

the CHOPHOUSE

DRINK *dine* CELEBRATE *in style*

Our insightful and courteous staff will help plan a memorable event while ensuring all the details are performed flawlessly.

Thank you for considering the ChopHouse.

Ms. Jai Avichal, Event Coordinator

p: 856-566-7300 f: 856-566-1220 e: events@thechophouse.us

4 Lakeview Drive South, Gibbsboro, NJ 08026

BAR ARRANGEMENTS

(all on consumption)

House (Well) Open Tab Bar, Happy Hour Wine Selections, All Beers

Premium Open Tab Bar (\$18 cap per drink) Premium House Wines, All Beers

Pre-selected Wine and Beer Limited Signature Cocktails can also be added

Combo First Hour Open Tab Bar (House or Premium),
Remainder of Event (Pre-selected Wine/Beer)

Cash Bar (\$125 Bartender Fee per 50 Guests)

Inquire about custom arrangements.

LUNCHEON I

\$30 per guest

FAMILY-STYLE APPETIZERS

(choose two from which guests may select)

Crispy Calamari Three Pepper Relish

Filet Crostini Filet, Wild Mushroom, Mozzarella

Tomato Crostini Tomatoes, Sweet Onion, EVOO, Aged Balsamic, Ricotta Salata

Mezze Plate Pickled Vegetables, Marinated Olives, Tabbouleh,
Roasted Red Pepper Hummus, Grilled Pita

Truffled Mac and Cheese Bites

Crab and Mango Salad Red Pepper and Chive on English Cucumber

SALAD

(choose one)

Baby Greens Tomatoes, Cucumbers, Carrots, White Balsamic Vinaigrette

Classic Caesar Brioche Croutons

ENTRÉE

(choose three from which guests may select)

Grilled Scottish Salmon Whole Grain Mustard Sauce, Asparagus

Grilled Scottish Salmon Cool Buckwheat Soba Noodles,
Thai Peanut Sauce, Crispy Rice Noodles

Piri Piri Shrimp Roasted Tomatoes, Garlic, EVOO, White Wine, Chili Flakes

Grilled Mediterranean Chicken Breast Garlic, Lemon,
Roasted Tomatoes, Capers, Olives, White Wine, Haricot Verts

Classic Chicken Parmigiana House Made Marinara, Mozzarella

Stuffed Eggplant Rollatini Grana Padano, Whipped Ricotta,
Fresh Mozzarella, House Made Marinara

Garden Vegetable Primavera Garlic, Tomatoes, Broccoli,
Garbanzos, Fusilli, Shaved Parmesan

Lunch packages include warm rolls with butter, coffee and hot tea.

LUNCHEON II

\$35 per guest

FAMILY-STYLE APPETIZERS

(choose two from which guests may select)

Crispy Calamari Three Pepper Relish

Jumbo Lump Crab Cakes House Made Tartar

Jumbo Tempura Shrimp Cucumber-Wasabi Dipping Sauce

Filet Crostini Filet, Wild Mushroom, Mozzarella

Tomato Crostini Tomatoes, Sweet Onion, EVOO, Aged Balsamic, Ricotta Salata

Mezze Plate Pickled Vegetables, Marinated Olives, Tabbouleh,
Roasted Red Pepper Hummus, Grilled Pita

Truffled Mac and Cheese Bites

Crab and Mango Salad Red Pepper and Chive on English Cucumber

SALAD

(choose one)

Baby Greens Tomatoes, Cucumbers, Carrots, White Balsamic Vinaigrette

Classic Caesar Brioche Croutons

ENTRÉE

(choose three from which guests may select)

Kona Crusted Filet Tips Wild Mushrooms, Onions, Mashed Potatoes

Pan-Seared Colossal Lump Crab Cake Grilled Corn,
Edamame Succotash, Spicy Sriracha Aioli

Grilled Scottish Salmon Whole Grain Mustard Cream, Asparagus

Grilled Scottish Salmon Cool Buckwheat Soba Noodles,
Thai Peanut Sauce, Crispy Rice Noodles

Piri Piri Shrimp Roasted Tomatoes, Garlic, EVOO, White Wine, Chili Flakes

Grilled Mediterranean Chicken Breast Garlic, Lemon,
Roasted Tomatoes, Capers, Olives, White Wine, Haricot Verts

Classic Chicken Parmigiana House Made Marinara and Mozzarella

Stuffed Eggplant Rollatini Grana Padano, Whipped Ricotta,
Fresh Mozzarella, House Made Marinara

Garden Vegetable Primavera Garlic, Tomatoes, Broccoli,
Garbanzos, Fusilli, Shaved Parmesan

Lunch packages include warm rolls with butter, coffee and hot tea.

