



Bum's great food, done buffet style at Bum's, or catered to your home or office.

BUM ROGERS CATERING

2207 SW Central Avenue, Seaside Park, NJ 08752 732-830-2770 bumrogerstavern.com

Bum's award winning cuisine is great for your smaller affairs. Depending upon the time of year and the time of day, we can do parties in the dining room, the back bar, the patio, or the outside heated bar.

The pricing is shown for in house catered affairs, and by the tray for outside catered events. We can provide servers and bartenders for outside events, please call for this option.

BUFFET STYLE EVENTS

4 hour events start at \$29.95 per person, sales tax and 18% administrative fee additional. Beverage service is separate. All events begin with crudités and bruschetta at the tables.

Plated Salad Course

Please choose one

Deluxe House Salad

Field greens, tomato, cucumber, bleu cheese crumbles, bacon, & house balsamic vinaigrette

Classic Caesar

Romaine hearts, croutons, house made creamy garlic parmesan dressing and slivered parmigiana reggiano

Bum's Wedge Salad

Iceberg wedge, tomatoes, cucumbers, bleu cheese crumbles, bacon, and house made chunky bleu cheese dressing

Buffet Selections

APPETIZERS

Please select two appetizers

Coconut Shrimp with orange dipping sauce
Bang Bang Shrimp with chipotle glaze
Chicken Wings- choice of Thai, buffalo or BBQ
Boneless Chicken Wings
Old Bay Shrimp *\$1.00 pp extra charge*
PEI Mussels garlic wine or marinara
Cheddar Stuffed Bacon Wrapped Jalapenos
Clams Casino
Oysters Rockefeller *\$1.00 pp extra charge*
Asparagus and Asiago in puff pastry
Spanakopita
Mozzarella Sticks
Pretzel Bites with cheese dipping sauce
Bruschetta
Pigs in a Blanket
Fried Calamari
Cajun Tuna Bites *\$1.00 pp extra charge*
Chicken Fingers

ENTREES

Please select two Entrees

PASTA

Penne Vodka
Baked Ziti
Penne Bolognese
Lobster Ravioli with tarragon champagne sauce *\$2.00 pp extra charge*
White Clam Sauce over linguini *\$2.00 pp extra charge*
Mac and Cheese
Sausage and Peppers in marinara
Pasta Primavera

CHICKEN AND FISH

Chicken Murphy

Chicken Picatta

Chicken Frances

Chicken Marsala

Chicken Parmesan

Chicken Milanese with bruschetta, balsamic and fresh mozzarella

Chicken Cordon Blue

Chicken Praetoria with sausage and broccoli in a sundried tomato cream sauce

Shrimp Parmesan

Eggplant Parmesan

Shrimp Scampi

Scallop Scampi

Shrimp Gustav vodka sauce, shrimp and broccoli

\$2.00 pp upcharge on the below items

*Grilled Salmon with cilantro lime butter

*Salmon Picatta

*Crabmeat Stuffed Flounder

*Crabmeat Stuffed Shrimp

*Crab Cake Sliders with remoulade

FRIED ITEMS

Shrimp

Scallops

Flounder

Grouper

Crab Balls

SIDES

Please choose two sides

Mashed Potatoes

Wild Rice

Green Beans with red peppers

Fries

Sweet Potato Fries

Onion Rings

Baby Red Potatoes

Corn on the cob

ADDITIONS

ROASTS

Carving Station with chef carved items. Prime Rib in place of one Entrée \$6.50 pp, as an addition \$8.50 pp, other items \$3.50 in place of one Entrée, \$5.00 as an addition

Prime Rib

Porchetta

Turkey

Glazed Ham

BUTLERED HORS D' OEUVRES

Three items passed from our appetizer list \$4.95 pp (excludes Oysters Rockefeller and Cajun Tuna Bites)

DESSERTS

Choose One

House made Bourbon Bread Pudding with Caramel Sauce

House Made Chocolate Mousse

House Made Apple Turnovers

TRAYS TO-GO FOR OUTSIDE CATERED EVENTS

APPETIZERS ½ TRAY \$70 FULL TRAY \$135.00

Oysters Rockefeller and Cajun Tuna Bites are additional \$10.00 & \$20.00

ENTREES ½ TRAY \$75 FULL TRAY \$145

Starred items are additional \$10.00 & \$20.00

BOARDWALK FOOD ½ TRAY \$65.00 FULL TRAY \$125.00

Hot dogs

Hamburger sliders

Cheesesteak sliders

Sausage and peppers

Fried pickles- with spicy ranch dipping sauce

3, 6, or 9 ft Subs- choice of meat and cheese MARKET PRICE

BUM'S FAMOUS LOBSTER BAKE

Whole Lobster, clams, mussels, shrimp, red bliss potato, & corn on the cob, steamed in their own cheesecloth bag 55.00 pp

COCKTAIL & BAR PRICING

Open Bar

One hour \$18.95 pp

Two hours \$22.95 pp

Three hours \$26.95 pp

Four Hours \$30.95 pp

Beer & Wine

One hour \$14.95 pp

Two hours \$18.95 pp

Three hours \$21.95 pp

Four Hours \$24.95 pp

Champagne Toasts

Staff passed champagne to guests for a toast \$2.95 pp

