

The
SMOKE RISE
Club
VILLAGE INN



Banquet Menu





Brunch Buffet Menu

Soft Beverages, Juices, Coffee & Tea Included

Enjoy the Following

Assorted Miniature Muffins, Danishes, Croissants & Bagels

Applewood Smoked Bacon

Seasoned Breakfast Potatoes

Smoke Rise Salad ~ *Mixed Baby Greens with Grape Tomatoes,
Shaved Red Onion, Shredded Carrots, Cucumber, House Vinaigrette*

Choice of Four

(Add Additional Selections at \$4.95 Each)

Buttermilk Pancakes ~ *Local Maple Syrup*

Traditional French Toast ~ *Local Maple Syrup*

Scrambled Eggs

Country Scrambled Eggs ~ *Peppers, Onion, Cheese*

Traditional Eggs Benedict

Chef's Quiche Creation

Blueberry or Cheese Blintze ~ *Macerated Strawberries*

Orecchiette Pasta ~ *Creamy Pesto*

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

Panko Chicken ~ *Vodka Sauce, Peas, Pancetta, Melted Mozzarella*

Chicken Francaise ~ *Lemon Butter White Wine Sauce*

Lemon and Rosemary Grilled Chicken ~ *Shallot Broth, Balsamic Glaze*

Pan Roasted Salmon ~ *Brown Sugar Mustard Glaze*

Salmon Piccata ~ *White Wine & Lemon, Capers*

Shrimp Scampi ~ *White Wine & Lemon Sauce, Saffron Rice*

Chef's Dessert Table

Chef's Daily Dessert Creation, Tropical Fruit Salad & Club Baked Cookies

Add an Ice Cream Bar ~ \$5.95

Vanilla & Chocolate Ice Cream with Assorted Mix Ins

Price Per Person: \$49.95

(Plus N.J. Sales Tax and 20% Service Charge)

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

Brunch Additions

Omelet Station*

Fresh Eggs, Traditional Mix Ins - \$4.95

Traditional Smoked Salmon and Gravlax Display

with Red Onion and Capers - \$7.95

Self-Serve Mimosa Open Bar ~ \$12.00 First Hour / \$4.00 Per Person Each Additional Hour

House Champagne Served with a Variety of Juices & Garnishes



Light Lunch Buffet Menu

Available for Events Starting Between 11am and 2pm

No Substitutions Within This Menu

For Other Options, Please Reference the Traditional Buffet Package

Deluxe Salad Bar

Romaine, Mixed Greens, Spinach
Chef's Variety of Dressings
Cucumbers, Tomato, Chickpeas, Onion, Carrot, Dried Fruits, Fresh Berries,
and Assorted Cheeses

Proteins

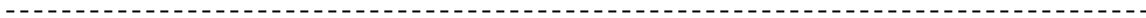
Club Made Tuna Salad, Sliced Grilled Chicken Breast, Poached Salmon
Includes Artisanal Breads

Displays & Sides

Mediterranean Dips ~ *Classic Hummus, Eggplant Caponata, Flat Breads & Pita Chips*
Deviled Eggs ~ *Jalapeños, Crumbled Bacon*
Sliced Tomato & Mozzarella ~ *Fresh Basil, EVOO, Balsamic Drizzle*
Chipotle Potato Salad ~ *Bacon & Scallions*
Italian Pasta Salad ~ *Pepperoni, Genoa Salami, Peppers, Feta, Italian Dressing*

Dessert Table

Tropical Fruit Salad and Club Baked Cookies
Coffee, Decaf and Tea Service



Price Per Person: \$42.95
(Plus N.J. Sales Tax and 20% Service Charge)

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



Traditional Buffet Menu

Soft Beverages, Juices, Coffee & Tea Included

Select Three

Chicken & Cheese Quesadilla ~ Cheese Blend, Diced
Tomato, Sour Cream & Salsa

Fried Calamari ~ Warm Marinara Sauce

Minestrone Soup

Chicken Vegetable Noodle Soup

Eggplant Rollatini ~ Marinara, Mozzarella

Four Cheese Arancini ~ Marinara Dipping Sauce

Potatoes & Sausage ~ Seasoned Potatoes, Sweet & Spicy
Sausage, Onions, Vinaigrette

Smoke Rise Salad ~ Baby Lettuces, Cucumbers, Grape
Tomatoes, Carrots, Red Onions and Red Wine Vinaigrette

Classic Caesar ~ Hearts of Romaine, Herbed Garlic
Croutons, Parmesan Reggiano

Baby Arugula ~ Carrots, Dried Cranberries, Toasted
Almonds, Goat Cheese, Citrus Vinaigrette

