



2011
New Jersey
Motorsports Park
Catering Menu



All Prices are Subject to Sales Tax and a 20% Service Charge
A Service Charge of \$50.00 for 25 people or less

BREAKFAST BREAKS

Coffee Break

(Limited to one hour service)
Fresh Brewed Coffee, juice, Decaffeinated Coffee
Selection of Teas with Condiments
\$3.50 Per Person

Continental Breakfast

Fresh Chilled Juice
Danish, Muffins and Croissants
Coffee, Decaf and Tea
\$10 Per Person

Healthy Start

Fresh Chilled Juice
Sliced Fresh Seasonal Fruit
Low Fat Fruit Yogurts
Coffee, Decaf and Tea
\$12 Per Person

Breakfast Express

Fresh Chilled Juice
Danish, Muffins
Hot Breakfast Sandwich of Egg, Cheese, and Ham
Coffee, Decaf and Tea
\$14 Per Person

BUFFET BREAKFAST

Assorted Bagels and Cream Cheese
Display of Sliced Fresh Fruits and Berries
Selection of Cold Cereals and Granola
Basket of Whole Bananas
Farm Fresh Scrambled Eggs
French toast
Applewood Smoked Bacon and Sausage Links
Home Style Potatoes
\$18.00 Per Person

*Add an Omelet Station to any Breakfast Service

Prepared by a Chef with all of your favorite Accompaniments and Farm Fresh Eggs
(Whole Eggs, Egg Whites and Egg Beaters by Request)
\$7.00 Per Person

**\$50.00 service charge per Chef*

SNACK BREAKS

SPECIALTY BREAKS

ENERGY BREAK

Fresh Fruit Display
Power Bar
Red Bull Energy Drink
\$10 Per Person

SPORT MIX

Assorted individual bags of chips and peanuts
Granola bars, cracker jacks
Bottled water assorted soft drinks
\$9 per person

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REFRESHMENT BREAKS

Danish, Muffins and Croissants	\$25.00 Per Dozen
Bagels with Cream Cheese	\$25.00 Per Dozen
Assorted Jumbo Cookies	\$20.00 Per Dozen
Brownies and Blondies	\$20.00 Per Dozen
Miniature French and Italian Pastries	\$40.00 Per Dozen
Hot Breakfast Sandwiches	\$48.00 Per Dozen
Mini Deli Sandwiches	\$36.00 Per Dozen
Hot Dogs w/ Condiments	\$36.00 Per Dozen
Individual Cold Cereal with Milk & Bananas	\$30.00 Per Dozen
Granola Bars	\$25.00 Per Dozen
Low Fat Fruit Yogurt	\$25.00 Per Dozen
Soft Pretzels w/ Mustard	\$25.00 Per Dozen
Candy Bars	\$25.00 Per Dozen
Frozen Ice Cream Treats	\$35.00 Per Dozen
Individual Bags of Potato Chips and Pretzels	\$1.50 Per Each
Coffee, Decaf and Tea	\$25.00 Per Gallon
Iced Tea and Lemonade	\$25.00 Per Gallon
Regular and Diet Soft Drinks	\$3.00 Per Each
Bottled Water and/or PowerAde	\$3.00 Per Each
Bottled Fruit Juice	\$3.00 Per Each
Red Bull Energy Drink	\$4.00 Per Each

BRUNCH

(Minimum 25 people)

<p style="text-align: center;">Assortment of Chilled Juices Display of Breakfast Pastries Sweet Butter and Fruit Preserves</p> <p style="text-align: center;">Sliced Fresh Fruit and Seasonal Berries</p> <p style="text-align: center;">Lox and Bagels, Cream Cheese, Tomatoes and Red Onions</p> <p style="text-align: center;">Assortment of Imported and Domestic Cheeses Gourmet Antipasto Salad Marinated Mushrooms and Artichokes Field Greens with Crisp Garden Accompaniments And Citrus Vinaigrette</p>	<p style="text-align: center;">Farm Fresh Scrambled Eggs Applewood Smoked Bacon and Country Sausage</p> <p style="text-align: center;">Herb Marinated Chicken Breast with Tomato Concasse and Fresh Spinach, Natural Jus</p> <p style="text-align: center;">Soy and Ginger Marinated Filet of Salmon</p> <p style="text-align: center;">Roasted Potatoes Fresh Seasonal Vegetables</p> <p style="text-align: center;">NJMP ASSORTED DESSERTS Fresh Brewed Columbian Coffee, Decaf Coffee and English Tea</p>
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\$25.00 Per Person

