

# **CONTINENTAL BREAKFAST**

## **Executive Continental Breakfast**

Chilled Assorted Juices  
Fresh Assorted Homestyle Coffee Ring  
Assorted Danish Pastries, Muffins, and Bagels  
Fresh Seasonal Sliced Fruit  
Assorted Yogurts with Granola Topping  
Butter, Cream Cheese, Preserves, and Marmalades  
Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Teas  
\$9.95 per person

## **Continental Breakfast**

Chilled Orange and Cranberry Juice  
Assorted Danish Pastries, Muffins, and Bagels  
Butter, Cream Cheese, Preserves, and Marmalades  
Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Teas  
\$8.25 per person

**Prices subject to 7% NJ Sales Tax and 20% Taxable Service Charge**

# **BREAKFAST SELECTIONS**

## **TRADITIONAL PLATED**

(Maximum 25 people)

Chilled Orange Juice

Scrambled Eggs or Cheese Omlette, Country Sausage, Crisp Bacon  
With Home Fried Potatoes and a Fresh Baked Biscuit

Or

Cinnamon Supreme French Toast

With Country Sausage, Crisp Bacon, and Vermont Maple Syrup

Assorted Breakfast Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Teas

\$12.95 per person

## **BREAKFAST BUFFET**

(Minimum 25 people)

Chilled Orange and Cranberry Juice

Fresh Sliced Seasonal Fruit

Fluffy Scrambled Eggs

Home Fried Potatoes

Crisp Bacon and Country Sausage

Fresh Assorted Bagels

Assorted Breakfast Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Teas

\$14.95 per person

## **EXECUTIVE BREAKFAST BUFFET**

(Minimum 25 people)

Chilled Orange and Cranberry Juice

Fresh Sliced Seasonal Fruit

Fluffy Scrambled Eggs

Double Thick French Toast

Home Fried Potatoes

Crisp Bacon and Country Sausage

Fresh Baked Bagels and Flaky Croissants

Assorted Breakfast Pastries and Cold Cereals with Milk

Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Teas

\$16.95 per person

Add an Omelette Station for \$2.95 per person

Waffle Station for \$3.95 per person

Egg Beaters available upon request

**\$50 Chef Fee for all action stations**

**Prices subject to 7% NJ Sales Tax and 20% Taxable Service Charge**

# BREAKFAST SELECTIONS

## BRUNCH BUFFET

(35 person minimum for the Brunch Buffet)

Chilled Assorted Juices  
Display of Sliced Seasonal Fresh Fruits  
Fluffy Scrambled Eggs  
Thick Cut French Toast with Maple Syrup  
Home Fried Potatoes  
Country Sausage and Crisp Bacon  
Assorted Danish Pastries, Muffins, and Bagels  
Butter, Cream Cheese, Preserves, and Marmalades

Mixed Baby Field of Greens with Assorted Dressings  
Sautéed Breast of Chicken Tarragon  
Sliced Seared Sirloin with Mushroom Bordelaise  
Chef's Selection of Vegetable  
Dinner Rolls with Butter

Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Teas, and Iced Tea  
Assorted Sodas

\$21.95 per person

Add an Omelette Station for a \$2.95

Waffle Station for \$3.95 per person

Egg Beaters available upon request

## CARVING STATIONS:

Sliced Sirloin \$5.50 per person

Boneless Breast of Turkey \$5.00 per person

Baked Virginia Ham \$4.50 per person

Attendant Fee \$50.00 per station

Prices based on 1 hour

2nd Hour an Additional \$2.00 per person

Mimosas and Bloody Mary Bar Available

**\$50 Chef Fee for all action stations**

**Prices subject to 7% NJ Sales Tax and 20% Taxable Service Charge**

# **SPECIALTY BREAKS**

## **JERSEY SHORE BOARDWALK**

Boxes of Cracker Jacks  
Hot Pretzels with Cheese Sauce & Mustard  
Nacho Chips with Zesty Sauce  
Mini Coca-Cola Bottles  
Assorted Sodas  
Freshly Brewed Coffee, Decaffeinated Coffee,  
and Tea  
\$8.95 per person

