

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 \$5.95 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: \$56.95

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

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

Brunch Additions

Omelet Station*

Fresh Eggs, Traditional Mix Ins ~ \$6.95

Traditional Smoked Salmon and Gravlax Display

with Red Onion and Capers ~ \$9.95

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

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 \$6.95 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: \$56.95

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

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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 & Sage Pan Gravy ~ \$10.95

Slow Roasted Corned Beef Brisket with Whole Grain Mustard Sauce ~ \$10.95

Brown Sugar Glazed Fresh Ham with Mustard Jus ~ \$10.95

Cajun Crusted Pork Loin with Natural Jus ~ \$10.95

Roasted Sirloin with Horseradish Chive Sour Cream and Natural Jus ~ 15.95

Roasted Beef Tenderloin with Cabernet Thyme Jus ~ \$18.95

Premium Selections

Chilled Seafood Salad ~ Romaine, Celery, Onions, Shrimp, Squid, Mussels, Oil ~ \$14.95

Lobster Mac n Cheese ~ Bechamel Sauce, Panko Bread Crumb Topping ~ **\$15.95**

Wild Mushroom Risotto ~ Cremini, Oyster & Shiitake Mushrooms, Parmesan ~ **\$10.95**

Mussels Fra Diavolo ~ Mild Tomato Broth ~ **\$10.95**

Baby Back Ribs ~ Sweet & Tangy BBQ Sauce ~ **\$10.95**

Slow Cooked Sliced Roast Beef ~ Merlot Demi ~ **\$12.95**

Braised Short Ribs ~ Balsamic Onion Au Jus ~ **\$12.95**

Blackened Swordfish ~ Sautéed Spinach & Lemon Beurre Blanc Sauce ~ **\$15.95**

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 Person: \$27.95

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

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