



Bar / Bat Mitzvah Kids Reception Menu

Butler Passed Cocktail Selections

Four Cheese Quesadillas with Club Made Salsa

Traditional Beef Cocktail Franks in Puff Pastry

Miniature Pizza Bagels

Mozzarella Sticks with Zesty Marinara Dipping Sauce

Dinner Selections

(Served Buffet Style from Chafing Dishes)

Penne Pasta with Tomato Vodka Sauce
and Fresh Made Parmesan Garlic Bread

Beef and Chicken Fajita Station with Warm
Tortillas and Traditional Accompaniments

Chicken Fingers with French Fries

Dessert Selections

Vanilla and Chocolate Ice Cream Station
Served with a Variety of Sauces and Candy Toppings

Customized Cake

Children's Beverages

Assorted Soda's and Juices in addition to Non-Alcoholic
Frozen Drinks including Strawberry Daiquiris and Pina Coladas

Price Per Person: \$47.95

(Pricing Subject to N.J. Sales Tax and 20% Service Charge)

The Service Charge is Retained by the Inn and not Considered a Gratuity



Bar / Bat Mitzvah Adult Reception Menu

~ Selection of Two Stationary Displays ~

Display of Fine Imported and Domestic Cheeses

Soft, Hard and Spreadable Cheeses from Italy, France, Spain and Select Regions of the United States. Accompaniments include Carr's Water Crackers, Seasoned Flatbreads, Dried Fruit and Spreads to Compliment each Cheese.

Garden Fresh Vegetable Crudité Display

Assorted Seasonal Vegetables Displayed with House-Made Dipping Sauces

Seasonal Tropical Fruits and Berries

Sliced Seasonal Fruits and Melons Complimented by Seasonal Mixed Berries

Taste of the Mediterranean

Roasted Garlic Hummus, Eggplant Caponata, Rosemary and Garlic Marinated Pitted Greek Olives, Herbed Feta Cheese, Vegetable Bruschetta, Black Olive Tapenade and Artisanal Pita Chips for Dipping

Traditional Italian Salumeria Display

Selection of Hot Capicola, Pepperoni, Sopressata, and Genoa Salami. Accompaniments include Marinated Vegetables, Bocconcini Mozzarella, Pepperoncini Peppers, Roasted Peppers, Aged Grana Padano and served with Freshly Sliced Italian Bread, Balsamic Vinegar and EVOO



~ *Selection of Six Butler Passed Hors d'oeuvres* ~

Vegetarian

Vegetable Spring Rolls
Raspberry, Almond, and Brie in Phyllo
Edamame Dumpling
Tomato and Mozzarella Caprese Skewer
Goat Cheese Fritter
French Onion Boule
Mac n' Cheese Poppers
Grilled Cheese Bite with Tomato Soup Shot
Spanakopita with Spinach & Grecian Feta in a Phyllo Triangle

Poultry

Coconut Chicken
Buffalo Chicken Spring Roll with Blue Cheese Dip
Chicken & Lemongrass Potstickers
Chicken Kabob with Red Onion and Green Peppers Topped with Pineapple
Chicken Tikka Masala Skewer with Tzatziki
Chicken Satay

Seafood

Miniature Maryland Crab Cakes with Chipotle Aioli
Malibu Coconut Shrimp with Sweet Chili Sauce
Tuna Tartar Wrapped in Cucumber
Atlantic Caught Wild Salmon Satay with a Lime & Cilantro Marinade
Shrimp Cocktail with Lemon and Traditional Cocktail Sauce
Citrus Crab Wonton

Beef, Lamb & Pork

Angus Cheese Burger Sliders
Beef Sirloin Satay with Teriyaki Glaze
Filet Mignon on Garlic Crouton with Horseradish Cream
Braised Short Rib & Manchego Empanada
Rosemary Lamb Chops with Horseradish Cream
Miniature Lamb Gyro with Tzatziki
Miniature Philadelphia Style Cheese Steak Hoagie