LUNCHEON III

\$50 per guest

FAMILY-STYLE APPETIZERS

(choose two from which guests may select)

Crispy Calamari Three Pepper Relish

Jumbo Lump Crab Cakes House Made Tartar

Jumbo Tempura Shrimp Cucumber-Wasabi Dipping Sauce

Filet Crostini Filet, Wild Mushroom, Mozzarella

Tomato Crostini Tomatoes, Sweet Onion, EVOO, Aged Balsamic, Ricotta Salata

Mezze Plate Pickled Vegetables, Marinated Olives,
Tabbouleh, Roasted Red Pepper Hummus, Grilled Pita

Crab and Mango Salad Red Pepper and Chive on English Cucumber

Petite Lamb Chops Demi-Glace

SALAD

(choose one)

Baby Greens Tomatoes, Cucumbers, Carrots, White Balsamic Vinaigrette

Classic Caesar Brioche Croutons

ENTRÉE

(choose three from which guests may select)

Filet Mignon Demi-Glace

Grilled Scottish Salmon Whole-Grain Mustard Sauce

Piri Piri Shrimp Roasted Tomatoes, Garlic, EVOO, White Wine, Chili Flakes

Grilled Mediterranean Chicken Breast Garlic, Lemon,
Roasted Tomatoes, Capers, Olives, White Wine

Classic Chicken Parmigiana House Made Marinara and Mozzarella

Stuffed Eggplant Rollatini Grana Padano, Whipped Ricotta,
Fresh Mozzarella, House Made Marinara

Garden Vegetable Primavera Garlic, Tomatoes, Broccoli,
Garbanzos, Fusilli, Shaved Parmesan

FAMILY-STYLE ACCOMPANIMENTS

(choose two)

Mashed Potatoes

Chef's Seasonal Vegetables

Sweet Potato Fries Buttermilk Ranch

Grilled Asparagus Hollandaise

Steak Fries Horseradish Cream

Haricot Verts Brown Butter, Crispy Shallots

DESSERT

(choose one)

Fresh Berries and Vanilla Bean Ice Cream

New York-Style Cheesecake Strawberry Sauce

Chocolate Layer Cake Raspberry Coulis

Carrot Cake Cream Cheese Frosting

Lunch packages include warm rolls with butter, coffee and hot tea.

LUNCHEON IV

\$55 per guest

FAMILY-STYLE APPETIZERS

(choose two from which guests may select)

Crispy Calamari Three Pepper Relish

Jumbo Lump Crab Cakes House Made Tartar

Jumbo Tempura Shrimp Cucumber-Wasabi Dipping Sauce

Filet Crostini Filet, Wild Mushroom, Mozzarella

Tomato Crostini Tomatoes, Sweet Onion, EVOO, Aged Balsamic, Ricotta Salata

Mezze Plate Pickled Vegetables, Marinated Olives,
Tabbouleh, Roasted Red Pepper Hummus, Grilled Pita

Crab and Mango Salad Red Pepper and Chive on English Cucumber

Truffled Mac and Cheese Bites

Petite Lamb Chops Demi-Glace

SALAD

(choose one)

Baby Greens Tomatoes, Cucumbers, Carrots, White Balsamic Vinaigrette

Classic Caesar Brioche Croutons

Petite Wedge Blue Cheese, Applewood-Smoked Bacon, Cherry Tomatoes

ENTRÉE

(choose three from which guests may select)

Dry-Aged New York Sirloin Demi-Glace

Center Cut Filet Mignon Demi-Glace

Grilled Scottish Salmon Whole-Grain Mustard Sauce

Grilled Scottish Salmon Cool Buckwheat Soba Noodles,
Thai Peanut Sauce, Crispy Rice Noodles

Grilled Mediterranean Chicken Breast and Jumbo Lump Crab
Garlic, Lemon, Roasted Tomatoes, Capers, Olives, White Wine

Classic Chicken Parmigiana House Made Marinara and Mozzarella

Garden Vegetable Primavera Garlic, Tomatoes, Broccoli,
Garbanzos, Fusilli, Shaved Parmesan

FAMILY-STYLE ACCOMPANIMENTS

(choose two.)

