

Breakfast

The Continental

Assorted Yogurts, Assorted Cereals, Milk

Sliced Fresh Fruit, Berries

Assorted Miniature Bagels, Fresh Baked Breakfast Pastries, Regular and Whole

Wheat Croissants, Fruit Pastry, Cinnamon Buns, Muffins, Fruit Preserves, Cream Cheese, Butter

Fresh Orange, Grapefruit and Cranberry Juice, Almond Milk

Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas

\$17.95 Per Person

The Tiger Breakfast Buffet

Sliced Fresh Fruit, Berry Garnish

Fluffy Scrambled Eggs, Breakfast Sausage, Bacon

Country Style Potatoes with Peppers and Onions

Assorted Miniature Bagels, Fresh Baked Breakfast Pastries Including Regular and Whole Wheat

Croissants, Fruit Pastry, Cinnamon Buns, Muffins,

Butter, Fruit Preserves, Cream Cheese

Fresh Orange, Grapefruit and Cranberry Juice, Almond Milk

Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas

\$25.95 Per Person

Healthy Start Breakfast Buffet

Sliced Fresh Fruit, Vanilla Yogurt

Fluffy Scrambled Egg Whites, Turkey and Vegetarian Sausage

Oatmeal, Farro or Quinoa (*Select One*)

Whole Wheat English Muffins, Whole Wheat Croissants

Fruit Preserves, Butter, Low Fat and Vegetable Cream Cheese

Fresh Orange Grapefruit and Cranberry Juice, Almond Milk

Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas

\$25.95 Per Person

All menus and prices are subject to change.

15% gratuity, 6% taxable service charge and 6.875% New Jersey sales tax will apply.



Morning Breaks

Prices are per person.

Coffee Refresh

\$4.50

Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas

Tico's Cold Press Juices

\$6.00

Seasonal Variety of Vegetable and Fruit Cold Press Juices

Beverage Refresh

\$7.00

Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas,
Soft Drinks, Bottled Water, and Snapple

Donut Break

\$9.50

Assorted Miniature Donuts, Italian Pastries

Freshly Ground Regular and Decaffeinated Lavazza Coffee,

Assorted Teas, Infused and Bottled Water

Nice and Lite

\$10.95

Granola Bars, Fruit Kebob, Yogurt Dipping Sauce, Whole Wheat Croissants

Freshly Ground Regular and Decaffeinated Lavazza Coffee

Assorted Teas and Bottled Water

Energy Snack

\$10.95

Peanut Butter, Cream Cheese, Celery Sticks, Whole Fruit and Trail Mix

Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas

Infused and Bottled Waters

Make Your Own Yogurt Parfait

\$12.95

Greek and Vanilla Yogurt, Strawberries, Raspberries, Blueberries, Walnuts,

Toasted Almonds, Honey, Granola

Freshly Ground Regular and Decaffeinated Lavazza Coffee,

Assorted Teas, Infused and Bottled Water

All menus and prices are subject to change.

15% gratuity, 6% taxable service charge and 6.875% New Jersey sales tax will apply.



Brunch

For groups of 30 or more.

Breakfast

Sliced Fresh Fruit, Berry Garnish

Fluffy Scrambled Eggs

Cinnamon French Toast, Maple Syrup

Crispy Bacon, Plump Sausage, Country Potatoes with Peppers and Onions

Assorted Miniature Bagels, Fresh Baked Breakfast Pastries, Regular and Whole

Wheat Croissants, Fruit Pastry, Cinnamon Buns, Muffins

Fruit Preserves, Cream Cheese, Butter

Salads

(Select One)

Mixed Greens, Cranberry, Bleu Cheese, Walnuts, Champagne Vinaigrette

Baby Spinach, Strawberries, Sliced Almonds, Goat Cheese, Balsamic Vinaigrette

Entrees

(Select Two)

Cavatelli, Broccoli, Garlic, Extra Virgin Olive Oil, Parmesan Cheese

Penne ala Vodka, Blush Tomato Sauce, Green Peas, Parmesan Cheese

Chicken Florentine, Spinach, Swiss Cheese, Sauce Mornay

Grilled Fillet of Salmon, Julienne Vegetables, Chive Lemon Buerre Blanc

Sautéed Boneless Chicken Breast, Wild Mushrooms, Red Wine Demi-Glace

Sautéed Beef Tips Au Poivre, Mushrooms, Shallots, Brandy Demi-Glace

Desserts

Petit Fours, Assorted Dessert Bars

Fresh Orange, Grapefruit and Cranberry Juice

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

\$40 Per Person

All menus and prices are subject to change.

15% gratuity, 6% taxable service charge and 6.875% New Jersey sales tax will apply.



