

Carved INCLUSIVE

Package Includes

- 4 hour event
- Choice of Linen tablecloth & napkin color
- Buffet table skirting
- Deluxe Chafing Dishes
- China Dinnerware & Silverware
- Plastic tumblers for beverages

Menu Includes

• APPETIZERS INCLUDE •

Imported & Domestic Cheeses w/ Crackers & Fresh Vegetables w/ Dip

• HOT APPETIZER STATION: (CHOICE OF 3) •

Buffalo Chicken Bites	Cajun Chicken Bites
BBQ Chicken Bites	Wrapped Franks
Swedish Meatballs	Sweet & Sour Meatballs
Spring Rolls	Fried Ravioli
Pizza Triangles	Assorted Puffs

• BUFFET ENTRÉES: (CHOICE OF 3) •

Additional Entrées add \$2.95 per person per item

Penne Vodka Sauce	Chicken Marsala	Glazed Country Ham
Baked Ziti	Chicken Francaise	Roasted Pork Loin
Baked Lasagna	Chicken Parmesan	Sausage & Peppers
Vegetable Lasagna	Lemon Garlic Chicken	Sausage Murphy
Stuffed Shells	Chicken Stir Fry	Kielbasi & Kraut
Penne Bolognese	Chicken Murphy	Pepper Steak**
Penne w/ Broccoli	Chicken Italiano	Steak Murphy**
Cavatelli & Broccoli	Chicken Milanese	Steak Stir Fry**
Penne Primavera Garlic & Oil	Fried Chicken	Steak w/ Mushrooms**
Penne w/Roasted Peppers	Honey Baked Chicken	Swedish Meatballs
Fettuccine in Parmesan	Herb Baked Chicken	Italian Meatballs
Cream Sauce	Roast Jerk Chicken	Lemon Garlic Tilapia
Cheese Ravioli in Pink	Eggplant Parmesan	Flounder Francaise
Cream Sauce	Eggplant Rollatini	Seafood Paella**

• CARVING STATION: (CHOICE OF 1) •

Freshly carved by an attendant

Roast Top Sirloin, Glazed Country Ham, Roasted Turkey Breast, Rosemary & Garlic Pork Loin

• STARCHES & VEGETABLES: (CHOICE OF 2) •

Roasted Red Skin Potatoes, Parsley Potatoes, Blended Rice, Rice Pilaf, String Bean Almondine, Honey Glazed Carrots, Vegetable Medley, Stir Fry Vegetables

• SALAD: (CHOICE OF 1) •

Tossed Garden, Classic Caesar, Tossed Antipasto

• DESSERT: (CHOICE OF 1) •

Ice Cream, Assorted Cookies, Rice Pudding, Chocolate Pudding, Apple Crisp

• ALSO INCLUDES •

Dinner Rolls & Butter

Soda Service, Coffee, Decaffeinated Coffee, & Hot Tea

Pricing

Weekdays – Saturday Day – Sunday

100+ 75 – 99 50-74

\$28.95 \$29.95 \$30.95

Plus 22% service charge (minimum fee \$250.00)

Saturday Evening (parties ending after 5:00pm)

100+ 75 – 99 60-74

\$31.95 \$32.95 \$33.95

Plus 22% service charge (minimum fee \$250.00)

All prices are PLUS HALL FEE & NJ Sales Tax.

Pricing is based on adult headcount.

Kid's Menu & pricing available - Please Ask!

Weddings subject to a Maître d' fee

Optional Upgrades & Add Ons

Additional hours +\$4.00pp per hour

Glassware at tables (water/all purpose) +\$2.00pp

Glassware at tables & bar +\$4.00pp

Bar Mixers & Juices +\$2.00pp

Cold Appetizer Trays (See app list) priced per tray

Hot Hors d'oeuvres Station (includes 3) +\$5.99pp

(See Hot Hors d'oeuvre list for selections)

Mashed Potato Bar +\$2.95pp

Carved Prime Meat Station +\$3.95pp

Hot Dog Cart w/ Fixings - Cart: \$125.00 + \$1.75 per hot dog

Ice Cream Sundae Bar +\$2.95pp

Chocolate Fondue +\$2.95pp

~Add an Ice Cream Sundae Bar & Chocolate Fondue for only \$5.00pp for both!

