

*the*  
CHOPHOUSE

DRINK *dine* CELEBRATE *in style*

*Our insightful and courteous staff will help plan a memorable event while ensuring all the details are performed flawlessly.*

***Thank you for considering the ChopHouse.***

*Ms. Jai Avichal, Event Coordinator*

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***4 Lakeview Drive South, Gibbsboro, NJ 08026***

## BAR ARRANGEMENTS

( all on consumption )

**House ( Well )** Open Tab Bar, Happy Hour Wine Selections, All Beers

**Premium** Open Tab Bar ( \$20 cap per drink ) Premium House Wines, All Beers

**Pre-selected Wine and Beer** Limited Signature Cocktails can also be added

**Combo** First Hour Open Tab Bar ( House or Premium ),  
Remainder of Event ( Pre-selected Wine/Beer )

**Cash Bar** ( \$125 Bartender Fee per 50 Guests )

*Inquire about custom arrangements.*

## LUNCHEON I

\$30 per guest

### FAMILY-STYLE APPETIZERS

( choose two )

**Crispy Brussel Sprouts** Toasted Almonds, Fresh Mint, Sweet Chili, Sriracha Aioli

**Crispy Calamari** Three Pepper Relish

**Filet Crostini** Filet, Wild Mushroom, Mozzarella

**Tomato Crostini** Tomatoes, Sweet Onion, EVOO, Aged Balsamic, Ricotta Salata

**Mezze Plate** Vegetables, Marinated Olives, Tabbouleh,

Roasted Red Pepper Hummus, Grilled Pita

**Truffled Mac and Cheese Bites**

### SALAD

( choose one )

**Baby Greens** Tomatoes, Cucumbers, Carrots, White Balsamic Vinaigrette

**Classic Caesar** Brioche Croutons

### ENTRÉE

( choose three from which guests may select )

**Grilled Scottish Salmon** Whole Grain Mustard Sauce, Asparagus

**Piri Piri Shrimp** Roasted Tomatoes, Garlic, EVOO, White Wine, Chili Flakes

**Grilled Mediterranean Chicken Breast** Garlic, Lemon,  
Roasted Tomatoes, Capers, Olives, White Wine, Haricot Verts

**Classic Chicken Parmigiana** House Made Marinara, Mozzarella

**Garden Vegetable Primavera** Garlic, Tomatoes, Broccoli,  
Garbanzos, Cavatappi, Shaved Parmesan

*Lunch packages include warm rolls with butter, coffee and hot tea.*

## LUNCHEON II

\$35 per guest

### FAMILY-STYLE APPETIZERS

(choose two)

**Crispy Brussel Sprouts** Toasted Almonds, Fresh Mint, Sweet Chili, Sriracha Aioli

**Crispy Calamari** Three Pepper Relish

**Jumbo Lump Crab Cakes** House Made Tartar

**Jumbo Tempura Shrimp** Cucumber-Wasabi Dipping Sauce

**Filet Crostini** Filet, Wild Mushroom, Mozzarella

**Tomato Crostini** Tomatoes, Sweet Onion, EVOO, Aged Balsamic, Ricotta Salata

**Mezze Plate** Vegetables, Marinated Olives, Tabbouleh,

Roasted Red Pepper Hummus, Grilled Pita

**Truffled Mac and Cheese Bites**

**Crab and Mango Salad** Red Pepper and Chive on English Cucumber

### SALAD

(choose one)

**Baby Greens** Tomatoes, Cucumbers, Carrots, White Balsamic Vinaigrette

**Classic Caesar** Brioche Croutons

### ENTRÉE

(choose three from which guests may select)

**Kona Crusted Filet Tips** Wild Mushrooms, Onions, Mashed Potatoes

**Grilled Scottish Salmon** Whole Grain Mustard Sauce Grilled Asparagus

**Pan-Seared Colossal Lump Crab Cake** Sweet Pepper Remoulade, Haricot Verts

**Piri Piri Shrimp** Roasted Tomatoes, Garlic, EVOO, White Wine, Chili Flakes

**Grilled Mediterranean Chicken Breast** Garlic, Lemon,  
Roasted Tomatoes, Capers, Olives, White Wine, Haricot Verts

**Classic Chicken Parmigiana** House Made Marinara and Mozzarella

**Garden Vegetable Primavera** Garlic, Tomatoes, Broccoli,  
Garbanzos, Cavatappi, Shaved Parmesan

*Lunch packages include warm rolls with butter, coffee and hot tea.*

# LUNCHEON III

\$50 per guest

## FAMILY-STYLE APPETIZERS

(choose two)

