

Birthday Party Sweet Sixteen Buffet

Sliced & Whole Fruit Platter

Salad Bar

Assortment Of Greens

With the Works

Your choice of three (3) dressings

Balsamic, Italian, Ranch

(Additional dressings available)

Choice of Three (3)

Choose (1)

Chicken Fingers

Tortellini

Penne with Vodka Sauce

Mac and Cheese

Mozzarella Sticks

Franks in a Blanket

Peanut Butter & Jelly Finger Sandwich

Choice of One (1) Cheese

(American, Cheddar, Provolone, Swiss)

Ham & Cheese Finger Sandwiches

Turkey & Cheese Finger Sandwiches

Cheese Finger Sandwiches

(French Fries)

(Soda / Iced Tea / Lemonade included)

Dessert

Assorted Homemade Cookie Platter included

Custom Birthday Cakes Available (prices vary)

Ask about Price

Passionate Chef Lunch Buffet

1/2 Hour Social Gathering

Assorted Cheese

Or

*Spinach & Artichoke Dip with Pita
Chips*

Salad

Choice of (1)

House Salad or Caesar Salad

Choose One of Each

Chicken

Chicken Francaise, Parmesan, Marsala or Piccata

Fish

Salmon or Tilapia

Lemon Dill & Dijon Mustard Sauce, Teriyaki, Piccata, or Puttanesca

Meat

Sliced Sirloin

Port Wine Demi Glace or Garlic Rosemary

*Sauce **Pasta***

Penne Vodka, Tortellini Alfredo, Fettucine Carbonara

** All Entrees served with Vegetable & Potatoes*

Carving Station (Additional \$3.00pp)

Choice of One (1)

Marinated Flank Steak, Rosemary Pork Tenderloin

Roast Cornbread Stuffed Vermont Turkey Breast, Maple Glazed Ham

(Soda / Iced Tea / Lemonade included)

Dessert Choice of (1)

Assorted Cookie Platter, Cheesecake, Chocolate Cake

(Fresh Brewed Coffee, Decaf & Tea Station included)

Ask Us About Pricing

Sit Down Lunch

First Course

Choice of One (1)

*Penne Vodka, Fettucine Carbonara, Rigatoni with Onion, Bacon &
Tomato*

Choice of House Salad or Caesar Salad

2nd Course

(Choice of Two) (2)

Salmon

*Lemon Dill Dijon Mustard Sauce,
Teriyaki, Piccata*

Tilapia

Almond Encrusted or Lemon Dill & Fresh Tomato

Chicken

*Francaise. Marsala, Piccata,
Parmesan*

Pork Chop

*With Bourbon Demi Glaze or Garlic
Rosemary Sauce*

6 Oz. Filet Mignon (add \$5.00 per person)

Grilled with Herb Butter, Mushroom Sauce or Truffle Sauce

** All Entrees served with Vegetable & Potatoes,
Dinner Rolls &
Butter*

Dessert

Choice of One (1)

Plates of Assorted Cookies, Cheesecake, Chocolate Cake

Backyard BBQ

Salad

Salad Bar

Sides

Corn on the Cobb

Baked Beans

Cole Slaw

Potato Salad

Pasta Salad

On the Grill

Grilled Hamburgers, Hot Dogs, Sausage & Marinated Chicken Breast

Steamed Clams – Additional \$3.00pp

Grilled Shrimp – Additional \$7.00pp

Grilled Skirt Steak- Additional \$5.00pp

Raw Bar (Shrimp, Clams, Oysters) – Market Price

Assorted Cheeses & Toppings

American, Gruyere, Cheddar & Provolone Cheese

Lettuce, Red Onions & Tomatoes

Pickles, Ketchup, Mayonnaise & Mustard

Dessert

Homemade Assorted Cookie Platter

Ask Us About Pricing

Chef's Dinner Buffet

½ Hour Social Gathering

Assorted Cheese

or

Spinach & Artichoke Dip with Pita

Chips Salad

Choice of (1)

House Salad or Caesar Salad

Choose One of Each

Chicken

Chicken Francaise, Parmesan, Marsala or Piccata

Fish

Salmon or Tilapia

Lemon Dill & Dijon Mustard, Teriyaki, Piccata, or Puttanesca

Meat

Sliced Sirloin

Port Wine Demi- Glace Sauce or Garlic

Rosemary Sauce

Pasta

Penne Vodka, Tortellini Alfredo, Fettucine Carbonara

** All Entrees served with Vegetable & Potatoes, Dinner Rolls & Butter*

Carving Station (Additional \$3.00pp)

Choice of One (1)

Marinated Flank Steak, Rosemary Pork Tenderloin

Roasted Vermont Turkey Breast w/ Cornbread Stuffing, Maple Glazed Ham

(Soda / Iced Tea / Lemonade included)

Dessert Choice of (1)

Assorted Cookie Platter, Cheesecake, Chocolate Cake

(Fresh Brewed Coffee, Decaf & Tea Station included)

Ask Us About Pricing

Sit Down Dinner

First Course

Choice of One (1) Penne Vodka, Fettucine Carbonara, Rigatoni with Onion, Bacon, Tomato, Farfalle with Shrimp, Asparagus Fresh Tomato (\$2.00 pp additional)

