

Catering Menu

Five Hour Mocktail Bar
Assorted Non-Alcoholic Blended Cocktails
Selection of Specialty Linens
Room Rental
Custom Cake from Homestyle Bakery
Chips and Dip
Event Planning

COCKTAIL HOUR

Selection of Six

- ❖ Cocktail Franks
- ❖ Pizza Bagels
- ❖ Gourmet Mozzarella Sticks
- ❖ Mexican Nachos
- ❖ Pan Seared Vegetable Pot Stickers
- ❖ Jalapeño Poppers
- ❖ Chicken Fingers
- ❖ Mini Egg Rolls
- ❖ Buffalo Chicken Wings
- ❖ Sesame Chicken
- ❖ Mini Assorted Quiches
- ❖ Chicken or Cheese Quesadillas

STATIONS

Select Two

Chicken Bites

*Your choice of Teriyaki, Buffalo or Sesame flavored Chicken Bites
Shaken to Order*

Taco Bar

Seasoned Ground Beef
Hard and Soft Shell Tacos
Shredded Lettuce
Chopped Onions,
Diced Tomatoes
Mexican Blend of Cheeses,
Salsa
Sour Cream

Smashed Potato Bar

Accompanies with a Wide Assortment of Toppings
Sautéed Onions, Mushrooms, Spinach & Brown Gravy
Cheddar Cheese,
Sour Cream & Crunchy Onion Frizzles

Little Pasta Station

(Served with Garlic Bread)

Farfalle
Rigatoni
Orecchiette
Penne

Sliders Station

BBQ pork
Cheese Burgers
Hamburgers
Buffalo Chicken
Veggie Burger
Assorted condiments

French fry Station

Sweet Potato
Curly
Steak Cut

Tossed with parmigiana cheese, Salt & Vinegar or BBQ Rub
Accompanied with Ketchup, Fry sauce, Sour cream, Gravy, Melted Cheese,
Shredded Cheese & Bacon Bits

Jersey Shore Boardwalk

Corn Dogs
Giant Pretzels
Popcorn
Cotton Candy Fried Oreos
Hot Dogs
Assorted condiments

DINNER BUFFET

SALAD – Select one

Classic Caesar

Topped with Asiago, Garlic & Croutons
Served with Our Chef's Classic Caesar
Dressing

Crisp Field Greens

Baby Greens, Garden Vegetables and
Balsamic Dressing

Southwestern Salad

Mixed Greens, Tomatoes, Olives, Shredded Cheese
Bacon Bits and Chipotle Dressing

Greek Salad

Mixed Greens with Crumbled Feta Cheese,
Greek Olives, Cucumbers & Bell Peppers
Served with Greek Dressing



ENTREES –Select Three Entrees

- ❖ Chicken Parmesan
- ❖ Baked Ziti
- ❖ General Tso's Chicken & Rice
- ❖ Meatball Parmesan
- ❖ Sausage & Peppers
- ❖ Chicken Fingers
- ❖ Eggplant Rollatini
- ❖ Fresh Baked Macaroni & Cheese
- ❖ Mini Hamburgers & Cheeseburgers
- ❖ Chicken Francaise
- ❖ Tortellini Alfredo
- ❖ Penne ala Vodka

Served with Rolls & Butter

POTATO OR RICE –*Select One*

Seasoned Boardwalk French Fries

Garlic Smashed Potatoes

Red Roasted Potatoes

or

Steamed Basmati Rice

Spanish rice with Black Beans

VEGETABLE –*Select One*

Harvest of Julienne Vegetables

Bouquetier of Fresh Vegetable Medley

Sautéed Broccoli with Garlic & Olive Oil

Sautéed Zucchini & Yellow Squash

DESSERT

Ice Cream Sundae Bar

Chocolate, Vanilla & Strawberry Ice Cream

Served with Your Choice of Toppings:

- ❖ Chocolate Syrup
- ❖ Strawberry & Caramel Sauce
- ❖ Rainbow Sprinkles
 - ❖ M&M's
 - ❖ Crushed Oreos
 - ❖ Chocolate Chips
 - ❖ Gummies
 - ❖ Walnuts
- ❖ Whipped Cream
- ❖ Cherries

Per Hotel Policy, all Teen Parties Require a Designated Security Guard at \$50.00 per Hour

All Prices Subject to 20% Service Charge & 8.375% Sales Tax

ENHANCEMENTS

Additional Cocktail Hour Stations

CANDY BAR – \$8 per person

Swedish Fish	Wax Buttons	Nerds
Reese's Cups	Candy Cigarettes	Sour Patch Kids
Snickers	Fireballs	Tootsie Rolls
Skittles	Twizzlers	3 Musketeers
Starburst	Air Heads	Tootsie Pops
Twix	Hershey Mini's	Laffy Taffy
Candy Buttons	Gummy Bears	