Greek Salad ~ Mixed Greens, Cucumber, Tomato, Onion,
Green Pepper, Olives, Feta, House Vinaigrette

Italian Pasta Salad ~ Pepperoni, Genoa Salami, Peppers,
Feta, Classic Italian Dressing

Chipotle Potato Salad ~ Bacon and Scallions

Tomato Mozzarella Panzanella ~ Red Onion, Fresh
Basil, Red Wine Vinaigrette

Shredded Broccoli Slaw ~ Golden Raisins, Carrots, Garlic
Herb Dressing

Select Three Mains

(Add Additional Entrée Selections at \$5.95 Each)

Cheese Tortellini ~ Spinach, Red Peppers, Garlic Cream

Cavatelli ~ Broccoli Rabe, Sausage, White Wine, Garlic & Oil

Orecchiette Pasta ~ Creamy Pesto

Traditional Penne Ala Vodka ~ Blush Sauce, Parmesan

Rosemary and Lemon Scented Chicken ~ Shallot
Broth and Balsamic Glaze

Panko Chicken ~ Vodka Sauce, Peas, Pancetta,
Melted Mozzarella

Chicken Francaise ~ Lemon Butter White Wine Sauce

Chicken Marsala ~ Mushrooms, Marsala Wine Sauce

Pan Seared Salmon ~ Brown Sugar Glaze and Scallions

Salmon Piccata ~ White Wine & Lemon, Capers

Shrimp Scampi ~ White Wine & Lemon Sauce,
Saffron Rice

Horseradish Crusted Cod ~ Roasted Tomato Herb Broth

Creole Crusted Pork Loin ~ Roasted Red Pepper Jus
Sausage, Peppers, & Onions ~ Light Marinara Sauce

* Includes Chef's Starch and
Seasonal Mixed Vegetables

Chef's Dessert Table

Chef's Daily Dessert Creation, Tropical Fruit Salad and Club Baked Cookies

Add an Ice Cream Bar ~ \$5.95

Vanilla & Chocolate Ice Cream with Assorted Mix Ins

Price Per Person: \$54.95

(Plus N.J. Sales Tax and 20% Service Charge)

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



Buffet Additions

Pricing on Per Person Basis

Carving Station

A Flat Chef's Fee of \$125 Applies

Sage Roasted Turkey Breast with Cranberry Orange Relish and Sage Pan Gravy ~ **\$9.95**

Slow Roasted Corned Beef Brisket with Whole Grain Mustard Sauce ~ **\$9.95**

Brown Sugar Glazed Fresh Ham with Mustard Jus ~ **\$9.95**

Cajun Crusted Pork Loin with Natural Jus ~ **\$9.95**

Roasted Sirloin with Horseradish Chive Sour Cream and Natural Jus ~ **12.95**

Roasted Filet Mignon with Cabernet Thyme Jus ~ **\$15.95**

Premium Selections

Chilled Seafood Salad ~ *Romaine, Celery, Onions, Shrimp, Squid, Mussels, Oil & Lemon* ~ **\$13.95**

Lobster Mac n Cheese ~ *Bechamel Sauce, Panko Bread Crumb Topping* ~ **\$13.95**

Wild Mushroom Risotto ~ *Cremini, Oyster & Shiitake Mushrooms, Parmesan Cheese* ~ **\$9.95**

Baked Lasagna ~ *House Made Bolognese, Ricotta & Mozzarella Layered with Marinara* ~ **\$11.95**

Mussels Fra Diavolo ~ *Mild Tomato Broth* ~ **\$9.95**

Baby Back Ribs ~ *Sweet & Tangy BBQ Sauce* ~ **\$8.95**

Slow Cooked Sliced Roast Beef ~ *Merlot Demi* ~ **\$9.95**

Braised Short Ribs ~ *Balsamic Onion Au Jus* ~ **\$9.95**

Blackened Swordfish ~ *Sauteed Spinach & Lemon Beurre Blanc Sauce* ~ **\$13.95**

Kids Buffet

Can be Combined with Any Other Buffet for Groups with 15 or More Kids Ages 6-12

Smoke Rise Mac N Cheese

Pizza Bagels

Choice Of:

Chicken Fingers ~ Cheeseburger Sliders

Soft Beverages & Dessert Included

Price Per Child: \$24.95

(Plus N.J. Sales Tax and 20% Service Charge

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Plated Menu

Dinner Rolls, Soft Beverages, Coffee & Tea Included

Choice of One Appetizer

Add Additional Course for \$5.95

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

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

Wedge Salad ~ *Iceberg Lettuce, Crispy Bacon, Vine Ripe Tomato, Crumbled Bleu Cheese, Russian Dressing*

