

# NASSAU DINNER BUFFET

## 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

**\$67 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*

*Please note that a \$75 fee will be applied to parties less than 25.*

# VEGETARIAN

## PASTA PRIMAVERA

Penne Pasta, Seasonal Vegetables, Marinara Sauce (*Vegan*)

## VEGETABLE AND HUMMUS TART(*Vegan*)

Hummus & Roasted Vegetables in a Cornmeal Tart

## VEGETABLE STRUDEL

*(Tablesides Only)*

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

## SEASONAL RAVIOLI

Butternut Squash, Vegetable or Mushroom

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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

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*\$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)**

	<b>Premium</b>	<b>Super Premium</b>
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)**

	<b>Premium</b>	<b>Super Premium</b>
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)**

	<b>Premium</b>	<b>Super Premium</b>
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**

	<b>Priced Per Gallon</b>
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

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, 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



# BANQUET WINE LIST

*All prices are subject to change.*

## HOUSE WINES

Copper Ridge Merlot, Cabernet, Chardonnay, Pinot Grigio \$36

## WHITE WINES

Dry Reisling, Louis Guntrum (Germany) \$36  
Chardonnay, Cakebread (Napa, CA) \$85  
Chardonnay, Jordan (Sonoma, CA) \$75  
Chardonnay, Benziger (Sonoma, CA) \$38  
Chardonnay, William Hill (Napa, CA) \$40  
Moscato, Sutter Home (St. Helena, CA) \$40  
Sauvignon Blanc, Nobilo (New Zealand) \$42  
Sauvignon Blanc, Benziger (Glen Ellen, CA) \$38  
Pinot Grigio, Santa Margherita (Italy) \$55

## RED WINES

Cabernet Sauvignon, Freakshow (Lodi, CA) \$50  
Cabernet Sauvignon Benziger (Sonoma, CA) \$38  
Cabernet Sauvignon, Rodney Strong Vineyards (Sonoma, CA) \$40  
Cabernet Sauvignon, Jordan (Sonoma, CA) \$110  
Cabernet Sauvignon, Cakebread (Napa, CA) \$100  
Malbec, Ruta 22 (Argentina) \$40  
Merlot, Benziger (Sonoma, CA) \$38  
Merlot, Proverb (Modesto, CA) \$36  
Pinot Noir, A by Acacia (Carneros, CA) \$40  
Chianti, Querceto (Italy) \$42  
Chianti, Santa Margherita (Italy) \$55  
Zinfandel, St. Francis (Santa Rosa, CA) \$50  
Coppola Claret (Geyersville, CA) \$42

## BLUSH WINES

White Zinfandel, Buehler (Central, CA) \$36  
Rose, La Marca Prosecco (Italy) \$36  
Rose, Minuty (France) \$50

## BUBBLES

Moet & Chandon, Imperial (France) \$90  
Chandon Brut, Domaine (California) \$60  
Perrier Jouet, Grand Brut NV (France) \$75  
Wycliff Brut (California) \$36  
La Marca Prosecco (Italy) \$36  
Veuve Clicquot Brut (France) \$100

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