Italian Pastries (2pp) \$3.50pp

Assorted Fudge Brownies & Blondies +\$1.50pp

Viennese Table: Cookies, Brownies, Cakes, Pastries,

Pies & Seasonal Fruit +\$4.50pp

Occasion Cakes

Half Sheet – Basic filling \$90.00, Premium filling \$105.00

Full Sheet – Basic filling \$150.00, Premium filling \$175.00

White or Black Spandex Chair Covers \$2.50 each

Chair Cover Sash (Color Choice) \$2.00 each

Chair Cover Band (Color Choice) \$1.00 each

Table Runners (Color Choice) \$3.00 each & up

-may require up to 3 weeks notice prior to event

Wicker Chair Available for Bridal & Baby Showers!

****Denotes Premium Entrée +\$2.00pp per entree**

Super Sweet 16 INCLUSIVE

Package Includes

- 4 hour event
- Choice of Linen tablecloth & napkin color
- Buffet table skirting
- Deluxe Chafing Dishes
- China Dinnerware & Silverware
- Plastic tumblers for beverages

Menu Includes

• APPETIZER: NACHO & TACO BAR •

Crispy Nacho Chips, Soft Tortillas, Seasoned Shredded Chicken, Warm Cheddar Cheese, Chunky Salsa, Sour Cream, Sliced Lettuce, Diced Tomatoes, Sliced Black Olives & Jalapenos

***Add Ons:** Ground Beef Taco Meat +\$1.00pp

Guacamole + \$1.50pp

• BUFFET ENTRÉES: (CHOICE OF 3) •

Additional entrées add \$2.95 per person per item

Mini Slider Burgers	Cheese Stuffed Rigatoni
Mini Cheese Steaks	in Marinara Sauce
Mini Italian Meatballs	Baked Ziti
Wrapped Franks	Penne Vodka
Buffalo Chicken Bites	Pizza Triangles
Boneless Wings	Mozzarella Sticks
Choice of: BBQ or Buffalo	w/ Marinara Sauce
Chicken Wings	Fried Cheese Ravioli
Choice of: BBQ or Buffalo	w/ Marinara Sauce
Chicken Tenders	Macaroni & Cheese
Chicken Parmesan	Cheese Quesadilla Bites
Fried Chicken	Mini Spring Rolls

• POTATO BAR •

Your Choice of Mashed Potato Bar or French Fry Bar

Mashed Bar: Includes Bacon, Cheddar Cheese, Gravy, Sour Cream, & Butter

Fry Bar: Includes Bacon, Warm Cheddar Cheese, Gravy, Sour Cream & Ketchup

• SALAD: (CHOICE OF 1) •

Tossed Garden or Classic Caesar

• DESSERT: (CHOICE OF 1) •

Fresh Baked Cookies & Brownies, Ice Cream Sundae Bar, Chocolate Fondue

• ALSO INCLUDES •

Soda Service

Coffee, Decaf Coffee, & Hot Tea

Add Specialty Mocktails to Your Event:

Frozen Blender Mocktails +\$3.99pp

Shirley Temples + \$1.50pp

Pricing

Weekdays – Saturday Day – Sunday

100+ 75 – 99 50-74

\$25.95 \$26.95 \$27.95

Plus 22% service charge (minimum fee \$250.00)

Saturday Evening (parties ending after 5:00pm)

100+ 75 – 99 60-74

\$29.95 \$30.95 \$31.95

Plus 22% service charge (minimum fee \$250.00)

All prices are PLUS HALL FEE & NJ Sales Tax.

Pricing is based on adult headcount.

BEVERAGE SERVER REQUIRED \$120.00 (4hrs)

Kid's Menu & pricing available - Please Ask!

