

BREAKFAST

THE CONTINENTAL

Assorted Yogurts, Assorted Cereal, Milk

Sliced Fresh Fruit, Berries

Assorted Miniature Bagels, Fresh Baked Breakfast Pastries Including
Regular and Whole Wheat Croissants, Fruit Pastry, Cinnamon Buns, Muffins
Fruit Preserves, Cream Cheese, Butter

Fresh Orange, Grapefruit and Cranberry Juice, Almond Milk

Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas

\$17.95 per person

THE TIGER BREAKFAST BUFFET

Sliced Fresh Fruit, Berry Garnish

Fluffy Scrambled Eggs, Breakfast Sausage, Bacon

Country Style Potatoes with Peppers and Onions

Assorted Miniature Bagels, Fresh Baked Breakfast Pastries Including
Regular and Whole Wheat Croissants, Fruit Pastry, Cinnamon Buns, Muffins
Butter, Fruit Preserves, Cream Cheese

Fresh Orange, Grapefruit and Cranberry Juice, Almond Milk

Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas

\$25.95 per person

HEALTHY START BREAKFAST BUFFET

Egg whites available upon request.

Sliced Fresh Fruit, Vanilla Yogurt

Fluffy Scrambled Eggs, Turkey and Vegetarian Sausage, Hot Oatmeal

Whole Wheat English Muffins, Whole Wheat Croissants

Fruit Preserves, Butter, Low Fat and Vegetable Cream Cheese

Fresh Orange, Grapefruit and Cranberry Juice, Almond Milk

Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas

\$25.95 per person

All menus and prices are subject to change.

15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply

MORNING BREAKS

Prices are Per Person

COFFEE REFRESH

Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas

\$4.50

BEVERAGE REFRESH

Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas,
Soft Drinks, Bottled Water, and Snapple

\$7.00

*DONUT BREAK

Assorted Miniature Donuts, Italian Pastries

Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas,
Infused and Bottled Water

\$9.50

*NICE AND LITE

Granola Bars, Fruit Kebob, Yogurt Dipping Sauce, Whole Wheat Croissants

Freshly Ground Regular and Decaffeinated Lavazza Coffee,

Assorted Teas and Bottled Water

\$10.95

*ENERGY SNACK

Peanut Butter, Cream Cheese, Celery Sticks, Whole Fruit and Trail Mix

Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas,

Infused and Bottled Water

\$10.95

*MAKE YOUR OWN YOGURT PARFAIT

Assorted Greek and Vanilla Yogurt, Mixed Berries

Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted

Teas, Infused and Bottled Water

\$10.95

**\$5 upgraded AM break available*

All menus and prices are subject to change.

15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply

BRUNCH

For groups of 30 or more

BREAKFAST

Sliced Fresh Fruit, Berry Garnish
Fluffy Scrambled Eggs
Cinnamon French Toast, Maple Syrup
Crispy Bacon, Plump Sausage, Country Potatoes with Peppers and Onions
Assorted Miniature Bagels, Fresh Baked Breakfast Pastries,
Regular and Whole Wheat Croissants, Fruit Pastry, Cinnamon Buns, Muffins
Fruit Preserves, Cream Cheese, Butter

SALADS

(Select One)

Mixed Greens, Cranberry, Bleu Cheese, Walnuts, Champagne Vinaigrette
Baby Spinach, Strawberries, Sliced Almonds, Goat Cheese, Balsamic Vinaigrette

ENTREES

(Select Two)

Cavatelli, Broccoli, Garlic, Extra Virgin Olive Oil, Parmesan Cheese
Penne ala Vodka, Blush Tomato Sauce, Green Peas, Parmesan Cheese
Chicken Florentine, Spinach, Swiss Cheese, Sauce Mornay
Grilled Fillet of Salmon, Julienne Vegetables, Chive Lemon Beurre Blanc
Sautéed Beef Tips Au Poivre, Mushrooms, Shallots, Brandy Demi-Glace

DESSERTS

Petit Fours, Assorted Dessert Bars
Fresh Orange, Grapefruit and Cranberry Juice
Tableside Offering of Freshly Ground Regular and Decaffeinated LavAzza Coffee
Assorted Teas

\$40 per person

All menus and prices are subject to change.