**Crispy Brussel Sprouts** Toasted Almonds, Fresh Mint, Sweet Chili, Sriracha Aioli

**Crispy Calamari** Three Pepper Relish

**Jumbo Lump Crab Cakes** House Made Tartar

**Jumbo Tempura Shrimp** Cucumber-Wasabi Dipping Sauce

**Filet Crostini** Filet, Wild Mushroom, Mozzarella

**Tomato Crostini** Tomatoes, Sweet Onion, EVOO, Aged Balsamic, Ricotta Salata

**Mezze Plate** Vegetables, Marinated Olives,  
Tabbouleh, Roasted Red Pepper Hummus, Grilled Pita

**Crab and Mango Salad** Red Pepper and Chive on English Cucumber

**Petite Lamb Chops** Demi-Glace

## SALAD

(choose one)

**Baby Greens** Tomatoes, Cucumbers, Carrots, White Balsamic Vinaigrette

**Classic Caesar** Brioche Croutons

## ENTRÉE

(choose three from which guests may select)

**Filet Mignon** Demi-Glace

**Grilled Scottish Salmon** Whole-Grain Mustard Sauce

**Piri Piri Shrimp** Roasted Tomatoes, Garlic, EVOO, White Wine, Chili Flakes

**Grilled Mediterranean Chicken Breast** Garlic, Lemon,  
Roasted Tomatoes, Capers, Olives, White Wine

**Classic Chicken Parmigiana** House Made Marinara and Mozzarella

**Garden Vegetable Primavera** Garlic, Tomatoes, Broccoli,  
Garbanzos, Cavatappi, Shaved Parmesan

## FAMILY-STYLE ACCOMPANIMENTS

(choose two)

**Mashed Potatoes**

**Chef's Seasonal Vegetables**

**Sauteed Broccoli** Roasted Garlic & Parmesan

**Grilled Asparagus** Hollandaise

**Steak Fries** Horseradish Cream

**Haricot Verts** Brown Butter, Crispy Shallots

## DESSERT

(choose two from which guests may select)

**Fresh Berries and Vanilla Bean Ice Cream**

**New York-Style Cheesecake** Strawberry Sauce

**Chocolate Layer Cake** Raspberry Coulis

**Carrot Cake** Cream Cheese Frosting

**Seasonal Creme Brulee**

Lunch packages include warm rolls with butter, coffee and hot tea.

# LUNCHEON IV

\$55 per guest

## FAMILY-STYLE APPETIZERS

(choose two)

**Crispy Brussel Sprouts** Toasted Almonds, Fresh Mint, Sweet Chili, Sriracha Aioli

**Crispy Calamari** Three Pepper Relish

**Jumbo Lump Crab Cakes** House Made Tartar

**Jumbo Tempura Shrimp** Cucumber-Wasabi Dipping Sauce

**Filet Crostini** Filet, Wild Mushroom, Mozzarella

**Tomato Crostini** Tomatoes, Sweet Onion, EVOO, Aged Balsamic, Ricotta Salata

**Mezze Plate** Vegetables, Marinated Olives,

Tabbouleh, Roasted Red Pepper Hummus, Grilled Pita

**Crab and Mango Salad** Red Pepper and Chive on English Cucumber

**Truffled Mac and Cheese Bites**

**Petite Lamb Chops** Demi-Glace

## SALAD

(choose one)

**Baby Greens** Tomatoes, Cucumbers, Carrots, White Balsamic Vinaigrette

**Classic Caesar** Brioche Croutons

**Petite Wedge** Blue Cheese, Applewood-Smoked Bacon, Cherry Tomatoes

## ENTRÉE

(choose three from which guests may select)

**Dry-Aged New York Sirloin** Demi-Glace

**Center Cut Filet Mignon** Demi-Glace

**Grilled Scottish Salmon** Whole-Grain Mustard Sauce

**Grilled Mediterranean Chicken Breast and Jumbo Lump Crab**

Garlic, Lemon, Roasted Tomatoes, Capers, Olives, White Wine

**Classic Chicken Parmigiana** House Made Marinara and Mozzarella

**Garden Vegetable Primavera** Garlic, Tomatoes, Broccoli,

Garbanzos, Cavatappi, Shaved Parmesan

## FAMILY-STYLE ACCOMPANIMENTS

(choose two) **Mashed Potatoes** **Chef's Seasonal Vegetables**

**Sauteed Broccoli** Roasted Garlic & Parmesan **Grilled Asparagus** Hollandaise

**Steak Fries** Horseradish Cream **Haricot Verts** Brown Butter, Crispy Shallots

## DESSERT

(choose two from which guests may select)

**Fresh Berries and Vanilla Bean Ice Cream**

**New York-Style Cheesecake** Strawberry Sauce

**Chocolate Layer Cake** Raspberry Coulis

**Carrot Cake** Cream Cheese Frosting

**Seasonal Creme Brulee**

Lunch packages include warm rolls with butter, coffee and hot tea.

