



TC10635_090525

DRINK. DINE. *Celebrate!*

the
CHOPHOUSE
Events

4 lakeview drive south
gibbsboro, nj 08026

p: 856-566-7300

e: events@thechophouse.us



DRINK
dine
[CELEBRATE]
in **STYLE**

the
CHOPHOUSE
Events



Thank you for your consideration.

We look forward to hosting your next event and helping to ensure all the details are performed flawlessly.

Bar OPTIONS

all on consumption



house

well pour cocktails and mixed drinks, house wines, all beers

premium (\$18 cap per drink)

happy hour or premium house wines, all beers

pre-selected wine + beer

combo

first hour - open tab bar [HOUSE OR PREMIUM]
remainder of event - pre-selected wine + beer

cash bar

\$200 bartender fee, per 50 guests

*limited signature cocktails can be added to any arrangement.
please inquire about other customizations. bubbly bars
offering champagne, mimosas + bellinis.*

Buffet BRUNCH

\$50 per guest

brunch packages include orange juice, coffee and hot tea; event must conclude by 4pm

ENTRÉES

[CHOOSE THREE]

crème brûlée french toast whipped mascarpone,
blueberry compote, candied walnuts

salted caramel apple french toast
whipped cream

grilled salmon whole grain mustard cream sauce

truffled wild mushroom frittata fontina cheese

spinach, tomato + feta frittata

prosciutto + asparagus frittata
roasted red peppers, parmesan

ACCOMPANIMENTS

lyonnaise breakfast potatoes

croissants with whipped lemon butter

[CHOOSE ONE]

sausage or **applewood smoked bacon**

[CHOOSE ONE]

chef's seasonal salad

or

fresh fruit + berries honey-lime yogurt

ENHANCEMENTS

grilled asparagus hollandaise \$4pp

haricot verts brown butter, crispy shallots \$4pp

roasted broccoli or **cauliflower** garlic butter \$4pp

pan-roasted brussels sprouts pancetta \$4.5pp

kona-crusted filet tips
wild mushrooms, onions \$13pp

tournedos sliced filet mignon
wild mushrooms, onions \$15pp

prime rib carving station
demi-glaze, horseradish cream \$18pp* (6oz)

kona-crusted prime rib carving station
caramelized shallot demi-glaze, horseradish cream
\$20pp* (6oz)

**add \$150 for carving attendant*



consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

Seated BRUNCH

\$55 per guest

brunch packages include croissants, assorted muffins, orange juice, coffee and hot tea; event must conclude by 4pm

FIRST COURSE

[CHOOSE ONE]

chef's seasonal salad

fresh fruit + berries honey-lime yogurt



ENTRÉES

[CHOOSE THREE OPTIONS FOR GUESTS]

eggs maryland poached egg, crab cake, english muffin, hollandaise, asparagus

filet mignon benedict poached egg over grilled filet, english muffin, bernaïse

grilled salmon asparagus and whole grain mustard cream, lyonnaise breakfast potatoes

truffled wild mushroom frittata
fontina cheese, lyonnaise breakfast potatoes

prosciutto + asparagus frittata roasted red peppers, parmesan, lyonnaise breakfast potatoes

spinach, tomato + feta frittata
lyonnaise breakfast potatoes



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Classic LUNCH

\$45 per guest

lunch packages include warm rolls with butter, soda, coffee and hot tea; event must conclude by 4pm

FAMILY-STYLE APPETIZERS

[CHOOSE TWO]

crispy brussels sprouts toasted almonds, fresh mint, sweet chili, sriracha aioli

crispy calamari three pepper relish

crispy buffalo shrimp bleu cheese

filet crostini filet, wild mushroom, mozzarella

tomato crostini tomatoes, sweet onion, evoo, aged balsamic, ricotta salata

mezze plate marinated olives, roasted red pepper hummus, grilled and roasted vegetables, crudite, grilled pita

mac and cheese bites

SALADS [CHOOSE ONE]

baby greens tomatoes, cucumbers, carrots, white balsamic vinaigrette

classic caesar brioche croutons



ENTRÉES [CHOOSE THREE OPTIONS]

kona crusted filet tips
wild mushrooms, onions, mashed potatoes

roasted salmon
whole grain mustard cream, asparagus

grilled mediterranean chicken breast
garlic, lemon, roasted tomatoes, capers, olives, white wine, haricot verts

classic chicken parmigiana
house made marinara, mozzarella, cavatappi

garden vegetable primavera
pappardelle, haricot verts, spinach, heirloom cherry tomatoes, garlic white wine sauce, parmesan



