

THE CAPTAINS BUFFET

40 GUEST MINIMUM | \$43.95 PER PERSON | Children's Meals 3-12 YRS OLD: \$17.00

SALAD COURSE

Includes Fresh Baked Bread & Butter

[Select 1]

Caesar Salad

crisp romaine, croutons, parmesan cheese,
Caesar dressing

Mixed Greens

carrots, cucumbers, red onions, tomatoes,
balsamic vinaigrette

ENTRÉES

Includes Chef's Selection of Starch and Vegetables

[Select 2]

London Broil

caramelized onions & cabernet demi

Sliced Roast Beef

pan gravy

Chicken Saltimbocca

prosciutto, mozzarella & sage cream sauce

Roast Loin of Pork

rosemary mustard demi

Broiled Tilapia

julienne vegetables, old bay cream sauce

Chicken Francaise

sautéed artichokes, roasted red peppers,
lemon caper beurre blanc

Grilled Salmon

Lobster tomato basil butter sauce

Chicken Marsala

sautéed wild mushrooms, Marsala demi

Eggplant Rollentini

Eggplant in marinara sauce with lasagna noodle

PASTA

[Select 1]

Penne Alla Vodka

sautéed garlic, fresh basil in a tomato
vodka sauce

Rigatoni Bolognese

Ground pork, beef and veal simmered in a
rich tomato demi

Fusilli Pasta

grilled vegetables tossed in oil and garlic

Farfalle Pasta

Broccoli tossed in alfredo cream sauce

Orrechietti Carbonara

Crispy pancetta, fresh herbs, white wine
cream sauce finished with peas

DESSERT

Homemade Cookies and Brownies
& Full Coffee and Tea Service

[Select 1]

BITE SIZED

Apple Crumb

Carrot Cake

Vanilla

Chocolate 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