Second Course

Choice of One (1)

Choice of House Salad, Caesar Salad or Arugula & Radicchio

*** Third Course**

Chicken

Francaise, Marsala, Parmesan, Florentine

Salmon

Dill and Lemon Dijon Mustard, Piccata, Teriyaki

Tilapia

Arugula & Fresh Tomato, Piccata, Almond Encrusted

Pork Chop

With Bourbon Demi Glaze or Garlic Rosemary Sauce

10 Oz New York Strip Steak (add \$5.00 per person) Grilled with Herb Butter, Diane or Peppercorn

8 Oz. Filet Mignon (add \$7.00 per person)

Grilled with Herb Butter, Mushroom Sauce, Black Truffle Sauce or Balsamic with Pink Peppercorns

All Entrées are served appropriate Vegetable, & Potato or Rice, Dinner Rolls & Butter

Dessert

Choice of One (1)

Cheesecake, Chocolate Cake, Red Velvet Cake or Carrot Cake

(Fresh Brewed Coffee, Decaf, & Tea included)

** Entrée choices and final count must be given 7 days prior to event, Choice of 2 no pre-order required*

Cocktail Hour “A La Carte”

International Cheese Display

A selection of sharp and semi soft breads

Cheeses & fresh fruit garnish

With an assortment of savory crackers compote

Garden State Crudités Basket

with buttermilk ranch dressing

Italian Bruschetta

crusty Semolina

with a fresh plum

tomato black olive

Each choice \$2.50 per person

Platter Displays - \$5.00 per person

Italian Antipasti, Fresh Mozzarella & Sliced Tomato, Roasted Vegetable and Wild Mushroom Shrimp Cocktail Display(MarketPrice)

Passed Hors D’oeuvres

White Glove Butler Service

Choice of Four (4): \$7.00 per person

Mini Pizzas, Pot Stickers, Spanakopita, Cheese Quiche, Brie Raspberry filo, Cold Canapés,

Somali Dumplings, Franks-n-Blanket Scallops & Bacon, Petite Beef Duxelle Encroute

Roast Red Pepper Crostini, Seafood Stuffed Mushrooms,

Beef Satay, Chicken & Pineapple Skewers

Additional choices **\$2.00per person**

Lamb Chops (Passed) – addt'l **\$9.50pp**, Jumbo Shrimp Cocktail Display– addt'l **\$8.00 per person**

**all hors d’oeuvres will be served with appropriate sauces*

Homemade Soup Station \$ 7.00 per person

Choice of Two (2)

Minestrone, Chicken Noodle, Cream of Broccoli,

Split Pea and New England or Manhattan Clam Chowder

(Cream of Asparagus, Lobster Bisque or Shrimp Bisque -**\$3.00 per person addt'l**)

Salad Station or Caesar Salad: \$ 5.00 per person

Mixed Baby Greens, Baby Spinach, or Iceberg Lettuce

Toppings (choose 5)

Cherry Tomatoes, Cucumbers, Roasted Peppers, Mushrooms, Black Olives, Green Olives, Ham Bits, Bacon Bits,

Raisins, Sunflower Seeds, Walnuts, Diced Red Onions, Sliced Hard Boiled Eggs, Homemade Croutons

Served with Italian Vinaigrette, Balsamic Vinaigrette, Ranch, and Blue Cheese dressing

Cocktail Hour “A La Carte”

Complete Raw Bar

Shrimp Cocktail, Clams & Oysters on the half shell – Market Price

Smoked Fish Displays

Smoked Salmon - \$7.50 per person - Smoked Trout - \$6.50 per person

(All Fish are accompanied by cooked egg, red onion, and caper garnish)

Carving Stations

Maple & Brown Sugar Glazed Virginia Ham - \$5.50 per person

Roast Turkey Breast with Cornbread Stuffing, Gravy - \$6.00 per person

Prime Rib with Au Jus & Horse Radish Cream Sauce - \$8.00 per person

Filet Mignon with Bordelaise Sauce - \$10.00 per person

Tomahawk Steak with truffle Demi-Glace sauce- \$12.00 per person

Serving Dishes

Each Choice: \$7.00 per person

Penne with Vodka, Marinara, Fettuccine Carbonara, Garlic, Herbs & Oil

Tortellini Alfredo, Fettuccine Alfredo

Lasagna (Meat or Vegetable)

Clams Oreganata or Casino

Swedish or Italian Meatballs

Chicken Francaise, Piccata, Parmesan, Marsala

Eggplant Rollatini

Sweet Italian Sausage, Peppers & Onions

Desserts Viennese Table- \$9.50 per person

Chocolate Layer Cake, Carrot Cake, Mini Italian Pastries, Cheesecake, Cookie Platter, Chocolate Mousse, Chocolate Covered Strawberries

Ice Cream Bar – \$5.00 per person

3 Flavors of Ice Cream

(Reese's pieces, Chocolate Sprinkles, Rainbow Sprinkles, Coconut, Crushed Oreos)

Chocolate & Caramel Syrup

Custom Decorated Cakes available (prices vary)

Above does not include NJ Sales Tax