

BLOOMFIELD NJ 07003 PHONE (973) 748-6590 FAX: (973) 748-1556

THE BUFFET RECEPTION

COAT CHECK CHOICE OF LINENS DIRECTION AND SEATING CARDS WHITE GLOVE SERVICE

FRESH FRUIT

ARTISTICALLY DISPLAYED SEASONAL FRESH FRUIT AND BERRIES

FROMAGERS STATION

WHOLE WEDGES OF THE WORLD'S BEST CHEESE ARTISTICALLY DISPLAYED SMOKED GOUDA, DUTCH | YELLOW WITH A CARAMEL SWEETNESS JARLSBERG SWISS, NORWAY | YELLOW WITH A NUTTY FLAVOR VERMONT CHEDDAR, USA | YELLOW-ORANGE WITH A SHARP FLAVOR AURICCHIO PROVOLONE, ITALY | SEMI-SOFT WITH A RICH FLAVOR GRANAPADANA, ITALY | HARD WITH DISTINCTIVE FLAVOR

CHARCUTERIE BOARD

A SELECTION OF ITALIAN MEATS INCLUDING PROSCIUTTO DI PARMA, MORTADELLA, SOPRESSATA, SALAMI AND CAPICOLA

A VIBRANT DISPLAY OF ORGANICALLY GROWN & FIRE GRILLED VEGETABLES

YELLOW SQUASH, TRI-COLOR SWEET PEPPERS, JAPANESE EGGPLANT, PORTOBELLO MUSHROOMS, ZUCCHINI

FRESH CRISP DISPLAY OF RAW GARDEN VEGETABLES

BABY CARROTS, BROCCOLI FLORETTES, CUCUMBERS, GRAPE TOMATOES CAULIFLOWER FLORETTES, PENCIL ASPARAGUS, TRI-COLOR PEPPERS SERVED WITH ASSORTED HAND-BLENDED HUMMUS, BABA GANOUSH AND OUR HOUSE PREPARED CHUNKY BLEU CHEESE DIP

AN ELABORATE DISPLAY OF ITALIAN ANTIPASTI

FRESHLY ROASTED SWEET RED PEPPERS, FRESH MOZZARELLA AND TOMATOES ARTICHOKE HEARTS VINAIGRETTE AND MARINATED MUSHROOMS

SEAFOOD SALAD

SHRIMP, SCALLOPS AND CALAMARI TOSSED WITH EXTRA VIRGIN OLIVE OIL, LEMON AND FRESH HERB



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PLEASE SELECT ONE

ASSORTED GREEN SALAD

MESCLUN GREENS, TOMATOES, CUCUMBER AND ONIONS IN BALSAMIC VINAIGRETTE

OR

CLASSIC CAESAR SALAD

CRISP ROMAINE LETTUCE TOSSED WITH TRADITIONAL CAESAR DRESSING AND TOPPED WITH FRESHLY GRATED PARMESAN CHEESE.

ENTRÉE SELECTIONS SERVED WITH POTATO & VEGETABLE

PLEASE SELECT SIX

HAWAIIAN PINEAPPLE CHICKEN MUSSELS MARINARA OR GARLIC WINE SAUCE ROASTED HERB CHICKEN **BBQ SPARE RIBS** SAUSAGE AND PEPPERS CHICKEN FINGERS W/ HONEY DIJON CHICKEN MARSALA OR FRANCESE FRIED CALAMARI ITALIAN OR SWEDISH MEATBALLS FRIED PLANTAINS EGGPLANT ROLLATINI PIEROGIES WITH CARAMELIZED ONIONS SEAFOOD PAELLA OVER SAFFRON RICE BAKED SALMON WITH DILL SAUCE **BAKED SCROD OREGANATO** BEEF BURGUNDY W/ PEARL ONIONS & PORTOBELLO MUSHROOMS STIR FRY BEEF AND BROCCOLI PENNE VODKA OR PUTTANESCA FOUR CHEESE RAVIOLI WITH SAUCE ROSA SLICED PORK LOIN WITH MERLOT SAUCE