Breakfast & Brunch Enhancements

Available with Continental and Breakfast Buffets

Prices are Per Person

Country Potatoes, Peppers, Onions	\$3.00
Assorted Cereals, Granola, Fruit Yogurts, Whole and Skim Milk	\$3.50
Crispy Bacon	\$3.95
Sausage	\$3.95
Vegetarian or Turkey Sausage	\$3.95
Fluffy Scrambled Eggs	\$4.00
Scrambled Egg Whites, Cheddar Cheese	\$4.00
Egg Beaters	\$4.00
Choice of Oatmeal, Farro or Quinoa	\$4.95
Buttermilk Pancakes, Maple Syrup	\$4.95
Egg, Cheese, Bacon/Pork Roll on a Bagel	\$5.95
Biscuits and Gravy	\$5.95
Quiche Lorraine	\$5.95
Individual Yogurt Parfaits	\$5.95
Tico's Cold Press Juices	\$6.00
Southwest Frittata, Pico de Gallo	\$6.95
Sliced Smoked Salmon, Classic Garnishes	\$8.95
Hard Boiled Eggs (<i>Price per dozen</i>)	\$12.00

Stations

\$150 Attendant Fee will be added for each Action Station Ordered

**Attendant Optional (One attendant per 40 people)*

Oatmeal Station	\$5.95
Oatmeal, Assorted Toppings. Fresh Fruit, Brown Sugar, Cinnamon, Raisins, Craisins	
Granola Station	\$6.95
Granola, Assorted Toppings. Fresh Fruit, Brown Sugar, Cinnamon, Raisins, Craisins	
Belgian Waffle Station*	\$6.95
Fluffy Waffles, Maple Syrup (Select 3 Toppings): Fresh Seasonal Berries, Whipped Cream, Dark Chocolate, Caramel, Glazed Pecans, Glazed Walnuts, Hot Apples and Bananas	
Omelet Station*	\$7.95
Made-to-Order; Choice of Peppers, Onions, Tomatoes, Spinach, Cheddar, American and Swiss Cheese, Ham, Mushrooms (<i>Egg Whites available for an additional \$1.50</i>)	

All menus and prices are subject to change.

15% gratuity, 6% taxable service charge and 6.875% New Jersey sales tax will apply.



Boxed Lunch

May order two options with pre-determined counts.

Prices are per person.

Californian

Roasted Turkey Breast Wrap, Avocado, Lettuce, Tomato

Individual Bag of Chips, Whole Fruit

Bottled Water, Assorted Soft Drinks

\$20.95

Texan

Shaved Roast Beef, Cheddar Cheese, Kaiser Roll

Individual Bag of Tortilla Chips, Whole Fruit

Bottled Water, Assorted Soft Drinks

\$21.95

Health Nut

Grilled Assorted Vegetables, Balsamic Marinade, Herb Wrap

Granola Bars

Whole Fruit

Bottled Water, Vitamin Water

\$21.95

Sicilian

Italian Meats, Provolone Cheese, Ciabatta Bread

Individual Bag of Chips

Whole Fruit

Bottled Water, Assorted Soft Drinks

\$22.95

All menus and prices are subject to change.

15% gratuity, 6% taxable service charge and 6.875% New Jersey sales tax will apply.



Petite Sandwich Board

Salads

(Select Two)

Tossed Garden Salad, Cherry Tomatoes, Cucumbers, Red Onion,
Shredded Carrots, Assorted Dressings

Mixed Field Greens, Strawberries, Crumbled Goat Cheese

Roasted Vegetable and Gemelli Salad

French Green Bean, Extra Virgin Olive Oil, Blue Cheese Crumble

Caesar Salad, Housemade Garlic Croutons, Parmesan Cheese

German Potato Salad

Bow Tie Pasta Salad, Artichokes, Olives, Roasted Peppers, Feta Cheese, Herb Vinaigrette

Creamy Cole Slaw

An Assortment of Petite Deli Sandwiches

(Sandwiches are available on a variety of rolls; gluten free available upon request.)

(Select Three)

Fresh Mozzarella and Tomato, Roast Beef and Provolone,

Turkey and Swiss, Ham and Brie, Grilled Vegetable and Tuna Salad.

Assortment of Miniature Artisan Rolls, Baguettes, Pinwheels. Mayonnaise,

Mustard, Chipotle Aioli, Horseradish Cream, Fresh Basil Oil

Dessert & Beverages

Nassau Inn Chocolate Chunk Cookies

Homemade Brownies

Assorted Dessert Bars

Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas

Assorted Soft Drinks, Bottled Water and Iced Tea

\$36 Per Person

All menus and prices are subject to change.

15% gratuity, 6% taxable service charge and 6.875% New Jersey sales tax will apply.



Lunch:

The N.Y. Deli Buffet

Minimum of 10 people.

