



**- Dinner Buffet -**

**Salads**

*(Choice of 2)*

Traditional Caesar Salad, Garlic Croutons, Shaved Parmesan  
Spring Mix, Grape Tomato, Red Onion, English Cucumber, Shredded Carrots, Balsamic Vinaigrette  
Baby Spinach, Red Onion, Chopped Walnuts, Crispy Bacon, Bleu Cheese Crumbles, Dijon Vinaigrette  
Sliced Strawberries, Baby Arugula, Red Onion, Shaved Asiago, Roasted Tomato Vinaigrette

**Pasta**

*(Choice of 1)*

Rigatoni Vodka, Fresh Basil, Crispy Pancetta, Locatelli Cheese  
Penne Pasta, Primavera Vegetables, Extra Virgin Olive Oil, Fresh Garlic  
Farfalle Pasta, Bell Pepper, Spanish Onion, Cajun Cream Sauce  
Orecchiette with Broccoli Rabe, Crumbled Italian Sausage, Oven Roasted Tomatoes, EVOO

**Entrees**

*(Choice of 2)*

Chicken Francese, Marsala, Piccata or Parmesan  
Garlic Herb Salmon, Lemon Butter Sauce  
Carved Roast Beef, Frizzled Onions, Au Jus  
Eggplant Rollantine, Ricotta Cheese, Fresh Herbs, Pomodoro Sauce  
Tuscan Chicken, Artichokes, Sun Dried Tomato, Fontina Cheese, Roasted Garlic Cream  
Basil Parmesan Crusted Chicken, Roasted Grape Tomato Bruschetta, Balsamic Reduction

*Entrees accompanied with chef's selection of seasonal mixed vegetables, roasted fingerling potatoes, dinner rolls & butter*

**Carving Station**

*(Choice of 1)*

Prime Rib of Beef, Au Jus, Horseradish Cream  
Bourbon Glazed Virginia Ham  
Roasted Turkey Breast, Pan Jus Gravy, Cranberry Relish  
Maple & Apple Cider Glazed Pork Loin, Roasted Tomato Chutney

**\$39 per person**

*All Food & Beverage Charges Subject to NJ Sales Tax & 18% Service Charge*



**- Cocktail Party -**

**Cold Displays**

*(Choice of 2)*

Domestic Cheese Display

*Wisconsin Cheddar, Provolone, NY Swiss, Smoked Gouda  
Fresh Fruit Garnish, Assorted Crackers*

Vegetable Crudites

*Assortment of Fresh Vegetables, Crostini & Pita Breads  
Ranch, French Onion & Garlic Hummus Dip*

Italian Charcuterie

*Cured & Dried Sliced Italian Provisions  
Fresh Mozzarella Caprese, Green Olives, Pepperoncini  
Bruschetta, Crostini & Flatbreads*

Jumbo Shrimp Cocktail

*Chilled Jumbo Shrimp, Tabasco Sauce, Cocktail Sauce, Fresh Lemon*

*\*\*Additional \$3 per person\*\**

**Hot Displays**

*(Choice of 3)*

Pierogis

*Cheddar & Potato Pierogis, Fried Onion, Crispy Bacon, Sour Cream*

Mussels Marinara

*PEI Mussels, Plum Tomato Marinara, Shaved Parmesan*

Texas Pepper Wings

*24 Hour Texas Pepper Marinated Wings with assorted sauces*

Spinach Artichoke Dip

*Creamy Blend of Asiago, Parmesan & Swiss  
Tri-Color Tortilla Chips, Celery & Carrot Sticks*

Firecracker Shrimp

*Tempura Battered Shrimp, Spicy Mayo Drizzle, Chopped Scallions*

Pork Potstickers

*Crispy Pork Dumplings, Thai Sweet Chili Sauce*

**\$24 per person**

*All Food & Beverage Charges Subject to NJ Sales Tax & 18% Service Charge*



## **Dinner Buffet**

### **Salads**

*(Choice of 1)*

Traditional Caesar Salad  
Garden Salad, Assorted Dressings

### **Entrees**

*(Choice of 2)*

Chicken Francese, Marsala, Piccata or Parmesan  
Broiled Tilapia, Lemon Butter Sauce  
Carved Roast Beef, Frizzled Onions, Au Jus  
Eggplant Rollantine, Pomodoro Sauce

### **Pasta**

*(Choice of 1)*

Penne Vodka, Fresh Basil, Crispy Pancetta, Locatelli Cheese  
Penne Pasta, Primavera Vegetables, Extra Virgin Olive Oil, Fresh Garlic  
Farfalle Pasta, Bell Pepper, Spanish Onion, Cajun Cream Sauce

### **Sides**

Roasted Potato  
Seasonal Vegetables

### **Dessert**

House-made Cookies & Brownies

**\$29 per person**

*All Food & Beverage Charges Subject to NJ Sales Tax & 18% Service Charge*



**- Backyard BBQ -**

**Salads**

Southern Style Potato Salad  
Traditional Caesar Salad  
Tangy Cole Slaw

**Sides**

*(Choice of 2)*

BBQ Baked Beans  
White Cheddar Mac & Cheese  
Fried Pickle Chips  
Texas Pepper Chicken Wings  
Mac & Cheese Bites

**Off the Grill**

*(Choice of 2)*

BBQ Pulled Pork  
Sliced Texas Brisket  
Grilled Bratwurst  
Grilled BBQ Chicken Breast  
St. Louis Pork Spare Ribs

*Entrees accompanied with pickles, buns, corn on the cob & corn bread*

*\*\*\$3 per person for additional selections\*\**

**\$29 per person**

*All Food & Beverage Charges Subject to NJ Sales Tax & 18% Service Charge*



## **Bar Packages**

### **Limited Open Bar**

*Cabernet Sauvignon, Pinot Grigio & Chardonnay*

*Red & White Sangria*

*Miller Lite, Coors Light, Budweiser, Corona, Heineken & Cape May IPA*

#### **First Hour**

\$10 per person

#### **Additional Hour**

\$3 per person

### **Premium Open Bar**

*Tito's Vodka, Bacardi Silver, Captain Morgan, Malibu, Tequilleno Blanco Tequila, Jack Daniels, Maker's Mark, Jameson, Tanqueray & Bombay in addition to beer, wine and sangria*

#### **First Hour**

\$13 per person

#### **Additional Hour**

\$5 per person

*All Food & Beverage Charges Subject to NJ Sales Tax & 18% Service Charge*