



BREAKFAST

CONTINENTAL BREAKFAST-23

Artisan Breads and Breakfast Rolls

Raisin Walnut, Whole Grain Sourdough

Seasonal Muffins, Croissants, Cinnamon Swirls

Spiced Jams, Butter, Cream Cheese

Seasonally Selected Sliced and Whole Fruits

Chilled Orange, Grapefruit and Tomato Juices

Coffee, Decaffeinated Coffee, Black and Herbal Teas

BREAKFAST BUFFET-28

Scrambled Eggs with Chives

Heritage Slab Bacon

Hash Browned Potatoes

Artisan Breads and Breakfast Rolls

Raisin Walnut, Whole Grain Sourdough

Seasonal Muffins, Croissants, Cinnamon Swirls

Spiced Jams, Butter, Cream Cheese

Seasonally Selected Sliced and Whole Fruits

Chilled Orange, Grapefruit and Tomato Juices

Coffee, Decaffeinated Coffee, Black and Herbal Teas

BREAKFAST ENHANCEMENTS

Low Fat Vanilla and Fruit Yogurt-3

Seasonal Berry and Banana Smoothies-4

House Made Granola and Berry Yogurt Parfait-5

Breakfast Sandwiches-6

Egg & Cheese

Egg, Bacon & Cheese

Frittatas-5

Sausage, Pepper & Scallion

Goat Cheese & Squash

House Made Crepes-8

Gruyere & Ham

Cheddar & Caramelized Shallots

Banana Walnut & Nutella

Pear Ginger

Accompanied by Fresh Berries

Based on 60 minutes of continuous service.

All prices per person unless otherwise noted

Please add \$5 per person for groups less than 50

Prices are subject of 24% 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.



MORNING BREAKS

CONTINUOUS BEVERAGE BREAK-25

Four Hours

Coffee, Decaffeinated Coffee, Black and Herbal Teas

Regular and Diet Coca Cola Soft Drinks

Bottled Still Water

BREAKS ALL DAY-42

Morning- 60 Minutes

Assorted Muffins -*Butter, Cream Cheese*

Seasonally Whole Fruits

Chilled Orange and Grapefruit Juices

Coffee, Decaffeinated Coffee, Black and Herbal Teas

Mid-Morning- 30 Minutes

Regular and Diet Coca Cola Soft Drinks

Bottled Still Water

Coffee, Decaffeinated Coffee, Black and Herbal Teas

Afternoon- 30 Minutes

Pastry Chef's Selection of Cookies

Regular and Diet Coca Cola Soft Drinks

Bottled Still Water

Coffee, Decaffeinated Coffee, Black and Herbal Teas

ENHANCEMENTS

Seasonal Sliced Fresh Fruits- 8

Assorted Protein and Granola Bars- 4 per bar

High Octane Energy Drinks- 7 per drink

Flavored Vitamin Water- 6 per bottle

All prices per person unless otherwise noted.

Prices are subject of 24% 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.



PLATED LUNCH

FIRST COURSE

Select One

Baby Beets Salad, Milk Ricotta
Baby Lettuces and Crispy Pistachios

Mixed Baby Greens
Garlic Crouton, Cucumber, Basil Vinaigrette

Baby Arugula
*Valdeon Blue Cheese, Poached Pears, Spiced Pecans
Hazelnut-Black Pepper Vinaigrette*

Radical Farms Living Greens Salad
*Seasonal Fruit, Fennel, Ricotta Salata
Green Goddess Dressing*

Seasonal Chopped Vegetable Salad
Garlicky Herb Dressing

ENTREES

Select One

Fresh Strigoli Seafood Pasta- 46
Scallops, Crab, Shrimp, Lemon Thyme Reduction

Brined Salmon- 47
*Leek and Potato Hash, Spice Glazed Baby Carrots
Grainy Mustard Beurre Blanc*

Pan Seared Branzino- 48
*Broccoli Rabe, Chanterelle Mushroom, Farro
Sorrel Sauce*

Roasted Chicken- 46
*Basil Potato Puree, Braised Fennel
Green Olive and Shallot Sauce*

