

BREAKFAST

THE CONTINENTAL

Assorted Yogurts, Granola
Sliced Fresh Fruit, Berries
Assorted Miniature Bagels, Regular and Whole Wheat Croissants
Fruit Pastry, Cinnamon Buns, Muffins
Butter, Fruit Preserves, Cream Cheese
Fresh Orange, Grapefruit and Cranberry Juice, Almond Milk
Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas

\$19 per person

THE TIGER BREAKFAST BUFFET

Sliced Fresh Fruit, Berry Garnish
Fluffy Scrambled Eggs, Breakfast Sausage, Bacon
Country Style Potatoes, Peppers, Onions
Assorted Miniature Bagels, Regular and Whole Wheat Croissants
Fruit Pastry, Cinnamon Buns, Muffins
Butter, Fruit Preserves, Cream Cheese
Fresh Orange, Grapefruit and Cranberry Juice, Almond Milk
Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas

\$27 per person

HEALTHY START BREAKFAST BUFFET

Egg whites available upon request.

Sliced Fresh Fruit, Vanilla Yogurt
Fluffy Scrambled Eggs, Turkey and Vegetarian Sausage
Hot Oatmeal
Whole Wheat English Muffins, Whole Wheat Croissants
Fruit Preserves, Butter, Low Fat and Vegetable Cream Cheese
Fresh Orange, Grapefruit and Cranberry Juice, Almond Milk
Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas

\$27 per person

All menus and prices are subject to change.

15% gratuity, 8% taxable service charge and 6.625% New Jersey sales tax will apply

MORNING BREAKS

Prices are Per Person

COFFEE REFRESH

Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas

\$4.50

BEVERAGE REFRESH

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

\$7.00

*DONUT BREAK

Assorted Donuts,

Freshly Ground Regular and Decaffeinated Lavazza Coffee,
Assorted Teas, Bottled Water

\$9.50

*NICE AND LITE

Granola Bars, Fruit Kebob, Yogurt Dipping Sauce

Freshly Ground Regular and Decaffeinated Lavazza Coffee,
Assorted Teas, Bottled Water

\$11.00

*ENERGY SNACK

Peanut Butter, Cream Cheese, Celery Sticks, Whole Fruit and Trail Mix

Freshly Ground Regular and Decaffeinated Lavazza Coffee,
Assorted Teas, Bottled Water

\$11.00

*MAKE YOUR OWN YOGURT PARFAIT

Assorted Greek and Vanilla Yogurt, Mixed Berries, Granola

Freshly Ground Regular and Decaffeinated Lavazza Coffee,
Assorted Teas, Bottled Water

\$11.00

**\$5 upgraded AM break available*

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15% gratuity, 8% taxable service charge and 6.625% New Jersey sales tax will apply

BREAKFAST & BRUNCH ENHANCEMENTS

Available with Continental and Breakfast Buffets

Prices are Per Person

Country Potatoes, Peppers, Onions	\$3.00
Assorted Cereals, Granola, Fruit Yogurts, Whole and Skim Milk	\$3.50
Crispy Bacon	\$5.00
Sausage (turkey sausage upon request, +\$1.00 per person)	\$5.00
Vegetarian Sausage	\$5.00
Fluffy Scrambled Eggs (egg whites upon request)	\$5.00
Egg Beaters	\$5.00
Hot Oatmeal	\$5.00
Buttermilk Pancakes, Maple Syrup	\$5.00
Egg, Cheese, Bacon/Pork Roll on a Bagel	\$7.00
Cheese Blintzes, Berry Compote	\$6.00
Seasonal Frittata	\$6.00
Sliced Smoked Salmon, Classic Garnishes	\$11.00
Hard Boiled Eggs (Price per dozen)	\$14.00

STATIONS

Oatmeal Station <i>Seasonal Berries, Brown Sugar, Cinnamon, Raisins, Craisins</i>	\$6.00
Granola Station <i>Seasonal Berries, Craisins, Almonds, Honey, Shredded Coconut</i>	\$8.00
Belgian Waffle Station* <i>Maple Syrup (Select 3 Toppings): Fresh Seasonal Berries, Whipped Cream, Dark Chocolate, Caramel, Glazed Walnuts, Hot Apples, Bananas</i>	\$8.00
Omelet Station* <i>Made-to-Order; Choice of Peppers, Onions, Tomatoes, Spinach, Cheddar, American, and Swiss Cheese, Bacon, Ham, Mushrooms (Egg Whites available for an additional \$1.50)</i>	\$10.00