15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply

BREAKFAST & BRUNCH ENHANCEMENTS

Available with Continental and Breakfast Buffets

Prices are Per Person

Country Potatoes, Peppers, Onions	\$3.00
Assorted Cereals, Granola, Fruit Yogurts, Whole and Skim Milk	\$3.50
Crispy Bacon	\$3.95
Sausage	\$3.95
Vegetarian or Turkey Sausage	\$3.95
Fluffy Scrambled Eggs (egg whites upon request)	\$4.00
Egg Beaters	\$4.00
Hot Oatmeal	\$4.95
Buttermilk Pancakes, Maple Syrup	\$4.95
Egg, Cheese, Bacon/Pork Roll on a Bagel	\$5.95
Cheese Blintzes, Berry Compote	\$5.95
Quiche Lorraine	\$5.95
Sliced Smoked Salmon, Classic Garnishes	\$8.95
Hard Boiled Eggs (Price per dozen)	\$12.00

STATIONS

Oatmeal Station	\$5.95
<i>Oatmeal, Assorted Toppings. Fresh Fruit, Brown Sugar, Cinnamon, Raisins, Craisins Crispy Bacon</i>	
Granola Station	\$6.95
<i>Granola, Assorted Toppings. Fresh Fruit, Brown Sugar, Cinnamon, Raisins, Craisins</i>	
Belgian Waffle Station*	\$6.95
<i>Fluffy Waffles, Maple Syrup (Select 3 Toppings): Fresh Seasonal Berries, Whipped Cream, Dark Chocolate, Caramel, Glazed Pecans, Glazed Walnuts, Hot Apples, Bananas</i>	
Omelet Station*	\$7.95
<i>Made-to-Order; Choice of Peppers, Onions, Tomatoes, Spinach, Cheddar, American, and Swiss Cheese, Bacon, Ham, Mushrooms (Egg Whites available for an additional \$1.50)</i>	

\$150 Attendant Fee will be added for each Action Station Ordered

All menus and prices are subject to change.

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BOXED LUNCH

May order two options with pre-determined counts.

Prices are Per Person

CALIFORNIAN

Roasted Turkey Breast Wrap, Avocado, Lettuce, Tomato
Individual Bag of Chips, Whole Fruit
Bottled Water, Assorted Soft Drinks

\$20.95

TEXAN

Shaved Roast Beef, Cheddar Cheese, Kaiser Roll
Individual Bag of Tortilla Chips, Whole Fruit
Bottled Water, Assorted Soft Drinks

\$21.95

HEALTH NUT

Grilled Assorted Vegetables, Balsamic Marinade, Herb Wrap
Granola Bars, Whole Fruit
Bottled Water, Vitamin Water

\$21.95

SICILIAN

Italian Meats, Provolone Cheese, Ciabatta Bread
Individual Bag of Chips, Whole Fruit
Bottled Water, Assorted Soft Drinks

\$22.95

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PETITE SANDWICH BOARD

SALADS

(Select Two)

Tossed Garden Salad, Cherry Tomatoes, Cucumbers, Red Onion,
Shredded Carrots, Assorted Dressings

Mixed Field Greens, Strawberries, Crumbled Goat Cheese

Caesar Salad, Housemade Garlic Croutons, Parmesan Cheese

German Potato Salad

Bow Tie Pasta Salad, Artichokes, Olives, Roasted Peppers, Feta Cheese, Herb Vinaigrette

Sandwiches are available on a variety of rolls; gluten free available upon request.

AN ASSORTMENT OF PETITE DELI SANDWICHES

(Select Three)

Fresh Mozzarella and Tomato

Roast Beef and Provolone

Turkey and Swiss

Ham and Brie

Grilled Vegetable

Tuna Salad

Assortment of Miniature Artisan Rolls, Baguettes, Pinwheels. Mayonnaise, Mustard,
Chipotle Aioli, Horseradish Cream, Fresh Basil Oil

DESSERT & BEVERAGES

Nassau Inn Chocolate Chunk Cookies

Homemade Brownies

Assorted Dessert Bars

Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas

Assorted Soft Drinks, Bottled Water and Iced Tea

\$38 Per Person

All menus and prices are subject to change.

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LUNCH

THE N.Y. DELI BUFFET

Minimum of 10 people.

SALADS

(Select Two)

Tossed Garden Salad, Cherry Tomatoes, Cucumbers,
Red Onions, Shredded Carrots, Assorted Dressings

German Potato Salad

Macaroni Salad

N.Y. STYLE DELI SANDWICHES

(Make your own)

Roasted Turkey, Sliced Pastrami, House Cooked Corned Beef,
Roast Beef Rye and Marble Bread

Sliced Cheese Tray

Condiment Tray with Creamy Coleslaw, Lettuce, Tomatoes, Pickles,
Spicy and Deli Style Mustard, Russian dressing

DESSERT & BEVERAGES

New York Style Cheese Cake

Assorted Dessert Bars

Freshly Ground Regular and Decaffeinated LavAZza Coffee,
Assorted Teas Assorted Soft Drinks,
Bottled Water and Iced Tea

\$38 Per Person

All menus and prices are subject to change.