## **SWEET & SOUR**

Assorted Fresh Baked Cookies  
Hot Pretzels with Cheese Sauce & Mustard  
Fudge Brownies  
Assorted Candies & Chips Bowl  
Green Tea & Lemonade  
Assorted Sodas  
Freshly Brewed Coffee, Decaffeinated Coffee,  
and Tea  
\$8.95 per person

## **LITTLE RASCAL'S**

Marshmallow Rice Crispy Treats  
Assorted Fresh Baked Cookies  
Fudge Brownies  
Fresh Seasonal Sliced Fruit  
Chilled Whole and Skim Milk  
Assorted Sodas  
Freshly Brewed Coffee, Decaffeinated Coffee,  
and Tea  
\$7.95 per person

## **TO YOUR HEALTH**

Assorted Fruit Yogurts with Granola Topping  
Crunchy Granola Varieties and  
Nutritional Snack Bars  
Fresh Crudités with Dip  
Green Iced Tea and Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee,  
and Tea  
\$7.95 per person

**Prices subject to 7% NJ Sales Tax and 20% Taxable Service Charge**

# **CREATE ~ A ~ BREAK**

## **BEVERAGES**

Coffee, Decaffeinated Coffee, and Tea ~ \$2.50pp  
Coffee, Decaffeinated Coffee, Tea, and Assorted Sodas ~ \$3.75pp  
Assorted Juices ~ \$1.95pp  
Assorted Sodas ~ \$1.95 each or \$2.50pp  
Iced Tea ~ \$1.50pp  
Bottled Water ~ \$1.95 each

## **SNACKS**

Assorted Muffins ~ \$1.50pp or \$11.95 per dozen  
Assorted Danish ~ \$2.25pp or \$16.95 per dozen  
Bagels with Cream Cheese ~ \$2.50pp or \$17.95 per dozen  
Assorted Yogurts with Granola Topping ~ \$1.25pp  
Fudge Nut Brownies ~ \$1.75pp or \$9.95 per dozen  
Assorted Cookies ~ \$1.95pp or \$9.95 per dozen  
Granola Bars ~ \$1.95pp  
Sliced Fruit Platter ~ \$2.50pp  
Fresh Whole Fruit ~ \$1.50pp  
Potato Chips ~ \$5.00 per basket  
Pretzels ~ \$5.00 per basket  
Assorted Candy Cart ~ \$1.00 - \$3.00 per candy  
Assorted Homemade Pizza 14" ~ \$10.95 per pie  
Choice of: Plain, Pepperoni, Mushroom, Sausage, or White

**Prices subject to 7% NJ Sales Tax and 20% Taxable Service Charge**

# “WORK - A - HOLIC” LUNCHEON SELECTIONS

For your “Working Lunch”

Select Menu A, B, or C in advance and

PRE – ORDER YOUR CHOICE BY 10:30AM THE MORNING OF MEETING

All menus include Coffee, Decaffeinated Coffee, and a

Selection of Teas, Iced Teas, and Assorted Sodas

(Maximum 25 guests)

\$14.95 per person

## MENU A

**All – American Burger** - Served with or without Cheese, Includes Potato Chips, Lettuce, Tomato and a Deli Pickle

**Morgan’s “House” Salad** - Feta Cheese, Diced Salami, Provolone, Red Onion, Black Olives, Tomato, Spring Salad Mix, Balsamic Vinaigrette

**Grilled Chicken Sandwich** - Grilled Marinated Boneless Breast of Chicken Topped with Monterey Jack Cheese, Served with Potato Chips, Lettuce, Tomato, and a Deli Pickle

**Sliced Fresh Fruit & Cottage Cheese** - Selection of Seasonal Fresh Sliced Melons Served with Cottage Cheese

**Monte Cristo** – Turkey, Ham and Swiss Cheese Battered and Perfectly Grilled. Served with Raspberry Dipping Sauce, Potato Chips and a Deli Pickle.

