

happily ever after

WEDDINGS AT BOGEY'S

BOGEY'S

501 Pitman Road, Sewell, NJ 08080

COCKTAIL *Buttered Hors D'oeuvres* HOUR

ENJOY 6 BUTLERED HORS D'OEUVRES FROM THE FOLLOWING OPTIONS DURING YOUR COCKTAIL HOUR

chicken

coconut crusted chicken tenders
chicken yakatori
buffalo chicken empanadas
buffalo chicken sliders
thai chicken satay
chicken & waffles

beef

braised short rib pierogis
beef yakatori
beef empanadas
cheesesteak egg rolls
pigs in a blanket
cheeseburger slider

pork

bacon jalapeno bites
southern style pulled pork & corn bread chips
chorizo & manchego areps
mini stuffed potato with cheddar & bacon
pork potstickers

seafood

crab rangoon
bacon wrapped scallops
mini crab cakes
coconut shrimp
shrimp tempura

vegetarian / vegan

bruschetta crostini
smoked gouda mac & cheese bites
tomato mozzarella panzarotti
florentine stuffed mushrooms
vegetable spring rolls
fig & goat cheese flatbread

impossible beef fajita quesadilla
edamame dumpling
kale and vegetable dumpling
falafel
impossible meatballs

**all cuisine options are subject to substitution due to supply availability*

ENJOY ANY TWO STATIONS FOR THE DURATION OF YOUR COCKTAIL HOUR

TUSCAN STATION

Aged cheddar, smoked mozzarella, swiss, sharp provolone, pepper jack, genoa salami, pepperoni, soppressata, fire roasted red peppers, marinated artichokes, asparagus with bacon, roasted long hots, fresh fruits and vegetables, crostini, crackers, kalamata olives, queen olives, roasted red peppers.

MASH POTATO & MAC N ARTISAN CHEESE BAR

Toppings include: sour cream, sliced green onion, crumbled bacon, blue cheese, whipped butter, gravy, caramelized onions, broccoli, shredded cheddar cheese, mini marshmallows

EMPANADA STATION

Boasting an array of freshly prepared empanadas including, but not limited to, classic beef and chicken, short rib and cave-aged manchego, vegetarian, spicy chorizo and buffalo chicken. Adorned with colorful ingredients such as sour cream, sliced jalapenos, fresh salsa, and an assortment of sauce accompaniments as well as spanish rice and beans and fried plantain chips.

TAILGATE STATION

Cheeseburger sliders with certified angus beef and american cheese on miniature toasted brioche buns, mild italian sausage with roasted peppers and onions, and create-your-own cheesesteaks featuring freshly chopped beef ribeye and chicken cheesesteak accompanied by american cheese sauce, cheese wiz, fried onions, sauteed peppers, mushrooms, and french fries

PASTA STATION

Rainbow tortellini pasta stuffed with ricotta, parmesan romano, and asiago cheese and fresh al dente penne pasta served with house made marinara and alfredo sauce.

FIESTA STATION

Thinly sliced chicken and seasoned ground beef accompanied by red and green peppers, sauteed onions, chopped tomatoes, jalapenos, shredded cheddar, pepper jack, garden salsa, guacamole, sour cream, melted cheese, soft flour tortilla, corn tortilla chips

PLATINUM STATIONS ARE AVAILABLE FOR AN ADDITIONAL FEE

SUSHI AND SEAFOOD RAW BAR (MP)

Rolls to include, but not limited to: california, spicy tuna, and philadelphia. Accompanied by wasabi, soy sauce, and fresh ginger. Raw bar includes: neck clams, jumbo shrimp, blue point oysters, blue claw crab (additional fee for snow crab)

LIVE ASIAN FUSION STATION (\$10 PP)

Chef-manned action station featuring made-to-order stir fry dishes and fried rice for your guests. Selections include filet tips, chicken breast, and shrimp accompanied by asian-inspired vegetables, sauces, and noodles with fried and steamed white rice.

LIVE PASTA STATION (\$10 PP)

Made-to-order pasta dishes featuring cavatappi pasta and ricotta stuffed tortellini with house-made marinara and alfredo sauce. Toppings include chicken breast, fresh vegetables, prosciutto, italian cheeses, crushed red pepper, fresh herbs served with fresh garlic bread.

LIVE MAC & CHEESE BAR (\$10 PP)

Made-to-order macaroni and cheese and mashed potato plates with a wide selection of fresh ingredients for your guest to choose from including applewood smoked bacon, crumbled prosciutto, grilled chicken, broccoli, asparagus, artisan cheeses, tomatoes, caramelized onions, chives, and blue cheese crumbles.

Both plated and buffet dinners offer your choice of a fresh salad and warm dinner roll, a beef entree, a chicken entree, a fish entree, and entree accompaniments.

Vegetarian entrees are available upon request.

