



2018 Holiday Party Packages

Sleigh Ride

4 hour reception includes butler passed hors d'Oeuvres and Perrier upon arrival, display, appetizer, salad, entrée, premium open bar, dessert with coffee and tea service, and parking for evening and weekend events (excludes overnight parking).

Cocktail Hour

Select six passed Hors D' Oeuvres

Crab Cakes, Remoulade	Scallops Wrapped in Bacon
Mini Franks in a Blanket	Coconut Shrimp
Sesame Chicken, Sweet Thai Chili Sauce	Spinach and Artichoke Tart
Spanikopita	Kale & Edamame Dumpling
Mini Beef Wellington	Short Rib Roquefort Handpie
Vegetable Spring Rolls, Sweet Thai Chili Sauce	Cherry Blossom Tart

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

Hot Station

(Select One)

Dumplings & Yakatori

Ginger Shrimp Dumplings, Pork Pot Stickers,
Vegetable Spring Rolls, Grilled Chicken Yakatori Skewers,
Chinese Mustard, Duck Sauce, Soy Sauce

Pasta

Tortellini, Marsala, Mushrooms, Peas, Pancetta
Cavatappi Pomodoro, Plum Tomato Sauce, Basil
Focaccia Bread, Extra Virgin Olive Oil

Champagne Toast

Appetizers

(Select One)

Wild Mushroom & Goat Cheese Risotto Cake, White Truffle Aioli
Crab Cake, Corn Salsa
Butternut Squash Ravioli, Tarragon Brown Butter Sauce

Salads

(Select One)

Spring Mix, Tomatoes, Julienne Carrots, Red Cabbage, Cucumbers, Balsamic Vinaigrette
Baby Spinach, Dried Cranberries, Bacon, Bleu Cheese, Citrus Vinaigrette
Arugula, Wine Poached Pear, Walnuts, Bleu Cheese, Champagne 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
Surf & Turf, Petit Filet Mignon, Demi-Glace, Shrimp Scampi
Sole, Lump Crab Meat, Shiitake Mushrooms, Lemon Beurre Blanc
Pan Seared Salmon, Roasted Tomato Beurre Blanc

All entrées are served with dinner rolls and Chef's choice of seasonal side dishes.

Dessert

Toasted Almond Cream Cake, Crème Anglaise
Flourless Chocolate Cake, Crème Anglaise
Pumpkin Cheese Cake, Chocolate Sauce

Tableside Offering of Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas

\$115 Per Person

All menus and prices are subject to change.

15% gratuity, 6% taxable service charge and 6.625% NJ sales tax will apply.



Holiday Plated Dinner

Plated dinner package includes an appetizer, salad, intermezzo, entrée and dessert. Entrée orders may be taken tableside for groups of 25 or less. A server charge of \$7 per person will be applied. \$40 server fee for parties of 10 or less.

Appetizers

(Select One)

Wild Mushroom & Goat Cheese Risotto Cake, White Truffle Aioli
Butternut Squash Ravioli, Tarragon Brown Butter Sauce
Crab Cake, Corn Salsa

Salads

(Select One)

Baby Spinach, Dried Cranberries, Bacon, Bleu Cheese, Citrus Vinaigrette
Arugula, Wine Poached Pear, Walnuts, Bleu cheese, Champagne Vinaigrette
Spring Mix, Tomatoes, Julienne Carrots, Red Cabbage, Cucumbers, Balsamic Vinaigrette

Intermezzo of Lemon Sorbet

Entrées

Selection of two entrees 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 options).

French Cut Stuffed Chicken Breast, Spinach, Roasted Red Peppers and Smoked Mozzarella, Natural Jus
Merlot Braised Boneless Short Rib, Demi-Glace
Grilled Filet Mignon, Peppercorn Cognac Demi-Glace
Vegetable Strudel, Tomato Coulis
Grilled Salmon, Julienne Vegetables, Lemon Chive Beurre Blanc
Surf & Turf, Seared Filet Mignon, Shrimp Scampi (\$10 upgrade)
Chef's selection of seasonal sides accompany all entrées.

Dessert

Display of Assorted Petit Fours on Tables

- AND - (Select One)

Toasted Almond Cream Cake, Crème Anglaise
Flourless Chocolate Cake, Crème Anglaise
Pumpkin Cheese Cake, Chocolate Sauce

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.



Holiday Plated Lunch

Plated lunch package includes an appetizer, entrée and dessert. Entrée orders may be taken tableside for groups of 25 or less. A server charge of \$7 per person will be applied. \$40 server fee for parties of 10 or less.

Appetizers

(Select One)

Roasted Butternut Squash Soup, Toasted Pumpkin Seed

Baby Spinach, Dried Cranberries, Bacon, Bleu Cheese, Citrus Vinaigrette

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

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).

Herb Crusted French Cut Chicken Breast, Natural Jus

Merlot Braised Boneless Short Rib, Demi-Glace

Vegetable Strudel, Tomato Coulis

Grilled Salmon, Lemon Chive Beurre Blanc

Chef's Selection of Seasonal Sides

Dessert

(Select One)

Toasted Almond Cream Cake, Crème Anglaise

Flourless Chocolate Cake, Crème Anglaise

Pumpkin Cheese Cake, Chocolate Sauce

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



Holiday Dinner Buffet

For groups of 20 or more guests.

Appetizers

Antipasto Display:

Prosciutto, Salami, Fresh Mozzarella, Grilled Asparagus, Roasted Red and Yellow Bell Peppers, Marinated Artichokes, Mushrooms, Kalamata Olives, Pepperoncini, Baguette
Spring Mix, Toasted Spiced Walnuts, Dried Cranberries, Goat Cheese, Champagne Vinaigrette

Entrées

Selection of two entrées, please add \$4.95 per person for choice of three.

All entrées accompanied by chef's selection of seasonal sides.

Beef Tips Bourguignon

Breast of Chicken, Roasted Red Peppers, Pesto, topped with Mozzarella Cheese

Oven Roasted Salmon, Lemon Beurre Blanc

Pork Tenderloin, Roasted Sweet Potato Hash, Braised Red Cabbage

Mushroom Ravioli, Sherry Cream Sauce

Dessert

Display of Assorted Cakes, Tarts and Miniature Pastry

Yule Log

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

\$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.



Holiday Buffet Lunch

For groups of 20 or more guests.

Appetizers

Spring Mix, Toasted Spiced Walnuts, Dried Cranberries, Goat Cheese, Champagne Vinaigrette
Lemon, Chickpea & Radicchio Salad

Entrées

Selection of two entrées, please add \$4.95 per person for choice of three.

All entrées accompanied by chef's selection of seasonal sides.

Flank Steak, Demi-Glace

Chicken Francaise

Shrimp Scampi

Pork Tenderloin, Roasted Sweet Potato Hash, Braised Red Cabbage

Mushroom Ravioli, Sherry Cream Sauce

Dessert

Display of Assorted Cakes, Tarts and Miniature Pastry

Yule Log

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

