



## *Holiday Plated Menu*

### COCKTAIL HOUR

TWO-HOUR PREMIUM OPEN BAR

### HOMEMADE HORS D'OEUVRES

UNLIMITED AND CONTINUALLY PASSED, BUTLER-STYLE, FOR ONE HOUR

MINI FRANKS IN PUFF PASTRY

BRUSCHETTA *on a garlic crostini*

BOCCONCINI MOZZARELLA SKEWERS *with tomato & basil*

SILVER DOLLAR CRAB CAKES *served with remoulade sauce*

PUFF PASTRY WITH BRIE AND RASPBERRY SAUCE

COCONUT CHICKEN *served with sweet & sour sauce*

MINIATURE BEEF WELLINGTON *beef tenderloin & mushroom duxelle*

PLUS TWO CHEF'S SEASONAL CHOICES

### FIRST COURSE

(PLEASE SELECT ONE)

LOBSTER BISQUE *with Puff Pastry Buttons*

PENNE ALA VODKA

PENNE PASTA *tossed with Roasted Peppers, Wild Mushrooms, Garlic and Fresh Aromatics*

FRESH CHEESE-FILLED RAVIOLI *with ricotta, mozzarella, sweet sausage and topped with a San Marzano tomato sauce*

### SALAD

(PLEASE SELECT ONE)

CLASSIC CAESAR *with homemade Garlic Croutons and shaved Reggiano*

GARDEN SALAD OF ASSORTED LETTUCE

## ENTREES

(SELECT ONE OR TWO; ADVANCE COUNT REQUIRED)

### CHICKEN CARCIOFE

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

### ROAST PRIME RIB OF BEEF AU JUS

TENDERLOIN OF BEEF "CHATEAUBRIAND STYLE" *with red wine mushroom sauce*

PAN SEARED MAINE FARM RAISED SALMON *with a citrus dill beurre blanc*

ASSORTED WARM ROLLS AND BUTTER & CHEFS SELECTION OF ACCOMPANIMENTS

## DESSERT

### MINI VIENNESE

REGULAR AND DECAFFEINATED COFFEE AND TEA



FRIDAY-SATURDAY ~ \$67 PER PERSON

SUNDAY-THURSDAY ~ \$58 PER PERSON

### FOUR-HOUR AFFAIR

EACH OF OURS ROOMS WILL BE ELEGANTLY DECORATED FOR THE HOLIDAYS

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

MINIMUM COUNTS MAY APPLY

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*