# DINNER MENU I

\$70 per guest

## FAMILY-STYLE APPETIZERS

(choose two)

**Crispy Brussel Sprouts** Toasted Almonds, Fresh Mint, Sweet Chili, Sriracha Aioli

**Tomato Crostini** Tomatoes, Sweet Onion, EVOO, Aged Balsamic, Ricotta Salata

**Crispy Calamari** Three Pepper Relish

**Mezze Plate** Vegetables, Marinated Olives, Tabbouleh,  
Roasted Red Pepper Hummus, Grilled Pita

**Crab and Mango Salad** Red Pepper and Chive on English Cucumber

**Filet Crostini** Filet, Wild Mushroom, Mozzarella

## SALAD

**Baby Greens** Tomatoes, Cucumbers, Carrots, White Balsamic Vinaigrette

## ENTRÉE

(choose three from which guests may select)

**Center Cut Filet Mignon** Demi-Glace

**Grilled Scottish Salmon** Whole-Grain Mustard Sauce

**Grilled Mediterranean Chicken Breast** Garlic, Lemon,  
Roasted Tomatoes, Capers, Olives, White Wine

**Classic Chicken Parmigiana** House Made Marinara and Mozzarella

**Garden Vegetable Primavera** Garlic, Tomatoes, Broccoli,  
Garbanzos, Cavatappi, Shaved Parmesan

## FAMILY-STYLE ACCOMPANIMENTS

**Mashed Potatoes**

**Sauteed Broccoli** Roasted Garlic & Parmesan

## DESSERT

(choose two from which guests may select)

**Seasonal Creme Brulee**

**New York-Style Cheesecake** Strawberry Sauce

**Chocolate Layer Cake** Raspberry Coulis

**Carrot Cake** Cream Cheese Frosting

*Dinner packages include warm rolls with butter, coffee and hot tea.*

# DINNER MENU II

\$75 per guest

## FAMILY-STYLE APPETIZERS

(choose two)

**Crispy Brussel Sprouts** Toasted Almonds, Fresh Mint, Sweet Chili, Sriracha Aioli

**Crispy Calamari** Three Pepper Relish

**Jumbo Tempura Shrimp** Cucumber-Wasabi Dipping Sauce

**Jumbo Lump Crab Cakes** House Made Tartar

**Filet Crostini** Filet, Wild Mushroom, Mozzarella

**Tomato Crostini** Tomatoes, Sweet Onion, EVOO, Aged Balsamic, Ricotta Salata

**Mezze Plate** Vegetables, Marinated Olives,  
Tabbouleh, Roasted Red Pepper Hummus, Grilled Pita

**Crab and Mango Salad** Red Pepper and Chive on English Cucumber

**Petite Lamb Chops** Demi-Glace

## SALAD

(choose one)

**Baby Greens** Tomatoes, Cucumbers, Carrots, White Balsamic Vinaigrette

**Classic Caesar** Brioche Croutons

## ENTRÉE

(choose three from which guests may select)

**Center Cut Filet** Demi-Glace

**Dry-Aged New York Strip** Demi-Glace

**Grilled Scottish Salmon** Whole Grain Mustard Sauce

**Pan-Seared Colossal Lump Crab Cakes** Roasted Cauliflower, Parmesan, Almond  
Romesco

**Grilled Mediterranean Chicken Breast** Garlic, Lemon,  
Roasted Tomatoes, Capers, Olives, White Wine

**Chicken Parmigiana** House Made Marinara and Mozzarella

**Garden Vegetable Primavera** Garlic, Tomatoes, Broccoli,  
Garbanzos, Cavatappi, Shaved Parmesan

## FAMILY-STYLE ACCOMPANIMENTS

(choose two)

**Mashed Potatoes**

**Sauteed Broccoli** Roasted Garlic & Parmesan

**Steak Fries** Horseradish Cream

**Haricot Verts** Brown Butter, Crispy Shallots

**Grilled Asparagus** Hollandaise

## DESSERT

(choose two from which guests may select)

**Seasonal Creme Brulee**

**New York-Style Cheesecake** Strawberry Sauce

**Chocolate Layer Cake** Raspberry Coulis

# DINNER MENU III

\$85 per guest

## FAMILY-STYLE APPETIZERS

(choose four)

