

BANQUET DINNER MENU

All entrées served with freshly baked bread, butter, starch, vegetable & dessert.
Children's Meals: \$17.00

APPETIZER

[Select 1]

Soup Du Jour \$5.00

Eggplant Rollentini \$9.50

Antipasta Plate \$8.00

Crab Cake \$13.50

Fresh Fruit Cocktail \$6.00

Cheese Ravioli in a Rosa Sauce \$9.50

Shrimp Cocktail \$15.50

Mozzarella Caprese \$8.00

SALAD COURSE

[Select 1]

Caesar Salad

crisp romaine, croutons, parmesan
cheese, Caesar dressing

Spinach

dried cranberries, red onion, toasted
pine nuts, raspberry vinaigrette

Mixed Greens

carrots, cucumbers, red onions,
tomatoes, balsamic vinaigrette

ENTRÉES

[Groups less than 50 select 3 entrées / Groups more than 50 select 2 entrées]

Grilled Salmon

lobster tomato basil butter...\$39.50

Prime Rib of Beef

au jus & horseradish sauce...\$45.00

Stuffed Chicken Breast

mashed red bliss, bursian cheese
with spinach, bread crumbs in roasted
tomato & rosemary demi...\$39.50

Filet Mignon

char grilled, cabernet demi & topped
with crispy leeks...\$50.00

Grilled FlatIron Steak

Sautéed mushrooms and onions
with herb butter...\$44.00

Maryland Crab Cakes

cajun remoulade...\$41.00

Chicken Francaise

sautéed artichokes, roasted red peppers,
lemon caper beurre blanc...\$39.50

Chicken Saltimbocca

chicken breast, prosciutto & fresh mozzarella,
sage cream sauce...\$39.50

Stuffed Broiled Flounder

crab imperial...\$42.00

Chicken Marsala

wild mushroom demi...\$39.50

Stuffed Boneless Pork Chop

Stuffed with dried apricots, cherries, figs with
a warm cherry bacon vinaigrette...\$39.50

DESSERT

Full Coffee and Tea Service

[Select 1]

BY THE SLICE

Cheesecake, Carrot Cake, Lemon Raspberry Cake, or Chocolate Cake

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

All clients are required to call in a pre-order for
individual entrée selections one week prior to the event.

