



Catering Menu On/Off Site

All prices are subject to a 20% service charge and 6.625% sales tax

Sam's Dinner Buffet

\$34.95 per person

~ Salads ~ (Choice of Two)

- Classic Caesar
- Tomato, Basil & Fresh Mozzarella
- Spinach Salad
- Cabbage Cole Slaw
- House Salad w/ Cucumber & Tomato
- Fresh Fruit Salad (seasonal)
- Grilled Vegetables & Marinated Mushrooms
- Dill Potato Salad

~ Chicken ~ (Choice of Two)

- Chicken Francaise or Marsala
- Backyard BBQ Chicken
- Chicken Parmigiana
- Chicken Savoy with Roasted Red Peppers, Baby Spinach & Fresh Mozzarella with Balsamic Glaze

~ Meats ~ (Choice of Two)

- Tenderloin Tips w/ Truffle Mushroom Gravy
- Shaved Prime Rib with Au jus & Horseradish Sauce
- Sausage and Peppers
- Stuffed Pork Loin with Parmesan, Spinach & Roasted Red Peppers
- Carving Station (Sirloin, Turkey, or Ham)
(On Site Only)

~ Pasta, Potatoes, and Vegetables ~ (Choice of Two)

- Roasted Red Bliss Potatoes
- Penne Pasta Primavera
- Rice Pilaf
- Eggplant Rollatine
- Fresh Seasonal Vegetables
- Creamy Mashed Potato

~ Dessert ~ (Choice of One)

Cookies • Brownies • Occasion Cake

*All buffets include assorted dinner rolls with butter, coffee, and tea

For questions or to order, please contact our Catering Manager at (732) 270-9552 or taylorsamscatering@gmail.com



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Plated Luncheon & Dinners

~ Breeze ~

\$25.95 per person (Luncheon Only)

- Caesar Salad w/ Garlic Croutons and Roma Tomato
- Grilled Sirloin of Beef Aglio
- Herb Crusted Chicken w/ Sherry Cream Sauce and Applewood Smoked Bacon
- Stuffed Filet of Sole w/ Lemon Garlic Sauce
- Seasonal Cheesecake w/ Fresh Fruit or Occasional Cake

~ Beachview ~

\$27.95 per person

- Sam's House Salad w/ Cucumber, Tomato, Red Onion, Carrot, and House Vinaigrette
- Sliced Chateaubriand w/ Brown Mushroom Bordelaise
- Seared Salmon w/ Sweet Thai Chile Sauce
- Chicken Francaise w/ White Wine and Lemon
- Seasonal Cheesecake w/ Fresh Fruit or Occasional Cake

~ Seaside ~

\$31.95 per person

- Spinach Salad w/ Gorgonzola Cheese, Diced Apple, Dried Cranberries, Toasted Walnuts and Honey Dijon Vinaigrette
- Grilled Filet Mignon with Bistro Steak Sauce
- Pan Seared Bass with Sun Dried Tomato Basil Vinaigrette
- Stuffed Breast of Chicken w/ Serrano Ham and Fontina Cheese w/ Pan Gravy
- Mini Ring Ding Cakes with Chocolate Ganache or Occasion Cake

~ Appetizers and Additions to Lunch or Dinner ~

- Penne Vodka Primavera (add \$2)
- Jumbo Shrimp Cocktail 3pc. (add \$7)
- Lobster Bisque (add \$5)

*All packages include fresh seasonal vegetables, starch, dinner rolls, coffee and tea • Pre-Order must be finalized 7 days prior to event.

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Sam's Lunch Buffet

\$25.95 per person

~ Salads ~

(Choice of Two)

- Classic Caesar
- Tomato, Basil & Fresh Mozzarella
- Spinach Salad
- House Salad w/ Cucumber & Tomato
- Fresh Fruit Salad (seasonal)
- Grilled Vegetables & Marinated Mushrooms
- Dill Potato Salad

~ Chicken ~

(Choice of One)

- Chicken Francaise or Marsala
- Backyard BBQ Chicken
- Chicken Parmigiana
- Chicken Savoy with Roasted Red Peppers, Baby Spinach & Fresh Mozzarella with Balsamic Glaze

~ Fish ~

(Choice of One)

- Blackened Mahi Mahi w/ Mango Salsa
- Grilled Mediterranean Salmon
- Baked Stuffed Lemon Sole in a Tomato Buerre Blanc

~ Meats ~

(Choice of One)

- Tenderloin Tips w/ Truffle Mushroom Gravy
- Shaved Prime Rib with Au jus & Horseradish Sauce
- Sausage and Peppers
- Stuffed Pork Loin with Parmesan, Spinach & Roasted Red Peppers
- Roast Turkey with Pan Gravy
*Upgrade to Carving Station \$3 per person (On Site Only)
Choice of Roast Beef, Ham, or Turkey Breast*

~ Pasta, Potatoes, and Vegetables ~

(Choice of Two)

- Roasted Red Bliss Potatoes
- Penne Pasta Primavera
- Rice Pilaf
- Eggplant Rollatine
- Fresh Seasonal Vegetables

~ Dessert ~

(Choice of One)

Cookies • Brownies • Occasion Cake

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3 Hour Cocktail Party Package \$39.95 per person

