

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

Starch (Choose 1) Mashed Potatoes Roasted Potatoes Rice Pilaf

Vegetable (Choose 1) String Beans Almondine Chef's Selection of Mixed Seasonal Vegetables

#### **Dessert (Choose 1)**

Brownie a la Mode Chocolate Mousse Ice Cream Sundae

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

# 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 Virgina 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 Ice Cream Sundae

More entrée selections available upon request.

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

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 Virgina 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 Ice Cream Sundae

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

# 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) Veal Cutlet Parmigiana Broiled Stuffer Flounder Broiled Stuffed Shrimp Broiled Filet of Salmon Veal Marsalla 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 Ice Cream Sundae

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

# 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 Fondu Station

#### **Dessert (Choose 1)**

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

Coffee and Tea Service for Adults

\$42.00 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% Service Charge \$200 Security fee additional

Enhancement: \$150 Candy Bar Setup fee





# **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 & SANGRIA 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 \$150 per bartender.