

*Merri-Makers
at the
Water's Edge*

*Jersey Shore
Classic Bar-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*

*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 Evenings - \$8,000.00

May & September - Please consult your sales representative

Jersey Shore Classic B-B-Que

Upon Guest Arrival

Corn Tortillas with Salsa & Spicy Trail Mix

On the Bar-B-Que

Burger Bar

Quarter Pound All Beef Hamburgers

Turkey Burgers & Veggie Burgers

*Grilled to order by our Chef and served of a fresh Bun
with your choice of sliced American Cheese, shredded Lettuce,
sliced Beefsteak Tomatoes, sliced Bermuda Onions,
Ketchup and Mayonnaise*

Jersey Red Hots

*Grilled all Beef Hot Dogs served with your choice of
Crunchy Sauerkraut, Chili, Chopped Onions and Mustard*

Texas Style B-B-Que Chicken

*Chicken Breasts grilled over Hickory wood chips
brushed with our zesty Barbeque Sauce*

Grilled Sweet Italian Sausage

*served with Sweet Bell Peppers and Vidalia Onions
And Freshly Baked Hoagie Rolls*

Georgia Baked Beans

*Vegetarian style Beans slowly cooked
with Brown Sugar, Molasses and Georgia Peaches*

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*

Yukon Gold Potato Salad

with Roasted Garlic and Fresh Chive topping

Creamy Cole Slaw

*Shredded green & purple Cabbage mixed
with White Wine Vinegar, Mayonnaise and Seasonings*

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 - \$49.00 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>