



## ***Southern Buffet Menu***

### ***Platter Display***

*Display of Assorted Cheeses, Seasonal Fruit, and Crackers*

*2 Silver Chafing – Fried Zucchini Sticks & Vegetable Spring Rolls*

### ***Salads***

***(Choice of 1)***

***Caesar Salad***

*Romaine Salad, Croutons, Parmigiano Cheese, and Classic Caesar Dressing*

***Tossed Garden Salad***

*Mixed Greens, Cucumbers, and Tomatoes with Choice of House Dressings*

### ***Entrée Selections***

***Buffets are complimented with 2 sides: Collard Greens, Candied Yams or Southern Dirty Rice along w/ Bread & Corn Bread***

***(Choice of 4)***

*Southern Fried Chicken*

*BBQ Smoked Ribs*

*Jumbo Fried Shrimp*

*Jumbo Fried Wings (whole)*

*Festive Southern Pork Chops*

*Shrimp Mac & Cheese*

*BBQ Pork Shoulder*

*Additional Upcharge: Fried Whiting & Oxtails (Market Price)*

### ***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*

## ***Hor d'oeuvres (Hot)***

Hickory Smoked Sea Scallops in Bacon  
Mozzarella Sticks with Marinara Sauce  
Miniature Shish kabobs Chicken / Beef  
Mini Quiche Spinach / Broccoli / Cheese  
Clams Casino / Oregano  
Potato Pancakes with Apple Glaze  
Fried Zucchini Sticks with Marinara Sauce  
Parmesan Artichoke Hearts  
Broccoli Cheddar Cheese Puffs  
Stuffed Mushrooms with Crab Meat  
Sesame Chicken Sticks  
Chinese Spring Rolls  
Mini Franks Wrapped in Pastry  
Spanakopita  
Mini Maryland Crab Cakes  
Chicken Fingers with Sauce  
Swedish Meatballs  
Crab Spring Rolls with Dipping Sauce

## ***Hor d'oeuvres (Cold)***

Bruschetta Toscana  
Turkey Canapes  
Salmon Mousse Tartlets  
Melon Wrapped Prosciutto  
Hearts of Artichoke with Vinaigrette  
Roast Beef on Crostini with Horseradish Sour Cream  
Celery and Blue Cheese  
Smoked Salmon with Red Onion Jam Tart  
Mini Mozzarella Kabobs

\$24.95 per person

Choice of 4 Hot & 4 Cold Hor d'oeuvres

## ***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

## ***Pasta Station***

Assorted Pastas and Sauces  
\$10.00 per person

## ***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)

## ***Fruit and Cheese Display***

Imported and domestic cheese garnished with  
seasonal fruits and served with selection of crackers  
\$14.95 per person

## ***Fresh Garden Crudité***

Fresh mélange of vegetables creatively served with  
two dressings for dipping  
\$7.95 per person

## ***Antipasto Platter***

Prosciutto, salami, fresh mozzarella, aged  
provolone, artichoke hearts, marinated grilled  
vegetables, sun dried tomato, olives, peppers, and  
focaccia  
\$17.95 per person

## ***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***

\$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

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