

# Breakfast Buffet

All Breakfast Buffets Are Served with Assorted Chilled Juices  
Colombian Coffee- Regular and Decaffeinated  
Selection of Herbal Teas and Hot Chocolate

## THE ALL AMERICAN BUFFET

Farm Fresh Scrambled Eggs, Crisp Bacon, Sausage or Ham  
Breakfast Potatoes ~ Fresh Seasonal Fruit and Berries  
Freshly Baked Croissants, Muffins and Danish. New York Style Bagels with Regular and  
Flavored Cream Cheese, Assortment of Breakfast Breads, Fruit Preserves and Butter  
\$18.95 per person

## THE HILTON BUFFET

Farm Fresh Scrambled Eggs, Crisp Bacon and Sausage or Ham, Breakfast Potatoes  
Prepared with Peppers and Onions, French Toast or Pancakes with Warm Maple Syrup  
Freshly Baked Croissants, Muffins, Danish, New York Style Bagels with Regular and  
Flavored Cream Cheese, Sliced Fresh Seasonal Fruit and Berries, Assorted Fruit Yogurts,  
Assorted Dry Cereals, Assortment of Breakfast Breads, Fruit Preserves and Butter  
\$20.95 per person

## THE WOODBRIDGE BUFFET

Fruit Filled Crepes, Waffles with Assorted Toppings,  
\*Omelette Station  
Omelettes Prepared to Order (Egg Beaters Available), Crisp Bacon or Sausage,  
Home Fried Potatoes ~ Prepared with Peppers and Onions, Freshly Baked Croissants, Muffins,  
Danish, New York Style Bagels with Regular and Flavored Cream Cheese, Fruit Preserves and Butter  
Yogurt Parfaits, Sliced Fresh Seasonal Fruit and Berries  
\$22.95 per person

\*Attendant Fee ~ \$75.00

# Breaks

All Breaks are Served with: Freshly Brewed Colombian Coffee – Regular and Decaffeinated  
Selection of Herbal Teas ~ Hot Chocolate, Assorted Regular and Diet Soft Drinks,  
Bottled Water and Snapple

## AFTERNOON DELIGHT

Assorted Freshly Baked Cookies and Iced Cold Milk  
\$11.95 per person

## STRAWBERRY SHORTCAKE

Build Your Own Strawberry Shortcake  
Baked Shortcakes Topped with Fresh Sliced  
Strawberries, Freshly Whipped Cream and  
Grand Marnier Sauce  
\$12.95 per person

## TROPICAL BREAK

Pineapple Palm Tree  
Decorated with Assorted Skewered Fresh Fruits and  
Chocolate Dipped Bananas  
Garnished with Whole Fresh Fruit, and  
Flavored Yogurt  
\$12.95 per person

## SOUTH of the BORDER

Crispy Tortilla Chips  
Served with Salsa, Melted Cheese, Peppers,  
Onions, Tomatoes, Olives and Guacamole  
\$11.95 per person

## NUTRITION BREAK

Seasonal Fresh Fruit Display  
Granola Bars and Low-Fat Yogurt  
\$11.50 per person

## AM BREAK

Power Bars, Cereal Bars, Granola Bars,  
Whole Sliced Fresh Fruit  
\$10.95 per person

## PLAY BALL

Jumbo New York Style Pretzels –  
Served with Mustard  
Freshly Popped Corn and Oven Roasted Peanuts  
\$11.95 per person

## HEAVENLY BROWNIE BREAK

Assorted Brownies to Include:  
Fudge, Cookies and Cream, Caramel Chocolate,  
Rocky Road, Cream Cheese and Peanut Butter  
Chilled Milk and Yoo-Hoo  
\$12.95 per person

## ICE CREAM PARLOR

A Variety of Hagen Dazs Ice Cream and  
Yogurt Bars  
Stewarts Root Beer  
\$12.95 per person

## SMOOTHY BREAK

Fresh Fruit Smoothies and Assorted Biscotti  
\$12.95 per person

# Plated Breakfast

All Breakfasts are Served with Assorted Chilled Juices,  
a Basket of Freshly Baked Breakfast Breads and  
Pastries, Fruit Preserves and Butter,  
Colombian Coffee- Regular and Decaffeinated and a Selection of Herbal Teas

