



# by the shore lookbook

*Spring / Summer 2021*

# NEUMAN'S KITCHEN

*Neuman's Kitchen* (NK) has earned a place among the top New York and Philadelphia caterers as a storyteller to special occasions – designing menus and experiences befitting of the occasion. Innovation and inspiration are the cornerstones of NK's success. From finely crafted seasonally-inspired menus, to unforgettable presentations, the focus is on placing the guest experience at center stage.

Should you hold interest, we welcome the opportunity to create a custom proposal for you.

## **NEW YORK and THE HAMPTONS**

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## **PHILADELPHIA**

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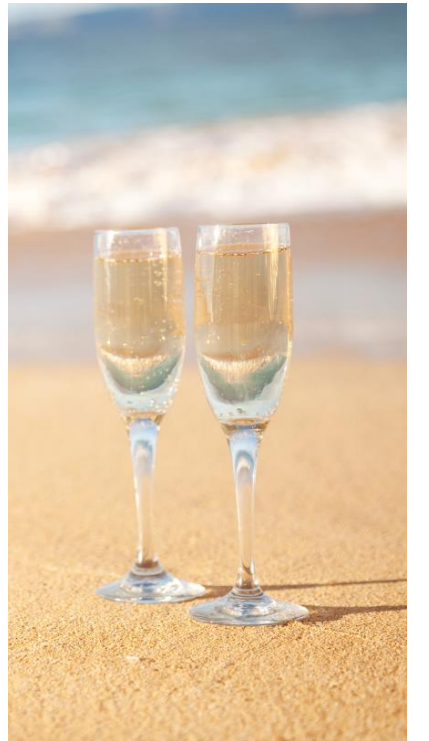
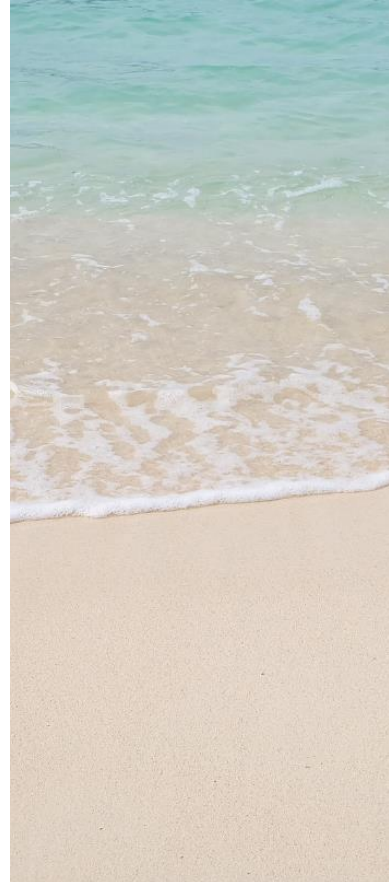
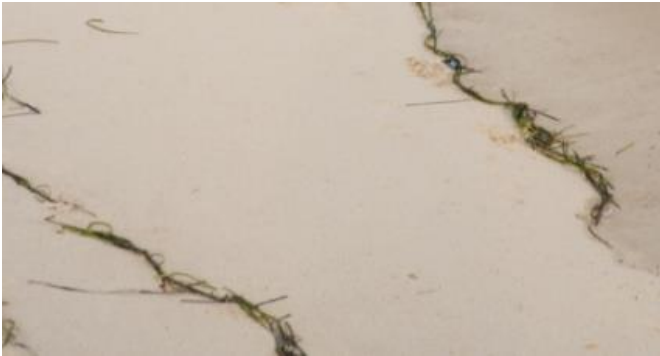
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*The following presents a curated selection from our *By the Shore 2021* menu, with imagery that illustrates our style of cuisine. Additional options, inclusive of creating menus to meet any dietary or allergy requirements are available upon request.*



# PASSED HORS D'OEUVRES

*Selection from the 2021 By the Shore Menu*

**Poached Lobster Devil Egg** Wasabi Caviar

**Blackened Sea Scallop Taco** Sweet Corn Relish, Queso Fresco,  
Avocado-Lime Puree

**Maryland Crab Cake** Old Bay Aioli, Chives

**Montauk Lobster Roll** Citrus, Handmade Parker House Roll

**Thai Beef Salad Summer Rolls** Radish Slaw, Soy-Ginger Glaze, Cashews,  
Cilantro

**Garden Pea & Mint Tart** Cauliflower Mousse, Lemon, Citrus Pearls

**Crispy Citrus Artichoke** Tarragon-Lemon Aioli



# STATION

*Selection from the 2021 By the Shore Menu*

## **HAWAIIAN SUMMER BBQ**

**Grilled Lobster Bao Buns** Asian Pineapple Slaw, Soy Drizzle *(Chef required to grill)*

**Grilled Individual Filet Mignons** Charred Red Onions, Shishito Peppers, Thai Basil Chimichurri *(Chef required to grill)*

**Smoked Pineapple & Crispy Fingerling Potatoes** Furikake

**Charred Broccolini** Macadamia Nuts, Sesame

**Edamame** Shoyu, Hawaiian Pink Sea Salt

**Citrus Gulf Shrimp Caprese Salad** Heirloom Tomato, Fresh Mozzarella, Basil, Aged Balsamic

**Pineapple Upside Down Cake** Foster Sauce

**Macadamia Nut Tart** Caramel Sauce



# FIRST COURSE

*Selection from the 2021 By the Shore Menu*

## **Golden Beet Salad**

Fried Corn Ribs, Aged Goat Cheese, Red Watercress, Frisee Lemongrass  
Vinaigrette

## **Citrus & Herb Gulf Shrimp**

Blue Crab "Ravioli", Sea Asparagus, Grenobloise Sauce

## **Sugar Snap Peas & Strawberry Salad**

Baby Lettuces, Blood Orange, Agave Champagne-Mint Vinaigrette

# MAIN COURSE.

## **Barnegat Light Diver Sea Scallops & Caviar**

Pearl Onions, Turnips, Sweet Corn Puree Lobster Bouillabaisse

## **Pistachio Crusted Duck Breast**

Whipped Sweet Potatoes, Brown Butter Cabbage Strawberry-Balsamic  
Gastrique

## **Blackened NY Sirloin Steak**

Smoked Baby Potatoes, Grilled Artichokes, Snow Peas Mushroom Jus



# DESSERT & MINI PASTRIES

*Selection from the 2021 By the Shore Menu*

Housemade Salt Water Taffy

Cookie Butter Beignets

Key Lime Pies

Summer Ice Cream Cones

Banana Cream Pie Shots

Pina Colada Cookie Shooter

Margarita Popsicles

Yuzu Lemon Crumb Bars

Pineapple Cake Fudge

Prosecco Lime Pops



# SIGNATURE COCKTAILS

*Custom crafted cocktails (and mocktails) to reflect the style of the event. Beverage package, menu style and design determined by selection of venue and location (New York, the Hamptons, Philadelphia or the Jersey Shore). Selection from the 2021 By the Shore Menu*

**Sea Isle Sangria** Pineapple, Mango, Basil, White Rum, White Wine

**Margate"ita"** Blackberry, Ginger, Elderflower, Tequila

**Brigantini** Watermelon, Rose, Basil Syrup, Vodka

**Longport Lemonade** Cucumber Syrup, Cilantro Rum, House Lemonade

**"Cape"irinha** Lime, Cachaca, Cantaloupe, Seltzer





thank you

