



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

Selected six passed Hors D' Oeuvres

Crab Cakes, Remoulade
Mini Franks in a Blanket, Mustard
Tandoori Chicken, Yogurt Dip
Spanikopita

Mini Beef Wellington
Vegetable Quesadilla
Scallops Wrapped in Bacon
Coconut Shrimp, Thai Sweet Chili

Spinach and Artichoke Tart
Quinoa & Zucchini Fritter
BBQ Pork Biscuit
Cherry Blossom Tart

Displayed assortment of fresh seasonal vegetables, dipping sauces, hummus, pita chips, and cheeses

STATION

(Select One)

Sushi

Assorted Maki Rolls
Pickled Ginger, Wasabi, Soy Sauce

Pasta

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

CHAMPAGNE TOAST

APPETIZERS

(Select One)

Wild Mushroom & Goat Cheese Risotto Cake, White Truffle Aioli
Butternut Squash Ravioli, Sage Brown Butter Sauce
Poached Shrimp, Cocktail Sauce, Lemon

SALADS

(Select One)

Spring Mix, Tomatoes, Julienne Carrots, Red Cabbage, Cucumbers, Balsamic Vinaigrette
Baby Spinach, Dried Cranberries, Bacon, Goat 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, Crab Cake, Saffron Aioli
Merlot Braised Beef Short Rib, Demi-Glace
Seared Salmon, Roasted Tomato Beurre Blanc
Chef's selection of seasonal sides accompany all entrées.

DESSERT

(Select One)

NY Cheesecake, Raspberry Coulis
Flourless Chocolate Cake, Crème Anglaise
Pumpkin Cheesecake, 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% New Jersey 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, Sage Brown Butter Sauce
Poached Shrimp, Cocktail Sauce, Lemon

SALADS

(Select One)

Baby Spinach, Dried Cranberries, Bacon, Goat 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).

Herb Crusted French Cut Chicken Breast, Natural Jus
Merlot Braised Boneless Short Rib, Demi-Glace
Grilled Filet Mignon, Peppercorn Cognac Demi-Glace
Vegetable Strudel, Tomato Coulis
Grilled Salmon, Lemon Chive Beurre Blanc
Surf & Turf, Seared Filet Mignon, Crab Cake, Saffron Aioli *(\$10 upgrade)*

Chef's selection of seasonal sides accompany all entrées.

DESSERT

Display of Assorted Petit Fours on Tables

- AND- (Select One)

NY Cheesecake, Raspberry Coulis
Flourless Chocolate Cake, Crème Anglaise
Pumpkin Cheesecake, 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 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, Goat 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)

NY Cheesecake, Raspberry Coulis

Flourless Chocolate Cake, Crème Anglaise

Pumpkin Cheesecake, 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, Wild Mushrooms

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

Oven Roasted Salmon, Roasted Tomato & Spinach Beurre Blanc

Pork Tenderloin, Roasted Sweet Potato Hash, Braised Red Cabbage

Mushroom Ravioli, Marsala 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 Spice Walnuts, Dried Cranberries, Goat Cheese, Champagne Vinaigrette
Bocconcini, Cherry Tomatoes, Fresh Basil, Olive Oil

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 Florentine, Spinach, Swiss Cheese, Sauce Mornay

Grilled Salmon, Lemon Dill Beurre Blanc

Pork Tenderloin, Roasted Sweet Potato Hash, Braised Red Cabbage

Mushroom Ravioli, Marsala 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

