

Platform One

RESTAURANT & EVENTS

*Private Party Menus
&
Event Options*



41 ROUTE 12
FLEMINGTON, NJ 08822
908-284-1172
PLATFORMONENJ.COM

Platform One

RESTAURANT & EVENTS

ROOMS AVAILABLE

INCLUDES SPECIFIED TABLE & SEATING SET UP, LINEN TABLE CLOTHS AND OVERHEAD PROJECTORS (A & B ONLY)

- PLATFORM A SEATS 54 (MIN 20)
- PLATFORM B SEATS 36 (MIN 20)
- PLATFORM C SEATS 64 (MIN 20)
- PLATFORMS A & B SEATS 90
- PLATFORMS B & C SEATS 100
- PLATFORMS A, B & C SEATS 150

CUSTOM MENUS ALSO AVAILABLE.

IF YOU DON'T SEE ANYTHING TO SUIT YOUR EVENT JUST GIVE US A SHOUT AND WE WILL DO OUR BEST TO BUILD THE PERFECT MENU FOR YOU.

Buffet Menus

- Brunch -

\$26/PERSON 20 PERSON MINIMUM

- **SMOKED APPLE WOOD BACON** SMOKY AND CRISPY.
- **CHICKEN ARTICHOKE** CHICKEN BREAST, SUN DRIED TOMATOES, ARTICHOKE HEARTS, GRILLED ASPARAGUS IN A GARLIC AND PARMESAN CREAM SAUCE.
- **PENNE VODKA** IN OUR CLASSIC VODKA SAUCE, FINISHED WITH AGED PARMESAN.
- **GRILLED VEGETABLE DISPLAY** CHARGRILLED ZUCCHINI, YELLOW SQUASH, EGGPLANT, ASPARAGUS, MUSHROOMS AND ROASTED RED PEPPERS.
- **FRENCH TOAST** CLASSIC VANILLA AND CINNAMON.
- **SCRAMBLED EGGS** FREE RANGE EGGS PERFECTLY SCRAMBLED.
- **ASSORTED BAGELS** WITH CREAM CHEESE PLAIN, EVERYTHING, WHOLE WHEAT AND CINNAMON RAISIN WITH PHILADELPHIA CREAM CHEESE AND SWEET CREAM BUTTER.
- **MUFFINS AND DANISH**
- **FRUIT SALAD**
- **CRAB CAKES** HOUSE MADE LUMP CRAB CAKES SERVED WITH OUR SOUTHWEST REMOULADE
- **TEA & COFFEE, ORANGE JUICE STATION**

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- Lunch One -

\$25/PERSON 20 PERSON MINIMUM

- **SANDWICH & WRAP PLATTER** ASSORTED OVEN ROASTED TURKEY, ROAST BEEF, AND ITALIAN MEATS AND CHEESES WITH TOMATOES AND SPRING MIXED GREENS ON FRESH BAKED HOAGIES. HOUSE MADE CHICKEN SALAD, TUNA SALAD AND CAJUN ROASTED VEGETABLES WITH TOMATOES AND SPRING MIXED GREENS WRAPPED IN SOFT FLOUR TORTILLAS. CONDIMENTS SERVED ON THE SIDE. VEGETARIAN OPTIONS AVAILABLE UPON REQUEST.
- **FRUIT DISPLAY** SLICES OF WATERMELON, CANTALOUPE, HONEYDEW, PINEAPPLE, STRAWBERRIES AND BLUEBERRIES.
- **GRILLED VEGETABLE DISPLAY** CHARGRILLED ZUCCHINI, YELLOW SQUASH, EGGPLANT, ASPARAGUS, MUSHROOMS AND ROASTED RED PEPPERS.
- **PENNE BROCCOLI SALAD** PENNE PASTA TOSSED IN OLIVE OIL AND GARLIC WITH DICED RED BELL PEPPER AND BROCCOLI.
- **POTATO SALAD** RED SKIN-ON POTATOES, CELERY AND ONIONS
- **HOUSE SALAD** FRESH SPRING MIXED GREENS WITH SLICED TOMATOES, ROASTED RED PEPPERS, SHAVED RED ONIONS, DICED CUCUMBERS AND KALAMATA OLIVES. SERVED WITH HOUSE BALSAMIC VINAIGRETTE.
- **CAESAR SALAD** ROMAINE, AGED PARMESAN AND HOUSE MADE CROUTONS TOSSED IN OUR NEARLY FAMOUS CLASSIC CAESAR DRESSING
- **CHIPS & SALSA** HOUSE MADE TORTILLA CHIPS SERVED WITH OUR FRESH SALSA OF CHOPPED TOMATOES, JALAPEÑOS, GREEN ONIONS AND LIME JUICE.
- **SOFT DRINKS**
- **TEA AND COFFEE STATION**