## EGGS BENEDICT

Two Poached Eggs with  
Grilled Canadian Bacon on a  
Toasted English Muffin  
Topped with Hollandaise Sauce  
and Served with Breakfast Potatoes  
\$15.95 per person

## THREE EGG OMELETTE

Choice of  
Cheese, Western or Mushroom Omelette  
Fluffy Three-Egg Omelette  
Served with Breakfast Potatoes  
\$14.95 per person

## THE ALL AMERICAN

Farm Fresh Scrambled Eggs  
Crisp Bacon or Sausage  
Served with Breakfast Potatoes  
\$14.95 per person

## THICK FRENCH TOAST

Thick Sliced French Toast  
Topped with Warm Apple Slices  
\$14.95 per person  
with Bacon or Sausage  
\$15.95 per person

## PANCAKE STACK

Stacked Homestyle Pancakes  
Prepared to Perfection  
Served with Warm Maple Syrup  
\$13.95 per person  
with Bacon or Sausage  
\$15.95 per person

# Breakfast

## THE EXECUTIVE

Assorted Chilled Juices  
Freshly Baked Breakfast Breads, Croissants,  
Muffins and Danish, Fruit Preserves and Butter  
Colombian Coffee – Regular and Decaffeinated  
Selection of Herbal Teas and Hot Chocolate  
\$11.95 per person

## THE HILTON CONTINENTAL

Assorted Chilled Juices  
Freshly Baked Breakfast Breads, Croissants,  
Muffins and Danish, New York Style Bagels  
Regular and Flavored Cream Cheeses, Butter and  
Fruit Preserves, Fresh Seasonal Fruit  
Assorted Fruit Yogurts  
Colombian Coffee – Regular and Decaffeinated  
Selection of Herbal Teas and Hot Chocolate  
\$12.95

## To Enhance your Breakfast, may we suggest.....

Assorted Breakfast Cereals \$2.50 per person  
Sliced Seasonal Fruit and Whole Fresh Fruit \$4.00 per person  
Old Fashioned Oatmeal \$2.95 per person  
Assorted Flavored Cream Cheese \$2.50 per person  
Smoked Salmon & Cream Cheese \$4.95 per person

Yogurt Parfaits: Layers of Yogurt, Fresh Seasonal Fruit and Granola \$4.00 per person

## SLICED SALMON

Sliced Norwegian Salmon Served with  
Sliced Bermuda Onion, Sliced Tomatoes, Capers,  
Chopped Hard Boiled Egg, Accompanied with  
New York Style Bagels and Regular and  
Cream Cheese  
\$8.95 per person

## WHOLE WHITE FISH DISPLAY

Smoked White Fish Garnished with  
Bermuda Onions and Sliced Tomatoes  
Served with Assorted Crackers  
\$8.95 per person

## OMELETTE STATION

Prepared to Order with Your Choice of Diced  
Virginia Ham, Green and Red Bell Peppers,  
Mushrooms, Diced Bermuda Onions, Diced  
Tomatoes and Cheddar, Swiss and  
Monterey Jack Cheese  
Egg Beaters are Available  
\$7.95 per person  
\*\$75.00 Attendant fee applies

## WAFFLE STATION

Prepared to Order with a Selection of Toppings to  
Include Fresh Whipped Cream,  
Sliced Fresh Berries and Warm Maple Syrup  
\$6.95 per person  
\*\$75.00 Attendant fee applies

All Prices are subject to 6% New Jersey State Sales tax and 20 % Gratuity

# Hot and Cold Conference Buffet

Tossed Garden Salad with Choice of Two Dressings  
Tri-color Fusilli and Sundried Tomato Salad  
Marinated Vegetable and Onion Salad  
Red Bliss Potato Salad  
Carrot Raisin Salad

**Lavish Assortment of Cold Meats and Cheeses**

Assorted Breads and Rolls  
Olives, Pickles and Condiments

**Chef's Selection of Three Hot Entrees**

Chef's Selection of Rice or Potato  
Fresh Vegetable du Jour  
Beautiful Display of Whole and  
Seasonal Sliced Fresh Fruits  
Assortment of Delicious Desserts  
Freshly Brewed Coffee  
Decaffeinated Coffee and Assorted Teas,  
Soda, Bottled Water, Snapple

**Afternoon Delight**

Freshly Baked Cookies and Iced Cold Milk  
Freshly Brewed Coffee  
Freshly Brewed Coffee, Decaffeinated Coffee,  
Assorted Teas, Soda, Bottled Water and Snapple

