





# 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

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*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*

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



# BRUNCH

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*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*



# 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.*

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# THEMED LUNCHES

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## 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**

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# AFTERNOON BREAKS

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*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**

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# AFTERNOON BREAKS CONT.

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*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**

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# EXECUTIVE DINNER PACKAGE

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*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*

Coconut Shrimp	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**

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# NASSAU DINNER BUFFET

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*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**

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# PLATED DINNER

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*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**

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# VEGETARIAN

## PASTA PRIMAVERA

Penne Pasta, Seasonal Vegetables, Blush Sauce

## GRILLED VEGETABLE NAPOLEON

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

## VEGETABLE STRUDEL

*(Tableside Only)*

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

## SEASONAL RAVIOLI

Butternut Squash, Vegetable or Mushroom

## SPAGHETTI SQUASH CURRY, ROASTED CHICKPEAS

*(Tableside Only)*

Chopped Asparagus, Cremini Mushrooms, Scallions

## PALAK PANEER

Paneer, Spinach, Basmati, Naan

*All menus and prices are subject to change.*

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

# 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

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*\$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 Pumpnickel	\$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

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## 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)**

	<b>Premium</b>	<b>Super Premium</b>
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)**

	<b>Premium</b>	<b>Super Premium</b>
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)**

	<b>Premium</b>	<b>Super Premium</b>
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**

	<b>Priced Per Gallon</b>
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).

*All menus and prices are subject to change.*

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

# 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

*All menus and prices are subject to change.*

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

