



**CONTINENTAL BREAKFAST**

STEEL PIER..... \$12.95 per person  
"500" CLUB..... \$14.95 per person

**PLATED BREAKFAST**

B1... \$18.95 per person  
B2 ... \$22.95 per person  
B3 ... \$25.95 per person  
B4 ... \$22.95 per person

**BUFFET BREAKFAST**

BB1... \$27.50 per person

**THEMED BREAKS**

COOKIE CRAZE ..... \$10.00 per person  
PHILADELPHIA ..... \$11.95 per person  
HEALTH BREAK ..... \$12.00 per person  
SWEET TREATS ..... \$12.50 per person  
ICE CREAM PARLOR ..... \$11.00 per person  
ATLANTIC CITY TASTY BITES \$12.95 per person

**LUNCHEON SELECTIONS**

L1 .....\$27.00 per person  
L2 .....\$27.00 per person  
L3 ..... \$28.00 per person  
L4 .....\$33.00 per person  
L5 .....\$29.00 per person  
L6 .....\$37.00 per person

**BUFFET LUNCHEON SELECTIONS**

LB1 ..... \$29.95 per person  
LB2 ..... \$35.50 per person  
LB3 ..... \$33.95 per person  
LB4 ..... \$36.95 per person  
LB5 ..... \$46.95 per person  
LB6 ..... \$28.00 per person

**COLD LUNCHEON SELECTIONS**

TL1 TROPICANA LIGHT FARE ... \$25.00 per person  
TL2 BOX LUNCH TO GO ... \$23.00 per person

**DINNER SELECTIONS**

D1 .....\$45.50 per person  
D2 ..... \$53.50 per person  
D3 .....\$48.50 per person  
D4 .....\$49.95 per person  
D5 .....\$54.50 per person  
D6 ..... \$62.50 per person  
D7 ..... \$54.00 per person  
D8 ..... \$63.75 per person

**BUFFET DINNER SELECTIONS**

DB1 .....\$56.95 per person  
DB2 .....\$52.50 per person  
DB3 .....\$51.50 per person  
DB4 .....\$65.00 per person

ALL FOOD PRICES ARE SUBJECT TO 22% GRATUITY AND 6.875 % STATE SALES TAX.

CUSTOMIZED MENUS TO SUIT YOUR INDIVIDUAL AND BUDGETARY CONSIDERATIONS MAY BE DISCUSSED WITH OUR CATERING DEPARTMENT.  
ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO CHANGE.

FOR GROUPS UNDER 20 PEOPLE, GRATUITY WILL BE CHARGED ON A MINIMUM OF 20 PEOPLE

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## ALA CARTE REFRESHMENTS

Coffee, Decaffeinated Coffee, International Teas	\$36.00 per gallon
Hot Tea, Hot Chocolate	\$32.00 per gallon
Orange Juice, V-8 or Tomato Juice, Cranberry Juice, Grapefruit Juice	\$15.00 per quart
Milk (Half Pint)	\$ 2.50 each
Soft Drinks	\$ 3.00 each
Spring Water	\$ 3.00 each
Iced Tea	\$34.00 per gallon
Lemonade	\$31.00 per gallon
Assorted Danish Pastries or Croissants	\$33.00 per dozen
Assorted Donuts	\$33.00 per dozen
Assorted Candy Bars	\$36.00 per dozen
Assorted Cupcakes	\$33.00 per dozen
Assorted Seasonal Muffins	\$33.00 per dozen
Mini Bagels served with Cream Cheese and Fruit Preserves	\$33.00 per dozen
Assorted Breakfast Sandwiches with Egg and Cheese and a choice of Bacon, Ham or Sausage	\$71.00 per dozen or \$6.50 each (one dozen minimum)
Assorted Jumbo Cookies <i>Chocolate Chip, Oatmeal Raisin, Reese's Peanut Butter, White Chocolate Macadamia, S'mores or Sugar</i>	\$33.00 per dozen
Granola Bars	\$27.00 per dozen
Kind Bars	\$35.00 per dozen
Brownies and Blondies	\$33.00 per dozen
Ice Cream Bars	\$34.00 per dozen
Yogurt Cups (Low Fat or Greek)	\$34.00 per dozen
Mixed Nuts	\$19.00 per pound
Fresh Seasonal Whole Fruit	\$24.00 per dozen
Philly Soft Pretzels	\$24.00 per dozen
PC Snack Bags	\$2.25 per bag

**Gluten Free Options Available**

THE ABOVE PRICES ARE SUBJECT TO 22% GRATUITY AND 6.875 % STATE SALES

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## BREAKFAST SELECTIONS

(MAXIMUM OF 1 HOUR)

### CONTINENTAL BREAKFAST

#### **STEEL PIER**

A SELECTION OF CHILLED FRUIT JUICES  
AN ASSORTMENT OF DANISH PASTRIES,  
BREAKFAST MUFFINS, CROISSANTS & MINI BAGELS  
BUTTER ~ PRESERVES~ CREAM CHEESE  
COFFEE ~ TEA ~ DECAFFEINATED COFFEE

#### **500 CLUB**

A SELECTION OF CHILLED FRUIT JUICES  
SLICED FRESH SEASONAL FRUIT & BERRIES  
AN ASSORTMENT OF DANISH PASTRIES,  
BREAKFAST MUFFINS, CROISSANTS & MINI BAGELS  
BUTTER ~ PRESERVES~ CREAM CHEESE  
COFFEE ~ TEA ~ DECAFFEINATED COFFEE