Salads

(Select Two)

Tossed Garden Salad, Cherry Tomatoes, Cucumbers, Red Onions, Shredded Carrots, Assorted Dressings

German Potato Salad

Macaroni Salad

N.Y. Style Deli Sandwiches

(Make Your Own)

Roasted Turkey, Sliced Pastrami, House Cooked Corned Beef, Roast Beef

Rye and Marble Bread

Sliced Cheese Tray

Condiment Tray with Creamy Coleslaw, Lettuce, Tomatoes, Pickles,

Spicy and Deli Style Mustard, Russian dressing

Dessert & Beverages

New York Style Cheese Cake, Assorted Dessert Bars

Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas Assorted Soft Drinks,

Bottled Water and Iced Tea

\$38 Per Person

Themed Lunches

Healthy Choice

Soup du Jour

Roasted Beets, Walnuts, Goat Cheese

Garden State Salad Bar

Mixed Greens, Cucumbers, Shredded Carrots, Red Onion, Garbanzo Beans, Edamame, Toasted Pumpkin Seeds, Feta Cheese, Roasted Red Peppers, Quinoa, Kalamata Olives, Cheddar Cheese, Broccoli, Hard Boiled Eggs, Croutons

(Select Two)

Herb Grilled Salmon, Tomato Bruschetta

Roasted Chicken, Rosemary, Lemon, Extra Virgin Olive Oil

Seasonal Quiche of the Day

Chef's Selection of Seasonal Vegetable

Multi-Grain Rolls, Butter

Berries, Cream

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

\$40 Per Person

Cape Cod Barbeque

New England Clam Chowder

Dry Rub Beef Kebob

Barbeque Chicken Legs and Thighs

(Select One)

Ranch Baked Beans

Creamy Cole Slaw

Classic Potato Salad

Fresh Corn on the Cob

Tossed Salad with Assorted Dressings

Pickle Chips and Pickled Red Onion

Blueberry Cobbler, Whipped Cream

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

\$40 Per Person

Themed Lunches(Cont'd)

Southern Comfort

Seasonal Greens, Cucumber, Grape Tomato, Red Onion, Shredded Carrots, Ranch Dressing

Classic Red Bliss Potato Salad

Mac and Cheese (Classic or Buffalo)

Herb Baked Chicken on the Bone

BBQ Pulled Pork

Chef's Selection of Seasonal Vegetable

Fresh Baked Rolls, Corn Bread, Biscuits

Seasonal Cobbler

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

\$40 Per Person

Little Italy

Minestrone Soup

Grilled Vegetables, Extra Virgin Olive Oil, Basil Chiffonade

Lemon, Chickpea and Radicchio Salad

Caesar Salad, Housemade Garlic Croutons, Parmesan Cheese

(Select Two)

Tuscan Grilled Chicken Breast, White Beans, Lemon, Rosemary

Sicilian Roast Porkloin, Peppers, Onions, Potatoes, Sweet Sausage

Tuscan Herb Marinated Flank Steak, Barolo Demi-Glace

Penne ala Vodka, Grated Parmesan Cheese

Parmesan Crusted Baked Salmon, Roasted Tomato Sauce

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

Chef's Selection of Seasonal Vegetables, Focaccia Bread

Biscotti, Lemon Bars, Housemade Cannoli

Freshly Ground Regular and Decaffeinated Lavazza Coffee,

Assorted Teas, Soft Drinks and Bottled Water

\$40 Per Person

Themed Lunches (Cont'd)

Philadelphia Street Fare

Antipasto Salad, Balsamic Dressing

Caesar Salad, Croutons, Parmesan Cheese

(Select Two)

Homemade Italian or Vegetarian Meatballs, Marinara Sauce

Sweet Italian Sausage, Sautéed Peppers, Onions, Marinara Sauce

Philly Cheese Steak (Beef or Chicken), Sautéed Peppers and Onions,

Cheese Wiz, Sliced Provolone, Grated Parmesan Cheese,

Sliced Hot Cherry Peppers, Pickles, Italian Hoagie Rolls

Kettle Chips, Ketchup, Mayonnaise

Assorted Dessert Bars

Freshly Ground Regular and Decaffeinated Lavazza Coffee,

Assorted Teas, Assorted Herbal Teas, Soft Drinks and Bottled Water

\$40 Per Person

New Orleans

Mixed Field Greens, Tomato, Red Onion, Hard Boiled Egg, Bacon, Champagne Vinaigrette

Fresh Cucumber and Dill Salad

Blackened Salmon

Creole Chicken, Andouille Sausage

Sautéed Greens

Red Beans, Rice

Fresh Baked Sourdough Rolls, Butter

Warm Bread Pudding, Bourbon Sauce

Freshly Ground Regular and Decaffeinated Lavazza Coffee,

Assorted Teas, Soft Drinks and Bottled Water

\$40 Per Person

All menus and prices are subject to change.

15% gratuity, 6% taxable service charge and 6.875% New Jersey sales tax will apply.



Plated Lunch

Entrée orders may be taken tableside for groups of 25 people or less; a \$7 surcharge will apply.

\$40 server fee for parties of 10 or less.

