

Lunch Buffet Menu Salas

(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

Platter

Display of Seasonal Fruit

Served in Chafing Dishes

Fresh Seasonal Vegetables or Roasted Potatoes & Fresh Bread (Choice of 3)

Vegetarian

Penne a la Russa Rigatoni Vodka Baked Ziti Parmesan Stuffed Shells or Cheese Ravioli Roasted Eggplant Cannelloni Baked Vegetable Lasagna Eggplant Rollatini Eggplant Parmesan Cavatelli and Broccoli

Pork Dishes

Roasted Loin of Pork w/Wild Mushroom Gravy Sausage and Peppers

Beef Dishes

Beef Stroganoff Beef & Broccoli in a Light Teriyaki Sauce Roast Beef Roulade with Gravy Meat Lasagna Swedish or Italian Meathalls

Braised Beef w/ Burgundy Wine

Seafood (add up charge subject to market price)

Herb Crusted Salmon Shrimp Scampi or Marinara Seafood Fra Diavolo Crispy Calamari/Marinara Spanish Seafood Paella

Chicken Dishes

Chicken Marsala Chicken Française Farfalle w/ Chicken in an Alfredo Sauce or in a Tomato Cream Sauce Chicken Cordon Bleu in a White Chicken Thigh Peppers & Onions Italian Style Chicken Parmesan Chicken & Broccoli in a Light Terivaki Sauce Chicken Scampi Crispy Chicken Tenders

<u>Beverages</u>

Unlimited Soft Drinks, Freshly Brewed Coffee & Assorted Teas

Amenities Included

Linens, Choice of Color Napkins, Chivari Chairs

\$38.95 per person for Choice of 3 Entrees - \$19.95 Children

Dessert

Professionally Decorated Cake from Pierre's Bakery \$4.00 per person Mini Pastries \$5.95 per person Simple Butter Cream Tiered Cake \$7.95 per person

Minimum Guarantee of 30 Adults

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

Hor doeuvres (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 doeuvres (Cold)

Bruschetta Tuscana
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

Choice of 6 Hord 'oeuvres \$12.95 per person

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 Crudté

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 \$120 for 4 hours
\$50.00 for each additional hour
Unlimited Mimosa Fountain \$9.95 Per Person
Cash or Consumption Bar available