



Reception Displays

Priced per guest for 1 Hour

Garden Crudités

Chilled Raw Seasonal Vegetables Blue Cheese Dip and Ranch Dip (v)

\$4.50 per guest

Cheese Display

Chef's Assortment of Domestic and Imported Cheeses (v)

Red grapes, Candied Nuts, Assorted Crackers

\$6 per guest

Sliced Fresh Fruit

Assorted Sliced Melons, Fruits and Berries with Honey Yogurt (v)

\$4.50 per guest

Mezze Station

Hummus, Tzatziki, Marinated Tomatoes, Grilled Vegetables, Crostini and Pita Chips (v)

\$6.50 per guest

Antipasti

Coppa, Salami, Soppresata, Pepperoni, Ciliegine Mozzarella, Provolone

Roasted Peppers, Marinated Artichokes, Assorted Olives

Hearth Baked Breads & Breadsticks

\$9.50 per guest

Japanese Platters

(For parties of 50 and under)

Selection of Maki Rolls, including California, Spicy Tuna, Salmon & Avocado and Vegetable

Served with Soy, Pickled Ginger and Wasabi

\$325 /100 pieces per platter

Chilled Seafood Bar

Freshly Shucked Oysters, Littleneck Clams,

Chilled Gulf Shrimp, Cocktail Sauce, Mignonette, Lemon Wedges (gf)

\$19 per guest

Add Jonah Crab Claws - Market Price

Add King Crab Legs - Market Price

Cookies and Brownies

Chef's Selection of Freshly baked Cookies and Brownie (v)

\$4.50 per guest

Ice Cream Sundae Bar

Chocolate and Vanilla Ice Cream, Chocolate Syrup, Butterscotch, Wet Walnuts, Maraschino Cherries,

Rainbow & Chocolate Sprinkles

\$7.50 per guest

Assorted Pastries and Cookies

Chef's Selection of Miniature Pastries, Cookies and Brownies (v)

\$10 per guest ~ Minimum 40 guests

(v-vegetarian, gf gluten free)

Prices do not include 20% Service Charge or NJ Sales Tax

Menu selection due 3 weeks prior to event. Final guest count due 5 Business Days prior to event.



Reception Stations

Priced per guest for 1 Hour

Pasta Station

*Served with Italian Breads, Grated Parmesan and Crushed Red Pepper
(Select 2)*

Orecchiette Pasta Sausage and Broccoli Rabe
Fusilli Carbonara Bacon, Peas, Parmesan Cream
Penne Pasta With Vodka Sauce (v)
Forest Mushroom Ravioli Truffle Butter and Leeks (v)
Eggplant Rollatini Marinara Sauce and Fresh Basil (v)
Penne a la Norma With Eggplant, San Marzano Tomatoes and Basil (v)
Mezze Rigatoni Pasta Creamy Sausage Bolognese
Bowtie Pasta With Foraged Mushrooms, Leeks and Mascarpone (v)
Four Cheese Tortellini Pesto Cream, Parmesan and Pine Nuts (v)
Ham & Pea Macaroni and Cheese

\$10 per guest

Carving Station

Served with Dinner Rolls

Roast Virginia Ham, (gf) Whole Grain Honey Mustard Sauce \$8 per guest
Roasted Turkey Breast, (gf) Cranberry-Orange Relish and Turkey Gravy \$10 per guest
House Smoked Turkey Breast, (gf) BBQ Glaze \$10 per guest
Mustard & Herb Crusted Pork Loin, (gf) Whole Grain Mustard – Madeira Jus \$8 per guest
Roast Filet Mignon, (gf) Bordelaise Sauce and Horseradish Crème Fraiche \$15 per guest
Peppercorn Crusted Beef Sirloin, (gf) Bordelaise Sauce and Horseradish Crème Fraiche \$15 per guest
Roast Prime Rib of Beef, (gf) Au Jus Sauce \$15 per guest

Enhancements for Carving Station

\$3 per guest / per item

Creamy Parmesan Polenta (gf) ~ Sweet Potato Puree (gf) ~ Garlic Mashed Potato (gf) ~ Grilled Asparagus (gf)
Sautéed Green Beans Almandine (gf) ~ Creamy Spinach (gf) ~ Rosemary Roasted New Potatoes (gf)

Risotto Bar

Parmesan and Saffron Risotto (gf)
Toppings Bar including: Wild Mushrooms, Roasted
Asparagus, Roasted Butternut Squash, Shaved
Parmesan Cheese, Scallions, Chopped Herbs, Smoked Bacon
\$12 per guest / 50 guest minimum

Asian Station

Assorted Steamed Dumplings and Potstickers, Vegetable
Spring Rolls, Chicken or Beef Yakatori Skewers, Vegetable
Lo Mein, Vegetable Tempura, Fried Noodles
with Assorted Dipping Sauces, Fortune Cookies
\$15 per guest / 50 guest minimum

Italian Station

Traditional Caesar Salad, Mussels Marinara or White Wine
and Garlic, Sautéed Shrimp Fradiavolo or Shrimp Scampi,
Chicken Parmesan or Marsala, Toasted Garlic Bread
\$17 per guest / 50 guest minimum

Maki Roll Station (Chef Attended)

Freshly Prepared Maki Rolls, Including:
California, Spicy Tuna, Mixed Vegetable, Salmon & Avocado,
Eel and Cucumber, Soy Sauce, Pickled Ginger and Wasabi
\$30 per person / 100 guest minimum
Add sushi & Sashimi Market Price

(v-vegetarian, gf gluten free)

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