Four Cheese Arancini ~ *Marinara Dipping Sauce*

Deviled Eggs ~ *Jalapeño, Crumbled Bacon*

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

Minestrone Soup

Chicken Vegetable Noodle Soup

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

Cheese Tortellini ~ *Sauteed Spinach, Red Peppers, Garlic Cream*

Choice of Two Entrees

Add Additional Entrée Selection for \$6.95

Served with Chef's Selection of Starch & Seasonal Vegetables

Grilled Chicken Breast ~ *Dijon Beurre Blanc*

Chicken Francaise ~ *Lemon Butter White Wine Sauce*

Chicken Marsala ~ *Mushrooms, Marsala Wine Sauce*

Pan Roasted Salmon ~ *Miso Glaze*

Salmon Piccata ~ *White Wine & Capers*

Horseradish Crusted Cod ~ *Beurre Blanc*

Cavatelli & Sausage ~ *Broccoli Rabe, White Wine, Garlic & Oil*

Orecchiette & Chicken ~ *Pesto Cream Sauce*

Shrimp Alfredo ~ *Penne Pasta*

Blackened Cauliflower Steak ~ *Au Poivre Sauce*

Jumbo Lump Crab Cake ~ *Corn & Tomato Slaw*

Choice of One Dessert

Chocolate Mousse Cake ~ Raspberry Coulis

New York Style Cheesecake ~ Fresh Strawberries, Whipped Cream

Chocolate Waffle Cup with Pastry Cream and Seasonal Fruit

Crème Brûlée

Price Per Person: \$52.95

(Plus N.J. Sales Tax and 20% Service Charge)

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Premium Entrees

Roasted 8 oz. Filet Mignon ~ Merlot Demi ~ \$14.95

Grilled 10 oz. N.Y. Strip ~ Roasted Mushroom Au Jus ~ \$10.95

Braised Short Ribs ~ Balsamic Onion Au Jus ~ \$9.95

Chilean Sea Bass ~ Miso Glaze ~ MP

Add Lobster Tail ~ MP / Oscar Style ~ Additional \$5.95



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
Texas White Wing - Chicken Breast Wrapped in Applewood Bacon with Jalapeño
Chicken Cordon Bleu Puff with Smoked Ham & Swiss Cheese

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
BBQ Pulled Pork on Miniature Hawaiian Roll
Pigs in a Blanket with Honey Mustard Dipping Sauce

Choose Six (6) Selections for \$14.95
Choose Eight (8) Selections for \$17.95
Choose Ten (10) Selections for \$20.95



Stationary Displays

*Pricing is on a Per Person Basis Unless Otherwise Noted and Subject to N.J. Sales Tax & 20% Service Charge.
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Display of Fine Imported and Domestic Cheeses ~ \$8.95

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 ~ \$5.95

Assorted Seasonal Vegetables Displayed with House-Made Dipping Sauces

Seasonal Tropical Fruits and Berries ~ \$6.95

Sliced Seasonal Fruits and Melons Complimented by Seasonal Mixed Berries

Taste of the Mediterranean ~ \$7.95

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 ~ \$10.95

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

Smoke Rise Shrimp Bar ~ \$18.95

Jumbo Gulf Shrimp, Traditional Cocktail Sauce and Lemon Wedges

Deluxe Seafood Bar ~ Market Price

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.



Signature Stations

Perfect for Cocktail Parties or Combined with Other Packages

***Indicates a \$125 Chef's Fee**

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Chef's Carved Farmhouse Selections*

(Served with Rustic Dinner Rolls and Accompanying Sauces)

- Sage Roasted Turkey Breast with Cranberry Orange Relish and Sage Pan Gravy ~ **\$9.95**
- Slow Roasted Corned Beef Brisket with Whole Grain Mustard Sauce ~ **\$9.95**
- Brown Sugar Glazed Fresh Ham with Mustard Jus ~ **\$9.95**
- Cajun Crusted Pork Loin with Natural Jus ~ **\$9.95**
- Roasted Sirloin with Horseradish Chive Sour Cream and Natural Jus ~ **12.95**
- Roasted Filet Mignon with Cabernet Thyme Jus ~ **\$15.95**

From the Fields (Choice of 3) ~ **\$7.95**

- Baby Arugula ~ Carrots, Dried Cranberries, Toasted Almonds, Crumbled Goat Cheese
- Smoke Rise Salad ~ Mixed Baby Greens with Grape Tomatoes, Shaved Red Onion, Shredded Carrots, Cucumber
- Classic Caesar ~ Hearts of Romaine, Herbed Garlic Croutons, Parmesan Reggiano
- Tomato Mozzarella Panzanella ~ Red Onion, Fresh Basil, Red Wine Vinaigrette
- Shredded Broccoli Slaw ~ Golden Raisins, Carrot, Garlic Herb Dressing