15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply

THEMED LUNCHES

HEALTHY CHOICE

Roasted Beets, Walnuts, Goat Cheese

Garden State Salad Bar

Mixed Greens, Cucumbers, Shredded Carrots, Red Onion, Garbanzo Beans, Edamame, Toasted Pumpkin Seeds, Feta Cheese, Roasted Red Peppers, Quinoa, Kalamata Olives, Cheddar Cheese, Broccoli, Hard Boiled Eggs, Croutons

(Select Two)

Herb Grilled Salmon, Tomato Bruschetta

Baked Zucchini and Parmesan Crusted Chicken

Seasonal Quiche of the Day

Chef's Selection of Seasonal Vegetable

Multi-Grain Rolls, Butter

Berries, Cream

Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas,
Soft Drinks and Bottled Water

\$40 Per Person

SOUTHERN COMFORT

Seasonal Greens, Cucumber, Grape Tomato, Red Onion, Shredded Carrots, Ranch Dressing

Classic Red Bliss Potato Salad

Mac and Cheese (Classic or Buffalo)

Herb Baked Chicken on the Bone

BBQ Pulled Pork

Chef's Selection of Seasonal Vegetable

Fresh Baked Rolls, Corn Bread, Biscuits

Seasonal Cobbler

Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas,
Soft Drinks and Bottled Water

\$40 Per Person

All menus and prices are subject to change.

15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply

THEMED LUNCHEES CONT.

LITTLE ITALY

Grilled Vegetables, Extra Virgin Olive Oil, Basil Chiffonade
Lemon, Chickpea and Radicchio Salad
Caesar Salad, Housemade Garlic Croutons, Parmesan Cheese

(Select Two)

Tuscan Grilled Chicken Breast, White Beans, Lemon, Rosemary
Sicilian Roast Porkloin, Peppers, Onions, Potatoes, Sweet Sausage
Tuscan Herb Marinated Flank Steak, Barolo Demi-Glace
Penne ala Vodka, Grated Parmesan Cheese
Parmesan Crusted Baked Salmon, Roasted Tomato Sauce
Seared Tilapia, Artichoke, Lemon, Parsley, Toasted Pine Nuts

Chef's Selection of Seasonal Vegetables, Focaccia Bread Biscotti, Lemon Bars, Housemade Cannoli
Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas, Soft Drinks and Bottled
Water

\$40 Per Person

PHILADELPHIA STREET FARE

Antipasto Salad, Balsamic Dressing Caesar Salad, Croutons, Parmesan Cheese

(Select Two)

Homemade Italian or Vegetarian Meatballs, Marinara Sauce
Sweet Italian Sausage, Sautéed Peppers, Onions, Marinara Sauce
Philly Cheese Steak (Beef or Chicken), Sautéed Peppers and Onions, Cheese Wiz, Sliced Provolone,
Grated Parmesan Cheese, Sliced Hot Cherry Peppers, Pickles, Italian Hoagie Rolls
Kettle Chips, Ketchup, Mayonnaise Assorted Dessert Bars
Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas, Assorted Herbal Teas,
Soft Drinks and Bottled Water

\$40 Per Person

All menus and prices are subject to change.

15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply

THEMED LUNCHESES CONT.

NEW ORLEANS

Mixed Field Greens, Tomato, Red Onion, Hard Boiled Egg, Bacon, Champagne Vinaigrette

Fresh Cucumber and Dill Salad

Blackened Salmon

Creole Chicken, Andouille Sausage

Sautéed Greens, Red Beans, Rice

Fresh Baked Sourdough Rolls, Butter Warm Bread Pudding, Bourbon Sauce

Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas, Soft Drinks and Bottled Water

\$40 Per Person

PLATED LUNCH

Entrée orders may be taken tableside for groups of 25 people or less; a \$7 surcharge will apply.

\$40 server fee for parties of 10 or less. Tableside service not available during the week.

APPETIZERS

(Select One)

Spring Mix Greens, Tomatoes, Julienne Carrots, Red Cabbage, Cucumbers, Balsamic Vinaigrette

Arugula Salad, Poached Pear, Walnuts, Bleu Cheese, Champagne Vinaigrette

Tomato, Fresh Mozzarella, Balsamic Reduction, Chiffonade of Fresh Basil

ENTRÉES

Selection of two entrées with pre-determined counts and place card noting guest entrée selection. Price based on highest priced entrée for all guests.

Please add \$4.95 per person for choice of three (does not include vegetarian option).