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DESSERT

FRESHLY BAKED OCCASION CAKE
CUSTOM DESIGNED SHEET CAKE WITH CHOICE OF FLAVOR,
FILLING AND ORNAMENTAL FROSTING
TIERED CAKE \$2.50 PER PERSON

A VARIETY OF CARBONATED DRINKS, FRESHLY BREWED COFFEE AND A WIDE SELECTION OF HERBAL TEAS

*OPTIONAL MENU ENHANCEMENTS

*1/2 HOUR BUTLER PASSED HORS D'OEUVRES

A DELUXE CHEF'S SELECTION OF HORS D'OEUVRES TO BE PASSED BUTLER STYLE BY WHITE GLOVE SILVER TRAY SERVICE

*CHAMPAGNE OR SPARKLING CIDER TOAST

*FOUR HOUR OPEN BAR

ALL PREMIUM LIQUORS, A VAST SELECTION OF WINES, CHAMPAGNE, DOMESTIC, AND IMPORTED BEERS FRUIT JUICES, ASSORTED SODAS

* UNLIMITED BEER AND WINE

A VAST SELECTION OF WINES, DOMESTIC AND IMPORTED BEERS

*CHOCOLATE FOUNTAIN

A TOWERING FOUNTAIN OF DELICIOUS MILK CHOCOLATE ACCOMPANIED BY A VARIETY OF FRESH DIPPABLE FRUIT AND TREATS

*ICE CREAM SUNDAE STATION

CHOCOLATE AND VANILLA ICE CREAM WITH A VAST ARRAY OF TOPPINGS AND SAUCES

*ASSORTMENT OF MINIATURE

ITALIAN AND FRENCH PASTRIES

CANNOLI, ECLAIRS, FRENCH CREAM ROULETTE\
, PASTICCIOTTI CON RICETTA, CREAM PUFFS,
FRENCH NAPOLEONS, TIRAMISU,
CASSATINE PIGNOLI TARTS,
NOCCIOLA CREAM PUFFS

*DONUT WALL OR DONUT TOWER

FRESH VARIETY OF DONUTS CHOCOLAT – VANILLA – STRAWBERRY

*LED LIGHTING PACKAGE

*DENOTES ADDITIONAL CHARGE ALL PRICES SUBJECT TO 6.625% NJ SALES TAX, 22% SERVICE CHARGE AND 5% MAITRE'D FEE



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*CHEF STATIONS

PLEASE SELECT ONE

THE PASTA STATION

CHOOSE 2

FARFALLE WITH SUN DRIED TOMATOES AND PESTO PENNE WITH VODKA SAUCE CAVATELLI WITH BROCCOLI IN GARLIC & OIL TORTELLINI ALFREDO

THE CARVING STATION

CHOOSE 2

BAKED VIRGINIA HAM
ROAST BREAST OF TURKEY
ROAST BEEF or PERNIL
HONEY GLAZED ROAST PORK

THE STIR FRY STATION

CHOOSE 2

BROCCOLI RABE AND SAUSAGE
ORIENTAL VEGETABLES w/ SHRIMP
PORK OR CHICKEN FRIED RICE
CHICKEN AND BROCCOLI



THE BUFFET RECEPTION

*CHEF STATIONS

*SOUTH OF THE BORDER

PRIME GROUND BEEF & PULLED CHICKEN

HARD AND SOFT TACO

BLACK BEAN CORN SALSA, PICKLED JALAPENOS

FRESH GUACAMOLE, LETTUCE, TOMATO, QUESO BLANCO

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*MASHED POTATO STATION

FRESH WHIPPED IDAHO AND SWEET POTATOES SERVED MARTINI STYLE
WITH A SERVICE BAR OF GREEN SPRING ONIONS, FRESHLY SNIPPED CHIVES,
SWEET WHIPPED BUTTER, ROMANO AND CHEDDAR CHEESE,
BROWN SUGAR, CINNAMON, AND MINIATURE MARSHMALLOWS

*SLIDER STATION

MINI-BURGERS MADE TO ORDER AND SERVED WITH ASSORTED TOPPINGS

AND SAUCES, INCLUDING CHEDDAR CHEESE, BLEU CHEESE, CARAMELIZED ONIONS,

BACON, SAUTEED MUSHROOMS, BABY SPRING GREENS AND MORE



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