Appetizers

(Select One)

Soup du Jour

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

Arugula Salad, Poached Pear, Walnuts, Bleu Cheese, Champagne Vinaigrette

Tomato, Fresh Mozzarella, Balsamic Reduction, Chiffonade of Fresh Basil

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).

Penne Primavera Tossed, Fresh Vegetables, Marinara **\$30**

Chicken Marsala, Pan Seared Chicken Breast, Wild Mushroom Sauce **\$34**

Chicken Saltimbocca, Madeira Wine Sauce **\$34**

Seared Tilapia, Pine Nuts, Artichokes, Lemon Butter Sauce **\$34**

Braised Beef Short Rib **\$36**

Grilled Atlantic Salmon Fillet, Roasted Tomato Beurre Blanc **\$36**

Petite Filet Mignon, Brandy Peppercorn Sauce **\$40**

Chef's selection of seasonal sides and freshly baked rolls with butter

Dessert

(Select One)

Classic Carrot Cake, Caramel Sauce

New York Cheesecake, Raspberry Sauce

Blackout Cake, Chocolate Sauce*

Chocolate Layer Pound Cake, Chocolate Ganache Filling

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

\$2.50 Additional Per Person*

All menus and prices are subject to change.

15% gratuity, 6% taxable service charge and 6.875% New Jersey sales tax will apply.



Afternoon Breaks

Prices are per person.

Coffee Refresh

Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas

\$4.50

Tico's Cold Press Juices

Seasonal Variety of Vegetable and Fruit Cold Press Juices

\$6.00

Beverage Refresh

Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas

Assorted Soft Drinks, Bottled Water, Snapple

\$7.00

Nassau Sweet Treat

Assortment of Dessert Bars and Squares

Dried Fruit, Nuts

Berries, Cream

Cookies, Biscotti

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

\$14.00

The Cheese Board

Domestic and Imported Cheeses

Sliced Baguette, Water Crackers

Freshly Sliced Fruit, Berry Garnish

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

\$15.00

Trailblazer

Trail Mix with Assorted Nuts, Dark Chocolate

Whole Fresh Fruit Display

Fresh Vegetable Crudités, Herb Dip

Health Bars

Gatorade, Vitamin Water, V8, Bottled Water

Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas

\$16.00

Mediterranean Break

Roasted Red Pepper Hummus

Fresh Tomato Bruschetta

Vegetable Crudite, Tzatziki Sauce

Kalamata Olives, Crostini, Pita Chips

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

\$16.00

Olsson's Specialty Cheese Board

An Assortment of Olsson's Imported Cheeses, Accompaniments

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

\$17.00

Prices are per person.

All menus and prices are subject to change.

15% gratuity, 6% taxable service charge and 6.875% New Jersey sales tax will apply.



Timeless

Four hour reception includes butler passed hors d'oeuvres and Perrier upon arrival, display, appetizer, salad, entrée, premium open bar, dessert and coffee and tea service.

Cocktail Hour

Selected six passed Hors D' Ouevres

Cilantro Shrimp Wonton	Fresh Tomato and Mozzarella Crostini
Mini Frank in a Blanket	Goat Cheese Stuffed Date Wrapped in Bacon
Sesame Chicken, Sweet Thai Chili Sauce	Spinach and Artichoke Tart
Spanikopita	Kale and Edamame Dumpling
Mini Beef Wellington	Mini Cuban Sandwich
Vegetable Sui Mei	Phyllo-Wrapped Brie, Raspberry

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

Champagne Toast

Appetizers

(Select One)

Goat Cheese and Tomato Risotto Cake, Basil Aioli
Seasonal Ravioli
Sliced Fruit Plate, Raspberry Coulis

Salads

(Select One)

Spring Mix, Tomatoes, Julienne Carrots, Red Cabbage, Cucumbers, Balsamic Vinaigrette
Caesar Salad, Housemade Garlic Croutons, Parmesan Cheese
Baby Spinach, Goat Cheese, Almonds, Red Onion, Citrus 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
Filet Mignon, Wild Mushrooms, Merlot Demi-Glace
Macadamia Crusted Mahi Mahi
Pan Seared Salmon, Roasted Tomato Beurre Blanc
Dinner rolls and Chef's choice of seasonal side dishes

Dessert

Your choice of Classic Carrot Cake, Chocolate Blackout Cake or NY Style Cheesecake Tableside Offering of Freshly Ground Regular and Decaffeinated Lavazza Coffee and Assorted Teas

\$110 Per Person

All menus and prices are subject to change.

15% gratuity, 6% taxable service charge and 6.875% New Jersey sales tax will apply.



Nassau Dinner Buffet

For groups under 25 people a \$75 fee applies.