THIS MENU IS NOT AVAILABLE FOR WEDDINGS

Optional Upgrades & Add Ons

Additional hours +\$4.00pp per hour

Glassware at tables (water/all purpose) +\$2.00pp

Glassware at tables & bar +\$4.00pp

Bar Mixers & Juices +\$2.00pp

Cold Appetizer Trays (See app list) priced per tray

Hot Hors d'oeuvres Station (includes 3) +\$5.99pp

(See Hot Hors d'oeuvre list for selections)

Mashed Potato Bar +\$2.95pp

Carved Prime Meat Station +\$3.95pp

Hot Dog Cart w/ Fixings - Cart: \$125.00 + \$1.75 per hot dog

Ice Cream Sundae Bar +\$2.95pp

Chocolate Fondue +\$2.95pp

~Add an Ice Cream Sundae Bar & Chocolate Fondue for only \$5.00pp for both!

Italian Pastries (2pp) \$3.50pp

Assorted Fudge Brownies & Blondies +\$1.50pp

Viennese Table: Cookies, Brownies, Cakes, Pastries,

Pies & Seasonal Fruit +\$4.50pp

Occasion Cakes

Half Sheet – Basic filling \$90.00, Premium filling \$105.00

Full Sheet – Basic filling \$150.00, Premium filling \$175.00

White or Black Spandex Chair Covers \$2.50 each

Chair Cover Sash (Color Choice) \$2.00 each

Chair Cover Band (Color Choice) \$1.00 each

Table Runners (Color Choice) \$3.00 each & up

-may require up to 3 weeks notice prior to event

Wicker Chair Available for Bridal & Baby Showers!

Cocktail Gala INCLUSIVE

Package Includes

- 4 hour event
- Choice of Linen tablecloth & napkin color
- Buffet table skirting
- China Appetizer Plates & Silverware on buffet
- Plastic tumblers for beverages

Menu Includes

•CHILLED DISPLAY APPETIZERS: (INCLUDES ALL)•

Fresh Vegetable Crudité
Imported & Domestic Cheeses with Crackers
Seasonal Sliced Fruit Platter with Grapes

•PASSED HORS D' OEUVRES: (CHOICE OF 6)•

Additional items add \$2.50 per person per item

Sesame Chicken Bites	Coconut Shrimp
Cajun Chicken Bites	Buffalo Shrimp
Sweet & Sour Chicken Bites	Fantail Shrimp
Buffalo Chicken Bites	Caribbean Shrimp
BBQ Chicken Bites	Brie & Raspberry Phyllo Cups
Grilled Chicken Sliders	Assorted Mini Quiche
Chicken Scampi on Focaccia	Vegetarian Spring Rolls
Smoked Duck on Popcorn Cracker	Potato Pancakes
Pulled Pork Sliders	Stuffed Mushrooms (vegetarian)
Mini Philly Style Cheese Steaks	Swedish Meatballs
Cocktail Franks Wrapped in Pastry	Grilled Cheese Quesadilla
Filet Mignon Tips on Garlic Toast	Mini Loaded Potato Skins
Teriyaki Beef Skewers	Mini Dumplings
Beef Tenderloin on Crostini w/ Horseradish Cream	Tortellini Skewers
Mini Reubens	Seafood Salad in Pastry Shell
Bacon wrapped Scallops	Prosciutto wrapped Melon
Petite Crab Cakes	Mini Caprese Bites
	Fruit & Cheese Kabobs

•ATTENDED STATION: (CHOICE OF 1)•

Additional stations add \$3.95 per person per station

Pasta Station
Mashed Potato Bar
Asian Stir Fry Station
Ultimate Slider Station
Texas BBQ Pit

•ALSO INCLUDES•

Soda Service
Coffee, Decaffeinated Coffee, & Hot Tea

Pricing

Weekdays – Saturday Day – Sunday
100+ 75 – 99
\$30.95 \$31.95
Plus 22% service charge (minimum fee \$250.00)

Saturday Evening (parties ending after 5:00pm)
100+ 75 – 99
\$33.95 \$34.95
Plus 22% service charge (minimum fee \$250.00)

All prices are **PLUS HALL FEE & NJ Sales Tax.**
Pricing is based on adult headcount.
Menu includes 1.5 hours of food service.