* \$150 Attendant Fee will be added for each Action Station Ordered

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BRUNCH

For groups of 30 or more

BREAKFAST

Sliced Fresh Fruit, Berry Garnish
Fluffy Scrambled Eggs
Cinnamon French Toast, Maple Syrup
Crispy Bacon, Plump Sausage, Country Potatoes, Peppers, Onions
Assorted Miniature Bagels, Regular and Whole Wheat Croissants
Fruit Pastry, Cinnamon Buns, Muffins
Butter, Fruit Preserves, Cream Cheese

SALADS

(Select One)

Mixed Greens, Cranberry, Bleu Cheese, Walnuts, Champagne Vinaigrette
Baby Spinach, Strawberries, Sliced Almonds, Goat Cheese, Balsamic Vinaigrette

ENTREES

(Select Two)

Cavatelli, Broccoli, Garlic, Extra Virgin Olive Oil, Parmesan Cheese
Penne ala Vodka, Blush Tomato Sauce, Green Peas, Parmesan Cheese
Chicken Florentine, Spinach, Swiss Cheese, Sauce Mornay
Grilled Fillet of Salmon, Julienne Vegetables, Chive Lemon Beurre Blanc
Sautéed Beef Tips Au Poivre, Mushrooms, Shallots, Brandy Demi-Glace

DESSERTS

Petit Fours, Assorted Dessert Bars
Fresh Orange, Grapefruit and Cranberry Juice
Tableside Offering of Freshly Ground Regular and Decaffeinated Lavazza Coffee
Assorted Teas

\$45 per person

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BOXED LUNCH

May order two options with pre-determined counts.

CALIFORNIAN

Roasted Turkey Breast and Pepper Jack Wrap, Avocado, Lettuce, Tomato
Individual Bag of Chips, Whole Fruit
Bottled Water, Assorted Soft Drinks

TEXAN

Shaved Roast Beef, Cheddar Cheese, Kaiser Roll
Individual Bag of Tortilla Chips, Whole Fruit
Bottled Water, Assorted Soft Drinks

HEALTH NUT

Grilled Assorted Vegetables, Balsamic Marinade, Herb Wrap
Granola Bars, Whole Fruit
Bottled Water, Vitamin Water

SICILIAN

Italian Meats, Provolone Cheese, Ciabatta Bread
Individual Bag of Chips, Whole Fruit
Bottled Water, Assorted Soft Drinks

\$25 Per Person

All menus and prices are subject to change.

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LUNCH

THE N.Y. DELI BUFFET

Minimum of 10 people.

SALADS

(Select Two)

Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onion,
Shredded Carrots, Assorted Dressings

Mixed Field Greens, Strawberries, Crumbled Goat Cheese,
Balsamic Vinaigrette

German Potato Salad

Bow Tie Pasta Salad, Artichokes, Olives, Roasted Peppers, Feta Cheese, Herb Vinaigrette

N.Y. STYLE DELI SANDWICHES

(Make your own)

Roasted Turkey, Sliced Pastrami, House Cooked Corned Beef,
Roast Beef, Rye and Marble Bread
Provolone, Swiss and Cheddar Cheese

Creamy Coleslaw, Lettuce, Tomatoes, Pickles,
Mayo, Deli Style Mustard, Russian Dressing

DESSERT & BEVERAGES

New York Style Cheese Cake
Sliced Fresh Fruit

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

\$40 Per Person

*Vegetarian option available upon request.

*Gluten-free sliced bread available upon request.

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PETITE SANDWICH BOARD

For groups 10 and under.

SEASONAL SOUP

SALADS

(Select Two)

Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onion,
Shredded Carrots, Assorted Dressings

Mixed Greens, Strawberries, Crumbled Goat Cheese,
Balsamic Vinaigrette

German Potato Salad

Bow Tie Pasta Salad, Artichokes, Olives, Roasted Peppers, Feta Cheese, Herb Vinaigrette

Sandwiches are available on a variety of rolls; gluten-free available upon request.

