



COCKTAIL RECEPTIONS & GATHERINGS

Unlimited Passed Hot and Cold Small Bites Please Choose Five

Potato & Cheese Perogies, Caramelized Onions
Cheese Burger Sliders, Crispy Chicken Sliders, Pulled Pork Sliders
Shot Glass Classic Shrimp Cocktail, Shot Glass Tuna Or Salmon Poke
Franks In A Blanket, Chicken Tenders, Crispy Breaded Fried Ravioli
Spicy Crab Roll Or California Roll Sushi, Dipping Sauce
Crispy Panko Shrimp, Fig Duck Sauce
Mini Crab Cakes, Old Bay Aioli
Tuna Or Salmon Tartar, Crispy Naan Chip, Soy-Ginger Drizzle
Sticky Asian BBQ Baby Back Pork Ribs
Tempura Shrimp, Teriyaki Dipping Sauce
Cheese Steak Egg Rolls
Thinny Thin Pizza Squares
Bamboo Skewered Chicken Or Beef, Or Salmon, Teriyaki Glaze
Skewered Fresh Mootz, Mini Tomato, Fresh Basil, EVOO Drizzle
Crispy Buffalo Style Chicken Wings
Lobster Cobbler: Chilled Lobster Salad Atop Mini Puff Pastry Squares
Ole Style Deviled Eggs, Crispy Bacon Bit Sprinkle
Skewered Seasonal Fruit And Cheese
Crispy For Di Latte Mozzarella Wedges, Marinara
Italian Bruschetta, Crostini Bread, Fresh Basil, EVOO, Balsamic Drizzle

Includes Unlimited Domestic & Imported Draft Beer, Our House Wine

Soft Drinks, Assorted Mini Sweets, Coffee & Tea

Full Bar Service Is Available, Please Inquire

\$44 per person For a Three Hour Gathering

NJ Sales Tax and Gratuities For Our Staff Not Included

Please Drink Responsibly



ALL YOU CAN EAT BUFFET - 25 Guests Or More

Appetizers

Presented Upon Arrival, Choice Of Four

For Di Latte Mozzarella, Tomato, Basil, Virgin Olive Oil, Balsamic
Seasonal Fruit & Cheese, Fresh Vegetable & Dip Platter, Breaded Crispy Ravioli
Vegan Mediterranean Platter With Hummus & Pita, Panko Shrimp With Duck Sauce
Cheese Perogies With Caramelized Onions, Boom-Boom Shrimp
Mini Crabcakes, Crispy Calamari, Cheese Steak Egg Rolls, Sticky Asian Ribs

Entrees

Presented With A Garden Or Caesar Salad & Tomato Soup...Choice Of Three

Grilled Salmon Or Crab Encrusted Sea Bass
BBQ Baby Back Ribs
Three Cheese Ravioli, Marinara Sauce, Melted Mootz
New York Strip, Oven Roasted, Sliced, Demi Glace
Beef Filet Tips, Tri Forest Mushrooms, Demi Glace
Boneless Chicken: Grilled, Parmesan, Francese Or Marsala
Fettucine Or Penne : Alfredo, Red Or Pink Vodka Sauce
Vegan Stir Fry With Tofu Or Chicken Stir Fry With Asian Vegetables
Crabmeat Stuffed Shrimp Or Shrimp Scampi
Macaroni & Cheese, BBQ Pulled Pork On The Side

Sides

Roasted Reds, Mashed, Jasmine Rice, Veggies, Au Gratin Potatoes, Pasta With Garlic & EVOO

Dessert

House Made Brownies, Cookies, Cannoli's

Unlimited Soft Drinks, Coffee & Tea

\$55 per person Tax and Gratuities Additional

Without Appetizer Selection, Deduct \$10

Two Hour Unlimited Draft Beer & Wine Please Add \$12



FOUR COURSE DELUXE PACKAGE FAMILY & CORPORATE GATHERINGS

FIRST COURSE SERVED FAMILY STYLE UPON SEATING

Choice Of Four Appetizers:

Potato & Cheese Perogies With Caramelized Onions
Panko Shrimp, Teriyaki Dipping Sauce
Classic Shrimp Cocktail, In a Shot Glass
Mini Crabcakes, Old Bay Crab Aioli
Sticky Asian Ribs
Crispy Buffalo Chicken Wings
Mediterranean Platter, Hummus, Olives, Peppers, Pita
Philly Cheesesteak Eggrolls

Simmered Blue Moon Mussels
Three Cheese Nachos
Crispy Mozzarella Wedges
Ahi Tuna Tartar With Mango
Crispy Calamari, Marinara
Thinny Thin Cheese Pizza Squares
Spicy Crab Or California Roll Sushi
Crispy Fried Raviolis

SECOND COURSE SERVED TABLESIDE

Choice Of One:

Tomato Basil Soup, Classic Caesar Or Garden Salad With Balsamic Dressing

THIRD COURSE SERVED TABLESIDE

Choice Of Four:

Grilled Salmon

Roasted Red Potatoes, Seasonal Vegetables

Pork Shank Osso Bucco

Sous Verde, Creamy Mashed, Glazed Carrots & String Beans, Pork Au Jus

Crabmeat Stuffed Shrimp

Jasmine Rice & Fresh Vegetable Medley

Short Ribs Of Beef

Bone In, Creamy Mashed, Vegetables, Demi Glace

New York Strip Steak

14 Ounce Choice, Baked Potato, Sauteed Spinach

Filet Mignon

Eight Ounce Angus Prime Center Cut
Creamy Mashed, Grilled Asparagus, Demi Glace

Five Dollars Additional

Chicken Parmesan

House Made Fettuccine, Marinara, Garlic Bread.

Chicken Francaise

Egg Batter Dipped, Pan Sauteed, Jasmine Rice, fresh seasonal Vegetables, Lemon-Butter Pan Sauce,

Hot Wok Stir Fry

Asian Vegetables, Classic Hoisan-Soy Sauce.
Add: Chicken, Shrimp, Tofu Or Crispy Impossible Chicken.
Choice Of: Vegetable, Shrimp, Chicken.

Fettuccine

Alfredo, San Marzano Marinara Or Vodka Pink.
Add Chicken At No Extra Charge.

Jumbo Ravioli

Three Cheese With Buratta Mootz, Ricotta & Parmesan.
San Marzano Marinara, Garlic Bread.

Dessert

NY Cheesecake, Chocolate Layer Cake, Apple Pie

\$55 Per Person, Excludes Sales Tax & Server Gratuity

Exclude The Appetizer Or Dessert And Deduct \$8

AVAILABLE FOR GROUPS OF 12 OR MORE

Includes Coffee & Soft Drinks

Two Hour Unlimited House Wine & Draft Beer, Add \$12



CASUAL GATHERINGS - MEET & EAT

One Selection Per Guest

Entrée Salads

Caesar Or Garden Salad, Choice Of Grilled Chicken Or Grilled Shrimp,

With Grilled Salmon, Please Add \$4

Pear & Gorgonzola Salad Or Chopped Cobb Salad

Balsamic Chicken Salad Or Seared Ahi Tuna Salad

Grilled Steak Salad Or Greek Salad With Chicken

Mediterranean Falafel Salad

Tuna Poke, Salmon Poke Or Seared Ahi Tuna Salad

Hand Held Items

Pat La Frieda Short Rib/Chuck Burger With Fries, Choice Of Topping

Vegan Impossible California Burger With Fries.

Vegan Falafel Pita Sandwich With Fresh Veggies & Tahini. French Fries.

Crab Cake Sliders, Spicy Chicken Sliders, Pulled Pork Sliders, Fries

Grilled Chicken Sandwich Or Prime Rib French Dip, Fries

Fish Tacos, Steak Tacos, Shrimp Taco Or Vegan Chicken Tacos

Rueben Sandwich, Turkey Club Or Turkey Gobbler Sandwich With Fries

Crispy Chicken Sandwich Rib Eye Cheesesteak Sandwich With Fries

BBQ Pulled Pork Sandwich, Cole Slaw & Fries On The Side

Sweet Endings

Cookie & Brownie Assortment

Coffee & Tea

Unlimited Soft Drinks Throughout

\$25 per person (plus tax and gratuities)

Add A Glass Of House Wine Or Beer, \$5 Additional