

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 ~ \$9.95

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 ~ \$6.95

Assorted Seasonal Vegetables Displayed with House-Made Dipping Sauces

Seasonal Tropical Fruits and Berries ~ \$8.95

Sliced Seasonal Fruits and Melons Complimented by Seasonal Mixed Berries

Taste of the Mediterranean ~ \$10.95

Traditional & Roasted Red Pepper Hummus, Eggplant Caponata, Rosemary and Garlic Marinated Pitted Greek Olives, Herbed Feta Cheese, Vegetable Bruschetta, and Artisanal Pita Chips for Dipping

Traditional Italian Salumeria ~ \$12.95

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 ~ \$20.95

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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Carving Station *

- Sage Roasted Turkey Breast with Cranberry Orange Relish and 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**

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

New! Dip Me Please ~ **\$12.95** (Choice of Two)

- Served Warm with Assorted Chips & Vegetables
- Spinach & Artichoke, Buffalo Chicken,
- Old Bay Crab, Guinness Beer Cheese

Pasta Station (Choice of Two) ~ **\$10.95**

(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 ~ **\$16.95**

- 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* ~ **\$10.95**

- Traditional Crispy Sautéed Potato and Cheddar Pierogis
- Served with Toppings of Bacon Bits, Sour Cream, Chives and Applesauce

The Stadium ~ **\$11.95** *New!*

- Mini Hot Dogs, Pretzel Bites & Tater Tots, Toppings to include Ketchup, Mustard, Relish, Queso,
- Sour Cream, Bacon Bits

Italian Favorites ~ \$16.95

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

Tex- Mex & Taco Station (Choice of Two) ~ \$15.95

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

Chef's Short Rib Station* ~ \$16.95

Roasted Garlic Mashed Potatoes, Crispy Fried Onions

Boneless Chicken Wing Station* ~ \$10.95

(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* ~ \$12.95

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) ~ \$15.95

(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

Southern BBQ ~ \$16.95

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

Pulled Pork Sliders, Baby Back Ribs, BBQ Chicken Tenders

Spud Bar ~ \$10.95

Traditional Whipped Potatoes & Sweet Potatoes
Toppings to Include Brown Gravy, Bacon Bits, Horseradish
Chive Sour Cream, Broccoli, Ranch, Cheddar Cheese, Marshmallows, Brown Sugar

***New!* It's Greek to Me * ~ \$15.95**

Lamb & Chicken Gyro Meat, Soft Pita, Cucumber,
Shredded Lettuce, Ripe Tomato, Diced Onion,
Creamy Tzatziki, Tomato & Feta Orzo Salad

On The Sweet Side

*** Indicates Minimum Count of 100 Guests**

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The Chef's Dessert Table ~ \$8.95

Daily Creations, Tropical Fruit Salad, Club Baked Cookies

Chocolate Fountain ~ \$16.95*

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

Family Style ~ \$11.95

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 ~ \$10.95

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*