

BOGEY'S

WEDDING MENU WEDDING MENU



501 PITMAN ROAD
SEWELL, NJ

BOGEYSNJ.COM
856. 582.0160

SIGNATURE COCKTAIL HOUR

CHOOSE ANY 6 BUTLER HORS D'OEUVRES

CLASSIC CHOICES

- Scallops Wrapped Bacon
- Mini Crab Cakes with Dill Mayonnaise
- Mini Beef Wellington
- Brie With Raspberry & Almond En Croute
- Coconut Shrimp
- Clams Casino
- Spanakopita
- Cheesesteak Egg Rolls
- Pork Egg Rolls
- Jalapeno Pretzel Poppers
- Asparagus Wrapped in Phyllo
- Spring Rolls
- Teriyaki Skewered Chicken Satay
- Cocktail Franks in Puff Pastry with Dijon Mustard
- Broccoli & Cheese Battered Bites
- Tempura Sesame Chicken
- Chicken Cordon Bleu Bites
- Chicken Quesadilla
- Assorted Quiche

STREET FOOD / FOOD TRUCK MENU

Cheeseburger Grilled Cheese Sliders

- *Fresh Ground Beef Tenderloin Patty with Grilled Tomato in Between Two Grilled Cheese Sandwich Slices*

• Chicken & Waffles

- *Fluffy Belgian Waffles, Topped with Tender Fried Chicken Smothered in a Maple Buffalo Sauce*

• Open Face Garlic Bread Meatball Parmesan

- *Garlic & Herb Toasted Italian Bread Topped with Hand Rolled Meatballs, Homemade Marinara & Melted Mozzarella*

• Open Face Filet Tip Toast

- *Grilled & Sliced Tender Beef Fillets with Sauteed Red Onions, House Steak Sauce & Blue Cheese Crumbles Served over Texas Toast*

• BBQ Pork Biscuit Cups

- *Flaky & Buttery Biscuit Cups Filled with Tangy & Sweet Slow Roasted BBQ Pulled Pork, Topped with Melted Cheddar Cheese & Creamy Coleslaw*

• Scooby Snack Pretzel Dogs

- *Bite Sized Beef Hot Dogs Covered in a Toasted Salted Soft Pretzel Crust Served with a Spicy Honey Dijon Mustard*

• Fiery Pickle Fries

- *Fried Crispy & Tangy Thin Cut Dill Pickle Slices Coated in a Cornmeal & Spicy Mustard Batter, Served with Jalapeno Ranch Dipping Sauce*

• Screaming Green Bean Crisps

- *Fried Tender Whole Petite Green Beans in a Crispy Cajun Seasoned Batter, Served with Honey Sriracha Ranch Dipping Sauce*



COCKTAIL HOUR - STATIONS

CHOOSE ANY 3 STATIONS FROM THE FOLLOWING 8 OPTIONS

TUSCAN STATION

An Assortment of Meats, Cheeses, Fresh Fruits & Vegetables:

Aged Cheddar, Smoked Mozzarella, Swiss & Sharp Provolone, Pepper Jack, Genoa Salami, Pepperoni & Soudasada, Fire Roasted Red Peppers, Marinated Artichokes, Asparagus with Bacon, Roasted Long Hots, Fresh Fruits & Vegetables, Crostini & Crackers, Kalamata and Queen Olives, Roasted Red Peppers

MASH POTATO & MAC'N ARTISAN CHEESE BAR

Choice of 2 Potatoes:

Mashed Yukon Gold Potatoes, Mashed Sweet Potatoes, Mashed Garlic Red Skin, Mac n' Artisan Cheese, Classic Elbow Mac

Our "Create Your Own" Topping Can Include:

*Sour Cream, Sliced Green Onions, Crumbled Bacon, Bleu Cheese, Whipped Butter, Gravy, Caramelized Onions, Broccoli, Shredded Cheddar Cheese, Mini Marshmallows**



COCKTAIL HOUR - STATIONS

FIESTA STATION

Thinly Sliced Chicken & Taco Seasoned Ground Beef Accompanied by Red & Green Peppers with Sautéed Onions, Chopped Tomatoes, Jalapenos, Shredded Cheddar & Pepper Jack Cheeses, Garden Salsa, Guacamole, Sour Cream & a Warm Cheese Sauce. Soft Flour Tortillas & Corn Tortilla Chips

TAILGATE STATION

Select Two Meats:

Mini Grilled Cheese Steaks, Slider Hamburgers, Sausage & Peppers, Hot Dogs with Mustard, Relish, Onions

TASTE OF THE ORIENT

Includes: Sweet and Sour Chicken with Pineapple & Assorted Peppers in a Plum Sauce. Thinly Sliced Beef Sauteed with Broccoli in a Teriyaki Sauce. Crunchy Chinese Noodles and Steamed White Rice. Served with Duck Sauce & Assorted Asian Sauces.



