

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

All menus and prices are subject to change.

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 Grilled	\$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 Pumpnickel	\$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

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, New Belgium Fat Tire, New Belgium VooDoo Ranger, 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, New Belgium Fat Tire, New Belgium VooDoo Ranger, 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	\$22.00	\$24.00
Second Hour	\$27.00	\$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 & Craft	\$7.00	\$7.00
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	\$7.00	\$7.00
Imported Beer & Craft	\$7.50	\$7.50
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).

All menus and prices are subject to change.

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

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

All menus and prices are subject to change.

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

AUDIO / VISUAL SERVICES

All items offered at a per item and per day rate. Each is subject to 6.625% NJ sales tax. Custom packages and equipment are available by special request through the Catering & Conference Services Department.

BALLROOM

Podium, Creston Panel &
Multi-Media Video Wall **\$1,600**

SENIOR, PALMER, EINSTEIN, NASSAU, UNIVERSITY, COLONIAL & PRINCETON

DLP Projector, Drop Down Screen
& Slide Advancer **\$600**

Drop Down Screen **\$90**

LIBRARY & LEWIS

LCD Projector, Screen & Slide Advancer **\$600**

Pop-Up Screen **\$90**

GENERAL MERCER BOARDROOM

LCD Monitor **\$465**

MEETING ROOM ACCESSORIES

Post-it Flipchart with Pad & Markers **\$90**

Additional Flipchart Pad **\$20**

4' x 6' Whiteboard with Markers & Eraser **\$75**

Laser Pointer **\$50**

Laptop Computer **\$225**

Laser Printer **\$225**

Computer Speakers **\$35**

AUDIO

Handheld Microphone with Stand **\$65**

Wireless Lavalier or Handheld Microphone **\$200**

Bluetooth Speaker **\$150**

TELEPHONE & DATA

Wireless Internet

Groups less than 20
(per day per meeting room) **\$195**

Groups 20 or more
(per person per day) **\$10pp**

Polycom Audio Teleconferencing

Unit & Direct Dial Phone Line **\$170**

For Groups that contract audio/visual equipment & cancel the use of it the day of the scheduled event, a \$50.00 fee will apply.

Please note that Nassau Inn's technology manager does not normally provide hands on service to client supplied audio/visual equipment.

However, should a situation arise where assistance from the Technology Manager is requested,

the on-site contact must sign a waiver form releasing Nassau Inn of all liability.