Mashed Potatoes

Chef's Seasonal Vegetables

Sweet Potato Fries Buttermilk Ranch

Grilled Asparagus Hollandaise

Steak Fries Horseradish Cream

Haricot Verts Brown Butter, Crispy Shallots

DESSERT

(choose two from which guests may select)

Fresh Berries and Vanilla Bean Ice Cream

New York-Style Cheesecake Strawberry Sauce

Chocolate Layer Cake Raspberry Coulis

Carrot Cake Cream Cheese Frosting

Lunch packages include warm rolls with butter, coffee and hot tea.

DINNER MENU I

\$70 per guest

FAMILY-STYLE APPETIZERS

(choose two from which guests may select)

Tomato Crostini Tomatoes, Sweet Onion, EVOO, Aged Balsamic, Ricotta Salata

Crispy Calamari Three Pepper Relish

Mezze Plate Pickled Vegetables, Marinated Olives, Tabbouleh,
Roasted Red Pepper Hummus, Grilled Pita

Crab and Mango Salad Red Pepper and Chive on English Cucumber

Filet Crostini Filet, Wild Mushroom, Mozzarella

SALAD

Baby Greens Tomatoes, Cucumbers, Carrots, White Balsamic Vinaigrette

ENTRÉE

(choose three from which guests may select)

Center Cut Filet Mignon Demi-Glace

Grilled Scottish Salmon Whole-Grain Mustard Sauce

Grilled Mediterranean Chicken Breast Garlic, Lemon,
Roasted Tomatoes, Capers, Olives, White Wine

Classic Chicken Parmigiana House Made Marinara and Mozzarella

Garden Vegetable Primavera Garlic, Tomatoes, Broccoli,
Garbanzos, Fusilli, Shaved Parmesan

FAMILY-STYLE ACCOMPANIMENTS

Mashed Potatoes

Chef's Seasonal Vegetables

DESSERT

(choose two from which guests may select)

New York-Style Cheesecake Strawberry Sauce

Chocolate Layer Cake Raspberry Coulis

Carrot Cake Cream Cheese Frosting

Dinner packages include warm rolls with butter, coffee and hot tea.

DINNER MENU II

\$75 per guest

FAMILY-STYLE APPETIZERS

(choose two from which guests may select)

- Crispy Calamari** Three Pepper Relish
Jumbo Tempura Shrimp Cucumber-Wasabi Dipping Sauce
Jumbo Lump Crab Cakes House Made Tartar
Filet Crostini Filet, Wild Mushroom, Mozzarella
Tomato Crostini Tomatoes, Sweet Onion, EVOO, Aged Balsamic, Ricotta Salata
Mezze Plate Pickled Vegetables, Marinated Olives, Tabbouleh, Roasted Red Pepper Hummus, Grilled Pita
Crab and Mango Salad Red Pepper and Chive on English Cucumber
Petite Lamb Chops Demi-Glace

SALAD

(choose one)

- Baby Greens** Tomatoes, Cucumbers, Carrots, White Balsamic Vinaigrette
Classic Caesar Brioche Croutons

ENTRÉE

(choose three from which guests may select)

- Center Cut Filet** Demi-Glace
Dry-Aged New York Strip Demi-Glace
Grilled Scottish Salmon Whole Grain Mustard Sauce
Pan-Seared Colossal Lump Crab Cakes Grilled Corn, Edamame Succotash, Spicy Sriracha Aioli
Grilled Mediterranean Chicken Breast Garlic, Lemon, Roasted Tomatoes, Capers, Olives, White Wine
Chicken Parmigiana House Made Marinara and Mozzarella
Garden Vegetable Primavera Garlic, Tomatoes, Broccoli, Garbanzos, Fusilli, Shaved Parmesan

FAMILY-STYLE ACCOMPANIMENTS

(choose two)

- Mashed Potatoes**
Chef's Seasonal Vegetables
Haricot Verts Brown Butter, Crispy Shallots
Grilled Asparagus Hollandaise

DESSERT

(choose two from which guests may select)

- New York-Style Cheesecake** Strawberry Sauce
Chocolate Layer Cake Raspberry Coulis
Carrot Cake Cream Cheese Frosting

Dinner packages include warm rolls with butter, coffee and hot tea.

