



*2018 Holiday Party Packages*

## Sleigh Ride

4 hour reception includes butler passed hors d'Oeuvres and Perrier upon arrival, display, appetizer, salad, entrée, premium open bar, dessert with coffee and tea service, and parking for evening and weekend events (excludes overnight parking).

## Cocktail Hour

Selected six passed Hors D' Ouevres

Crab Cakes, Remoulade	Scallops Wrapped in Bacon
Mini Franks in a Blanket	Coconut Shrimp
Sesame Chicken, Sweet Thai Chili Sauce	Spinach and Artichoke Tart
Spanikopita	Kale & Edamame Dumpling
Mini Beef Wellington	Short Rib Roquefort Handpie
Vegetable Spring Rolls, Sweet Thai Chili Sauce	Cherry Blossom Tart

Displayed assortment of fresh Seasonal Vegetables, dipping sauces, hummus, pita chips, and cheeses

## Champagne Toast

### Appetizers

(Select One)

Wild Mushroom & Goat Cheese Risotto Cake, White Truffle Aioli  
Vol-au-vent, Bay Scallops, Vegetable Medley, Fried Leeks, Champagne Cream Sauce  
Butternut Squash Ravioli, Tarragon Brown Butter Sauce

### Salads

(Select One)

Spring Mix, Tomatoes, Julienne Carrots, Red Cabbage, Cucumbers, Balsamic Vinaigrette  
Caesar Salad, Housemade Garlic Croutons, Parmesan Cheese  
Arugula, Wine Poached Pear, Walnuts, Bleu Cheese, Champagne Vinaigrette

### Entrées

Selection of two with pre-determined counts and place card noting guest entrée.

Vegetarian option available with predetermined counts.

Herb Crusted French Cut Chicken Breast, Natural Jus  
Surf & Turf, Petit Filet Mignon, Demi-Glace, Shrimp Scampi  
Swordfish, Lump Crab Meat, Shiitake Mushrooms, Lemon Beurre Blanc  
Pan Seared Salmon, Roasted Tomato Beurre Blanc

All entrées are served with dinner rolls and Chef's choice of seasonal side dishes.

### Dessert

Tiramisu

Flourless Chocolate Cake, Crème Anglaise

Pumpkin Cheese Cake with Chocolate Sauce

Tableside Offering of Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas

**\$115 Per Person**

All menus and prices are subject to change.

15% gratuity, 6% taxable service charge and 6.625% NJ sales tax will apply.



## Holiday Plated Dinner

Plated dinner package includes an appetizer, salad, intermezzo, entrée and dessert. Entrée orders may be taken tableside for groups of 25 or less. A server charge of \$7 per person will be applied. \$40 server fee for parties of 10 or less.

### Appetizers

(Select One)

Lobster Bisque

Wild Mushroom & Goat Cheese Risotto Cake, White Truffle Aioli

Butternut Squash Ravioli, Tarragon Brown Butter Sauce

Vol-au-vent, Bay Scallops, Vegetable Medley, Fried Leeks, Champagne Cream Sauce

### Salads

(Select One)

Baby Spinach, Dried Cranberries, Bacon, Bleu Cheese, Citrus Vinaigrette

Arugula, Toasted Pine Nuts, Locatelli Cheese, Mandarin Orange Slices, White Balsamic Vinaigrette

Spring Mix, Tomatoes, Julienne Carrots, Red Cabbage, Cucumbers, Balsamic Vinaigrette

### Intermezzo of Lemon Sorbet

### Entrees

Selection of two entrees with pre-determined counts and place card noting guest entrée selection. Price based on highest priced entrée for all guests. Please add \$4.95 per person for choice of three (does not include vegetarian options).

French Cut Stuffed Chicken Breast, Spinach, Roasted Red Peppers and Smoked Mozzarella, Natural Jus **52**

Merlot Braised Boneless Short Rib, Demi-Glace **58**

Grilled Filet Mignon, Peppercorn Cognac Demi-Glace **58**

Vegetable Strudel, Tomato Coulis **45**

Grilled Salmon, Julienne Vegetables, Lemon Chive Beurre Blanc **54**

Surf & Turf, Seared Filet Mignon, Shrimp Scampi **68**

*Chef's selection of seasonal sides accompany all entrées.*

### Dessert

(Select One)