AN ASSORTMENT OF PETITE DELI SANDWICHES

(Select Three)

Fresh Mozzarella and Tomato

Roast Beef and Provolone

Turkey and Swiss

Ham and Brie

Grilled Vegetable

Tuna Salad

Assortment of Miniature Artisan Rolls, Baguettes, ½ Wraps, Mayonnaise, Mustard,
Chipotle Aioli, Horseradish Cream, Fresh Basil Oil

DESSERT & BEVERAGES

Nassau Inn Chocolate Chunk Cookies

Sliced Fresh Fruit

Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas

Assorted Soft Drinks, Bottled Water, Iced Tea

\$40 Per Person

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THEMED LUNCHEES

DOWN HOME

Mixed Greens, Roasted Pecans, Tomatoes,
Bleu Cheese, Balsamic Vinaigrette

Macaroni or Potato Salad

Housemade Meatloaf, Mushroom Demi-Glace

Honey Fried Chicken

Mashed Potatoes

Glazed Baby Carrots

Cheddar Biscuits

Apple Pie, Whipped Cream

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

\$45 Per Person

HEALTHY CHOICE

Salad Bar

*Mixed Greens, Cucumbers, Shredded Carrots, Red Onion, Garbanzo Beans, Edamame, Poached Pear, Feta Cheese,
Roasted Red Peppers, Kalamata Olives, Cheddar Cheese, Hard Boiled Eggs, Croutons*

(Select Two)

Herb Grilled Salmon, Lemon, Pine Nut, Gremolata

Tuscan Grilled Chicken Breast, White Beans, Lemon, Rosemary
Seasonal Frittata

Chef's Selection of Seasonal Sides

Multi-Grain Rolls, Butter

Berries, Whipped Cream

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

\$45 Per Person

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THEMED LUNCHEES CONT.

LITTLE ITALY

Antipasto Salad, Balsamic Dressing
Lemon, Chickpea and Radicchio Salad
Caesar Salad, Housemade Garlic Croutons, Parmesan Cheese

(Select Two)

Chicken Cacciatore
Tuscan Herb Marinated Flank Steak, Barolo Demi-Glace
Penne ala Vodka, Grated Parmesan Cheese
Baked Salmon, Tomato Bruschetta

Chef's Selection of Seasonal Sides, Focaccia Bread,

Biscotti, Lemon Bars, Housemade Cannoli

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

\$45 Per Person

EAST MEETS WEST

Seaweed Salad

Thai Soba Noodle Salad
Shredded Vegetables, Orange Teriyaki Dressing

California and Assorted Veggie Maki Rolls

Chicken or Beef and Broccoli
Sautéed and served in a Seasoned Sauce

Vegetable Fried Rice
Soy, Ginger, Garlic, Scallions

Snap Peas with Garlic in Ginger

Assorted Mochi

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

\$50 Per Person

All menus and prices are subject to change.

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THEMED LUNCHES CONT.

BAJA

Taco Salad Bar

Pork al Pastor or Shredded Chicken, Romaine Lettuce, Pico De Gallo, Guacamole, Diced Tomatoes, Olives, Shredded Cheddar, Sliced Jalapeños, Diced Onions, Sour Cream, Cilantro Lime Vinaigrette, Southwest Ranch

Enchilada Casserole Bake

Choice of beef, chicken or vegetarian in chili sauce, topped with cheddar cheese

Yellow Rice

Saffron, Red and Green Bell Peppers, Cilantro

Black Beans

Spices

Tres Leches

Freshly Ground Regular and Decaffeinated LavAzza Coffee,
Assorted Teas, Soft Drinks, Bottled Water

\$48 Per Person

All menus and prices are subject to change.

15% gratuity, 8% taxable service charge and 6.625% New Jersey sales tax will apply

PLATED LUNCH

*Entrée orders may be taken tableside for groups of 25 people or less; a \$7 surcharge will apply.
\$40 server fee for parties of 10 or less. Tableside service not available during the week.*

SALADS

(Select One)

Spring Mix Greens, Tomatoes, Julienne Carrots, Red Cabbage, Cucumbers, Balsamic Vinaigrette
Arugula, Poached Pear, Walnuts, Bleu Cheese, Champagne Vinaigrette
Tomato, Fresh Mozzarella, Balsamic Reduction, Chiffonade of Fresh Basil

ENTRÉES

*Selection of two entrées with pre-determined counts and place card noting guest entrée selection.
Please add \$5.95 per person for choice of three (does not include vegetarian option).*

Penne Primavera, Seasonal Fresh Vegetables, Blush Sauce

Chicken Marsala, Wild Mushroom Sauce

Chicken Saltimbocca, Madeira Wine Sauce

Crab Cake, Citrus Beurre Blanc

Braised Beef Short Rib, Demi-Glace

Grilled Atlantic Salmon Fillet, Roasted Tomato Beurre Blanc

*Petite Filet Mignon, Brandy Peppercorn Sauce

**\$5 upcharge per person*

DESSERT

(Select One)

Classic Carrot Cake, Caramel Sauce

New York Cheesecake, Raspberry Sauce

Chocolate Layer Pound Cake

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

\$46 Per Person

All menus and prices are subject to change.