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- Lunch Two -

\$27/PERSON 20 PERSON MINIMUM

- **ASSORTED TEA SANDWICHES** A SELECTION OF MINI SANDWICHES, SLIDERS & WRAPS WITH ASSORTED FILLINGS.
- **SOUTHWEST QUINOA SALAD** FINELY DICED MELON, PINEAPPLE, CORN AND BLACK BEANS TOSSED IN A CITRUS VINAIGRETTE WITH FRESH CILANTRO
- **CHICKPEA & WHITE BALSAMIC SALAD** CHICKPEAS, DICED CELERY, ONIONS AND SUNDRIED TOMATOES TOSSED IN A LIGHT WHITE BALSAMIC VINAIGRETTE.
- **GRILLED VEGETABLES** CHARGRILLED ZUCCHINI, YELLOW SQUASH, EGGPLANT, ASPARAGUS, MUSHROOMS AND ROASTED RED PEPPERS
- **SUPERFOOD SALAD** BABY LEAF SPINACH, PUMPKIN SEEDS, TOASTED PINE NUTS, BROCCOLI, RED AND GREEN BELL PEPPERS, SHAVED RED ONION, TOMATO AND HARD BOILED EGG. SERVED WITH POMEGRANATE VINAIGRETTE.
- **HOUSE SALAD** FRESH SPRING MIXED GREENS WITH SLICED TOMATOES, ROASTED RED PEPPERS, SHAVED RED ONIONS, DICED CUCUMBERS AND KALAMATA OLIVES. SERVED WITH HOUSE BALSAMIC VINAIGRETTE.
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RESTAURANT & EVENTS

- Lunch Three -

\$29/PERSON 20 PERSON MINIMUM

- **ASSORTED TEA SANDWICHES** A SELECTION OF MINI SANDWICHES, SLIDERS & WRAPS WITH ASSORTED FILLINGS
- **CHICKPEA & WHITE BALSAMIC SALAD** CHICKPEAS, DICED CELERY, ONIONS AND SUNDRIED TOMATOES TOSSED IN A LIGHT WHITE BALSAMIC VINAIGRETTE.
- **CHICKEN ARTICHOKE** CHICKEN BREAST, SUN DRIED TOMATOES, ARTICHOKE HEARTS, GRILLED ASPARAGUS IN A GARLIC AND PARMESAN CREAM SAUCE.
- **CRAB CAKES** HOUSE MADE LUMP CRACK CAKES SERVED WITH OUR SOUTHWEST REMOULADE
- **PENNE VODKA** IN OUR CLASSIC VODKA SAUCE, FINISHED WITH AGED PARMESAN
- **GRILLED VEGETABLES** CHARGRILLED ZUCCHINI, YELLOW SQUASH, EGGPLANT, ASPARAGUS, MUSHROOMS AND ROASTED RED
- **SUPERFOOD SALAD** BABY LEAF SPINACH, PUMPKIN SEEDS, TOASTED PINE NUTS, BROCCOLI, RED AND GREEN BELL PEPPERS, SHAVED RED ONION, TOMATO AND HARD BOILED EGG. SERVED WITH POMEGRANATE VINAIGRETTE.
- **HOUSE SALAD** FRESH SPRING MIXED GREENS WITH SLICED TOMATOES, ROASTED RED PEPPERS, SHAVED RED ONIONS, DICED CUCUMBERS AND KALAMATA OLIVES. SERVED WITH HOUSE BALSAMIC VINAIGRETTE.
- **CHIPS & SALSA** HOUSE MADE TORTILLA CHIPS SERVED WITH OUR FRESH SALSA OF CHOPPED TOMATOES, JALAPEÑOS, GREEN ONIONS AND LIME
- **FRUIT DISPLAY** SLICES OF WATERMELON, CANTALOUPE, HONEYDEW, PINEAPPLE, STRAWBERRIES AND BLUEBERRIES.
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- Classic One -