# Conference Package

Hilton Corporate Meeting Package  
\$72.00 per person plus tax & gratuity includes:

Includes Podium & Microphone/Flip Chart, Markers, and Screen

**AM Breaks**

Am Breaks Include :  
Power Bars, Cereal Bars and Granola Bars.  
Whole Fresh Fruit  
Assorted Regular and Diet Soft Drinks

**The Hilton Deluxe Continental**

Assorted Chilled Juices  
Freshly Baked Breakfast Breads  
Croissants, Muffins and Danish  
Assorted Bagels with Cream Cheese  
Assorted Fruit Yogurts  
Sliced Fresh Seasonal Fruits  
Freshly Brewed Colombian Coffee  
Regular and Decaffeinated  
Selection of Herbal Teas and Hot Chocolate

**Continuous Beverage Refresh**

Freshly Brewed Coffee, Decaffeinated Coffee,  
Assorted Teas, Soda, Bottled Water and Snapple

# Elegant Dessert

**BANANAS FOSTER**

Bananas Delicately Sautéed in Grand Marnier, Butter, Freshly Squeezed Orange and Brown Sugar  
Served Over Vanilla Ice Cream  
\$6.95 per person

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**CHERRIES JUBILEE**

Black Cherries Delicately Flambéed in a Caramel Sauce with Grand Marnier and Spiced Rum  
Served Over Vanilla Ice Cream  
\$6.95 per person

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**CHOCOLATE FONDUE**

Warm Rich Chocolate  
Served with Assorted Melons, Pineapple, Apples, Strawberries, Bananas and Marshmallows  
\$11.95 per person

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**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.  
\$12.95 per person

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**ASSORTED ITALIAN COOKIES - \$28.00 per dozen**

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**ASSORTED ITALIAN PASTRIES - \$37.00 per dozen**

# Elegant Dessert

***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

**HAGEN DAZ ICE CREAM**

With Chocolate Sauce or Fruit Topping

**FRESH FRUIT TART**

Seasonal Exotic Fruit in a Pastry Tart Crust – Topped with Vanilla Cream  
(\$1.75 additional)

**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  
(\$2.00 additional)

**NEW YORK STYLE CHEESECAKE**

Rich, Creamy Cheesecake Topped With Strawberry, Mango or Raspberry Coulis  
(\$2.00 additional)

**FAT FREE CHEESECAKE**

Served in a Duet of Raspberry and Mango Coulis  
(\$2.50 additional)

**ICE CREAM PARFAIT**

With Crème de Menthe Liqueur  
(\$2.00 additional)

# Dinner

## Appetizers

(Choice of One)

Mushrooms Stuffed with Crabmeat and Topped with a Horseradish Sauce  
Seasonal Fresh Fruit Cup

Grilled Eggplant with Sliced Mozzarella Cheese and Plum Tomatoes with Raspberry Vinaigrette

Warm Mozzarella Cheese and Sliced Plum Tomatoes with Balsamic Vinaigrette

Penne Pasta Marinated in Balsamic Vinaigrette and Tossed with Fresh Mozzarella Cheese,  
Sliced Plum Tomatoes and Golden Brown Garlic Cloves

Jumbo Gulf Coast Shrimp with Spicy Cocktail Sauce and A Lemon Twist (\$4.50 additional)

Coconut Shrimp – Jumbo Shrimp Battered with a Light Coconut Batter  
Served with an Orange Reduction Sauce (\$4.50 additional)

Mini Crabcakes Served Atop Fresh Mixed Greens and Served with a Basil Remoulade Sauce

Chicken Bruschetta – Grilled Cajun Chicken, Diced Tomatoes, Red Onions, Basil and  
Buffalo Mozzarella Drizzled with Olive Oil and Served Atop an Italian Toasted Baguette

Bruschetta – Diced Tomatoes, Red Onions, Basil and  
Buffalo Mozzarella Drizzled with Olive Oil and Served Atop an Italian Toasted Baguette

Scallops and Bacon – Large Sea Scallops Delicately Wrapped in Smoked Bacon

## Salads

Seasonal Garden Salad with Your Choice of Dressing • Traditional Caesar Salad • Mixed Field Greens  
Cheese Tortellini Salad with Vinaigrette Dressing  
Boston Bibb Lettuce, Radicchio with a Raspberly Vinaigrette (\$1.00 additional)  
Spinach Salad with Button Mushrooms, Diced Eggs and Tomato with  
Bleu Cheese and Warm Bacon Vinaigrette (\$1.00 additional)

