

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

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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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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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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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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