15% gratuity, 8% taxable service charge and 6.625% New Jersey sales tax will apply

AFTERNOON BREAKS

Prices are Per Person

COFFEE REFRESH

Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas

\$4.50

BEVERAGE REFRESH

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

\$7.00

NASSAU SWEET TREAT

Assortment of Dessert Bars and Squares

Dried Fruit, Nuts, Berries and Cream, Cookies, Biscotti

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

\$14.50

THE CHEESE BOARD

Domestic and Imported Cheeses

Sliced Baguette, Water Crackers

Freshly Sliced Fruit, Berry Garnish

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

\$15.00

All menus and prices are subject to change.

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AFTERNOON BREAKS CONT.

Prices are Per Person

TRAILBLAZER

Trail Mix with Assorted Nuts, Dark Chocolate
Whole Fresh Fruit
Fresh Vegetable Crudités, Herb Dip
Health Bars

Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas
Gatorade, Vitamin Water, V8, Bottled Water

\$16.00

MEDITERRANEAN BREAK

Roasted Red Pepper Hummus
Fresh Tomato Bruschetta

Vegetable Crudités, Tzatziki Sauce

Kalamata Olives, Crostini, Pita Chips

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

\$16.00

OLSSON'S SPECIALTY CHEESE BOARD

An Assortment of Olsson's Imported Cheeses, Accompaniments

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

\$17.50

All menus and prices are subject to change.

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EXECUTIVE DINNER PACKAGE

Four hour reception includes butler passed hors d'oeuvres and Perrier upon arrival, display, appetizer, salad, entrée, premium open bar, dessert and coffee and tea service.

HORS D' OUEVRES

Selected six passed Hors D' Ouevres

Coconut Shrimp	Fresh Tomato and Mozzarella Crostini
Mini Frank in a Blanket	Goat Cheese Stuffed Date Wrapped in Bacon
Tandoori Chicken, Yogurt Sauce	Spinach and Artichoke Tart
Spanikopita	Quinoa and Zucchini Fritters
Mini Beef Wellington	Mini Cuban Sandwich
Veggie Quesadilla	Phyllo-Wrapped Brie, Raspberry

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

CHAMPAGNE TOAST

APPETIZERS

(Select One)

Goat Cheese and Tomato Risotto Cake, Basil Aioli
Seasonal Ravioli
Sliced Fruit Plate, Raspberry Coulis

SALADS

(Select One)

Spring Mix, Tomatoes, Julienne Carrots, Red Cabbage, Cucumbers, Balsamic Vinaigrette
Caesar Salad, Housemade Garlic Croutons, Parmesan Cheese
Baby Spinach, Goat Cheese, Almonds, Red Onion, Citrus 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
Filet Mignon, Wild Mushrooms, Merlot Demi-Glace
Macadamia Crusted Mahi Mahi, Lemon Beurre Blanc
Pan Seared Salmon, Roasted Tomato Beurre Blanc
Chef's selection of seasonal sides and freshly baked rolls with butter

DESSERT

Your choice of Fresh Fruit Tart, Chocolate Pound Cake or NY Style Cheesecake
Tableside Offering of Freshly Ground Regular and Decaffeinated Lavazza Coffee and Assorted Teas

\$120 Per Person

*Tableside wine service available at \$34 per bottle of house wine

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NASSAU DINNER BUFFET

For groups under 25 people a \$75 fee applies

SALADS

Bocconcini, Cherry Tomatoes, Fresh Basil, Olive Oil,
Spinach, Strawberries, Goat Cheese, Walnuts, Balsamic Vinaigrette

ENTRÉES

(Select Three)

Flank Steak, Wild Mushrooms, Demi-Glace
Grilled Salmon, Citrus Beurre Blanc
Sautéed Chicken Breast, Tomatoes, Fresh Mozzarella, Spinach
Sliced Pork Tenderloin, Bourbon Glaze
Tortellini, Marsala, Mushrooms, Peas, Pancetta

Chef's selection of seasonal sides and freshly baked rolls with butter

DESSERT

Assorted Mini Desserts & Mini Pastries
Freshly Ground Regular and Decaffeinated Lavazza Coffee Assorted
Teas, Assorted Soft Drinks, Iced Tea

\$63 Per Person

All menus and prices are subject to change.