DINNER MENU III

\$85 per guest

FAMILY-STYLE APPETIZERS

(choose four from which guests may select)

- Crispy Calamari** Three Pepper Relish
Jumbo Tempura Shrimp Cucumber-Wasabi Dipping Sauce
Jumbo Lump Crab Cakes House Made Tartar
Filet Crostini Filet, Wild Mushroom, Mozzarella
Tomato Crostini Tomatoes, Sweet Onion, EVOO, Aged Balsamic, Ricotta Salata
Mezze Plate Pickled Vegetables, Marinated Olives,
Tabbouleh, Roasted Red Pepper Hummus, Grilled Pita
Crab and Mango Salad Red Pepper and Chive on English Cucumber
Petite Lamb Chops Demi-Glace

SALAD

(choose two from which guests may select)

- Baby Greens** Tomatoes, Cucumbers, Carrots, White Balsamic Vinaigrette
Classic Caesar Brioche Croutons
Petite Wedge Blue Cheese, Applewood-Smoked Bacon, Cherry Tomatoes

ENTRÉE

(choose three from which guests may select)

- Dry-Aged New York Strip** Demi-Glace
Center Cut Filet Demi-Glace
Pan-Seared Colossal Lump Crab Cakes
Grilled Corn, Edamame Succotash, Spicy Sriracha Aioli
Grilled Scottish Salmon Whole Grain Mustard Sauce
Grilled Mediterranean Chicken and Jumbo Lump Crab
Garlic, Lemon, Roasted Tomatoes, Capers, Olives, White Wine
Chicken Parmigiana House Made Marinara and Mozzarella
Garden Vegetable Primavera Garlic, Tomatoes, Broccoli,
Garbanzos, Fusilli, Shaved Parmesan

FAMILY-STYLE ACCOMPANIMENTS

(choose three)

- Truffle Fries** Parmesan **Mashed Potatoes** **Chef's Seasonal Vegetables**
Sweet Potato Fries Buttermilk Ranch **Grilled Asparagus** Hollandaise
Steak Fries Horseradish Cream **Haricot Verts** Brown Butter, Crispy Shallots

DESSERT

(choose two from which guests may select)

- Fresh Berries and Vanilla Bean Ice Cream**
New York-Style Cheesecake Strawberry Sauce
Chocolate Layer Cake Raspberry Coulis
Carrot Cake Cream Cheese Frosting

Dinner packages include warm rolls with butter, coffee and hot tea.

DINNER MENU IV

\$95 per guest

FAMILY-STYLE APPETIZERS

(choose four from which guests may select)

- Colossal Shrimp Cocktail** Served with Chilled House Made Cocktail Sauce
Crispy Calamari Three Pepper Relish
Jumbo Tempura Shrimp Cucumber-Wasabi Dipping Sauce
Jumbo Lump Crab Cakes House Made Tartar
Filet Crostini Filet, Wild Mushroom, Mozzarella
Tomato Crostini Tomatoes, Sweet Onion, EVOO, Aged Balsamic, Ricotta Salata
Mezze Plate Pickled Vegetables, Marinated Olives, Tabbouleh, Roasted Red Pepper Hummus, Grilled Pita
Crab and Mango Salad Red Pepper and Chive on English Cucumber
Petite Lamb Chops Demi-Glace

SALAD

(choose two from which guests may select)

- Baby Greens** Tomatoes, Cucumbers, Carrots, White Balsamic Vinaigrette
Classic Caesar Brioche Croutons
Petite Wedge Blue Cheese, Applewood-Smoked Bacon, Cherry Tomatoes

ENTRÉE

(choose three from which guests may select)