~ *Selection of Two Chef Stations* ~

Chef's Carved Farmhouse Selections

(Choice of One Selection Served with Rustic Dinner Rolls and Accompanying Sauces)

Sage Roasted Turkey Breast with Cranberry Orange Relish and Sage Pan Gravy

Slow Roasted Corned Beef Brisket with Whole Grain Mustard Sauce

Roasted Sirloin with Horseradish Chive Sour Cream and Natural Jus ~ +\$7

Roasted Filet Mignon with Cabernet Thyme Jus ~ +\$9

Italian Pasta Station (Choice of Two)

(Served In Chafing Dishes with Rustic Italian Dinner Rolls and Butter)

Add a Third Selection for just \$4.95 Additional

Pastas - Cheese Tortellini, Fusilli, Penne Rigate, Cavatelli, Rigatoni Mezzi, Orecchiette

Sauces - Marinara, Bolognese, Vodka, Carbonara, Basil Pesto, Wild Mushroom Cream

Build Your Own Slider Bar

Angus Beef Patties and Crispy Chicken Thighs served on Soft Hawaiian Rolls with sides to include Caramelized Vidalia Onions, Cheddar Cheese, Crispy Bacon, Sliced Pickles, Shredded Lettuce Whiskey BBQ Sauce, Ranch and Chipotle Aioli

Chef's Polish Pierogi Station

Traditional Crispy Sautéed Pierogi in Butter Stuffed with Mashed Potatoes or Potatoes and Cheddar Served with Sour Cream, Chives and Applesauce

Tex- Mex & Taco Station (Choice of Two)

Pulled Chicken, Seasoned Ground Beef, or Cilantro Lime Mahi Mahi, Soft Corn Tortillas, Hard Corn Shells, Tortilla Chips, Tomato Salsa, Sour Cream, Pico de Gallo, Jalapeños, Guacamole, Cheddar Jack Cheese, Chili, Yellow Rice, Refried Beans

Chef's Boneless Chicken Wing Station

(Served with Celery, Ranch & Bleu Cheese Dressing)

Tossed to order with choice of Parmesan Garlic, Whiskey BBQ and Traditional Buffalo Sauce

Chef's Fresh House-Made Mozzarella

Warm Fresh Mozzarella Plated with Roasted Vegetables Garnished with Micro Greens. Guests to Help Themselves to a Variety of Flavored Aged Balsamic Vinegars, Assorted Pesto, Tapenades, Extra Virgin Olive Oil and Crispy French Crostini



~ *Chef Stations Continued* ~

Asian Stir-Fry (Choice of Two)

(Served with Fried Rice, Duck and Hot Mustard Sauces)

Add a Second Selection for just \$4.95 Additional

Shrimp and Scallop Szechuan
Sautéed Beef and Broccoli in Sesame Garlic Sauce
General Tso's Chicken and Snow Peas
Chicken Lo Mein
Vegetable Spring Rolls

Spud Bar (Choice of Two)

French Fries, Sweet Potato Fries, or Mashed Potato

Toppings: Brown Gravy, Warm Melted Cheese, Horseradish

Chive Sour Cream, Jalapeños, Broccoli, Ranch, Cheddar Cheese, Truffle Aioli

Premium Chef Stations

Italian Favorites ~ \$14.95 / \$9 To Substitute

Eggplant Rollatini, Shrimp Scampi over Saffron Rice,
Fried Calamari, Chef's Focaccia Pizzas

Chef's Short Rib Station ~ \$13.95 / \$8 To Substitute

Roasted Garlic Mashed Potatoes, Crispy Fried Onions

Smoke Rise Shrimp Bar ~ \$18.95 / \$14 To Substitute

Jumbo Gulf Shrimp, Traditional Cocktail Sauce and Lemon Wedges

Chef's Sushi Station ~ \$28.95

Additional Chef's Fee of \$250 Applies

Assorted Rolls, Sushi and Sashimi Prepared Tableside by Authentic
Sushi Chefs Served with Traditional Accompaniments

Deluxe Seafood Bar ~ Market Price

Jumbo Gulf Shrimp, East Coast Oysters, Littleneck Clams and Scallop Ceviche Shooters
Displayed with a Hand Carved Ice Sculpture and Accompanied with Lemon Wedges,
Traditional Cocktail Sauce, Horseradish, and Red Wine Mignonette Sauce.