Salads

Bocconcini, Cherry Tomatoes, Fresh Basil, Balsamic Vinaigrette
Mixed Seasonal Greens, Cherry Tomatoes, Cucumbers, Red Onions, Shredded Carrots, Assorted Dressings
Bowtie Pasta Salad, Artichokes, Olives, Roasted Peppers, Feta, Herb Vinaigrette

Entrées

(Select Three)

Pan Seared Breast of Chicken Marsala, Wild Mushroom Demi-Glace
Grilled Salmon, Citrus Beurre Blanc
Sliced Pepper Rubbed Roast of Beef, Cabernet Sauce
Herb Crusted French Cut Chicken Breast, Natural Au Jus
Pork Tenderloin, Roasted Sweet Potato Hash, Braised Red Cabbage
Chef's selection of seasonal sides and freshly baked rolls with butter

Dessert

Assorted Mini Desserts (Cream Puffs, Cannolis, Eclairs)
Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas, Assorted Soft Drinks and Iced Tea

\$59 Per Person

All menus and prices are subject to change.

15% gratuity, 6% taxable service charge and 6.875% New Jersey sales tax will apply.



Executive Dinner Buffet

*For groups under 25 people, a \$75 fee applies.
Vegetarian options available upon request.*

Salads

Fresh Garden Salad, Red Onions, Cherry Tomatoes, Shredded Carrots,
Cucumbers, Red Cabbage, Assorted Dressings
Vegetable Orzo Salad

Entrées

(Select Three)

Sautéed Breast of Chicken, Tomatoes, Fresh Mozzarella, Spinach
Macadamia Crusted Mahi-Mahi, Beurre Blanc
Orcchietti Pasta, Spinach, Sundried Tomatoes, Olive Oil, Garlic
Braised Beef Tips, Mushrooms
Flank Steak with Mushroom Demi-Glace
Sliced Pork Loin, Bourbon Glaze
Chef's selection of seasonal sides and freshly baked rolls with butter

Desserts

Chef's Selection of Cakes, Tarts, Mini Pastries
Freshly Ground Regular and Decaffeinated Lavazza Coffee,
Assorted Teas, Soft Drinks and Iced Tea

\$49 Per Person

*All menus and prices are subject to change.
15% gratuity, 6% taxable service charge and 6.875% New Jersey sales tax will apply.*



Plated Dinner

*Entrée orders may be taken tableside for groups of 25 people or less.
A service charge of \$7 per person will be applied. \$40 server fee for parties of 10 or less.*

Appetizers (Select One)

Soup of the Day **\$7**

Seasonal Ravioli **\$12**

Crab Cake, Remoulade **\$14**

Shrimp and Bay Scallop Ceviche, Avocado Sour Cream **\$14**

Salads (Select One)

Spring Mix Greens, Tomatoes, Julienne Carrots, Red Cabbage, Cucumbers, Balsamic Vinaigrette **\$6**

Arugula Salad, Poached Pear, Walnuts, Bleu Cheese, Champagne Vinaigrette **\$7**

Tomato, Fresh Mozzarella, Balsamic Reduction, Chiffonade of Fresh Basil **\$8**

Lemon Intermezzo

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).

Chicken Marsala, Wild Mushroom Demi **\$30**

Chicken Saltimbocca, Red Wine Sauce, Prosciutto, Fresh Mozzarella **\$31**

Pork Chop, Apple Cider Brandy Sauce **\$35**

Atlantic Salmon, Roasted Tomato Beurre Blanc **\$35**

Crab Cake (Available gluten-free upon request) **\$35**

Macadamia Crusted Mahi-Mahi **\$35**

Braised Beef Short Rib **\$38**

New York Strip, Fried Onions, Port Wine Demi **\$43**

Grilled Filet Mignon, Brandy Peppercorn Sauce **\$45**

Surf & Turf **Market Price**

Chef's selection of seasonal sides and freshly baked rolls with butter

Dessert

(Select One)

Classic Carrot Cake, Caramel Sauce **\$5.50**

New York Cheesecake, Raspberry Sauce **\$5.50**

Blackout Cake, Chocolate Sauce **\$6.50**

Fresh Fruit Tart **\$7.50**

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

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Vegetarian

Pasta Primavera

Penne Pasta, Seasonal Vegetables, Blush Sauce

Grilled Vegetable Napoleon

Portobello Mushroom, Zucchini, Squash, Red Peppers,
Fresh Mozzarella, Tomato Sauce

Vegetable Strudel

Julienne Vegetables in a Light Pastry, Boursin Cheese, Marinara Sauce

Wild Mushroom Ravioli

Sherry Mushroom Sauce

Dhal Stew with Chick Peas

Yellow Lentil, Dhal, Potatoes, Kale, Roasted Garlic

Palak Paneer

Paneer, Spinach, Basmati, Naan

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A La Carte

Price Per Item

- Sparkling Mineral Water **\$3.75**
- Bottled Spring Water **\$2.75**
- Regular and Diet Soft Drinks **\$2.75**
- Regular and Diet Snapple **\$3.50**
- Vitamin Water **\$4.50**
- Energy Drinks **\$6.50**
- Assorted Boxed Cereals **\$3.00**
- Granola Bars **\$2.50**
- Health Bars **\$3.75**
- Bags of Pretzels, Potato Chips, Popcorn **\$2.50**
- Whole Fruit **\$2.50**
- Ice Carving *Market Price*
- Full Sheet Cake (serves 61 - 110 people) **\$320**
- Half Sheet Cake (serves 31 - 60 people) **\$160**
- Quarter Sheet Cake (serves 21 - 30 people) **\$115**
- 9" Cake (serves 15 - 20 people) **\$65**