# Entrees

## CHICKEN FRANCAISE

Sautéed Boneless Breast of Chicken Prepared with  
Lemon, Butter in White Wine Sauce - \$30.95

## CHICKEN AURORA

Boneless Breast of Chicken Stuffed with a Robust Blend  
of Spinach and Sun-Dried Tomatoes, Topped with a  
Warm Light Plum Sauce - \$31.95

## STUFFED BREAST OF CHICKEN

Boneless Breast of Chicken Stuffed with Wild Rice or  
Fresh Broccoli and Shredded Cheddar Cheese in a  
Voloute Sauce - \$31.95

## CHICKEN CORDON BLEU

Boneless Breast of Chicken Pin-Wheeled with Smoked  
Ham and Swiss Cheese and Topped with a  
Bechamel Sauce - \$31.95

## CHICKEN SORRENTINO

Boneless Breast of Chicken Sautéed with Spinach,  
Prosciutto and Eggplant, Topped with Melted  
Mozzarella Cheese - \$31.95

## CHICKEN DOMINICO

Boneless Breast of Chicken Seared with Portobello  
Mushrooms, Spinach and Brie Served with  
Sundried Tomato Pesto Sauce - \$31.95

## ROAST PRIME RIB of BEEF

Served Au Jus - \$34.95

## FLANK STEAK CHAMPIGNON

Grilled Flank Steak served with a Mushroom Shallot  
Demi Glace - \$32.95

## GRILLED FILET MIGNON

Cabernet Sauce - \$38.95

## NEW YORK STRIP STEAK

Served with Sautéed Shiitake Mushrooms in  
a Cognac Sauce- \$35.95

## TILAPIA BELLA VISTA

Baked Fillet of Tilapia with Sliced Pepper, Onion and  
Sliced Tomato in a Lemon Garlic,  
White Wine Sauce - \$32.95

## STUFFED FLOUNDER

Baked Fillet of Flounder Topped with White  
Wine Sauce - \$33.95

## NORWEGIAN SALMON

Broiled or Grilled and  
Served with Dill Sauce - \$34.95

## JUMBO SHRIMP SCAMPI

Sautéed Shrimp with Garlic, Oregano, Olive Oil, Parsley  
and Basil Smothered in a White Wine, Lemon Butter  
Sauce and Served Over Angel Hair Pasta - \$35.95

## MEDALLIONS OF VEAL MARSALA or PICCATA

Medallions of Milk-Fed Veal, Sautéed Shallots, Marsala  
Wine and Demi-Glace or With Capers and  
White Wine Sauce - \$39.95

## FETTUCCINE PRIMAVERA

Fettuccine Mixed with Fresh Garden Vegetables in  
Alfredo or Tomato Sauce - \$29.95

## SURF and TURF

Filet Mignon Grilled to Perfection with a Succulent  
Broiled Lobster Tail - \$45.95

# The Metropolitan Dinner Buffet

(Minimum 50 Guests)

## Salad Bar

(Choice of Five)

Marinated Mushrooms & Artichokes ~ Roasted Red Potato Salad ~ Waldorf Salad

Grilled Vegetable Display ~ Fusilli and Sundried Tomato Salad

Tossed Green Salad with Dressings ~ Tomato, Cucumber and Onion Salad

## International Favorites

(Choice of Three)

Grilled or Poached Salmon

Sole Florentine

Lasagna (Meat or Vegetable)

Fettuccine Primavera

Flank Steak Champignon

Marinated Flank Steak au Jus

Pepper Steak

Shrimp and Broccoli over Cavatelli

Veal Saltimbocca

Chicken Sorrentino

Chicken Aurora

Chicken Francaise

\*Additional Selections are Available Upon Request

## Side Dishes

(Choice of Two)

String Beans Almandine ~ Fresh Vegetable Medley ~ Homestyle Mashed Potatoes ~ Rice Pilaf

Oven Roasted Potatoes ~ Broccoli au Beurre ~ Glazed Carrots

## Carving Stations

(Choice of One)