\$26/PERSON 20 PERSON MINIMUM

- **PENNE VODKA** IN OUR CLASSIC VODKA SAUCE, FINISHED WITH AGED PARMESAN.
- **SAUSAGE & PEPPERS** SWEET ITALIAN SAUSAGE WITH SAUTÉED RED AND GREEN BELL PEPPER STRIPS AND ONIONS.
- **MEDITERRANEAN CHICKEN** CHICKEN BREAST IN A CHUNKY TOMATO AND PESTO SAUCE WITH ROASTED VEGETABLES, SPINACH AND FRESH MOZZARELLA CHEESE.
- **POTATO SALAD** RED SKIN-ON POTATOES, CELERY AND ONIONS
- **MAC SALAD** ELBOW MACARONI TOSSED IN A SWEET AND CREAMY DRESSING WITH SHREDDED CARROTS AND CELERY
- **HOUSE SALAD** FRESH SPRING MIXED GREENS WITH SLICED TOMATOES, ROASTED RED PEPPERS, SHAVED RED ONIONS, DICED CUCUMBERS AND KALAMATA OLIVES. SERVED WITH HOUSE BALSAMIC VINAIGRETTE.
- **CAESAR SALAD** ROMAINE, AGED PARMESAN AND HOUSE MADE CROUTONS TOSSED IN OUR NEARLY FAMOUS CLASSIC CAESAR DRESSING
- **ASSORTED BREADS** VARIETY OF MINI ARTISAN BREADS
- **SOFT DRINKS**
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Platform One

RESTAURANT & EVENTS

- Classic Two -

\$28/PERSON 20 PERSON MINIMUM

- **PENNE PRIMAVERA** PENNE WITH SEASONAL VEGETABLES, TOMATOES AND GARLIC IN A TOMATO CREAM SAUCE.
- **CHICKEN ARTICHOKE** CHICKEN BREAST, SUN DRIED TOMATOES, ARTICHOKE HEARTS, GRILLED ASPARAGUS IN A GARLIC AND PARMESAN CREAM SAUCE.
- **EGGPLANT ROLLATINI** CRISPY, BREADED EGGPLANT STUFFED WITH RICOTTA CHEESE AND FRESH HERBS AND FINISHED WITH OUR HOMEMADE MARINARA SAUCE.
- **GARLIC & HERB FLANK STEAK** GARLIC AND FRESH HERB MARINATED FLANK STEAK CHARGRILLED TO PERFECTION.
- **GRILLED VEGETABLES** CHARGRILLED ZUCCHINI, YELLOW SQUASH, EGGPLANT, ASPARAGUS, MUSHROOMS AND ROASTED RED PEPPERS
- **SOUTHWEST QUINOA SALAD** FINELY DICED MELON, PINEAPPLE, CORN AND BLACK BEANS TOSSED IN A CITRUS VINAIGRETTE WITH FRESH CILANTRO
- **POTATO SALAD** RED SKIN-ON POTATOES, CELERY AND ONIONS
- **HOUSE SALAD** FRESH SPRING MIXED GREENS WITH SLICED TOMATOES, ROASTED RED PEPPERS, SHAVED RED ONIONS, DICED CUCUMBERS AND KALAMATA OLIVES. SERVED WITH HOUSE BALSAMIC VINAIGRETTE.
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- Classic Three -

