

2024 Celebration Buffet Menu

Pricing

(per person)

Must Add 20% House Charge and Appropriate New Jersey Sales Tax to Total Bill

No Alcohol Included:

Beer and Wine Included:

Top Shelf Bar Included:

	Friday	Saturday	Sunday		Friday	Saturday	Sunday		Friday	Saturday	Sunday
Adult Count 150 - 200	\$38.99	\$41.99	\$37.99	150 - 200	\$48.99	\$51.99	\$47.99	150 - 200	\$58.99	\$61.99	\$57.99
Adult Count 100 - 149	\$40.99	\$43.99	\$39.99	100 - 149	\$52.99	\$54.99	\$50.99	100 - 149	\$61.99	\$64.99	\$60.99
Adult Count 50 - 99	\$45.99	\$48.99	\$44.99	50 - 99	\$57.99	\$59.99	\$56.99	50 - 99	\$67.99	\$68.99	\$66.99

BAR: If you would like a Tab or Cash Bar at your Event, there will be a one time fee of \$100.00 per Bartender.

Each Bartender accommodates approximately 100 guests.

Included in your Four Hour Package:

- Your Choice of Colored Table Cloths & Napkins
- Soda & Juice Beverage Station
- International Coffee & Tea Display
- Italian Dinner Rolls with Butter

Cocktail Hour

Crudités Display of Fresh Cut Vegetables, Assorted Cheeses, & Sliced Meats

Cold Side Salads

(Select Two)

Salad Jardinière

Tomatoes, Cucumbers, Peppers, Onions, and Basil, in Herb Vinaigrette

Tortellini Pasta Salad

Heart of Palm, Artichokes, Bell Peppers, and Onions, in Herb Vinaigrette

Grilled Marinated Vegetable Platter

Zucchini, Asparagus, Eggplant, Peppers, Tomatoes, and Portabella Mushrooms, Topped with Sweet Balsamic Drizzle

Fresh Fruit Salad

Salad Caprese

Sliced Tomatoes and Mozzarella Cheese topped with Sweet Balsamic Drizzle

Asian Noodle Salad

Soy, Ginger and Assorted Vegetables

Broccoli Salad

Broccoli, Cauliflower, Carrots, Tri-Color Bell Peppers, Sun Dried Cranberries, Red Onions, Bacon, and Almonds tossed in Sweet Citrus Vinaigrette.

- Optional: Butlered Hors D'Oeuvres (Additional Price)

Served Salad

(Select One)

Classic Caesar Salad

with Caesar Dressing

Mesclun Greens

Crumbled Bleu Cheese, Sugar Crusted Walnuts, and Citrus Vinaigrette

Fresh Garden

Mixed Field Greens served with Grape Tomatoes, Cucumber Slices, Carrots, and Herb Croutons

Spring Lettuce Mix

Arugula, Radicchio and Baby Lettuce, Garnished with Fresh Tomatoes, Cucumbers, Dried Cranberries, Black Olives, and Herb Croutons

Salad Dressing

(Select One)

Ranch, Creamy Parmesan, and Vinaigrette*

(Red Wine, Balsamic, Herb, or Raspberry)

Chef's Carving Block

(Select One)

Roasted Pork Loin

with Chasseur Sauce

Stuffed Pork Loin

Broccoli Rabe, Sharp Provolone, Sun dried Tomatoes, and Roasted Peppers

Roasted Turkey

with Vegetable Gravy

Baked Ham

with Sweet Hawaiian Sauce

Top Round Beef Au Jus

Roasted Sirloin Steak

with Au Poivre Sauce or Portabella Demi Glaze

Marinated Flank Steak

Filet Mignon (\$4.50 additional per person)
with Au Poivre Sauce or Demi Glaze

Prime Rib Au Jus (\$4.00 additional per person)



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For Every 10 less guests you have, your price will be raised \$4 per person

All menus can be Customized. Please speak to your Sales Representative for more information

Select Three Entrees:

(Maximum of One Entree Per Category)

Sea

Flounder Florentine

Stuffed with Spinach, Wild Mushrooms,
and Aged Romano Cheese in Sherry Cream Sauce

Flounder Francaise

Served in a White Wine
Lemon Beurre Blanc with Capers

Shrimp Scampi

Served with Rice Pilaf

Shrimp Primavera

Mixed Vegetables with Tortellini Pasta
served in Cream Sauce or Oil & White Wine

Seafood Newburg

Shrimp and Scallops in
Lobster Blush Sauce served with Rice Pilaf

Seafood Fra Diavolo

Shrimp and Scallops in Spicy
Red Sauce served with Linguini

Clams Linguini

Served in White Wine Sauce

Grilled Mahi Mahi

Topped with Tropical Chutney

Blackened Cajun Mahi Mahi

(A L'orange)

Crabmeat Stuffed Flounder

Served in Sherry Wine Shrimp Sauce
(\$2 additional per person)