THIS MENU IS NOT AVAILABLE FOR WEDDINGS

Optional Upgrades & Add Ons

Additional hours +\$4.00pp per hour
Glassware at tables (water/all purpose) +\$2.00pp
Glassware at tables & bar +\$4.00pp
Bar Mixers & Juices +\$2.00pp
Cold Appetizer Trays (See app list) priced per tray
Hot Hors d'oeuvres Station (includes 3) +\$5.99pp
(See Hot Hors d'oeuvre list for selections)
Mashed Potato Bar +\$2.95pp
Carved Prime Meat Station +\$3.95pp
Hot Dog Cart w/ Fixings - Cart: \$125.00 + \$1.75 per hot dog
Ice Cream Sundae Bar +\$2.95pp
Chocolate Fondue +\$2.95pp
~Add an Ice Cream Sundae Bar & Chocolate Fondue for only \$5.00pp for both!
Italian Pastries (2pp) \$3.50pp
Assorted Fudge Brownies & Blondies +\$1.50pp
Viennese Table: Cookies, Brownies, Cakes, Pastries, Pies & Seasonal Fruit +\$4.50pp
Occasion Cakes
Half Sheet – Basic filling \$90.00, Premium filling \$105.00
Full Sheet – Basic filling \$150.00, Premium filling \$175.00

White or Black Spandex Chair Covers \$2.50 each
Chair Cover Sash (Color Choice) \$2.00 each
Chair Cover Band (Color Choice) \$1.00 each
Table Runners (Color Choice) \$3.00 each & up
-may require up to 3 weeks notice prior to event

Wicker Chair Available for Bridal & Baby Showers!

Premium INCLUSIVE

Package Includes

- 4 hour event
- Choice of Linen tablecloth & napkin color
- Buffet table skirting
- Deluxe Chafing Dishes
- China Dinnerware & Silverware
- Plastic tumblers for beverages

Menu Includes

•COLD FOOD BAR INCLUDES•

Imported & Domestic Cheeses, Fresh Vegetables,
Seasonal Fruit served with Crackers & Dips

•PREMIUM HORS D' OEUVRES: (CHOICE OF 5)•

Served Butler Style - Choice of any 5 from Value or Premium
Hors d' oeuvres - See hors d' oeuvres list for selections

•BUFFET ENTRÉES: (CHOICE OF 4)•

Additional Entrées add \$2.95 per person per item

Penne w/ sundried tomatoes in Vodka Sauce
Tortellini filled w/ Ricotta Cheese & Fresh Spinach in Parmesan cream sauce
Pasta Primavera w/ mixed vegetables in white cream sauce
Ravioli filled w/ Lobster Meat in light pink sauce
Vegetable Lasagna in white cream sauce
Eggplant sliced thin rolled over blended cheeses in a tomato basil sauce
Chicken w/ sundried tomatoes, Shitake mushrooms in Marsala cream sauce
Chicken w/ artichokes & sundried tomatoes in white wine sauce
Chicken Francaise: battered chicken breasts in lemon butter sauce
Filet Mignon Tips w/ wild mushrooms & wine sauce**
Beef Giambotta w/ peppers, onions, mushrooms & potatoes**
Pork Loin roasted with fresh garlic & rosemary demi glace
Veal Marsala: thin veal cutlets w/ mushrooms in Marsala wine sauce**
Baked Salmon in creamy dill sauce**
Seafood Paella: shrimp, scallops & mussels in seasoned saffron rice**
Stuffed Flounder topped w/ a Chardonnay cream sauce
Fresh Baked Filet of Sole in Lemon Beurre Blanc Sauce
- Other Entrée Options Available!