Items Per Pound

- Popcorn **\$9.50**
- Peanuts **\$9.50**
- Pretzels **\$9.50**
- Potato Chips **\$9.50**
- Party Mix **\$9.50**
- Tortilla Chips, Salsa, Guacamole **\$15**
- Mixed Nuts **\$24**
- Trail Mix **\$20.50**

Priced Per Person

- Freshly Sliced Fruit **\$4.50**
- Florida Orange Juice **\$3.75**
- Fruit Juice **\$3.75**
- Scoop of Chocolate or Vanilla Ice Cream **\$3**
- Assorted Mini Candy Bars **\$3.75**

Items Per Dozen

- Mini Croissants **\$36**
- Mini Danish **\$35**
- Mini Muffins **\$35**
- Bagels with Cream Cheese **\$39**
- Nassau Inn Chocolate Chunk Cookies **\$27**
- Double Fudge and Peanut Butter Brownies **\$27**
- Chocolate Dipped Strawberries **\$30**
- Hot Soft Pretzels, Mustard **\$32**
- Mini Pastries (Cream Puffs, Cannolis, Eclairs) **\$37**
(3 per person recommended)
- Assorted Fruit Yogurts **\$38**

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Reception Stations

Prices are per person, based on one hour of service.

Chef Attended (\$150 Attendant Fee Per 75 Guests)*

Poached Salmon Display

Whole Poached Salmon, Sliced Cucumber, Dill Crème
\$7.00 (30 person minimum)

Sushi

Assorted Maki, Salmon, Tuna, Yellowtail Nigiri, Soy Sauce, Pickled
Ginger, Wasabi (5 pieces per person)
\$15

Dumplings & Yakatori

Ginger Shrimp Dumplings, Edamame Dumplings, Vegetable Spring Roll
and Grilled Chicken Yakatori Skewers, Chinese Mustard, Duck Sauce and
Soy Sauce
\$15

Mashed Potatoes

Yukon Gold Potatoes, Truffle Oil, Sweet Potatoes, Sour Cream, Chives,
Bacon Bits, Cheddar Cheese, Broccoli, Miniature Marshmallows
\$9.50

Salad Station

Chicken \$10.95, Steak \$11.95, or Shrimp \$12.95 Seasonal Greens,
Romaine, Grape Tomatoes, Red Onions, Cucumbers, Edamame,
Carrot, Shredded Cheddar Cheese, Parmesan Cheese, Croutons,
Balsamic and Ranch Dressings
\$7.50

American Raw Bar

Iced Jumbo Shrimp, North Atlantic Crab Claws, Blue Point Oysters, Little
Neck Clams, Spicy Cocktail Sauce, Horseradish, Lemon Wedges
Market Price

Sliders (Select Two)

Short Rib, Caramelized Onions, Cheddar Cheese, Baby Arugula
Pulled Pork, Coleslaw, Picked Red Onion
Black Bean Slider, Smoked Gouda, Watercress
Sriracha Ketchup, Garlic Aioli
\$14

International & Domestic Cheese

Imported and Domestic Cheese, Fresh Fruit, Assortment of Breads and
Crackers
\$7.50

Pasta (Select Two)

Tortellini, Marsala, Mushrooms, Peas, Panchetta
Orecchietta, Basil Pesto, Pine Nut, Garlic, Parmesan
Cavatappi Pomodoro, Plum Tomato Sauce, Basil Penne ala Vodka
Focaccia Bread, Extra Virgin Olive Oil
\$12.50

Street Fare Station (Select 2)

Half sized versions of your sandwich favorites. Cheese Steak, Sausage with
Peppers and Onions, and Pulled Pork
\$14

Antipasto Display

Prosciutto, Salami, Fresh Mozzarella, Grilled Asparagus, Roasted Red and Yellow
Bell Peppers, Marinated Artichokes, Mushrooms, Kalamata Olives,
Pepperoncini, Baguette
\$14.50

Mac & Cheese Bar

Choose Classic or Buffalo, (select three toppings) Tomatoes, Bacon Crumbles,
Scallions, Ham, Broccoli, Seasoned Bread Crumbs
\$9.50

Fresh Vegetable Crudite

Seasonal Assortment of Fresh Vegetables, Cucumber Dill and Onion Dips
\$6.25

Olsson's Cheese Display

Upgrade any Cheese Display to an assortment of Olsson's Imported cheese and
accompaniments. Different packages available.

