

LUNCH BUFFET

Minimum of 25 Guests

All of our Lunch Buffets include: Freshly Brewed Colombian Coffee – Regular and Decaffeinated Selection of Herbal Teas ~ Assorted Regular and Diet Soft Drinks Snapple Iced Tea - Regular and Diet

HOAGIE BUFFET

Freshly made Hoagie Sandwiches to include: Virginia Ham, Roast Turkey, Tuna Salad, Salami,
Provolone Cheese, Lettuce, Tomato, Oil & Vinegar
Tossed Garden Salad with Choice of two dressings, Red Bliss Potato Salad, Homemade Cole Slaw, Tortellini Salad
Chef's Assortment of Delicious Desserts

WRAP IT UP

Make your own Caesar Salad, Tortellini Salad, Dilled Red Bliss Potato Salad and Cucumber, Tomato and Onion Salad

Assorted Wrap Sandwiches

Please Select Three

Roast Turkey and Swiss Cheese
Grilled Vegetables in Balsamic Vinaigrette
Roast Beef with Bermuda Onion and Horseradish Cream
Virginia Ham and Cheddar Cheese
Tuna Salad
Chef's Assortment of Delicious Desserts

OLE BUFFET

Southwestern Caesar Salad: Romaine Lettuce tossed with diced Tomatoes, Green Chilies, Roasted Red Peppers, Fresh Parmesan Cheese frizzled with Tortillas

Served with a Cilantro-Pesto Caesar Dressing, Tortilla Chips and Salsa Create your own Fajita!

Grilled Chicken and Beef with Julienne of Red and Green Peppers, Olives, Green Onions,
Shredded Lettuce, Jalapeno Peppers, Sour Cream, Salsa and Guacamole
Served with Warm Flour Tortillas, Black Beans and Rice and Black Bean and Corn Salad
Beef Burritos and Chicken Enchiladas
Chef's Assortment of Delicious Desserts

NEW YORK DELI BUFFET

Bountiful Display of Roast Beef, Ham, Roast Turkey, Pepperoni, Genoa Salami, Pastrami, Swiss, Provolone and American Cheeses

Served with a Variety of Breads and Rolls ~ To Include: Kaiser Rolls, Rye and Whole Grain Breads

Tossed Garden Salad with Choice of Two Dressings,

Tortellini Salad with Prosciutto and Peas in an Herb Vinaigrette

Red Roasted Potato Salad and Homemade Cole Slaw

Pickles, Sliced Tomatoes, Olives and Potato Chips

Chef's Assortment of Delicious Desserts ~ To Include: Cheese Cake and Black and White Cookies



DESSERTS

CHOICE OF ONE ITEM FROM OUR DESSERT SELECTION

CHOCOLATE CHOCOLATE

Freshly made Chocolate Mousse served in a Chocolate Cup

PEACH MELBA

Vanilla Ice Cream and Sliced Peaches served with Raspberry Sauce

CARROT CAKE

Carrots, Raisins and Walnuts in a Ginger Cake – topped with a Sweetened Cream Cheese Icing

ICE CREAM

With Chocolate Sauce or Fruit Topping

PIE SELECTION

Your choice of oven-baked Apple, Blueberry, Cherry or Coconut Custard

FRESH FRUIT TART

Seasonal Exotic Fruit in a Pastry Tart Crust – topped with Vanilla Cream

APPLE STREUDEL

Cinnamon, Apples and Raisins wrapped in a Flaky Pastry Dough and dusted with Cinnamon Sugar

RASPBERRY TORTE

Raspberry Almond baked in a Shallow Pastry Crust and garnished with Fruit Sauce

NEW YORK STYLE CHEESECAKE

Rich, Creamy Cheesecake masked in Strawberry, Mango or Raspberry Coulis

FAT FREE CHEESECAKE

Served in a Duet of Raspberry and Mango Coulis

ICE CREAM PARFAIT

With Crème du Menthe Liqueur

For information on pricing please call our sales office at 732-494-4964



HOT & COLD CONFERENCE BUFFET

Group Dining Arrangement

~Enjoy Lunch away from your Meeting Room~

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Mixed Baby Greens with Balsamic and Ranch Dressings
Tortellini Salad with Prosciutto and Peas in Herb Vinaigrette
Red Bliss Potato Salad
Fresh Mozzarella with Grape Tomatoes and Basil in a Fresh Dill Vinaigrette

