

2022 Monday - Thursday Sit Down 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	\$34.99	150 - 200	\$43.99	150 - 200	\$53.99
Adult Count 100 - 149	\$36.99	100 - 149	\$45.99	100 - 149	\$55.99
Adult Count 50 - 99	\$38.99	50 - 99	\$47.99	50 - 99	\$57.99

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: Butlered 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.

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)



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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)

Sea

Flounder Florentine

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

Flounder Francaise

Served in White Wine
Lemon Beurre Blanc with Capers

Blackened Cajun Mahi Mahi (A L'orange)

Pan Seared Mahi Mahi

Served in Sesame Ginger Glaze

Shrimp Scampi

Served with Rice Pilaf

Shrimp Primavera

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

Clams Linguini

Served in White Wine Sauce

New Zealand Mussels on the Half Shell

Served with a Scampi Sauce

Seafood Newburg

Shrimp and Scallops in
Lobster Blush Sauce served with Rice Pilaf

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
(\$2 additional per person)

Lobster Ravioli

Served in Lobster Blush Sauce
(\$2 additional per person)

Blackened Salmon

Served with Apricot Glaze
(\$2 additional per person)

Poultry

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 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

Stuffed Breast of Chicken

With Sausage & Sun Dried Cranberry Stuffing
with Ruby Port Wine Demi Glaze

Sauteed Steak, Chicken, or Shrimp Stir Fry

with Rice Pilaf

Land

Stuffed Pork Loin

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

Roasted Pork Loin

with Chasseur Sauce

Roasted Turkey with Vegetable Gravy

Marinated Flank Steak

with Bordelaise Sauce

Roasted Sirloin Steak

with Au Proivre Sauce or Portabella Demi Glaze

Filet Mignon

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

Prime Rib Au Jus

(\$3.50 additional per person)

Vegetarian

Stuffed Cheese Manicotti

Served in Marinara Sauce

Jumbo Stuffed Shells with Ricotta

Penne with Vodka Sauce

Penne Pomodoro

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

Eggplant Tower

Thin sliced breaded Fried Eggplant layered with
seasoned Ricotta cheese topped with Marinara Sauce.

Tortellini Primavera

Mixed Vegetables served in Cream Sauce

**Chef can customize any
Vegetarian meal for your event**

Ask your Sales Representative for more Information

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)