\$34/PERSON 20 PERSON MINIMUM

- **PENNE PRIMAVERA** PENNE WITH SEASONAL VEGETABLES, TOMATOES AND GARLIC IN A TOMATO CREAM SAUCE.
- **CHICKEN ARTICHOKE** CHICKEN BREAST, SUN DRIED TOMATOES, ARTICHOKE HEARTS, GRILLED ASPARAGUS IN A GARLIC AND PARMESAN CREAM SAUCE.
- **EGGPLANT ROLLATINI** CRISPY, BREADED EGGPLANT STUFFED WITH RICOTTA CHEESE AND FRESH HERBS AND FINISHED WITH OUR HOMEMADE MARINARA SAUCE.
- **GARLIC & HERB FLANK STEAK** GARLIC AND FRESH HERB MARINATED FLANK STEAK CHARGRILLED TO PERFECTION.
- **CRAB CAKES** HOUSE MADE LUMP CRACK CAKES SERVED WITH OUR SOUTHWEST REMOULADE
- **GRILLED VEGETABLES** CHARGRILLED ZUCCHINI, YELLOW SQUASH, EGGPLANT, ASPARAGUS, MUSHROOMS AND ROASTED RED PEPPERS
- **SOUTHWEST QUINOA SALAD** FINELY DICED MELON, PINEAPPLE, CORN AND BLACK BEANS TOSSED IN A CITRUS VINAIGRETTE WITH FRESH CILANTRO
- **CHICKPEA & WHITE BALSAMIC SALAD** CHICKPEAS, DICED CELERY, ONIONS AND SUNDRIED TOMATOES TOSSED IN A LIGHT WHITE BALSAMIC VINAIGRETTE.
- **POTATO SALAD** RED SKIN-ON POTATOES, CELERY AND ONIONS
- **HOUSE SALAD** FRESH SPRING MIXED GREENS WITH SLICED TOMATOES, ROASTED RED PEPPERS, SHAVED RED ONIONS, DICED CUCUMBERS AND KALAMATA OLIVES. SERVED WITH HOUSE BALSAMIC VINAIGRETTE.
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- Classic Four -

\$38/PERSON 20 PERSON MINIMUM

- **CAVATELLI & BROCCOLI RABE** CAVATELLI AND SAUTÉED BROCCOLI RABE IN A LIGHT GARLIC, WHITE WINE SAUCE.
- **SALMON FILET IN LOBSTER & CHIVE SAUCE** FRESH SALMON IN A CREAMY LOBSTER AND CHIVE BUTTER SAUCE.
- **OVEN ROASTED FILET WITH DEMI-GLACE** WHOLE FILET MIGNON ROASTED AND FINISHED WITH A RICH DEMI GLACE.
- **PROSCIUTTO WRAPPED CHICKEN BREAST IN PROVENÇALE SAUCE** CRISPY PROSCIUTTO DE PARMA WRAPPED CHICKEN BREAST, BAKED AND FINISHED IN A SAUCE OF FRESH HERBS, BUTTER, GARLIC AND LEMON.
- **GRILLED VEGETABLES** CHARGRILLED ZUCCHINI, YELLOW SQUASH, EGGPLANT, ASPARAGUS, MUSHROOMS AND ROASTED RED PEPPERS
- **SOUTHWEST QUINOA SALAD** FINELY DICED MELON, PINEAPPLE, CORN AND BLACK BEANS TOSSED IN A CITRUS VINAIGRETTE WITH FRESH CILANTRO
- **HERB ROASTED POTATOES** HERB DUSTED, RED SKIN POTATO CHUNKS ROASTED UNTIL GOLDEN BROWN.
- **GOAT CHEESE SALAD** SPRING MIXED GREENS, CANDIED WALNUTS, DRIED CRANBERRIES AND GOAT CHEESE. SERVED WITH TANGY RASPBERRY VINAIGRETTE.
- **SUPERFOOD SALAD** BABY LEAF SPINACH, PUMPKIN SEEDS, TOASTED PINE NUTS, BROCCOLI, RED AND GREEN BELL PEPPERS, SHAVED RED ONION, TOMATO AND HARD BOILED EGG. SERVED WITH POMEGRANATE VINAIGRETTE.
- **ASSORTED BREADS** VARIETY OF MINI ARTISAN BREADS.
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Cocktail Reception

