

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

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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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
Candied Apple 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

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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**

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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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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) **\$320**
- Half Sheet Cake (serves 31 - 60 people) **\$160**
- Quarter Sheet Cake (serves 21 - 30 people) **\$115**
- 9" Cake (serves 15 - 20 people) **\$65**

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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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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BEVERAGES

PREMIUM OPEN BAR

LIQUOR

Absolut, 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

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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