Sliced Pork Loin, Apple Reduction

Penne Primavera Tossed, Fresh Vegetables, Marinara

Chicken Marsala, Wild Mushroom Sauce

Chicken Saltimbocca, Madeira Wine Sauce

Seared Tilapia, Pine Nuts, Artichokes, Lemon Butter Sauce

Braised Beef Short Rib

Grilled Atlantic Salmon Fillet, Roasted Tomato Beurre Blanc

Petite Filet Mignon, Brandy Peppercorn Sauce

DESSERT

(Select One)

Classic Carrot Cake, Caramel Sauce

New York Cheesecake, Raspberry Sauce

Blackout Cake, Chocolate Sauce*

Chocolate Layer Pound Cake, Chocolate Ganache Filling

Assorted Soft Drinks, Bottled Water, Iced Tea,
Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas

\$40 Per Person

\$2.50 Additional Per Person*

All menus and prices are subject to change.

15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply

AFTERNOON BREAKS

Prices are Per Person

COFFEE REFRESH

Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas

\$4.50

BEVERAGE REFRESH

Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas,
Soft Drinks, Bottled Water, and Snapple

\$7.00

NASSAU SWEET TREAT

Assortment of Dessert Bars and Squares

Dried Fruit, Nuts Berries, Cream Cookies, Biscotti

Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas,
Soft Drinks and Bottled Water

\$14.50

THE CHEESE BOARD

Domestic and Imported Cheeses

Sliced Baguette, Water Crackers

Freshly Sliced Fruit, Berry Garnish

Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas,
Soft Drinks and Bottled Water

\$15.00

All menus and prices are subject to change.

15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply

AFTERNOON BREAKS CONT.

Prices are Per Person

TRAILBLAZER

Trail Mix with Assorted Nuts, Dark Chocolate
Whole Fresh Fruit Display
Fresh Vegetable Crudités, Herb Dip
Health Bars
Gatorade, Vitamin Water, V8, Bottled Water
Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas

\$16.00

MEDITERRANEAN BREAK

Roasted Red Pepper Hummus
Fresh Tomato Bruschetta
Vegetable Crudite, Tzatziki Sauce
Kalamata Olives, Crostini, Pita Chips
Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas,
Soft Drinks and Bottled Water

\$16.00

OLSSON'S SPECIALTY CHEESE BOARD

An Assortment of Olsson's Imported Cheeses, Accompaniments
Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas,
Soft Drinks and Bottled Water

\$17.50

All menus and prices are subject to change.

15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply

TIMELESS

Four hour reception includes butler passed hors d'oeuvres and Perrier upon arrival, display, appetizer, salad, entrée, premium open bar, dessert and coffee and tea service.

APPETIZERS

Selected six passed Hors D' Oeuvres

Cilantro Shrimp Wonton	Fresh Tomato and Mozzarella Crostini
Mini Frank in a Blanket	Goat Cheese Stuffed Date Wrapped in Bacon
Sesame Chicken, Sweet Thai Chili Sauce	Spinach and Artichoke Tart
Spanikopita	Kale and Edamame Dumpling
Mini Beef Wellington	Mini Cuban Sandwich
Vegetable Sui Mei	Phyllo-Wrapped Brie, Raspberry

Displayed assortment of fresh Seasonal Vegetables, dipping sauces, hummus, pita chips, and cheeses

CHAMPAGNE TOAST

APPETIZERS

(Select One)

Goat Cheese and Tomato Risotto Cake, Basil Aioli
Seasonal Ravioli
Sliced Fruit Plate, Raspberry Coulis

SALADS

(Select One)

Spring Mix, Tomatoes, Julienne Carrots, Red Cabbage, Cucumbers, Balsamic Vinaigrette
Caesar Salad, Housemade Garlic Croutons, Parmesan Cheese
Baby Spinach, Goat Cheese, Almonds, Red Onion, Citrus Vinaigrette

ENTRÉES

*Selection of two with pre-determined counts and place card noting guest entrée.
Vegetarian option available with predetermined counts.*

Herb Crusted French Cut Chicken Breast, Natural Jus
Filet Mignon, Wild Mushrooms, Merlot Demi-Glace
Macadamia Crusted Mahi Mahi
Pan Seared Salmon, Roasted Tomato Beurre Blanc

DESSERT

Your choice of Fresh Fruit Tart, Chocolate Blackout Cake or NY Style Cheesecake
Tableside Offering of Freshly Ground Regular and Decaffeinated LavAzza Coffee and Assorted Teas

\$110 Per Person

All menus and prices are subject to change.

