

PRIVATE & GROUP DINING



# PRIVATE & GROUP DINING

Pat Leone, Director of Private Dining  
[privatedining@railssteakhouse.com](mailto:privatedining@railssteakhouse.com)

Rails Steakhouse  
10 Whitehall Road Towaco, NJ 07082

973.487.6633 cell / text  
973.335.0006 restaurant

# PRIVATE DINING PLANNING INFORMATION

RAILS STEAKHOUSE IS LOCATED IN MORRIS COUNTY IN THE HEART OF MONTVILLE TOWNSHIP AND RANKS AMONG THE TOP STEAKHOUSES IN NEW JERSEY. RAILS IS KNOWN FOR USDA PRIME AND CAB CORN-FED BEEF, DRY-AGED 28-30 DAYS ON PREMISE IN OUR DRY AGING STEAK ROOM, AND AN AWARD WINNING WINE LIST RECOGNIZED BY WINE SPECTATOR.

## **DINING AT RAILS**

THE INTERIOR DESIGN IS BREATHTAKING - SPRAWLING TIMBER, NATURAL STONE WALLS, GLASS ACCENTS, FIRE AND WATER FEATURES. GUESTS ARE INVITED TO UNWIND IN LEATHER CAPTAIN'S CHAIRS AND COUCHES THAT ARE ARRANGED TO INSPIRE CONVERSATION IN ONE OF THREE LOUNGES.

STROLL ALONG THE CATWALK AND EXPLORE RAFTER'S LOUNGE AND THE MOSAIC ROOM. DESCEND TO THE BASEMENT AND FIND THE SECRET PASSAGE THAT TAKES YOU TO THE WINE CELLAR, DRY-AGING STEAK ROOM AND YOU WILL BE DELIGHTFULLY SURPRISED WHEN YOU FIND SPEAKEASY, THIRTY 3, SERVING SKILLFULLY CRAFTED COCKTAILS.

LOW CEILINGS AND A QUIET LOUNGE IS WHAT YOU'LL FIND BEHIND THE SECRET ENTRANCE. CONTINUE TO EXPLORE, AND YOU WILL ARRIVE AT THE IRON GATE THAT IS SET INTO THE HALLWAY NEXT DOOR TO THE SPEAKEASY. DISCOVER THE UNDERGROUND WINE CAVE, WHERE YOUR PRIVATE PARTY WILL EXPERIENCE UNIQUE WINE AND SPIRITS WHILE SAVORING CHEF INSPIRED SMALL PLATES AND DINNERS. THEN, COME UP FOR AIR TO DINE AL FRESCO IN THE OUTDOOR TRACKSIDE OR VISTA TERRACE WITH THEIR OUTDOOR BARS.

## **PARKING AND ACCESSIBILITY**

VALET PARKING IS AVAILABLE WEDNESDAY THROUGH SATURDAY AFTER 5:00 PM, AND ON SUNDAY BEGINNING AT 3:00 PM. VALET ATTENDANTS CAN BE AVAILABLE FOR A MORNING OR AFTERNOON EVENT AT AN ADDITIONAL CHARGE PER ATTENDANT. THERE IS PARKING IN EITHER TRAIN STATION PARKING LOTS ADJACENT TO THE RESTAURANT AFTER 5:00 PM, OR ON THE STREET IN FRONT OF THE RESTAURANT ON WHITEHALL ROAD. THE RESTAURANT IS ACCESSIBLE FOR THOSE WITH WHEELCHAIRS OR DISABILITIES.

## **RESERVATIONS**

ALL RESERVATIONS ARE FIRST COME, FIRST SERVED WITH A SIGNED AGREEMENT AND A DEPOSIT. THE FULL AMOUNT OF THE DEPOSIT WILL BE APPLIED TO THE FINAL BILL ON THE DAY OF THE EVENT. DURING PRIME A LA CARTE DINNER SEATING, RAILS WILL INFORM THE CUSTOMER OF THE MINIMUM AMOUNT OF FOOD AND BEVERAGE SPENDING PRIOR TO 20% SERVICE CHARGE AND 6.625% NJ SALES TAX TO RESERVE A ROOM FOR A PRIVATE EVENT. MINIMUM SPENDS ARE SEASONAL.

## **ROOM ASSIGNMENTS**

ROOMS ARE RESERVED ACCORDING TO THE NUMBER OF PEOPLE ANTICIPATED AT THE TIME OF THE BOOKING. ROOM FEES ARE APPLICABLE IF GROUP ATTENDANCE DROPS BELOW THE ESTIMATED ATTENDANCE AT THE TIME OF BOOKING. RAILS RESERVES THE RIGHT TO CHANGE ROOMS TO A MORE SUITABLE SIZE, WITH NOTIFICATION, IF ATTENDANCE DECREASES OR INCREASES.

## **EVENT ARRANGEMENTS**

TO ENSURE EVERY DETAIL IS HANDLED IN A PROFESSIONAL MANNER, RAILS REQUIRES THAT YOUR MENU SELECTIONS AND SPECIFIC NEEDS BE FINALIZED 21 DAYS TO YOUR FUNCTION. AT THAT POINT YOU WILL RECEIVE A COPY OF OUR BANQUET EVENT ORDER ON WHICH YOU MAY MAKE ADDITIONS AND DELETIONS AND RETURN TO US WITH YOUR CONFIRMING SIGNATURE.