~ 1 Hour of Passed Hors d'Oeuvres ~

- Your Choice of 7 Assorted Hors d'Oeuvres and 2 Cold Food Displays
- Imported and Domestic Cheese Display
- Sliced Fresh Seasonal Fruit
- Tomato Brushetta
- Antipasto Platter

~ Includes 2 Stations in Chafing Dishes ~

- Pasta Station w/ Linguine, Marinara, and Mini Meatballs
- Penne Vodka Primavera
- Carving Station w/ choice of Roast Sirloin of Beef, Turkey (On Site Only)

~ Hot Appetizers in Chafing Dishes ~

(Choice of Three)

- Stuffed Mushrooms (Sausage, or Romano)
- Chicken Stuffed Taquitos
- Mussels Marinara
- Meatballs Marinara
- Sausage and Peppers
- Make your own Pulled BBQ Pork Sliders w/ Pickled Onion Slaw
- Mini Empanadas (Ground Beef or Vegetarian)

~ Dessert and Coffee Station ~

- Homemade Chocolate Chip Cookies and Fudge Brownies
- Freshly Brewed Coffee and Tea

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3 Hour Cocktail Party Package continued...

~ Passed Hors d'Oeuvres ~

(Select 7 for Cocktail Party Package)

~ Hot Hors d'Oeuvres ~

- Coconut Shrimp Skewers
- Scallops Wrapped in Bacon
- Beef Satay w/ Sesame Ginger Dipping
- Crab Cakes w/ Old Bay Remoulade
- Franks in Puff Pastry
- Stuffed Mini Rice Balls w/ Marinara Sauce
- Lollipop Lamb Chops
(add \$5.95 per person)



~ Cold Hors d'Oeuvres ~

- Smoked Salmon and Wasabi Aioli
on Wonton Triangles
- Cocktail Shrimp
- Beef Tenderloin on Sourdough
w/ Roasted Garlic Mayo
- California Rolls w/ Soy Sauce
- Tomato Bruschetta
- Deviled Eggs

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Taylor Sam's Breakfast and Brunch

~ Continental ~

\$9.59 per person

Assorted breakfast pastries including Danish, muffins and bagels accompanied by cream cheese, whipped butter. Fresh fruit garnished with berries.

Breakfast juice or freshly brewed coffee.

~ Beach Morning ~

\$17.95 per person

Assorted breakfast pastries including Danish, muffins and bagels served with butter, cream cheese.

Scrambled eggs, French toast with warm maple syrup, bacon, sausage, home fries, fresh fruit.

Orange Juice and freshly brewed coffee, and tea.

~ Sam's Brunch ~

\$36.95 per person

- Fresh Seasonal Fruit and Berries
- Imported and Domestic Cheese Display
- Fresh Fruit Danish, Assorted Muffins, Mini Croissants, and Freshly Baked Bagels
- Smoked Salmon w/ Cream Cheese, Red Onion and Capers
- Shrimp Cocktail
- Omelet Station attended by Uniformed Chef w/ choice of fillings: Spinach, Onions, Peppers, Mushrooms, Swiss, Cheddar and Ham (*on site only*)
- Fresh Garden Salad w/ House Vinaigrette and Fresh Mozzarella with Tomato and Fresh Basil
- Carving Station (*choice of one*)
Breast of Turkey w/ Cranberry Compote,
Roast Beef w/ Horseradish Mayonnaise (*on site only*)
- Bacon, Sausage and Home Fries
- French Toast with Whipped Butter and Syrup
- Salmon Fillet with Béarnaise Sauce
- Balsamic Glazed Chicken Savoy
- Chef's Pasta Choice
- Assorted Cakes, Finger Pastries
- Orange Juice, Freshly Brewed Coffee, and Tea

Customized Special Occasion Cake Available at \$4 per person

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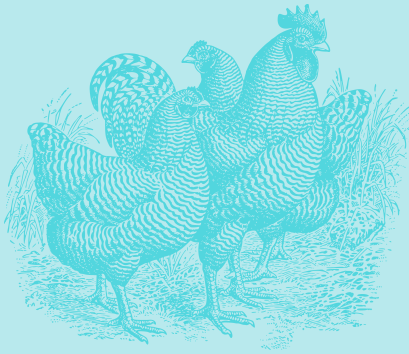
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Taylor Sam's Breakfast and Brunch

~ Simple Sam Breakfast ~

\$10.98 per person

Scrambled Eggs, Challah French Toast, Choice of Meat,
Homefries, Coffee or Juice, Accompaniments.



From Scratch

(makin' some-thing) by starting from the beginning with
the basic ingredients

~ Policies ~

- All packages will require a 20% service charge and 6.625% sales tax
(In house only on the service charge)
- All buffets include assorted dinner rolls with butter, coffee, and tea
- Deposit is non refundable
- Final head count must be given **10 business days** prior to your event
- Final payment due 72 hours prior to the event
- All Prices subject to change

Come on in and pull up a chair!

1643 NJ-88 BRICK, NJ 08724
732-458-7267

MONDAY - FRIDAY **8:00am - 3:30pm**
SATURDAY - SUNDAY **7:30am - 3:30pm**

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