15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply

NASSAU DINNER BUFFET

For groups under 25 people a \$75 fee applies

SALADS

Bocconcini, Cherry Tomatoes, Fresh Basil, Olive Oil
Spinach, Strawberries, Goat Cheese, Walnuts, Balsamic Vinaigrette

ENTRÉES

(Select Three)

Flank Steak with Mushrooms, Demi-Glace
Grilled Salmon, Citrus Beurre Blanc
Sautéed Chicken Breast, Tomatoes, Fresh Mozzarella, Spinach
Sliced Pork Tenderloin, Bourbon Glaze
Tortellini, Marsala, Mushrooms, Peas, Pancetta
Chef's selection of seasonal sides and freshly baked rolls with butter

DESSERT

Assorted Mini Desserts & Mini Pastries
Freshly Ground Regular and Decaffeinated Lavazza Coffee Assorted
Teas, Assorted Soft Drinks and Iced Tea

\$55 Per Person

All menus and prices are subject to change.

15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply

PLATED DINNER

*Entrée orders may be taken tableside for groups of 25 people or less.
A service charge of \$7 per person will be applied. \$40 server fee for parties of 10 or less.*

APPETIZER

(Select One)

Upgraded appetizer options available

Goat Cheese & Tomato Risotto Cake, Basil Aioli **\$10**

Seasonal Ravioli **\$10**

Crab Stuffed Shrimp, Lobster Cream **\$13**

SALADS

(Select One)

Spring Mix Greens, Tomatoes, Julienne Carrots, Red Cabbage, Cucumbers, Balsamic Vinaigrette
Arugula Salad, Poached Pear, Walnuts, Bleu Cheese, Champagne Vinaigrette
Spinach, Pine Nuts, Locatelli Cheese, Orange Segments, Citrus Vinaigrette

LEMON INTERMEZZO

ENTRÉES

Selection of two entrées with pre-determined counts and place card noting guest entrée selection. Price based on highest priced entrée for all guests. Please add \$4.95 per person for choice of three (does not include vegetarian option).

Pork Chop, Apple Cider Brandy Sauce

Atlantic Salmon, Roasted Tomato Beurre Blanc

Crab Cake (Available gluten-free upon request)

Chicken Francaise

Braised Beef Short Rib

New York Strip, Fried Onions, Port Wine Demi

Grilled Filet Mignon, Wild Mushrooms, Merlot Demi-Glace

Surf & Turf (Market Price)

DESSERT

(Select One)

New York Cheesecake, Raspberry Sauce

Blackout Cake, Chocolate Sauce

Fresh Fruit Tart

Assorted Soft Drinks, Bottled Water, Iced Tea, Freshly Ground Regular and Decaffeinated Lavazza
Coffee and Assorted Teas

\$58 per person

All menus and prices are subject to change.

15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply

VEGETARIAN

PASTA PRIMAVERA

Penne Pasta, Seasonal Vegetables, Blush Sauce

GRILLED VEGETABLE NAPOLEON

Portobello Mushroom, Zucchini, Squash, Red Peppers, Fresh Mozzarella, Tomato Sauce

VEGETABLE STRUDEL

(Tablesides Only)

Julienne Vegetables in a Light Pastry, Boursin Cheese, Marinara Sauce

SEASONAL RAVIOLI

Butternut Squash, Vegetable or Mushroom

SPAGHETTI SQUASH CURRY, ROASTED CHICKPEAS

(Tablesides Only)

Chopped Asparagus, Cremini Mushrooms, Scallions

PALAK PANEER

Paneer, Spinach, Basmati, Naan

All menus and prices are subject to change.

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A LA CARTE

PRICE PER ITEM

- Mineral Water **\$3.75**
- Bottled Spring Water **\$2.75**
- Regular and Diet Soft Drinks **\$2.75**
- Regular and Diet Snapple **\$3.50**
- Vitamin Water **\$4.50**
- Energy Drinks **\$6.50**
- Assorted Boxed Cereals **\$3.00**
- Granola Bars **\$2.50**
- Health Bars **\$3.75**
- Bags of Pretzels, Potato Chips, Popcorn **\$2.50**
- Whole Fruit **\$2.50**
- Ice Carving (*Market Price*)
- Full Sheet Cake (serves 61 - 110 people) **\$320**
- Half Sheet Cake (serves 31 - 60 people) **\$160**
- Quarter Sheet Cake (serves 21 - 30 people) **\$115**
- 9" Cake (serves 15 - 20 people) **\$65**

ITEMS PER POUND

- Popcorn **\$9.50**
- Peanuts **\$9.50**
- Pretzels **\$9.50**
- Potato Chips **\$9.50**
- Party Mix **\$9.50**
- Tortilla Chips, Salsa, Guacamole **\$15**
- Mixed Nuts **\$24**
- Trail Mix **\$20.50**