## **FOOD AND BEVERAGE**

CURRENT PRICES ARE INDICATED ON THE ENCLOSED MENUS. DUE TO SEASONALITY AND / OR AVAILABILITY OF PRODUCTS AND / OR COST FLUCTUATIONS ESTIMATED QUOTED PRICES ARE VALID FOR 90 DAYS FROM THE AGREEMENT DATE. ALL PRICES ARE QUOTED PER GUEST UNLESS OTHERWISE INDICATED. CHILDREN'S PRICING IS 50% OF ADULT PRICING; 12 AND OLDER WILL BE CHARGED FULL PRICE. TODDLERS ARE OFFERED SELECTIONS FROM THE KIDS MENU. BAR PRICES ARE PER DRINK UNLESS OTHERWISE INDICATED. A \$125 BARTENDER FEE PER BARTENDER WILL BE APPLIED TO ALL BARS.

## **GUARANTEES**

WE NEED YOUR ASSISTANCE IN MAKING YOUR EVENT IS A SUCCESS. RAILS REQUIRES NOTIFICATION TO THE EXECUTIVE CHEF OF THE EXACT NUMBER OF GUESTS THREE BUSINESS (72 HOURS) DAYS PRIOR TO THE EVENT DATE. THIS CONFIRMED NUMBER CONSTITUTES THE GUARANTEE. IF LESS THAN THE GUARANTEED NUMBERS OF GUESTS ATTEND THE FUNCTION, THE ORIGINAL GUARANTEE NUMBER WILL BE ASSESSED. IF NO GUARANTEE IS GIVEN, THE EXPECTED NUMBER OF PEOPLE WILL BE CONSIDERED YOUR GUARANTEE.

## **AUDIO VISUAL EQUIPMENT**

EVENT GUESTS ARE WELCOME TO USE OUR LCD MONITORS TO SHOW A PRESENTATION WITHOUT CHARGE. IT IS THE RESPONSIBILITY OF THE GUEST TO PROVIDE THEIR OWN LAPTOP, HDMI ADAPTORS IF NEEDED, A HDMI CABLE, AND EXTENSION CORDS. WE RECOMMEND THAT YOU TEST ALL OF YOUR EQUIPMENT WITH OURS FOR FUNCTIONALITY 5 DAYS BEFORE THE START OF YOUR EVENT.

## **PAYMENT**

FINAL PAYMENT IS DUE AT THE CONCLUSION OF THE EVENT. RAILS ACCEPTS CREDIT CARDS OR CASH, PERSONAL OR CORPORATE CHECKS ARE NOT ACCEPTABLE AS THE FINAL PAYMENT.

## THE LIBRARY

*Walls of candle-lit stacked stone, a marble floor, cozy tables, leather chairs and, of course, a book-lined wall help to create the warm, authentic ambiance here. Floor-to-ceiling windows on one side of the room offer a picturesque view of downtown Towaco and Waughaw Mountain for all to enjoy.*



- CAPACITY:** Max of 40 guests for a seated meal, 35 for a shower, or 30 for a mingle and seated meal.
- DAYTIME EVENTS:** Minimum of 25 adult guests, 35 for a buffet. Events during the day must conclude by 3:00 p.m.
- EVENING EVENTS:** Subject to a food and beverage minimum; events are up to 5 hours.
- MEETING ROOM:** Short meetings starting as early as 8 a.m. with coffee/tea service only or meetings with no service \$250 for 3 hours or less, \$75 for each additional hour. Setup and breakdown is included in the time frame.
- AUDIO VISUAL:** The Library is equipped with a 55" LCD TV with a HDMI connection & complementary wifi.

## MAIN DINING ROOM

*The Main Dining Room features Rails signature walls of gorgeous stacked stone, high, wood-beamed ceilings, beautiful lighting and expansive windows with wonderful views in all directions. You and your guests and colleagues will love the large, comfortable, Hollywood-style leather booths and the front row views into our impressive Cooking and Display Kitchen.*



- CAPACITY:** Max of 100 guests for a seated meal, 100 for a mingle and seated meal.
- DAYTIME EVENTS:** Minimum of 60 adult guests, 60 for a buffet. Events during the day must conclude by 3:00 p.m.
- EVENING EVENTS:** Subject to a food and beverage minimum: Tuesday - Thursday
- AUDIO VISUAL:** The Main Dining Room is equipped with 4 - 55" LCD TV's with a HDMI connection & complementary wifi.

## MOSAIC ROOM

*The Mosaic Room is an exquisite, more intimate private dining option named for its arrestingly beautiful floor, which is a handcrafted mosaic of cross-sections from trees and branches felled during superstorm Sandy. This unique room features high-beamed ceilings, glass floor panels and floor-to-ceiling windows overlooking downtown Towaco and Waughaw Mountain.*



- CAPACITY:** Max of 50 guests for a seated meal or shower, 40 for a mingle and seated meal. 60 for a cocktail party.
- DAYTIME EVENTS:** Minimum of 25 adult guests, 35 for a buffet. Events during the day must conclude by 3:00 p.m.
- EVENING EVENTS:** Subject to a food and beverage minimum; events are up to 5 hours.
- MEETING ROOM:** Short meetings starting as early as 8 a.m. with coffee/tea service only or meetings with no service for 3 hours or less \$250, \$75 for each additional hour. Setup and breakdown is included in the time frame.
- AUDIO VISUAL:** The Mosaic Room is equipped with a 55" LCD TV with a HDMI connection & complementary wifi.