Pasta Station (Choice of Two) ~ **\$9.95**

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

- 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 ~ **\$13.95**

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* ~ **\$9.95**

Traditional Crispy Sautéed Pierogi Stuffed with Mashed Potatoes or Potatoes and Cheddar
Served with Toppings of Bacon Bits, Sour Cream, Chives and Applesauce



Tex- Mex & Taco Station* (Choice of Two) ~ \$13.95

Pulled Chicken, Seasoned Grounded Beef, Pork Carnitas, 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 Short Rib Station* ~ \$13.95

Roasted Garlic Mashed Potatoes, Crispy Fried Onions

Boneless Chicken Wing Station* ~ \$9.95

(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* ~ \$11.95

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

Sushi Station ~ \$28.95**

Assorted Rolls & Sashimi Prepared Tableside by Sushi Chefs, Traditional Accompaniments

**Asian Stir-Fry (Choice of Two) ~ \$14.95
(Served with Fried Rice, Duck and Hot Mustard Sauces)**

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

Italian Favorites ~ \$14.95

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

Southern BBQ ~ \$16.95

(Served with Corn Bread, Coleslaw, Mac N Cheese)

Pulled Pork & Slider Buns, Baby Back Ribs, BBQ Chicken

Spud Bar (Choice of Two) ~ \$10.95

French Fries, Sweet Potato Fries, or Mashed Potato
Toppings: Brown Gravy, Warm Melted Cheese, Bacon Bits, Horseradish
Chive Sour Cream, Jalapeños, Broccoli, Ranch, Cheddar Cheese, Truffle Aioli



On The Sweet Side

* Indicates Minimum Count of 100 Guests

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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

Venetian Table ~ \$20.95*

A decadent amount of Assorted Miniature Italian Pastries,
Assorted Cakes and Pies, Petite Fours, Seasonal Fruits & Berries Display,
Inn Baked Cookies, Brownie Bites and Warm Seasonal Cobbler

Ice Cream Bar ~ \$9.95

Vanilla & Chocolate Ice Cream with Assorted Mix Ins

"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*



Beverage Options

*Pricing is Subject to N.J. Sales Tax & 20% Service Charge.
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Wine & Beer Open Bar

House Wines by the Bottle
(Merlot, Cabernet, Chardonnay & Pinot Grigio)
Imported and Domestic Bottled Beers,
Non-Alcoholic Beverages

First Hour - \$14.00 Per Person
Each Additional Hour - \$5.00 Per Person

** Also Available on Consumption **

Brunch Open Bar

House Wines by the Bottle
(Merlot, Cabernet, Chardonnay & Pinot Grigio),
Bloody Mary, Champagne, Mimosa, Bellini,
Non-Alcoholic Beverages

First Hour - \$12.00 Per Person
Each Additional Hour - \$4.00 Per Person

** Also Available on Consumption **

Consumption Bar Service

Premium Cocktail - From \$8.50
Ultra-Premium Cocktail - From \$9.50
House Wines by the Bottle (Merlot, Cabernet, Chardonnay & Pinot Grigio) - \$22.00
House Champagne by the Bottle - \$22.00
Imported Beers - From \$6.50
Domestic Beers - From \$5.50
Cordials - From \$9.00
Soft Drinks and Juices: NC

** Consumption Bars Totaling Less Than \$400, a \$125 Bartender Fee Applies **

Premium Open Bar Service

Premium Spirits & Cordials~ Titos and Kettle One Vodkas, Bacardi, Malibu Coconut and Captain Morgan Spiced Rums, Tanqueray Gin, Patron Tequila, Jack Daniels & Jameson Whiskey, Johnny Walker Red & Dewar's Scotch, Makers Mark Bourbon, Kahlua, Baileys, Frangelico & Sambuca

House Wines, Champagne, Imported and Domestic Bottled Beers,
Cordials, and Non-alcoholic Beverages

First Hour - \$20.00 Per Person
Each Additional Hour - \$10.00 Per Person

Ultra-Premium Open Bar Service

Upgrade of Liquors to Include ~ Grey Goose & Belvedere Vodka, Casamigos & Herradura Tequila, Hendricks & Bombay Sapphire Gin, Bullet Bourbon, Johnny Walker Black, Chivas & Crown Royal Scotch

First Hour - \$22.00 Per Person
Each Additional Hour - \$12.00 Per Person