Roast Top Sirloin Au Jus

Roasted Virginia Ham  
with Honey Mustard Sauce

Whole Roasted Turkey  
with Pan Gravy

Or

Pasta Station

Farfalle and Tortellini

Served with Choice of Two Sauces: Garlic and Oil, Marinara, Vodka, Red Pepper Cream or Basil Pesto

Served with Fresh Parmesan

Preceding Dinner - \$9.95 per person

Cocktail Hour Only - \$12.95 per person

Attendant Fee - \$75.00

Served with an Assortment of Dinner Rolls

Selection of Delicious Desserts or an Inscribed Sheet Cake

Freshly Brewed Colombian Coffee – Regular and Decaffeinated and a Selection of Teas

**\$41.95 per person**

## Social Buffet

Minimum of 25 Guests

## Salad Bar

Tossed Garden Salad with Assorted Dressings

Tri-Color Fusilli and Sundried Tomato,

Grilled Vegetable Display, Mushrooms and

Artichoke Salad Marinated Vegetable and Onion Salad

**Lavish Assortment of Cold Meats and Cheeses**

(Or One Hot Entrée)

**Hot Entrees Selections**

(Choose Three)

Fresh Vegetable

Potato or Rice

Assorted Breads & Rolls

Condiments, Pickles, Olives

Delightful Array of Desserts or Inscribed Sheet Cake

Freshly Brewed Coffee, Decaf, Tea

## Lunch

\$27.95 per person

Children Under 10 \$17.95 per person

Children Under 3 – Free

## Dinner

\$36.95 per person

Children Under 10 \$25.95

Chef Carving Station Available at an Additional Cost

## Little Italy 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  
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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

\$39.95 per person

Children Under 10 \$30.95

Chef Carving Station Available at an Additional Cost

All Dinners served with Appropriate Accompaniments and Choice of Dessert, Colombian Coffee  
Regular and Decaffeinated and Selection of Teas

All Prices are subject to 6% New Jersey State Sales tax and 20% Gratuity



# Hors D'Oeuvres

(50 pieces per Tray)

## Assortment of Hot Hors D'oeuvres

### \$150.00 per Tray

Sesame Chicken	Broccoli Cheddar Cheese Puffs
Assorted Petite Quiche	Mozzarella Sticks
Vegetable Cobbler	Coconut Chicken
Smoked Chicken Quesadilla	Mozzarella Prosciutto Eggplant
Cheese Ravioli	Chicken Wellington
Franks en Crute	Spanikopita
Oriental Egg Rolls	Wild Shiitake Tart
Pizza Bagels	Scallops Wrapped in Bacon
Boursin & Spinach Bouchee	Lobster Ravioli
Swedish Meatballs	Beef Teriyaki Brochette
Beef Sate	Shrimp Scampi in Filo Tart
Reuben on Rye Pastry	Mexican Empanadas

## Assortment of Cold Hors D'oeuvres

### \$150.00 per Tray

Canapes of Smoked Duck
Canapes of Smoked Salmon
Salmon Mousse
Asparagus in Prosciutto
Apricot with Boursin Cheese
Assorted Canape Display
Stuffed Artichokes

## Hors D'oeuvres Package

### Served Butler Style

Select Eight (4 hot and 4 cold)

1-Hour Preceding Dinner - \$16.95 per Additional Hour - \$5.95 per person

### Served Buffet Style

Select Eight (4 Hot and 4 Cold)

1-Hour Preceding Dinner - \$18.95 per person

Additional Hour - \$7.95 per person

WITHOUT DINNER

ADDITIONAL \$5.00 PER PERSON

# Gourmet Hors D'Oeuvres

(50 pieces per Tray)

## Hot Gourmet Selections

\$175.00 per Tray

~ Mini Crab Cakes ~ Beef Wellington ~ Lobster and Mango Wontons ~ Steak Tidbits on Garlic Toast ~  
~ Shrimp Tempura with Mustard Sauce ~ Shrimp and Scallop Kabobs ~ Wild Mushroom Tart ~  
~ Duck Bundles in Phyllo Dough ~ Crabmeat Stuffed Mushrooms ~

## Cold Gourmet Selections

\$175.00 per Tray

~ Smoked Salmon Pinwheels on Pumpernickel ~ Sliced Duck with Raspberry Glaze ~  
~ Artichokes Filled with Shrimp Mousse ~ Steak Tartare on Garlic Toast ~ Seared Ahi Tuna ~  
~ Crab and Artichoke Tartlets ~ Filet Mignon with Horseradish Cream over Brioche ~