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LUNCHEONS

All Luncheons include Tossed Salad with Dressing
Chef's Potato and Seasonal Vegetables
Dessert – Rolls and Butter
Columbian Coffee, Decaffeinated Coffee and English Tea

ENTRÉE SELECTIONS

Penne Pasta Alla Vodka
with Grilled Chicken, Peas and Mushrooms
\$16.00 Per Person

Seared Breast of Chicken and Crab Imperial Stuffed Shrimp
Risotto Primavera and Lemon-Thyme Veloute
\$25.00 Per Person

Wild Mushroom Ravioli with
Shiitake Mushrooms, Roasted Peppers and Parmesan Cream
\$18.00 Per Person

Pan Roasted Atlantic Salmon on
Risotto Croquette with Dijon Beurre Blanc
\$22.00 Per Person

Herb Grilled Breast of Chicken with
Potato Custard, Buttered Asparagus Samoriglio Sauce
\$18.00 Per Person

NJMP Award Winning Crab Cakes with
Warm Southern Slaw, Grilled Vegetables and Spicy
Remoulade
\$26.00 Per Person

Chicken Saltimbocca with
Prosciutto, Fontina Cheese, Sautéed Spinach and
Marsala Demi
\$20.00 Per Person

Sirloin Fillet Stuffed with Kalamata Olives and
Topped with Maytag Blue Cheese
\$22.00 Per Person

Petite Filet Mignon in
Port Wine Demi-Glaze
\$30.00 Per Person

DIETZ & WATSON DELI BUFFET LUNCHEON

SOUP DU JOUR

Tossed Garden Green Salad with Condiments
Choice of Dressing
Fresh Seasonal Fruit
Red Bliss Potato Salad
Pasta Salad

Deli Presentation

Dietz and Watson Brand to include;
Roast Beef, Baked Ham, Roast Turkey and Tuna Fish Salad
Swiss, American and Cheddar Cheeses
Lettuce, Sliced Tomatoes, Onions and Pickles
Mayonnaise, Dijon Mustard and Horse Radish

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Fresh Baked Breads, Rolls and Pita
Jumbo Chocolate Chip Cookies
Brownies and Blondies
Columbian Coffee, Decaf Coffee and Assorted Teas
\$18.00 Per Person

Assorted Pre-Made Sandwiches & Wraps
For Groups of 25 or more
\$20.00 Per Person

BUFFET LUNCHEONS

HEALTHY BUFFET

(Minimum 30 People)

Tossed Green Salad with Crisp Garden Accompaniments
And Choice of Dressing
Marinated Pasta Salad with Julienne Vegetables
Hot Selections
Marinated Grilled Breast of Chicken with Mango Salsa
Fresh Filet of Flounder with Lemon Caper Sauce
Aromatic Steamed Jasmine Rice
Roasted Potatoes
Fresh Seasonal Vegetables
Fresh Seasonal Fruit Display
Chef's Bread Basket with Butter
Columbian Coffee, Decaf Coffee and Assorted Teas
\$25.00 Per Person

TRACKSIDE BUFFET

(Minimum 30 People)

Tossed Green Salad with Crisp Garden Accompaniments
And Choice of Dressing
Italian Hoagies on Fresh Baked Sub Rolls
Jumbo Hotdogs with Sauerkraut
Italian Sausage and Peppers
on Fresh Baked Sub Rolls
French Fries and Chips
Lemonade and Iced Tea
\$20.00 Per Person

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LUNCHEON BUFFET

(Minimum 50 People)

Tossed Green Salad with Crisp Garden Accompaniments

And Choice of Dressing

Seasonal Fresh Fruit Display

Yukon Gold Potato Salad

Pasta Salad

Deli Presentation

Dietz and Watson Brand to include;

