

The Classic Buffet

THE COCKTAIL HOUR

THREE HOUR OPEN BAR
ONE HOUR BUTLER PASSED HORS D'OEUVRE...

AN ELABORATE ASSORTMENT OF FINE
INTERNATIONAL AND DOMESTIC CHEESES
INCLUDING BRIE, CAMEMBERT, CHEDDAR, GOUDA, MONTRACHET,
PORT-SALUT, SAGA BLUE AND HAVARTI WITH FLATBREADS,
SPECIALTY BISCUITS, BAGUETTES, AND FRESH FRUIT

JUMBO CHILLED SHRIMP DISPLAY
(ONE HOUR)

ASSORTED FLATBREADS WITH SPINACH ARTICHOKE DIP

THE DINNER

PASTA STATION

PENNE PASTA WITH SUNDRIED TOMATOES, PROSCIUTTO, PEAS
LIGHT ASIAGO CHEESE

BOWTIE PASTA WITH SHRIMP AND SCALLOPS
SWEET CORN, OYSTER MUSHROOMS & BASIL

SALAD STATION

MIXED FIELD GREEN SALAD
AGED BALSAMIC VINAIGRETTE

BABY SPINACH SALAD WITH GOAT CHEESE AND GOLDEN RAISINS
MAPLE WALNUT DRESSING

CARVING STATION

(SELECTION OF TWO)

GLAZED COUNTRY HAM WITH HONEY MUSTARD GLAZE

HERB ROASTED TURKEY WITH CRANBERRY-ORANGE RELISH

ATLANTIC SALMON EN CROÛTE WITH DILL CREAM

LOIN OF PORK FILLED WITH APRICOTS AND PRUNES

PRIME RIB RUBBED WITH CRUSHED GARLIC
(\$5.00 PER GUEST)

ACCOMPANIED BY SEASONAL VEGETABLE, GARLIC WHIPPED POTATOES

DESSERT BUFFET

PRESENTED BY OUR PASTRY CHEF DUANE HENDERSHOT
COMPLETE COFFEE & TEA SERVICE

\$106.00 PER GUEST

PLUS 21% SERVICE CHARGE AND 7% NEW JERSEY SALES TAX
A PRE-COUNT IS REQUIRED WHEN THERE WILL BE 20 OR MORE GUESTS,
DUE THREE DAYS PRIOR TO THE FUNCTION DATE. GUARANTEED
MINIMUMS AND CANCELLATION POLICIES WILL APPLY. \$125.00 BARTENDER FEE