Selection of One Appetizer

(Add an Additional Course For \$4)

Smoke Rise Salad ~ *Mixed Baby Lettuces, Grape Tomatoes,
Red Onion, Carrots, Cucumbers, Red Wine Vinaigrette*

Classic Caesar Salad ~ *Hearts of Romaine, Garlic Croutons, Parmesan Reggiano*

Baby Arugula Salad ~ *Roasted Grape Tomatoes,
Toasted Almonds, Boursin Cheese Crostini, Basil Vinaigrette*

Sliced Tomato & Mozzarella ~ *Fresh Basil, EVOO, Balsamic Drizzle*

The Wedge ~ *Baby Iceberg Lettuce Topped with Beefsteak Tomato,
Applewood Smoked Bacon, Crumbled Bleu Cheese, Russian Dressing*

Stuffed Rigatoni ~ *Roasted Tomato Sauce, Garlic Spinach, Parmesan Reggiano*

Traditional Penne Ala Vodka ~ *Blush Sauce, Parmesan Cheese*

Tableside Selection of Two Entrees

(Tableside Choice of Three Add an Additional \$5)

Roasted Frenched Chicken Breast ~ *Roasted Garlic Jus*

Chicken Marsala ~ *Mushrooms, Marsala Wine Sauce*

Classic Chicken Francaise ~ *Lemon Chardonnay Beurre Blanc*

Salmon Piccata ~ *White Wine & Capers*

Horseradish Crusted Cod ~ *Beurre Blanc*

Pan Roasted Salmon ~ *Sweet Chili Glaze*

5 oz. Petite Filet Mignon ~ *Chianti Demi*

6 oz. Braised Short Rib ~ *Pearl Onion Demi*

Duet Selections

Petite Filet Mignon with Sherry Jus, Sweet Chili Glazed Atlantic Salmon

Petite Filet Mignon with Merlot Demi, Herb Roasted Jumbo Gulf Shrimp

Petite Filet Mignon with Merlot Demi, Broiled Lobster Tail ~ \$MP



Premium Entrees

Chilean Seabass ~ Miso Glaze ~ \$MP

Pan Seared 8 oz. Filet Mignon ~ Bordelaise Sauce ~ **\$10** / \$7 To Substitute

10 oz. NY Strip Steak ~ Demi-Glaze ~ **\$12** / \$9 To Substitute

~ *Dessert* ~

Customized Cake

Coffee & Tea Service

Additional Dessert Selections

**Indicates a Minimum of 100 Guests*

The Chef's Dessert Table ~ \$7.95

Daily Creations, Tropical Fruit Salad, Club Baked Cookies

Chocolate Fountain ~ \$15.95*

Milk Chocolate, with Strawberries, Pineapple, Marshmallows, Pretzels,
Rice Krispies Treats, Oreos, and Assorted Inn Baked Cookies

Family Style ~ \$10.95

Assorted Miniature Viennese Pastries to Include Miniature Cannoli, Cream Puffs,
Éclairs, Fruit Tarts, Lemon Meringue, and Club Baked Cookies

"Glazingly" Delish

Display of Artisan Mini Donuts in a Variety of Flavors such as Oreo, Maple Bacon, Nutella,
Red Velvet, along with the Classics. Includes a Gold or Silver Themed Donut Tower Sure to
Wow Your Guests!

Flat Pricing

Serves 25-50 People: \$455.00

Serves 50- 100 People: \$800.00

*Serves 100-150 People: \$1,150.00

**Includes a Second Donut Tower*

*Speak to a Catering Sales Associate for
Information about the Donut Wall*

Price Per Person: \$140.95

(Pricing Subject to N.J. Sales Tax and 20% Service Charge)

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Inquire about our Drink Packages