

2022 - 2023 Sunday - Thursday Benefit 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:	
Adult Count 150 - 200	\$28.99	150 - 200	\$38.99	150 - 200	\$48.99
Adult Count 100 - 149	\$30.99	100 - 149	\$41.99	100 - 149	\$51.99
Adult Count 50 - 99	\$34.99	50 - 99	\$46.99	50 - 99	\$56.99

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

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

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.

Salad Bar (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

Ranch, Creamy Parmesan, and Vinaigrette*
(Red Wine, Balsamic, Herb, or Raspberry)



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For Every 10 less guests you have, your price will be raised \$2 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)

Land

Roasted Pork Loin (Sandwich Style)
Served with Chasseur Sauce

Sliced Roast Beef (Sandwich Style)

Baked Ham with Sweet Hawaiian Sauce

Roasted Turkey with Vegetable Gravy

**Sauteed Steak, Chicken,
or Shrimp Stir Fry**

Jambalaya

Andouille Sausage, Pork and Black Beans

Italian Meatballs

Italian Sausage Scallopini
(Red or White)

Optional Carving

Roasted Pork Loin
(\$1.00 additional per person)
with Chasseur Sauce

Stuffed Pork Loin
(\$1.50 additional per person)
Broccoli Rabe, Sharp Provolone,
Sun dried Tomatoes, and Roasted Peppers

Roasted Turkey
(\$1.00 additional per person)
with Vegetable Gravy

Baked Ham
(\$1.00 additional per person)
with Sweet Hawaiian Sauce

Top Round Beef Au Jus
\$1.50 additional per person)

Roasted Sirloin Steak
(\$2.50 additional per person)
with Au Poivre Sauce or Portabella Demi Glaze

Marinated Flank Steak
(\$3.00 additional per person)

Filet Mignon (\$4.00 additional per person)
with Au Poivre Sauce or Demi Glaze

Prime Rib Au Jus (\$3.50 additional per person)

Poultry

Chicken Marsala
Sautéed Chicken Breast served with Wild
Mushrooms in Marsala Wine 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 Saltimbocca
Stuffed with Prosciutto, Provolone Cheese and Sage
with Brandy Cream Mushroom Sauce

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

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

Sweet Italian Sausage
with Broccoli Rabe and Roasted Peppers

Chicken Capon
Stuffed with Homemade Vegetable Stuffing
and served with either a Cherry Demi Glaze
or Grand Marnier Sauce
(\$2 additional per person)

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

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)