## Gourmet Hors D'oeuvres Package

Served Butler Style

Select Eight (4 hot and 4 cold)

1-Hour Preceding Dinner - \$18.95 per person

Additional Hour - \$7.95 per person

Served Buffet Style

Select Eight (4 hot and 4 cold)

1-Hour Preceding Dinner - \$20.95 per person

Additional Hour - \$9.95 per person

~ Without Dinner - Additional \$5.00 per person

# Action Station

## Carving Boards

Whole Roasted Turkey - \$6.95 per person
Honey Glazed Ham - \$6.95 per person
Roast Top Sirloin - \$7.95 per person
Black Pepper & Molasses Glazed Beef Tenderloin \$9.95 per person
Herb Seared New Zealand Rack of Lamb with Minted Demi-Glace \$11.50 per person
Whole Roasted Florida Red Snapper Marinated in Ginger, Garlic, Lime Juice and Thai Chili Sauce \$11.95 per person
Whole Fresh Smoked Salmon - \$10.95 per person
Steamship Round of Beef - \$695.00 - (Serves Approximately 150 people)

Each Carving Station is Served with Assorted Dinner Rolls and Condiments  
Carver Fee - \$75.00

## Pasta Station

Farfalle and Tortellini

Served with Choice of Two Sauces: Garlic and Oil, Marinara, Vodka, Red Pepper Cream or Basil Pesto  
Served with Fresh Parmesan  
Preceding Dinner - \$9.95 per person  
Cocktail Hour Only - \$12.95 per person  
Attendant Fee - \$75.00

## Asian Station

Stir-Fried Chicken and Beef Served over Rice  
Presented in Take-out Containers with Chop Sticks and Fortune Cookie  
Preceding Dinner - \$10.95 per person  
Cocktail Hour Only - \$13.95 per person / Server fee - \$75.00

# Cold Displays

## FRESH GARDEN CRUDITE

Broccoli and Cauliflower Florets, Red Peppers, Cherry Tomatoes, Celery, Carrots and Zucchini,  
Served with Blue Cheese Dressing  
\$5.95 per person

## ANTIPASTO DISPLAY

A Variety of Specialty Meats and Cheeses to Include Genoa Salami, Prosciutto and Pepperoni, Provolone and Mozzarella, Green Olives, Marinated Artichoke Hearts and Mushrooms  
Served with Bread Sticks and Sliced Italian Bread  
\$7.95 per person

## MIRRORED DISPLAY of INTERNATIONAL CHEESES

Imported and Domestic Cheeses, Garnished with Seasonal Fruit and Served with a Selection of Crackers  
\$6.95 per person

## Sushi Station

Handmade Assorted Maki and Nigiri Sushi with Soy Sauce, Pickled Ginger and Wasabi  
Preceding Dinner - \$10.95 per person  
Cocktail Hour Only - \$13.95 per person  
Attendant Fee - \$75.00

## Mushroom Sauté Station

Sautéed Wild Mushrooms with Shallots in a Port Wine Demi-Glace  
Served in a Puffed Pastry Shell  
Preceding Dinner - \$10.95 per person / Cocktail Hour Only - \$13.95 per person / Attendant Fee - \$75.00

## Martini Mashed Potato Bar

Peruvian Blue, Sweet Potatoes and Yukon Gold Potatoes Piped Into Martini Glasses  
Served with Caviar, Bacon Bits, Chives, Sour Cream, Cheddar Cheese and Green Onions  
Preceding Dinner - \$9.95 per person / Cocktail Hour Only - \$12.95 per person / Attendant Fee - \$75.00

## Scampi Station

Shrimp and Scallops Sautéed with Butter, Garlic and Fresh Herbs Served Over Rice with Garlic Toast Points  
Preceding Dinner - \$11.95 per person  
Cocktail Hour Only - \$14.95 per person  
Attendant Fee - \$75.00

## SEAFOOD SELECTIONS – Market Price

50 pieces  
Jumbo Shrimp  
Snow Crab Claws  
Littleneck Clams on the Half Shell  
Iced Oysters on the Half Shell

Imported Beluga Caviar  
Domestic Caviar

Whole Side of Sliced Smoked Salmon (Serves Approximately 50 people)  
Raw Bar – One Hour  
Shucker Fee - \$75.00