**Crispy Brussel Sprouts** Toasted Almonds, Fresh Mint, Sweet Chili, Sriracha Aioli

**Crispy Calamari** Three Pepper Relish

**Jumbo Tempura Shrimp** Cucumber-Wasabi Dipping Sauce

**Jumbo Lump Crab Cakes** House Made Tartar

**Filet Crostini** Filet, Wild Mushroom, Mozzarella

**Tomato Crostini** Tomatoes, Sweet Onion, EVOO, Aged Balsamic, Ricotta Salata

**Mezze Plate** Vegetables, Marinated Olives,

Tabbouleh, Roasted Red Pepper Hummus, Grilled Pita

**Crab and Mango Salad** Red Pepper and Chive on English Cucumber

**Petite Lamb Chops** Demi-Glace

## SALAD

(choose two from which guests may select)

**Baby Greens** Tomatoes, Cucumbers, Carrots, White Balsamic Vinaigrette

**Classic Caesar** Brioche Croutons

**Petite Wedge** Blue Cheese, Applewood-Smoked Bacon, Cherry Tomatoes

## ENTRÉE

(choose three from which guests may select)

**Dry-Aged New York Strip** Demi-Glace

**Center Cut Filet** Demi-Glace

**Pan-Seared Colossal Lump Crab Cakes**

Roasted Cauliflower, Parmesan, Almond Romesco

**Grilled Scottish Salmon** Whole Grain Mustard Sauce

**Grilled Mediterranean Chicken and Jumbo Lump Crab**

Garlic, Lemon, Roasted Tomatoes, Capers, Olives, White Wine

**Chicken Parmigiana** House Made Marinara and Mozzarella

**Garden Vegetable Primavera** Garlic, Tomatoes, Broccoli,

Garbanzos, Cavatappi, Shaved Parmesan

## FAMILY-STYLE ACCOMPANIMENTS

(choose three)

**Mashed Potatoes**

**Chef's Seasonal Vegetables**

**Truffle Fries** Parmesan

**Grilled Asparagus** Hollandaise

**Steak Fries** Horseradish Cream

**Haricot Verts** Brown Butter, Crispy Shallots

**Sauteed Broccoli** Roasted Garlic & Parmesan

## DESSERT

(choose two from which guests may select)

**Seasonal Creme Brulee**

**Fresh Berries and Vanilla Bean Ice Cream**

**New York-Style Cheesecake** Strawberry Sauce

**Chocolate Layer Cake** Raspberry Coulis

**Carrot Cake** Cream Cheese Frosting

*Dinner packages include warm rolls with butter, coffee and hot tea.*

consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

## DINNER MENU IV

\$95 per guest

### FAMILY-STYLE APPETIZERS

(choose four)

**Crispy Brussel Sprouts** Toasted Almonds, Fresh Mint, Sweet Chili, Sriracha Aioli

**Colossal Shrimp Cocktail** Served with Chilled House Made Cocktail Sauce

**Crispy Calamari** Three Pepper Relish

**Jumbo Tempura Shrimp** Cucumber-Wasabi Dipping Sauce

**Jumbo Lump Crab Cakes** House Made Tartar

**Filet Crostini** Filet, Wild Mushroom, Mozzarella

**Tomato Crostini** Tomatoes, Sweet Onion, EVOO, Aged Balsamic, Ricotta Salata

**Mezze Plate** Vegetables, Marinated Olives,  
Tabbouleh, Roasted Red Pepper Hummus, Grilled Pita

**Crab and Mango Salad** Red Pepper and Chive on English Cucumber

**Petite Lamb Chops** Demi-Glace

### SALAD

(choose two from which guests may select)

**Baby Greens** Tomatoes, Cucumbers, Carrots, White Balsamic Vinaigrette

**Classic Caesar** Brioche Croutons

**Petite Wedge** Blue Cheese, Applewood-Smoked Bacon, Cherry Tomatoes

### ENTRÉE

(choose three from which guests may select)

**22oz Bone-In Cowboy Steak** Onion Rings, Horseradish Cream

**Kona-Crusted New York Strip** Caramelized Shallot Demi

**Center Cut Filet** Oscar Style in Béarnaise Sauce

**Roasted Chilean Sea Bass** Miso, Carrot Ginger Slaw, Dashi

**Pan-Seared Colossal Lump Crab Cakes** Roasted Cauliflower, Parmesan, Almond  
Romesco

**Grilled Scottish Salmon** Whole-Grain Mustard Sauce

**Grilled Mediterranean Chicken and Jumbo Lump Crab** Garlic, Lemon,  
Roasted Tomatoes, Capers, Olives, White Wine

**Chicken Parmigiana** House Made Marinara and Mozzarella

**Garden Vegetable Primavera** Garlic, Tomatoes, Broccoli,  
Garbanzos, Cavatappi, Shaved Parmesan

### FAMILY-STYLE ACCOMPANIMENTS

(choose three)