- Reception One -

\$32 /PERSON 76 + PEOPLE

\$33 /PERSON 50-75 PEOPLE

\$34 /PERSON 35-49 PEOPLE

CHOICE OF FIVE PASSED HORS D'OEUVRES

TOMATO & MOZZARELLA BRUSCHETTA
THAI CHILI CHICKEN SKEWERS WITH BLACK SESAME
GARLIC SHRIMP SKEWERS
TERIYAKI BEEF SKEWERS
TOMATO BISQUE AND GRILLED CHEESE SHOOTERS
PULLED CHICKEN FLAUTAS
FILET AND BACON SKEWERS WITH CREAMY HORSERADISH
FIRECRACKER SHRIMP WITH THAI CHILI
PULLED CHICKEN FLATBREAD
MINI CRAB CAKES WITH SOUTHWEST REMOULADE
ANGUS CHEESEBURGER SLIDERS
VEGETABLE SPRING ROLLS WITH THAI CHILI
FRIED SHRIMP WITH GARLIC AIOLI
STEAK AND APPLEWOOD BACON SKEWERS WITH BLUE CHEESE DIP
SCALLOPS WRAPPED IN BACON WITH MANDARIN AND SOY GLAZE *(ADD \$2.50 PP)
LOLLIPOP LAMB CUTLETS WITH CUCUMBER AND MINT RAITA *(ADD \$2.50 PP)

SELF SERVE STATIONS

FRESH FRUIT DISPLAY SELECTION OF SEASONAL FRESH FRUIT

ASSORTED BREADS FROM OUR ITALIAN BAKERY

CHEESE DISPLAY WITH ASSORTED FINE CHEESES WITH GRAPES AND CRACKERS

VEGETABLE CRUDITE FRESH VEGETABLE STICKS WITH SELECTION OF DIPS

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Platform One

RESTAURANT & EVENTS

Plated Menus

- Plated One -

\$37/PERSON 20 PERSON MINIMUM

PASSED APPETIZERS

TOMATO & MOZZARELLA BRUSCHETTA
THAI CHILI CHICKEN SKEWERS WITH BLACK SESAME
GARLIC SHRIMP SKEWERS
TERIYAKI BEEF SKEWERS

SALAD COURSE

CAESAR SALAD WITH HOUSE MADE DRESSING
TOSSED HOUSE SALAD WITH BALSAMIC DRESSING

ENTREE

CRISPY FRIED EGGPLANT ROLLATINI FILLED WITH A RICOTTA AND MIXED HERBS
OVER LINGUINI IN A RICH TOMATO SAUCE TOPPED WITH FRESH PARMESAN

GRILLED CHICKEN BREAST IN A MUSHROOM AND MARSALA SAUCE SERVED WITH
CRUSHED OLIVE NEW POTATOES AND GRILLED ASPARAGUS

TWIN SUPER LUMP CRAB CAKES SERVED WITH OUR SOUTHWEST REMOULADE,
MASHED POTATOES AND TOASTED GARLIC SPINACH

DESSERT

NY CHEESECAKE WITH FRESH BERRIES

SOFT DRINKS

TEA AND COFFEE STATION

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Platform One

RESTAURANT & EVENTS

- Plated Two -

\$39/PERSON 20 PERSON MINIMUM

PASSED APPETIZERS

TOMATO BISQUE & GRILLED CHEESE SHOOTERS
PULLED CHICKEN FLAUTAS WITH TEQUILA LIME DIPPING SAUCE
FILET & BACON SKEWERS WITH CREAMY HORSE RADISH
FIRECRACKER SHRIMP WITH THAI CHILI

SALAD COURSE

CAESAR SALAD WITH HOUSE MADE DRESSING
TOSSED HOUSE SALAD WITH BALSAMIC DRESSING

ENTREE

GRILLED CHICKEN BREAST TOPPED WITH A BACON BLUE CHEESE SAUCE
SERVED WITH MASHED POTATOES, GRILLED ASPARAGUS

TWIN CRAB CAKES SERVED WITH MASHED POTATOES, TOASTED
GARLIC SPINACH AND SOUTHWEST REMOULADE

ROASTED VEGETABLE LINGUINI SEASONAL ROASTED VEGETABLES, BABY LEAF
SPINACH OVER LINGUINI IN A RICH TOMATO SAUCE WITH GARLIC CROSTINI