## BAKED WHEEL OF BRIE

Garnished with Strawberries and in a Raspberry Coulis  
Served with Sliced Baguettes  
\$5.95 per person

*Ice Sculptures Available at an Additional Cost*

# Working Lunch

With Meetings Only, Maximum 25 people

(Choice of One)

\$21.95 per person

Specialty Lunches Served in Your Meeting Room

All of Our Lunch Buffets Include an Assortment of Desserts

Freshly Brewed Coffee , Decaffeinated Coffee, Assorted Teas, Soda, Bottled Water and Snapple

## WRAP TIME BUFFET

Tossed Garden Salad  
Tri-colored Fusilli and Sundried Tomato Salad  
Red Bliss Potato Salad, Three Bean Salad  
(Choice of Three)

Grilled Chicken with Roasted Red Peppers  
Assorted Grilled Vegetables,

Marinated Flank Steak  
with Onions and Peppers

Smoked Turkey and Swiss Cheese  
Grilled Vegetables in Balsamic Vinaigrette

Roast Beef with Bermuda Onion and  
Horseradish Cream

Virginia Ham and Cheddar Cheese  
Tuna Salad

## EXECUTIVE EXPRESS

A Bountiful Assortment of Freshly Made  
Sandwiches of Your Favorite Cold Meats  
And Cheeses Served on a Variety of Breads  
Tossed Garden Salad, Marinated Vegetable  
and Onion Salad,

Tri-color Fusilli and Sundried Tomato Salad  
Red Bliss Potato Salad, and Three Bean Salad  
Olives, Pickles and Condiments

## PERSONAL PIZZA BUFFET

Tossed Garden Salad, Tri-Colored Pasta Salad

Personal Pizzas with Assorted Toppings  
Mozzarella Sticks Served with a

Marinara Dipping Sauce

# Sit Down Lunches

All Lunches are Served with Chef's Choice of Appropriate Accompaniments, Choice of One Dessert and  
Freshly Brewed Colombian Coffee –Regular and Decaffeinated and a Selection of Herbal Teas

## APPETIZER

(choice of one)

Soup du Jour

Tossed Garden Salad with Assorted Dressings – 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

Bibb Lettuce and Tomato Salad (\$1.00 additional)

## ENTREES

**Chicken Francaise - \$23.95 per person**

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

**Chicken Aurora - \$24.95 per person**

Boneless Breast of Chicken Stuffed with a Robust Blend of Spinach and  
Sundried Tomatoes, Topped with a Light Plum Sauce

**Chicken Marsala - \$23.95 per person**

Sautéed Breast of Chicken with Shallots, Marsala Wine and Mushrooms

**Tilapia Bella Vista - \$23.95 per person**

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

**Grilled Filet of Norwegian Salmon - \$24.95 per person**

Served with a Dill Sauce

**Tortellini Baronessa - \$22.95 per person**

Cheese Tortellini with Prosciutto, Green Peas and Mushrooms in a Delicious Cream Sauce

**Jumbo Shrimp Scampi - \$25.95 per person**

Jumbo Shrimp Sautéed in Garlic, Oregano, Olive Oil and Parsley – Smothered in  
White Wine Butter Sauce Over Angel Hair Pasta

**English Cut Prime Rib - \$25.95 per person**

Served Au Jus

**Flank Steak Champignon - \$23.95 per person**

Grilled Flank Steak Served with Mushroom Shallot Demi-Glace

**Blackened Chilean Sea Bass - \$25.95 per person**

Pan Seared and Served with Red Pepper Coulis

**Petite Filet Mignon - \$27.95 per person**

Served with Peppercorn Brandy Sauce

A Selection Breakdown is required 72 hours prior to the event if more than one entree is selected

# Lunch Buffet

Minimum of 25 Guests

All of Our Lunch Buffets Include:

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Soda, Bottled Water and Snapple

## HOAGIE BUFFET

Freshly Made Hoagie Sandwiches to Include:

Virginia Ham, Smoked Turkey, Tuna Salad,  
Salami, Provolone Cheese, Lettuce,

Tomato, Oil & Vinegar,

Tossed Garden Salad with

Choice of Two Dressings,

Tri-Color Fusilli and Sundried Tomato Salad.

