



Luncheon & Dinner Packages

Buffet Package

Minimum 50 People

Salad (Choice of 1)

Tossed Field Greens with Balsamic Vinaigrette Dressing
Classic Caesar Salad

Fresh Baked Rolls & Butter

Entrée (Choose 3)

Chicken Francaise	Italian Sausage, Peppers &
Chicken Marsala	Onions
Baked Ziti	Italian Meatballs in Marinara
Fettucine Alfredo	Sauce
Eggplant Rollatini	Sliced Roast Beef with Gravy
Penne with Vodka Sauce	Broiled Tilapia Filet

Starch (Choose 1)

Mashed Potatoes	Rice Pilaf
Roasted Potatoes	

Vegetable (Choose 1)

String Beans Almondine
Chef's Selection of Mixed Seasonal Vegetables

Dessert (Choose 1)

Brownie a la Mode	Bread Pudding
Chocolate Mousse	

Coffee and Tea Service

Luncheon (Available 11:00 am to 4:00 pm) \$39.99 per person

Dinner (Sunday – Thursday) \$42.99 per person

Dinner (Friday & Saturday) \$47.99 per person

Children under 12 \$21.99 per child. Choice of
Chicken Fingers with French Fries or Pasta with Meatballs

Prices subject to 6.625% NJ Sales Tax and 20% Administrative Fee

Elegant Receptions in a Timeless Setting

(732) 363-8125 x100

Luncheon Banquet Menu

Minimum 30 people - Available 11:00 am to 4:00 pm

\$39.99 per person

Choice of:

Soup of the Day

Fresh Garden Salad

Entrees

(Select three)

Chicken Marsala or Francaise

Chicken Parmigiana

Oven Roast Chicken

Roast Top Sirloin of Beef with Au Jus

Baked Virginia Ham with Pineapple Sauce

Homemade Baked Lasagna

Fish of the Day (Broiled or Fried)

All Above Served With:

Chef's Selection of Seasonal Vegetables & Starch

Soda and Coffee or Tea

Dessert (Choose 1)

Brownie a la Mode

Chocolate Mousse

Bread Pudding

More entrée selections available on request.

Children under 12 \$19.99 per child. Choice of:

Chicken Fingers with French Fries or Pasta with Meatballs

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Dinner Banquet Menu – Package No. 1

Minimum 30 people

Soup of the Day

Choice of Fresh Garden Salad Or Traditional Caesar Salad

Fresh Baked Rolls & Butter

Entrees (Select three)

Roast Top Sirloin of Beef with Au Jus

Baked Virginia Ham with Pineapple Sauce

Roast Turkey (All White Meat) with Gravy

Oven Roast Chicken

Chicken Parmigiana

Chicken Marsala or Francaise

Fish of the Day (Broiled or Fried)

Chef's Selection of Seasonal Vegetable and Starch

Dessert (Choose 1)

Brownie a la Mode

Chocolate Mousse

Bread Pudding

Coffee and Tea Service

\$45.99 per person

Children under 12 \$19.99 per child. Choice of:
Chicken Fingers with French Fries or Pasta with Meatballs

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Dinner Banquet Menu – Package No. 2

Minimum 30 people

Soup of the Day

Choice of Fresh Garden Salad Or Traditional Caesar Salad

Fresh Baked Rolls & Butter

Entrees (Select three)

Prime Rib of Beef with au Jus

Filet of Flounder (Fried, Broiled or Francaise)

Chicken Parmigiana

Broiled Stuffer Flounder

Broiled Stuffed Shrimp

Broiled Filet of Salmon

Chicken Marsala

Filet Mignon – NY Steak - add \$3 per person

Chef's Selection of Seasonal Vegetable and Starch

Dessert (Choose 1)

Brownie a la Mode

Chocolate Mousse

Bread Pudding

Coffee and Tea Service

\$51.99 per person

Children under 12 \$19.99 per child. Choice of:

Chicken Fingers with French Fries or Pasta with Meatballs

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Sweet 16 Package

Minimum 75 people

Salad (Choose 1)

Tossed Garden Salad with House Dressing
Traditional Caesar Salad

Freshly Baked Rolls & Butter

Chafing Dish Presentations (Choose 3)

Chicken Parmesan Baked Ziti Chicken Fingers
Penne ala Vodka Swedish or Italian Style Meatballs
NY Style "Dirty Water Dogs" Sausage, Peppers & Onions
Eggplant Rollatini Mini Sliders
Asian Terriyaki Chicken Yellow Rice

Roasted Potatoes

Chef's Selection of Seasonal Vegetable

Stations (Choose 2)

