

# Package 1 Sample Menu

Luncheon Menu

Available Monday-Friday Only

## 1st Course

Served Family Style Upon Arrival

### **Assorted Breads & Rolls**

marinated olives and basil infused olive oil

### **Bruschetta**

crostini served with a tomato and cannellini bean compote

## 2nd Course

### **Garden House Salad**

romaine, cucumbers, plum tomatoes, red onions, balsamic vinaigrette

## 3rd Course

Choose One

### **Penne alla Vodka**

plum tomato sauce, fresh basil, garlic, cream, parmesan cheese

### **Grilled Atlantic Salmon**

lump crabmeat, plum tomatoes, saffron, white wine

### **Chicken Tre Funghi**

wild mushrooms, marsala wine, demi glaze

## 4th Course

Served Family Style

### **Assorted Italian Cookies & Pastries**

### **Soft Drinks, Coffee, and Tea**

**\$39/ Person + NJ Sales Tax + 20% Gratuity & 2.5% Admin Fee**

# Package 2 Sample Menu

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## 1st Course

Served Family Style Upon Arrival

### **Assorted Breads & Rolls**

marinated olives and basil infused olive oil

### **Bruschetta**

crostini served with a tomato and cannellini bean compote

## 2nd Course

### **Penne alla Vodka**

plum tomato sauce, fresh basil, garlic, cream, parmesan cheese

## 3rd Course

### **Caesar Salad**

hearts of romaine, parmigiano reggiano, gratineed garlic crostini

## 4th Course

Choose One

### **Chicken Tre Funghi**

wild mushrooms, marsala wine, demi glaze

### **Veal Francaise**

sautéed spinach, white wine-lemon-butter sauce

### **Grilled Atlantic Salmon**

lump crabmeat, plum tomatoes, saffron, white wine

## 5th Course

### **Special Occasion Cake**

**Soft Drinks, Coffee, and Tea**

**\$52 / Person + NJ Sales Tax + 20% Gratuity & 2.5% Admin Fee**

# Package 3 Sample Menu

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## 1st Course

Served Family Style Upon Arrival

### **Assorted Breads & Rolls**

marinated olives and basil infused olive oil

### **Bruschetta**

crostini served with a tomato and cannellini bean compote

### **Antipasto Misto**

prosciutto, dry salami, aged provolone, grana padano, roasted peppers, marinated olives, organic extra virgin olive oil

## 2nd Course

Served Family Style

### **Cajun Calamari**

fried calamari, balsamic, garlic, cajun spices, tomatoes, scallions

### **Stuffed Mushrooms**

jumbo lump crabmeat, chardonnay beurre blanc

### **Meatballs**

veal, beef, prosciutto, fresh filetto tomato sauce

## 3rd Course

### **Tri Color Salad**

radicchio, arugula, endive, vinaigrette, shaved parmesan, tomato, red onion

## 4th Course

Choose One

### **Veal & Shrimp**

shiitake mushrooms, black olives, plum tomatoes, white wine

### **Stuffed Chicken**

roasted garlic breadcrumbs, fresh herbs, escarole, madiera glace

### **Red Snapper**

crispy potato crust, sautéed spinach, chardonnay beurre blanc

## 5th Course

Served Family Style

### **Fresh Fruit Platters**

### **Assorted Italian Cookies & Pastries**

### **Soft Drinks, Coffee, and Tea**

**\$65 / Person + NJ Sales Tax + 20% Gratuity & 2.5% Admin Fee**

# Package 4 Sample Menu

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## 1st Course

Served Family Style Upon Arrival

### **Assorted Breads & Rolls**

marinated olives and basil infused olive oil

### **Bruschetta**

crostini served with a tomato and cannellini bean compote

### **Antipasto Misto**

prosciutto, dry salami, aged provolone, grana padano, roasted peppers, marinated olives, organic extra virgin olive oil

## 2nd Course

Served Family Style

### **Garlic Shrimp**

extra virgin olive oil, garlic, white wine

### **Stuffed Mushrooms**

jumbo lump crabmeat, chardonnay beurre blanc

### **Meatballs**

veal, beef, prosciutto, fresh filetto tomato sauce

## 3rd Course

### **Fusilli Filetto di Pomodoro**

plum tomatoes, onions, prosciutto, garlic, fresh herbs

## 4th Course

### **Tri Color Salad**

radicchio, arugula, endive, vinaigrette, shaved parmesan, tomato, red onion

## 5th Course

Choose One

### **Red Snapper**

crispy potato crust, sautéed spinach, chardonnay beurre blanc

### **Chicken Giambotta**

onions, vinegar peppers, mushrooms, sausage, artichoke hearts, potatoes

### **Grilled Center Cut Pork Chop**

potatoes, onions, sweet cherry peppers

## 6th Course

Served Family Style

### **Special Occasion Cake**

### **Assorted Italian Cookies & Pastries**

### **Soft Drinks, Coffee, and Tea**

**\$73/ Person + NJ Sales Tax + 20% Gratuity & 2.5% Admin Fee**

# Package 5

## FOR SMALLER DINNER PARTIES OF 12-20 GUESTS

Served Family Style Upon Arrival

### **Assorted Breads & Rolls**

marinated olives and basil infused olive oil

### **Bruschetta**

crostini served with a tomato and cannellini bean compote

### **Antipasto Misto**

prosciutto, dry salami, aged provolone, grana padano, roasted peppers, marinated olives, organic extra virgin olive oil