### PLATED BREAKFAST

#### **B1**

AN ASSORTMENT OF CHILLED FRUIT JUICES  
SCRAMBLED EGGS  
**CHOICE OF THE ONE OF THE FOLLOWING:**  
**GRILLED BACON, HICKORY CURED HAM OR**  
**BREAKFAST SAUSAGE**  
BREAKFAST POTATOES  
ASSORTED MUFFINS & CROISSANTS  
BUTTER ~ PRESERVES  
COFFEE ~ TEA ~ DECAFFEINATED COFFEE

#### **B2**

AN ASSORTMENT OF CHILLED FRUIT JUICES  
CUBED FRESH SEASONAL FRUIT & BERRIES  
~ EGGS BENEDICT ~  
**POACHED EGGS SERVED ON AN ENGLISH MUFFIN WITH**  
**CANADIAN BACON TOPPED WITH HOLLANDAISE**  
**SAUCE** ~ BREAKFAST POTATOES  
STICKY BUNS ~ FRUIT PASTRIES  
BUTTER ~ PRESERVES  
COFFEE ~ TEA ~ DECAFFEINATED COFFEE

#### **B3**

AN ASSORTMENT OF CHILLED FRUIT JUICES  
BROILED PETITE FILET MIGNON  
WITH SCRAMBLED EGGS  
BREAKFAST POTATOES  
CINNAMON BUNS ~ CROISSANTS  
BUTTER ~ PRESERVES  
COFFEE ~ TEA ~ DECAFFEINATED COFFEE

#### **B4**

AN ASSORTMENT OF CHILLED FRUIT JUICES  
SLICED FRESH SEASONAL FRUIT  
BUTTERMILK BISCUITS WITH TRADITIONAL  
SAUSAGE GRAVY  
BREAKFAST POTATOES  
COFFEE ~ TEA ~ DECAFFEINATED COFFEE

### **BUFFET BREAKFAST BB1**

(MINIMUM OF 25 PEOPLE)

STICKY BUNS, DONUTS, CROISSANTS AND MINI BAGELS  
BUTTER ~ PRESERVES ~ PLAIN AND VEGETABLE CREAM CHEESE  
ASSORTMENT OF CHILLED FRUIT JUICES  
CUT FRESH FRUITS  
COUNTRY FRESH SCRAMBLED EGGS ~ VEGETARIAN FARMER'S SCRAMBLED EGGS ~  
CRISP BACON ~ COUNTRY SAUSAGE  
BREAKFAST POTATOES  
MIXED BERRY FRENCH TOAST WITH WARM MAPLE SYRUP  
COFFEE ~ TEA ~ DECAFFEINATED COFFEE  
(TURKEY BACON AND TURKEY SAUSAGE IS AVAILABLE AT AN ADDITIONAL CHARGE)

THE ABOVE PRICES ARE SUBJECT TO 22% GRATUITY AND 6.875 % STATE SALES

**THEMED BREAKS**  
**( ALL BREAKS ARE A MAXIMUM OF 30 MINUTES )**

**COOKIE CRAZE**

VARIETY OF JUMBO COOKIES  
WHOLE AND SKIM MILK  
ASSORTED SOFT DRINKS

**PHILADELPHIA**

TASTYKAKES  
PHILLY SOFT PRETZELS WITH ASSORTED MUSTARDS, CHEESE SAUCE AND CHOCOLATE DIP  
ASSORTED SOFT DRINKS

**HEALTH BREAK**

ASSORTED WHOLE SEASONAL FRUIT  
INDIVIDUAL YOGURTS  
GRANOLA BARS/ KIND BARS (GLUTEN FREE)  
SPRING WATER  
COCONUT WATER  
COLD PRESSED JUICES

**ICE CREAM PARLOR**

ASSORTED NOVELTY ICE CREAM BARS  
ASSORTED FRUIT BARS  
ASSORTED HAAGEN-DAZ CUPS  
DOVE BARS

**SWEET TREATS**

CHOCOLATE DIPPED OREOS  
ASSORTED CANDY BARS  
BROWNIE BITES  
PENNY CANDY  
ASSORTED SOFT DRINKS  
COFFEE, TEA & DECAFFEINATED COFFEE

**ATLANTIC CITY TASTY BITES**

MINI CHEESESTEAKS  
BONELESS BUFFALO CHICKEN WINGS  
PIZZA BAGELS  
CRACKER JACKS  
ASSORTED SOFT DRINKS

THE ABOVE PRICES ARE SUBJECT TO 22% GRATUITY AND 6.875% STATE SALES

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## PLATED LUNCHEON SELECTIONS

(LUNCHEONS ARE BASED ON ONE HOUR)

### L1

ROMAINE WITH ROASTED RED PEPPERS, ARTICHOKE,  
OLIVES, TOMATOES AND BALSAMIC VINAIGRETTE  
CHICKEN SICILIAN

(BREAST OF CHICKEN SERVED WITH CONCASSE OF  
TOMATO, OLIVES, BASIL & GARLIC)