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DELI PLATTER

Display of Roast Turkey, Ham, Roast Beef, Genoa Salami American, Swiss and Provolone Cheeses

Olives, Pickles and Condiments

Assorted Breads and Rolls ~ To Include Whole Grain Breads and Rolls

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Three Hot Entrees Chef's Choice

Rice or Potato Chef's Choice

Fresh Vegetable du Jour

Beautiful Display of Whole and Seasonal Sliced Fresh Fruits Chef's Assortment of Delicious Desserts

Freshly Brewed Colombia Coffee – Regular and Decaffeinated Selection of Herbal Teas Assorted Regular and Diet Soft Drinks

All Prices are Subject to NJ State Sales Tax and 20% Gratuity For information on pricing please call our sales office at 732-494-4964



ELEGANT DESSERTS

BANANAS FOSTER

Bananas delicately sautéed in Grand Marnier, Butter, Freshly Squeezed Orange and Brown Sugar served over Vanilla Ice Cream

CHERRIES JUBILEE

Black Cherries delicately flambéed in a Caramel Sauce with Grand Marnier and Spiced Rum served over Vanilla Ice Cream

CHOCOLATE FONDUE FOUNTAIN

A Cascade of flowing Chocolate served with assorted Melons, Pineapple, Apples, Strawberries, Bananas and Marshmallows

VIENESSE TABLE

A Lavish Assortment of Cakes, Pies, Mousse, Chocolate Covered Strawberries, Italian Pastries, Petit Fours, Sliced Fresh Fruit, Cordials in Chocolate Cups, Espresso and International Coffees.

ASSORTED ITALIAN PASTRIES

For information on pricing please call our sales office at 732-494-4964



SELECTION OF HOT CHAFERED ENTREES

BEEF

Beef Bourguignonne Beef & Broccoli Beef Teriyaki Marinated Flank Steak Meat Loaf Pepper Steak Roast Top Sirloin Swedish Meatballs

PASTA

Baked Ziti

Beef or Vegetable Lasagna Bowties with Broccoli

Bowties with Spinach, Mushrooms and Fresh Tomatoes in Wine Sauce topped with Provolone Fettuccine Alfredo

Fettuccine Primavera in Red or White Sauce
Fusilli with Sundried Tomatoes, Olives and Onions in a Red or White Sauce
Linguine with Clam Sauce or Sausage
Linguine with Mussels Marinara
Pasta Baronessa in a Cream Sauce
Penne Pasta with Vodka Sauce
*Shrimp and Broccoli Cavatelli
Stuffed Shells

SIDE DISHES

Broccoli and Carrots
Broccoli Polonaise
Fresh Vegetable Medley
Glazed Carrots
Green Beans Amandine
Mashed Potatoes
Oven Roasted Potato Wedges
Parslied Potatoes
Peas with Pearl Onions
Red Roasted Potatoes
Rice Pilaf or Saffron
Steamed Spinach

CHICKEN

Aurora~stuffed with Spinach and Sundried Tomatoes
Cacciatore~with Mushrooms, Onions and Tomatoes
Cajun~over Fettuccine Alfredo
Calvados~stuffed with Apples and Raisins
Chardonnay~with Mushrooms over Fettuccine
Continental~Mushrooms, Onions in Marsala Wine Sauce
Dominico~with Mushrooms, Spinach & Brie Cheese
Francaise
Fried Chicken
Marinated Grilled Chicken
Parmigiana

Piccata~Lemon, Capers in White Wine Rolletini~stuffed with Ricotta Cheese Stir-Fry Chicken Stuffed Breast of Chicken

SEAFOOD

Paella

*Pan-seared Salmon with Tarragon Sauce

- *Peppered Shrimp
- *Poached Salmon
- *Seafood Newburg
- *Shrimp & Scallops
- *Shrimp fra Diavalo
 - *Shrimp Scampi

