Dinner Buffet



(Please Select One)

Classic Caesar Salad

Romaine Lettuce & Garlic Croutons Tossed in a Creamy Caesar Dressing, Topped with Parmesan Cheese

Garden Salad

Mixed Greens, Tomatoes, Cucumbers, Carrots & Your Choice of Dressing

Tomato & Mozzarella Salad

Mixed Greens, Roma Tomatoes & Fresh Mozzarella in a Balsamic Vinaigrette

Mandarin Salad

Fresh Romaine, Mandarin Oranges & Almonds in a Sesame Ginger Vinaigrette



(Please Select Two)

Chicken Francaise

Buttered Chicken Breast Served in a Tangy Lemon Sauce

Traditional Chicken Parm

Breaded Chicken Breast Topped with Marinara Sauce & Fresh Mozzarella Cheese

Chicken Piccata

Battered Chicken Breast Served with Salty Capers in a Light White Wine Lemon Sauce

Chicken Marsala

Served with a Mushroom Medley, Topped with a Marsala Wine Sauce

Alaskan Salmon

Topped with Artichoke Salsa

Flounder Florentine

Stuffed with Spinach, Served in a White Herbed Cream Sauce

Sliced Roasted Sirloin

Served in a Wild Mushroom Merlot Sauce

Penne a La Vodka

Served in a Plum Tomato Vodka Blush Sauce

(For a Third Entrée Please Add \$4.99 Per Person)



Garlic Mashed Potatoes
Over Roasted Potatoes
Seasonal Vegetable Medley
Ratatouille
Fresh Garlic Soy Beans
Wild Rice



Chef's Selection of Decedent Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Tazo Herbal Teas & Soft Beverages

\$44.99 Per Person

*All pricing is subject to a 22% service charge & a 6.875% NJ State Sales Tax



Plated Dinner



(Please Select One)

Classic Caesar Salad

Romaine Lettuce & Garlic Croutons Tossed in a Creamy Caesar Dressing, Topped with Parmesan Cheese

Garden Salad

Mixed Greens, Tomatoes, Cucumbers, Carrots & Your Choice of Dressing



(Please Select Two)

Chicken Cordon Bleu

Stuffed with Ham & Swiss Cheese

Chicken Mediterranean

Topped with Calamata Olives, Fresh Tomatoes, Garlic & Onion

Chicken Piccata

Battered Chicken Breast Served with Salty Capers in a Light White Wine Lemon Sauce

Chicken Marsala

Served with a Mushroom Medley, Topped with a Marsala Wine Sauce

Filet Mignon

Wrapped in Bacon & Served in a Cognac Cream Sauce (41.99 Per Person)

% Duets

Petit Filet Mignon & Lobster Tail

The Finest Filet Mignon Grilled Over an Open Flame & Served with a Wild Mushroom Merlot Sauce, Accompanied by an Atlantic Lobster Tail (Market Price)

Tomato & Mozzarella Salad

Mixed Greens, Roma Tomatoes & Fresh Mozzarella in a Balsamic Vinaigrette

Mandarin Salad

Fresh Romaine, Mandarin Oranges & Almonds in a Sesame Ginger Vinaigrette

Alaskan Salmon

Topped with Artichoke Salsa

Roasted Tender Pork Loin

Rolled and Stuffed with Sautéed Spinach & Feta Cheese

Rigatoni Pomadora

Tossed with Fresh Tomatoes & Black Olives in a White Wine Sauce

New York Strip

Grilled to Perfection & Served with caramelized Onions in Au-Jus Sauce (44.99 Per Person)

New York Strip Steak & Jumbo Shrimp

New York Strip Steak Grilled to Perfection & Topped with a Silky Demi-Glace, Accompanied by Grilled Jumbo Shrimp in a Citrus Marinade (Market Price)

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375 Mount Hope Avenue, Rockaway, NJ 07866
<u>Tel:973-328-0600</u> Website: www.rockaway.hgi.com

Plated Dinner



Chef's Selection of Seasonal Vegetable & Starch

Warm Dinner Rolls & Butter Rosettes



(Please Select One)

New York Style Marble Cheesecake

Death by Chocolate Cake

Grandma's Apple Pie



Homemade Bread Pudding

Individual Poached Pears

Carrot Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Tazo Herbal Teas & Soft Beverages

\$39.99 Per Person

*All pricing is subject to a 22% service charge & a 6.875% NJ State Sales Tax

Beverage Options



88 Open Bar

(Pricing is Per Person)

Call Brand Bar

House Brand Vodka, Gin, Rum, Scotch, House Wines, Budweiser & Coors Light

First Hour...\$9.99 Second Hour...\$6.99 Each Additional Hour...\$3.99

Premium Brand Bar

Absolute Vodka, Beefeater Gin, Bacardi Silver Rum, Seagram's 7 Rye, Dewar's, Jim Beam, Cuervo Gold Tequile, Malibu, Spiced Rum, Peach Schnapps, Amaretto, Triple Sec, Sweet & Dry Vermouth, Copper Ridge Wines, Yeungling, Coors Light & Corona

First Hour...\$11.99 Second Hour...\$7.99 Each Additional Hour...\$4.99

Ultra Premium Brand Bar

Kettle One Vodka, Tanqueray Gin, Bacardi Silver Rum, Seagram's VO Rye, Johnny Walker Black, Jack Daniels, 1800 Tequila, Captain Morgan, Malibu, Dekyper Peach Schnapps, Amaretto Di Saronno, Sweet & Dry Vermouth, Copper Ridge Wines, Yuengling, Coors Light, Heineken, Blue Moon & Corona

First Hour...\$16.99 Second Hour...\$10.99 Each Additional Hour...\$6.99



M Hosted Bar

(Pricing is Per Drink)

Name Brand Cocktail...\$8.00 Premium Brand Cocktail...\$9.00 Ultra Premium Cocktail...\$10.00

Cordials...\$8.00 Domestic Bottled Beer...\$7.00 Imported Bottled Beer...\$7.00

Domestic Wine...\$8.00

Assorted Soft Drinks, Juices & Bottled Water...\$2.00



🞇 Cash Bar

(Pricing is Per Drink)

Name Brand Cocktail...\$8.00 Premium Brand Cocktail...\$9.00 Ultra Premium Cocktail...\$10.00

Cordials...\$8.00 Domestic Bottled Beer...\$7.00 Imported Bottled Beer...\$7.00

Domestic Wine...\$8.00

Assorted Soft Drinks, Juices & Bottled Water...\$2.00



Mocktail Station

Shirley Temple Virgin Mojito Mock-Pink Lady Virgin Pina Colada (\$7.99 Per Person)

Virgin Garden Mary Strawberry Daiquiri Virgin Cosmopolitan Pom-Berry Bellini

*All pricing is subject to a 22% service charge & a 6.875% NJ State Sales Tax