CHEF'S SELECTION OF VEGETABLE & STARCH

NEW YORK CHEESECAKE GARNISHED WITH

SEASONAL BERRIES

ROLLS ~ BUTTER

COFFEE ~ TEA ~ DECAFFEINATED COFFEE ~ ICED TEA

### L3

CAESAR SALAD

BREAST OF CHICKEN WITH JULIENNE OF RED

PEPPERS, MUSHROOMS AND MUSTARD BEURRE

BLANC SAUCE

CHEF'S SELECTION OF VEGETABLE & STARCH

RASPBERRY SWIRL CHEESECAKE

ROLLS ~ BUTTER

COFFEE ~ TEA ~ DECAFFEINATED COFFEE ~ ICED TEA

### L2

FRESH GARDEN SALAD WITH BALSAMIC VINAIGRETTE

FOUR CHEESE TORTELLONI WITH FRESH MARINARA AND  
MEATBALLS

CHEF'S SELECTION OF VEGETABLE

TIRA MISU

GARLIC ROLLS ~ BUTTER

COFFEE ~ TEA ~ DECAFFEINATED COFFEE ~ ICED TEA

### L4

ROMAINE WITH TOMATO, FETA CHEESE, CUCUMBERS AND

LEMON HERB VINAIGRETTE

PAN SEARED CRAB CAKES WITH OLD BAY CREAM

OR GRILLED SALMON WITH DIJON BEURRE BLANC

CHEF'S SELECTION OF VEGETABLE & STARCH

MIXED BERRY CAKE

ROLLS ~ BUTTER

COFFEE ~ TEA ~ DECAFFEINATED COFFEE ~ ICED TEA

### L5

MIXED FIELD GREENS GRAPE TOMATOES, CUCUMBER  
AND CARROTS

CHAMPAGNE VINAIGRETTE DRESSING

FRENCH BREAST OF CHICKEN TOPPED WITH A

SPINACH LEMON BUTTER SAUCE

CHEF'S SELECTION OF VEGETABLE & STARCH

CHOCOLATE LOVER'S CAKE

ROLLS ~ BUTTER

COFFEE ~ TEA ~ DECAFFEINATED COFFEE ~ ICED TEA

### L6

ICEBURG WEDGE WITH TOMATOES, BACON AND

BLUE CHEESE DRESSING

SIRLOIN STEAK SET ON A BED OF SAUTEED MUSHROOMS,  
ONIONS AND PEPPERS

CHEF'S SELECTION OF VEGETABLE & STARCH

CHOCOLATE LOVER'S CAKE

ROLLS ~ BUTTER

COFFEE ~ TEA ~ DECAFFEINATED COFFEE ~ ICED TEA

### TL1

#### TROPICANA LIGHT FARE LUNCH

SELECTION OF DELI MEATS TO INCLUDE:

ROAST BEEF, TURKEY, HAM

SWISS AND AMERICAN CHEESES

SERVED WITH POTATO SALAD, PICKLES,

LETTUCE AND TOMATOES

ASSORTED BREADS AND ROLLS

TROPICAL CARROT CAKE

COFFEE ~ TEA ~ DECAFFEINATED COFFEE ~ ICED TEA

#### BOX LUNCH TO GO

BOX LUNCH INCLUDES ONE SANDWICH

WITH YOUR CHOICE OF:

ROAST TURKEY ON KAISER ROLL

BAKED HAM AND AMERICAN CHEESE ON KAISER ROLL

ROAST BEEF AND SWISS ON RYE

ITALIAN HOAGIE

GRILLED VEGETABLE WRAP

(LIMIT OF 2 CHOICES FOR YOUR GROUP)

ALL BOX LUNCHES INCLUDE: FRESH FRUIT,

POTATO CHIPS, DESSERT AND A SOFT DRINK

THE ABOVE PRICES ARE SUBJECT TO 22% GRATUITY AND 6.875 % STATE SALES TAX

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## **BUFFET LUNCH SELECTIONS**

### **LB1 – THE DELI**

**(MINIMUM OF 25 PEOPLE)**

#### **SALAD**

COLESLAW

MIXED BABY GREENS WITH VINAIGRETTE DRESSING  
MARINATED VEGETABLE AND PASTA SALAD

#### **DELI**

ROAST BEEF, BAKED HAM, BREAST OF TURKEY, CORNED BEEF, SWISS AND AMERICAN CHEESES  
MUSTARD ~ MAYONNAISE ~ HORSERADISH  
LETTUCE ~ ONIONS ~ TOMATOES  
ASSORTED RELISH PLATTER (PICKLES, PEPPERS, OLIVES)  
ASSORTED BREADS ~ ROLLS ~ BUTTER

#### **DESSERT**

NEW YORK CHEESECAKE  
CHOCOLATE LOVER'S TORTE

ASSORTED SODAS AND DIET SODAS  
COFFEE ~ TEA ~ DECAFFEINATED COFFEE

### **LB2 – THE BOARDWALK AT TROPICANA**

**(MINIMUM OF 50 PEOPLE)**

#### **SALAD BAR**

**FEATURING**

GARDEN GREENS AND A VARIETY OF CONDIMENTS  
WITH A SELECTION OF DRESSINGS

ITALIAN HOAGIES

FRANKS WITH SAUERKRAUT  
MUSTARD ~ RELISH ~ CHOPPED ONIONS

CHEESE PIZZA

PHILADELPHIA STYLE CHEESE STEAKS WITH FRIED ONIONS  
MINI CHEESE BURGERS  
BATTER DIPPED ONION RINGS

#### **DESSERT**

VANILLA ICE CREAM WITH STRAWBERRY TOPPING, PINEAPPLE TOPPING,  
CHOCOLATE SAUCE, CHERRIES AND WHIPPED CREAM

LEMONADE ~ ICED TEA ~  
COFFEE ~ TEA ~ DECAFFEINATED COFFEE

**THE ABOVE PRICES ARE SUBJECT TO 22% GRATUITY AND 6.875% STATE SALES TAX**

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## **BUFFET LUNCH SELECTIONS (CONTINUED)**