**Truffle Fries** Parmesan    **Mashed Potatoes**    **Chef's Seasonal Vegetables**

**Sauteed Broccoli** Roasted Garlic & Parmesan    **Grilled Asparagus** Hollandaise

**Steak Fries** Horseradish Cream    **Haricot Verts** Brown Butter, Crispy Shallots

### DESSERT

(choose two from which guests may select)

**Seasonal Creme Brulee**

**Fresh Berries and Vanilla Bean Ice Cream**

**New York-Style Cheesecake** Strawberry Sauce

**Chocolate Layer Cake** Raspberry Coulis    **Carrot Cake** Cream Cheese Frosting

Dinner packages include warm rolls with butter, coffee and hot tea.

## ADDITIONAL OPTIONS

( applicable for lunch or dinner menus )

### COLD PLATES

**Seasonal Fresh Fruit**, Grapes, Canteloupe, Honeydew, Pineapple, Fig Preserve, Three Cheeses, Crackers, Crostini ( \$150 serves 25 guests )

**Crudite Plate** Fresh Garden Vegetables, Buttermilk Ranch, Roasted Garlic Lemon Basil Aioli ( \$125 serves 25 guests )

**Mezze Plate** Vegetables, Marinated Olives, Tabbouleh, Roasted Red Pepper Hummus, Grilled Pita ( \$125 serves 25 guests )

**Assorted Cheeses, Italian and Spanish Hand-Sliced Charcuterie** Fid Preserve, Crostini and Crackers ( \$200 serves 25 guests )

**Grilled and Roasted Antipasto** Grilled and Roasted Vegetables, Roasted Garlic Lemon Basil Aioli ( \$125 serves 25 guests )

**Trio of Mediterranean Dips** Tuscan White Bean, Bruschetta, Eggplant Caponata, Toasted Baguette ( \$125 serves 25 guests )

**Loxster Guacamole** Poached Lobster, Lime, Avocado, Red Onion, Tomatoes, Cilantro, Crispy Wonton Chips ( \$15 per order, serves 4 )

### CROSTINI

**Tomato Crostini** Tomatoes, Basil, EVOO, Aged Balsamic, Ricotta Salata ( full size \$30/dozen; miniatures \$15/dozen )

**Filet Crostini** Filet, Wild Mushroom, Mozzarella ( full size \$48/dozen; miniatures \$24/dozen )

**Tuscan White Bean** ( full size \$30/dozen; miniatures \$15/dozen )

**Eggplant Caponata** Roasted Eggplant, Garlic ( full size \$30/dozen; miniatures \$15/dozen )

**Brie and Fig Preserve** ( full size \$36/dozen; miniatures \$15/dozen )

### CHILLED SEAFOOD HORS D' OEUUVRES

**Tuna Tartare** Mango, Avocado, Crispy Wontons . . . . . \$36/dozen

**Colossal Shrimp Cocktail** . . . . . \$57/dozen

**Jumbo Shrimp Cocktail** . . . . . \$45/dozen

**Crab and Mango Salad** on English Cucumber . . . . . \$42/dozen

**Ceviche** Calamari, Scallops, Shrimp . . . . . \$42/dozen

### RAW BAR TOWER

( Customize Your Own )

**Colossal Shrimp Cocktail** . . . . . \$57/dozen

**Jumbo Shrimp Cocktail** . . . . . \$45/dozen

**Colossal Crab Cocktail** Spicy Mustard Dipping Sauce. . . . . \$40 ½ lb

**Oysters on the Half** Cocktail Sauce, Mignonette . . . . . \$36/dozen

**Littleneck Clams** Cocktail Sauce, Mignonette . . . . . \$24/dozen

## COCKTAIL PARTY I

\$35 per guest

### COLD APPETIZERS

**Mezze Plate** Vegetables, Marinated Olives, Tabbouleh,  
Roasted Red Pepper Hummus, Grilled Pita

**Seasonal Fresh Fruit**, Grapes, Canteloupe, Honeydew, Pineapple, Fig Preserve, Three  
Cheeses, Crackers, Crostini

### SALAD

(choose one)