## 1st Course

Served Family Style

### **Cajun Calamari**

fried calamari, balsamic, garlic, cajun spices, tomatoes, scallions

### **Garlic Shrimp**

extra virgin olive oil, garlic, white wine

### **Stuffed Mushrooms**

jumbo lump crabmeat, chardonnay beurre blanc

### **Eggplant Rollatini**

four cheese, plum tomato sauce, mozzarella

## 2nd Course

Choose One

### **Tri Color Salad**

radicchio, arugula, endive, vinaigrette, shaved parmesan, tomato, red onion

### **Caesar Salad**

hearts of romaine, parmigiano reggiano, gratineed garlic crostini

## 3rd Course

**Guests Order From a Limited Ala Carte Menu Specially Created For Your Event.**

## 4th Course

**Guests Order From Our Dessert Menu**

**\$30/ Person + NJ Sales Tax + 20% Gratuity & 2.5% Admin Fee**

Not including entrées, desserts, and beverages

## Package 6

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### 1st Course

Served Family Style Upon Arrival

#### **Assorted Breads & Rolls**

marinated olives and basil infused olive oil

#### **Bruschetta**

crostini served with a tomato and cannellini bean compote

#### **Antipasto Misto**

prosciutto, dry salami, aged provolone, grana padano, roasted peppers, marinated olives, organic extra virgin olive oil

### 2nd Course

#### **Cajun Calamari**

fried calamari, balsamic, garlic, cajun spices, tomatoes, scallions

Served Family Style

#### **Garlic Shrimp**

gulf shrimp, roasted garlic, fresh herbs, extra virgin olive oil, white wine.

#### **Meatballs**

veal, beef, prosciutto, fresh filetto tomato sauce

### 3rd Course

#### **Caesar Salad**

hearts of romaine, parmigiano reggiano, gratineed garlic crostini

### 4th Course

Choose One

#### **Penne alla Vodka**

plum tomato sauce, fresh basil, garlic, cream, parmesan cheese

#### **Chicken Milanese**

breaded & topped with shaved parmesan, arugula, tomato and red onion salad

#### **Red Snapper**

crispy potato crust, sautéed spinach, chardonnay beurre blanc

#### **Grilled Center Cut Pork Chops**

potatoes, onions, sweet cherry peppers

#### **Filet Mignon**

portabella mushrooms, peppers, port wine-marsala demi glace

### 5th Course

Choice One

#### **Sorbet "Fricassée"**

mixed berries and sorbets

#### **Warm Flourless Chocolate Cake**

peanut butter ganache, chocolate sauce, peanut butter gelato

#### **Mascarpone Cheesecake**

graham cracker crust, strawberry-vanilla crème anglaise

#### **Soft Drinks, Coffee, and Tea**

**\$125 / Person (Including Tax & Gratuity) + 2.5% Admin Fee**

**\$135 / Person with Beer & Wine (Including Tax & Gratuity) + 2.5% Admin Fee**

Package 7  
Sample Menu  
Cocktail Party

40 Person Minimum

Assorted Passed Hors'Dourves

**Peppercorn Filet Mignon Crostini**

horseradish crème fraiche

**Zucchini-Goat Cheese Purse**

**Shrimp Wonton**

orange-soy dipping sauce

**Tuna Tartare**

asian marinade, sesame, ginger

Bread & Antipasto Station

**Assorted Breads & Rolls**

marinated olives and basil infused olive oil

**Antipasto Misto**

prosciutto, dry salami, aged provolone, grana padano,  
roasted peppers, marinated olives, organic extra virgin  
olive oil

**Bruschetta**

crostini served with a tomato and cannellini bean  
compote

**Fresh Mozzarella**

vine ripe tomatoes, roasted peppers, basil oil

Appetizer Stations

**Cajun Calamari**

fried calamari, balsamic, garlic, cajun spices, tomatoes,  
scallions

**Stuffed Mushrooms**

jumbo lump crabmeat, chardonnay beurre blanc

**Meatballs**

veal, beef, prosciutto, fresh filetto tomato sauce

**Garlic Shrimp**

gulf shrimp, roasted garlic, fresh herbs, extra virgin  
olive oil, white wine.

Salad Station

**Caesar Salad**

hearts of romaine, parmigiano reggiano, gratineed  
garlic crostini

**Tri Color Salad**

radicchio, arugula, endive, tomatoes, red onions,  
balsamic vinaigrette, parmigiano reggiano.

Pasta Station

**Penne allaodka**

plum tomato sauce, fresh basil, garlic, cream, parmesan  
cheese

**Rigatoni Filetto di Pomodoro**

Onion, Basil, Prosciutto, Plum Tomato Sauce

Carving Station

**Roasted Whole Filet Mignon**

Portabella Mushrooms, Peppers, Port-Wine Marsala Demi Glace  
Roasted Potatoes  
Garden Vegetables

Dessert Station

**Italian Pastries & Cookies**

**Fresh Fruit Skewers**

Beverage Service

**Premium Open Bar (three hours)**

**Includes Selected Wines and Beers**

**Soft Drinks, Coffee, and Tea**

**\$105/Person + NJ Sales Tax + 20% Gratuity & 2.5% Admin Fee**

# Beverage Packages

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## Three Hour Open Bar Package

Bar Setup In Room  
Selection of Wines  
Imported & Domestic Bottled Beers

Premium Liquors & Cordials  
\$38 / Person (40 Person Minimum)  
\$10 / Extra Hour

Super Premium Liquors & Cordials  
\$45 / Person (40 Person Minimum)  
\$10/ Extra Hour

## Beer & Wine Package (Three Hours)

Pinot Grigio, Cabernet Sauvignon, Prosecco, Mimosas  
Domestic & Imported Bottled Beers

\$28 / Person (30 Person Minimum)

## Consumption Bar\*

Run a tab on all beverages consumed

\*\$95 Setup fee for bar in room

## Cash Bar\*

Guests pay for there own drinks

\*\$95 Setup fee for bar in room