### **LB3 – ITALIAN THEME**

(MINIMUM OF 25 PEOPLE)

ROASTED RED PEPPERS, OLIVES, MARINATED ARTICHOKE HEARTS,  
TOMATO SALAD,,  
ITALIAN MEATS AND CHEESES & ASSORTED ITALIAN BREADS  
CAESAR SALAD

#### **HOT SELECTIONS**

CHICKEN PARMESAN  
PENNE PASTA WITH BOLOGNESE SAUCE  
FARFALLE PRIMAVERA  
GARLIC BREAD ~ BUTTER  
PECORINO ROMANO ~ RED PEPPER FLAKES

#### **DESSERT**

ASSORTED ITALIAN PASTRIES

COFFEE ~ TEA ~ DECAFFEINATED COFFEE ~ ICED TEA

### **LB4**

(MINIMUM OF 25 PEOPLE)

#### **COLD SELECTIONS**

MIXED BABY GREENS WITH TOMATOES, CUCUMBER AND SHAVED CARROTS  
RANCH AND FRENCH DRESSINGS

#### **HOT SELECTIONS**

BROILED FLOUNDER WITH MEYER LEMON BUTTER  
MESQUITE GRILLED LONDON BROIL WITH CABERNET SAUVIGNON REDUCTION  
BREAST OF CHICKEN WITH SUN-DRIED TOMATO GARLIC CREAM

CHEF'S SELECTION OF VEGETABLE AND STARCH

ROLLS ~ BUTTER

#### **DESSERT**

ASSORTED CUPCAKES  
ASSORTED TORTES

COFFEE ~ TEA ~ DECAFFEINATED COFFEE ~ ICED TEA

THE ABOVE PRICES ARE SUBJECT TO 22% GRATUITY AND 6.875% STATE SALES TAX

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## **BUFFET LUNCH SELECTIONS**

(CONTINUED)

### **LB5**

(MINIMUM OF 25 PEOPLE)

#### **SALAD**

FRESH GARDEN SALAD WITH BALSAMIC VINAIGRETTE

#### **ENTRÉE**

MEDALLIONS OF BEEF TENDERLOIN WITH SAUCE ROBERT  
HERB CRUSTED CHICKEN  
BBQ FILET OF SALMON

CHEF'S SELECTION OF VEGETABLE AND STARCH  
ROLLS ~ BUTTER

#### **DESSERT**

ASSORTED CHEESECAKES & INDIVIDUAL DESSERTS

COFFEE ~ TEA ~ DECAFFEINATED COFFEE ~ ICED TEA

### **LB6**

**BUFFET LUNCH WITH SANDWICHES  
ON RYE BREAD, KAISER ROLLS AND WRAPS**

MACARONI SALAD  
GARDEN SALAD WITH CREAMY ITALIAN DRESSING

ASSORTED SANDWICHES AND WRAPS  
TO INCLUDE:  
TURKEY  
ROAST BEEF  
CORNED BEEF  
HAM  
GRILLED VEGETABLE

PICKLES, OLIVES, LETTUCE, TOMATOES  
MAYONNAISE AND MUSTARD

COOKIES, BROWNIES AND BLONDIES

ASSORTED SOFT DRINKS AND BOTTLED WATER  
COFFEE, TEA AND DECAFFEINATED COFFEE

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## DINNER SELECTIONS

### D1

CAESAR SALAD

SEARED FRENCH BREAST OF CHICKEN WITH MARSALA SAUCE

CHEF'S SELECTION OF SEASONAL VEGETABLE AND STARCH  
ROLLS ~ BUTTER

TRIPLE BERRY TART

COFFEE ~ TEA ~ DECAFFEINATED COFFEE

### D2

ASPARAGUS AND MIXED GREEN SALAD  
CHAMPAGNE VINAIGRETTE DRESSING

PAN SEARED FRENCH BREAST OF CHICKEN WITH BROCCOLINI, ROASTED MUSHROOMS AND JUS

CHEF'S SELECTION OF SEASONAL VEGETABLE AND STARCH  
ROLLS ~ BUTTER

CHOCOLATE MARQUIS

COFFEE ~ TEA ~ DECAFFEINATED COFFEE

### D3

GREEK SALAD

FAROE ISLAND SALMON WITH MEYER LEMON BUTTER

CHEF'S SELECTION OF SEASONAL VEGETABLE AND STARCH  
ROLLS ~ BUTTER

CHOCOLATE LOVER'S CAKE

COFFEE ~ TEA ~ DECAFFEINATED COFFEE

THE ABOVE PRICES ARE SUBJECT TO 22% GRATUITY AND 6.875 % STATE SALES TAX

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## DINNER SELECTIONS

(CONTINUED)

### D4

ICEBURG WEDGE WITH TOMATOES, BACON, GORGONZOLA AND RANCH DRESSING

GRILLED RIBEYE STEAK

CHEF'S SELECTION OF SEASONAL VEGETABLE AND STARCH  
ROLLS ~ BUTTER

WHITE CHOCOLATE CHEESECAKE

COFFEE ~ TEA ~ DECAFFEINATED COFFEE

### D5

TOMATO WITH MOZZARELLA CHEESE AND RED ONIONS  
SERVED ON BABY GREENS WITH BALSAMIC VINAIGRETTE DRESSING

NEW YORK SIRLOIN STEAK

CHEF'S SELECTION OF SEASONAL VEGETABLE AND STARCH  
ROLLS ~ BUTTER

SALTED CARAMEL CHEESECAKE

COFFEE ~ TEA ~ DECAFFEINATED COFFEE

### D6

BABY ARUGULA AND ROMAINE WITH GRAPE TOMATOES, ASPARAGUS, FETA CHEESE, OLIVES  
AND LEMON HERB VINAIGRETTE

BROILED FILET MIGNON

CHEF'S SELECTION OF SEASONAL VEGETABLE AND STARCH  
ROLLS ~ BUTTER

CHOCOLATE GANACHE CHEESECAKE

COFFEE ~ TEA ~ DECAFFEINATED COFFEE

THE ABOVE PRICES ARE SUBJECT TO 22% GRATUITY AND 6.875% STATE SALES TAX

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**DINNER SELECTIONS**  
(CONTINUED)