Roast Beef, Baked Ham, Roast Turkey,

and Tuna Fish Salad

Swiss, American and Cheddar Cheeses

Lettuce, Sliced Tomatoes, Onions and Pickles Spears

Mayonnaise, Dijon Mustard and Horse Radish

Fresh Baked Breads, Rolls and Pita

Hot Selections

Herb Grilled Breast of Chicken with

Wild Mushrooms and Marsala Sauce

BBQ Atlantic Salmon with Mandarin Oranges

Rigatoni Bolognese with Garlic Bread

Grated Parmesan Cheese and Crushed Red Peppers

Seasonal Vegetables

Chef's Selection of Desserts

Chef's Bread Basket with Butter

Columbian Coffee, Decaf Coffee and Assorted Teas

\$32.00 Per Person

TRACKSIDE BARBEQUE

CREATE YOUR OWN BBQ

Choice of Two (2) Selections \$22.00 Per Person

Choice of Three (3) Selections \$26.00 Per Person

Choose From the Following Choices:

Hickory BBQ Chicken

Slow Roasted Pulled Pork

Grilled Breast of Chicken with Jersey Tomato Salsa

Super Jumbo Hot Dogs with Hot Onion Compote

CAB Cheese Burgers with Lettuce, Tomato and Onions

Italian Sausage with Peppers and Onions

**All Entrée Choices Will Come with Appropriate Condiments Choice*

BBQ Sides Included:

Tossed Garden Green Salad with
Condiments and Choice of Dressing

Red Bliss Potato Salad

Jersey Corn on the Cob

Pasta Salad

Jersey Fresh Slaw

Maple Baked Beans

Fresh Seasonal Fruit

Cookies and Brownies

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PICNIC LUNCHES

MOMMA DIETZ PICNIC LUNCHES

**We Proudly Serve in all of Our Boxes, Dietz & Watson Brands Only*

VEGGIE LOVER

Grilled Vegetables and Hummus,
Deli Pickle, Granola Bar,
Whole Fruit and Bottled Water or Soda
\$9 Per Person

MOMMA DIETZ DELUXE

Italian Hoagie, Deli Pickle, Bag of Chips,
Whole Fruit, Granola Bar and
Two (2) Bottles of Water or Soda
\$12 Per Person

HEALTHY AND LITE

Peanut Butter and Jelly, Individual Yogurt, Banana,
Granola Bar and Bottled Water
\$9 Per Person

PIT STOP SPECIAL

Sandwich on Ciabatta Bread, Deli Pickle, Bag of Chips,
Whole Fruit and Bottled Water or Soda
\$10 Per Person

FLAGGER BOX

Sandwich on a Kaiser Roll, Deli Pickle,
Bag of Chips and Bottled Water or Soda
\$9 Per Person

Sandwich Filler Choices:

Honey BBQ Breast of Chicken
Mesquite Smoked Turkey Breast
Black Forest Ham
Italian Style Roast Beef
Mortadella Classica with Pistachios
Soppresatta with Peppercorns
Prosciutto Di Parma
Tuna Fish Salad

*All Sandwiches Served with Provolone Cheese
Unless Other Specified

*Can Substitute for a Hot Sandwich

BBQ Pulled Pork
CAB Cheese Burger
Italian Sausage
\$2.00 Per Person

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DINNER

All Dinner Entrees include Salad or Soup Du Jour
Chef's Potato and Seasonal Vegetables
Chef's Bread Basket with Butter and Dessert
Columbian Coffee, Decaffeinated Coffee and Imported Teas

DINNER SALAD

(Select One)

Tossed Green Salad with Crisp Garden Accompaniments and Choice of Dressing
Caesar Salad with Garlic Croutons and Grated Parmesan
Belgium Endive and Arugula Salad with Goat Cheese, Candied Walnuts, and Balsamic Dressing
Mesclun Greens with Fresh Buffalo Mozzarella, Shaved Red Onion, and Sundried Tomato Vinaigrette
Spinach Salad with Wild Mushrooms, Pine Nuts, Shaved Red Onion, and Warm Pancetta Dressing

DINNER ENTREES

POULTRY

Chicken Francaise with Lemon Caper Sauce over Fresh Spinach \$28.00 Per Person	Chicken Valdastano Breast of Chicken Stuffed with Speck Ham Roasted Peppers and Gruyere Cheese \$32.00 Per Person
French Breast of Chicken, Hunter Style with Wild Mushrooms, Fresh Tomatoes, Shallots and Burgundy Sauce \$30.00 Per Person	Breast of Chicken Topped with Crabmeat Fontina Cheese and Fresh Asparagus in Marsala Butter Sauce \$34.00