Marinated Vegetable and  
Onion Salad, Carrot Raisin Salad,  
Chef's Assortment of Desserts  
\$18.95 per person

## WRAP IT UP

Soup du Jour

Make Your Own Caesar Salad, Tortellini Salad,

Dilled Red Bliss Potato Salad and

Cucumber, Tomato and Onion Salad

Assorted Wrap Sandwiches

(Choice of Three)

Smoked Turkey and Swiss Cheese

Chicken Ceaser

Grilled Vegetables in Balsamic Vinaigrette

Roast Beef with Bermuda Onion and

Horseradish Cream

Virginia Ham and Cheddar Cheese  
Tuna Salad

Chef's Assortment of Desserts

\$22.95 per person

# Little Italy Buffet

(Minimum 25 Guests)

## ITALIAN WEDDING SOUP

Caesar Salad with Garlic Croutons and  
Fresh Shaved Parmigiana

Tortellini Salad with Sweet Peas, Prosciutto  
and Fresh Basil

**The following served from Chafing Dishes**

Sausage and Peppers ,Eggplant Rollatini

Chicken Saltimbocca, Penne Vodka

Garlic Scented Green Beans with Roasted Peppers  
Roasted Red Bliss Potatoes

## DESSERT

Cannoli and Tiramisu

Freshly Brewed Colombia Coffee – Regular and  
Decaffeinated, Selection of Herbal Teas

Freshly Brewed Coffee, Decaffeinated Coffee and  
Assorted Teas, Soda, Bottled Water, Snapple

\$24.95 per person

## OLE BUFFET

Southwestern Caesar Salad: Romaine Lettuce

Tossed with Dried 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 Floured

Tortillas, Black Beans and Rice and

Black Bean and Corn Salad

Mexican Lasagna

(Taco Beef, Refried Beans, Sour Cream, Shredded  
Cheese, Chopped Tomatoes and Olives)

Chef's Assortment of Desserts

\$24.95 per person

## COLD DELI BUFFET

Display of Roast Beef, Ham,

Turkey, Salami, Pepperoni, Swiss,

Provolone and American Cheeses

Served with a Variety of  
Breads and Rolls

Tossed Garden Salad with

Choice of two dressings,

Tri-Color Fusilli and Sundried Tomato Salad.

Marinated Vegetable and Onion Salad,

Red Roasted Potato Salad and Carrot Raisin Salad

Condiments, Pickles Olives and Potato Chips

Chef's Assortment of Desserts

\$21.95 per person

# On The Go

Boxed Lunches

Choice of Two

\$17.95 per boxed lunch

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

## GRILLED VEGETABLE WRAP

Assorted Grilled Vegetables

In an Herb Wrap with Balsamic Marinade

## ITALIAN SUBMARINE

Italian Sub Sandwich

Chef's Choice of Italian Cold Cuts Served on a  
Fresh Submarine Roll

## THE CALIFORNIAN

Roast Turkey Breast and Swiss Cheese

on Sourdough Bread

Served with Lettuce and Tomatoes

## THE TEXAN

Roast Beef with Cheddar Cheese Served on

a Hearty Kaiser Roll

All Prices are subject to 6% New Jersey State Sales tax and 20% Gratuity

# Selection of Hot Chaffered Entrees

## BEEF

Beef Bourguignonne  
Beef Tenderloin  
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  
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 Garlic 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~Lemon and White Wine Sauce  
Piccata~Lemon, Capers in White Wine  
Rolletini~Stuffed with Ricotta Cheese  
Homestyle Fried Chicken  
Grilled Chicken Parmigiana  
Stir-Fry Chicken  
Stuffed Breast of Chicken

## SEAFOOD

Paella  
Sole Amandine~Topped with Toasted Almonds  
Sole Florentine~Stuffed with Spinach and  
Ricotta Cheese  
Sole Bella Vista~Topped with Onion,  
Pepper and Tomato  
Seafood Newburg

## OTHER

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

### The Following Entrees Are An Additional - \$4.95 per person

Pan-seared Salmon with Tarragon Sauce  
Peppered Shrimp  
Poached Salmon  
Shrimp & Scallops  
Shrimp fra Diavalo  
Shrimp Scampi  
Shrimp and Broccoli Cavatelli  
Baby Lamb Chops  
Veal~Served Either Citron, Francaise, Oscar, Parmigiana,  
Picatta, Saltimbocca

Additional Entree Selection \$ 7.95

All Prices are subject to 6% New Jersey State Sales tax and 20% Gratuity