Bum’s great food, done buffet style at Bum’s, or catered to your home or office.
Bum's award winning cuisine is great for your smaller affairs. Depending upon the time of year and the time of day, we can do parties in the dining room, the back bar, the patio, or the outside heated bar.

The pricing is shown for in house catered affairs, and by the tray for outside catered events. We can provide servers and bartenders for outside events, please call for this option.

BUFFET STYLE EVENTS

4 hour events start at $29.95 per person, sales tax and 18% administrative fee additional. Beverage service is separate. All events begin with crudités and bruschetta at the tables.

Plated Salad Course
Please choose one

Deluxe House Salad
Field greens, tomato, cucumber, bleu cheese crumbles, bacon, & house balsamic vinaigrette

Classic Caesar
Romaine hearts, croutons, house made creamy garlic parmesan dressing and slivered parmigiana reggiano

Bum’s Wedge Salad
Iceberg wedge, tomatoes, cucumbers, bleu cheese crumbles, bacon, and house made chunky bleu cheese dressing
Buffet Selections

APPETIZERS
Please select two appetizers

Coconut Shrimp with orange dipping sauce
Bang Bang Shrimp with chipotle glaze
Chicken Wings- choice of Thai, buffalo or BBQ
Boneless Chicken Wings
Old Bay Shrimp $1.00 pp extra charge
PEI Mussels garlic wine or marinara
Cheddar Stuffed Bacon Wrapped Jalapenos
Clams Casino
Oysters Rockefeller $1.00 pp extra charge
Asparagus and Asiago in puff pastry
Spanakopita
Mozzarella Sticks
Pretzel Bites with cheese dipping sauce
Bruschetta
Pigs in a Blanket
Fried Calamari
Cajun Tuna Bites $1.00 pp extra charge
Chicken Fingers

ENTREES
Please select two Entrees

PASTA

Penne Vodka
Baked Ziti
Penne Bolognese
Lobster Ravioli with tarragon champagne sauce $2.00 pp extra charge
White Clam Sauce over linguini $2.00 pp extra charge
Mac and Cheese
Sausage and Peppers in marinara
Pasta Primavera
CHICKEN AND FISH

Chicken Murphy
Chicken Picatta
Chicken Frances
Chicken Marsala
Chicken Parmesan
Chicken Milanese with bruschetta, balsamic and fresh mozzarella
Chicken Cordon Blue
Chicken Praetoria with sausage and broccoli in a sundried tomato cream sauce
Shrimp Parmesan
Eggplant Parmesan
Shrimp Scampi
Scallop Scampi
Shrimp Gustav vodka sauce, shrimp and broccoli

$2.00 pp upcharge on the below items

*Grilled Salmon with cilantro lime butter
*Salmon Picatta
*Crabmeat Stuffed Flounder
*Crabmeat Stuffed Shrimp
*Crab Cake Sliders with remoulade

FRIED ITEMS

Shrimp
Scallops
Flounder
Grouper
Crab Balls
SIDES
Please choose two sides
Mashed Potatoes
Wild Rice
Green Beans with red peppers
Fries
Sweet Potato Fries
Onion Rings
Baby Red Potatoes
Corn on the cob

ADDITIONS

ROASTS
Carving Station with chef carved items. Prime Rib in place of one Entrée $6.50 pp, as an addition $8.50 pp, other items $3.50 in place of one Entrée, $5.00 as an addition

Prime Rib
Porchetta
Turkey
Glazed Ham

BUTLERED HORS D’ OEUVRES
Three items passed from our appetizer list $4.95 pp (excludes Oysters Rockefeller and Cajun Tuna Bites)

DESSERTS
Choose One
House made Bourbon Bread Pudding with Caramel Sauce
House Made Chocolate Mousse
House Made Apple Turnovers
TRAYS TO-GO FOR OUTSIDE CATERED EVENTS

APPETIZERS  ½ TRAY $70  FULL TRAY $135.00
Oysters Rockefeller and Cajun Tuna Bites are additional $10.00 & $20.00

ENTREES  ½ TRAY $75  FULL TRAY $145
Starred items are additional $10.00 & $20.00

BOARDWALK FOOD  ½ TRAY $65.00  FULL TRAY $125.00
Hot dogs
Hamburger sliders
Cheesesteak sliders
Sausage and peppers
Fried pickles- with spicy ranch dipping sauce

3, 6, or 9 ft Subs- choice of meat and cheese MARKET PRICE

BUM’S FAMOUS LOBSTER BAKE
Whole Lobster, clams, mussels, shrimp, red bliss potato, & corn on the cob, steamed in their own cheesecloth bag  55.00 pp

COCKTAIL & BAR PRICING

Open Bar

One hour  $18.95 pp
Two hours  $22.95 pp
Three hours  $26.95 pp
Four Hours  $30.95 pp

Beer & Wine

One hour  $14.95 pp
Two hours  $18.95 pp
Three hours  $21.95 pp
Four Hours  $24.95 pp

Champagne Toasts

Staff passed champagne to guests for a toast  $2.95 pp