Tiramisu

Flourless Chocolate Cake, Crème Anglaise

Pumpkin Cheese Cake, Chocolate Sauce

*Assorted Soft Drinks, Bottled Water, Iced Tea, Freshly Ground Regular and Decaffeinated Lavazza Coffee and Assorted Teas*

*All menus and prices are subject to change.*

*15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply.*



# Holiday Dinner Buffet

*For groups of 20 or more guests.*

## Appetizers

Antipasto Display:

Prosciutto, Salami, Fresh Mozzarella, Grilled Asparagus, Roasted Red and Yellow Bell Peppers, Marinated Artichokes, Mushrooms, Kalamata Olives, Pepperoncini, Baguette  
Spring Mix, Toasted Spiced Walnuts, Dried Cranberries, Goat Cheese, Citrus Vinaigrette

## Entrées

*Selection of two entrées, please add \$4.95 per person for choice of three.*

*All entrées accompanied by chef's selection of seasonal sides.*

Beef Tips Bourguignon

Breast of Chicken, Roasted Red Peppers, Pesto, topped with Mozzarella Cheese

Oven Roasted Salmon, Lemon Beurre Blanc

Pork Tenderloin, Roasted Sweet Potato Hash, Braised Red Cabbage

Farfalle, Winter Vegetables, White Wine, Garlic

## Dessert

Display of Assorted Cakes, Tarts and Miniature Pastry

Yule Log

*Assorted Soft Drinks, Bottled Water, Iced Tea, Freshly Ground Regular and Decaffeinated Lavazza Coffee and Assorted Teas*

**\$52 per person**

*All menus and prices are subject to change.*

*15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply.*



## *Holiday Plated Lunch*

*Plated lunch package includes an appetizer, entrée and dessert. Entrée orders may be taken tableside for groups of 25 or less. A server charge of \$7 per person will be applied. \$40 server fee for parties of 10 or less.*

### *Appetizers*

*(Select One)*

Roasted Butternut Squash Soup

Baby Spinach, Dried Cranberries, Bacon, Bleu Cheese, Citrus Vinaigrette

Butter Lettuce, Goat Cheese, Toasted Pine Nuts, Orange and Grapefruit Wedges, Tarragon Vinaigrette

### *Entrées*

*Selection of two entrées with pre-determined counts and place card noting guest entrée selection.*

*Price based on highest priced entrée for all guests. Please add \$4.95 per person for choice of three (does not include vegetarian option).*

French Cut Stuffed Chicken Breast, Shallot, Goat Cheese and Wild Mushrooms, Natural Jus

Merlot Braised Boneless Short Rib, Demi-Glace

Vegetable Strudel, Tomato Coulis

Grilled Salmon, Lemon Beurre Blanc

*Chef's Selection of Seasonal Sides*

### *Dessert*

*(Select One)*

Tiramisu

Flourless Chocolate Cake, Crème Anglaise

Pumpkin Cheese Cake, Chocolate Sauce

*Assorted Soft Drinks, Bottled Water, Iced Tea, Freshly Ground Regular and Decaffeinated Lavazza Coffee and Assorted Teas*

***\$40 per person***

*All menus and prices are subject to change.*

*15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply.*



# Holiday Buffet Lunch

*For groups of 20 or more guests.*

## Appetizers

Chef's Choice of Seasonal Soup

Spring Mix, Toasted Spiced Walnuts, Dried Cranberries, Goat Cheese, Citrus Vinaigrette

## Entrées

*Selection of two entrées, please add \$4.95 per person for choice of three.*

*All entrées accompanied by chef's selection of seasonal sides.*

Flank Steak, Demi-Glace

Breast of Chicken, Roasted Red Peppers, Pesto, topped with Mozzarella Cheese

Seared Tilapia, Artichoke, Lemon, Parsley, Toasted Pine Nuts

Roast Turkey Breast, Pan Gravy

Pork Tenderloin, Roasted Sweet Potato Hash, Braised Red Cabbage

Farfalle, Winter Vegetables, White Wine, Garlic

## Dessert

Display of Assorted Cakes, Tarts and Miniature Pastry

Yule Log

*Assorted Soft Drinks, Bottled Water, Iced Tea, Freshly Ground Regular and Decaffeinated Lavazza Coffee and Assorted Teas*

**\$40 per person**

*All menus and prices are subject to change.*

*15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply.*

