



## **Stationary Displays**

*Pricing is on a Per Person Basis Unless Otherwise Noted and Subject to N.J. Sales Tax & 20% Service Charge.  
The Service Charge is Retained by the Inn and not Considered a Gratuity.*

### **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, 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**

*\*Fee of \$300 per Chef*

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*