### Dessert

Apple Pie

## MENU B

**All – American Burger** - Served with or without Cheese, includes Potato Chips, Lettuce, Tomato and a Deli Pickle

**Grilled Chicken Caesar Wrap** - Marinated Grilled Chicken Breast Mixed in with our Caesar Salad Mix Served in a Wrap, includes Potato Chips and a Deli Pickle

**Cobb Salad** – Bacon, Tomato, Blue Cheese, Hard – Boiled Egg, with Choice of Dressing

**Sliced Fresh Fruit & Cottage Cheese** - Selection of Seasonal Fresh Sliced Melons served with Cottage Cheese

**Classic Reuben** – Skillet Served with a Half Pound of Corned Beef, Sauerkraut, and Thick Sliced Swiss with Potato Chips

### Dessert

Fudge Brownie

## MENU C

**All – American Burger** - Served with or without Cheese, includes Potato Chips, Lettuce, Tomato and a Deli Pickle

**Chicken and Pasta Salad** – Grilled Chicken, Rotini Pasta, Balsamic Vinaigrette, Shredded Parmesan Cheese, Hard-Boiled Egg, Black Olives, Tomatoes

**Grilled Portabella Sandwich** – A Marinated Grilled Portabella Mushroom, topped with Roasted Red Peppers and Fresh Mozzarella Cheese, served on Focaccia Bread with Potato Chips, Lettuce and a Deli Pickle

**Sliced Fresh Fruit & Cottage Cheese** - Selection of Seasonal Fresh Sliced Melons served with Cottage Cheese

**Monte Cristo** – Turkey, Ham and Swiss Cheese Battered and Perfectly Grilled. Served with Raspberry Dipping Sauce, Potato Chips and a Deli Pickle.

### Dessert

Sliced Cake

**\$25.00 Server Fee applies**

**Prices subject to 7% NJ Sales Tax and 20% Taxable Service Charge**

## **LUNCH BUFFET CONTINUED**

### **ROLL~IN DELI BUFFET**

(Maximum 25 guests)

#### **Choice of 2 Deli Salads**

Fresh Sliced Fruit

Red Bliss Potato Salad

Fresh Mozzarella, Tomato, and Basil ~ Tortellini Vegetable Salad

Mixed Baby Field of Greens with Raspberry Vinaigrette

Red Onion, Cucumber, and Tomato in Balsamic Vinaigrette

Grilled Vegetables Marinated in Olive Oil and Roasted Garlic

#### **Choice of 4 Sandwiches**

Oven Roasted Turkey Breast with Cranberry Mayonnaise, Spring Mix,  
and Tomatoes Wrapped in a Tomato Tortilla

Cajun or Caribbean Chicken Salad with Roasted Peppers, Pickled Onions,  
and Lettuce on a NY Style Onion Pocket

Genoa Salami, Provolone Cheese, Marinated Sun dried Tomatoes on Italian Foccacia  
Drizzled with Olive Oil

Sliced Roast Beef with Horseradish Mayonnaise, Vinegar Peppers,  
and Lettuce on a Portuguese Roll

Albacore Tuna with Sliced Tomatoes and Lettuce on a Flaky Croissant

Roasted Zucchini, Red Onions, Peppers, Roasted Garlic, and Portabella Mushrooms  
with Virgin Olive Oil on Foccacia Bread

Virginia Ham with Alpine Swiss Cheese on Rye Bread,  
Accompanied with Whole Grain Mustard and Dijon Mustard

Platter of Fresh Baked Cookies

Chocolate Chip, White Chocolate Macadamia, and Oatmeal Raisin

Freshly Brewed Coffee, Decaffeinated Coffee, A Selection of Teas and Iced Tea  
Assorted Sodas