Sole Amandine~topped with Toasted Almonds Sole Florentine~stuffed with Spinach and Ricotta Cheese Sole Bella Vista~topped with Onion, Pepper and Tomato

OTHER

*Baby Lamb Chops
Eggplant Parmigiana
Fresh Sweet & Sour or Smoked Ham
Roast Pork with Red Cabbage & Apples
Sausage & Peppers
Sliced Turkey Breast

*Veal~served either Citron, Francaise, Oscar, Parmigiana, Picatta, Saltimbocca or Searno

*Higher Cost Entrée

For information on pricing please call our sales office at 732-494-4964



LITTLE ITALY LUNCH BUFFET

(Minimum 25 Guests)

Italian Wedding Soup Caesar Salad with Garlic Croutons and Fresh Shaved Parmigiana Tortellini Salad with Sweet Peas, Prosciutto and Basil

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~The following served from Chafing Dishes~

Sausage and Peppers
Eggplant Rollatini
Chicken Saltimbocca
Penne Vodka
Garlic Scented Green Beans with Roasted Peppers
Roasted Red Skinned Potatoes

DESSERT

Cannoli and Tiramisu
Freshly Brewed Colombia Coffee – Regular and Decaffeinated
Selection of Herbal Teas
Assorted Regular and Diet Soft Drinks
Snapple Iced Tea - Regular and Diet

For information on pricing please call our sales office at 732-494-4964



ON THE GO Boxes Lunches

All of our Boxed Lunches include a Soft Drink or Bottled Water, Pasta Salad, Bag of Chips and a Freshly Baked Cookie

(Choice of Two)

GRILLED VEGETABLE WRAP

Assorted Grilled Vegetables
In an Herb Wrap with Balsamic Marinade

ITALIAN SUBMARINE

Italian Sub Sandwich
Genoa Salami, Ham and Provolone Cheese
With Shredded Lettuce, Tomato, Oil and Vinegar

THE CALIFORNIAN

Roast Turkey Breast with Avocado and Sprouts on Sourdough Bread Served with Lettuce and Tomatoes

THE TEXAN

Roast Beef with Cheddar Cheese Served on a Hearty Kaiser Roll

For information on pricing please call our sales office at 732-494-4964



ROMULUS LIMITED LUNCH

APPETIZER Choice of One

Shrimp Cocktail

Chilled Jumbo Shrimp Served with a Tangy Cocktail Sauce

Bruschetta Fresco

Pearlini mozzarella cheese, diced tomato, fresh basil and extra virgin olive oil served with flat-iron grilled pellini bread

Caesar Salad

Romaine lettuce tossed in our Caesar dressing and garnished with croutons

ENTRÉE

Fettucine Alfredo

A classic dish with imported parmesan cheese and heavy cream. Garnished with parsley and served with garlic bread.

Salmone alla Brace

Filet of Salmon grilled to perfection and topped with a lemon garlic white wine sauce.

Pollo Siciliana

Boneless breast of chicken sautéed in a lemon white wine sauce with onions, peppers, cherry tomatoes and, golden fried potatoes

Bistecca Al Gorgonzola

8 oz. New York strip steak broiled to your liking and topped with gorgonzola olive butter

SELECTION OF DESSERTS & COFFEE SERVICE

For information on pricing please call our sales office at 732-494-4964



SIT DOWN LUNCHES

All lunches are served with Chef's choice of appropriate accompaniments, choice of one dessert and Colombian Coffee – regular and decaffeinated and a selection of Herbal Teas

APPETIZER (choice of one)

Soup du Jour

Tossed Garden Salad with House Dressing - Traditional Caesar Salad - Sliced Fresh Seasonal Fruit Ripe Plum Tomatoes with Fresh Mozzarella drizzled in Basil Vinaigrette Mini Crabcakes served atop fresh Mixed Greens with a Remoulade Sauce Crabmeat Stuffed Mushrooms topped with a Horseradish Sauce Grilled Eggplant and sliced Plum Tomatoes in a Raspberry Vinaigrette