15% gratuity, 8% taxable service charge and 6.625% New Jersey sales tax will apply

PLATED DINNER

\$40 server fee for parties of 10 or less.

Entrée orders may be taken tableside for groups of 25 people or less.

A service charge of \$7 per person will be applied.

APPETIZER

(Select One)

Upgraded appetizer options available

Goat Cheese & Tomato Risotto Cake, Basil Aioli **\$10**

Seasonal Ravioli **\$10**

Crab Stuffed Shrimp, Lobster Cream **\$13**

SALADS

(Select One)

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

Arugula, Poached Pear, Walnuts, Bleu Cheese, Champagne Vinaigrette

Spinach, Pine Nuts, Locatelli Cheese, Orange Segments, Citrus Vinaigrette

LEMON INTERMEZZO

ENTRÉES

Selection of two entrées with pre-determined counts and place card noting guest entrée selection.

Please add \$6.95 per person for choice of three (does not include vegetarian option).

Pork Chop, Apple Cider Brandy Sauce

Atlantic Salmon, Roasted Tomato Beurre Blanc

Crab Cake (Available gluten-free upon request), Citrus Beurre Blanc

Chicken Francaise

Braised Beef Short Rib, Demi-Glace

New York Strip, Fried Onions, Port Wine Demi-Glace

Filet Mignon, Wild Mushrooms, Merlot Demi-Glace

Surf & Turf (Market Price)

Chef's selection of seasonal sides and freshly baked rolls with butter

DESSERT

(Select One)

New York Cheesecake, Raspberry Sauce

Chocolate Layer Pound Cake

Fresh Fruit Tart

Assorted Soft Drinks, Bottled Water, Iced Tea,

Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas

\$65 per person

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VEGETARIAN

PASTA PRIMAVERA

Penne Pasta, Seasonal Vegetables, Blush Sauce

GRILLED VEGETABLE NAPOLEON

Portobello Mushroom, Zucchini, Squash, Red Peppers, Fresh Mozzarella, Tomato Sauce

VEGETABLE STRUDEL

(Tablesides Only)

Julienne Vegetables in a Light Pastry, Boursin Cheese, Marinara Sauce

SEASONAL RAVIOLI

Butternut Squash, Vegetable or Mushroom

PALAK PANEER

Paneer, Spinach, Basmati, Naan

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A LA CARTE

PRICE PER ITEM

- Mineral Water **\$3.75**
- Bottled Spring Water **\$2.75**
- Regular and Diet Soft Drinks **\$2.75**
- Regular and Diet Snapple **\$3.50**
- Vitamin Water **\$4.50**
- Energy Drinks **\$6.50**
- Assorted Boxed Cereals **\$3.00**
- Granola Bars **\$2.50**
- Health Bars **\$3.75**
- Bags of Pretzels, Potato Chips, Popcorn **\$2.50**
- Whole Fruit **\$2.50**
- Ice Carving (*Market Price*)
- Full Sheet Cake (serves 61 - 110 people) **\$450**
- Half Sheet Cake (serves 31 - 60 people) **\$225**
- Quarter Sheet Cake (serves 21 - 30 people) **\$165**
- 9" Cake (serves 15 - 20 people) **\$90**

ITEMS PER PERSON

- Freshly Sliced Fruit **\$4.50**
- Florida Orange Juice **\$3.75**
- Fruit Juice **\$3.75**
- Scoop of Chocolate or Vanilla Ice Cream **\$3**
- Assorted Mini Candy Bars **\$3.75**

ITEMS PER POUND

- Popcorn **\$9.50**
- Peanuts **\$9.50**
- Pretzels **\$9.50**
- Potato Chips **\$9.50**
- Party Mix **\$9.50**
- Tortilla Chips, Salsa, Guacamole **\$15**
- Mixed Nuts **\$24**
- Trail Mix **\$20.50**

ITEMS PER DOZEN

- Mini Croissants **\$36**
- Mini Danish **\$35**
- Mini Muffins **\$35**
- Bagels with Cream Cheese **\$39**
- Nassau Inn Chocolate Chunk Cookies **\$27**
- Double Fudge and Peanut Butter Brownies **\$27**
- Chocolate Dipped Strawberries **\$30**
- Hot Soft Pretzels, Mustard **\$32**
- Mini Pastries (Cream Puffs, Cannolis, Eclairs) **\$37**
(3 per person recommended)
- Assorted Fruit Yogurts **\$38**

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RECEPTION STATIONS

Prices are per person, based on one hour of service.