\$16.95 per person

**\$25.00 Server Fee Applies**

**Prices subject to 7% NJ Sales Tax and 20% Taxable Service Charge**

# **LUNCH BUFFET**

## **CORNER DELI BOARD**

### **Choice of 3 Deli Salads**

Fresh Sliced Fruit  
Red Bliss Potato Salad  
Fresh Mozzarella, Tomato, and Basil ~ Tortellini Vegetable Salad  
Mixed Baby Field of Greens with Raspberry Vinaigrette  
Red Onion, Cucumber, and Tomato in Balsamic Vinaigrette  
Grilled Vegetables Marinated in Olive Oil and Roasted Garlic

### **Freshly Sliced Deli Meats and Cheeses**

Virginia Ham, Sliced Roast Beef, Fresh Roasted Turkey, Corned Beef, Genoa Salami  
Alpine Swiss, Provolone, and American Cheeses  
Tuna Salad

Assorted Fresh Breads and Rolls  
Sliced Tomatoes, Onions, and Sour Dill Pickles  
Assorted Condiments  
Platter of Assorted Fresh Baked Cookies  
Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Teas, and Iced Tea  
Assorted Sodas

\$18.95 per person

**Prices subject to 7% NJ Sales Tax and 20% Taxable Service Charge**

# **SPECIALTY LUNCH & DINNER BUFFETS**

## **Gourmet Pizza Buffet**

(Minimum 25 guests)

Antipasto Platter

Stromboli Stuffed with

Sausage, Broccoli Rabe, Mozzarella Cheese with Marinara Sauce

**Please select three Pizzas from our large Variety of**

**Specialty Pizzas...**

~Artichoke, Olives, & Asiago Thin Crust Pizza

~Fresh Tomato, Sweet Basil & Fresh Mozzarella Thin Crust Pizza

~Vinegar Peppers, Fresh Oregano, & Fresh Grated Pecorino Roman Thin Crust Pizza

~Sweet and Hot Sausage with Sliced Fennel Bulb and Domestic Provolone

~White Pizza is a Mixture of Ricotta, Pecorino, Imported Provolone,

and Fresh Mozzarella with an Aromatic blend of Herbs

topped with Fresh Sliced Tomatoes

~Pepper and Onion Thin Crust Pizza –

~A Mélange of Sweet and Hot Peppers with a Blend of Pickled Onions,  
Spanish and Sweet Southern Vidalia's

Assorted Italian Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, Tea, and Iced Tea

Assorted Sodas

Lunch ~ \$17.95 per person

Dinner ~ \$22.95 per person

## **South of the Border Buffet**

(Minimum 25 guests)

Mexican Corn Salad

Variety of Stuffed Quesadillas to include – Steak, Chicken, Cheese, and Vegetables

Grilled Chicken Breast topped with Cilantro Relish and Monterey Jack Cheese

Steak Fajitas Served on Flour and Jalapeno Cheese Tortillas

Taco Bar or Beef Empanadas

Frijoles with Cilantro and Spanish Rice

Accompanied by: Black Olives, Chopped Tomatoes, Onions,

Sour Cream and Guacamole

Nacho Chips and Salsa

Chef's Choice of Dessert

Freshly Brewed Coffee, Decaffeinated Coffee, Tea, and Iced Tea

Assorted Sodas

Lunch ~ \$17.95 per person

Dinner ~ \$22.95 per person

**Prices subject to 7% NJ Sales Tax and 20% Taxable Service Charge**

## **FAMILY STYLE BBQ**

(Minimum 20 guests)

Pretzels and Chips  
Zesty Coleslaw and Red Bliss Potato Salad  
Corn on the Cob  
All – Beef Hotdogs  
Grilled Hamburgers and Cheeseburgers  
Barbecue Chicken  
Italian Sweet Sausage  
Fudge Nut Brownies and Watermelon  
Freshly Brewed Coffee, Decaffeinated Coffee, Tea, and Iced Tea  
Assorted Sodas