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Luxe LUNCH

\$55 per guest

lunch packages include warm rolls with butter, soda, coffee and hot tea; event must conclude by 4pm

FAMILY-STYLE APPETIZERS

[CHOOSE TWO]

crispy brussels sprouts

toasted almonds, fresh mint, sweet chili, sriracha aioli

crispy calamari three pepper relish

jumbo lump mini crab cakes house made tartar

crispy buffalo shrimp bleu cheese

filet crostini filet, wild mushroom, mozzarella

tomato crostini tomatoes, sweet onion, evoo, aged balsamic, ricotta salata

mezze plate

marinated olives, roasted red pepper hummus, grilled and roasted vegetables, crudite, grilled pita

mac and cheese bites

SALADS

[CHOOSE ONE]

baby greens tomatoes, cucumbers, carrots, white balsamic vinaigrette

classic caesar brioche croutons

FAMILY-STYLE ACCOMPANIMENTS

[CHOOSE TWO]

mashed potatoes smoked bacon

steak fries horseradish cream

haricot verts brown butter, crispy shallots

brussels sprouts

grilled asparagus hollandaise

creamed spinach



ENTRÉES

[CHOOSE THREE OPTIONS]

filet mignon demi-glace

roasted salmon whole-grain mustard sauce

grilled mediterranean chicken breast garlic, lemon, roasted tomatoes, capers, olives, white wine

classic chicken parmigiana

house made marinara, mozzarella, cavatappi

garden vegetable primavera

pappardelle, haricot verts, spinach, heirloom cherry tomatoes, garlic white wine sauce, parmesan

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Distinguished DINNER

\$80 per guest

dinner packages include warm rolls with butter, soda, coffee and hot tea; available all day



FAMILY-STYLE APPETIZERS

[CHOOSE TWO]

crispy brussels sprouts

toasted almonds, fresh mint, sweet chili, sriracha aioli

crispy calamari

three pepper relish

crispy buffalo shrimp

bleu cheese

filet crostini

filet, wild mushroom, mozzarella

tomato crostini

tomatoes, sweet onion, evoo, aged

balsamic, ricotta salata

mezze plate

marinated olives, roasted red pepper hummus, grilled and roasted vegetables, crudite, grilled pita

SALADS

[CHOOSE ONE]

baby greens

tomatoes, cucumbers, carrots, white

balsamic vinaigrette

classic caesar

brioche croutons

FAMILY-STYLE ACCOMPANIMENTS

[CHOOSE TWO]

mashed potatoes

horseradish cream

steak fries

horseradish cream

brussels sprouts

smoked bacon

creamed spinach

grilled asparagus

hollandaise

haricot verts

brown butter, crispy shallots

ENTRÉES

[CHOOSE THREE OPTIONS]

center cut filet mignon

demi-glace

dry-aged new york strip

demi-glace

broiled salmon

pearled barley, harissa, baby spinach, herbed yogurt

tuna tataki

zucchini, jicama, red pepper, shaved red

onion, ponzu, kani dressing, sesame seed

pan roasted half chicken

semi-boneless, herb roasted fingerling potatoes, charred

broccolini, lemon-rosemary pan jus

chicken parmigiana

house made marinara, mozzarella, cavatappi

garden vegetable primavera

pappardelle, haricot verts, spinach, heirloom cherry

tomatoes, garlic white wine sauce, parmesan



DESSERTS

[CHOOSE TWO OPTIONS]

new york-style cheesecake

strawberry sauce

chocolate layer cake

raspberry coulis

tiramisu

chocolate covered espresso beans

seasonal crème brûlée

limoncello mascarpone cake

blueberry sauce, white chocolate shavings

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Elegant DINNER

\$95 per guest

dinner packages include warm rolls with butter, soda, coffee and hot tea; available all day

FAMILY-STYLE APPETIZERS

[CHOOSE THREE]

crispy brussels sprouts

toasted almonds, fresh mint, sweet chili, sriracha aioli

crispy calamari

three pepper relish

jumbo lump crab cakes

house made tartar

crispy buffalo shrimp

bleu cheese

filet crostini

filet, wild mushroom, mozzarella

caprese chicken skewers

filet, wild mushroom, mozzarella

tomato crostini

tomatoes, sweet onion, evoo, aged balsamic, ricotta salata

mezze plate

marinated olives, roasted red pepper hummus, grilled and roasted vegetables, crudite, grilled pita