*Chef Attended (\$150 Attendant Fee Per 75 Guests)**

POACHED SALMON DISPLAY *(30 person minimum)*

Whole Poached Salmon, Sliced Cucumber, Dill Crème
\$13

SUSHI

Assorted Maki, Salmon, Tuna, Yellowtail Nigiri, Soy Sauce,
Pickled Ginger, Wasabi (5 pieces per person)
\$15

FRIED DUMPLINGS & YAKITORI

Ginger Shrimp Dumplings, Edamame Dumplings, Vegetable Spring Roll,
Grilled Chicken Yakitori Skewers,
Chinese Mustard, Duck Sauce, Soy Sauce
\$15

SALAD STATION

Chicken \$12, Steak \$13, or Shrimp \$14; Seasonal Greens, Romaine, Grape
Tomatoes, Red Onions, Cucumbers, Edamame, Carrot, Shredded Cheddar
Cheese, Parmesan Cheese, Croutons,
Balsamic and Ranch Dressings
\$8

AMERICAN RAW BAR

Iced Jumbo Shrimp, North Atlantic Crab Claws,
Blue Point Oysters, Little Neck Clams,
Classic Mignonette
Spicy Cocktail Sauce, Horseradish, Lemon Wedges
Market Price

SLIDERS *(Select Two)*

Short Rib, Caramelized Onions, Cheddar Cheese, Baby Arugula
Pulled Pork, Coleslaw, Pickled Red Onion
Veggie Slider, Smoked Gouda, Watercress
Sriracha Ketchup, Garlic Aioli
\$15

INTERNATIONAL & DOMESTIC CHEESE

Imported and Domestic Cheese, Fresh
Fruit, Assortment of Breads and Crackers
\$10

PASTA *(Select Two)*

Tortellini, Marsala, Mushrooms, Peas, Pancetta
Orecchiette, Basil Pesto, Pine Nut, Garlic, Parmesan
Cavatappi Pomodoro, Plum Tomato Sauce, Basil
Penne ala Vodka
Focaccia Bread, Extra Virgin Olive Oil, Red Pepper Flakes
\$13

ANTIPASTO DISPLAY

Prosciutto, Salami, Fresh Mozzarella, Grilled Asparagus, Roasted Red
and Yellow Bell Peppers, Marinated Artichokes, Mushrooms,
Kalamata Olives, Pepperoncini, Baguette
\$17

MAC & CHEESE BAR

Classic *(select three toppings)* Tomatoes, Bacon Crumbles, Scallions,
Ham, Broccoli, Seasoned Bread Crumbs, Buffalo Sauce
\$10

PAELLA STATION

Seafood Paella with Shrimp, Clams, Calamari
Beef & Vegetarian Empanadas, Fried Plantains
Crema, Pico de Gallo
\$17

FRESH VEGETABLE CRUDITÉS

Seasonal Assortment of Fresh Vegetables,
Cucumber Dill and Onion Dips
\$8

OLSSON'S CHEESE DISPLAY

Upgrade any Cheese Display to an assortment of Olsson's Imported
cheese and accompaniments.

COOKIES & MILK

Assorted Bakery Cookies, Milk Shooters
\$7

VIENNESE STATION

Miniature Eclairs, Cannoli, Cream Puffs, Tartlets, Petit Fours,
Italian Cookies
\$15

BANANAS FOSTER STATION*

Made to Order with Bananas, Brown Sugar, Flamed Rum,
Vanilla Bean Ice Cream
\$10

RECEPTION ENHANCEMENTS

All options packaged to go.

Soft Pretzels, Mustard, Melted Cheese **\$3**
Caramel Apples **\$3**
Pork Roll and Cheese Sandwich **\$5**
Pork Roll, Egg and Cheese Sandwich **\$6**
Coffee & Biscotti **\$5**
Warm Cider & Sugar Donut **\$5**

All menus and prices are subject to change.