FISH AND SEAFOOD

Filet of Salmon with Grilled Vegetables Tomato Caper Relish \$30.00 Per Person	Filet of Atlantic Sole Stuffed with Crab Imperial, Lemon Butter Sauce \$40.00 Per Person
Sautéed Chilean Sea Bass with Artichokes, Broccolini, Grape Tomatoes and Pinot Grigio \$36.00 Per Person	<u>Pescatore</u> Lobster, Shrimp and Scallops with Fresh Tomato, Olive Oil, Garlic, Basil and White Wine Over Linguini \$42.00

BEEF AND VEAL

Roast Prime Rib of Beef, Au Jus \$33.00 Per Person	New York Steak with Au Poivre Sauce \$36.00
Veal Parmesan With Baby Broccolini and Penne Rosa \$35.00 Per Person	

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MIXED GRILLED

Filet Mignon with Maderia Glaze
\$42.00 Per Person

Grilled Veal Chop with Wild Mushrooms
\$42.00 Per Person

Petite Filet Mignon, Lamb Chop and Breast of Chicken
Grilled Asparagus and Roasted Peppers
\$40.00 Per Person

SURF AND TURF

6 oz. Filet Mignon with Choice of
Crab Stuffed Shrimp or
Herb Grilled Chilean Sea Bass
\$45.00 Per Person
Broiled Lobster Tail with Lemon Butter Sauce
\$\$ At Market Price

DESSERT SELECTIONS

Warm Sweet Bread Pudding with a
Vanilla Bean Bourbon Sauce

Giant Carrot Cake

Chocolate Torte with Fresh Raspberries

Old Fashion Apple Pie with
Fresh Whipped Cream

Peanut Butter Explosion with Marshmallow Fluff

Chocolate Brownie Alla Mode

Peaches and Cream Rice Pudding

Crème Brule

New York Style Cheese Cake with
Wild Strawberries

Tira Misu

Individual Strawberry Shortcakes

Seasonal Berries with Sabayon Sauce

White and Chocolate Mousse Cake

Banana Pudding with
Fresh Strawberries

Mango Guava Cheese Cake

VIENNESE TABLE

An assortment of Italian and French Pastries
Cakes, Torts, Mousse and Chocolate Dipped Strawberries
Columbian Coffee, Decaf Coffee and Imported Teas
\$10.00 Per Person

SUNDAE BAR

Choice of Vanilla, Chocolate, or Strawberry Ice Cream
Featuring Brownie Crumbs, Jimmies, Hot Fudge,
Whipped Cream, Gummy Bears, Oreos, and Fresh Cut Bananas
\$6.95 Per Person

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RECEPTION

COLD DISPLAYS

IMPORTED AND DOMESTIC CHEESE DISPLAY

With Dijon Mustard and Specialty Crackers

Small - \$125.00

Medium - \$225.00

Large - \$300.00

FRESH SEASONAL FRUIT

Display of Sliced Fresh Fruits and Berries

Small - \$125.00

Medium - \$250.00

Large - \$325.00

FRESH VEGETABLE CRUDITE

Assortment of Fresh Vegetables with Dip

Small - \$100.00

Medium - \$175.00

Large - \$225.00

MARINATED GRILLED VEGETABLES

Assortment of Grilled Vegetables Marinated in

Olive Oil, Garlic and Fresh Herbs

Small - \$125.00

Medium - \$225.00

Large - \$300.00

ANTIPASTO DISPLAY

Traditional Antipasto Favorites Served with

Italian Breads and Bread Sticks

Small - \$150.00

Medium - \$250.00

Large - \$325.00

Small Serves 30 – 50 People

Medium Serves 75 – 100 People

Large Serves 100 – 150 People

COLD SEAFOOD DISPLAY

(Served with Lemon and Cocktail Sauce)

Cherrystone Clams on the Half Shell

\$150.00 Per 100 Pieces

Jumbo Shrimp

\$250.00 Per 100 Pieces

Blue Point Oysters on the Half Shell

\$175.00 Per 100 Pieces

Lobster Medallions

\$350.00 Per 100 Pieces

Jonah Crab Claws

\$350.00 Per 100 Pieces

*Seafood Items may be displayed in a

Uniquely Designed Ice Carving

\$300 Per Ice Block

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COLD CANAPES

(Recommend 2 Pieces Per Person)