- 22oz Bone-In Cowboy Steak** Onion Rings, Horseradish Cream
Kona-Crusted New York Strip Caramelized Shallot Demi
Center Cut Filet Oscar Style in Béarnaise Sauce
Roasted Chilean Sea Bass Vidalia Beurre Blanc
Pan-Seared Colossal Lump Crab Cakes Grilled Corn, Edamame Succotash, Spicy Sriracha Aioli
Grilled Scottish Salmon Whole-Grain Mustard Sauce
Grilled Mediterranean Chicken and Jumbo Lump Crab Garlic, Lemon, Roasted Tomatoes, Capers, Olives, White Wine
Chicken Parmigiana House Made Marinara and Mozzarella
Garden Vegetable Primavera Garlic, Tomatoes, Broccoli, Garbanzos, Fusilli, Shaved Parmesan

FAMILY-STYLE ACCOMPANIMENTS

(choose three)

- Truffle Fries** Parmesan **Mashed Potatoes** **Chef's Seasonal Vegetables**
Sweet Potato Fries Buttermilk Ranch **Grilled Asparagus** Hollandaise
Steak Fries Horseradish Cream **Haricot Verts** Brown Butter, Crispy Shallots

DESSERT

(choose two from which guests may select)

- Fresh Berries and Vanilla Bean Ice Cream**
New York-Style Cheesecake Strawberry Sauce
Chocolate Layer Cake Raspberry Coulis **Carrot Cake** Cream Cheese Frosting

Dinner packages include warm rolls with butter, coffee and hot tea.

ADDITIONAL OPTIONS

(applicable for lunch or dinner menus)

COLD PLATES

**Seasonal Fresh Fruit, Assorted Cheeses, Toasted Baguette,
Fig Preserve, Crackers** (\$150 serves 25 guests)

Crudite Plate Fresh Garden Vegetables, Buttermilk Ranch,
Roasted Garlic Lemon Basil Aioli (\$100 serves 25 guests)

Mezze Plate Pickled Vegetables, Marinated Olives, Tabbouleh,
Roasted Red Pepper Hummus, Grilled Pita (\$100 serves 25 guests)

Assorted Cheeses, Italian and Spanish Hand-Sliced Charcuterie
(\$200 serves 25 guests)

Grilled and Roasted Antipasto Grilled and Roasted Vegetables,
Roasted Garlic Lemon Basil Aioli (\$125 serves 25 guests)

Trio of Mediterranean Dips Tuscan White Bean, Bruschetta,
Eggplant Caponata, Toasted Baguette (\$100 serves 25 guests)

Lobster Guacamole Poached Lobster, Lime, Avocado,
Red Onion, Tomatoes, Cilantro, Crispy Wonton Chips (\$15 per order, serves 4)

CROSTINI

Tomato Crostini Tomatoes, Basil, EVOO, Aged Balsamic, Ricotta Salata
(full size \$30/dozen; miniatures \$15/dozen)

Filet Crostini Filet, Wild Mushroom, Mozzarella
(full size \$48/dozen; miniatures \$24/dozen)

Tuscan White Bean
(full size \$30/dozen; miniatures \$15/dozen)

Eggplant Caponata Roasted Eggplant, Garlic
(full size \$30/dozen; miniatures \$15/dozen)

Brie and Fig Preserve
(full size \$36/dozen; miniatures \$15/dozen)

CHILLED SEAFOOD HORS D' OEUUVRES

Tuna Tartare Mango, Avocado, Crispy Wontons \$36/dozen

Colossal Shrimp Cocktail \$57/dozen

Jumbo Shrimp Cocktail \$45/dozen

Crab and Mango Salad on English Cucumber \$42/dozen

Ceviche Calamari, Scallops, Shrimp \$42/dozen

RAW BAR TOWER

(Customize Your Own)

Colossal Shrimp Cocktail \$57/dozen

Jumbo Shrimp Cocktail \$45/dozen

Colossal Crab Cocktail Spicy Mustard Dipping Sauce. \$40 ½ lb

Oysters on the Half Cocktail Sauce, Mignonette \$36/dozen

Littleneck Clams Cocktail Sauce, Mignonette \$24/dozen

COCKTAIL PARTY I

\$35 per guest

COLD APPETIZERS

Mezze Plate Pickled Vegetables, Marinated Olives, Tabbouleh,
Roasted Red Pepper Hummus, Grilled Pita