COSTA RICAN RIB EYE STEAK WITH SPANISH RICE, BLACK BEANS & FRIED PLANTAINS

DESSERT

TRIO OF DESSERTS

SOFT DRINKS

TEA AND COFFEE STATION

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Platform One

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- Plated Three -

\$42/PERSON 20 PERSON MINIMUM

PASSED APPETIZERS

TOMATO BISQUE & GRILLED CHEESE SHOOTERS

PULLED CHICKEN FLAT BREAD

MINI CRAB CAKES WITH SOUTHWEST REMOULADE

ANGUS CHEESEBURGER SLIDERS

VEGETABLE SPRING ROLLS WITH THAI CHILI

SALAD COURSE

TOSSED SALAD WITH ROASTED PEPPERS, TOMATOES, OLIVES AND RED

ONION SERVED WITH BALSAMIC VINAIGRETTE

CLASSIC CAESAR WITH HOMEMADE DRESSING, PARMESAN AND CRISPY CROUTONS

ENTREE

10OZ NEW YORK STRIP CHAR GRILLED TO YOUR LIKING SERVED WITH

MASHED POTATOES, GRILLED ASPARAGUS AND CABERNET GLACE

SALMON FILET IN LEMON BEURRE BLANC SERVED WITH CRUSHED OLIVE

POTATOES AND HARICOT VERT

SLOW ROASTED PORK BELLY WITH CABERNET GLACE, CARAMELIZED APPLE PUREE,

CABBAGE & BACON AND MASHED POTATOES

CRISPY FRIED EGGPLANT ROLLATINI FILLED WITH A RICOTTA AND MIXED HERBS OVER

LINGUINI IN A RICH TOMATO SAUCE TOPPED WITH FRESH PARMESAN

DESSERT

ASSORTED MINI DESSERTS

SOFT DRINKS

TEA AND COFFEE STATION

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- Plated Four -

\$45/PERSON 20 PERSON MINIMUM

1 HOUR PASSED APPETIZERS

STEAK & SMOKED APPLE WOOD BACON SKEWERS WITH BLUE CHEESE DIP

TOMATO & MOZZARELLA BRUSCHETTA

PULLED CHICKEN FLAUTAS WITH SALSA VERDE

FRIED SHRIMP WITH ROASTED GARLIC AIOLI

SALAD COURSE

CAESAR SALAD WITH HOUSE MADE DRESSING

HOUSE SALAD WITH BALSAMIC DRESSING

GOAT CHEESE AND CANDIED WALNUT SALAD WITH FRESH BLUEBERRIES
AND RASPBERRY VINAIGRETTE

ENTREE

PRIME RIB SERVED WITH MASHED POTATOES, GRILLED ASPARAGUS,
A JUS AND CREAMY HORSERADISH

CRAB CRUSTED SALMON FILET SERVED WITH LEMON BEURRE BLANC,
CRUSHED OLIVE NEW POTATOES AND HARICOT VERT

EGGPLANT ROLLATINI CRISPY FRIED EGGPLANT STUFFED WITH RICOTTA
OVER LINGUINI IN A RICH TOMATO SAUCE

PROSCIUTTO WRAPPED CHICKEN BREAST STUFFED WITH RICOTTA AND ROASTED
RED PEPPER SERVED WITH MASHED POTATOES, GRILLED ASPARAGUS AND TOMATO SAUCE