**D7**

BABY MIXED GREENS WITH ORANGES, CRANBERRIES, GOAT CHEESE  
AND BLOOD ORANGE VINAIGRETTE

PAN SEARED BONE-IN PORK CHOP WITH CORNBREAD STUFFING AND APPLE DEMI GLACE

CHEF'S SELECTION OF SEASONAL VEGETABLE  
ROLLS ~ BUTTER

HAZELNUT TORTE

COFFEE ~ TEA ~ DECAFFEINATED COFFEE

**D8**

CAESAR SALAD

BROILED FILET MIGNON AND SHRIMP SCAMPI

CHEF'S SELECTION OF SEASONAL VEGETABLE AND STARCH  
ROLLS ~ BUTTER

CHOCOLATE RASPBERRY TORTE

COFFEE ~ TEA ~ DECAFFEINATED COFFEE

THE ABOVE PRICES ARE SUBJECT TO 22% GRATUITY AND 6.875 % STATE SALES TAX

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# BUFFET DINNER SELECTIONS

## DB- 1

(MINIMUM OF 25 PEOPLE)

### SALAD SELECTIONS

CAESAR SALAD

ASSORTED FIELD GREENS WITH MARINATED BUFFALO MOZZARELLA,  
TOMATO AND FRESH BASIL

BASIL VINAIGRETTE

### HOT SELECTIONS

HERB CRUSTED CHICKEN WITH ROASTED RED PEPPER SAUCE

MEDALLIONS OF BEEF TENDERLOIN WITH GARLIC AND PEPPERCORN SAUCE

SHRIMP AND SCALLOPS WITH TOMATO SCAMPI SAUCE

CHEF'S SELECTION OF SEASONAL VEGETABLE AND STARCH

ROLLS~ BUTTER

### DESSERT

ASSORTED INDIVIDUAL MINIATURE FRENCH AND ITALIAN PASTRIES

COFFEE ~ TEA ~ DECAFFEINATED COFFEE

## DB- 2

(MINIMUM OF 25 PEOPLE)

### SALAD SELECTIONS

MIXED BABY GREENS WITH

DRIED CRANBERRIES, CANDIED WALNUTS, MANDARIN ORANGES  
AND CITRUS VINAIGRETTE DRESSING

CAESAR SALAD

### HOT SELECTIONS

CHICKEN VINCENZO

(FRENCH BREAST OF CHICKEN WITH SPINACH, TOMATO, FONTINA CHEESE & SHERRY DEMI GLACE)

BROILED SALMON WITH LEMON CAPER BUTTER

SMOKED LONDON BROIL WITH PEPPERCORN SAUCE

CHEF'S SELECTION OF SEASONAL VEGETABLE AND STARCH

ROLLS ~ BUTTER

### DESSERT

ASSORTED CAKES AND TORTES

COFFEE ~ TEA ~ DECAFFEINATED COFFEE

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**THE ABOVE PRICES ARE SUBJECT TO 22% GRATUITY AND 6.875 % STATE SALES**

## **BUFFET DINNER SELECTIONS**

(CONTINUED)

### **DB-3**

(MINIMUM OF 25 PEOPLE)

#### **SALAD SELECTIONS**

CAESAR SALAD

ARUGULA, BABY SPINACH, TEARDROP TOMATOES, ENGLISH CUCUMBERS  
AND LEMON VINAIGRETTE DRESSING

#### **PASTA SELECTIONS**

PENNE PASTA BOLOGNESE  
AND

FARFALLE PASTA WITH PESTO CREAM SAUCE

#### **HOT SELECTIONS**

GRILLED MEDALLIONS OF PORK WITH ROSEMARY SAUCE  
CHICKEN ANDREA DORIA WITH PEPPERS, ONIONS AND MOZZARELLA CHEESE  
SLICED FLANK STEAK WITH ITALIAN SEASONINGS

CHEF'S SELECTION OF SEASONAL VEGETABLE AND STARCH  
ROLLS ~ BUTTER

#### **DESSERT**

ASSORTED CAKES AND TORTES

COFFEE ~ TEA ~ DECAFFEINATED COFFEE

### **DB- 4 WESTERN THEME**

(MINIMUM OF 50 PEOPLE)

#### **SALAD SELECTIONS**

MIXED GREEN SALAD WITH PEPPERCORN RANCH DRESSING  
ROASTED CORN AND BLACK BEAN SALAD

#### **CARVING STATION**

**CHEF IN ATTENDANCE WILL CARVE**

MARINATED FLANK STEAK

HORSERADISH ~ MINIATURE KAISER ROLLS

#### **HOT SELECTIONS**

BBQ SPARE RIBS

BBQ PULLED PORK

BUTTERMILK FRIED CHICKEN

WHITE CHEDDAR MASHED POTATOES

CHEF'S SELECTION OF SEASONAL VEGETABLE

BISCUITS ~ CORNBREAD ~ BUTTER

#### **DESSERT**

WARM FRUIT COBBLERS AND PECAN PIE COFFEE ~ TEA ~ DECAFFEINATED COFFEE

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**THE ABOVE PRICES ARE SUBJECT TO 22% GRATUITY AND 6.875 % STATE SALES**