**Baby Greens** Tomatoes, Cucumbers, Carrots, White Balsamic Vinaigrette

**Classic Caesar** Brioche Croutons

### HOT STATIONS

(choose one chicken entrée and one sauce)

**Grilled Mediterranean Chicken** Garlic, Lemon, Tomatoes, Capers, Olives, White Wine

**Chicken Parmigiana** House Made Marinara, Mozzarella  
and

**Penne or Cavatappi Pasta** Choice of Vodka, Garden Vegetable or Alfredo Sauce

## COCKTAIL PARTY II

\$45 per guest

### COLD APPETIZERS

**Mezze Plate** Vegetables, Marinated Olives, Tabbouleh,  
Roasted Red Pepper Hummus, Grilled Pita

**Seasonal Fresh Fruit**, Grapes, Canteloupe, Honeydew, Pineapple, Fig Preserve, Three  
Cheeses, Crackers, Crostini

**Tomato Crostini** Tomatoes, Sweet Onion, EVOO, Aged Balsamic, Ricotta Salata

### SALAD

(choose one)

**Baby Greens** Tomatoes, Cucumbers, Carrots, White Balsamic Vinaigrette

**Classic Caesar** Brioche Croutons

**ChopHouse Salad** Romaine, Peppers, Hearts of Palm, Feta, Egg,  
Garbanzos, White Balsamic Vinaigrette

### HOT STATIONS

(choose three)

**Crispy Calamari** Three Pepper Relish

**Grilled Mediterranean Chicken** Garlic, Lemon, Tomatoes, Capers, Olives, White Wine

**Chicken Parmigiana** House Made Marinara and Mozzarella

**Penne or Cavatappi Pasta** Choice of Vodka, Garden Vegetable or Alfredo Sauce

# COCKTAIL PARTY III

\$55 per guest

## COLD APPETIZERS

**Mezze Plate** Vegetables, Marinated Olives, Tabbouleh,  
Roasted Red Pepper Hummus, Grilled Pita

**Seasonal Fresh Fruit**, Grapes, Canteloupe, Honeydew, Pineapple, Fig Preserve, Three  
Cheeses, Crackers, Crostini

**Tomato Crostini** Tomatoes, Sweet Onion, EVOO, Aged Balsamic, Ricotta Salata

## SALAD

(choose two)

**Baby Greens** Tomatoes, Cucumbers, Carrots, White Balsamic Vinaigrette

**Classic Caesar** Brioche Croutons

**ChopHouse Salad** Romaine, Peppers, Hearts of Palm, Feta, Egg,  
Garbanzos, White Balsamic Vinaigrette

## HOT STATIONS

(choose four)

**Tournedos** Sliced Filet Mignon Wild Mushrooms, Onions

**Crispy Calamari** Three Pepper Relish

**Grilled Mediterranean Chicken** Garlic, Lemon, Tomatoes, Capers, Olives, White Wine

**Chicken Parmigiana** House Made Marinara and Mozzarella

**Chicken Marsala** Wild Mushrooms

**Penne or Cavatappi Pasta** Choice of Vodka, Garden Vegetable or Alfredo Sauce

## ENHANCEMENTS

(applicable to all cocktail party packages)

per guest

**Roasted Potatoes** Olive Oil, Garlic, Herbs . . . . . \$4

**Grilled Asparagus** Hollandaise . . . . . \$4

**Haricot Verts** Brown Butter Crispy Shallots . . . . . \$4

**Roasted Broccoli or Cauliflower** Garlic Butter. . . . . \$4

**Pan-Roasted Brussel Sprouts** Pancetta . . . . . \$4.5

**Kona-Crusted Filet Tips** Wild Mushrooms, Onions . . . . . \$11

**Tournedos** Sliced Filet Mignon, Wild Mushrooms, Onions . . . . . \$13

**Prime Rib Carving Station**. . . . . \$16

Demi-Glace, Horseradish Cream {add \$125 carving attendant}

**Kona-Crusted Prime Rib Carving Station** . . . . . \$17

Caramelized Shallot Demi-Glace, Horseradish Cream {add \$125 carving attendant}

**Roasted Scottish Salmon** Whole-Grain Mustard Sauce. . . . . \$9

**Crispy Calamari** Three Pepper Relish . . . . . \$7

## ADDITIONAL OPTIONS

( applicable for lunch or dinner menus )

### HOT HORS D' OEUVRES

( order by the dozen )