## VISTA TERRACE

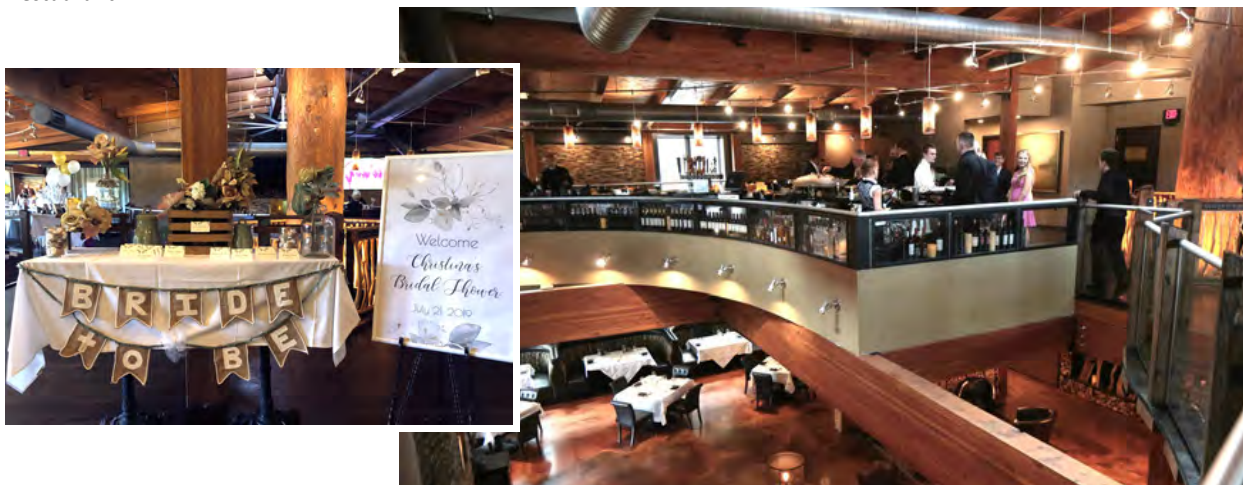
*During warmer months, host an event on our beautiful Vista Terrace. Your family, friends, and colleagues will love this spacious, covered outdoor area on Rails top level, complete with its own bar and fireplace. The Vista Terrace overlooks the Towaco train station and is perfect for celebrating personal milestones like birthdays, class reunions and anniversaries as well as corporate parties. It is also an excellent location for a cocktail and hors d'oeuvres hour before proceeding to one of our interior rooms for dinner.*



- CAPACITY:** Maximum of 50 guests for a mingle or cocktail party. Room can be sectioned for smaller parties.
- DAYTIME EVENTS:** Varies based on use / access to Rafters and Mosaic room. Events during the day must conclude by 3:00 p.m.
- EVENING EVENTS:** Flexible / minimum varies based on use.
- AUDIO:** Vista Terrace has complementary wifi.

## RAFTERS LOUNGE

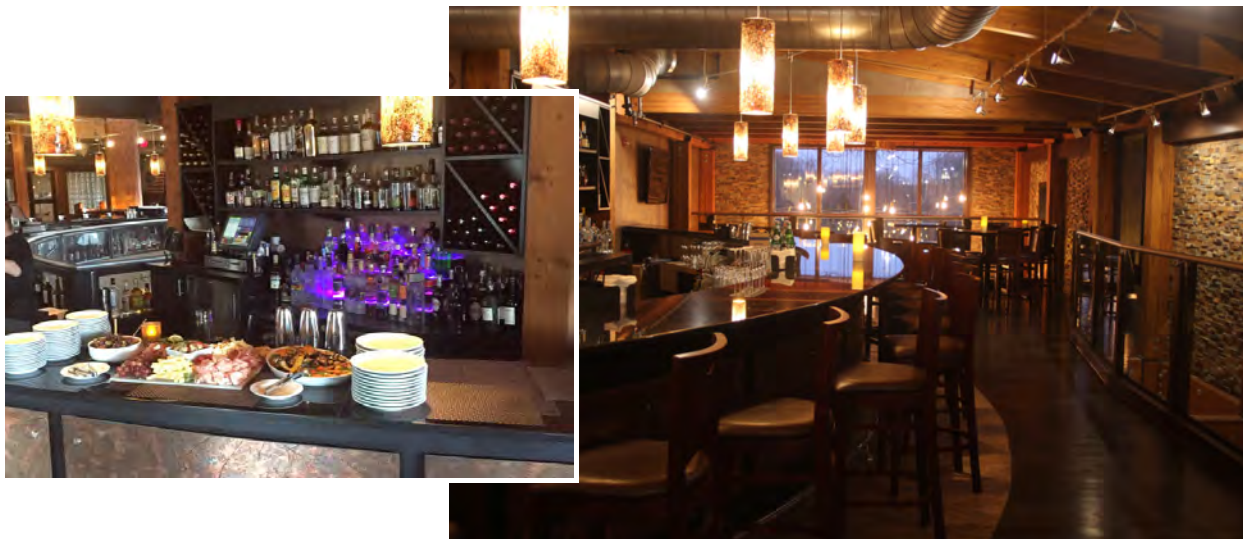
*Rafters Lounge is a spacious area with an open floor plan on Rails upper level. It is perfect for larger and more casual events and parties. Your guests will be captivated by the beautiful two-story fireplace, the skylights and striking woodwork of the high ceiling and the unique catwalks which mirror the railroad tracks outside as they connect the lounge to other parts of the restaurant.*



- CAPACITY:** Max of 80 guests for a seated meal, 60 for a mingle then a seated meal. 150 for a mingle or cocktail party.
- DAYTIME EVENTS:** Minimum of 25 adult guests, 35 for a buffet. Events during the day must conclude by 3:00 p.m.
- EVENING EVENTS:** Flexible / minimum varies based on use: Sunday - Thursday . Subject to a food and beverage minimum Friday and Saturday.
- AUDIO VISUAL:** Bar is equipped with a 100" LCD TV with a HDMI connection & complementary wifi.