ITEMS PER POUND

- Freshly Sliced Fruit **\$4.50**
- Florida Orange Juice **\$3.75**
- Fruit Juice **\$3.75**
- Scoop of Chocolate or Vanilla Ice Cream **\$3**
- Assorted Mini Candy Bars **\$3.75**

ITEMS PER DOZEN

- Mini Croissants **\$36**
- Mini Danish **\$35**
- Mini Muffins **\$35**
- Bagels with Cream Cheese **\$39**
- Nassau Inn Chocolate Chunk Cookies **\$27**
- Double Fudge and Peanut Butter Brownies **\$27**
- Chocolate Dipped Strawberries **\$30**
- Hot Soft Pretzels, Mustard **\$32**
- Mini Pastries (Cream Puffs, Cannolis, Eclairs) **\$37**
(3 per person recommended)
- Assorted Fruit Yogurts **\$38**

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RECEPTION STATIONS

Prices are per person, based on one hour of service.

*Chef Attended (\$150 Attendant Fee Per 75 Guests)**

POACHED SALMON DISPLAY

Whole Poached Salmon, Sliced Cucumber, Dill Crème
\$7.00 (30 person minimum)

SUSHI

Assorted Maki, Salmon, Tuna, Yellowtail Nigiri, Soy Sauce,
Pickled Ginger, Wasabi (5 pieces per person)
\$15

DUMPLINGS & YAKATORI

Ginger Shrimp Dumplings, Edamame Dumplings, Vegetable Spring Roll
and Grilled Chicken Yakatori Skewers, Chinese Mustard,
Duck Sauce and Soy Sauce
\$15

SALAD STATION

Chicken \$10.95, Steak \$11.95, or Shrimp \$12.95 Seasonal Greens, Romaine,
Grape Tomatoes, Red Onions, Cucumbers, Edamame, Carrot, Shredded
Cheddar Cheese, Parmesan Cheese, Croutons,
Balsamic and Ranch Dressings
\$7.50

AMERICAN RAW BAR

Iced Jumbo Shrimp, North Atlantic Crab Claws,
Blue Point Oysters, Little Neck Clams,
Spicy Cocktail Sauce, Horseradish, Lemon Wedges
Market Price

SLIDERS *(Select Two)*

Short Rib, Caramelized Onions, Cheddar Cheese, Baby Arugula
Pulled Pork, Coleslaw, Pickled Red Onion
Black Bean Slider, Smoked Gouda, Watercress
Sriracha Ketchup, Garlic Aioli
\$14

INTERNATIONAL & DOMESTIC CHEESE

Imported and Domestic Cheese, Fresh Fruit,
Assortment of Breads and Crackers
\$7.50

PASTA *(Select Two)*

Tortellini, Marsala, Mushrooms, Peas, Panchetta
Orecchietta, Basil Pesto, Pine Nut, Garlic, Parmesan
Cavatappi Pomodoro, Plum Tomato Sauce, Basil
Penne ala Vodka
Focaccia Bread, Extra Virgin Olive Oil, Red Pepper Flakes
\$12.50

ANTIPASTO DISPLAY

Prosciutto, Salami, Fresh Mozzarella, Grilled Asparagus, Roasted Red
and Yellow Bell Peppers, Marinated Artichokes, Mushrooms,
Kalamata Olives, Pepperoncini, Baguette
\$14.50

MAC & CHEESE BAR

Choose Classic or Buffalo, (select three toppings) Tomatoes, Bacon
Crumbles, Scallions, Ham, Broccoli, Seasoned Bread Crumbs
\$9.50

DUMPLINGS & YAKATORI

Ginger Shrimp Dumplings, Edamame Dumplings, Vegetable Spring Roll
and Grilled Chicken Yakatori Skewers, Chinese Mustard,
Duck Sauce and Soy Sauce
\$15

FRESH VEGETABLE CRUDITE

Seasonal Assortment of Fresh Vegetables,
Cucumber Dill and Onion Dips
\$6.25

OLSSON'S CHEESE DISPLAY

Upgrade any Cheese Display to an assortment of Olsson's Imported
cheese and accompaniments. Different packages available.

COOKIES & MILK

Assorted Bakery Cookies, Milk Shooters
\$4.75

VIENNESE STATION

Miniature Eclairs, Cannoli, Cream Puffs, Tartlets, Petit Fours,
Italian Cookies
\$14.75

BANANA FOSTER STATION*

Made to Order with Bananas, Brown Sugar, Flamed Rum,
Vanilla Bean Ice Cream
\$8.95

RECEPTION ENHANCEMENTS

All options packaged to go.