Seasonal Fresh Fruit and Assorted Cheeses
Toasted Baguette, Fig Preserve, Crackers

SALAD

(choose one)

Baby Greens Tomatoes, Cucumbers, Carrots, White Balsamic Vinaigrette

Classic Caesar Brioche Croutons

HOT STATIONS

(choose one chicken entrée and one sauce)

Grilled Mediterranean Chicken Garlic, Lemon, Tomatoes, Capers, Olives, White Wine

Chicken Parmigiana House Made Marinara, Mozzarella
and

Penne or Fusilli Pasta Choice of Vodka, Garden Vegetable or Alfredo Sauce

COCKTAIL PARTY II

\$45 per guest

COLD APPETIZERS

Mezze Plate Pickled Vegetables, Marinated Olives, Tabbouleh,
Roasted Red Pepper Hummus, Grilled Pita

Seasonal Fresh Fruit and Assorted Cheeses
Toasted Baguette, Fig Preserve, Crackers

Tomato Crostini Tomatoes, Sweet Onion, EVOO, Aged Balsamic, Ricotta Salata

SALAD

(choose one)

Baby Greens Tomatoes, Cucumbers, Carrots, White Balsamic Vinaigrette

Classic Caesar Brioche Croutons

ChopHouse Salad Romaine, Peppers, Hearts of Palm, Feta, Egg,
Garbanzos, White Balsamic Vinaigrette

HOT STATIONS

(choose three)

Crispy Calamari Three Pepper Relish

Grilled Mediterranean Chicken Garlic, Lemon, Tomatoes, Capers, Olives, White Wine

Chicken Parmigiana House Made Marinara and Mozzarella

Penne or Fusilli Pasta Choice of Vodka, Garden Vegetable or Alfredo Sauce

COCKTAIL PARTY III

\$55 per guest

COLD APPETIZERS

Mezze Plate Pickled Vegetables, Marinated Olives, Tabbouleh,
Roasted Red Pepper Hummus, Grilled Pita

Seasonal Fresh Fruit and Assorted Cheeses

Toasted Baguette, Fig Preserve, Crackers

Tomato Crostini Tomatoes, Sweet Onion, EVOO, Aged Balsamic, Ricotta Salata

SALAD

(choose two)

Baby Greens Tomatoes, Cucumbers, Carrots, White Balsamic Vinaigrette

Classic Caesar Brioche Croutons

ChopHouse Salad Romaine, Peppers, Hearts of Palm, Feta, Egg,
Garbanzos, White Balsamic Vinaigrette

HOT STATIONS

(choose four)

Tournedos Sliced Filet Mignon Wild Mushrooms, Onions

Crispy Calamari Three Pepper Relish

Grilled Mediterranean Chicken Garlic, Lemon, Tomatoes, Capers, Olives, White Wine

Chicken Parmigiana House Made Marinara and Mozzarella

Chicken Marsala Wild Mushrooms

Penne or Fusilli Pasta Choice of Vodka, Garden Vegetable or Alfredo Sauce

ENHANCEMENTS

(applicable to all cocktail party packages)

per guest

Roasted Potatoes Olive Oil, Garlic, Herbs	\$4
Grilled Asparagus Hollandaise	\$4
Haricot Verts Brown Butter Crispy Shallots	\$4
Roasted Broccoli or Cauliflower Garlic Butter.	\$4
Pan-Roasted Brussel Sprouts Pancetta	\$4.5
Kona-Crusted Filet Tips Wild Mushrooms, Onions	\$11
Tournedos Sliced Filet Mignon, Wild Mushrooms, Onions	\$13
Prime Rib Carving Station	\$16
Demi-Glace, Horseradish Cream {add \$125 carving attendant}	
Kona-Crusted Prime Rib Carving Station	\$17
Caramelized Shallot Demi-Glace, Horseradish Cream {add \$125 carving attendant}	
Roasted Scottish Salmon Whole-Grain Mustard Sauce.	\$9
Crispy Calamari Three Pepper Relish	\$7

ADDITIONAL OPTIONS

(applicable for lunch or dinner menus)