Lunch ~ \$24.95 per person

Dinner ~ \$29.95 per person

## **ITALIAN BUFFET**

(Minimum 20 guests)

Antipasto Display  
Crisp Romaine with Caesar Dressing, Croutons, and Parmesan Cheese  
Red Onion, Tomato, and Cucumber in Balsamic Vinaigrette  
Orzo, Broccoli, Roasted Pepper Vinaigrette  
Chicken Parmigiana with Homemade Tomato Sauce and Mozzarella Cheese  
Italian Meatballs and Sausage  
Baked Ziti  
Herbed Garlic Bread, Rolls and Butter  
Assorted Italian Pastries for Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee, Tea, and Iced Tea  
Assorted Sodas

Lunch ~ \$24.95 per person

Dinner ~ \$29.95 per person

**\$50 Chef Fee for all action stations**

**Prices subject to 7% NJ Sales Tax and 20% Taxable Service Charge**

# CREATE YOUR OWN LUNCH & DINNER BUFFET

(Minimum 25 guest)

## SALADS

(Choose Three)

Mixed Baby Field of Greens with Raspberry Vinaigrette  
Fresh Seasonal Sliced Fruit  
Tortellini Vegetable Salad  
Fresh Mozzarella, Tomato, and Basil  
Antipasto Salad  
Cucumber, Red Onion, Tomato in Balsamic Vinaigrette  
Country Potato Salad

Display of Fresh Light and Dark Breads

## ENTREES

(Choose Three)

~Sautéed Chicken in the style of: Marsala or Francaise	~Roasted Turkey with Stuffing served with Old Fashioned Gravy
~Grilled Breast of Chicken smothered with a Blend of Wild Mushrooms and a Light Chardonnay Sauce	~Penne Alfredo ~Pasta Primavera
~Roasted Red Peppers and Sautéed Chicken Breast	~Penne Pasta with Vodka Cream Sauce ~Cheese Lasagna
~Sliced Sirloin Mushroom Bordelaise	~Pork Medallions with a Rosemary Demi Glaze ~Broiled Salmon with Citrus Butter
~Broiled Filet of Sole ~Vegetable Lasagna	~Baked Stuffed Flounder ~Fresh Mozzarella Melted over Grilled Portabella Mushrooms
~Penne or Tortellini with: Alfredo, Marinara or Coral Vodka Sauce	~Roast Sliced Sirloin with Mushroom Bordelaise
~Poached Salmon with Lemon Dill Sauce	

### Other Dinner Options:

Sliced Prime Rib or Beef au jus  
Seafood Farfalle  
Seafood Tortellini Alfredo  
Shrimp and Scallops Scampi

Lunch ~ \$21.95

Dinner ~ \$29.95

Chef's Choice of Rice or Potato and Vegetable

## DESSERT

(Choose Three)

Apple Crisp, Sliced Cake, Chocolate Mousse, Fudge Brownies,  
or a Platter of Assorted Fresh Baked Cookies  
And an Assortment of Petit Fours

Freshly Brewed Decaffeinated Coffee, Coffee and a Selection of Teas  
Assorted Sodas

**Prices subject to 7% NJ Sales Tax and 20% Taxable Service Charge**

## **PLATED LUNCH SELECTIONS**

### **APPETIZERS**

(Choose One)

Baby Mixed Field of Greens with Raspberry Vinaigrette  
Caesar Salad  
Fresh Seasonal Sliced Fruit

### **ENTREES**

(Choose Two)

#### **BEEF**

Sliced Sirloin of Beef with Mushroom Bordelaise  
English Cut Prime Rib Au Jus

#### **PASTA**

Penne Pasta Coral Vodka  
Penne Primavera  
Eggplant Rolantini  
Chicken Parmigiana over Pasta  
Pasta with Chicken Alfredo