Pizza Station Taco Station Macaroni & Cheese Station
French Fry Station Cheese Fondue Station

Dessert (Choose 1)

Ice Cream Sundae Bar
Your Occasion Cake with a Scoop of Vanilla Ice Cream

Coffee and Tea Service for Adults

\$52.95 per person

Children under 12 half price. Choice of:
Chicken Fingers with French Fries or Pasta with Meatballs

Prices subject to 6.625% NJ Sales Tax and 20% Administrative Fee
\$200 Security fee additional

Enhancement: \$1,500 candy bar clean-up fee (potentially refundable)

Repast Buffet Package

Choice of Crudité or Fruit Platter
Charcuterie Platter (add \$3. per person)

Salad (Choice of 1)
Tossed Field Greens with Balsamic Vinaigrette Dressing
Classic Caesar Salad

Fresh Baked Rolls & Butter

Entrée (Choose 2)

Chicken Francaise	Penne with Chicken and Vodka
Chicken Marsala	Sauce
Sliced Turkey with Gravy	Italian Meatballs in Marinara
Baked Ziti	Sauce
Fettucine Alfredo	Sliced Roast Beef with Gravy
Eggplant Rollatini	Beef Tips in a Burgundy Red
Italian Sausage, Peppers &	Wine Demiglace
Onions	Broiled Tilapia Filet
Baked Ziti with a Meat Sauce	Salmon with Dill Sauce

Starch (Choose 1)

Mashed Potatoes	Rice Pilaf
Roasted Potatoes	Penne Pasta with Garlic

Chef's Selection of Roasted Seasonal Vegetables

Dessert (Choose 1)

Brownie a la Mode	Bread Pudding
Chocolate Mousse	

Coffee and Tea Service

\$42.99 per person
Children under 10 \$19.95 per child
Choice of: Chicken Fingers with French Fries or Pasta with Meatballs

The Buffet will be available to your guests for 1½ hours
Prices subject to 6.625% NJ Sales Tax and 20% Administrative Fee

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Golf Outing BBQ Package

Proteins (Choice of 3)

Hot Dogs
Hamburgers
Grilled Chicken Quarters
Sloppy Joes
Taco Station

Accompaniments (Choice of 2)

Baked Beans
Cole Slaw
Potato Salad
Macaroni Salad
Black Beans & Rice

Dessert (Choice of 1)

Assorted Cookies
Potato Chips
Mixed Nuts

Iced Tea and Water

\$39.99 per person

The Buffet will be available to your guests for 1½ hours

Enhancement

2 Hour Domestic Beer & Wine Open Bar \$20/person

Prices subject to 6.625% NJ Sales Tax and 20% Administrative Fee

Enhancements

Bar Options

Consumption Billing

Each drink ordered is entered into a running tab that will be added to your final event bill.

Open Bar Packages

Beer, Wine & Soda

3 Hour Open Bar | \$23 per person

Additional Hour | \$7 per person

Select Liquor, Wine & Beer

3 Hour Open Bar | \$31 per person

Additional Hour | \$10 per person

Premium Liquor, Wine & Beer

3 Hour Open Bar | \$40 per person

Additional Hour | \$12 per person

International Coffee Station

\$12 per person

All Bar Packages are subject to a Bartender fee of \$250 per bartender.

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After Party Enhancements

Deluxe Viennese Table

\$18.00 per person

Includes Five Cakes, Chocolate Mousse Parfaits, Bananas Foster
Fresh Fruit Display, Miniature Pastries & Cookies
Chocolate Fondue Dipping Station with Strawberries & Bananas
Ice Cream Sundae Bar

Mini Viennese Table

\$12.00 per person

Includes Three Cakes, Chocolate Mousse Parfaits, Bananas Foster
Fresh Fruit Display, Miniature Pastries & Cookies

Ice Cream Sundae Bar

\$9.00 per person

Vanilla and Chocolate Ice Cream

Topped with your Choice of Chocolate Syrup, Rainbow Sprinkles, Wet Nuts,
Crumbled Oreo Cookies, Toasted Almonds, and fresh Whipped Cream

Cookie Platters

\$5.00 per person

Assortment of Italian & Butter Cookies on Each Table

Donut Exit Station

\$3.50 per person

Vanilla or Chocolate Donuts with your Choice of Colored Frosting
Consider Adding a Donut Wall to Display the Donuts

Night Cap Station

Sandwiches Served To-Go for Your Guests

\$6.00 per person

Choose One of the Following:

New Jersey Pork Roll, Egg & Cheese

Angus Burgers

BBQ Chicken Sliders

Grilled Cheese & Tomato

Bacon Grilled Cheese

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