<b>Truffled Mac and Cheese Bites</b> . . . . .	\$33
<b>Potstickers</b> Vegetable or Pork . . . . .	\$24
<b>Sliders</b> Caramelized Onions and Fontina Cheese . . . . .	\$45
<b>Kobe Meatballs</b> House Marinara and Fresh Ricotta . . . . .	\$36
<b>Cheesesteak Spring Rolls</b> . . . . .	\$36
<b>Petite Lamb Chops</b> Red Wine Demi-Glace . . . . .	\$57
<b>Jumbo Lump Crab Cakes</b> House Made Tartar . . . . .	\$42
<b>Tempura Shrimp</b> Cucumber-Wasabi Sauce. . . . .	\$42
<b>Applewood-Smoked Bacon Wrapped Scallops</b> . . . . .	\$42
<b>Sesame Chicken Satays Teriyaki</b> . . . . .	\$33
<b>Chicken Sliders</b> Roasted Tomatoes, Manchego Cheese . . . . .	\$33

### HOT SEASONAL FLATBREADS

( passed or family-style )

<b>Pancetta</b> Caramelized Onion, Gorgonzola, Fontina . . . . .	\$14
<b>Truffle Mushroom</b> Fontina, Gorgonzola, Thyme . . . . .	\$14
<b>Caprese</b> Tomato, Basil, Mozzarella . . . . .	\$14

## SWEET ADDITIONS

### SMALL BITES SWEETS TABLE

( three for \$7/guest, five for \$9/guest, min 25 guests )

**Fresh Fruit and Berries • Brownie Bites • Assorted Petit Fours**  
**Key Lime Parfaits • Assorted House Baked Cookies**  
**Miniature Crème Brûlée • Chocolate Mousse**

### DESSERT

( choose two for your guests to select from, \$8/guest )

**Fresh Berries and Vanilla Bean Ice Cream**  
**New York-Style Cheesecake** Strawberry Sauce  
**Chocolate Layer Cake** Raspberry Coulis  
**Carrot Cake** Cream Cheese Frosting

## CHILDREN'S MENU

( applicable for lunch or dinner menus )

### CHILDREN'S HORS D'OEUVRES

( 25 piece minimum ) per piece

<b>Pigs in a Blanket</b> .....	\$1.50
<b>Mozzarella Sticks</b> .....	\$2.50
<b>Mac and Cheese Bites</b> .....	\$2.75
<b>Miniature Pizza Bites</b> .....	\$2.00
<b>Miniature Grilled Cheese Bites</b> .....	\$2.00
<b>Sliders with or without Cheese</b> .....	\$3.75

### ENTRÉE

( \$12/child )

**Chicken Tenders** French Fries

**Pasta** (choose sauce) Marinara, Alfredo or Butter Sauce

**Baked Macaroni and Cheese**

**Grilled Chicken Breast** Vegetables

**Petite Filet Mignon** Mashed Potatoes ( \$18/child )

### BUFFET

( choose three, \$20/child, min 25 children )

**Chicken Tender** Fries

**Grilled Chicken Caesar Salad** Brioche Croutons

**Classic Caesar Salad** Brioche Croutons

**Sliders** Fries

**Pasta** (choose sauce) Marinara, Alfredo or Butter Sauce

**Baked Macaroni and Cheese**

**Grilled Cheese Sandwiches**

**Individual Pizzas**

### SUNDAE BAR

( \$8/child, min 25 children )

### BEVERAGES

**Soft Drinks, Lemonade, Iced Tea,**

**Pineapple Juice, Cranberry Juice, Orange Juice, Shirley Temple**

( \$3 charged once per child )

Inquire about our **Signature Mocktails**

Inquire about additional **Children's Party Stations:**

Mac and Cheese Bars, French Fry Bars, Poutine Bars, Cheesesteak Bars,  
Hot Dog Bars, Pizza Bars, Baked Potato Bars, Mini-Burger Bars, Mini-Cannoli Bars

## DIRECTIONS

### FROM THE JERSEY SHORE

*A.C. Expressway to EXIT 295 North.  
Take EXIT 32, make a RIGHT. Stay on 561.*

### FROM ROUTE 295

*Take EXIT 32, at bottom of the exit  
From 295 North, make RIGHT at the exit • From 295 South, make LEFT at the exit  
Follow Route 561 (Haddonfield-Berlin Road) for approx. five miles.  
We are three lights past the Movie Theater on the right, behind the Wells Fargo Bank.*

### FROM PHILADELPHIA

*Follow signs for 676 East. Take 676 East to 295 North.  
EXIT 32 (Haddonfield/Voorhees/Gibbsboro), at top of exit bear RIGHT onto  
Route 561 toward Voorhees/Gibbsboro. Take 561 South for approximately five miles.  
We are on the corner of Route 561 and Clementon Road, behind the Wells Fargo Bank.*