Creamy Blue Cheese, Wild Raspberry and Toasted
Almond in a Belgium Endive Spoon
\$150.00 Per 100 Pieces

Montrachet Goat Cheese, Oven Dried Tomatoes
Olive Tapenade Smearred Crostini
\$150.00 Per 100 Pieces

Grilled Seasonal Vegetables and Spicy Hummus
On a Pita Cracker
\$150.00 Per 100 Pieces

Grilled Chicken Fajita Pinwheels
\$150.00 Per 100 Pieces

Scotch Whiskey Salmon, Dilled Cream Cheese
On a Bagel Crisp
\$200.00 Per 100 Pieces

San Danielle Prosciutto, Fresh Melon
On Ciabatta Rusk
\$200.00 Per 100 Pieces

Seared Ahi Tuna, Mango Wasabi Mojo
\$250.00 Per 100 Pieces

HOT HORS D'OEUVRES

(Recommend 6 Pieces Per Person)

Vegetable Quesadillas
\$195.00 Per 100 Pieces

Spinach Spanakopita
\$195.00 Per 100 Pieces

Wild Mushroom in Beggars Purse
\$195.00 Per 100 Pieces

Mini Chicago Style Pizza
\$195.00 Per 100 Pieces

Sonoran Chicken
\$225.00 Per 100 Pieces

Oriental Spring Rolls
\$225.00 Per 100 Pieces

Clams Casino
\$225.00 Per 100 Pieces

Teriyaki Beef Satay
\$225.00 Per 100 Pieces

Sesame Chicken Fritters
\$225.00 Per 100 Pieces

Mushrooms Stuffed with Crabmeat
\$275.00 Per 100 Pieces

Beef Wellington
\$275.00 Per 100 Pieces

Scallops Wrapped in Bacon
\$300.00 Per 100 Pieces

Coconut Shrimp
\$300.00 Per 100 Pieces

Baby Lamb Loli Pops
\$350.00 Per 100 Pieces

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CARVING STATIONS

Uniformed Chef Carver

Minimum of 25 people

All Carved Items Served with Mini Rolls

HONEY AND APRICOT GLAZED BONE-IN HAM

(Serves up to 30 People)

\$7 per person

CRANBERRY ORANGE GLAZED

ROAST TURKEY BREAST

WITH CRANBERRY RELISH

(Serves up to 25 People)

\$8 per person

ROAST LOIN OF PORK WITH A POMMERY MUSTARD

SAUCE (Serves up to 25 People)

\$5 per person

WHOLE ROAST TENDERLOIN OF BEEF

WITH CABERNET REDUCTION

(Serves up to 25 People)

\$12 per person

ROAST PRIME RIB OF BEEF, AU JUS

(Serves up to 25 People)

\$10 per person

HERB CRUSTED ROAST SIRLOIN OF BEEF

WITH A BRANDIED PEPPERCORN SAUCE

(Serves up to 25 People)

\$10 per person

ROAST STEAMSHIP OF BEEF, AU JUS

WITH CREAMY HORSERADISH SAUCE

(Serves up to 125 People)

\$6 per person

SPECIALTY STATIONS

ORIENTAL WOK STATION

Served with Steamed Jasmine Rice and Fried Rice

Choice of Vegetable or Chicken

Stir Fried with Traditional Oriental Sauces

*Add Shrimp for \$1.00 Per Person

\$8.00 Per Person

FAJITA STATION

Served with Warm Flour Tortilla

Beef and Chicken with Grilled Peppers and Onions

Shredded Cheddar Cheese, Guacamole, Sour Cream

and Salsa

*Add Shrimp for \$1.00 Per Person

\$8.00 Per Person

PASTA STATION

Minimum 25 people

Served with Grated Parmesan, Red Peppers and Garlic Bread

Make Two (2) Pasta Selections

Penne · Orrechetti · Rigatoni

Fettuccini · Cheese Tortellini

Make Two (2) Sauce Selections

Pomodori · Alfredo · Primavera

Bolognese · Clam Sauce · Basil Pesto

*Add Shrimp for \$1.00 Per Person

\$8.00 Per Person

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CREATE YOUR OWN BUFFET DINNER

WARBIRD BUFFET

(Minimum – 50 Guest)