## RAFTERS at the EDISON LIGHTS

*Rafters at the Edison Lights is the perfect setting for an intimate dinner or cocktail party. It features an elegant, curved bar with beautiful lighting, cozy leather chairs, and floor-to-ceiling windows.*



- CAPACITY:** Max of 16 guests for a seated meal, 30 guests for a mingle or cocktail party.
- DAYTIME EVENTS:** Varies based on use / access to Rafters and Mosaic room. Events during the day must conclude by 3:00 p.m.
- EVENING EVENTS:** Flexible / minimum varies based on use.
- AUDIO VISUAL:** Equipped with a 55" LCD TV with a HDMI connection & complementary wifi.

## WINE CAVE

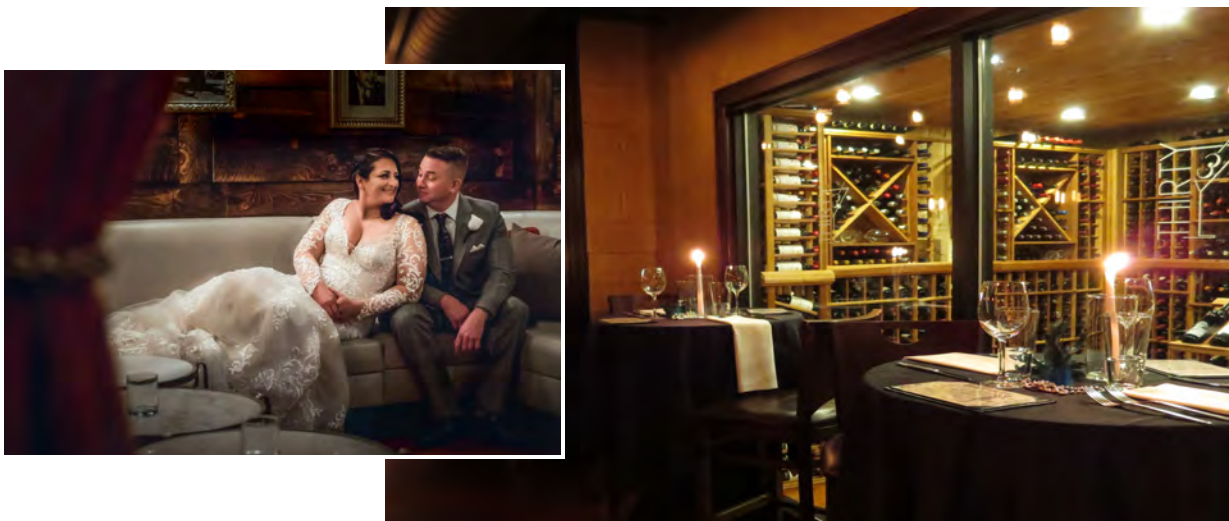
Warm and inviting, the setting in Rails Wine Cave is rustic and casually elegant. The underground Wine Cave is where your party will experience unique wine and spirits while savoring Chef inspired small plates and dinners. Features include an intimate lounge, private bar, and custom designed pendant lamps and candles complementing the scene with a warm amber glow throughout.



- CAPACITY:** Max of 40 guests for a seated meal or shower, 40 for a mingle then a seated meal. 65 for a cocktail party.
- DAYTIME EVENTS:** Minimum of 25 adult guests, 35 for a buffet. Events during the day must conclude by 3:00 p.m.
- EVENING EVENTS:** Subject to a food and beverage minimum; events are up to 5 hours.
- MEETING ROOM:** Short meetings starting as early as 8 a.m. with coffee/tea service only or meetings with no service for 3 hours or less \$250, \$75 for each additional hour. Setup and breakdown is included in the time frame.
- AUDIO VISUAL:** The Wine Cave is equipped with a 55" LCD TV with a HDMI connection & complementary wifi.

## SPEAKEASY thirty3

Reminiscent of a cozy Prohibition Era speakeasy, Thirty3 is the place to be if you are looking for a unique nightlife experience. Soak in the authentic atmosphere as mixologists make hand-crafted cocktails using the highest quality ingredients, hand-squeezed juices, and fresh herbs. Secretly located underneath Rails Steakhouse in Towaco, NJ (where the Feds would never think to look!), Thirty3 welcomes you to come and explore its hidden passageways and relax on soft leather chairs, and sofas in the Edison era lit back room while enjoying music on Friday and Saturday nights.



- CAPACITY:** Maximum of 100 guests. This room is best suited for a mingle or cocktail party.
- DAYTIME EVENTS:** Minimum of 25 adult guests, 35 for a buffet. Events during the day must conclude by 3:00 p.m.
- EVENING EVENTS:** Subject to a food and beverage minimum; events are up to 5 hours.
- AUDIO VISUAL:** thirty3 is equipped with 4 - 55", and 1 - 65" LCD TVs with HDMI connection.