FRESH SALAD

CHEF'S GARDEN SALAD

spring mix, tomatoes, carrots, red onions, and cucumbers served with homemade balsamic vinaigrette

CAESAR SALAD

leafy romaine greens, rustic croutons, and shaved parmesan cheese served with classic caesar dressing

BOGEY'S SIGNATURE SALAD

baby mesclun mix, crumbled feta, sliced strawberries, and candied walnuts drizzled with aged strawberry balsamic vinaigrette

SUN KISSED SALAD

spring mix, blueberries, strawberries, goat cheese, and shaved almonds within a cucumber wrap, drizzled with blueberry vinaigrette

BEEF

FILET MIGNON

center-cut angus tenderloin, grilled to perfection, topped with port wine demi glaze

PRIME RIB

roasted garlic and herb crusted prime rib, served with a natural glaze and horseradish cream sauce

BEEF MEDALLIONS

grilled medallions topped with garlic herb butter and sage mushroom demi glaze

VEGAN

PASTA PRIMAVERA

seasonal vegetables and penne pasta, topped with a tomato basil romesco sauce

VEGATABLE STIR FRY

fresh seasonal vegetables sauteed in garlic & sesame teriyaki and served over steamed white rice

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CHICKEN

TUSCAN STUFFED CHICKEN BREAST

sun-dried tomato, prosciutto, and a blend of asiago and fontina cheese, with roasted red pepper coulis

CHICKEN MARGARITA

chicken breast stuffed with fresh mozzarella cheese, house-made tomato bruschetta, and fresh basil topped with a zesty balsamic reduction

ROASTED RED PEPPER CAPRESE CHICKEN

pan-seared chicken breast, lightly blackened and topped in artisanal cheese, roasted red peppers, and truffle balsamic reduction

FISH

MAHI MAHI

marinated in a teriyaki glaze, topped with fresh pico de gallo

TUXEDO SALMON

marinated in a teriyaki glaze, topped with white and black sesame seeds

MARYLAND CRAB CAKES

hand-packed twin-style maryland crab cakes drizzled with red pepper aioli

SHRIMP IMPERIAL

jumbo shrimp stuffed with fresh crab imperial in a white wine sauce

ACCOMPANIMENTS

STARCH (BEEF & CHICKEN ENTREE) - Choice of One

- roasted rosemary garlic & red bliss potatoes
- buttery garlic mashed potatoes
- potatoes au gratin dauphinoise

RICE (FISH ENTREE) - Choice of One

- rice pilaf
- coconut rice
- purple rice & quinoa blend

VEGETABLE

- chef prepared seasonal medley

LATE

Stations

NIGHT

TREAT YOUR GUESTS TO A DELICIOUS LATE-NIGHT SEND-OFF STATION

DESSERT STATION

Chef selection of assorted confectioneries and pastries, including, but not limited to, cupcakes, cookies, brownies, eclairs, cream puffs, macaroons, and petite fours.

HANGOVER BREAKFAST TRUCK

Bacon and pork roll egg and cheese sandwiches freshly made and handed out of our food truck to your guests at the end of your event

SWEETS TRUCK

Fresh made-to-order donuts, churros, and funnel cake fries served with assorted dipping sauces served out of our food truck at the end of your reception.

PHILLY FOOD TRUCK

Select two of the following options:

- Philly cheesesteaks
- chicken cheesesteaks
- sausage and pepper sandwiches
- roasted pork italiano sandwiches

Served with fries and assorted condiments out of our food truck

PIZZA FOOD TRUCK

Select two of the following options:

- four-cheese
- pepperoni
- barbecue chicken
- broccoli and chicken
- supreme

Served out of the food truck.



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BOGEY'S

Bar Selections

Main Bar

MILLER LITE
YUENGLING LAGER
ALLAGASH WHITE
DOGFISH 60 MINUTE IPA

Beer

Beer Garden

CAPE MAY
BONESAW
DOUBLE NICKEL
TONEWOOD

Liquors

KETEL ONE
TITO'S
3 OLIVES RASPBERRY
3 OLIVES VANILLA
FIREFLY SWEET TEA VODKA

CAPTAIN MORGAN
BACARDI SUPERIOR
MALIBU COCONUT RUM

TANQUERAY

TEREMANA
ESPOLON REPOSADO

DISARONNO
HENNESSY COGNAC
SWEET VERMOUTH
DRY VERMOUTH
BAILEY'S IRISH CREAM
KAHLUA

DEWAR'S
SEAGRAM'S 7
SEAGRAM'S VO
JACK DANIELS
SOUTHERN COMFORT
JAMESON
CROWN ROYAL
BULLEIT
JIM BEAN

Wine

CHARDONNAY
CABERNET SAUVIGNON

MERLOT
PINOT GRIGIO

PINOT NOIR
ROSE

*all pricing subject to 6.625% NJ Sales Tax, 3% CC service charge, and 20% gratuity charge