

Holiday Dinner Gala Buffet

One Hour Open Premium Bar Featuring

Cocktails, Wines, Imported and
Domestic Beer and Soda

(\$7.95 Per Person For Each Additional Hour)

Your Guests Will Enjoy a Selection
of Hors d'Oeuvres Passed Butler Style

For The First Hour

- Deep Fried Shrimp • Coconut Chicken
- Scallops Wrapped in Bacon • Oriental Egg Rolls
- Mini Beef Wellington • Assorted Petite Quiche

Bountiful Mirrored Displays Of

- Fresh Garden Vegetables with Chef's House Dressing
 - International Cheeses Garnished with Fresh Seasonal Fruit
- Served with a Selection of Crackers

Dinner Buffet

Tossed Garden Salad Served with Assorted Dressings

- Chef's Selection of Three Seasonal Salads
- Your Choice of Three Chaffered Entrees

• Carving Station:
Choice of One

- Roast Beef

- Honey Glazed Ham

or

- Whole Roasted Turkey

- Fresh Garden Vegetables • Rice or Potato

Served with Freshly Baked Dinner Breads

Holiday Dessert Display Of

Holiday Cakes, Pies and Cookies

100% Colombian Coffee, Decaffeinated, and Herbal Teas

\$65.95*

Plus 6% Sales Tax and 19.5% Gratuity



Holiday Dinner Party

One Hour Open Premium Bar Featuring

Cocktails, Wines, Imported and
Domestic Beer and Soda

(\$7.95 Per Person For Each Additional Hour)

Your Guests Will Enjoy a Selection of Hors d'Oeuvres

Passed Butler Style for the First Hour

- Deep Fried Shrimp • Coconut Chicken
- Scallops Wrapped in Bacon • Oriental Egg Rolls
- Mini Beef Wellington • Assorted Petite Quiche

A Bountiful Mirrored Display Of

- Fresh Garden Vegetables with Chef's House Dressing
 - International Cheeses Garnished with Fresh Seasonal Fruit
- Served with a Selection of Crackers

Appetizer

Fresh Mozzarella and Sliced Plum Tomato

Salad

Mixed Field Greens

Entree Selections

(Choice of Two)

- Filet of Norwegian Salmon

8oz. Pan Seared and Topped with Dill Cream Sauce

- Filet Mignon

8 oz. Tenderloin Pan Seared and Served with a Cabernet Sauce

- Chicken Marsala

Sauteed Breast of Chicken with Demi-Glace, Marsala Wine and Mushrooms.

Served with Chef's Choice of Appropriate Accompaniments

Freshly Baked Dinner Breads

Dessert

Holiday Cookies Set at Each Table

N.Y. Style Cheesecake...Rich, Creamy Cheesecake

Masked in a Strawberry Coulis

100% Colombian Coffee, Decaffeinated, and Herbal Teas

\$71.95*

Plus 6% Sales Tax and 19.5% Gratuity



Holiday Cocktail Party

Three Hour Open Premium Bar Featuring

Cocktails, Wines, Imported and Domestic Beer as Well as Soda
(\$7.95 Per Person For Each Additional Hour)

Your Guests Will Enjoy

A Selection of Hors d'Oeuvres

Passed Butler Style for the First Hour

- Deep Fried Shrimp • Coconut Chicken
- Scallops Wrapped in Bacon • Oriental Egg Rolls
- Assorted Petite Quiche • Mini Beef Wellington

A Bountiful Mirrored Display Of

- Fresh Garden Vegetables with
Chef's House Dressing

- International Cheeses Garnished
with Fresh Seasonal Fruit

Served with a Selection of Crackers

Second Hour: Chef's Hot Pasta Station

Penne Pasta and Cheese Tortellini Served with
A Selection of Marinara, Alfredo & Vodka Sauces

Chef's Wok Station

Chicken and Beef Stir Fry

Mixed with Fresh Vegetables and Served over Rice

Carving Station

Carved by Our Uniformed Attendant...

Whole Roasted Turkey or Honey Glazed Ham (Select One)

Served with Freshly Baked Dinner Rolls

And Appropriate Condiments

Final Hour - Holiday Dessert Display Of

Cakes, Pies and Cookies

100% Colombian Coffee, Decaffeinated, and Herbal Teas

\$68.95*

Plus 6% Sales Tax and 19.5% Gratuity

***Bartender and Server Fees Apply To
Host Bar and Cash Bars Available.**

Customized Menus Available. Please Call Our Sales Office For More Information

732-494-4964