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*Wine Spectator  
Award of  
Excellence  
2016 - 2019*



*Meetings & Events 2018  
Best Restaurant with  
Private Dining Space*



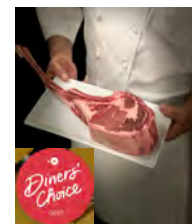
*Tripadvisor  
Certificate of  
Excellence  
2018*



*Tripadvisor  
Traveler's  
Choice 2018*



*Best Steakhouse  
in New Jersey  
2019*



*Open Table  
Diners Choice  
2016 - 2020*



*Daily Voice  
Best Steakhouse  
2019*



## MINGLE & SIT DOWN BRUNCH \$65 per person including brunch below

Served for 30 minutes prior to brunch service



RAILS WAFFLE BAR *featuring Sliced Banana, Strawberries, and Blueberries, Berry Compote, Chocolate Chips, Nutella, Berkshire Bacon, Chicken Fingers, & Maple Syrup*

~ Passed Hors d'oeuvres:

PETITE MARYLAND CRAB CAKE *Jalapeño-Cilantro Mayonnaise*

KOBE BEEF SLIDERS *Caramelized Onions, Fontina Cheese, Truffle Aioli*

CHICKEN EMPANADAS *Tomatillos, Onion, Garlic, Cilantro, Corn Relish*

LEEK & WILD MUSHROOM CROQUETTES *Thyme, Gruyère*

## SIT DOWN BRUNCH

\$46 per person

Appetizers served family style

### BREAKFAST HASH

*Braised Short Ribs, Diced Potato, Bell Pepper, Mushroom, Sunny Side Egg*

### CARAMELIZED ONION & APPLE FLATBREAD

*Creme Fraiche*

### FRESH SLICED FRUIT, MELON & BERRIES PLATTER

*Mint Syrup*

Salad RAILS SIMPLE SALAD

*Baby Greens, Carrot and Fennel Ribbons, Tomatoes, Champagne Vinaigrette*

Entrée your guests will select one of the following the day of your event

### SALMON BENNY

*Smoked Salmon, Grilled Beefsteak Tomato & Bermuda Onion, Avocado, Poached Egg, Hollandaise Sauce*

### RICOTTA STUFFED ALMOND CROISSANT FRENCH TOAST

*Warm Local Peach & Blueberry Sauce*

### SPRING VEGETABLE & FONTINA FRITTATA

*Asparagus, Peppers, Spinach, Mushrooms, Fontina Cheese*

### 10 OZ., FLAT IRON STEAK

*Cheddar Cheese Potato Gratin, Asparagus Tempura, Bordelaise Sauce*

Dessert please select one of the dessert options, includes hot coffee or tea



### FIVE LAYER CELEBRATION CAKE.

*Select either a decadent Chocolate Cake with Chocolate Mousse, House-Made Carrot Cake with Cream Cheese Icing or Lemon Cake with Lemon Curd Filling*

### INDIVIDUAL RAILS SIGNATURE BUTTER CAKE

*Blueberry Sauce, Toasted Almonds, Whipped Mascarpone*

*Please note:* Seated brunch require a minimum of 25 adult guests

# MINGLE & BUFFET BRUNCH

**\$ 68** per person including the buffet below

Served for 30 minutes prior to brunch service



RAILS WAFFLE BAR *featuring Sliced Banana, Strawberries, and Blueberries, Berry Compote, Chocolate Chips, Nutella, Berkshire Bacon, Chicken Fingers, & Maple Syrup*

~ Passed Hors d'oeuvres:

PETITE MARYLAND CRAB CAKE *Jalapeño-Cilantro Mayonnaise*

KOBE BEEF SLIDERS *Caramelized Onions, Fontina Cheese, Truffle Aioli*

CHICKEN EMPANADAS *Tomatillos, Onion, Garlic, Cilantro, Corn Relish*

LEEK & WILD MUSHROOM CROQUETTES *Thyme, Gruyère*

## BUFFET BRUNCH

**\$ 49** per person

COUNTRY SCRAMBLED EGGS

*Chives, Cheddar Cheese*

OVERNIGHT PAN FRENCH TOAST

*Butterscotch Caramel Sauce*

PENNE WITH CHICKEN AND TARRAGON CREAM

*Mushrooms, Sweet Peas*

TRUFFLED WILD MUSHROOM PENNE

*Caramelized Onions, Leeks, Truffle Cream Sauce*



OMELETTES YOUR WAY Egg Station for 1 hour

*Red and Green Bell Pepper*

*Mushrooms*

*Onions*

*Tomatoes*

*Spinach*

*Diced Ham*

*Smoked Bacon*

*Fennel Sausage*

*Cheddar Cheese*

*Gruyère*

MINI BUTTER CROISSANTS & MINI MUFFINS  
*Cinnamon Honey Butter*

APPLEWOOD SMOKED BACON

HOMESTYLE POTATOES

*Yukon Gold Potatoes, Sea Salt, Fresh Herbs*

FRESH SLICED FRUIT, MELON & BERRIES PLATTER  
*Mint Syrup*

PEACHES & PECAN SALAD

*Mizuna Lettuce, Blueberries, Gorgonzola, Candied Pecans, Honey Lime Vinaigrette*

Dessert please select one option, includes hot coffee or tea

FIVE LAYER CELEBRATION CAKE.

*Select either a decadent Chocolate Cake with Chocolate Mousse, House-Made Carrot Cake with Cream Cheese Icing or Lemon Cake with Lemon Curd Filling*

ASSORTED COOKIE PLATTER *Chefs selection*

*Please note:* Priced based on a maximum of 2 hours. Buffets require a minimum of 35 adult guests

## MINGLE & LUNCH

**\$ 57** per person including lunch below

Served for 30 minutes prior to lunch service



### FIVE CHEESE MAC DADDY STATION

*Toppings include Sautéed Mushroom, Grilled Onions, Smoked Brisket, and Berkshire Bacon*

