



Sit Down Dinner Menu

Salad

(Choice of One)

Caesar Salad

Romaine Salad, Croutons and Parmigiano Cheese with Classic Caesar Dressing

Tossed Garden Salad

Mixed Greens, Cucumbers, and Tomatoes with Your Choice of Dressing

Pasta

Penne – Pink Vodka Sauce with Fresh Basil and Shaved Parmigiano Cheese

Entrées

(Choice of Two)

Vodka Rigatoni

Served with Grilled Chicken

Shrimp Scampi

Served with Linguini

Stuffed Broiled Filet of Sole w/ Crab Meat

Served with Roasted Potatoes and Chef's Choice of Vegetables

Grilled Salmon

Served with Roasted Potatoes and Chef's Choice of Vegetables

Chicken Marsala or Chicken Parmesan

Served with Roasted Potatoes and Chef's Choice of Vegetables

Chicken Française

Served with Roasted Potatoes and Chef's Choice of Vegetables

Roast Prime Rib

Served with Roasted Potatoes and Chef's Choice of Vegetables

Grilled New York Strip Steak

Served with Roasted Potatoes and Chef's Choice of Vegetables

Beverages

Unlimited Soft Drinks, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

\$74.95 per person

Children's Sit-Down Dinner

Served with Garden Salad, Rolls and Butter, Ice Cream, Soft Drinks

Hamburger with Fries

Hot Dog and Fries

Macaroni and Cheese

Chicken Fingers

\$24.95 per Child (up to age 10)

Dessert

Professionally Decorated Cake from Pierre's Bakery \$4.00 per person

Mini Pastries \$5.95

Simple Butter Cream Tiered Cake \$7.95 per person

All Prices are Exclusive of NJ State Sales Tax and 20% Service Charge – 2023 Pricing

Hor d'oeuvres (Hot)

Hickory Smoked Sea Scallops in Bacon
Mozzarella Sticks with Marinara Sauce
Miniature Shish kabobs Chicken / Beef
Mini Quiche Spinach / Broccoli / Cheese
Clams Casino / Oregano
Potato Pancakes with Apple Glaze
Fried Zucchini Sticks with Marinara Sauce
Parmesan Artichoke Hearts
Broccoli Cheddar Cheese Puffs
Stuffed Mushrooms with Crab Meat
Sesame Chicken Sticks
Chinese Spring Rolls
Mini Franks Wrapped in Pastry
Spanakopita
Mini Maryland Crab Cakes
Chicken Fingers with Sauce
Swedish Meatballs
Crab Spring Rolls with Dipping Sauce

Hor d'oeuvres (Cold)

Bruschetta Tuscana
Turkey Canapes
Salmon Mousse Tartlets
Melon Wrapped Prosciutto
Hearts of Artichoke with Vinaigrette
Roast Beef on Crostini with Horseradish Sour Cream
Celery and Blue Cheese
Smoked Salmon with Red Onion Jam Tart
Mini Mozzarella Kabobs

Choice of 6 Hord 'oeuvres \$12.95 per person

Carving Stations

(Subject to market to price)

Carving Stations Attendant charge \$150.00
Roast Sliced Tenderloin of Beef in Red Wine Sauce
Roast Leg of Lamb, Au Jus
Roast Rosemary Loin of Pork Pearl Onion Pan Sauce
Roast Whole Boneless Salmon, Provençal Basil Aioli
Roast Boneless Turkey Breast, Pan Madera Sauce
Roast Prime Rib with Port Wine, Onion, Au Jus

Pasta Station

Assorted Pastas and Sauces
\$10.00 per person

Raw Bar

Jumbo Shrimp (subject to market price)
Snow Crab Claws (subject to market price)
Iced Clams on Half Shell (subject to market price)
Oysters (subject to market price)

Fruit and Cheese Display

Imported and domestic cheese garnished with
seasonal fruits and served with selection of crackers
\$14.95 per person

Fresh Garden Crudité

Fresh mélange of vegetables creatively served with
two dressings for dipping
\$7.95 per person

Antipasto Platter

Prosciutto, salami, fresh mozzarella, aged
provolone, artichoke hearts, marinated grilled
vegetables, sun dried tomato, olives, peppers, and
focaccia
\$17.95 per person

Libations

Open Bar (minimum 2 hour)

House

First Hour \$12.00 Per Person
Second Hour \$6.00 Per Person
Additional Hours \$5.00 Per Person

Premium

\$14.00 Per Person
Second Hour \$7.00 Per Person
Additional Hours \$6.00 Per Person
Bartender Fee \$150 for 4 hours
\$50.00 for each additional hour
Unlimited Mimosa Fountain \$9.95 Per Person
Cash or Consumption Bar available

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