

Kitchen 330

330 96th Street Stone Harbor NJ 609.796.2446 kitchen330.com

Dinner Option #1

First Course

Please choose one item for menu

Mushroom Stack

cremini mushrooms, sauteed spinach, roasted pepper, goat cheese, balsamic drizzle
or

Charcuterie Board

assorted meats and cheese

Cold Soup

Vichyssoise

root vegetable & leek topped with chive oil

Main

Grilled Prime Pork Chop

Please choose preparation: Tandoori or Jerk rub
mashed plantains & sweet potato, wilted kale, apple chutney

Save Room

Chocolate Truffle

salted nuts and dried fruit

Kitchen 330

330 96th Street Stone Harbor NJ 609.796.2446 kitchen330.com

Dinner Option #2

First Course

Please choose one item for menu

Hunters Terrine

bacon, veal, pork, capers, cornichons, grain mustard

or

Albondigas

spanish tapas style meatball with parsnips & carrots in a tomato nage

Salad

Arugula Salad

arugula, shaved fennel, blood oranges, walnut, domestic bleu cheese, white balsamic citrus dijon vinaigrette

Main

Pan Roasted Line Caught North Carolina Sea Trout & Georges Bank Scallops
jasmine rice, poached leek and carrots in a tarragon miso fumet

Save Room

Gran Marnier Pots de Creme

Kitchen 330

330 96th Street Stone Harbor NJ 609.796.2446 kitchen330.com

Dinner Option #3

First Course

Please choose one item for menu

Ceviche

scallops · shrimp · mahi · red onions · tomatoes · cucumber

or

Shrimp & Crab Fritter

remoulade sauce

Salad

Mixed Greens

mixed greens, pecans, maple goat cheese mousse, drizzled sherry & port reduction

Main

Chateau cut of Veal

parsnip puree, kennet square mushrooms, sauteed spinach, provencal herbed veal glaze

Save Room

Creme Brulee

Kitchen 330

330 96th Street Stone Harbor NJ 609.796.2446 kitchen330.com

Dinner Option #4

First Course

Please choose one item for menu

Tuna Poke

cucumber canapes

or

Salmon Rillettes Baguette Crostini

Soup

Mexican Sweet Corn & Blue Crab Bisque

parsley, cilantro oil

Main

Filet Mignon

pan roasted, potato latkes, sauteed asparagus & roasted pepper, green peppercorn sauce

bordelais

Save Room

Key Lime Pie

ED & MARIE

50th Anniversary Dinner
Saturday, November 9, 2019

Menu



APPETIZER

SERVED FAMILY STYLE

Mini Crab Cake
caper and cornichon remoulade

SALAD

SERVED FAMILY STYLE

Fall Salad
spinach • roasted butternut squash • apples • beets • pumpkin seeds •
blue cheese house dressing

ENTREES

Jail Island Salmon
pan roasted • pea and shrimp risotto • gremolata lemon & olive oil emulsion

Heirline Chicken Breast
lyonnaise sweet potatoes • cider demi

Gnocchi
seasonal vegetables, parmesan cheese

Coffee & Tea

KITCHEN 330

330 96TH STREET STONE HARBOR NJ 609.796.2446

KITCHEN330.COM

Elizabeth & Gino

REHEARSAL DINNER
FRIDAY, MAY 17, 2019

APPETIZER HOUR

TUNA TARTAR
DUCK MEATBALLS

FIRST COURSE CHOICE OF

BLACK BEAN SOUP
FARRO SALAD

spinach • cherry tomatoes • shallots •
roasted zucchini • red wine vinaigrette •
ricotta salata

MAIN COURSE CHOICE OF

BRAISED LAMB & MUSHROOM RAGU

braised lamb • fennel • rosemary • kennett
square mushrooms • dried golden raisins,
shaved pecorino romano over gemelli
pasta

PORK TENDERLOIN TORNADS

grilled • herbs de provence • yukon gold
and parsnip mashed potato
asparagus • natural pork au jus

ATLANTIC SPECIES

paella style rice • green olives • peas • red
peppers • green onions • tomatoes •
gremolata

DESSERT

CREME BRULEE

Coffee & Tea

FRANK & BARBARA BOYLE

50th Anniversary Dinner

Thursday, July 11, 2019

Menu



WELCOME

Charcuterie Board • Shrimp Cocktail

APPETIZER

SERVED FAMILY STYLE

Mini Crab Cake
caper and cornichon remoulade

Mini Duckballs
sweet soy dipping sauce

SALAD

Caesar Salad
romaine • radicchio • crostini • shaved pecorino romano

ENTREES

Veal Tenderloin
roasted • goat cheese & chive mashed potatoes • asparagus • red wine demi

Atlantic Species
lobster milanese risotto

Vegetable Pasta Primavera
light pecorino sauce • with or with-out clams and sopressata

DESSERT

Chocolate Pots de Creme

Coffee & Tea

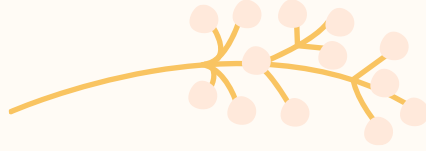
KITCHEN 330

330 96TH STREET STONE HARBOR NJ 609.796.2446

KITCHEN330.COM

MIKE & ERIN

Engagement Dinner Menu Saturday, June 22, 2019



WELCOME

Charcuterie Board • Shrimp Cocktail

APPETIZER

SERVED FAMILY STYLE

Mini Crab Cake
caper and cornichon remoulade

Mini Meatballs
sweet soy dipping sauce

SALAD

Caesar Salad
romaine • radicchio • crostini • shaved pecorino romano

ENTREES

Veal Tenderloin
roasted • goat cheese & chive mashed potatoes • asparagus • red wine demi

Atlantic Species
lobster milanese risotto

Vegetable Pasta Primavera
light pecorino sauce • with or without clams and sopressata

DESSERT

Chocolate Pots de Creme

Coffee & Tea

KITCHEN 330

330 96TH STREET STONE HARBOR NJ 609.796.2446

Kitchen 330

Fine Dining Casual Atmosphere

Sarah's Group

October 15, 2019

APPETIZER

Mushroom Stacks

cremini mushrooms, sauteed spinach, roasted pepper, goat cheese, balsamic drizzle

Mini Duck Meatballs

sweet soy dipping sauce

ENTREE

Icelandic Rose Fish

wild rice pilaf, lemon thyme sage maitre'd butter, season vegetable

Beef Bourguignon

over white cheddar & chive grits

Pork Tenderloin Medallions

lyonnaise sweet potatoes, cider demi

Stuffed Acorn Squash

wild rice pilaf, peppers, mushrooms, onions, roasted garlic, zucchini, almond milk nutmeg
bechamel sauce

DESSERT

Chef Inspired Pumpkin Ice Cream

Coffee & Tea

Scott & Elizabeth

REHEARSAL DINNER
FRIDAY, DECEMBER 7, 2018

SALAD

Winter Greens Salad

mixed winter greens, dried fruit, pecans, walnuts, queso fresco, apple,
white balsamic poppy seed dressing

APPETIZERS

fish fritters ~ caribbean meatballs

CHOICE OF ENTRÉE

Seasonal White Fish

wild rice, seasonal vegetables, white wine shallot butter

Pork Chop

roasted fingerling potatoes, seasonal vegetables, fruit compote

Gnocchi

seasonal vegetables, parmesan cheese

SIDES

brussel sprouts

DESSERT

chocolate truffle torte

coffee ~ tea