*~ Passed Hors d'oeuvres:*

KOBE BEEF SLIDERS *Caramelized Onions, Fontina Cheese, Truffle Aioli*

CHICKEN EMPANADAS *Tomatillos, Onion, Garlic, Cilantro, Corn Relish*

PETITE MARYLAND CRAB CAKE *Jalapeño-Cilantro Mayonnaise*

LEEK & WILD MUSHROOM CROQUETTES *Thyme, Gruyère*

## LUNCHEON MENU ONE

**\$ 38** per person

Appetizers served family style

### FIG & BLEU FLATBREAD

*Figs, Gorgonzola, Caramelized Onions, Arugula, Balsamic Reduction*

### ASPARAGUS RISOTTO

*Lemon Zest, Parmesan*

Salad RAILS SIMPLE SALAD

*Baby Greens, Carrot and Fennel Ribbons, Tomatoes, Champagne Vinaigrette*

Entrée your guests will select one of the following the day of your event

### 10 oz., FLAT IRON STEAK

*Cheddar Cheese Potato Gratin, Asparagus Tempura, Bordelaise Sauce*

### RAILS BURGER

*Cheddar Cheese, Lettuce, Tomato, Onion and Fries*

### LEMON PEPPER MARINATED GOFFLE FARMS CHICKEN BREAST

*Quinoa, Cucumbers, Chick Peas, Black Olives, Feta Cheese*

### MISO GLAZED ORGANIC SALMON

*Baby Bok Choy, Edamame, Pickled Shitake, Lemongrass Broth*

Dessert please select one option, includes hot coffee and tea

### FIVE LAYER CELEBRATION CAKE.

*Select either a decadent Chocolate Cake with Chocolate Mousse,  
House-Made Carrot Cake with Cream Cheese Icing or Lemon Cake with Lemon Curd Filling*

### INDIVIDUAL RAILS SIGNATURE BUTTER CAKE

*Blueberry Sauce, Toasted Almonds, Whipped Mascarpone*

### "HALF BAKED" BROWNIE BAR

*Fudge Brownie, Cookie Dough, Caramel Ganache*

**Please note:** A minimum guarantee of 20 adult guests are required for private lunch. Lunch must conclude by 3:00 pm.

## MINGLE & LUNCH

Served for 30 minutes prior to lunch service

**\$ 6 5** per person including lunch below



### FIVE CHEESE MAC DADDY STATION

*Toppings include Sautéed Mushroom, Grilled Onions, Smoked Brisket, and Berkshire Bacon*

~ Passed Hors d'oeuvres:

KOBE BEEF SLIDERS *Caramelized Onions, Fontina Cheese, Truffle Aioli*

CHICKEN EMPANADAS *Tomatillos, Onion, Garlic, Cilantro, Corn Relish*

PETITE MARYLAND CRAB CAKE *Jalapeño-Cilantro Mayonnaise*

LEEK & WILD MUSHROOM CROQUETTES *Thyme, Gruyère*

## LUNCHEON MENU TWO

**\$ 4 6** per person

Appetizers served family style

### FIG & BLEU FLATBREAD

*Figs, Gorgonzola, Caramelized Onions, Arugula, Balsamic Reduction*

### DOUBLE CUT MAPLE-PEPPER GLAZED BERKSHIRE BACON

*Cured and Smoked in House*

### POTATOES & SAUSAGE

*Warm Yukon Gold Potatoes, Red Onion, Sweet Italian Sausage, Sherry Vinaigrette*

Salad RAILS SIMPLE SALAD

*Baby Greens, Carrot, Fennel Ribbons, Tomatoes, Champagne Vinaigrette*

Entrée your guests will select one of the following the day of your event

### 12 oz., DRY AGED NY STRIP STEAK

*Cheddar Cheese Potato Gratin, Asparagus Tempura, Bordelaise Sauce*

### MARYLAND-STYLE CRAB CAKES

*Mango Slaw, Cilantro Aioli, Old Bay Fries*

### LEMON PEPPER MARINATED GOFFLE FARMS CHICKEN BREAST

*Quinoa, Cucumbers, Chick Peas, Black Olives, Feta Cheese*

### MISO GLAZED ORGANIC SALMON

*Baby Bok Choy, Edamame, Pickled Shitake, Lemongrass Broth*

Dessert please select one option, includes hot coffee and tea

### FIVE LAYER CELEBRATION CAKE

*Select either a decadent Chocolate Cake with Chocolate Mousse,*

*House-Made Carrot Cake with Cream Cheese Icing or Lemon Cake with Lemon Curd Filling*

### INDIVIDUAL RAILS SIGNATURE BUTTER CAKE

*Blueberry Sauce, Toasted Almonds, Whipped Mascarpone*

### "HALF BAKED" BROWNIE BAR

*Fudge Brownie, Cookie Dough, Caramel Ganache*

**Please note:** A minimum guarantee of 20 adult guests are required for private luncheon. Lunch must conclude by 3:00 pm.

# RECEPTION & DINNER

**\$ 1 1 4** per person including dinner below

Served for 60 minutes prior to dinner service

~ Passed Hors d'oeuvres:

COCONUT SHRIMP *Orange Chili Sauce*

LEEK & MUSHROOM CROQUETTES, *Aioli*

PAN SEARED LAMB LOLLIPOPS *Rosemary, Dijon*

KOBE BEEF SLIDERS *Fontina Cheese, Truffle Aioli.*

KOBE BEEF SLIDERS *Fontina Cheese, Truffle Aioli.*

~ *Select either the Rustic Antipasti Board, or the Grilled Vegetable Board from the Cocktail Party section.*