Roasted Garlic Chicken Breast- 46
*Corn - Wild Mushroom Spoon Bread, Brussels Sprouts
Chive Demi-Glace*

Duo of Beef- 54
*NY Strip Steak, Braised Short Rib, Creamed Spinach
Truffled Potato Puree*

DESSERT

Select One

Buttermilk Panna Cotta
Lemon Pound Cake, Blueberry Compote

Lemon Marshmallow Meringue Tart
Blackberry-Lime Coulis

Seasonal Fruit Crumble
Spiced Streusel, Vanilla Anglaise

Classic New York Cheesecake
Graham Crust, Strawberry Sauce, Fresh Strawberries

French Apple Tart
Cinnamon Semifreddo, Caramel Sauce

White Chocolate Mousse
Raspberry Center, Dark Chocolate Ganache Glaze

Chocolate Caramel Tart
Caramelized Banana Compote, Cocoa Crunch, Chocolate Sauce

Molten Chocolate Cake
Berry Compote, Passionfruit Crème Chantilly

INCLUDED BEVERAGES

Freshly Brewed Iced Tea
Coffee, Decaffeinated Coffee, Black and Herbal Teas

Regular and Diet Coca Cola Soft Drinks- 5 per bottle

Please add \$7.50 when selecting two entrees.

Please add \$5 for groups less than 50.

All prices per person unless otherwise noted.

Prices are subject of 24% 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.



COLD LUNCH BUFFETS

SALAD STATION-52

Spinach Salad
Creamy Caraway Dressing, Rye Croutons

Field Greens
Champagne Vinaigrette, Cucumber Ribbons

Arugula Salad
Sherry Shallot Vinaigrette, Aged Blue Cheese

Grilled Chicken
Skirt Steak
Salmon

Toasted Israeli Couscous
Eggplant, Cumin, Cilantro
Rye Berries, Orange Juice, Raisins
Extra Virgin Olive Oil

Assorted Crostini, Croutons, Breadsticks

Pastry Chef's Selection of Assorted Desserts

DELI STATION-56

Rosemary Egg Salad

Mediterranean Chicken Salad

Radiatore Pasta Salad
Feta, Sun Dried Tomatoes, Cucumbers, Red Onion
Preserved Lemon Dressing

Roasted Potato Salad
Garlic Confit, Creamy Dill Mayo

House Smoked Turkey Breast BLT's
Parsley Remoulade, Sourdough Bread

Slow Roasted Beef
Cured Tomatoes, Horseradish Dressing, Bibb Lettuce
Pickled Red Onion, Baguette

Prosciutto, Arugula
Parmaggiano Vinaigrette, Ficelle

Assorted Cookies and Black & Whites

BOXED LUNCH-38

Sandwich, Bag of Chips, 1 Piece Whole Fruit

Select 3-

Smoked Turkey, Onion, Manchego, Harissa Mayo, Peppadews
Mediterranean Tuna, Olive Oil, Lemon Juice, Capers, Olives, Fresh Herbs
Steak Sandwiches, Horseradish-Blue Cheese Sauce, Caramelized Onions
Herbed Chicken, Jalapeno Hummus, Feta Dressing
Caponata Style Veggie Sandwich-Tomato and Eggplant
Prosciutto, Mozzarella di Bufala, Basil Pesto, Tomato
Cured Ham, Sour Cherry Mostarda, Arugula, Crispy Onion
Rosemary Egg Salad, Mayo, Dijon, Lettuce
Grilled Salmon, Tarragon Remoulade, Grainy Mustard-Fennel Kraut

Sides-4 EA

Dittalini Pasta Salad-Deli Style
Red Bliss Potato Salad, Grainy Mustard, Mayo, Parsley
Cabbage Slaw, Tangy Ginger Aioli

Sweets- 3 EA

Chocolate-Peanut Butter Cookie
Caramel Pretzel Blondies
Mini Maple Sugar Glazed Bundt Cake

INCLUDED BEVERAGES

Freshly Brewed Iced Tea
Coffee, Decaffeinated Coffee, Black and Herbal Teas

Regular and Diet Coca Cola Soft Drinks- 5 per bottle

Please add \$5 for groups less than 50.

