



Seated Dinner Menu

Appetizer

(Select 1)

- Roasted Mushroom Bisque
- Tomato and Cheddar Bisque *with Garlic Croutons*
- Lobster Bisque *with Chive Cream (\$3 supplement)*
- Penne Pasta *with Vodka Sauce*
- Four Cheese Tortellini *with Pesto Cream, Toasted Pine Nuts and Parmesan*
- Forest Mushroom Ravioli *with Truffle Butter, Leeks and Parmesan*
- Stuffed Portobello Mushroom (gf) *with Spinach, Mozzarella and Balsamic Glaze*
- Crispy Goat Cheese *with Vegetable Ratatouille, Baby Arugula, Balsamic Syrup*
- Maryland Jumbo Lump Crab Cake *with Remoulade Sauce (\$5 supplement)*
- Traditional Shrimp Cocktail (gf) *(\$5 supplement)*

Salad

(Select 1)

- Classic Caesar Salad *with Garlic Croutons*
- Mixed Greens Salad (gf) *with Toasted Walnuts and Crumbled Blue Cheese*
- Garden Greens Salad (gf) *with Cucumber, Tomato and Carrot*
- Arugula & Endive Salad (gf) *with Strawberries, Almonds, Goat Cheese and Lemon Vinaigrette*
- Mozzarella and Tomato (gf) *Caprese with Baby Arugula, Olive Oil and Basil*

Entrée

(Select 2 entrees – Host must provide advanced counts for each entree)**

- Chicken Florentine *Sundried Tomato Beurre Blanc* \$42
- Sautéed Chicken Francaise *with Lemon and Capers* \$42
- Grilled Filet Mignon (gf) *with Red Wine Jus* \$59
- 12 oz Sirloin Steak (gf) *with Maître d'hôtel Butter* \$55
- 12oz. Duroc Pork Chop (gf) *with Natural Jus* \$45
- Pan Roasted Salmon (gf) *with Whole Grain Mustard Beurre Blanc* \$44
- Horseradish Crusted Salmon (gf) *with Lemon Butter Sauce* \$44
- Filet of Sole Francaise *with Lemon and Capers* \$42
- Crab Stuffed Filet of Sole *with Lemon Chive Beurre Blanc* \$47

Or select 1 Duet, served to all guests

- Duet Filet Mignon and Garlic Shrimp (gf) \$60
- Duet Filet Mignon and Crab Cake \$62
- Duet Filet Mignon and Roasted Lobster Tail (gf) \$69

Entrées served with Chef's Choice of Seasonal Accompaniments (Select 1 vegetable, 1 starch)

- Asparagus, Green Beans, Mixed Seasonal Vegetables, Cauliflower au Gratin
- Rice Pilaf, Jasmine Rice, Roasted Baby Potatoes, Mashed potatoes, Au Gratin Potatoes

Dessert

(Select 1)

- New York Cheesecake *with Raspberry Coulis* ~ Lemon Tartlet ~ Apple Tartlet ~ Bourbon Pecan Tart
- Vanilla Panna Cotta (gf) *with Marinated Strawberries* ~ Decadent Chocolate Torte ~ Sticky Toffee Pudding
- Warm Chocolate Soufflé *(\$6 supplement)*

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

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

****Please note that entrée selections need to go out in your invitations.**

Vegetarian Entree

(Select 1)

Roasted Parmesan Cauliflower Steak *With Arugula and Quinoa Vegetable Salad* \$40

Potato Gnocchi *With Pomodoro Sauce* \$40

Curried Vegetables *Chick Peas, Sweet Potatoes, Seasonal Squash on a Bed of Farro* \$40

Roasted Vegetable & Hummus Tart *Seasonal vegetables layered with olive oil and house blended hummus inside a corn meal shell.* \$40 *(Gluten Free, Vegan)*

Kale & Mushroom Ravioli *Certified Gluten Free Ravioli Filled with Leafy Kale, Mushrooms, and Vegan Cream Cheese.* \$40