## CARVED ITEMS

### ROAST STEAMSHIP OF BEEF

WITH AU JUS ~ WHOLE GRAIN MUSTARD ~ HORSERADISH ~MINIKAISER ROLLS  
**\$700.00** (SERVING APPROXIMATELY 100 PEOPLE)

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### ROAST CORNED STEAMSHIP OF BEEF

WITH SAUERKRAUT~ RUSSIAN DRESSING~ SWISS CHEESE~MINI RYE ROLLS  
**\$795.00** (SERVING APPROXIMATELY 100 PEOPLE)  
**\*\*NEED MINIMUM of 1 MONTH NOTICE to ORDER\*\***

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### ITALIAN MARINATED STEAMSHIP OF PORK

WITH HOT CHERRY PEPPERS~PORK JUS~MINI CIABATTA ROLLS  
**\$245.00** (20 lb. average) SERVING APPROXIMATELY 35 PEOPLE

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### STEAMSHIP OF VEAL

WITH ROASTED GARLIC DEMI GLACE AND MINI KAISER ROLLS  
**\$695.00.** (35 lb. average ) SERVING APPROXIMATELY 50 PEOPLE)

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### RACK OF LAMB

WITH MINT JELLY AND HERB DEMI GLACE  
**\$30.00 Per Person** (Based on 3 Chops per person)

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### TENDERLOIN OF BEEF

WITH GREEN PEPPERCORN SAUCE AND MINI CIABATTA ROLLS  
**\$300.00** SERVING APPROXIMATELY 25 PEOPLE

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### CARVED COUNTRY HAM

WITH ASSORTED MUSTARDS AND MINI SNOWFLAKE ROLLS  
**\$195.00** SERVING APPROXIMATELY 35 PEOPLE

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### OVEN ROASTED FRESH BREAST OF TURKEY

WITH HERB GRAVY, CRANBERRY SAUCE AND SLICED KAISER ROLLS  
**\$175.00** SERVING APPROXIMATELY 30 PEOPLE

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### PRIME RIB

WITH AU JUS AND MINI KAISER ROLLS  
**\$300.00** SERVING APPROXIMATELY 30 PEOPLE

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**THE ABOVE PRICES ARE SUBJECT TO 22% GRATUITY AND 6.875 % STATE SALES TAX  
ALL OF THE ABOVE ITEMS REQUIRE A UNIFORMED CARVER AT \$100.00 PLUS TAX.**

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## APPETIZER STATIONS

### PASTA STATION

SELECT TWO OF EACH WITH ACCOMPANYING SAUCE

AVAILABLE PASTAS ARE:

RIGATONI~ FARFALLE ~ PENNE ~

ORECCHIETTE~CAMPANELLE~ CHEESE TORTELLINI

AVAILABLE SAUCES ARE:

MARINARA~ PRIMAVERA ~ ALFREDO ~ PESTO ~ VODKA-CARBONARA ~ WHITE CLAM ~ BOLOGNESE

~ARRABBIATA~PUTTANESCA~ RED AND YELLOW TOMATO CREAM~

SUN DRIED TOMATOES WITH ARTICHOKE HEARTS, PINE NUTS AND CREAM

ITALIAN BREADS, GRATED PARMESAN AND RED PEPPER FLAKES

**\$11.50 PER PERSON**

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### ASIAN STATION

SELECT TWO OF THE FOLLOWING:

GENERAL TSO'S CHICKEN ~ ORANGE AND GINGER BEEF ~ SHRIMP STIR FRY ~ DIM SUM THE

ABOVE WILL BE SERVED WITH YOUR CHOICE OF

VEGETABLE FRIED RICE OR SINGAPORE NOODLES

**\$16.95 PER PERSON**

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### ANTIPASTO STATION

ROASTED RED PEPPERS, MARINATED OLIVES, ARTICHOKE HEARTS, TOMATO SALAD,

ITALIAN MEATS AND CHEESES

AND A SELECTION OF ITEMS PREPARED DAILY BY OUR CHEF.

CAESAR SALAD

SLICED ITALIAN SPECIALTY BREADS

**\$12.95 PER PERSON**

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### CHEESE STATION

INTERNATIONAL AND DOMESTIC CHEESES,

BAKED BRIE EN CROUTE ACCOMPANIED BY SLICED BREADS AND DRIED & FRESH FRUITS

AND GOURMET CRACKERS

**\$10.95 PER PERSON**

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THE ABOVE PRICES ARE SUBJECT TO 22% GRATUITY AND 6.875 % STATE SALES TAX

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## CAVIAR AND DESSERTS

### VODKA AND CAVIAR BAR

#### A COMPLIMENTARY ICE CARVING WILL DISPLAY

CAVIAR WITH BUCKWHEAT BLINIS, POTATO LATKES, AND APPROPRIATE CONDIMENTS CHILLED STOLICHNAYA VODKAS  
PRESENTED IN DECORATED AND GARNISHED ICE CARVING WITH CHILLED VODKA GLASSES

**\$295.00 PER OUNCE**

(APPROXIMATELY 12 SERVINGS PER OUNCE)