SALADS

[CHOOSE TWO OPTIONS]

baby greens

tomatoes, cucumbers, carrots, white balsamic vinaigrette

classic caesar

brioche croutons

petite wedge

bleu cheese, applewood-smoked bacon, cherry tomatoes



FAMILY-STYLE ACCOMPANIMENTS

[CHOOSE THREE]

mashed potatoes

creamed spinach

truffle fries

parmesan

haricot verts

brown butter, crispy shallots

brussels sprouts

smoked bacon

loaded cauliflower au gratin

grilled asparagus

hollandaise



ENTRÉES

[CHOOSE THREE OPTIONS]

center cut filet mignon

demi-glace

dry-aged new york strip

demi-glace

broiled salmon

pearled barley, harissa, baby spinach, herbed yogurt

pan-seared jumbo lump crab cakes

grilled corn + potato succotash, frisse, sweet pepper remoulade

grilled mediterranean chicken + jumbo lump crab

garlic, lemon, roasted tomato, capers, olives, white wine

chicken parmigiana

house made marinara, mozzarella, cavatappi

garden vegetable primavera

pappardelle, haricot verts, spinach, heirloom cherry tomatoes, garlic white wine sauce, parmesan

seared cauliflower steak

charred broccolini, cauliflower puree, lemon-thyme caper butter, parmesan crisp, smoked paprika oil

DESSERTS

[CHOOSE TWO OPTIONS]

new york-style cheesecake

strawberry sauce

chocolate layer cake

raspberry coulis

seasonal crème brûlée

limoncello mascarpone cake

blueberry sauce, white chocolate shavings

tiramisu

chocolate covered espresso beans

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Decadent DINNER

\$110 per guest

dinner packages include warm rolls with butter, soda, coffee and hot tea; available all day

FAMILY-STYLE APPETIZERS

[CHOOSE FOUR]

crispy brussels sprouts

toasted almonds, fresh mint, sweet chili, sriracha aioli

colossal shrimp cocktail

chilled house made cocktail sauce

crispy calamari three pepper relish

jumbo lump crab cakes house made tartar

crispy buffalo shrimp bleu cheese

filet crostini filet, wild mushrooms, mozzarella

tomato crostini tomatoes, sweet onion, evoo, aged balsamic, ricotta salata

mezze plate marinated olives, roasted red pepper hummus, grilled + roasted vegetables, crudite, grilled pita

tuna nachos yellow fin tuna, mango, scallions, ponzu, wonton chips, sweet chili, wasabi-lime crema

petite lamb chops demi-glace

SALADS

[CHOOSE TWO OPTIONS]

C | H signature roasted red peppers, hearts of palm, english cucumbers, chickpeas, tomatoes, hard-boiled egg, feta cheese, white balsamic vinaigrette

baby greens tomatoes, cucumbers, carrots, white balsamic vinaigrette

classic caesar brioche croutons

petite wedge bleu cheese, applewood-smoked bacon, cherry tomatoes

FAMILY-STYLE ACCOMPANIMENTS

[CHOOSE THREE]

loaded mashed potatoes

creamed spinach

truffle fries parmesan

haricot verts brown butter, crispy shallots

brussels sprouts smoked bacon

loaded cauliflower au gratin

grilled asparagus hollandaise



ENTRÉES

[CHOOSE THREE OPTIONS]

kona-crusted new york strip caramelized shallot demi

center cut filet oscar style in béarnaise sauce

tuna tataki zucchini, jicama, red pepper, shaved red onion, ponzu, kani dressing, sesame seed

pan-seared jumbo lump crab cakes grilled corn + potato succotash, frisse, sweet pepper remoulade

broiled salmon

pearled barley, harissa, baby spinach, herbed yogurt

grilled mediterranean chicken and jumbo lump crab garlic, lemon, roasted tomatoes, capers, olives, white wine

chicken parmigiana

house made marinara, mozzarella, cavatappi

garden vegetable primavera

pappardelle, haricot verts, spinach, heirloom cherry tomatoes, garlic white wine sauce, parmesan

seared cauliflower steak

charred broccolini, cauliflower puree, lemon-thyme caper butter, parmesan crisp, smoked paprika oil