DESSERT

CHOCOLATE MOUSSE

FRENCH APPLE TART WITH VANILLA ICE CREAM

VANILLA CREME BRULEE

SOFT DRINKS

TEA AND COFFEE STATION

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Platform One

RESTAURANT & EVENTS

- Plated Five -

\$50/PERSON 20 PERSON MINIMUM

PASSED APPETIZERS

SCALLOPS WRAPPED IN BACON WITH MANDARIN & SOY GLAZE

TOMATO BISQUE & GRILLED CHEESE SHOOTERS

LOLLIPOP LAMB CUTLETS WITH CUCUMBER & MINT RAITA

PULLED CHICKEN FLAUTAS WITH TEQUILA, LIME & CILANTRO DIP

MINI CRAB CAKES WITH SOUTHWEST REMOULADE

STATIONARY APPETIZERS

FRIED CALAMARI

VEGETABLE & CHEESE DISPLAY

SALAD COURSE

CLASSIC CAESAR WITH HOMEMADE DRESSING, PARMESAN AND CRISPY CROUTONS

GOAT CHEESE AND CANDIED WALNUT SALAD WITH FRESH BLUEBERRIES

AND RASPBERRY VINAIGRETTE

SUPER FOOD SALAD BABY SPINACH WITH TOMATOES, RED ONION, BROCCOLI,

PEPPERS, PUMPKIN SEEDS, PINE NUTS AND POMEGRANATE DRESSING

ENTREE

SEAFOOD LINGUINE LOBSTER, CRAB & SHRIMP SAUTÉED IN

GARLIC, WHITE WINE, SPINACH AND TOMATOES

8OZ FILET A BLUE FINISHED WITH CRISPY PROSCIUTTO AND CABERNET

GLACE SERVED WITH HARICOT VERT AND MASHED POTATOES

VEGETABLE RISOTTO ASSORTMENT OF ROASTED BUTTERNUT SQUASH, BEETROOT,

SPINACH, GARLIC & PINE NUTS IN WHITE TRUFFLE OIL OVER CREAMY ARBORIO RICE

PROSCIUTTO WRAPPED CHICKEN BREAST STUFFED WITH RICOTTA AND ROASTED RED

PEPPER SERVED WITH MASHED POTATOES, GRILLED ASPARAGUS AND TOMATO SAUCE

CONTINUED →

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RESTAURANT & EVENTS

- Plated Five Continued -

DESSERT

TRADITIONAL BREAD & BUTTER PUDDING SERVED WITH A RUM CARAMEL
SAUCE AND VANILLA ICE CREAM

CHOCOLATE MOUSSE LIGHTLY WHIPPED AND SERVED IN A CHILLED GLASS

VANILLA CRÈME BRULÉE WITH FRESH BERRIES

SOFT DRINKS

TEA AND COFFEE STATION

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Banquet Menu Add-on Options

FULL BAR SET UP INCLUDING SOFT DRINKS AND BARTENDER \$5 PP

SOFT DRINKS \$2.50 PP

COFFEE/TEA \$2 PP

LIQUEUR COFFEE AND CAPPUCCINO (INCLUDES SERVER) \$5. PP
DOES NOT INCLUDE ALCOHOL

DESSERTS:

MINI DESSERTS \$7 PP

COOKIES AND BROWNIES \$2.95 PP

MINI CROQUEMBOUCHE AND MACAROON TOWER \$10 PP

APPETIZERS:

CHOICE OF FOUR \$10 PP

TOMATO & MOZZARELLA BRUSCHETTA

THAI CHILI CHICKEN SKEWERS WITH BLACK SESAME

GARLIC SHRIMP SKEWERS

TERIYAKI BEEF SKEWERS

TOMATO BISQUE AND GRILLED CHEESE SHOOTERS

PULLED CHICKEN FLAUTAS

FILET AND BACON SKEWERS WITH CREAMY HORSERADISH

FIRECRACKER SHRIMP WITH THAI CHILI

PULLED CHICKEN FLATBREAD

MINI CRAB CAKES WITH SOUTHWEST REMOULADE

ANGUS CHEESEBURGER SLIDERS

VEGETABLE SPRING ROLLS WITH THAI CHILI

FRIED SHRIMP WITH GARLIC AIOLI

STEAK AND APPLEWOOD BACON SKEWERS WITH BLUE CHEESE DIP

SCALLOPS WRAPPED IN BACON WITH MANDARIN AND SOY GLAZE *(ADD \$2 PP)

LOLLIPOP LAMB CUTLETS WITH CUCUMBER AND MINT RAITA *(ADD \$2 PP)

Prices do not include NJ sales tax, gratuity and \$250 room charge (Management fee, room set up/Breakdown, linen, projector)

CALL NOW TO BOOK YOUR NEXT EVENT: **908-284-1172**

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NOTES / EVENT QUESTIONS:

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