



## *Plated Menu*

### *Enhanced Appetizers*

Jumbo Shrimp Cocktail with cocktail sauce  
*\$9.59 per person*

White Truffle & Shitake Mushroom Gnocchi over Roasted Pine Nuts  
*\$9.95 per person*

Three Cheese Ravioli with Sundried Tomato Pesto Sauce  
*\$9.95 per person*

Pan Seared Sea Scallops Over Polenta & Port Wine Reduction  
*\$11.59 per person*

Pan Seared Peppered Ahi Tuna over English Cucumber & Grilled Pineapple Salsa  
*\$11.95 per person*

Pan Seared Lump Crab Cake, Over Vegetable Slaw & a Sesame Ginger Sauce  
*\$12.95 per person*

### *Soup*

*(choice of 1)*

Lobster Bisque  
French Onion  
Broccoli & Cheese  
New England Clam Chowder

Butternut Squash  
Italian Wedding  
Cuban Black Bean  
Potato Leek

Chicken Noodle  
Beef Barley  
Sausage Shrimp Gumbo  
Potato Corn Chowder

*\$5.95 per person*

### *Salads*

*(choice of 1)*

*Included with the entree*

Mesclun Mixed Greens with Cucumber, Shredded Carrots, Tomatoes, with Balsamic Vinaigrette

Baby Spinach salad with fresh strawberries, candied walnuts, Feta cheese & strawberry vinaigrette

Classic Caesar Salad with parmesan cheese and garlic crostini with creamy dressing

Waldorf salad with fresh apples, celery, grapes and walnuts, dressed in mayonnaise, and served on a bed of lettuce

*All prices are subject to a 21% service charge and NJ Sales Tax.  
Prices are subject to change. Minimum 25 guests guaranty.*



## *Entrees*

Grilled Vegetables En Croute  
*(Sweet and salty roasted vegetables in puff pastry with bearnaise sauce)*  
***\$25.95 per person***

Vegetable Napoleon Tower featuring: grilled zucchini, yellow squash, eggplant, portobello mushrooms, roasted red pepper, sautéed baby spinach, fresh mozzarella & balsamic reduction  
***\$25.95 per person***

Eggplant Rollatini over fettucine with marinara sauce  
***\$25.95 per person***

Rigatoni ala Bolognese with shaved Pecorino Romano  
***\$27.95 per person***

Chicken Breast ala Saltimbocca stuffed with thinly sliced Prosciutto & Fontina cheese, with roasted red pepper, tomato & sage cream  
***\$29.95 per person***

Stuffed Breast of Chicken with Orange Brandy Reduction or Sauce Montmorency  
***\$29.95 per person***

Pan Seared Citrus Crusted Salmon  
***\$31.95 per person***

Lobster Ravioli Served with a Sherry Lobster Cream  
***\$31.95 per person***

Blackened Sword Fish Garnished with a fresh Mango Salsa  
***\$32.95 per person***

Pepper Corn Crusted Prime Rib with au jus  
***\$34.95 per person***

12oz grilled NY Strip Steak over Peppercorn demi-glace  
***\$36.95 per person***

8oz grilled Filet Mignon with Roasted Garlic Butter over demi-glace  
***\$39.95 per person***

*All prices are subject to a 21% service charge and NJ Sales Tax.  
Prices are subject to change. Minimum 25 guests guaranty.*



*Vegetable & Starch*  
(choice of 2)  
*Included with the entree*

Basil Risotto  
Jasmine Rice  
Steamed Asparagus  
Honey Glazed Baby Carrots & Broccolini

Rice Pilaf  
Citrus Rice  
Yukon Gold Mashed Potatoes  
Roasted Garlic Herb Red Bliss Potatoes

*Strawberry or Peach Shortcake, Coffee, Decaf, Tea & soft beverages included.*

*Enhanced Dessert Selection*

Variety of Sheet Cakes Available cut plated  
*\$6.00 per person\**

Zeppoles  
Banana Foster  
Crème Brulee  
*\$9.00 per person*

Viennese Table  
*\$15 per person*

Chocolate Fountain  
*\$175 per Fountain*

\*Cake Cutting Charge: \$1.50 per person.

*All prices are subject to a 21% service charge and NJ Sales Tax.  
Prices are subject to change. Minimum 25 guests guaranty.*