

# Beverage Menu



Unlimited Beer, Wine and soda for 3 hrs \$10.95

Champagne Toast \$3.00 Per Person

Non Alcoholic Sparkling Cider \$2.95

Domestic Wine by the Bottle \$18.95

In Room Cash Bar \$100.00 Bartender Fee

Imported Mineral Water \$4.00

Pitcher of Soda \$5.95

Pitcher of Beer \$7.95

Unlimited Soda \$ 3.00

## Open Bar

Premium Brand

1 hour - \$11.95

2 hour - \$13.95

3 hour - \$15.95

4 hour - \$17.95



## Cocktail Hour

White Glove Butler Style Hors D'ouvres with a choice of Six with 1 hour open premium Bar \$21.95

## Hors D'ouvres for 1 hour

White Glove Butler Style Hors d'ouvres with choice of seven \$13.95

(Or customize your own Menu)

Add 18% Gratuity, \$50.00 M-Dee, and 7% NJ Sales Tax

5 days notice required of final guarantee number

Deposit of \$400.00 to secure room & Date.

NO party is confirmed without Contract & Deposit

Payment Due 3 Days Prior to Affair

(additional) \*

We gladly accommodate:

Luncheons

Dinners

Weddings

Corporate Functions

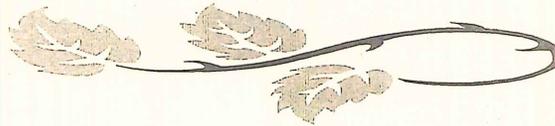
Birthdays

Anniversary

Showers

Bar / Bat mitzvah

Rehearsal Dinners



For our rates or questions concerning our fine cuisine please call us.

(973)696-0543

(973)696-9362

(973)696-0577

Fax - (973)-696-3243

www.parisinn.com

3/13



# Paris Inn Restaurant

Elegant Dining

LUNCHEONS, DINNER,

BANQUET, COCKTAILS

Continental and Northern

Italian Cuisine

## Party Menu

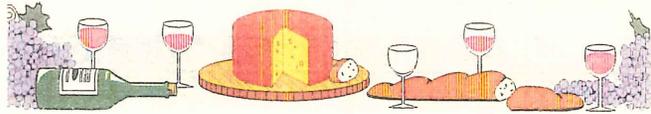


1292 Alps Road

Wayne, NJ 07470

(973) 696-0543

## Additional



International and Domestic Cheese Display  
and Fresh Seasonal Fruit Display with Iced  
Raw Garden Vegetables with onion dip.

\$4.95

Iced Raw Vegetable with Onion Dressing

\$2.00

Hot Anti-Pasta on Each Table

\$65.00 (Per Table of 8 to 10)

Cold Antipasta on Each Table

\$40.00 (Per Table of 8 to 10)

Assorted Miniature Pastries & Cookies

\$3.95

Venetian Table

\$7.95

Ice Carving

\$195.00

Cheese Spread and Crackers

\$2.00

Occasion Cake

\$2.50

Melon Carving

\$ p/a

International Coffees

Served with Assorted Liguers  
with Fresh Wipped Cream

\$2.50

Banana Flambee Cart \$2.50

TES: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

## Banquet Menu

All Entrees served with Appetizer, Tossed Tri-Color  
Salad, Fresh Vegetables & Roasted Red Potato,  
Rolls, Butter, Coffee, Tea, Decaf Coffee  
and Dessert (Three Color Parfait)

\$25.95 (\$29.95 Sat Nite)

### Appetizer

(choice of one)

Fresh Fruit Cocktail with Sherbet

Soup Du jour

Penne Pasta in a Vodka Sauce

Fresh Melon with Strawberry

### Salad

Tri-Color Salad with House Dressing

### Penne Pasta

(in a Vodka Sauce \$2.50 Extra as a third course)

### Entrees

(choice of Three)

Chicken Francaise

Chicken Christine

(sauteed with diced Tomato & mushrooms in a Chardonnay sauce  
with fresh Herbs and a touch of cream.)

Chicken Ala Paris

(Dipped in egg topped with Eggplant, Tomato and Baked Mozzarella  
cheese Sauteed in a Roasted Garlic White Wine sauce)

Filet of Sole Francaise

Tilapia Mediterano

Chicken Parmigiana

Prime Rib of Beef \* (\$12.00)

Chicken Marsala

Cedar Plank Roasted Salmon w/ Maple Thyme Glaze

Norwegian Salmon with Honey Mustard Sauce

Veal Parmigiana

12oz Steak w/ Cognac Mushroom Demi-glaze (\$10.00 ex.)

10 oz Filet Mignon with a Truffle Sauce \* (\$12.00)

10 oz Pork Chop \$3.00

Potato Crusted Chillian Sea Bass with a Ginger Beurre\* \$5.00

## Buffet Menu

Buffet Menu served with Tossed Salad, Asso:  
Rolls & Butter and your Choice of 6 Hot It  
Coffee, Tea, Decaf Coffee And Icecream

\$25.95 (\$ 29.95 Sat Night)

MIN  
35 people  
or more  
on Buffet.

### Choice of 6

Beef and Broccoli

Beef Burgandy

Chicken Christine

Chicken Ala Paris

(Dipped in egg topped with Eggplant, Tomato and Baked Mo  
cheese Sauteed in a Roasted Garlic White Wine sauce)

Chicken Marsala

Italian Sausage & Peppers

Stuffed Flounder Florentine

Fried Calamari

Swedish Meat Balls

Mussels Marinara

Veal & Peppers \* \$3.00

Norwegian Salmon with Honey Mustard Sauc

Broild Chicken with Lemon

Eggplant Rollatine

Chicken Tenders Scampi Style

Salmon Roulard Stuffed with Lobster Meat

Sauteed Broccoli

Carrot with Honey and Dill

String Beans Almondine

Risotto

Cavatelli with Broccoli

Baked Ziti

Stuffed Shells

Penne Vodka

Tortellini Della Noma

Sauteed Mixed fresh Vegetables

Roasted Red Potatoes

Caving Stations - Roast Loin of Pork - \$3.50

Fresh Turkey \$3.50 - Baked Virginia Ham - \$3.

Rack of Lamb - \$7.00 Roast Beef - \$5.00