VODKA OR CAVIAR ALSO AVAILABLE SEPARATELY

### DESSERT PARTY

EXTRAVAGANZA OF SWEETS ~ PETITE PASTRIES ~ TARTS AND FLANS  
CHOCOLATE FONDUE WITH A VARIETY OF FRESH FRUITS, COOKIES AND POUND CAKE

**\$23.00 PER PERSON**

(MINIMUM OF 25 PEOPLE)

### THE SUPERSUNDAE

A SELECTION OF PREMIUM ICE CREAM WITH MOUNDS OF TOPPINGS

**\$12.00 PER PERSON**

(MINIMUM OF 50 PEOPLE)

### CHOCOLATE FONDUE

SERVED WITH A VARIETY OF SEASONAL FRUITS, CUBED POUND CAKE,  
PRETZELS, COOKIES, BISCOTTI AND MARSHMALLOWS

**\$9.50 PER PERSON**

(MINIMUM OF 25 PEOPLE)

### INTERNATIONAL COFFEE

SELECTION OF COFFEE TO INCLUDE  
MEXICAN ~ ITALIAN ~ IRISH

**\$9.25 PER DRINK**

**FOOD PRICES ARE SUBJECT TO 22% GRATUITY AND 6.875 % STATE SALES TAX.  
ALCOHOLIC BEVERAGES ARE SUBJECT TO AN ADDITIONAL 3% CITY LUXURY TAX.**

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## HORS D'OEUVRES

INTERNATIONAL CHEESE MIRROR  
\$6.00 PER PERSON

CRUDITÉ OF FRESH VEGETABLES  
\$4.50 PER PERSON

SLICED FRESH FRUIT  
\$6.00 PER PERSON

GRILLED MARINATED VEGETABLES  
\$6.00 PER PERSON

### PER PIECE HORS D'OEUVRES (ITEMS MUST BE PURCHASED IN INCREMENTS OF 100 PIECES EACH)

#### **\$3.00 PER PIECE**

VEGETABLE SPRING ROLLS  
CHICKEN WONTONS  
BORDELAISE COCKTAIL MEATBALLS  
COCKTAIL FRANKS EN CROUTE  
MINI CONEY ISLAND FRANKS  
CHICKEN LEMONGRASS DUMPLINGS  
EDAMAME DUMPLINGS  
GOAT CHEESE & ROASTED RED PEPPER QUICHE  
MAC & CHEESE POPPERS WITH SMOKED HAM  
ARTICHOKE & BOURSIN BITES  
SHEPARD'S PIE

#### **\$3.50 PER PIECE**

CLAMS ON THE HALF SHELL  
CLAMS CASINO  
COCONUT SHRIMP  
PETITE BEEF WELLINGTON  
BEEF KEBABS  
FRIED SHRIMP  
LOBSTER COBBLER  
SCALLOPS WRAPPED IN BACON  
CHICKEN SALTIMBOCA SKEWERS  
ASSORTED SUSHI / SASHIMI

#### **\$3.25 PER PIECE**

CASHEW CHICKEN  
SESAME CHICKEN  
FETA AND SPINACH FLEURONS  
ORANGE GINGER CHICKEN  
BBQ SPARE RIBS  
PETITE CHICKEN CORDON BLEU  
SPINACH, PEPPERONI & ASIAGO CHEESE TARTS  
PEAR AND ALMOND BRIE  
PROSCUITTO AND FONTINA STRAWS

#### **\$3.95 PER PIECE**

ICED SHRIMP  
SNOW CRAB CLAWS  
OYSTERS ON THE HALF SHELL  
PETITE PHILLY CHEESESTEAKS  
PETITE CRAB CAKES  
MUSHROOM CAPS FILLED WITH CRABMEAT  
PEKING DUCK SPRING ROLLS

#### **5.00 PER PIECE**

GRILLED LAMB CHOPS  
LOBSTER SPRING ROLLS  
ROPA VIEJA IN CRISPY PLANATION CUPS  
LOBSTER CAKE  
PEPPER TUNA WITH WASABI YUZU SAUCE ON A FRIED  
WONTON

THE ABOVE PRICES ARE SUBJECT TO 22% GRATUITY AND 6.875% STATE SALES TAX

**SPECIALTY STATIONS TO ADD ON:**

**SALAD STATION \$10.95 per person (choice of 4)**

BLT Salad with Smokey Ranch Dressing

Caesar Salad with Marinated Artichoke Hearts

Orzo and Spinach Salad with Feta Cheese

Fresh Fruit Salad

Yukon Gold and Sweet Potato Salad

Macaroni Salad with Sour Cream and Shredded Sharp White Cheddar

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**AREPA STATION \$14.95 per person**

Griddled Masa Flatbreads with fillings to include:

Black Beans with crumbled Queso Fresco

Fresh Guacamole

Refried Beans

Shredded Seasoned Chicken

Seasoned Ground Pork

Shredded Cheddar Cheese

Sour Cream

Fresh Tomatilla Salsa

Fresh Salsa Roja

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**THE ABOVE PRICES ARE SUBJECT TO 22% GRATUITY AND 6.875 % STATE SALES TAX**

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**SPECIALTY STATIONS CONTINUED...**

**SLIDER STATION \$14.95 per person**  
**(choice of 3-based on 3 total per person)**

Baby Portabella with Artichoke Ragout, Roasted Red Peppers and Asiago Cheese

Buffalo Chicken with Blue Cheese

Grilled Beef Tenderloin and Boursin Cheese

Meatball and Asiago Cheese

Crab Cake with Old Bay Mayonnaise

Mini Cheeseburger

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**RUSSIAN STATION (with Chef Attendant) \$16.95 per person**