**OR**

#### **from Ben Franklin Bridge**

*Take Route 70 East to Springdale Road and turn RIGHT. Follow Springdale  
to Haddonfield-Berlin Road and make a LEFT. Follow 561 thru four lights,  
we are on the right, behind the Wells Fargo Bank.*

### FROM NEW JERSEY TURNPIKE

*IF TRAVELING SOUTH – Take EXIT 4 (Mt. Laurel/Route 73)  
Follow Route 73 North to 295 South to EXIT 32 (Gibbsboro/Voorhees)  
at the end of the off ramp make a LEFT onto 561 (Haddonfield-Berlin Road)  
and follow approx. four miles. We are on the right, one mile past  
Eagle Plaza next to the Wells Fargo Bank.*

*the*  
**CHOPHOUSE**

4 Lakeview Drive South, Gibbsboro, NJ 08026

p: 856-566-7300 f: 856-566-1220 e: [events@thechophouse.us](mailto:events@thechophouse.us)

# EVENT CONTRACT

January 2 - November 22, 2020

(Special policies and minimums apply during the holiday season. Please inquire.)

Contact Name: \_\_\_\_\_ Phone: \_\_\_\_\_

Event Date: \_\_\_\_\_ Event Time: \_\_\_\_\_

Event Type: \_\_\_\_\_ Guest Count: \_\_\_\_\_

Room(s): \_\_\_\_\_

Minimum Charge: \_\_\_\_\_

## **Cancellation Policy**

*If you need to cancel a Friday, Saturday, or Sunday function, you must contact the event coordinator no less than 30 days prior to function or you will be charged for the minimum value set for your event. Monday through Thursday events require 72 hours notice for cancellation.*

## **Guarantee Policy**

*A final count needs to be received within 7 days prior to the event. If we are not notified of accurate guest count, the count indicated on this contract will be the guaranteed number.*

**Note:** *All food and beverage is subject to applicable state sales tax. Prices are subject to change and will be confirmed 60 days prior to your function. Tax Exempt Organizations must furnish a certificate of exemption to restaurant prior to event. This agreement is void if it cannot be performed due to uncontrollable circumstances on our part. If food or service specified cannot be furnished for any reason due to such circumstances, other food and service may be substituted at prices ordinarily charged, but not in excess of price agreed upon.*

*the*  
**CHOPHOUSE**

4 Lakeview Drive South, Gibbsboro, NJ 08026

p: 856-566-7300 f: 856-566-1220 e: events@thechophouse.us

# EVENT PRICING

January 2 - November 22, 2020

(Special policies and minimums apply during the holiday season. Please inquire.)

### Minimum Charges

There are minimum Food and Beverage charges that apply to each room and time frame. These minimum charges do not include sales tax and 20% suggested gratuity. Minimums are subject to change and will be confirmed 60 days prior to your function.

	<i>Deck</i>	<i>Main Dining Rm</i>	<i>Lower Level Lakeview</i>	<i>Lower Level Semi-Private</i>	<i>Entire Lower Level</i>	<i>Entire Restaurant</i>
<b>Mon-Thurs</b>						
<i>Day</i>	\$2,500	\$2,000	<i>Entire Lower</i>	<i>Entire Lower</i>	\$1,750	\$6,000
<i>Evening</i>	<i>please call</i>	N/A	\$1,250	\$1,000	\$2,250	<i>please call</i>
<b>Friday</b>						
<i>Day</i>	\$2,500	\$2,000	<i>Entire Lower</i>	<i>Entire Lower</i>	\$1,750	\$6,000
<i>Evening</i>	<i>please call</i>	N/A	\$1,500	\$1,000	\$2,500	<i>please call</i>
<b>Saturday</b>						
<i>Day</i>	\$2,500	\$2,000	<i>Entire Lower</i>	<i>Entire Lower</i>	\$1,750	\$6,000
<i>Evening</i>	<i>please call</i>	N/A	\$2,500	<i>please call</i>	\$5,000	<i>please call</i>
<b>Sunday</b>						
<i>Day</i>	\$2,500	\$2,000	<i>Entire Lower</i>	<i>Entire Lower</i>	\$1,750	\$6,000
<i>Evening</i>	\$5,000	N/A	\$1,250	\$1,000	\$2,250	<i>please call</i>

**A signature below and credit card information indicates that you have read and agree to the terms of this agreement as outlined above.**

Card: Amex Discover MasterCard Visa Exp. Date \_\_\_\_\_

CC # \_\_\_\_\_

Signature \_\_\_\_\_

Today's Date \_\_\_\_\_