HOT HORS D' OEUVRES

(order by the dozen)

Truffled Mac and Cheese Bites	\$33
Potstickers Vegetable or Pork	\$24
Sliders Caramelized Onions and Fontina Cheese	\$45
Kobe Meatballs House Marinara and Fresh Ricotta	\$36
Cheesesteak Spring Rolls	\$36
Petite Lamb Chops Red Wine Demi-Glace	\$57
Jumbo Lump Crab Cakes House Made Tartar	\$42
Tempura Shrimp Cucumber-Wasabi Sauce.	\$42
Applewood-Smoked Bacon Wrapped Scallops	\$42
Sesame Chicken Satays Teriyaki	\$33
Chicken Sliders Roasted Tomatoes, Manchego Cheese	\$33

HOT SEASONAL FLATBREADS

(passed or family-style)

Pancetta Caramelized Onion, Gorgonzola, Fontina	\$14
Truffle Mushroom Fontina, Gorgonzola, Thyme	\$14
Caprese Tomato, Basil, Mozzarella	\$14

SWEET ADDITIONS

SMALL BITES SWEETS TABLE

(three for \$7/guest, five for \$9/guest, min 25 guests)

Fresh Fruit and Berries • Brownie Bites • Assorted Petit Fours
Key Lime Parfaits • Assorted House Baked Cookies
Miniature Crème Brûlée • Chocolate Mousse

DESSERT

(choose two for your guests to select from, \$8/guest)

Fresh Berries and Vanilla Bean Ice Cream
New York-Style Cheesecake Strawberry Sauce
Chocolate Layer Cake Raspberry Coulis
Carrot Cake Cream Cheese Frosting

CHILDREN'S MENU

(applicable for lunch or dinner menus)

CHILDREN'S HORS D'OEUVRES

(25 piece minimum) per piece

Pigs in a Blanket	\$1.50
Mozzarella Sticks	\$2.50
Mac and Cheese Bites	\$2.75
Miniature Pizza Bites	\$2.00
Miniature Grilled Cheese Bites	\$2.00
Sliders with or without Cheese	\$3.75

ENTRÉE

(\$12/child)

Chicken Tenders French Fries

Pasta (choose sauce) Marinara, Alfredo or Butter Sauce

Baked Macaroni and Cheese

Grilled Chicken Breast Vegetables

Petite Filet Mignon Mashed Potatoes (\$18/child)

BUFFET

(choose three, \$20/child, min 25 children)

Chicken Tender Fries

Grilled Chicken Caesar Salad Brioche Croutons

Classic Caesar Salad Brioche Croutons

Sliders Fries

Pasta (choose sauce) Marinara, Alfredo or Butter Sauce

Baked Macaroni and Cheese

Grilled Cheese Sandwiches

Individual Pizzas

SUNDAE BAR

(\$8/child, min 25 children)

BEVERAGES

Soft Drinks, Lemonade, Iced Tea,

Pineapple Juice, Cranberry Juice, Orange Juice, Shirley Temple

(\$3 charged once per child)

Inquire about our **Signature Mocktails**

Inquire about additional **Children's Party Stations:**

Mac and Cheese Bars, French Fry Bars, Poutine Bars, Cheesesteak Bars,
Hot Dog Bars, Pizza Bars, Baked Potato Bars, Mini-Burger Bars, Mini-Cannoli Bars

DIRECTIONS

FROM THE JERSEY SHORE

*A.C. Expressway to EXIT 295 North.
Take EXIT 32, make a RIGHT. Stay on 561.*

FROM ROUTE 295

*Take EXIT 32, at bottom of the exit
From 295 North, make RIGHT at the exit • From 295 South, make LEFT at the exit
Follow Route 561 (Haddonfield-Berlin Road) for approx. five miles.
We are three lights past the Movie Theater on the right, behind the Wells Fargo Bank.*

FROM PHILADELPHIA

*Follow signs for 676 East. Take 676 East to 295 North.
EXIT 32 (Haddonfield/Voorhees/Gibbsboro), at top of exit bear RIGHT onto
Route 561 toward Voorhees/Gibbsboro. Take 561 South for approximately five miles.
We are on the corner of Route 561 and Clementon Road, behind the Wells Fargo Bank.*