Add a Carving Station to your menu for only \$3.95pp

•STARCHES & VEGETABLES: (CHOICE OF 2)•

Roasted Red Skin Potatoes, Parsley Potatoes, Blended Rice, Rice Pilaf,
String Bean Almondine, Honey Glazed Carrots, Vegetable Medley,
Stir Fry Vegetables, Peas w/Onions & Mushrooms

•SALAD (ON BUFFET): (CHOICE OF 1)•

Tossed Garden, Classic Caesar, Mixed Field Greens

•DESSERT: (CHOICE OF 1)•

Cookies & Pastries, Ice Cream Sundae Bar, Chocolate Fondue

•ALSO INCLUDES•

Dinner Rolls & Butter
Soda Service, Coffee, Decaffeinated Coffee, & Hot Tea

Pricing

Weekdays – Saturday Day – Sunday
100+ 75 – 99 50-74
\$30.95 \$31.95 \$32.95
Plus 22% service charge (minimum fee \$250.00)

Saturday Evening (parties ending after 5:00pm)
100+ 75 – 99 60-74
\$34.95 \$35.95 \$36.95
Plus 22% service charge (minimum fee \$250.00)

All prices are **PLUS HALL FEE & NJ Sales Tax.**
Pricing is based on adult headcount.
Kid's Menu & pricing available - Please Ask!

Weddings subject to a Maître d' fee

Optional Upgrades & Add Ons

Additional hours +\$4.00pp per hour
Glassware at tables (water/all purpose) +\$2.00pp
Glassware at tables & bar +\$4.00pp
Bar Mixers & Juices +\$2.00pp
Cold Appetizer Trays (See app list) priced per tray
Hot Hors d'oeuvres Station (includes 3) +\$5.99pp
(See Hot Hors d'oeuvre list for selections)
Mashed Potato Bar +\$2.95pp
Carved Prime Meat Station +\$3.95pp
Hot Dog Cart w/ Fixings - Cart: \$125.00 + \$1.75 per hot dog
Ice Cream Sundae Bar +\$2.95pp
Chocolate Fondue +\$2.95pp
~Add an Ice Cream Sundae Bar & Chocolate Fondue for only \$5.00pp for both!
Italian Pastries (2pp) \$3.50pp
Assorted Fudge Brownies & Blondies +\$1.50pp
Viennese Table: Cookies, Brownies, Cakes, Pastries, Pies & Seasonal Fruit +\$4.50pp
Occasion Cakes
Half Sheet – Basic filling \$90.00, Premium filling \$105.00
Full Sheet – Basic filling \$150.00, Premium filling \$175.00

White or Black Spandex Chair Covers \$2.50 each
Chair Cover Sash (Color Choice) \$2.00 each
Chair Cover Band (Color Choice) \$1.00 each
Table Runners (Color Choice) \$3.00 each & up
-may require up to 3 weeks notice prior to event

Wicker Chair Available for Bridal & Baby Showers!

****Denotes Premium Entrée +\$2.00pp per entree**

Special INCLUSIVE

Package Includes

- 4 hour event
- Choice of Linen tablecloth & napkin color
- Buffet table skirting
- Deluxe Chafing Dishes
- China Dinnerware & Silverware
- Plastic tumblers for beverages

Menu Includes

•APPETIZERS•

Imported & Domestic Cheeses w/ Crackers & Fresh Vegetables w/ Dip

•PASTA DISH: (CHOICE OF 1)•

Additional Pasta Dishes add \$1.95 per person per item

Penne Vodka Sauce	Penne w/ Broccoli
Baked Ziti	Cavatelli & Broccoli
Baked Lasagna	Penne Primavera Garlic & Oil
Vegetable Lasagna	Penne w/Roasted Peppers
Stuffed Shells	Fettuccine in Parmesan Sauce
Penne Bolognese	Cheese Ravioli in Pink Sauce

•BUFFET ENTRÉES: (CHOICE OF 3)•

Additional Entrées add \$2.95 per person per item

Chicken Marsala	Glazed Country Ham
Chicken Francaise	Roasted Pork Loin
Chicken Parmesan	Sausage & Peppers
Lemon Garlic Chicken	Sausage Murphy
Chicken Stir Fry	Kielbasi & Kraut
Chicken Murphy	Pepper Steak**
Chicken Italiano	Steak Murphy**
Chicken Milanese	Steak Stir Fry**
Fried Chicken	Steak w/ Mushrooms**
Honey Baked Chicken	Swedish Meatballs
Herb Baked Chicken	Italian Meatballs
Roast Jerk Chicken	Lemon Garlic Tilapia
Eggplant Parmesan	Flounder Francaise
Eggplant Rollatini	Seafood Paella**