ENTREES

Chicken Française

Boneless Breast of Chicken sautéed with Lemon, Butter and White Wine

Chicken Aurora

Boneless Breast of Chicken stuffed with a robust blend of Spinach and Sundried Tomatoes, topped with a light Plum Sauce

Chicken Marsala

Sautéed Breast of Chicken with Shallots. Marsala Wine and Mushrooms

Tilapia Bella Vista

Baked Filet of Tilapia with sliced Pepper, Onion and sliced Tomato in a Lemon Garlic White Wine Sauce Filet of Norwegian Salmon

8-ounce Filet of Salmon, Broiled or Pan-seared to Perfection – served with a Dill Sauce

Tortellini Baronessa

Cheese Tortellini with Prosciutto Ham, Green Peas and Mushrooms in a Delicious Cream Sauce Jumbo Shrimp Scampi

Jumbo Shrimp sautéed in Garlic, Oregano, Olive Oil and Parsley

smothered in White Wine Butter Sauce over Angel Hair Pasta

English Cut Prime Rib

8-ounce Prime Rib roasted to Perfection! Served Au Jus

Flank Steak Champignon

Grilled Flank Steak served with Mushroom Shallot Demi-glace

Blackened Chilean Sea Bass

8 oz. Chilean Sea Bass pan seared to perfection and served with Red Pepper Coulis **Grilled Filet Mignon**

8 oz. Tenderloin grilled to perfection and served with Peppercorn Brandy Sauce

~ A selection breakdown is required 72 hours prior to event if more than one entrée has been selected ~

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SOCIAL BUFFET

Minimum of 25 Guests

Salad Bar

Fresh Mozzarella with Grape Tomatoes in a Fresh Dill Vinaigrette
Mixed Baby Greens with Balsamic and Ranch Dressings
Red Bliss Potato Salad
Caesar Salad
Tortellini Salad Tossed with Prosciutto and Peas with Herb Vinaigrette

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Lavish Assortment of Cold Meats and Cheeses

(Or One Hot Entrée)

Display of Sliced Roast Beef, Ham, Roast Turkey, Genoa Salami, Provolone, Swiss and American Cheeses

Assorted Breads & Rolls

Condiments, Pickles, Olives

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Three Hot Entrees Selections

(Your Choice)

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Fresh Vegetable Potato or Rice

Chef's Delightful Array of Desserts or an Inscribed Sheet Cake

Freshly Brewed Coffee, Decaf and Selection of Teas

Chef's Carving Station Available at an Additional Cost

For information on pricing please call our sales office at 732-494-4964



WORKING LUNCH

With Meetings Only Maximum 25 people (Choice of One)

Specialty Cold Lunches served in Your Meeting Room

All of our Lunch Buffets include an Assortment of Desserts Colombian Coffee –Regular and Decaffeinated and a selection of Herbal Teas Assorted Regular and Diet Soft Drinks, Snapple Iced Tea - Regular and Diet

PERSONAL PIZZA BUFFET

Caesar Salad

Tortellini Salad with Prosciutto and Peas in Herb Vinaigrette Personal Pizzas with Assorted Toppings Mozzarella Sticks served with a Marinara Dipping Sauce

WRAP IT UP BUFFET

SALADS

Mixed Baby Greens with Balsamic and Ranch Dressings Fresh Mozzarella and Tomato Red Bliss Potato Salad Three Bean Salad

HOT WRAPS

Grilled Chicken with Roasted Red Peppers Assorted Grilled Vegetables Philly Cheese Steak with Sautéed Onions

EXECUTIVE EXPRESS

A Bountiful Assortment of Freshly Made Sandwiches To Include: Roast Beef with Bermuda Onion and Horseradish on a Kaiser Roll Ham and Swiss with Whole Grain Mustard on Rye Roast Turkey with Cranberry Sauce on a Whole Grain Roll Tuna Salad with Lettuce and Tomato on a Whole Grain Roll

SALADS

Tossed Garden Salad, Pasta Salad, Red Bliss Potato Salad and Cole Slaw Olives, Pickles and Condiments

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