

Dinner

for catering services call us at 732-521-0070

S E R V E D B U F F E T

Salads

Choice of Two

Field Greens Salad, Balsamic Vinaigrette
Antipasto Salad
Traditional Caesar Salad
Field Greens Salad, Balsamic Vinaigrette
Seasonal Sliced Melons & Fresh Pineapple
Marinated Artichokes, Sun-Dried Tomatoes,
Red Pepper Salad
Harvest Salad, Greens, Candied Pecans,
Cranberries, Feta Cheese, Vinaigrette
Greek Pasta Salad, Feta, Olives, Peppers,
Tomatoes

Accompaniments

Chef's Choice of Potato and Seasonal Vegetables
Freshly Baked Dinner Rolls and Butter

Colombian Coffee, Decaffeinated Coffee, Tea
Iced Tea and Lemonade

Entrees

Choice of Three

Sautéed Chicken, Prosciutto, Mustard Champagne Sauce
Roasted Loin of Pork, Apple Cider Sauce
Grilled Salmon, Tomatoes, Eggplant, Olives, Capers
Chicken Paillard, Tomato Bruschetta
Chicken in the Style of: Francaise, Herb Baked, Marsala, or
Cornbread Stuffed
Sliced Marinated Flank Steak
Sun-Dried Tomato Crusted Tilapia, Roasted Garlic Cream
Eggplant Rollantini
Parmesan Crusted Cod, Peppercorn Cream Sauce
Vegetable Ratatouille

Desserts

Choice of Two

Assortment of Italian Pastries
Chocolate Covered Strawberries
NY Style Cheese Cake
Chocolate Decadence Cake
Tiramisu
Old Fashion Apple Pie

Dinner

GRILLE

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Salads

Tossed Garden Salad, House Dressing
Mozzarella and Tomato Caprese
Grilled Marinated Vegetable Platter

Entrees

Choice of Three

NY Sirloin Steaks
Grilled Shrimp Skewer
Grilled Swordfish, Pineapple Chutney
Grilled Salmon, Mango Salsa
Grilled Pork Chop, Cajun Rubbed
Grilled Honey Lemon Chicken
Barbeque Pork Ribs
Filet Mignon, Shitake Demi +5

Corn on the Cob
Baked Potato with Fixings Bar
Cheese, Bacon Bits, Scallions, Butter and Sour Cream
Dinner Rolls and Butter

Desserts

Old Fashioned Apple Pie
Chocolate Mousse Decadence Cake
Choice of Cookies and Brownies or Watermelon (Seasonal)

Colombian Coffee, Decaffeinated Coffee, Tea, Lemonade and Iced Tea

49

Chef Attendant Fee of \$95 if opt for Entrees to be served from a Grill.

Pricing is per person. Requires a minimum of 20 guests for dinner buffets.
All Food & Beverage Charges Subject to 21% Service Charge & 6.625% State Sales Tax.

Dinner

PLATED

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All Entrees are Served with the Chef's Selection of Fresh Seasonal Vegetables, Starch and Rolls and Butter

First Course

Choice of one:

Caesar Salad, Parmesan, Garlic Croutons

Field Green Salad, Onions, Carrots, Cucumber, Tomato, Pepper Cream Dressing

Plum Tomato & Fresh Mozzarella, Caramelized Onions, Balsamic Vinaigrette

Forsgate Corn & Clam Chowder

Penne Pasta, Tomato Herb Sauce, Romano

Desserts

Choice of one:

Bourbon Bread Pudding, Kentucky Bourbon Sauce

New York Style Cheesecake, Mixed Berry Coulis

Tiramisu, Bittersweet Chocolate Sauce

Key Lime Tart, Fresh Whipped Cream

and

Colombian Coffee, Decaffeinated Coffee & Tea

Entree Options

Pecan and Cornbread Stuffed Breast of Chicken, Apricot Glaze, Shallot Sauce

Grilled Salmon Filet, Cucumber Dill Beurre Blanc or Citrus Butter

Roast Pork Loin, Pineapple Rum Raisin Sauce

Baked Atlantic Cod, Tomato Cream

Mushroom Ravoli, Sage Cream

Sautéed Breast of Chicken, Artichoke, Roasted Pepper Tuscan Sauce

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Horseradish Crusted Prime Rib of Beef, Au Jus

Char-Broiled New York Strip Steak, Wild Mushroom Confit, Cabernet Sauce

Penne Pasta, Gulf Shrimp Artichoke Hearts, Herbed Oil

Grilled Fillet of Salmon & Roasted Breast of Chicken Red Pepper Coulis

Seared Scallops, Porcini Mushroom Risotto

44

Red Snapper, Eggplant Caponata

Grilled Beef Tenderloin Cabernet Butter Sauce

Braised Short Rib of Beef Port Wine Demi

Balsamic Glazed Rack of Lamb, Rosemary

Grilled Filet Mignon & Medallion of Salmon Red Wine Butter Sauce

49

Pricing is per person. When selecting a higher price menu, you may choose from any menu of lesser price- highest menu price prevails..
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