buffet #2**  
**\$35**

**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  
Marinated and Grilled Sliced Flank Steak

Crab Cake entrée – add \$2 per person

Served with a choice of Roasted or Creamy Whipped Potatoes, Roasted Red Bliss Potatoes, Penne Vodka or Rice Pilaf,

Fresh Seasonal Vegetables

Dinner Rolls  
Coffee and Tea

Optional Services

**Carving Station**

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

**Captain's Table**

Assorted Fruit, Cheese, Vegetable Crudite \$4pp

Coffee and Tea

**Desserts can be arranged upon request**

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## Cocktail Reception

\$55 pp ++

### Captain's Table Upon Arrival

#### Pick 3

Premium Cheese Platter  
Fresh Crisp Crudite Platter with Herb Dipping Sauce  
Fresh Fruit Platter  
Classic Antipasto Platter  
Baked Brie with Apricot Marmalade, Premium Cracker Crackers  
Side of Cured Salmon with Red Onions, Cream Cheese, Lemon, Capers and Pumpernickel Toast  
Bruschetta Platter with Fresh Tomato Bruschetta, Spinach Dip and Goat Cheese and Basil Pesto Dip – Served with Crackers and Foccacia Toasts

### Hand Passed Hors D'oeuvres –

#### Choose three

Crispy Shrimp Skewers with Sweet Chili Sauce  
Sliced Beef Tenderloin with Blue Cheese on Foccacia  
Shrimp Risotto Cakes  
Classic Coconut Shrimp  
Mini Crab Cakes with Spicy Remoulade Sauce  
Clams Casino  
Scallops Wrapped in Bacon  
Spicy Ahi Tuna Poke on Cucumber Rounds  
Prosciutto Wrapped Shrimp with Basil Pesto  
Apple and Crab Salad in Phyllo Cups  
Sesame Salmon Tartare on Crispy Wontons

#### Choose four

Homemade Cured Salmon Canapés on Pumpernickel Rounds  
Brie Cheese, Walnuts and Raspberry Sauce on Endive  
Tomato and Basil Bruschetta  
Miniature Baked Brie in Puff Pastry with Apricot Dipping Sauce  
Coconut Chicken Skewers  
Grilled Chicken Satay with Sesame Ginger Sauce  
Buffalo Chicken Skewers with Blue Cheese Dipping sauce  
Crab Stuffed Mushroom  
Cocktail Franks in Puff Pastry  
Wild Mushroom and Goat Cheese Tartlets in Phyllo Cups  
Gorgonzola Mousse on Cucumber Round with Candied Walnut  
Spinach, Ricotta and Sausage Stuffed Mushrooms  
Sliced Flank Steak with Blue Cheese and Balsamic Red Onions on Foccacia  
Shrimp or Vegetable Risotto Cakes with Lemon-Thyme Aioli  
Asian BBQ Pork in Phyllo Cups  
Caramelized Onion, Mushroom, and Goat Cheese Bruschetta

### Pasta Station -- Choose Two Pastas and Two Sauces

Penne, Rigatoni, Fusilli, Farfalle  
Vodka, Alfredo, Pesto, Primavera

### Cocktail Portion Carving Station

Herb Roasted Prime Rib

Roasted Turkey Breast

Sliced in Cocktail portions with Mini French Rolls, Horseradish and Honey Dijon Sauce

Sliced Roasted Tenderloin of Beef (add \$3 per person)

Coffee and Tea

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

*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 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 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.