

Cocktail Reception

Butler Passed Specialty Cocktail on Arrival

*Maritime Punch - Diplomatico Reserva Rum, Sauvignon Blanc, Cinnamon Agave,
Saint Germain, Lemon Juice, Pinot Noir Float*

Bar Nut Mix

Spiced Peanuts, Almonds, Cashews & Honey

Cheese and Bruschetta Table

Currently we are offering American and International Cheeses
Manchego - Morbier - Le Chevrot - Humboldt Fog - Pecorino Romano
They are subject to change based on availability

Dried Fruit, Sliced Artisan Breads

*Bruschettas: Fava Bean - Tomato - White Bean and Spinach - Cauliflower, Raisin and Pine Nut
Eggplant Puree - Roasted Red Pepper Hummus*

Lunch Buffet

Shaved Fennel & Marinated Feta Cheese
Dried Apricot Vinaigrette

Arugula & Spiced Walnuts
Parmesan Vinaigrette

Fresh Pasta in an Herb Sauce
Pancetta and Fresh Ricotta

Brined Salmon, Leek and Potato Hash
Spice Glazed Baby Carrots, Grainy Mustard Beurre Blanc

Roasted Chicken
Basil Potato Puree, Braised Fennel Green Olive and Shallot Sauce

Assorted Rolls & Butter

Celebration Cake

Select One Flavor, Filling & Sauce

Butler Passed Sweets

Pecan Tartlet

Pistachio Financier

New York Cheesecake
Graham Crust, Citrus Jelly

Fudge Brownies

Red Velvet Cupcakes
Cream Cheese Frosting

Sugar Donut Holes

Tea and Coffee Service



Beverage Service

Four Hour Limited Bar Serving Mimosas, Domestic & Imported Beers
House Red & White Wines and Soft Drinks

AMENITIES

Event Coordinator, Banquet Captain, Wait Staff, Bartenders, Doorman

House Inventory of Round Tables, Chairs, Linens- White, Grey, Navy Blue
Napkins and Votive Candles

Self Parking Validations

Please Note:

Event prices are dictated by the event date, anticipated number of guests and selected menu.
Prices are subject of 22% taxable Service Charge and New Jersey State Sales Tax.

In addition to the per guest price, individual dates have Minimum Revenue Requirements.
In this instance, an additional Location Fee will be Applicable.



PASTRY

Cake Flavor Choices

Vanilla
Chocolate
Almond
Carrot
Spiced
Lemon
Coconut
Pistachio
Red Velvet

Cake Filling Choices

Vanilla Pudding
Milk Chocolate Ganache
Dark Chocolate Ganache
Espresso Mousse
Lemon Curd
Cream Cheese Frosting
Peanut Butter Cream
Raspberry Confit
Praline
Macadamia Nut

Sauces

Raspberry, Strawberry, Mango, Lime Caramel, Chocolate, White Chocolate

Choice of Round or Square Cake
Simple Piping and Choice of Fondant Color is Included

Specialty Cakes Available Upon Request, Pricing To Be Determined Per Cake