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CARVING STATIONS FOR RECEPTIONS

\$5 server fee per person for parties of 30 or less. \$150 fee per carver per 75 guests.

Prices are per person.

SLOW ROASTED PRIME RIB

Au Jus, Horseradish

\$17.00

FIVE PEPPER CRUSTED STRIP LOIN

Bordelaise Sauce, Horseradish Cream

\$15.00

ROASTED TURKEY BREAST

Honey Mustard, Orange Cranberry Relish, Mayonnaise

\$11.00

HONEY GLAZED BONE-IN HAM

Dijon Mustard, Mayonnaise, Peach Relish

\$12.00

ROSEMARY BLACK PEPPER CRUSTED PORK LOIN

Applesauce and Honey Dijon Mustard

\$13.00

Served with Silver Dollar Rolls

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15% gratuity, 8% taxable service charge and 6.625% New Jersey sales tax will apply

HORS D'OEUVRES

May order in increments of 25.

Priced Per 100 Pieces.

HOT

Spanakopita	\$275
Mini Frank in a Blanket	\$275
Crisp Spinach and Artichoke Tart	\$275
Vegetable Quesadilla	\$275
Quinoa and Zucchini Fritters	\$275
Mini Philly Cheesesteak	\$300
Buffalo Chicken Empanada	\$325
Crab Cakes, Remoulade	\$325
Mini Beef Wellington	\$325
Stuffed Potato Skin, Bacon, Cheddar	\$325
Tandoori Chicken	\$325
BBQ Pork Biscuit	\$325
Lobster and Shrimp Spring Roll	\$375
Scallops Wrapped in Bacon Coconut	\$375
Shrimp	\$375
Mini Cuban Sandwich	\$375
Raspberry, Brie, Phyllo	\$375
Cherry Blossom Tart	\$385
Goat Cheese Stuffed Date Wrapped in Bacon	\$385
Peach BBQ Brisket Wrapped in Pork Belly	\$425
Baby Lamb Chops	\$425
American Wagyu Burger, Cheese	\$450

COLD

California Roll	\$225
Smoked Salmon, Herb Cheese Pumpernickel	\$300
Black Pepper Crusted Tuna Carpaccio, Wasabi Aoli	\$325
Tuna Roll	\$325
Gazpacho Shooter	\$325
Prosciutto Wrapped Asparagus	\$325
Fresh Tomato and Mozzarella Crostini	\$325
Cilantro Shrimp Wonton	\$325
Bellini, Caviar, Crème Fraiche	\$375
Rare Seared Filet of Beef Crostini, Horseradish	\$375
Poached Shrimp, Cocktail Sauce <i>(Minimum 3 per person required)</i>	\$425

All menus and prices are subject to change.

15% gratuity, 8% taxable service charge and 6.625% New Jersey sales tax will apply

BEVERAGES

PREMIUM OPEN BAR

LIQUOR

Tito's, Tanqueray, Bacardi, Captain Morgan, Jack Daniels, Seagram's VO, Dewar's, Cuervo Gold

CORDIALS

Amaretto, Café Lolita, Peach Schnapps, Triple Sec, Sweet and Dry Vermouth

BEER *(Select three)*

Amstel Lite, Heineken, Sam Adams, Corona, Yuengling, River Horse IPA, Harpoon IPA, Sam Adams Seasonal, Brooklyn Seasonal

HOUSE WINE

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot

OTHER BEVERAGES

Assorted Soft Drinks, Juices, Mineral Water, O'Doul's

SUPER PREMIUM BAR UPGRADE

LIQUOR

Ketel One, Bombay Sapphire, Johnny Walker Black, Captain Morgan, Maker's Mark, Crown Royal, Patron Silver

CORDIALS

Amaretto di Saronno, Cointreau, Sambuca, Kahlua, Sweet and Dry Vermouth

BEER *(Select three)*

Amstel Lite, Heineken, Sam Adams, Corona, Yuengling, River Horse IPA, Harpoon IPA, Sam Adams Seasonal, Brooklyn Seasonal

WINE *(Select four)*

Santa Margherita Pinot Grigio, Benziger Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, A by Acacia Pinot Noir

