

# J Hoopers



RESTAURANT ■ BAR ■ CATERING

## COCKTAIL PARTY

### *BRONZE*

bottled beer, house wine, well liquor, coffee, tea, soda & juice

6 passed appetizers of your choice

### *SILVER*

bottled & draft beer, house wine, hard seltzers, top shelf liquor & soft drinks

8 passed appetizers of your choice

### *PLATINUM*

bottled & draft beer, hard seltzers, top shelf liquor, with upgraded wine selection

10 passed appetizers  
4 premium / 6 regular

## BUFFET

### *BRONZE*

bottled beer, house wine, well liquor, coffee, tea, soda & juice

4 passed appetizers  
3 entrees of your choice  
roasted potato & mixed vegetable  
choice of salad

### *SILVER*

upgraded beverage package;  
includes all draft beer & top shelf liquor

### *PLATINUM*

upgraded wine selection;

4 passed appetizers (2 premium)  
3 entrees of your choice (1 premium)

## APPETIZERS

*Portobello & Mozzarella Skewers*

*Assorted Cauliflower Pizza*

*Cheesy Pesto Risotto Balls*

*Vegetable Spring Rolls*

*BBQ Pulled Pork Sliders*

*Loaded Grilled Cheese Bites*

*Southwestern Chicken Eggrolls*

*Blackened Chicken Quesadilla*

*Homemade Mozzarella Sticks*

*Hibachi Beef Satay*

*Smoked Mozzarella Bruschetta*

*Buffalo Chicken Meatballs*

*Pastry Wrapped Franks*

*Corn-Muffin Dogs*

*Spinach Artichoke Bites*

*Assorted Sushi*

*Teriyaki Chicken Satay*

*Pesto Chicken Sliders*

## PREMIUM APPS

*Bacon Wrapped Scallops*

*Sesame Tuna Satay*

*Truffle Risotto Balls*

*Coconut Shrimp*

*Grilled Steak Quesadilla*

*Crab Cakes*

*Philly Cheese Steak Eggrolls*

*Tempura Battered Shrimp*

*Pulled Pork Grilled Cheese*

*Shrimp Cocktail*

MUST HAVE  
menus



# ENTREES



## Chicken Picatta

artichoke hearts, roasted red peppers, cremini mushrooms, lemon caper sauce

## Southern Fried Chicken

battered & fried served with country gravy

## Balsamic Chicken

roasted zucchini, squash, red peppers & onions

## Chicken Marsala

sauteed cremini mushrooms and marsala wine sauce

## Chicken Francese

fresh lemon, white wine & sweet cream butter

## Chicken Parmesan

cutlets baked with classic marinara sauce & fresh mozzarella

## Chicken Scarpariello

fire roasted peppers & onions with sweet sausage and a lemon rosemary sauce

## Chicken Paella

saffron rice, peas & carrots in a chorizo tomato broth

## Pepper Steak

fire roasted peppers & onions with teriyaki glaze

## BBQ Ribs

6 hour roasted baby back ribs with hickory bbq sauce

## Sliced Pork Loin

served with sweet fuji apple country gravy

## Eggplant Rollatini

seasoned ricotta, classic marinara & fresh mozzarella

## Penne Crumbled Sausage

sweet italian sausage & baby spinach in a pink cream sauce

## Original Sutton Pasta

grilled chicken, sun-dried tomato & broccoli in a garlic & oil sauce

## Pasta Primavera

zucchini, squash, baby spinach, broccoli & sundried tomato in garlic and oil sauce

## Burrata Ravioli

diced asparagus & grated parmesan in pesto sauce (ADD SHRIMP +2)

## Penne w/ Chicken

grilled chicken, oven roasted tomato & baby spinach with pesto cream sauce

## Penne A La Vodka

fresh basil roma tomato cream sauce

## Penne Alla Rosa

cremini mushrooms, sauteed broccoli, sun-dried tomato, sweet sausage finished with tomato cream sauce

## Tilapia Oreganata

honey panko crusted with fresh herb lemon sauce

## Flounder Francaise

fresh lemon, white wine & sweet cream butter

## Premium Options

### Cedar Planked Salmon

roasted and finished with maple bourbon glaze

### Marinated Skirt Steak

grilled skirt steak over sauteed shiitaki mushrooms, baby bok choy, peppers & onions in sweet teriyaki glaze

### Linguini Clam Sauce

littleneck clams, roasted garlic, sweet butter & white wine

### Seafood Paella

shrimp, mussels, & clams over saffron rice, peas, carrots in chorizo tomato broth

### Sliced Brisket

slow roasted 16 hour brisket with a cabernet-mushroom demi

### Stuffed Filet of Sole

seasoned jumbo lump crab stuffing with fresh lemon-butter sauce



## BRONZE

**DRINK PACKAGE**  
bloody mary, mimosa,  
screwdriver, coffee, tea,  
soda & juice

**BUFFET**  
mini bagels & fixings  
scrambled eggs  
waffles or french toast  
chicken dish of your choice  
eggplant rollatini or pasta  
homefries, bacon & sausage  
caesar or house salad

## SILVER

**DRINK PACKAGE**  
add wine (red, white & rose)  
bottled beer & specialty  
mimosas

**BUFFET**  
mini bagels & fixings  
scrambled eggs  
waffles or french toast  
chicken dish of your choice  
eggplant rollatini or pasta  
homefries, bacon & sausage  
caesar or house salad

## PLATINUM

**DRINK PACKAGE**  
titos bloody mary &  
screwdrivers, mimosa,  
wine (red, white & rose),  
bottled beer &  
specialty mimosas

**UPGRADED FOOD**  
full buffet plus  
live chef omlette station  
& welcome charcuterie  
boards on each table

## Chicken

**FRANCAISE**  
lemon, butter sauce

**MARSALA**  
marsalad wine sauce with cremini mushrooms

**PICCATA**  
artichoke hearts, mushrooms, fresh basil &  
roasted red peppers in lemon caper sauce

**BUTTERMILK FRIED**  
served with country gravy

**BALSAMIC**  
fire roasted zucchini, yellow squash, onions  
and red peppers

**PAELLA**  
saffron rice with peas & carrots  
in chorizo tomato broth

## Pasta

**ORIGINAL SUTTON PASTA**  
grilled chicken, sun-dried tomato, broccoli, fresh  
basil in roasted garlic & oil

**PENNE A LA VODKA**  
fresh basil, pink tomato sauce

**PENNE ALLA ROSA**  
roasted broccoli, cremini mushroom, sun-dried  
tomato & sweet sausage in tomato cream sauce

**BURRATA RAVIOLI**  
diced asparagus & oven roasted tomato  
in pesto cream sauce

**PENNE W/ CHICKEN**  
oven roasted tomatoes, baby spinach, basil pesto,  
garlic & oil