#### **BONELESS BREAST OF CHICKEN**

Francaise

Picatta

Marsala

#### **SEAFOOD**

Filet of Sole

Stuffed Flounder with Crabmeat  
Poached North Atlantic Salmon in Citrus Butter

Fresh Rolls and Butter

Chef's Choice of Potato or Rice and Vegetable

#### **Dessert**

(Choose One)

Cheesecake, Chocolate Mousse, Carrot Cake, Touch of Strawberry  
or Death by Chocolate Cake  
Freshly Brewed Decaffeinated Coffee, Coffee, a Selection of Teas and Iced Tea  
Assorted Sodas

\$21.95 per person

**\$25.00 Server Fee with covers of 25 people or less**  
**Prices is subject to 7% NJ Sales Tax and 20% Taxable Service Charge**

## **PLATED DINNER SELECTIONS**

### **APPETIZERS**

(Choose One)

Grilled Portabello Mushroom with Mozzarella Cheese, Basil, and Marinara Sauce  
Penne Pasta with Vodka Cream Sauce  
Fresh Seasonal Sliced Fruit  
Roasted Vegetables on Radicchio  
Eggplant Rolantini Florentine  
Fresh Tomato and Mozzarella

### **SALADS**

(Choose One)

Traditional Caesar Salad  
Mixed Greens Salad with Balsamic Vinaigrette  
Mixed Greens with Blueberries, Mandarin Oranges, Blue Cheese,  
and Raspberry Vinaigrette

### **ENTREES**

(Choose Two)

Roast Prime Rib of Beef Au Jus  
Roast Sliced Sirloin with Mushroom Bordelaise  
Boneless Breast of Chicken Prepared:  
Andrea, Boursin, Picatta, Marsala, Francaise, or Parmigiana  
Broiled North Atlantic, Salmon in Citrus Butter  
Broiled Stuffed Flounder

Fresh Rolls and Butter  
Chef's Choice of Rice or Potato and Vegetable

### **Dessert**

(Choose One)

Cheesecake, Chocolate Molten Cake, Touch of Strawberry Cake, Carrot Cake  
Freshly Brewed Decaffeinated Coffee, Coffee, a Selection of Teas and Iced Tea  
Assorted Sodas

\$29.95 per person

**\$25.00 Server Fee with covers of 25 people or less**  
**Prices subject to 7% NJ Sales Tax and 20% Taxable Service Charge**

**BUTLER STYLE HORS d'OEUVRE  
SELECTIONS  
(Minimum 30 guests)**

**(Choose Six)**

Maple Glazed Scallops Wrapped in Bacon  
Sliced Filet on Baguette  
Clams Casino  
Shrimp Cocktail  
Coconut Shrimp  
Spanakopita  
Grilled Mushrooms with Crabmeat  
Brie and Raspberry in Phyllo  
Petit Franks in Puff Pastry  
Tempura Vegetables  
Assorted Petit Quiche  
Skewers of Thai Beef  
Lobster Crown  
Sesame Chicken  
Beef Wellington  
Vegetable or Chicken Quesadilla  
Crispy Asparagus with Asiago  
Crab Ragoon  
Spring Rolls  
Antipasto Skewers  
Dim Sum

**PRICES**

1 <sup>st</sup> Hour	\$11.95 per person
2 <sup>nd</sup> Hour	+ \$8.75 per person
3 <sup>rd</sup> Hour	+ \$6.75 per person

**Prices subject to 7% NJ Sales Tax and 20% Taxable Service Charge**

**HORS d' OEUVRE SELECTIONS  
CONTINUED**

**CARVING STATIONS:**

Sliced Sirloin \$5.50 per person  
Boneless Breast of Turkey \$5.00 per person  
Baked Virginia Ham \$4.50 per person  
Attendant Fee \$50.00 per station  
Prices based on 1 hour  
2nd Hour an Additional \$2.00 per person

**PASTA STATIONS:**

Pasta (select 2)	Sauce (select 2)
Fusilli	Alfredo
Penne	Vodka Cream Sauce
Fettuccini	Marinara
Bowtie	Bolognese