•STARCHES & VEGETABLES: (CHOICE OF 2)•

Roasted Red Skin Potatoes, Parsley Potatoes, Blended Rice, Rice Pilaf, String Bean Almondine, Honey Glazed Carrots, Vegetable Medley, Stir Fry Vegetables

•SALAD: (CHOICE OF 1)•

Tossed Garden, Caesar, Tossed Antipasto

•DESSERT: CHOICE OF 1)•

Ice Cream, Assorted Cookies, Rice Pudding, Chocolate Pudding, Apple Crisp

•ALSO INCLUDES•

Dinner Rolls & Butter

Soda Service, Coffee, Decaffeinated Coffee, & Hot Tea

Pricing

Weekdays – Saturday Day – Sunday

100+	75 – 99	50-74
\$24.95	\$25.95	\$26.95

Plus 22% service charge (minimum fee \$250.00)

Saturday Evening (parties ending after 6:00pm)

100+	75 – 99	60-74
\$28.95	\$29.95	\$30.95

Plus 22% service charge (minimum fee \$250.00)

All prices are PLUS HALL FEE & NJ Sales Tax.

Pricing is based on adult headcount.

Kid's Menu & pricing available - Please Ask!

THIS MENU IS NOT AVAILABLE FOR WEDDINGS

Optional Upgrades & Add Ons

Additional hours +\$4.00pp per hour

Glassware at tables (water/all purpose) +\$2.00pp

Glassware at tables & bar +\$4.00pp

Bar Mixers & Juices +\$2.00pp

Cold Appetizer Trays (See app list) priced per tray

Hot Hors d'oeuvres Station (includes 3) +\$5.99pp

(See Hot Hors d'oeuvre list for selections)

Mashed Potato Bar +\$2.95pp

Carved Prime Meat Station +\$3.95pp

Hot Dog Cart w/ Fixings - Cart: \$125.00 + \$1.75 per hot dog

Ice Cream Sundae Bar +\$2.95pp

Chocolate Fondue +\$2.95pp

~Add an Ice Cream Sundae Bar & Chocolate Fondue for only \$5.00pp for both!

Italian Pastries (2pp) \$3.50pp

Assorted Fudge Brownies & Blondies +\$1.50pp

Viennese Table: Cookies, Brownies, Cakes, Pastries,

Pies & Seasonal Fruit +\$4.50pp

Occasion Cakes

Half Sheet – Basic filling \$90.00, Premium filling \$105.00

Full Sheet – Basic filling \$150.00, Premium filling \$175.00

White or Black Spandex Chair Covers \$2.50 each

Chair Cover Sash (Color Choice) \$2.00 each

Chair Cover Band (Color Choice) \$1.00 each

Table Runners (Color Choice) \$3.00 each & up

-may require up to 3 weeks notice prior to event

Wicker Chair Available for Bridal & Baby Showers!

****Denotes Premium Entrée +\$2.00pp per entree**

Brunch INCLUSIVE

Package Includes

- 4 hour event
- Choice of Linen tablecloth & napkin color
- Buffet table skirting
- Deluxe Chafing Dishes
- China Dinnerware & Silverware
- Plastic tumblers for beverages

Menu Includes

•Buffet Lunch ENTRÉES: (Choice of 2)•

Additional Entrées add \$2.95 per person per item

Penne Vodka	Chicken Francaise
Baked Ziti	Chicken Marsala
Penne Primavera	Chicken Stir Fry
Cavatelli & Broccoli	Chicken Parmesan
Baked Lasagna	Beef Tips w/ Mushrooms**
Vegetable Lasagna	Beef Stir Fry**
Eggplant Rollatini	Flounder Francaise
Glazed Country Ham	Seafood Paella**
Sausage & Peppers	Fruit Filled Crepes