Grilled Salmon Filet

Served with Garlic Dill Butter Sauce or
Honey Mustard Glaze

Lobster Ravioli

Served in Lobster Blush Sauce

Blackened Salmon

Served with Apricot Glaze

Jambalaya

Andouille Sausage, Pork, Shrimp and Black Beans

Land

Chicken Marsala

Sautéed Chicken Breast served with Wild
Mushrooms in Marsala Wine Sauce

Chicken Capon

Stuffed with Homemade Vegetable Stuffing
and served with either a Cherry Demi Glaze
or Grand Marnier Sauce

Chicken Cynthia

Breaded and Stuffed with Smoked Ham,
Broccoli, and Sharp Cheddar Cheese
served in Broccoli Cheddar Cream Sauce

Chicken Florentine

Stuffed with Spinach, Wild Mushrooms,
and Aged Romano Cheese in Sherry Cream Sauce

Chicken Francaise

Served in a White Wine
Lemon Beurre Blanc with Capers

Chicken Cordon Bleu

Stuffed with Smoked Ham and Swiss Cheese in
a Smoked Ham Pepper Cream Sauce

Chicken Italiana

Stuffed with Sun Dried Tomatoes,
Sharp Provolone, Roasted Peppers, served in Tomato
Basil Cream Sauce

Sweet Italian Sausage

with Broccoli Rabe and Roasted Peppers

Caribbean Cajun Grilled Chicken

Served with Pineapple-Mango Salsa

Parmesan Crusted Chicken Breast

Pan Fried, Mozzarella, Crisp Prosciutto Garnish,
topped with Marsala Wine Demi Glaze

Sauteed Steak, Chicken, or Shrimp Stir Fry

with Rice Pilaf

Pasta

Jumbo Stuffed Shells with Ricotta

Penne with Vodka Sauce

Penne with Meat Sauce

Penne Pomodoro

Fresh Cut Tomatoes, Mozzarella, and Basil
Tossed in Olive Oil and White Wine

Penne Pasta with Grilled Chicken

Served with Baby Spinach,
and Sun Dried Tomatoes in White Wine Sauce

Tortellini Carbonara

Cheese Filled Tortellini, Ham & Peas
Served in a Cream Sauce

Tortellini Primavera

Mixed Vegetables served in Cream Sauce

Tortellini Bolognese

Sweet Sausage Meat Sauce

Tortellini Aurora

Served with Grilled Asparagus, Squash,
and Zucchini in a Cream Tomato Basil Sauce

Mushroom Ravioli

Served in Wild Mushroom Sauce

Baked Rigatoni

Stuffed Cheese Manicotti

Served in Marinara Sauce

Spinach and Sausage Stuffed Cannelloni

Served with Fontina Cheese and
Spinach Cream Sauce

Farfalle Pasta

with Crumbled Italian Sausage,
Baby Spinach & Sun Dried Tomatoes

Italian Meatballs

Italian Sausage Scallopin
(Red or White Sauce)

Potato

(Select one)

Creamy Garlic Mashed

Baked Au Gratin

Tossed with Butter, Cream Sauce,
Swiss Cheese and then Oven Baked

Oven Roasted

Coated with Olive Oil and served
with or without Rosemary

Tri-Color Baby Potatoes

Tossed with Olive Oil, Butter,
Fresh Garlic and Seasonings

Scalloped

Served in Cream Sauce, and topped with Bread Crumbs

Rice Pilaf

Sweet Potatoes

Mashed or Wedged

Vegetable

(Select one)

Broccoli

Butter or Cheese Sauce

Candied Carrots and Butternut Squash

Mixed Italian Vegetables

Broccoli, Carrots, Zucchini and Squash

String Bean Almondine

Sugar Snap Peas

Sauteed Zucchini

House Vegetable

Roasted Corn, String Beans, and Red Peppers

Italian Zucchini and Squash

with Tomatoes, Onions, and Basil

Dessert

(Select one)

Assortment of Miniature Pastries

Chocolate Éclairs, Cream Puffs, Assorted Layer Cakes,
Lemon and Apple Crumb Cakes,
7 Layer Peanut Butter Bar, Chocolate Peanut Butter Stack,
Tiramisu, Oreo Brownies, Chocolate Chunk,
Summer Berry Cheesecake, Carrot Cake Squares,
Cannoli's filled with Ricotta and Chocolate Chips, and
Toffee Crunch Blondie with Crumbled Nuts

Custom Decorated Sheet Cake

Ice Cream with Fudge Topping

Bananas Foster Parfait

Strawberry Parfait

Peach Sundae with Raspberry Sauce

Oreo Sundae with Chocolate Sauce

Apple Cobbler or Mixed Berry Cobbler

Both with Vanilla Ice Cream

Cheesecake with Fresh Fruit and Crème Anglaise

Upgrade to Sundae Bar

(Additional \$2.50 per person)