Cookies & Milk

Assorted Bakery Cookies, Milk Shooters
\$4.75

Viennese Station

Miniature Eclairs, Cannoli, Cream Puffs, Tartlets, Petit Fours, Italian Cookies
\$14.75

Banana Foster Station*

Made to Order with Bananas, Brown Sugar, Flamed Rum, Vanilla Bean Ice Cream
\$8.95

Reception Enhancements

All options packaged to go.

Soft Pretzels, Mustard, Melted Cheese \$3.00
Caramel Apples \$3.00
Pork Roll and Cheese Sandwich \$3.50
Pork Roll, Egg and Cheese Sandwich \$4.75
Breakfast Biscuit \$5.00
Coffee & Biscotti \$5.00
Warm Cider & Sugar Donut \$5.00

All menus and prices are subject to change.

15% gratuity, 6% taxable service charge and 6.875% New Jersey sales tax will apply.



Carving Stations for Receptions

\$5 server fee per person for parties of 30 or less. \$150 fee per carver per 75 guests.

Prices are per person.

Slow Roasted Top Round of Beef

Silver Dollar Rolls, Horseradish, Mayonnaise, Dijon Mustard

\$11

Roasted Turkey Breast

Silver Dollar Rolls, Honey Mustard, Orange Cranberry Relish, Mayonnaise

\$10

Honey Glazed Bone-In Ham

Silver Dollar Rolls, Dijon Mustard, Mayonnaise, Peach Relish

\$10

Five Pepper Crusted Strip Loin

Silver Dollar Rolls, Bordelaise Sauce, Horseradish Cream

\$13

Rosemary Black Pepper Crusted Pork Loin

Silver Dollar Rolls, Applesauce and Honey Dijon Mustard

\$10

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Hors D'Oeuvres

May order in increments of 25.

Priced Per 100 Pieces

Hot

Spanikopita	\$275
Mini Franks in a Blanket	\$275
Sesame Chicken, Thai Chile Sauce	\$275
Buffalo Chicken Rangoon	\$275
Crisp Spinach and Artichoke Tart	\$275
Vegetable Spring Roll	\$300
Crab Cakes, Remoulade	\$325
Mini Beef Wellington	\$325
Lobster and Shrimp Spring Roll	\$375
Beef Tenderloin Kebob	\$375
Scallops Wrapped in Bacon	\$375
Baby Lamb Chops	\$425
Coconut Shrimp	\$375
Vegetable Sui Mei	\$275
Pork Kimchi Dumpling	\$275
Kale & Edamame Dumpling	\$275
Mini Cuban Sandwich	\$375
Short Rib Roquefort Handpie	\$400
Raspberry, Brie, Phyllo	\$375
Beef Barbacoa Taquito	\$375
Cherry Blossom Tart	\$385
Goat Cheese Stuffed Date Wrapped in Bacon	\$385

Cold

California Roll	\$225
Smoked Salmon, Herb Cheese Pumpernickel	\$300
Black Pepper Crusted Tuna Carpaccio, Wasabi Aoli	\$325
Tuna Roll	\$325
Prosciutto Wrapped Melon	\$325
Fresh Tomato and Mozzarella Crostini	\$325
Cilantro Shrimp Wonton	\$325
Bellini, Caviar, Crème Fraiche	\$375
Rare Seared Filet of Beef Crostini, Horseradish	\$375
Poached Shrimp, Cocktail Sauce	\$425
<i>(Minimum 3 per person required)</i>	

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Beverages

Premium Open Bar

Liquor

Absolut, Tanqueray, Bacardi, Captain Morgan, Jack Daniels, Seagram's VO, Dewar's, Cuervo Gold

Cordials

Amaretto, Café Lolita, Peach Schnapps, Triple Sec, Sweet and Dry Vermouth

Beer (Select 3)

Amstel Lite, Heineken, Sam Adams, Corona, Yuengling, River Horse IPA, Harpoon IPA, Sam Adams Seasonal, Brooklyn Seasonal

House Wine

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot

Other Beverages

Assorted Soft Drinks, Juices, Mineral Water, O'Doul's

Super Premium Bar Upgrade

Liquor

Ketel One, Bombay Sapphire, Johnny Walker Black, Captain Morgan, Maker's Mark, Crown Royal, Patron Silver

Cordials

Amaretto di Saronno, Cointreau, Sambuca, Kahlua, Sweet and Dry Vermouth

Beer (Select 3)

Amstel Lite, Heineken, Sam Adams, Corona, Yuengling, River Horse IPA, Harpoon IPA, Sam Adams Seasonal, Brooklyn Seasonal

Wine (Select 4)

Santa Margherita Pinot Grigio, Benziger Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, A by Acacia Pinot Noir

Other Beverages

Assorted Soft Drinks, Juices, Mineral Water, Kaliber

Beverage Upgrades

All upgrades require an extra bartender at \$100 per 50 people.

