

# SIT DOWN DINNER WITH HORS D'OEUVRES

\$54.00 PER PERSON plus tax & gratuity | Children's Meals 3-12 YRS OLD: \$17.00

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## COCKTAIL HOUR

STATION DISPLAY  
[Select 1 of the Choices Below]

International Cheese Display

Fresh Garden Crudite

Marinated Grilled Vegetables

Fresh Fruit Display

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## BUTLER PASSED HOT HORS D' OEUVRES

[Select 3]

General Chicken

Mini Roast Beef on Rye  
(caramelized onion & herb aioli)

Cocktail Franks en Croute

Sesame Chicken

Seared Ahi Tuna on Cucumber  
(with seaweed salad)

Sesame Chicken

Mini Quiche

Cashew Chicken

Cocktail Meatballs  
(Swedish or Italian)

Vegetable Spring Rolls

Marinated Tomato  
& Fresh Mozzarella Skewer

Buffalo Chicken Pot Sticker

Chicken Cordon Bleu

Spanikopita  
(spinach, feta, filo dough)

Crab Stuffed Mushroom



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## DINNER SERVICE

### SALAD COURSE [Select 1 of the Choices Below]

#### Caesar Salad

crisp romaine, croutons, parmesan cheese, Caesar dressing

#### Mozzarella Caprese

tomatoes & mozzarella with basil

#### Mixed Greens

carrots, cucumbers, red onions, tomatoes, balsamic vinaigrette

### ENTRÉES

Includes Chef's Selection of Starch and Vegetables

[Select 3]

#### Sliced London Broil

sautéed jumbo lump crab and béarnaise, garlic whipped potatoes

#### Grilled Salmon

lobster tomato basil butter with rice pilaf

#### Chicken Francaise

sautéed artichokes, roasted red peppers, lemon caper beurre blanc with rice pilaf and vegetables

#### Herb Crusted Prime Rib

with horseradish sauce & au Jus

#### Shrimp and Scallops

sautéed with pancetta, cherry tomatoes, fresh oregano, Pinot Grigio, lemon beurre blanc over jasmine rice with crispy fried leeks

#### Breaded Veal Cutlet

pan fried, roasted red peppers, Aurichio provolone and white balsamic reduction with mashed potatoes and spinach

#### Chicken Saltimbocca

prosciutto ham, fresh mozzarella, sage cream sauce with mashed potatoes and vegetables

#### Eggplant Rollentini

eggplant with marinara, ricotta cheese and lasagna noodles

#### Stuffed Boneless Pork Chop

stuffed with dried apricots, cherries, figs with a warm cherry bacon vinaigrette

### DESSERT

Full Coffee and Tea Service

[Select 1]

BY THE SLICE

Traditional Cheesecake

Carrot Cake with Cream Cheese Icing

Chocolate Trilogy Cake

Lemon Raspberry Cake

All food and beverage subject to NJ State sales tax & 22% service charge. No outside food permitted.

Client is responsible and charged for head count due one week prior to the event