# DINNER MENU ONE

**\$ 6 9** per person

Appetizer served family style

POINT JUDITH CALAMARI

*Crispy Fried, Sriracha Mayonnaise*

BURRATA

*Peperonata, Capers, Baby Arugula, Caper-Raisin Jam, Toasted Country Bread*

Salad please pre-select one

RAILS SIMPLE SALAD

*Baby Greens, Carrot and Fennel Ribbons, Tomatoes, Champagne Vinaigrette*

CAESAR SALAD

*Romaine Hearts, Garlic Croutons, Shaved Grana Padano*

Entrée your guests will select one of the following the day of your event

12 oz., FILET MIGNON

GOFFLE ROADS STUFFED ORGANIC CHICKEN BREAST

*Spinach, Fontina, Piquillo Peppers*

PANKO CRUSTED ORGANIC SCOTTISH SALMON

*Quinoa, Rainbow Chard*

CRAB STUFFED SHRIMP

*Sweet Corn Grits, Red Pepper Coulis, Jalapeno-Lime Butter Sauce*

Sides served family style

Creamed Spinach

Mashed Potatoes

Dessert please select one option

SIGNATURE BUTTER CAKE

*Blueberry Sauce, Toasted Almonds, Whipped Mascarpone*

NY STYLE CHEESECAKE

*Berry Compote, Whipped Cream*

"HALF BAKED" BROWNIE BAR

*Fudge Brownie, Cookie Dough, Caramel Ganache*

## RECEPTION & DINNER

Served for 60 minutes prior to dinner service

**\$ 1 2 4** per person including dinner below

~ Passed Hors d'oeuvres:

COCONUT SHRIMP *Orange Chili Sauce*

LEEK & MUSHROOM CROQUETTES, *Aioli*

PAN SEARED LAMB LOLLIPOPS *Rosemary, Dijon*

KOBE BEEF SLIDERS *Fontina Cheese, Truffle Aioli*

KOBE BEEF SLIDERS *Fontina Cheese, Truffle Aioli.*

~ *Select either the Rustic Antipasti Board, or the Grilled Vegetable Board from the Cocktail Party section.*

## RAILS DINNER MENU TWO

**\$ 7 9** per person

Appetizer served family style

POINT JUDITH CALAMARI

*Crispy Fried, Sriracha Mayonnaise*

DOUBLE CUT MAPLE & PEPPER GLAZED BERKSHIRE BACON

*Cured and Smoked in House*

TUNA TARTARE

*Hand Cut Ahi Tuna, Avocado Mousse, Soy-Lime Vinaigrette, Wonton Crisps*

Salad please pre-select one

RAILS SIMPLE SALAD

*Baby Greens, Carrot and Fennel Ribbons, Tomatoes, Champagne Vinaigrette*

CAESAR SALAD

*Romaine Hearts, Garlic Croutons, Shaved Grana Padano*

Entrée your guests will select one of the following the day of your event

28 DAY DRY AGED PRIME BONE-IN NY STRIP STEAK, 20 oz.

FILET MIGNON, 12 oz.

GOFFLE ROADS STUFFED ORGANIC CHICKEN BREAST

*Spinach, Fontina, Piquillo Peppers*

MUSTARD CRUSTED ORGANIC SCOTTISH SALMON

*Quinoa, Rainbow Chard*

Sides served family style

Creamed Spinach

Forest Mushrooms, Shallots and Thyme

Mashed Potatoes

Dessert please pre-select two to be offered to your guests the day of your event.

RAILS SIGNATURE BUTTER CAKE

*Blueberry Sauce, Toasted Almonds, Whipped Mascarpone*

NY STYLE CHEESECAKE

*Berry Compote, Whipped Cream*

"HALF BAKED" BROWNIE BAR

*Fudge Brownie, Cookie Dough, Caramel Ganache*

## RECEPTION & DINNER

Served for 60 minutes prior to dinner service

**\$ 1 3 9** per person including dinner below

~ Passed Hors d'oeuvres:

COCONUT SHRIMP *Orange Chili Sauce*

LEEK & MUSHROOM CROQUETTES, *Aioli*

PAN SEARED LAMB LOLLIPOPS *Rosemary, Dijon*

KOBE BEEF SLIDERS *Fontina Cheese, Truffle Aioli*

KOBE BEEF SLIDERS *Fontina Cheese, Truffle Aioli.*

~ *Select either the Rustic Antipasti Board, or the Grilled Vegetable Board from the Cocktail Party section.*

## RAILS DINNER MENU THREE

**\$9 6** per person

Appetizer these appetizers are included and served family style

### BURRATA

*Peperonata, Capers, Baby Arugula, Caper-Raisin Jam, Toasted Country Bread*

### TUNA TARTARE

*Hand Cut Ahi Tuna, Avocado Mousse, Soy-Lime Vinaigrette, Wonton Crisps*

### CRISPY FRIED ROCK SHRIMP

*Sambal Aioli, Cherry Peppers, Pickled Red Onions*

Salad please pre-select one

### THE WEDGE

*Iceberg, Bacon, Tomatoes, Pickled Red Onions, Crumbled Bleu*

### CAESAR SALAD

*Romaine Hearts, Garlic Croutons, Shaved Grana Padano*

Entrée your guests will select one of the following the day of your event.

### 28 DAY DRY AGED COWBOY STEAK WITH TRUFFLE BUTTER

12 oz., FILET MIGNON AND MARYLAND STYLE CRAB CAKE

### GOFFLE ROADS STUFFED ORGANIC CHICKEN BREAST

*Spinach, Fontina, Piquillo Peppers*

### DOUBLE CUT LAMB CHOPS

*Gorgonzola Stacked Potatoes, Natural Jus*

### CHILEAN SEA BASS

*Miso Glazed, Baby Bok Choy, Edamame, Pickled Shitake, Lemongrass Broth*

Sides served family style

Creamed Spinach

Mushrooms, Shallots and Thyme

Mashed Potatoes

Dessert please pre-select two to be offered to your guests the day of your event

### SIGNATURE BUTTER CAKE

*Blueberry Sauce, Toasted Almonds, Whipped Mascarpone*

### "HALF BAKED" BROWNIE BAR

*Fudge Brownie, Cookie Dough, Salted Caramel Ganache*

### NY STYLE CHEESECAKE

*Berry Compote, Whipped Cream*



## COCKTAIL PARTY

**\$98** per person

*Whether you are hosting a corporate networking mixer or just casually getting some friends together, cocktail parties are always fun!*

