

# Sit Down Dinner Menu

## Salad

*(Choice of One)*

### **Caesar Salad**

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

### **Tossed Garden Salad**

*Mixed Greens, Cucumbers, and Tomatoes with Your Choice of Dressing*

## Pasta

**Penne** – Pink Vodka Sauce with Fresh Basil and Shaved Parmigiano Cheese

## Entrées

*(Choice of Two)*

### **Vodka Rigatoni**

*Served with Grilled Chicken*

### **Shrimp Scampi**

*Served with Linguini*

### **Stuffed Broiled Filet of Sole w/ Crab Meat**

*Served with Roasted Potatoes and Chef's  
Choice of Vegetables*

### **Grilled Salmon**

*Served with Roasted Potatoes and Chef's  
Choice of Vegetables*

### **Chicken Marsala or Chicken Parmesan**

*Served with Roasted Potatoes and Chef's  
Choice of Vegetables*

### **Chicken Française**

*Served with Roasted Potatoes and Chef's  
Choice of Vegetables*

### **Roast Prime Rib**

*Served with Roasted Potatoes and Chef's  
Choice of Vegetables*

### **Grilled New York Strip Steak**

*Served with Roasted Potatoes and Chef's  
Choice of Vegetables*

## Beverages

*Unlimited Soft Drinks, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas*

## Children's Sit-Down Dinner

*Served with Garden Salad, Rolls and Butter, Ice Cream, Soft Drinks*

*Hamburger with Fries*

*Hot Dog and Fries*

*Macaroni and Cheese*

*Chicken Fingers*

## Dessert

*Professionally Decorated Cake from Pierre's Bakery*

*Mini Pastries*

*Tiered Cake*

*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 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 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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