



The Atrium at Campus 100

THE ASSOCIATE

2-hour Cocktail Reception \$49 per person | Minimum of 50 guests

EXCLUDES STAFF AND ANY RENTALS

SELECT 8 OF OUR CHEF'S HANDCRAFTED SAVORY PASSED HORS D'OEUVRES & 2 SLIGHTLY SWEET

SAVORY

ROMAN GNOCCHI – PIQUILLO PEPPER RELISH (VEGETARIAN)

topped with piquillo pepper jam,
dried pepper, and fresh chervil

SMOKED PORK BELLY SKEWER

soy cider glazed and sprinkled with
sesame brittle

SHRIMP LOLLIPOP & THAI LEMON GRASS MOUSSE

topped with thai basil pesto

BEEF TENDERLOIN PRETZEL CROSTINI

pickled mushroom, crispy shallot,
garlic herb parmigiano reggiano

CHICKEN & WAFFLES

sambal maple syrup, micro celery wasabi

SMOKED SALMON

chive whipped mascarpone,
pumpnickel everything spiced crostini

SPAGHETTI SQUASH ARANCINI

crispy black trumpet mushrooms &
black truffle vinaigrette

SPICY TUNA TARTARE

tobiko, sesame, crispy wonton

APPLE WALNUT & GORGONZOLA TART

aged balsamic drizzle

ARTISANAL PIG N BLANKET

everything spiced puff pastry,
cider horseradish mustard

MINI BAKED BRIE

pear compote & poppy seeds

LAMB LOLLI POPS

herb marinated &
rosemary-lemon gremolata

SWEET

MINI CREAM PUFFS (SELECT 2)

chocolate mousse
pumpkin cheesecake
classic vanilla

ASSORTED COOKIES & BARS (SELECT 2)

chocolate pecan cookie
double chocolate brownie bites
chocolate caramel bars
seasonal fruit topped
cheesecake bars

MARASCHINO MACERATED STRAWBERRY, BLACKBERRY SHOOTERS & AGED BALSAMIC

MENU SELECTIONS ABOVE ARE NOT LIMITED
TO THE OFFERINGS LISTED,
OME CATERERS CAN PERSONALIZE AND DESIGN A MENU
BASED ON YOUR PREFERENCES

Ome Caterers™

Culinary experiences of a lifetime™

TO PLAN YOUR NEXT EVENT, PLEASE CONTACT:

Carmine DePasquale, Ome Caterer's Managing Director
cdepasquale@omecaterers.com | cell: 973-303-8188

CELEBRATE

The Atrium at Campus 100

THE EXECUTIVE

2-hour Cocktail Reception, Including Station of Your Choice \$84 per person | Minimum of 50 guests

EXCLUDES STAFF AND ANY RENTALS

SELECT 8 OF OUR CHEF'S HANDCRAFTED SAVORY PASSED HORS D'OEUVRES & 2 SLIGHTLY SWEET FROM OUR ASSOCIATE PACKAGE & A STATION OF YOUR CHOICE FROM BELOW

ANTIPASTO STATION

(DISPLAYED IN RUSTIC WOOD VESSELS,
BASKETS & BOARDS)

ARTISANAL SALUMI (SLICED CURED MEATS), ARTISANAL LOCAL & IMPORTED CHEESES

artisanal sliced breads, crackers, grapes, nuts & jams

PICKLED & MARINATED VEGETABLES

artichokes, peppers, cippolini onions, mushrooms

HERB MARINATED ROASTED & GRILLED SEASONAL VEGETABLES

eggplant, zucchini, peppers, red onions,
portobello mushrooms, kabocha, delicata squash,
evoo lemon & fresh herbs

CITRUS MARINATED OLIVES

ROASTED BEET - CAPRESE

bufala mozzarella, basil evoo, sea salt &
fresh cracked black pepper

AERO FARMS WINTER MIXED GREENS

radicchio, shaved turnips, radishes, dried cranberries,
spiced walnuts - champagne vinaigrette lightly tossed

SEAFOOD STATION

(EACH SEAFOOD ITEM NESTLED ON BOWLS OF ICE,
FORMING AN ELEGANT "RAW BAR" DISPLAY)

JUMBO SHRIMP COCKTAIL

SNOW CRAB CLAWS

SEAFOOD SALAD

calamari, octopus, mussels, shrimp, celery,
onion, parsley, oregano, lemon, evoo

1.5 POUND CRACKED LOBSTER CLAWS & TAILS

accompanied with
cocktail sauce - fresh lemon
variety of hot sauces

SLIDER & PICKLE BAR STATION

MINI BIG MAC

angus beef, American cheese, pickle,
secret sauce & mini seeded bun

BLACK BEAN BURGER (VEGETARIAN)

avocado & chipotle aioli & brioche bun

CHICKEN & WAFFLE SLIDER

hot n honey sauce & spicy pickle

accompanied with condiments of
ketchup - mustard - mayo
(in squeeze bottles)

HOUSE MADE BBQ SEASONED POTATO CHIPS

PICKLE BAR

Brooklyn Brine Assorted Pickles
cucumber - spiced green bean - spicy carrot

COMPLIMENT ANY PACKAGE WITH:

- * HOLIDAY SPECIALTY COCKTAILS PASSED FOR YOUR GUESTS
- * WINE & BEER PAIRED WITH YOUR FOOD SELECTIONS
- * FULL BAR OF SPIRITS, WINE & BEER
- * THE AMBIANCE ELEGANCE OF MUSIC
PIANIST - JAZZ BAND - JAZZ BAND & POP VOCALIST

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