OTHER BEVERAGES

Assorted Soft Drinks, Juices, Mineral Water, Kaliber

BEVERAGE PRICE LIST

Open Bar (Priced Per Person)

	Premium	Super Premium
First Hour	\$20.00	\$23.00
Second Hour	\$26.00	\$30.00
Third Hour	\$31.00	\$36.00
Fourth Hour	\$36.00	\$42.00

Tab Host Bar (Priced Per Drink)

	Premium	Super Premium
Mixed Drinks	\$9.00	\$11.00
Cordials	\$9.50	\$12.50
Domestic Beer	\$6.00	\$6.00
Imported Beer	\$6.50	\$6.50
Non-Alcoholic Beer	\$4.00	\$4.00
House Wines by Glass	\$9.00	\$10.50
Soft Drinks	\$3.00	\$3.00
Mineral Water	\$3.50	\$3.50
Martini	\$11.00	\$13.00

Cash Bar (Priced Per Drink)

	Premium	Super Premium
Mixed Drinks	\$9.50	\$11.50
Cordials	\$10.00	\$13.00
Domestic Beer	\$6.50	\$6.50
Imported Beer	\$7.00	\$7.00
Non-Alcoholic Beer	\$4.50	\$4.50
House Wines by Glass	\$9.50	\$11.00
Soft Drinks	\$3.50	\$3.50
Mineral Water	\$4.00	\$4.00
Martini	\$11.50	\$13.50

Bulk Beverages

	Priced Per Gallon
Fruit Punch (Non-Alcoholic)	\$50.00
Champagne Punch	\$90.00
Mimosa Punch	\$90.00
Sangria (White or Red)	\$120.00
Bloody Mary	\$120.00

BARTENDERS

One bartender serves 50 people maximum. \$100 per bartender per four hour period and \$25 per bartender per each additional hour.

COCKTAIL SERVERS

One cocktail server provides drink order service for 15 people maximum.
\$60 fee per server per hour will apply (necessary for functions without a private bar).

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BANQUET WINE LIST

All prices are subject to change.

HOUSE WINES

Beaulieu Vineyard Century Cellars Merlot, Cabernet, Zinfandel, Chardonnay \$34

WHITE WINES

Dry Reisling, Montinore Estate Almost \$36
Chardonnay, Cakebread (Napa, CA) \$85
Chardonnay, Jordan (Sonoma, CA) \$75
Chardonnay, Chalone (Soledad, CA) \$60
Chardonnay, Joseph Carr (Sonoma, CA) \$54
Chardonnay, Vintner's Reserve, Kendall Jackson (Central Coast, CA) \$40
Chardonnay, Benziger (Sonoma, CA) \$38
Sauvignon Blanc, Nobile (New Zealand) \$38
Sauvignon Blanc, Benziger (Glen Ellen, CA) \$36
Pinot Grigio, Sartori (Italy) \$34
Pinot Grigio, Santa Margherita (Italy) \$50

RED WINES

Cabernet Sauvignon, Freakshow (Lodi, CA) \$50
Cabernet Sauvignon Benziger (Sonoma, CA) \$38
Cabernet Sauvignon Vintner's Reserve, Kendall Jackson (Central Coast, CA) \$38
Cabernet Sauvignon, Rodney Strong Vineyards (Sonoma, CA) \$40
Cabernet Sauvignon, Jordan (Sonoma, CA) \$110
Cabernet Sauvignon, Cakebread (Napa, CA) \$100
Merlot, Benziger (Sonoma, CA) \$38
Pinot Noir, A by Acacia (Carneros, CA) \$36
Pinot Noir, Kenwright (Carlton, OR) \$55
Shiraz, Jacob's Creek Reserve (Australia) \$38
Cotes-Du-Rhone, Reserve, Perrin (Rhône Valley, France) \$36
Chianti, Reserva, Castello Banfi (Tuscany, Italy) \$56
Zinfandel, St. Francis (Santa Rosa, CA) \$40
Coppola Claret (Geyersville, CA) \$36

BLUSH WINES

White Zinfandel, Buehler (Central, CA) \$34
Reserve Pinot Noir Rose (North Coast, CA) \$38

BUBBLES

Moët & Chandon, Imperial (France) \$90
Chandon Brut, Domaine (California) \$60
Perrier Jouët, Grand Brut NV (France) \$75
Veuve du Vernay, Brut NV (France) \$35
Cupcake Prosecco (Italy) \$32

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