Attendant Fee \$50.00 per station  
\$4.95 per person (based on 1 hour)  
2nd hour additional \$2.00 per person

**DISPLAYED HORS d' OEUVRES**

Crudités with Dip \$2.75 per person or \$129.00 per platter  
(Serves 50)  
Sliced Seasonal Fruit and Cheese Display \$3.50 per person or \$159.00 per platter  
(Serves 50)  
Domestic and Imported Cheese and Crackers,  
Crudités with Dip and sliced Seasonal Fruit Tray \$4.50 per person or \$199.00 per platter  
(Serves 50)

**CHAFING DISHES**

Pasta: Pasta Primavera, Penne Pasta with Vodka Cream Sauce,  
Baked Lasagna, Tortellini Carbonara or Fusilli Marinara  
Swedish or Italian Meatballs  
\$45.00 per pan (Serves 20)

Chicken: Teriyaki, Picatta, Francaise, Balsamic,  
Marsala or Dijon  
\$50.00 per pan (Serves 20)

Beef: Beef Burgundy, Peppersteak,  
BBQ Beef, Chili or Sliced London Broil  
\$55.00 per pan (Serves 20)

**\$50 Chef Fee for all action stations  
Prices subject to 7% NJ Sales Tax and 20% Taxable Service Charge**

## Beverage Selections

### Open Bar Prices:

#### Beer/Wine/Soda

1<sup>st</sup> hour \$12.00 per person  
2<sup>nd</sup> +5.00 per person  
3<sup>rd</sup> +5.00 per person  
4<sup>th</sup> +5.00 per person  
5<sup>th</sup> +5.00 per person

#### Premium Brands

\$18.00 per person  
+6.00 per person  
+6.00 per person  
+6.00 per person  
+6.00 per person

#### Top Shelf Brands

\$24.00 per person  
+8.00 per person  
+8.00 per person  
+8.00 per person  
+8.00 per person

#### Premium Brands

Absolut Vodka  
Tanqueray Gin  
Bacardi Light Rum  
Jose Cuervo Gold  
Dewars Scotch  
Seagrams 7  
Jack Daniel Bourbon  
Malibu Rum

#### Nathanson Creek Wines (Choice of 3)

Cabernet, Merlot, Chardonnay, or White  
Zinfandel

#### Domestic Beer: (Choice of Two)

Budweiser, Coors Light, or Miller Lite

#### Imported Beer: (Choice of Two)

Heineken, Amstel Light, or Corona

#### With...

#### CORDIALS

Kahlua  
Amaretto  
Peach Tree Schnapps  
Apricot Brandy  
Sambuca Romana

#### Top Shelf Brands

Ketel One Vodka  
Johnny Walker Red  
Bombay Gin  
Bacardi Light Rum  
Jose Cuervo Gold  
Southern Comfort  
Crown Royal  
Makers Mark  
Malibu Rum

#### Captain Morgan's Spiced Rum

Wild Turkey

Hennessey

#### Nathanson Creek Wines (Choice of 3)

Cabernet, Merlot, Chardonnay, or White  
Zinfandel

#### Domestic Beer: (Choice of Two)

Budweiser, Coors Light, or Miller Lite

#### Imported Beer: (Choice of Two)

Heineken, Amstel Light, or Corona

#### With...

#### CORDIALS

Kahlua  
Amaretto Di Saronna  
Peach Tree Schnapps  
Apricot Brandy  
Sambuca Romana  
Bailey's Irish Creme

**Bartender fee may apply**

**Prices subject to 7% NJ Sales Tax and 20% Taxable Service Charge**

**BEVERAGE SELECTION INDIVIDUAL DRINK PRICES**

Premium	6.50
Add .75 for rocks drinks	
Domestic Beer	4.00
Imported Beer	4.50
Wine	5.00
Soda, Juice, Bottled Water	2.00