Soft Pretzels, Mustard, Melted Cheese **\$3.00**

Caramel Apples **\$3.00**

Pork Roll and Cheese Sandwich **\$3.50**

Pork Roll, Egg and Cheese Sandwich **\$4.75**

Coffee & Biscotti **\$5.00**

Warm Cider & Sugar Donut **\$5.00**

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CARVING STATIONS FOR RECEPTIONS

\$5 server fee per person for parties of 30 or less. \$150 fee per carver per 75 guests.

Prices are per person.

SLOW ROASTED TOP ROUND OF BEEF

Silver Dollar Rolls, Horseradish, Mayonnaise, Dijon Mustard

\$11.00

ROASTED TURKEY BREAST

Silver Dollar Rolls, Honey Mustard, Orange Cranberry Relish, Mayonnaise

\$11.00

HONEY GLAZED BONE-IN HAM

Silver Dollar Rolls, Dijon Mustard, Mayonnaise, Peach Relish

\$10.00

FIVE PEPPER CRUSTED STRIP LOIN

Silver Dollar Rolls, Bordelaise Sauce, Horseradish Cream

\$13.00

ROSEMARY BLACK PEPPER CRUSTED PORK LOIN

Silver Dollar Rolls, Applesauce and Honey Dijon Mustard

\$10.00

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HORS D'OEUVRES

May order in increments of 25.

Priced Per 100 Pieces.

HOT		COLD	
Spanikopita	\$275	California Roll	\$225
Mini Frank in a Blanket	\$275	Smoked Salmon, Herb Cheese Pumpernickel	\$300
Sesame Chicken, Thai Chile Sauce	\$275	Black Pepper Crusted Tuna Carpaccio, Wasabi Aoli	\$325
Buffalo Chicken Rangoon	\$275	Tuna Roll	\$325
Crisp Spinach and Artichoke Tart	\$275	Prosciutto Wrapped Melon	\$325
Vegetable Sui Mei	\$275	Fresh Tomato and Mozzarella Crostini	\$325
Pork Kimchi Dumpling	\$275	Cilantro Shrimp Wonton	\$325
Kale & Edamame Dumpling	\$275	Bellini, Caviar, Crème Fraiche	\$375
Vegetable Spring Roll	\$300	Rare Seared Filet of Beef Crostini, Horseradish	\$375
Crab Cakes, Remoulade	\$325	Poached Shrimp, Cocktail Sauce (Minimum 3 per person required)	\$425
Mini Beef Wellington	\$325		
Lobster and Shrimp Spring Roll	\$375		
Beef Tenderloin Kebob	\$375		
Scallops Wrapped in Bacon	\$375		
Coconut Shrimp	\$375		
Mini Cuban Sandwich	\$375		
Raspberry, Brie, Phyllo	\$375		
Beef Barbacoa Taquito	\$375		
Cherry Blossom Tart	\$385		
Goat Cheese Stuffed Date Wrapped in Bacon	\$385		
Short Rib Roquefort Handpie	\$400		
Baby Lamb Chops	\$425		

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BEVERAGES

PREMIUM OPEN BAR

LIQUOR

Absolut, Tanqueray, Bacardi, Captain Morgan, Jack Daniels, Seagram's VO, Dewar's, Cuervo Gold

CORDIALS

Amaretto, Café Lolita, Peach Schnapps, Triple Sec, Sweet and Dry Vermouth

BEER *(Select three)*

Amstel Lite, Heineken, Sam Adams, Corona, Yuengling, River Horse IPA, Harpoon IPA, Sam Adams Seasonal, Brooklyn Seasonal

House WINE

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot

OTHER BEVERAGES

Assorted Soft Drinks, Juices, Mineral Water, O'Doul's

SUPER PREMIUM BAR UPGRADE

LIQUOR

Ketel One, Bombay Sapphire, Johnny Walker Black, Captain Morgan, Maker's Mark, Crown Royal, Patron Silver

CORDIALS

Amaretto di Saronno, Cointreau, Sambuca, Kahlua, Sweet and Dry Vermouth

BEER *(Select three)*

Amstel Lite, Heineken, Sam Adams, Corona, Yuengling, River Horse IPA, Harpoon IPA, Sam Adams Seasonal, Brooklyn Seasonal

WINE *(Select four)*

Santa Margherita Pinot Grigio, Benziger Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, A by Acacia Pinot Noir

OTHER BEVERAGES

Assorted Soft Drinks, Juices, Mineral Water, Kaliber

BEVERAGE UPGRADES

All upgrades require an extra bartender at \$100 per 50 people.

VODKA LUKE

All vodka is premium Stolichnoff. (Select 3) Raspberry, Vanilla, Peach, Strawberry, Salted Caramel, Chocolate Coconut, Chocolate Raspberry, Orange

\$9.50 Per Person

Ice Luke, Market Price

MARTINI BAR

Enhance your event with a custom martini menu, including premium liquor, a separate bar location, mixers, and garnish.