Vodka Luge

All vodka is premium Stolichnoff Vodka. (Select 3)
Raspberry, Vanilla, Peach, Strawberry, Salted
Caramel, Chocolate Coconut, Chocolate Raspberry,
Orange

\$9.50 Per Person

Ice Luge, Market Price

Martini Bar

Enhance your event with a custom martini menu, including premium liquor, a separate bar location, mixers, and garnish.

Watermelon Martini, Apple Martini, Chocolate Martini, Cosmopolitan, Lemon Drop Martini, Dirty Martini with Stuffed Green Olives and *choice of Blue Cheese or Hot Peppers*

\$11.50 Per Person

Beverage Price List

Open Bar (<i>Priced Per Person</i>)	Premium	Super Premium
First Hour	\$17.00	\$20.00
Second Hour	\$24.00	\$27.00
Third Hour	\$31.00	\$34.00
Fourth Hour	\$38.00	\$41.00
Tab Host Bar (<i>Priced Per Drink</i>)	Premium	Super Premium
Mixed Drinks	\$7.00	\$8.00
Cordials	\$8.75	\$10.00
Domestic Beer	\$5.50	\$5.50
Imported Beer	\$6.00	\$6.00
Non-Alcoholic Beer	\$4.00	\$4.00
House Wines by Glass	\$8.00	\$8.50
Soft Drinks	\$3.00	\$3.00
Mineral Water	\$3.50	\$3.50
Martini	\$11.00	\$13.00
Cash Bar (<i>Priced Per Drink</i>)	Premium	Super Premium
Mixed Drinks	\$8.00	\$9.00
Cordials	\$9.00	\$10.50
Domestic Beer	\$6.00	\$6.00
Imported Beer	\$6.50	\$6.50
Non-Alcoholic Beer	\$4.50	\$4.50
House Wines by Glass	\$8.50	\$9.00
Soft Drinks	\$3.25	\$3.25
Mineral Water	\$3.75	\$3.75
Martini	\$11.50	\$13.50
Bulk Beverages	Priced Per Gallon	
Fruit Punch (Non-Alcoholic)	\$50.00	
Champagne Punch	\$90.00	
Mimosa Punch	\$90.00	

Bartenders

One bartender serves 50 people maximum. \$100 per bartender per four hour period and \$25 per bartender per each additional hour.

Cocktail Servers

One cocktail server provides drink order service for 15 people maximum. \$60 fee per server per hour will apply (necessary for functions without a private bar).

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Banquet Wine List

All prices are subject to change.

House Wines

Beaulieu Vineyard Century Cellars Merlot, Cabernet, Zinfandel,
Chardonnay, Coastal Pinot Noir **\$34**

White Wines

Chardonnay, Carneros, Beaulieu Vineyard (Carneros, CA) **\$54**
Chardonnay, Carneros, Acacia (Napa, CA) **\$60**
Chardonnay, Vintner's Reserve, Kendall Jackson (Central Coast, CA) **\$40**
Chardonnay, Benziger (Glen Ellen, CA) **\$38**
Chardonnay, Casa Lapostolle (Chile) **\$34**
Chardonnay, Jacobs Creek (Australia) **\$38**
Sauvignon Blanc, Nobile (New Zealand) **\$38**
Sauvignon Blanc, Benziger (Glen Ellen, CA) **\$36**
Pinot Grigio, Sartori (Italy) **\$34**
Pinot Grigio, Santa Margherita **\$50**

Red Wines

Cabernet Sauvignon, Freakshow **\$50**
Cabernet Sauvignon Benziger (Glen Ellen, CA) **\$38**
Cabernet Sauvignon Vintner's Reserve, Kendall Jackson (Central Coast, CA) **\$38**
Cabernet Sauvignon, Rodney Strong Vineyards (Sonoma, CA) **\$40**
Merlot, Coastal Estate Beaulieu Vineyards (Coastal, CA) **\$35**
Merlot, Benziger (Glen Ellen, CA) **\$38**
Merlot, Jade Mountain (Napa, CA) **\$35**
Pinot Noir, Kenwood (Sonoma CA) **\$37**
Pinot Noir, A by Acacia **\$36**
Shiraz, Jacob's Creek Reserve (Australia) **\$38**
Cotes-Du-Rhone, Reserve, Perrin (Rhône Valley, France) **\$36**
Chianti, Reserva, Castello Banfi (Tuscany, Italy) **\$56**
Chianti, Cecchi (Tuscany, Italy) **\$34**
Zinfandel, St. Francis (Santa Rosa, CA) **\$40**

Banquet Wine List (Cont'd)

Blush Wines

White Zinfandel, Buehler (Central, CA)	\$32
Reserve Pinot Noir Rose (North Coast, CA)	\$38

Bubbles

Moet & Chandon, Imperial (France)	\$90
Chandon Brut, Domaine (California)	\$60
Perrier Jouet, Grand Brut NV (France)	\$75
Veuve du Vernay, Brut NV (France)	\$35
Cupcake Prosecco (Italy)	\$32

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