Carved Coulbiac  
(Salmon, Rice, Cream, hard cooked Eggs, Mushrooms  
and Shallots in Puff Pastry)

Beef Stroganoff

Beet Salad

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**SCALLOP STATION (with Chef Attendant) \$16.95 per person**

Pan Seared Diver Scallops over Mascarpone Polenta drizzled with Aged Balsamic Reduction

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**SHRIMP SCAMPI STATION (with Chef Attendant) \$14.95 per person**

Jumbo Shrimp Sauteed with Garlic, Butter, White Wine, Lemon and Basil over Parmesan Risotto

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**CRAB CAKE STATION (with Chef Attendant) \$15.95 per person**

Pan Fried Jumbo Lump Crab Cakes with Cilantro Lime Remoulade

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**THE ABOVE PRICES ARE SUBJECT TO 22% GRATUITY AND 6.875 % STATE SALES TAX**

## SPECIALTY STATIONS CONTINUED...

### **SUSHI STATION \$14.95 per person**

An Assortment of Sushi Rolls and Sashimi  
with Wasabi, Pickled Ginger , Soy Sauce and Seaweed Salad

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### **MACARONI AND CHEESE STATION \$12.95 per person**

4 Cheese Macaroni and Cheese  
&  
Black Truffle Macaroni and Cheese  
with Toppings to include:  
Caramelized Cipollini Onions, Crumbled Bacon,  
Stewed Tomatoes , Wild Mushrooms and Cubed Smoked Ham

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### **MEDITERRANEAN STATION \$15.95 per person**

Dolmades (Stuffed Grape Leaves)  
Hummus  
Tzatziki (Yogurt, Cucumber and Garlic Dip) served with Pita Triangles  
Greek Salad  
Pastitsio (Greek Lasagna with Bechamel Sauce)  
Spanakopita (Spinach and Cheese Pie)  
Tyropita (Savory Feta Pie in Phyllo Pastry)  
(Option to add Lamb \$10.00 additional per person)

THE ABOVE PRICES ARE SUBJECT TO 22% GRATUITY AND 6.875% STATE SALES TAX

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# BANQUET BEVERAGE PRICE LIST

## HOST SPONSORED BAR

### PER PERSON BASIS

POPULAR BRANDS	
<b>1 HOUR</b>	<b>\$19.00</b>
<b>2 HOURS</b>	<b>\$27.00</b>
<b>3 HOURS</b>	<b>\$32.00</b>
<b>4 HOURS</b>	<b>\$37.00</b>
<b>5 HOURS</b>	<b>\$42.00</b>

PREMIUM BRANDS	
<b>1 HOUR</b>	<b>\$23.00</b>
<b>2 HOURS</b>	<b>\$31.00</b>
<b>3 HOURS</b>	<b>\$37.00</b>
<b>4 HOURS</b>	<b>\$42.00</b>
<b>5 HOURS</b>	<b>\$47.00</b>

Bar to be stocked with Scotch, Rye, Rum, Vodka, Bourbon, Gin, Red and White Wine,  
Imported and Domestic Beer and Mixers.

Amount charged is on a Per Person Basis in accordance with the Guarantee of Attendance.

### PER DRINK BASIS

POPULAR BRANDS	
<b>CORDIALS</b>	<b>\$8.50</b>
<b>COCKTAILS</b>	<b>\$8.00</b>
<b>IMPORTED BEER</b>	<b>\$7.00</b>
<b>DOMESTIC BEER</b>	<b>\$6.50</b>
<b>WINE</b>	<b>\$7.00</b>
<b>SODA</b>	<b>\$3.00</b>
<b>MINERAL WATER</b>	<b>\$3.00</b>

PREMIUM BRANDS	
<b>CORDIALS</b>	<b>\$8.50</b>
<b>COCKTAILS</b>	<b>\$10.50</b>
<b>IMPORTED BEER</b>	<b>\$7.00</b>
<b>DOMESTIC BEER</b>	<b>\$6.50</b>
<b>WINE</b>	<b>\$7.00</b>
<b>SODA</b>	<b>\$3.00</b>
<b>MINERAL WATER</b>	<b>\$3.00</b>

Actual Amount of beverage consumed will be charged.  
All Cocktails are based on 1 1/4 oz. of liquor per drink.

### CASH BAR

POPULAR BRANDS	
<b>CORDIALS</b>	<b>\$9.50</b>
<b>COCKTAILS</b>	<b>\$9.00</b>
<b>IMPORTED BEER</b>	<b>\$7.25</b>
<b>DOMESTIC BEER</b>	<b>\$6.75</b>
<b>WINE</b>	<b>\$7.25</b>
<b>SODA</b>	<b>\$3.25</b>
<b>MINERAL WATER</b>	<b>\$3.25</b>

PREMIUM BRANDS	
<b>CORDIALS</b>	<b>\$9.50</b>
<b>COCKTAILS</b>	<b>\$11.50</b>
<b>IMPORTED BEER</b>	<b>\$8.00</b>
<b>DOMESTIC BEER</b>	<b>\$6.75</b>
<b>WINE</b>	<b>\$7.25</b>
<b>SODA</b>	<b>\$3.25</b>
<b>MINERAL WATER</b>	<b>\$3.25</b>

Cash Bar prices include 6.875% New Jersey Sales Tax and 3% City Luxury Tax.

### BARTENDER CHARGE

One Bartender required per 100 persons. A charge of \$150.00 per Bartender will apply.

ALL FOOD AND BEVERAGE PRICES SUBJECT TO CHANGE