

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: \$52.95

(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: \$44.95

(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: \$57.95

(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 Beef Tenderloin 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 ~ *Cremeni, Oyster & Shiitake Mushrooms, Parmesan Cheese* ~ **\$9.95**

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: \$25.95

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

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