

- 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

Sliced Strawberries, Baby Arugula, Red Onion, Shaved Asiago, Roasted Tomato Vinaigrette

Pasta (Choice of 2)

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



- 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



-Limited 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

<u>Sides</u>

Roasted Potato

Seasonal Vegetables

<u>Dessert</u>

House-made Cookies & Brownies



-Backyard BBQ -

<u>Salads</u>

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



-Bar Packages-

Limited Open Bar

Cabernet Sauvignon, Pinot Grigio & Chardonnay Red & White Sangria Miller Lite, Coors Light, Budweiser, Corona, Heineken & Cape May IPA

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

(Prices for all Food and Drink Packages available upon request)

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