SALADS

Select Two (2) Salads Including a Mixed Garden Green Salad and Dressing

ENTREES

Select One (1) Chicken Entree

Select One (1) Fish Entrée

Select One (1) Pasta

Select One (1) Vegetable

Select One (1) Potato or Rice

DESSERT

Pastry Chef's Selection of Cakes, Pastries, Mousse and Tarts

Fresh Baked Rolls and Butter

Columbian Coffee, Decaffeinated Coffee and Imported Teas

\$28.00 Per Person

LIGHTNING TRACK DAYS

(Minimum – 50 Guest)

SALADS

Select FOUR (4) Salads Including a Mixed Garden Green Salad and Dressing

Domestic Cheese and Pepperoni Display

ENTREES

Select One (1) Chicken Entree

Select One (1) Fish Entree

Select One (1) Pasta Entree

Select One (1) Vegetable

Select One (1) Potato or Rice

DESSERT

Pastry Chef's Selection of Cakes, Pastries, Mousse and Tarts

Fresh Baked Rolls and Butter

Columbian Coffee, Decaffeinated Coffee and

Imported Teas

\$31.00 Per Person

THUNDERBOLT CRUISING

(Minimum – 50 Guest)

SALADS

Select Five (5) Salads Including a Mixed Garden Green Salad and Dressing

Display of Fresh Seasonal Fruit

Display of Imported and Domestic Cheese

Chefs selection of two hot appetizers

ENTREES

Select One (1) Chicken Entree

Select One (1) Fish Entree

Select One (1) Pasta Entree

Select One (1) Vegetable

Select One (1) Potato or Rice

DESSERT

Pastry Chef's Selection of Cakes, Pastries, Mousse and Tarts

Fresh Baked Rolls and Butter

Columbian Coffee, Decaffeinated Coffee and

Imported Teas

\$35.00 Per Person

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BUFFET DINNER SELECTIONS

SALADS

Garden Fresh Salad Bowl with Baby Lettuce, Grape Tomatoes,
Sliced Cucumbers, Julienne Carrots and Black Olives

Caesar Salad with Fresh Garlic Croutons

Fresh Spinach Salad with Chopped Egg, Sliced Mushrooms,
Shaved Red Onion and Bacon Bits Served with a Sweet 'n Sour
Vinaigrette

Vine Ripen Tomato, Sweet Leaf Basil and Shaved Red Onion

Hothouse Cucumber and Chick Peas

Marinated Farm Grown Vegetables

Salad Nicoise

Antipasto Salad

Cheese Tortellini with Sundried Tomato Vinaigrette

Penne Pasta Tossed with Baby Mozzarella, Roasted Peppers
and Parmesan Dressing

Jersey Fresh Cole Slaw

Marinated Mushrooms and Artichokes

Fresh Green Bean, Red Onions, Bell Peppers and Oriental
Dressing

Yukon Gold Potato Salad

Grilled Chicken Waldorf Salad

Roasted Beets and Mandarin Orange Vinaigrette

Crab Scented Toasted Couscous Salad

Penne Pasta Salad with Bay Shrimp

CHICKEN

Boneless Breast of Chicken
in Egg-Parmesan Batter
Sautéed with Lemon,
White Wine and Herbs

Boneless Breast of Chicken
with Mushrooms and Tomatoes
in a Red Wine Herb Sauce

Boneless Breast of Chicken
Bacon, Onions and Mushrooms
in a Burgundy Sauce

Chicken Scaloppini with Speck Ham
Asparagus, Gruyere Cheese
in a Marsala Sauce

Boneless Breast of Chicken
Stuffed with Feta Cheese and Sundried Tomatoes
in a Lemon Butter Sauce

Chicken Breaded with Herbed Panko Crumbs
Topped with Fresh Mozzarella
in a Pomodori Sauce

Grilled Breast of Chicken Marinated in a
Captain Morgan's' BBQ Sauce

Boneless Breast of Chicken Grilled
with Lemon and Herbs
Served with Julienne Peppers

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FISH AND SEAFOOD

Served Grilled, Broiled or Sautéed:

Atlantic Salmon

Ahi Tuna

Swordfish

Snapper

Halibut

Catfish

Choice of:

Lemon Caper Sauce

Tomato Pineapple Salsa

Teriyaki Style

Herb and Mushroom Sauce

Tomato Basil Sauce

Paupiettes of Atlantic Flounder stuffed with Crab Imperial

With Calamari and Vodka Cream Sauce

*Add \$3.00 to Price

Mussels Marinara

*Add \$2.00 to Price

Steamed Clams in Garlic and

White Wine Sauce

*Add \$2.00 to Price

Sautéed Jumbo Shrimp Scampi Style

*Add \$3.00 to Price

PASTA

Select One of the Following:

Penne

Orrechetti

Rigatoni

Fettuccini

Cheese Tortellini

With choice of:

Fresh Pomodori

Alfredo

Carbonara

Sweet Leaf Basil Pesto

Primavera Garlic and Oil

Red or White Clam Sauce

Sundried Tomato and Artichokes

Black Olives, Feta Cheese, Tomatoes,

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Herbs and Extra Virgin Olive Oil
Fresh Tomatoes, Basil Leaf
and Baby Buffalo Mozzarella

Baby Spinach, Mushrooms, Pine Nuts
and Fresh Tomatoes

Pomodori Sauce with Broccoli-rabe, Roasted Peppers
**With Grilled Chicken Add \$1.00

New York Sharp Cheddar Sauce with Petite Peas and Mushrooms Topped with Pancetta Herbed Crumb Mix
**With Grilled Chicken Add \$1.00
**With Lobster Add \$3.00

P O T A T O E S

Smashed Potatoes with Sour Cream and Chives
Herb Roasted Red Bliss Potatoes
Rosemary Roasted Fingerling Potatoes
Parsley Potatoes
Duchess Potatoes
Twice Baked Stuffed Potatoes
Sweet Potato Soufflé
Potato-Onion Cakes

R I C E

Aromatic Jasmine Rice
Pineapple Coconut Rice
Wild Rice Pilaf
Mushroom Risotto
Risi Bisi
Fried Rice

V E G E T A B L E S

Steamed Farm Raised Vegetables
Fresh Seasonal Vegetable Medley
Country Fried Green Beans
Green Bean Casserole
Cranberry-Honey Glazed Carrots
Baby Carrots and Asparagus
Broccoli and Cauliflower
Grilled Vegetables with Balsamic Vinegar Reduction
Vine Ripen Tomatoes Stuffed with Herbs

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BAR DRINKS

HOSTED PREMIUM OPEN BAR

*To include Vodka, Scotch, Bourbon, Canadian, Bacardi, Captain Morgan, Gin, Taquila and Kahlua.
Assorted imported and domestic beers, Cabernet Sauvignon, Pinot Grigio, Chardonnay, White Zinfandel
and assorted mixers.*

For One Hours	\$12.00
For Two Hours	\$18.00
For Three Hours	\$22.00

HOSTED CONSUMPTION BAR

Call Cocktails @ \$6.00

Top-shelf Cocktails @ \$7.00

Martinis/Manhattans @ \$8.00

Wine by the Glass @\$6.00

Bottles of Domestic Beers @ \$5.00

Bottles of Imported Beers @ \$6.00

Assorted Soft Drinks @ \$2.50

A Bartender Fee of \$75.00 will be charged for sales under \$500.00

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CASH BAR

Call Cocktails	\$7.00
Top – Shelf Cocktails	\$8.00
Martinis	\$8.00
Wine by the Glass	\$6.50
Bottles of Domestic Beer	\$5.00
Bottles on Imported Beer	\$6.00
Assorted Soft Drinks	\$2.75

All prices are inclusive of applicable sales tax

A Bartender Fee of \$75.00 will be charged for sales under \$500.00 per Bartender

VIP SUITE DRINKS

Domestic Beer (Per Six Pack)	\$12.00
Imported Beer (Per Six Pack)	\$18.00
Soft Drinks – Bottled Water (Per Six Pack)	\$10.00
Mixers (Per Six Pack)	\$ 8.00
House Wine (750ml)	\$18.00
Absolut Vodka	\$33.00
Grey Goose Vodka	\$50.00
Beefeaters Gin	\$32.00
Tanqueray Gin	\$39.00
Bacardi Rum	\$23.00
Captain Morgan Rum	\$30.00
Jack Daniels	\$37.00
Crown Royal Whiskey	\$41.00
Dewars Scotch	\$36.00
Joes Cuervo Gold Tequila	\$30.00

**Additional selections available upon request*

*All Prices are Subject to Sales Tax and a 20% Service Charge
A Service Charge of \$50.00 for 25 people or less*