### PASSED APPETIZERS

Passed for 1 hour

COCONUT SHRIMP *Orange Chili Sauce*

LEEK & MUSHROOM CROQUETTES, *Aioli*

PAN SEARED LAMB LOLLIPOPS *Rosemary, Dijon*

FILET MIGNON KABOB *Red Onion, Zucchini, Bell Pepper, Bourdelais*

KOBE BEEF SLIDERS *Fontina Cheese, Truffle Aioli*

## STATIONARY DISPLAYS

### JUMBO POACHED SHRIMP PLATTER

*Cocktail Sauce, Lemon Wedges*

### RUSTIC ANTIPASTI BOARD

*Selections of Prosciutto, Sopressata, Imported Salami, Parmigiano, Grapes and Seasonal Berries, Grilled Artichokes and Marinated Olives & Parmesan Crostini*

### GRILLED VEGETABLE BOARD

*Charred Asparagus, Red Pepper, Eggplant, Red Onion and Balsamic Glaze  
Roasted Red Pepper Hummus, Roasted Garlic Hummus and Pita Points*

## DESSERT

Includes hot coffee and hot tea

*Éclairs, Cannolis, Assorted Cookies, and Decadent Brownies*

## ACTION STATIONS

Served for 1 hour

### CHEF CARVED DRY AGED PRIME NY STRIP

*Sautéed Onions & Mushrooms, Chimichurri Sauce, Creamed Horseradish Sauce, Parker House Rolls*

### PARMESAN PASTA BOWL

*Fresh Pasta Seasoned and served from a Parmigiano Reggiano Cheese Wheel, EVOO, Red Pepper Flakes, Fresh Cracked Pepper*



## SERVING DISHES

Served for 2 hours

### SEAFOOD, CHICKEN & CHORIZO PAELLA

*Chorizo Sausage, Mussels, Cockles, Calamari, Peas, Tomatoes, White Wine, Garlic, Saffron*

### KOREAN BBQ CHICKEN

*Seesame Seeds, Scallions, Steamed Rice*

*Please note:* Priced based on a maximum of 3 hours of food service. Cocktail parties require a minimum of 25 adult guests



*Rails Naked Cake*



**RAILS DESSERTS**

*From cookies and macarons to cakes and parfaits, our pastry Chef offers a wide variety of home-made desserts that will definately have your guests wanting more!*

**NAKED & TIERED CAKES**

*A classic rustic cake lightly frosted & garnished with fresh herbs or flowers.  
\$5.00 per serving*

**FIVE LAYER CELEBRATION CAKES**

1/4 Sheet Cake, \$65	<i>Up to 20 servings</i>
1/2 Sheet Cake, \$120	<i>Up to 40 servings</i>
Full Sheet Cake, \$195	<i>Up to 75 servings</i>

CUP CAKES

\$35 per dozen, regular sized (R)  
\$24 per dozen, mini sized (M)

BROWNIES

\$33 per dozen, 2"x2", 2 dozen minimum per flavor

Salted Caramel Mocha	Pecan, Bourbon and Bacon
Chocolate Peanut Butter	Chocolate Marshmallow
Half-Baked Cookie Dough	Chocolate Guinness Stout



*French Macarons*



FRENCH MACARONS

*Assorted flavors*

75 macarons	\$150
100 macarons	\$195
150 macarons	\$275

COOKIES & MILK

*Assorted flavors*

\$28 per dozen, per flavor, regular sized  
\$19 per dozen, per flavor, mini sized



## WINE & SPIRITS MENU

### BEER, WINE & SODA OPEN BAR

*Beer, house wine, non-alcoholic beverages*

First hour	\$20 per person
Additional hours	\$9 per guest, per hour

### STANDARD OPEN BAR

*Absolut Vodka, Beefeater Gin, Dewers Scotch, Buffalo Trace, Bacardi Rum, Sauza Blue Tequila, house red, house white, Prosecco, imported and domestic beer.*

First hour	\$28 per person
Additional hours	\$11 per guest, per hour

### PREMIUM OPEN BAR

*Titos Vodka, Brooklyn Gin, Macallan 12yr Scotch, Buffalo Trace Bourbon, Pyrat Rum, Jose Quervo Tequilla, wine upgrade, Prosecco, imported, craft and domestic beer.*

First hour	\$33 per person
Additional hours	\$14 per guest, per hour

### SUPER OPEN BAR

*Kettle One, Hendricks Gin, Johnny Walker Black Scotch, Basil Hayden's Bourbon, Papa's Pilar Rum, Don Julio Silver Tequila, El Bujo Mezcal, wine upgrade, Prosecco, imported craft and domestic beer.*

First hour	\$42 per person
Additional hours	\$16 per guest, per hour

### CONSUMPTION BAR

*You'll settle the bill at the end of your event that covers all alcohol consumed based on a per drink basis.*

### LIMITED BAR

*Limiting the drink options offered to your guests. Select a package from above, either beer & wine, standard, premium or super - you'll settle the bill at the end of your event that covers all alcohol consumed within the package based on a per drink basis.*

### OPEN BAR

*An open bar is paid for at an hourly rate. For a set amount of time and rate your guests will enjoy unlimited beverages.*

### SIGNATURE COCKTAIL

*With clever names and seasonal flavors, a Signature Cocktail can be added to any bar and might just be the personal touch your looking for.*