Watermelon Martini, Apple Martini, Chocolate Martini, Cosmopolitan, Lemon Drop Martini, Dirty Martini with Stuffed Green Olives and choice of Blue Cheese or Hot Peppers

\$11.50 Per Person

BEVERAGE PRICE LIST

Open Bar (Priced Per Person)

	Premium	Super Premium
First Hour	\$17.00	\$20.00
Second Hour	\$24.00	\$27.00
Third Hour	\$31.00	\$34.00
Fourth Hour	\$38.00	\$41.00

Tab Host Bar (Priced Per Drink)

	Premium	Super Premium
Mixed Drinks	\$7.00	\$8.00
Cordials	\$8.75	\$10.00
Domestic Beer	\$5.50	\$5.50
Imported Beer	\$6.00	\$6.00
Non-Alcoholic Beer	\$4.00	\$4.00
House Wines by Glass	\$8.00	\$8.50
Soft Drinks	\$3.00	\$3.00
Mineral Water	\$3.50	\$3.50
Martini	\$11.00	\$13.00

Cash Bar (Priced Per Drink)

	Premium	Super Premium
Mixed Drinks	\$8.00	\$9.00
Cordials	\$9.00	\$10.50
Domestic Beer	\$6.00	\$6.00
Imported Beer	\$6.50	\$6.50
Non-Alcoholic Beer	\$4.50	\$4.50
House Wines by Glass	\$8.50	\$9.00
Soft Drinks	\$3.25	\$3.25
Mineral Water	\$3.75	\$3.75
Martini	\$11.50	\$13.50

Bulk Beverages

	Priced Per Gallon
Fruit Punch (Non-Alcoholic)	\$50.00
Champagne Punch	\$90.00
Mimosa Punch	\$90.00

BARTENDERS

One bartender serves 50 people maximum. \$100 per bartender per four hour period and \$25 per bartender per each additional hour.

COCKTAIL SERVERS

One cocktail server provides drink order service for 15 people maximum.
\$60 fee per server per hour will apply (necessary for functions without a private bar).

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BANQUET WINE LIST

All prices are subject to change.

HOUSE WINES

Beaulieu Vineyard Century Cellars Merlot, Cabernet, Zinfandel, Chardonnay, Coastal Pinot Noir \$34

HOUSE WINES

Chardonnay, Carneros, Beaulieu Vineyard (Carneros, CA) \$54
Chardonnay, Carneros, Acacia (Napa, CA) \$60
Chardonnay, Vintner's Reserve, Kendall Jackson (Central Coast, CA) \$40
Chardonnay, Benziger (Glen Ellen, CA) \$38
Chardonnay, Casa Lapostolle (Chile) \$34
Chardonnay, Jacobs Creek (Australia) \$38
Sauvignon Blanc, Nobile (New Zealand) \$38
Sauvignon Blanc, Benziger (Glen Ellen, CA) \$36
Pinot Grigio, Sartori (Italy) \$34
Pinot Grigio, Santa Margherita \$50

RED WINES

Cabernet Sauvignon, Freakshow \$50
Cabernet Sauvignon Benziger (Glen Ellen, CA) \$38
Cabernet Sauvignon Vintner's Reserve, Kendall Jackson (Central Coast, CA) \$38
Cabernet Sauvignon, Rodney Strong Vineyards (Sonoma, CA) \$40
Merlot, Coastal Estate Beaulieu Vineyards (Coastal, CA) \$35
Merlot, Benziger (Glen Ellen, CA) \$38
Merlot, Jade Mountain (Napa, CA) \$35
Pinot Noir, Kenwood (Sonoma CA) \$37
Pinot Noir, A by Acacia \$36
Shiraz, Jacob's Creek Reserve (Australia) \$38
Cotes-Du-Rhone, Reserve, Perrin (Rhône Valley, France) \$36
Chianti, Reserva, Castello Banfi (Tuscany, Italy) \$56
Chianti, Cecchi (Tuscany, Italy) \$34
Zinfandel, St. Francis (Santa Rosa, CA) \$40

BLUSH WINES

White Zinfandel, Buehler (Central, CA) \$32
Reserve Pinot Noir Rose (North Coast, CA) \$38

BUBBLES

Moët & Chandon, Imperial (France) \$90
Chandon Brut, Domaine (California) \$60
Perrier Jouët, Grand Brut NV (France) \$75
Veuve du Vernay, Brut NV (France) \$35
Cupcake Prosecco (Italy) \$32

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