

*Merri-Makers
at the
Water's Edge*

*Oceanfront
Clam-B-Que*

1465 Ocean Avenue, Sea Bright, NJ

732-842-1714

www.merrimakers.com

Your Beach Party Includes

A Private Entrance for your Guests

~
Private Tent on the North end of our Beach Club

~
Private Bar & Refreshment Area under the Tent

~
Picnic Benches and Picnic Tables

~
Paper & Plastic Products

~
Decorated Food Buffets

~
Beach Volleyball Court

~
Swim in the Ocean during the day with Certified Lifeguards

~
Chaise Lounges for Sunbathing and Relaxing

~
Private Bathroom Cabanas with Changing Area

~
*Event Staff includes an Event Supervisor
and One Waitstaff per 50 guests*

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*The staff will be dressed in Khaki Shorts
and Hawaiian Print Shirts*

Available Days and Hours:

Open May 15th thru September 30th

Monday thru Friday – 11am – 3pm; 6pm – 10pm

Saturday Evenings – 6pm – 10pm

There is a pre-tax catering minimum for beach events:

June-August

Monday through Thursday - afternoons & evenings - \$3,000.00

Friday afternoons - \$4,000.00; Friday Evenings - \$6,000.00

Saturday Evening - \$8,000.00

May & September - Please consult your sales representative

Oceanfront Clam-B-Que

Upon Guest Arrival

Lobster Bisque

Spiny Creek Steamers

served with Drawn Butter and Lemon Wedges

Bite-size Mini Burgers and Miniature Jersey Shore Hot Dogs

Corn Tortillas with Salsa & Spicy Trail Mix

On the Buffet

Seafood Raw Bar

Shrimp Cocktail

Littleneck Clams on the Half Shell

Oysters on the Half Shell

served with Fiery Bourbon Cocktail Sauce and Lemon Wedges

Grilled Marinated NY Strip Steak

Montreal seasoned and carved by our Chef

served with sautéed Onions and Horseradish Remoulade

Chef's Fresh Catch of the Day

We'll let you know as soon as it comes in off the boat...

Classic Bouillabaisse

Our Chef combines Shrimp, Clams, Sea Scallops, Lobster & Fresh Fish with chopped Tomatoes, Onions and Celery

in a sauce of White Wine, Butter & Garlic

served with Freshly Baked French Bread for dipping

Sweet Jersey Corn on the Cob

served piping hot with Sweet Butter and Sea Salt

Pasta Primavera Salad

Tri-colored Corkscrew Pasta mixed with diced Yellow Squash, Zucchini, Bermuda Onion and finely chopped Red & Green Peppers in our home-style Italian dressing topped with Asiago Cheese

Mozzarella Caprese

*Bocconcini Fresh Mozzarella, Vine Ripened Tomatoes & Fresh Basil
drizzled with Aged Balsamic Vinaigrette & Virgin Olive Oil*

Grilled Summer Vegetables

*To include Portobello Mushroom Caps, Suntan Peppers,
Zucchini, Squash and Eggplant Rounds all marinated
with Fresh Herbs And First Press Virgin Olive Oil*

Rothchild Salad

*Baby Field Greens and Hearts of Romaine Lettuce with
fresh chopped Melons, Strawberries and Grapes
drizzled with Champagne Raspberry Vinaigrette and
garnished with Shaved Asiago Cheese*

Dessert

Watermelon Boat

*served with sliced Fresh Fruit to include
Pineapple, Cantaloupe, Honeydew, Berries, Kiwi & Grapes*

Icy Watermelon Slices

Homemade Cookies

to include Oatmeal, Sugar and Chocolate Chip

Novelty Ice Creams

*to include Chocolate Éclair, Strawberry Shortcake,
Toasted Almond and Candy Crunch*

Ice Cold Refreshments

*Assorted Soft Drinks to include Coke, Diet Coke, Sprite and Ginger Ale
Old Fashioned Lemonade, Peach Spiked Iced Tea and Chilled Water*

Beverage Options

Budweiser, Coors Light, Wine and Rum Jumbies - \$15.00 per person

Open Bar - \$20.00 per person

Open Bar to include Frozen Drinks - \$25.00 per person

Pricing

Menu & Beach Club Facility Fee - \$69.00 per person

Plus 7% NJ State Sales Tax and Discretionary Staff Gratuity

Enhancements

<i>Shrimp Cocktail (5 pp)</i> <i>Served with Fiery Cocktail Sauce and Lemon Wedges</i>	<i>\$ 5.00pp</i>
<i>Littleneck Clams on the Half Shell (5 pp)</i> <i>Served with Fiery Cocktail Sauce and Lemon Wedges</i>	<i>\$5.00pp</i>
<i>Oysters on the Half Shell (6 pp)</i> <i>Served with Fiery Cocktail Sauce and Lemon Wedges</i>	<i>\$5.00pp</i>
<i>Steamed Clams in White Wine, Garlic and Butter</i>	<i>\$6.00pp</i>
<i>Roasted Clams Served with Drawn Butter and Lemon Wedges (6 pp)</i>	<i>\$5.00pp</i>
<i>Spiney Creek Steamers Served with Drawn Butter & Broth</i>	<i>Market Price</i>
<i>Manhattan or New England Style Clam Chowder</i>	<i>\$3.00pp</i>
<i>1 ¼ Lb. Whole Maine Lobster</i>	<i>Market Price</i>
<i>Baby Back Ribs with a Chinese Hoisin Glaze</i>	<i>\$5.00pp</i>
<i>5 Alarm Chili Served with Shredded Cheddar Cheese and Corn Tortilla Chip</i>	<i>\$3.00pp</i>
<i>Bite-size Mini Burgers and Miniature Jersey Shore Hot Dogs</i>	<i>\$4.00pp</i>
<i>Boardwalk Fries Served in a Paper Cup with Malt Vinegar and Sea Salt</i>	<i>\$3.50pp</i>
<i>Whole, Fresh Fruit Display to Include Pears, Apples, Plums, Oranges, Peaches & Bananas</i>	<i>\$3.00pp</i>
<i>Funnel Cakes (1pp)</i>	<i>\$3.00pp</i>
<i>Assortment of Homemade Cookies & Brownies</i>	<i>\$3.00pp</i>
<i>Hot Fruit Crisps (Apple, Peach or Mixed Berry)</i>	<i>\$3.00pp</i>
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<i>China & Glassware</i>	<i>\$25.00pp</i>
<i>60" Round Guest Table with (8) Resin Folding Chairs</i>	<i>\$75.00 per set</i>