•BUFFET BREAKFAST ENTRÉES: (CHOICE OF 3)•

Additional Entrées add \$2.95 per person per item

Scrambled Eggs, Buttermilk Pancakes, French Toast, Vegetable Frittata, Ham & Cheddar Frittata, Home Fried Potatoes, Bacon, Ham, Sausage

•CHILLED PLATTERS & SALADS: (CHOICE OF 2)•

Additional platters/salads add \$1.50 per person per item

Fresh Fruit Salad, Fresh Sliced Fruit, Vegetable Crudite, Classic Caesar Salad, Tossed Garden Salad, Pasta Salad, Cucumber & Red Onion Salad

•ACCOMPANIMENTS•

An assortment of Fresh Bagels, Homemade Muffins, & Fruit & Cheese Danish

•DESSERT: (CHOICE OF 1)•

Ice Cream, Assorted Cookie, Rice Pudding, Chocolate Pudding, Apple Crisp

•ALSO INCLUDES•

Orange Juice & Soda Service
Coffee, Decaf Coffee, Hot Tea,
Cream Cheese, Butter, Jelly & Condiments

Pricing

100+	75 – 99	50-74
\$24.95	\$25.95	\$26.95

Plus 22% service charge (minimum fee \$250.00)

Event must end by 5pm to use this menu

All prices are PLUS HALL FEE & NJ Sales Tax.

Pricing is based on adult headcount.

Kid's Menu & pricing available - Please Ask!

This menu is not available for weddings

Optional Upgrades & Add Ons

Additional hours +\$4.00pp per hour

Glassware at tables (water/all purpose) +\$2.00pp

Glassware at tables & bar +\$4.00pp

Bar Mixers & Juices +\$2.00pp

Cold Appetizer Trays (See app list) priced per tray

Hot Hors d'oeuvres Station (includes 3) +\$5.99pp
(See Hot Hors d'oeuvre list for selections)

Mashed Potato Bar +\$2.95pp

Carved Prime Meat Station +\$3.95pp

Hot Dog Cart w/ Fixings - Cart: \$125.00 + \$1.75 per hot dog

Ice Cream Sundae Bar +\$2.95pp

Chocolate Fondue +\$2.95pp

~Add an Ice Cream Sundae Bar & Chocolate Fondue for only \$5.00pp for both!

Italian Pastries (2pp) \$3.50pp

Assorted Fudge Brownies & Blondies +\$1.50pp

Viennese Table: Cookies, Brownies, Cakes, Pastries,

Pies & Seasonal Fruit +\$4.50pp

Occasion Cakes

Half Sheet – Basic filling \$90.00, Premium filling \$105.00

Full Sheet – Basic filling \$150.00, Premium filling \$175.00

White or Black Spandex Chair Covers \$2.50 each

Chair Cover Sash (Color Choice) \$2.00 each

Chair Cover Band (Color Choice) \$1.00 each

Table Runners (Color Choice) \$3.00 each & up

-may require up to 3 weeks notice prior to event

Wicker Chair Available for Bridal & Baby Showers!

****Denotes Premium Entrée +\$2.00pp per entree**

Cocktail Hour OPTIONS

A perfect beginning to any event

*Cocktail Hour Options are priced to be added to a buffet menu

•CHILLED DISPLAY TRAYS•

Presentation of Imported & Domestic Cheeses with Grapes & Crackers
Garden Fresh Vegetable Crudite with Dip
Seasonal Sliced Fresh Fruits

Bruschetta: Tomatoes & Fresh Basil with Seasonings on Toasted Baguettes
Smoked Salmon on Peppered Toast with Cream Cheese & Red Onion
Tortellini Skewers with Genoa Salami & Fresh Mozzarella
Toasted Pita Chips with Spinach & Artichoke Dip
Grilled Portobello Mushrooms with Teriyaki Mayo for Dipping
Moroccan Humus with Pita Triangles

Nacho Supreme: Nacho Chips, Cheddar Cheese, Chopped Tomatoes, Lettuce, Sour Cream
Bite Size Fussily Bread with Assorted Meats & Cheeses
Gourmet Assorted Wraps Cut into Bite Size Pieces
Each Selection \$1.95 Per Person