All prices per person unless otherwise noted.

Prices are subject of 24% 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.



HOT LUNCH BUFFETS

MARKET STATION-54

Roasted Eggplant and Tahini Salad

Orzo, Spinach, Feta, Greek Olives, Lemon

Spice Marinated Chickpea and Raisin Salad

Fresh Spinach, Bacon Dressing, Pickled Eggs

Dill and Yogurt Marinated Chicken

Horseradish Crusted Salmon
Yellow Pepper Sauce

Roasted Cauliflower
Parm Cheese and Speck

Pastry Chef's Selection of Assorted Desserts

TUSCAN INSPIRED STATION-60

Gem Lettuce Salad
Creamy Poppy Dressing, Celery, Anchovy

Artichoke and Kale Pasta
Sheep's Cheese and Red Pepper Flakes

Marinated Mushrooms
*Chianti Vinegar, Extra Virgin Olive Oil, Roasted Garlic
Tuscan Herbs*

Bread and Mozzarella Salad
Sherry Vinaigrette, Basil and Shallots

Wine Marinated Chicken-Farro and White Bean Ragout

Florentine Style Hanger Steak

Pastry Chef's Selection of Assorted Desserts

MEDITERRANEAN-56

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

Pastry Chef's Selection of Assorted Desserts

INCLUDED BEVERAGES

Freshly Brewed Iced Tea
Coffee, Decaffeinated Coffee, Black and Herbal Teas

Regular and Diet Coca Cola Soft Drinks- 5 per bottle

Please add \$5 for groups less than 50.

All prices per person unless otherwise noted.

Prices are subject of 24% 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.



PM BREAKS-15

Whoopie Pie Station

Three Varieties of Whoopie Pies
Chocolate, Vanilla and a Seasonally Inspired Version

Milk & Cookies

Pastry Chef's Assortment of Homemade Cookies
Local and/or Organic Milk

Donut Station

Mini Donuts
Accompanied by Assorted Fillings -Raspberry Jelly
Lemon, Vanilla Cream & Chocolate Fudge

Mini Cheesecake Station

Vanilla Cheesecakes and Chocolate Cheesecakes
Seasonal Assorted Toppings of Fresh Fruit
Preserves, Sauces, Pecan Praline & Oreo Crumbs

Movie Theater Candy Station

Chocolate Covered Raisins, Malted Milk Balls
Junior Mints, SnoCaps, Chocolate Bars
Gummy Bears, Cracker Jacks

Quesadilla Station

Cheese, Chicken and Chorizo Quesadillas
Guacamole, Hot Sauce, Sour Cream
Accompanied with Assorted Salsa's
Chipotle, Roasted Corn and Cucumber

Meatball Slider Station

Semolina Rolls and Tomato Sauce
Onion Frizzles, Mozzarella Cheese and Pesto Toppings

Mini Beef Hot Dog Station

Fresh Kraut, Green Onion Relish, Mustard, Ketchup
Chicago Dog Toppings :
Chopped Onion, Piccalilli, Tomato, Pickle Spear & Celery Salt

Cheese and Bruschetta Table

Local Goat, Cow and Sheep Cheeses, *Dried Fruit, Sliced Artisan Breads*
Bruschettas: *Fava Bean - Tomato - White Bean and Spinach - Cauliflower, Raisin and Pine Nut - Eggplant Puree - Roasted Red Pepper Hummus*

ENHANCEMENTS

Seasonal Whole Fresh Fruit- 5 ea
Assorted Protein and Granola Bars- 4 per bar
Assorted Full Size Candy Bar- 4.50 per bar
Coffee, Decaffeinated Coffee, Black and Herbal Teas- 5 per guest
Regular and Diet Coca Cola Soft Drinks- 5 per bottle
Bottled Still Water- 5 per bottle
High Octane Energy Drinks- 7 per drink
Flavored Vitamin Water- 6 per bottle

Based on 30 minutes of continuous service Please add \$5 for groups less than 50.
All prices per person unless otherwise noted.
Prices are subject of 24% 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.