

Sit Down Lunch Menu

Lunch is served from 12:00 PM - 4:00 PM

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

<u>Pasta</u> Penne – Pink Vodka Sauce with Fresh Basil and Shaved Parmigiano Cheese

> <u>Entrées</u> (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

\$59.95 per person

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

\$24.95 per Child (up to age 10)

Dessert

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

All Prices are Exclusive of NJ State Sales Tax and 20% Service Charge - 2023 Pricing

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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