

Junior or Senior Prom Buffet



Available Tuesday thru Thursday

Unlimited Soft Drinks Throughout Affair

Promenade Hour



Butler Service of Hors d'oeuvres

Passed on Antique Silver Trays

*Miniature Beef Wellington, Mushroom Duxelle
Saffron Crusted Sea Scallops Tempura on a Sugar Cane Skewer
Extra Large Shrimp wrapped in Puff Pastry
Asian Spiced Chicken Satay, Hoisin Sesame Glaze
Pepperjack Quesadilla with Mexican Tomato and Serano Chili Salsa
Rumaki ~ Scallop wrapped in Applewood Bacon
Crisp Wonton filled with Stir Fried Vegetables with Plum Dipping Sauce
Miniature Maryland Crab Cakes, Red Pepper Mayonnaise
Herbed Crostini with Spinach and Artichoke*

Cold Buffet Stations

Adorned with a selection of our Chef Garde Manger's artistic food showpieces.

*Bruschetta al Pomodoro ~ Chopped Tomatoes, Garlic, Olive Oil and Herbs
served with Grilled Italian Bread
International Cheeses including Wisconsin Cheddar, Swiss, Italian Fontina and Gouda
offered with Freshly Baked French Baguettes
Assorted Fresh Cut Fruits and Berries
Crudités ~ Seasonal Raw Vegetables with House Dressing
Mozzarella with Tomato and Red Roasted Peppers, Virgin Olive Oil and Balsamic Vinegar
Italian Herb Marinated Wild Mushrooms
Garlic Hummus with Pita Triangles
Grilled Vegetables ~ Eggplant, Yellow Squash, Zucchini, and Portabella Mushrooms
Marinated Artichoke Hearts, Vinaigrette
California Sushi Rolls, Wasabi and Soy Sauces*

Promenade Hour

(Continued)



Seafood Bar

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

Salad Station

*Freshly picked crisp greens with homemade dressings.
(Choice of Two)*

Mesclun

*A Delicate Variety of Freshly Picked Field Greens with Balsamic Vinaigrette
Caesar*

*Crisp Romaine tossed with our Classic Dressing, Croutons and Parmesan Cheese
Tri-Color*

Arugula, Endive and Radicchio, Vinaigrette

Spinach

*Fresh Spinach Leaves with Bacon, Hard Boiled Egg, Mushrooms
and a Classic Creamy Mustard Dressing*

Dinner Buffet



Soup Station

*Hot and Savory.
(Choice of One)*

Cream of Wild Mushroom

Maine Lobster Bisque

Potato Truffle Soup

Broccoli and Cheddar

French Onion

Cream of Butternut Squash (Seasonal)

Chilled Gazpacho

Dinner Buffet

(Continued)



Hot Buffet

Presented in Silver Chafing Dishes

(Choice of Six)

Paella prepared with Lobster Claws, Shrimp, Clams and Scallops served in Saffron Rice

Milk Fed Veal, Marsala Wine and Mushroom Sauce

Boneless Chicken Filet, Champagne Mustard Sauce

Chicken Français sautéed in White Wine, Butter and Lemon

Fried Calamari offered with a Spicy Marinara Sauce

Tenderloin Tips served with Crushed Black and Green Peppercorns

Prince Edward Island Mussels Fra Diavolo

Shrimp and Scallop Newburg

Sweet Italian Sausage with Bell Peppers, Onions and Tomatoes

Eggplant Rollatini stuffed with Ricotta and Parmesan Cheeses

Roasted Breast of Long Island Duck à l'orange

Pad Thai Rice Noodles with Spicy Beef Sirloin Strips

Cavatelle with Roasted Garlic, Broccoli and Extra Virgin Olive Oil

Tri-Color Cheese Tortellini in a Delicate Alfredo Sauce

Orecchiette tossed in a Classic Pink Vodka Sauce with Peas and Pancetta

Carving Station

Select Prime Meats Sliced to Order

(Choice of Two)

Roasted Beef Tenderloin

Marinated Flank Steak

Roasted Leg of Lamb with Garlic and Rosemary

Pork Tenderloin en Croute, Mushroom Duxelle

Prime Ribs of Beef

Roast Vermont Turkey Breast

Corn Fed Baked Virginia Ham

New York Style Pastrami

Corned Beef with Brown Mustard

Dessert
(Choice of One)

Inscribed Sheet Cake Decorated in School Colors

*Our Pastry Chef's Individual Sampling Plate, served at the table, featuring
Chocolate Mousse with Bavarian Chocolate Shavings,
Fresh Berries with Grand Marnier Sauce and Cheesecake with Raspberry Sauce*

Freshly Brewed Coffee and Tea



Price per Person \$59

New Jersey State Sales Tax, 20% Service Charge Additional

*Charges for Security
Up to 200 guests \$325
More than 200 guests \$650*

Music, Flowers and Photography Not Included