CHOCOLATE FOUNTAIN – \$6 per person

Warm Mild Chocolate

Strawberries	Pretzels
Bananas	Rice Crispy Treats
Pineapple	Pound Cake
Marshmallows	Brownie Bites

MINI VIENESSE TABLE – \$5 per person

Seasonal Sliced Fresh Fruit
Mini Cupcakes
Mini Pastries
Petit Fours
Chocolate Dipped Strawberries

BELGIUM WAFFLE STATION – \$5 per person

Prepared to order
Chocolate and Plain Belgium Waffles Prepared ala Minute
Traditional Accompaniments include
Powdered sugar, Cinnamon, Cinnamon sugar



ADULT DINNER BUFFET

ONE HOUR COCKTAIL RECEPTION

Cold Displays

Our Regency Tuscan Table—
Imported and Domestic Cheeses
Assorted Breads
Fresh Vegetable Crudités with Herb Dipping Sauce,
Assorted Cured Charcuterie Meats
Imported Olives
Roasted Red Peppers
Infused oils
Fresh Tomato Bruschetta

Choice of Two Hot Displays

Fried Calamari with Arribatta and Marinas Sauces
Farfalle Primavera
Sweet Sausage and Broccoli Rabe
Meatball Parmigiana
Oriechetti in White Clam Sauce
Cavatelli with Broccoli in Garlic Sauce
Eggplant Rollatini
Penne with Shrimp,
Asparagus
Sun-dried & Plum Tomatoes

Salad Selections—Select two

Classic Caesar

Asiago and Garlic Croutons

Crisp Field Greens

Baby Greens and Garden Vegetables
Balsamic Vinaigrette

Mandarin Orange

Romaine Lettuce, Mandarin Oranges, Pineapple Segments, and Toasted Almonds
Honey Vinaigrette

Tri Color

Radicchio, Endive, and Bib Lettuce
Tomato Vinaigrette

Harvest

Dry Cranberries and Sugared Walnuts
Raspberry Vinaigrette

Paris Greens

Mixed Greens, Palm Hearts, Teardrop Tomatoes, and Brie Wedges
Port Wine Vinaigrette

Poached Pear

Dried Cranberries, Gorgonzola, Mesclun and Red Wine Poached Pear
Raspberry Vinaigrette

Entrée Selections – *Select one of each*

Beef

Classic Prime Rib of Beef Sherry Au Jus
Grilled 12 oz. Rib Eye Steak with Sautéed Mushrooms in a Tri Color Peppercorn Brandy Sauce
Grilled 12 oz. New York Strip Steak with a Burgundy Bordelaise Sauce
Oven Roasted Shell Steak with Wild Mushroom Forestier
Chateaubriand or Broiled Filet Mignon with Mushroom Cap (Available as an Upgrade)

Seafood

Stuffed Filet of Sole Shrimp & Scallop stuffing topped with a Garlic Butter Wine Sauce
Herb Crusted Salmon with a Dijon Cream Sauce
Tilapia Filet Macadamia Nut Crust with a Citrus Butter Sauce
Stuffed Salmon Crabmeat & Spinach stuffing with a White Wine Sauce
Broiled Coconut Crusted Mahi Mahi with a warm Tropical Salsa
Surf-n-Turf (Available as an Upgrade)

Poultry

French Cut Chicken Breast Stuffed with Herbed Bread & Mushroom Stuffing
Boneless Chicken Breast Stuffed with Spinach and Fontina Cheese
Chicken Picatta in a Lemon Caper White Wine Sauce
Chicken Marsala Sautéed with Mushrooms & Marsala Wine Sauce
Boneless Chicken Breast Stuffed with Prosciutto, Mozzarella & Ricotta Cheese
Drizzled with a Red Wine Bordelaise
Stuffed Boneless Breast of Chicken with Wild Rice and Sun-Dried Cranberries
Chicken Saltimbocca Stuffed with Spinach, Prosciutto & Fresh Mozzarella Stuffing & Sage Butter

Duet Plates can be made Available upon Request and are Strongly Recommended for Groups over 150.

All Entrees Served with Dinner Rolls & Butter and Chef's Selection of Vegetable and Potato or Rice.



DESSERT

Select one

- ❖ Carrot Cake
- ❖ Chocolate Layer Cake
- ❖ Homemade Cookies
- ❖ NY Style Cheese Cake
- ❖ Personalized Sheet Cake

FIVE HOUR OPEN BAR

Choice of three

Chicken, Beef and Fish Entrée

\$ 69.95 per person

Gluten Free, Vegan, Vegetarian & Kosher Meals Available upon Request

All Prices Subject to 20% Service Charge & 8.375% Sales Tax
Minimum Number of Guests Required
Staff Gratuities are Optional and at the Client's Sole Discretion