OR

from Ben Franklin Bridge

*Take Route 70 East to Springdale Road and turn RIGHT. Follow Springdale
to Haddonfield-Berlin Road and make a LEFT. Follow 561 thru four lights,
we are on the right, behind the Wells Fargo Bank.*

FROM NEW JERSEY TURNPIKE

*IF TRAVELING SOUTH – Take EXIT 4 (Mt. Laurel/Route 73)
Follow Route 73 North to 295 South to EXIT 32 (Gibbsboro/Voorhees)
at the end of the off ramp make a LEFT onto 561 (Haddonfield-Berlin Road)
and follow approx. four miles. We are on the right, one mile past
Eagle Plaza next to the Wells Fargo Bank.*

the
CHOPHOUSE

4 Lakeview Drive South, Gibbsboro, NJ 08026

p: 856-566-7300 f: 856-566-1220 e: events@thechophouse.us

EVENT CONTRACT

January 2 - November 22, 2019

(Special policies and minimums apply during the holiday season. Please inquire.)

Contact Name: _____ Phone: _____

Event Date: _____ Event Time: _____

Event Type: _____ Guest Count: _____

Room(s): _____

Minimum Charge: _____

Cancellation Policy

If you need to cancel a Friday, Saturday, or Sunday function, you must contact the event coordinator no less than 30 days prior to function or you will be charged for the minimum value set for your event. Monday through Thursday events require 7 days notice for cancellation.

Guarantee Policy

A final count needs to be received within 7 days prior to the event. If we are not notified of accurate guest count, the count indicated on this contract will be the guaranteed number.

Note: All food and beverage is subject to applicable state sales tax. Prices are subject to change and will be confirmed 60 days prior to your function. Tax Exempt Organizations must furnish a certificate of exemption to restaurant prior to event. This agreement is void if it cannot be performed due to uncontrollable circumstances on our part. If food or service specified cannot be furnished for any reason due to such circumstances, other food and service may be substituted at prices ordinarily charged, but not in excess of price agreed upon.

the
CHOPHOUSE

4 Lakeview Drive South, Gibbsboro, NJ 08026

p: 856-566-7300 f: 856-566-1220 e: events@thechophouse.us

EVENT PRICING

January 2 - November 22, 2019

(Special policies and minimums apply during the holiday season. Please inquire.)

Minimum Charges

There are minimum Food and Beverage charges that apply to each room and time frame. These minimum charges do not include sales tax and 20% suggested gratuity. Minimums are subject to change and will be confirmed 60 days prior to your function.

	<i>Deck</i>	<i>Main Dining Rm</i>	<i>Lower Level Lakeview</i>	<i>Lower Level Semi-Private</i>	<i>Entire Lower Level</i>	<i>Entire Restaurant</i>
Mon-Thurs						
<i>Day</i>	\$2,500	\$2,000	<i>Entire Lower</i>	<i>Entire Lower</i>	\$1,750	\$6,000
<i>Evening</i>	<i>please call</i>	N/A	\$1,250	\$1,000	\$2,250	<i>please call</i>
Friday						
<i>Day</i>	\$2,500	\$2,000	<i>Entire Lower</i>	<i>Entire Lower</i>	\$1,750	\$6,000
<i>Evening</i>	<i>please call</i>	N/A	\$1,500	\$1,000	\$2,500	<i>please call</i>
Saturday						
<i>Day</i>	\$2,500	\$2,000	<i>Entire Lower</i>	<i>Entire Lower</i>	\$1,750	\$6,000
<i>Evening</i>	<i>please call</i>	N/A	\$2,500	<i>please call</i>	\$5,000	<i>please call</i>
Sunday						
<i>Day</i>	\$2,500	\$2,000	<i>Entire Lower</i>	<i>Entire Lower</i>	\$1,750	\$6,000
<i>Evening</i>	\$5,000	N/A	\$1,250	\$1,000	\$2,250	<i>please call</i>

A signature below and credit card information indicates that you have read and agree to the terms of this agreement as outlined above.

Card: Amex Discover MasterCard Visa Exp. Date _____

CC # _____

Signature _____

Today's Date _____