DESSERTS

[CHOOSE TWO OPTIONS]

new york-style cheesecake

strawberry sauce

limoncello mascarpone cake

blueberry sauce, white chocolate shavings

chocolate layer cake raspberry coulis

tiramisu chocolate covered espresso beans

seasonal crème brûlée

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Enhancements

LUNCH + DINNER PACKAGES

BOARDS

*serves 25 guests unless noted**

seasonal fruit + cheese	\$175
toasted baguette, fig preserve, crackers	
crudité	\$125
fresh garden vegetables, buttermilk ranch, roasted garlic lemon basil aioli	
mezze	\$150
marinated olives, roasted red pepper hummus, grilled and roasted vegetables, crudite, grilled pita	
charcuterie	\$200
italian and spanish hand-sliced charcuterie	
trio of mediterranean dips	\$150
tuscan white bean, bruschetta, eggplant caponata, toasted baguette	

CROSTINI

*priced by the dozen unless noted**

tomato	basil, evoo, aged balsamic, parmesan	\$30
filet	wild mushrooms, mozzarella	\$48
tuscan white bean		\$30
eggplant caponata	roasted eggplant, garlic	\$30
brie + fig preserve		\$36
crostini tower	[CHOOSE THREE]	\$175* (5 dozen)



CHILLED SEAFOOD DISPLAY

*priced per dozen unless noted**

tuna tartare	mango, avocado, crispy wontons	\$40
colossal shrimp cocktail		\$69
lobster tail	4-5oz	\$216
jumbo crab cocktail		\$45*
	spicy mustard dipping sauce	(1/2 lb)
oysters on the half	cocktail sauce, mignonette	\$36
littleneck clams	cocktail sauce, mignonette	\$30



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Enhancements

LUNCH + DINNER PACKAGES

HOT HORS D'OEUVRES

priced by the dozen

mac and cheese bites	\$33
dry aged sliders caramelized onions, cheddar	\$48
mini beef wellingtons filet mignon, mushroom duxelles, prosciutto, dijon sauce, puff pastry, chives	\$48
dry aged meatballs house marinara, fresh ricotta	\$46
cheesesteak spring rolls	\$48
petite lamb chops red wine demi-glace	\$57
jumbo lump mini crab cakes house made tartar	\$50
crispy buffalo shrimp bleu cheese	\$42
bacon wrapped shrimp hot honey	\$45
caprese chicken skewers fresh mozzarella, heirloom cherry tomatoes, basil, balsamic reduction	\$36
stuffed mushrooms crimini mushrooms, shredded gouda, fresh herbs, lemon, panko	\$30
assorted chef select phyllo bites	
brie + fig jam chipotle cinnamon honey, pistachio	\$34
prosciutto caprese fresh mozzarella, heirloom cherry tomatoes, balsamic reduction	\$34
bleu cheese + pear sherry gastrique	\$34
shrimp + crab pavarotti bechamel, chives	\$36
feta + spinach scallion	\$30

HOT SEASONAL FLATBREADS

prosciutto caramelized onion, fontina, gorgonzola	\$14
truffle mushroom fontina, gorgonzola, thyme	\$14
caprese tomato, basil, mozzarella, garlic oil	\$14
buffalo chicken bleu cheese	\$14



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Sweet ADDITIONS

DESSERTS

[CHOOSE TWO OPTIONS] \$10 pp

new york-style cheesecake strawberry sauce

chocolate layer cake raspberry coulis

seasonal crème brûlée

tiramisu chocolate covered espresso beans

limoncello mascarpone cake blueberry sauce,
white chocolate shavings



SMALL BITES SWEETS TABLE

[CHOOSE THREE] \$8 pp [CHOOSE FIVE] \$12 pp

25 guest minimum

fresh fruit and berries

brownie bites

key lime parfaits

assorted house baked cookies

chocolate mousse

miniature crème brûlée



Cocktail PARTY

\$55 per guest

COLD APPETIZERS

[READY UPON ARRIVAL]

mezze plate

marinated olives, roasted red pepper hummus, grilled and roasted vegetables, crudite, grilled pita

seasonal fresh fruit and assorted cheeses

toasted baguette, fig preserve, crackers

tomato crostini tomatoes, sweet onion, evoo, aged balsamic, ricotta salata

HOT SEASONAL FLATBREADS

[CHOOSE ONE]