**WINE SELECTIONS**

<u>Nathanson Creek – House</u>	<u>1.5liter</u>
▪ Cabernet Sauvignon	25.00
▪ Chardonnay	25.00
▪ White Zinfandel	25.00
▪ Merlot	25.00
▪ <u>Principato</u> Pinot Grigio	25.00
<u>Red Wines</u>	750
▪ Grant Burge Shiraz	20.00
▪ Frescobaldi Chianti	20.00
▪ Smoking Loon Merlot	22.00
▪ Kendall Jackson Pinot Noir	22.00
▪ Sebastiani Merlot	26.00
▪ Sebastiani Cabernet Sauvignon	28.00
<u>White Wines</u>	750
▪ Kendall Jackson Sauvignon Blanc	20.00
▪ Ca’ Bolani Pinot Grigio	20.00
▪ Kendall Jackson Chardonnay	26.00
<u>Champagne</u>	750
▪ Capri	18.00
▪ Korbel Brut	26.00
▪ Piper Heidsieck	85.00

**CONSUMPTION BEVERAGE PRICES**

Pitchers of Sangria	22.95
Pitchers of Bloody Marys	25.95
Champagne Punch (gallon)	30.00
Non-Alcoholic Punch (gallon)	20.00
Mimosa (per glass)	6.00
Poinsettia(champagne, Cranberry Juice) (per glass)	6.00

**\$ 50.00 Bartender Fee**

**Prices subject to 7% NJ Sales Tax and 20% Taxable Service Charge**

## Big Game Dinner Buffet

Mixed Greens Salad with Assorted Dressings

Dinner Rolls and Butter

Pasta with Marinara or Meat Sauce

Chicken Parmigiana

Mixed Vegetables

Assorted Fresh Baked Cookies

Assorted Whole Fruit

Milk, Ice Tea, and Water

\$14.95 per person

## Game Day Breakfast Buffet

Orange and Grapefruit Juice

Scrambled Eggs

Pancakes and Syrup

Home Fried Potatoes

Bacon and Sausage

Cold Cereal with Milk

Whole Fruit

Bagels with Cream Cheese, Butter, and Preserves

Coffee, Decaffeinated Coffee, and tea

\$12.50 per person

Sweet 16 Party Menu  
Minimum 30 guests

Four Hours  
With unlimited Pitchers of Soda served at tables

Butler Style Hors d'oeuvres  
Cocktail Franks                      Chicken Fingers                      Spring Rolls  
Mini Pizza Bagels                      Mozzarella Sticks                      Fresh Fruit on Skewer

- Attended Buffet
- Tossed Caesar Salad
  - Penne Pasta ala vodka
  - Italian meatballs or sausage
  - Grilled chicken breast with herbs and lemon
    - French fries
  - Fresh hot rolls and butter

Dessert

Custom Sheet Cake  
Ice Cream Sundae Bar

\$30 per person  
Prices include tax and service charge

# **SPECIAL OCCASION COCKTAIL PARTY**

## **Displayed Hors d'Oeuvres**

Fresh Crudités with Assorted Dips  
Display Of Domestic And Imported Cheeses With A Variety Of Crackers  
Seasonal Sliced Fruit Display

## **Two Hours Butler Style Hors d'Oeuvres**

Egg Rolls, Sausage-Stuffed Mushrooms, Lobster Newburg Puffs,  
Coconut Shrimp, Clams Casino, Sesame Chicken And Mini Crab cakes

## **Carving Stations**

**New York Sirloin Of Beef**  
Roast Breast Of Turkey

## **Pasta Station**

Penne Pasta With Coral Vodka Sauce  
Bowtie Pasta With Fresh Basil Tomato Sauce

## **Desserts**

Chef's Selection of Assorted Desserts

Price: \$34.95

**\$50 Chef Fee for all action stations**

Prices subject to 7% NJ Sales Tax and 20% Taxable Service Charge