



33 Apple Street Tinton Falls New Jersey 07724
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New Year's Eve Catering Menu

Orders must be received no later than Friday, December 29th, 2017.

PICKUP TIME: New Year's Eve, Sunday, December 31st, between 11:00am and 4:00pm

HORS D'OEUVRES

(20-piece minimum, unless noted otherwise)

MINI REUBENS

shaved pastrami, sauerkraut, Russian dressing and Swiss cheese on marble rye
\$1.55 each

ROOT BEER BATTERED TEMPURA SHRIMP

with lemon chili aioli
\$3.25 each

VEGETARIAN STUFFED MUSHROOM

large mushroom caps marinated with olive oil and tarragon, then stuffed with a mixture of Port-Salut cheese, fresh basil and diced red and yellow peppers
\$1.55 each

ARTICHOKE & SHRIMP POPOVERS

with sweet basil pesto in puff pastry
\$2.25 each

LOBSTER & CORN WONTONS

with our own plum and ginger sauce
\$2.85 each

CRAB, AVOCADO, & MANGO ROLLS

with soy-scallion dipping sauce
\$50.00/platter of 30

CHEDDAR & CORN CRAB CAKES

served with Creole mustard dipping sauce
\$3.25 each

OLD BAY, LEMON ZEST & BACON WRAPPED SHRIMP

\$3.25 each

ASPARAGUS, ROASTED RED PEPPER & FONTINA

“IN A BLANKET”

rolled in puff pastry and baked golden brown

\$2.20 each

SALADS

COCONUT CHICKEN, BABY GREENS & SPINACH SALAD

with candied nuts, coconut croutons, oven-dried apples, goat cheese and coconut chicken

Small: \$43.00 / Large: \$86.00

CAESAR SALAD WITH HANGER STEAK

a classic Caesar topped with steak strips, Romano cheese crisps, toasted pine nuts, croutons and oven-dried tomatoes (dressing served separately)

Small: \$56.00 / Large: \$112.00

AMIGO SALAD

spicy grilled shrimp tossed with arugula, jicama, avocado, mango and black beans, dressed with cilantro-lime vinaigrette

Small: \$54.00 / Large: \$108.00

THAI BEEF SALAD

seared beef tips with Thai BBQ sauce, served with Oriental noodles, colorful vegetables, wonton crisps and a light citrus-soy vinaigrette

Small: \$49.00 / Large: \$99.00

ENTRÉES

(6-piece/order minimum – all orders can be cut in half)

CHICKEN & BROCCOLI RABE

with garlic, sweet cherry peppers and homemade cavatelli in a light chicken and basil sauce

\$19.95 /order

STUFFED BREAST OF CHICKEN

with asparagus, yellow raisins, Ciabatta bread crumbs and sweet cherry peppers, wrapped with zucchini and roasted, served with a creamy lemon-basil sauce

\$17.50 each

PAN-BLACKENED RIB-EYE STEAK

with beef demi-glace

\$32.00 each

HORSERADISH-CRUSTED MEDALLIONS OF BEEF

with caramelized shallot-sage sauce

\$31.00 each

HEARTY HERB & MAPLE SYRUP ROASTED PORK LOIN

with onions, carrots, potatoes and squash, served with a natural pork demi-glace **\$19.00/order**

SEAFOOD

(6-order minimum, unless otherwise noted – all seafood subject to market availability and price)

SHRIMP MUMFORD

large shrimp sautéed with shallots and prosciutto in a light lemon cream sauce with artichoke hearts and basil, served over pasta
\$27.00/order

JUMBO LUMP CRAB & CHEDDAR STUFFED SHRIMP

with scallion-basil sauce
\$54.00/dozen

FENNEL, ROMANO & PEPPER SEARED SEA SCALLOPS

served on a bed of creamy lemon polenta and roasted asparagus
\$24.00/order

CORNBREAD-CRUSTED SALMON

with tomato-corn salsa
\$24.00/order

ACCOMPANIMENTS

STUFFED PORTOBELLO MUSHROOMS

with braised onions, spinach and goat cheese
(6-piece minimum) \$9.50 each

CREAMY WILD MUSHROOM RISOTTO

(4 lb. minimum) \$12.75/lb.

SAUTÉED LEEKS, BROCCOLI, ASPARAGUS & GRILLED RED PEPPERS

\$47.00/half pan

CREAMY POTATOES

with mushrooms and bacon
\$41.00/half pan

BAKED ANTIPASTO-STYLE PENNE

with salami, provolone, artichoke hearts, roasted peppers and onions, in a Romano cream and finished with garlic crumbs
\$51.00/half pan

ROASTED RED, WHITE & BLUE POTATOES

with garlic, rosemary and fresh thyme (3 lb. minimum)
\$12.95/lb.

STUFFED BAKED POTATOES JACKSON

with bacon, chives and cheddar **(6-piece minimum) \$8.75 each**

POTATO RÖSTI

with Romano cheese and rosemary
(3-piece minimum) 6" piece – \$12.50 each

GRUYÈRE CHEESE & HORSERADISH SCALLION POTATO PIE

\$55.00 /half pan

DESSERTS

HOME-BAKED BREADS

Cranberry • Zucchini • Cornbread • Banana
\$9.95/loaf

WHITE CHOCOLATE CHALLAH BREAD PUDDING

with cherry wine sauce and white chocolate sauce
6" – \$11.95 / 8" – \$16.95 / 10" – \$21.95

DOLCE DE LECHE TART

\$5.25 each

WHITE CHOCOLATE CRÈME BRÛLÉE

\$4.95 each

CHOCOLATE CHEESECAKE

\$5.95 each

COCONUT CAKE

\$5.25 each

LEMON GINGER ROLL

\$5.25 each