COCKTAIL HOUR - STATIONS

PASTA STATION

Choice of 2 Fresh Pastas:

Penne, Bow Ties, Fusilli or Tri-Colored Cheese Tortellini

Choice of Sauces:

Homemade Marinara, Tomato a la Vodka, Alfredo or Pesto Cream

Toppings:

Red Pepper Flakes, Shredded Parmesan, Grated Romano, Italian Seasonings, Toasted Pine Nuts and Granulated Garlic

SUSHI STATION *ADDITIONAL \$15 PER PERSON

Rolls to include but not limited to California, Spicy Tuna, Philadelphia & Accompanied by Wasabi, Soy Sauce, Fresh Ginger

SEAFOOD RAW BAR *ADDITIONAL \$15 PER PERSON

Choice of: Neck Clams, Jumbo Shrimp, Blue Point Oysters, Blue Claw Crabs, or Upgrade to Snow Crab Legs

Served with Assorted Dips, Displayed on Crushed Ice with Lemon Wedges

DESSERT BAR *Save a station for the end of the night

Chef Selection of Assorted Desserts and Pastries Including but not limited to Cupcakes, Cookies, Brownies, Eclairs, Cream Puffs and Macarons



DINNER RECEPTION

CHOICE OF: BUFFET OR PLATED

CHOICE OF FRESH SALAD

SERVED WITH DINNER ROLLS & BUTTER

CHEF'S GARDEN SALAD

*Spring Mix, Tomatoes, Carrots, Red Onions & Cucumbers
Served with Homemade Balsamic Vinaigrette*

CAESAR SALAD

*Leafy Romaine Greens, Rustic Croutons & Shaved Parmesan Cheese
Served with Classic Caesar Dressing*



DINNER RECEPTION

CHOICE OF: BUFFET OR PLATED

BEEF OPTIONS

Filet Mignon

Hand Cut & Served with Bordelaise Sauce

**Carving Station Available with Buffet*

**Served with a Demi Sauce or Au Jus*

Prime Rib

Seasoned with The Chef's Own Dry Rub & Roasted to Perfection



DINNER RECEPTION

CHOICE OF: BUFFET OR PLATED

CHICKEN OPTIONS

Tuscan Stuffed Chicken Breast

*Sun-Dried Tomato, Prosciutto & a Blend of Asiago & Fontina Cheese.
Topped with Roasted Red Pepper Coulis*

Chicken Marsala

*Boneless Breast of Chicken Sautéed with Fresh Mushrooms &
Marsala Wine*

Chicken Piccata

*Sautéed Boneless Breast of Chicken with Capers and Fresh Lemon in a
White Wine Sauce*

Stuffed Chicken Margherita

*Fresh Mozzarella Cheese, Tomatoes & Basil.
Served with a Zesty Balsamic Reduction*

Chicken Francaise

*Boneless Breast of Chicken Lightly Egg Battered & Sautéed in a Lemon
Butter Sauce*



DINNER RECEPTION

CHOICE OF: BUFFET OR PLATED

FISH OPTIONS

Tuxedo Salmon

Marinated in a Teriyaki Glaze Topped with White & Black Sesame

Flounder Florentine

*Stuffed with Fresh Spinach & Herb Filling
Topped in a White Wine Cream Sauce*

Crab Imperial Stuffed Flounder

Topped in a White Wine Cream Sauce

Mahi Mahi

Marinated in a Teriyaki Glaze Topped with a Fresh Pico de Gallo

Halibut

*Herb Marinated Halibut, Grilled & Topped in White Wine Lemon
Butter Sauce*



DINNER RECEPTION

CHOICE OF: BUFFET OR PLATED

RICE OPTIONS

Rice Pilaf

Coconut Rice

STARCH OPTIONS

Roasted Garlic & Red Bliss Potatoes, Tossed with Fresh Rosemary

Buttery Garlic Mash Potatoes

SEASONAL VEGETABLES

Chef Prepared Seasonal Medley

**MENU SUBSTITUTIONS MAY APPLY UPON FOOD CHAIN SUPPLY ISSUES*