prosciutto caramelized onion, fontina, gorgonzola

truffle mushroom fontina, gorgonzola, thyme

caprese tomato, basil, mozzarella, garlic oil

buffalo chicken bleu cheese

HOT STATIONS

[CHOOSE THREE]

bacon wrapped shrimp hot honey

dry aged sliders caramelized onions, cheddar

grilled mediterranean chicken

garlic, lemon, tomatoes, capers, olives, white wine

chicken parmigiana house made marinara, mozzarella

penne or cavatappi pasta [CHOOSE]
vodka, garden vegetable or alfredo sauce

chicken marsala wild mushrooms



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Enhancements

COCKTAIL PARTY

CARVING STATIONS

priced per guest, 6oz portion size

prime rib	demi-glaze, horseradish cream	\$18*
kona-crusted prime rib	caramelized shallot demi-glaze, horseradish cream	\$20*
kona-crusted filet mignon	whole beef tenderloin, caramelized shallot demi-glaze, horseradish cream	\$24*
tomahawk	caramelized shallot demi-glaze, horseradish cream	\$22*

** add \$150 for carving attendant*



ENHANCEMENTS

priced per guest

lyonnaise potatoes		\$4
grilled asparagus	hollandaise	\$4
haricot verts	garlic butter, crispy shallots	\$4
roasted broccoli or cauliflower	garlic butter	\$4
pan-roasted brussels sprouts	smoked bacon	\$4.5
roasted salmon	whole-grain mustard sauce	\$12
kona-crusted filet tips	wild mushrooms, onions	\$13
tournedos	sliced filet mignon, wild mushrooms, onions	\$15

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Children's TABLE

childrens' packages include soft drinks, shirley temples, lemonade, iced tea.

SIT DOWN

\$30 pp 25 guest minimum

ideal for birthday parties, bar/bat mitzvahs,
and communion parties

FAMILY-STYLE APPETIZERS

[CHOOSE THREE]

pigs in a blanket
crispy mac and cheese bites
cheese flatbread
miniature grilled cheese sandwiches
cheesesteak spring rolls

ENTRÉES

[CHOOSE TWO OPTIONS FOR GUESTS]

chicken tenders french fries
pasta in red sauce or butter
mac and cheese
grilled chicken breast broccoli (side of cheese sauce)

BUFFET

\$30 pp 25 guest minimum

[CHOOSE THREE]

chicken tenders french fries
pasta in red sauce or butter
mac & cheese
grilled chicken breast broccoli (side of cheese sauce)
beef sliders (with or without cheese) french fries
grilled cheese sandwiches
individual pizzas
grilled chicken over caesar salad

CHILDREN'S HORS D'OEUVRES

priced per dozen

cheese flatbread	\$24
miniature grilled cheese bites	\$24
pigs in a blanket	\$30
mac and cheese bites	\$36
beef sliders (with or without cheese)	\$45



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Directions

TO THE CHOPHOUSE

FROM THE JERSEY SHORE

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

FROM ROUTE 295

Take EXIT 32, at bottom of the exit
> from 295 North, make a RIGHT onto
> from 295 South, make a LEFT onto
Rt 561 (Haddonfield-Berlin Rd) and follow for five miles.
We are three lights passed the Movie Theater on the right, next to Wells Fargo Bank.

FROM NJ TURNPIKE

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

FROM PHILADELPHIA

[FROM WALT WHITMAN BRIDGE]

Follow signs for 676 East to 295 North.
Take EXIT 32 (Voorhees/Gibbsboro)
at top of exit ramp bear
RIGHT onto Rt 561 (Haddonfield-Berlin Rd).
Take 561 South for approximately five miles.
We are on the corner of Rt 561 + Clementon Rd,
next to Wells Fargo Bank.

OR

[FROM BEN FRANKLIN BRIDGE]

Take Rt 70 East to Springdale Rd and turn RIGHT.
Follow Springdale to Haddonfield-Berlin Rd. (Rt 561)
Make a LEFT onto Rt 561 (Haddonfield-Berlin Rd).
Follow 561 thru four lights, we are on the right,
next to Wells Fargo Bank.

CALL TO BOOK YOUR EVENT TODAY!

p: 856-566-7300

e: events@thechophouse.us

4 lakeview drive south, gibbsboro, nj 08026