



PERFECT CATERED AFFAIRS
For on & off-site events

Holiday Buffet Menu

COCKTAIL HOUR

TWO-HOUR PREMIUM OPEN BAR

HOMEMADE HORS D'OEUVRES

SEVEN UNLIMITED AND CONTINUALLY PASSED, BUTLER-STYLE HORS D'OEUVRES, FOR ONE HOUR

BRUSCHETTA *on garlic crostini*

BOCCONCINI MOZZARELLA SKEWERS *with tomato and basil*

SILVER DOLLAR CRABCAKES *served with remoulade sauce*

COCONUT CHICKEN *served with sweet & sour sauce*

MINIATURE BEEF WELLINGTON *beef tenderloin & mushroom duxcelle*

Plus two chef's seasonal choices

BUFFET DINNER

GARDEN SALAD *of crisp greens and house dressing*

IMPORTED AND DOMESTIC CHEESE DISPLAY *garnished with seasonal fresh fruit*

MIRROR-DISPLAYED VEGETABLE CRUDITE *served with assorted dips*

CHAFING DISH ENTREES

BEEF TENDERLOIN TIPS CHASSEUR *with mushrooms, tomato, and red wine*

FRESH SALMON *pan-seared with Chef's seasonal sauce*

CHICKEN CARCIOFE

Dipped in a light egg batter with fresh basil, parmesan cheese, plum tomatoes, artichoke hearts, lemon butter, white wine, & chives

FRESH CHEESE-FILLED RAVIOLI

Filled with ricotta, glazed with mozzarella, and topped with an Italian tomato sauce

ASSORTED WARM ROLLS WITH BUTTER AND CHEFS SELECTION OF ACCOMPANIMENTS

CHEF'S HOLIDAY DESSERT

REGULAR AND DECAFFEINATED COFFEE AND TEA



SUNDAY - THURSDAY EVENINGS ~ \$55 PER PERSON

FRIDAY & SATURDAY EVENINGS ~ \$67 PER PERSON - GROUPS UNDER 100

FRIDAY & SATURDAY EVENINGS ~ \$65 PER PERSON - GROUPS OVER 100

FOUR-HOUR AFFAIR

EACH OF OURS ROOMS WILL BE ELEGANTLY DECORATED FOR THE HOLIDAYS

TABLES GRACEFULLY SET WITH HOLIDAY COLORED LINENS AND TABLETOP MIRROR DISPLAY
WITH POINTSETTAS, SURROUNDED BY GLASS VOTIVE CANDLE HOLDERS

MINIMUM COUNTS MAY APPLY FOR BUFFET

TO EXTEND THE PREMIUM OPEN BAR FOR AN ADDITIONAL TWO HOURS, ADD \$10 PER PERSON

Prices do not include 7% NJ Sales Tax



PERFECT CATERED AFFAIRS
For on & off-site events