•COLD FOOD BAR•

Fresh Vegetables with Dips, Seafood Stuffed Pastry Shells,
Sliced Imported & Domestic Cheeses with Crackers, & Fresh Sliced Fruits
\$3.99 Per Person

•ITALIAN ANTIPASTO TABLE•

Marinated Mushrooms, Fire Roasted Red Peppers, Artichoke Hearts,
Fresh Mozzarella, Genoa Salami, Imported Provolone, Sopressata,
Prosciutto, Cherry Peppers, Black & Green Olives
\$5.99 Per Person

•ELABORATE SALAD BAR•

Tossed Greens, Romaine Lettuce, Tomatoes, Cucumbers, Olives, Red Onions,
Broccoli, Carrots, Potato Salad, Cole Slaw, Macaroni Salad, Croutons, Assorted Dressings
\$2.99 Per Person (Takes Place of Salad Included with Buffet)

•VALUE COCKTAIL HOUR: (CHOICE OF 4)•

Served Station Style - Not Available for Butler Style Service

Buffalo Chicken Bites	Cocktail Meatballs	Fantail Shrimp
BBQ Chicken Bites	Swedish Meatballs	Coconut Shrimp
Cajun Chicken Bites	Wrapped Franks	Buffalo Shrimp
Sesame Chicken Bites	Spring Rolls	Potato Pancakes

\$5.99 Per Person

•PREMIUM COCKTAIL HOUR: (CHOICE OF 7 FROM PREMIUM OR VALUE)•

Grilled Chicken Sliders	Mini Assorted Quiche	Filet Mignon Tips on Garlic Toast
Chicken Scampi on Focaccia	Brie & Raspberry Phyllo Cups	Mini Philly style Cheese Steaks
Bacon wrapped Scallops	Vegetable Stuffed Mushrooms	Hamburger Sliders
Pulled Pork Sliders	Grilled Cheese Quesadilla	Mini Reubens
Fried Pork Dumplings	Mini Loaded Potato Skins	Teriyaki Beef Skewers

\$9.99 Per Person

THANK YOU for your interest in T&L Catering!

Below is important information about booking an event at our venue.
Please feel free to contact us with any questions.

How To Book An Event

Dates can be booked over the phone, by email or in person.

Call: (732) 381-1119, (908) 757-5473

Email: info@tlcatering.com

In person: Main Office – 135 Somerset Street North Plainfield, NJ 07060 – please schedule an appointment or call ahead for best service & availability

When to Book An Event

Dates are booked in a first come first serve manner. We cannot guarantee availability at any time without receiving a signed contract and deposit.

Info Needed To Book Your Event

At the time of booking we ask for your contact information, type of event, event time, and the approximate head count (this is an approximate head count – your guaranteed head count will be due 1 week prior to your event).

Contract & Deposit

Once we receive your information and event details a contract will be emailed to you (contracts are sent as soon as possible but may take 24 hours). Please review the information and return a signed copy of your contract with deposit. Initial deposit can be paid in cash, check or credit card. Deposits are non-refundable or transferrable. Signed contract and deposits must be received by the date listed in order to keep your contract valid and avoid cancellation.

Menu Selections & Linen Colors

We ask that you contact us with your menu selections and linen colors at the latest two weeks prior to the event. Menus and linen colors can be found on our website.

Head Count & Floor Plan

At the time of booking we ask for an approximate head count. You must contact us one week prior to your event with your guaranteed head count. If we do not hear from you it will be assumed that the head count given at the time of contract is your guaranteed count. After the guaranteed count has been set it cannot be lowered; you may increase your head count if necessary. Once your headcount is set, we can finalize your setting arrangements/floor plan. We ask that floor plans be set by the Monday prior to the event.

Payment

Final payment must be made 48 hours prior to your event in cash, certified check or credit card. We do not accept personal checks.

Open House Hours

THE GRAND: 12 N. Stiles Street Linden, NJ 07036 - Wednesdays 2:00-7:00pm

RIVER VIEW: 56 River Road Berkeley Heights, NJ 07922 - Thursdays 5:00-8:00pm