

Cocktail Reception

Available For Three and One Half Hours Tuesday through Thursday

Seafood Bar

A Seafood Bar of Gulf Coast Shrimp bountifully presented on a large bed of crushed ice, accompanied by cocktail sauce and lemon wedges.

Cold Buffet

Bruschetta al Pomodoro-Chopped Tomatoes, Garlic & Olive Oil served on Grilled Italian Bread
International Cheeses with French Bread
Assorted Fresh Cut Fruit and Berries
Seasonal Raw Vegetables with Assorted Dressings
Mozzarella with Tomato and Basil
Marinated Wild Mushrooms
Seafood Salad
California Sushi Rolls with Wasabi and Soy Sauces
Smoked Salmon with Capers and Onions
Mesclun & Caesar Salads

Hot Buffet

(Choice of Five)

Paella prepared with Lobster Claws, Shrimp, Clams & Scallops presented on Saffron Rice
Milk Fed Veal in a Marsala Wine and Mushroom Sauce
Boneless Chicken Filet with a Champagne Mustard Sauce
Chicken Français Sautéed in Lemon Beurre Blanc
Fried Calamari offered with a Spicy Red Sauce
Tenderloin Tips served with Crushed Black & Green Peppercorns
Veal Meatballs in a Cream and Caper Sauce
Shrimp and Scallop Newburg
Alsatian Escargot in Garlic Herb Butter
Sweet Italian Sausage and Bell Peppers
Eggplant Rollatini
Roasted Breast of Long Island Duck à l'orange
Cavatelle with Roasted Garlic, Broccoli and Olive Oil
Orecchiette tossed in a Classic Pink Vodka Sauce

Carving Station

(Choice of Two)

Tequila Lime Marinated Flank Steak
Pork Tenderloin en Croute Mushroom Duxelles
Baked Corn Fed Virginia Ham
Roast Vermont Turkey Breast
New York Style Pastrami or Corned Beef

Dessert

(Choice of One)

Cheesecake Topped with Fresh Fruit
Black Forest Cake
Our Pastry Chef's Sampling Plate
Tiramisu
Individual Baked Alaska

Freshly Brewed Coffee and Tea

Soft Drinks Included

\$49.00 per person

Beer and Wine \$5 per person additional
Full Open Bar or Consumption Bar Available

Minimum 40 Guests

New Jersey State Sales Tax, 20% Service Charge Not Included
\$125 Room Rental \$125 Bartender Fee