



Mediterranean Buffet Menu

Salads

Choice of 1

Greek Salad

Sliced cucumbers, tomatoes, green bell peppers, red onions, olives & feta cheese

Fattoush

Seasoned toasted pita bread, seasonal vegetables tossed in a zesty sumac dressing

Buffet Inclusion

Caprese Salad

Mozzarella & tomato drizzled with balsamic dressing

Hummus

A creamy chickpea blend with tahini, lemon juice, garlic, & salt

Baba Ghanoush

Smoked eggplant, tahini, lemon juice, garlic, & salt

Served in Chafing Dishes

With White Rice and Fresh Bread

Filet Mignon Kabobs

Grilled Peppers & Onion

Chicken Kabobs

Grilled Peppers & Onion

Kafta Kabobs

Ground Beef with Parsley, Onions & Spices

Beverages

Unlimited Soft Drinks, Freshly Brewed Coffee & Assorted Teas

Amenities Included

Linens, Choice of Color Napkins, Chivari Chairs

Dessert

Professionally Decorated Cake from Pierre's Bakery

Mini Pastries

Tiered Cake

Minimum Guarantee of 30 Adults

All Prices are Exclusive of NJ State Sales Tax and 20% Service Charge

Hour d'oeuvres

All Miniature

Za'atar Man'oushi

Thyme, Oregano, Sesame Seeds, Sumac & Sea Salt

Sambusek

Ground Beef & Onions

Spinach Pie

Spinach, Lemon, Onions

Mini Cheese Pizza

Shredded Cheese with Marinara Sauce

Carving Stations

(Subject to market to price)

Carving Stations Attendant charge \$150.00

Roast Sliced Tenderloin of Beef in Red Wine Sauce

Roast Leg of Lamb, Au Jus

Roast Rosemary Loin of Pork Pearl Onion Pan Sauce

Roast Whole Boneless Salmon, Provençal Basil Aioli

Roast Boneless Turkey Breast, Pan Madera Sauce

Roast Prime Rib with Port Wine, Onion, Au Jus

Raw Bar

Jumbo Shrimp (subject to market price)

Snow Crab Claws (subject to market price)

Iced Clams on Half Shell (subject to market price)

Oysters (subject to market price)

Pasta Station

Assorted Pastas and Sauces

Fruit and Cheese Display

Imported and domestic cheese garnished with seasonal fruits and served with selection of crackers

Fresh Garden Crudité

Fresh mélange of vegetables creatively served with two dressings for dipping

Antipasto Platter

Prosciutto, salami, fresh mozzarella, aged provolone, artichoke hearts, marinated grilled vegetables, sun dried tomato, olives, peppers, and focaccia

Libations

Open Bar (minimum 2 hour)

House

First Hour \$12.00 Per Person

Second Hour \$6.00 Per Person

Additional Hours \$5.00 Per Person

Premium

First Hour \$14.00 Per Person

Second Hour \$7.00 Per Person

Additional Hours \$6.00 Per Person

Bartender Fee \$150 for 4 hours

\$50.00 for each additional hour

Unlimited Mimosa Fountain \$9.95 Per Person

Cash or Consumption Bar available

All Prices are Exclusive of NJ State Sales Tax and 20% Service Charge