

MAYS LANDING COUNTRY CLUB

Banquet Information

Menus

Enclosed for your consideration are Mays Landing Country Club menus. Please note that the prices quoted are current and do not include the 7% sales tax or the 21% service charge which is applicable to food and beverage costs. These prices are subject to change January 1st of each year. Please contact the Banquet Office to confirm prices prior to your event.

Guarantees

In order to make your event a success, please notify the Banquet Office of the guaranteed number of guests attending five (5) days prior to the function. Your minimum guarantee is the amount for which you will be charged (i.e.; if 100 people is your guarantee, and 98 people are in attendance the day of the function, you are responsible for the charges of 100 people).

Billing

A deposit of \$300.00 is required to confirm the date of your special event. Final payment is due five days prior to your event. Payment will be accepted by credit card, cash or certified check. There are no refunds on deposits for dates.

Linen

From our inventory, we will provide white table linens. Additionally, we can provide a rich assortment of colorful napkins. Any special requests for linens not within our inventory will be at the client's expense.

Beverage

As a licensee, we are responsible to abide by regulations enforced by the New Jersey State Liquor Commission; therefore, it is our policy that liquor may not be brought onto the property from outside sources. Our bartenders are not permitted to pour shots. If your event has 50 guests or less, a \$75.00 Bartender Fee will apply.

Florists, Photographers & Music

Names and phone numbers of these various professional groups are available through the Banquet Office. All vendors must comply with our dress code. Proper attire is mandatory.

Parking Valet is provided for most special events; ask the Banquet Office for details.

Meeting Room Rentals

All business meetings and seminars held at the Club are subject to a room rental fee. Please contact the Banquet Office for information on availability.

Force Majeure

"Event of Force Majeure" means an event beyond the control of the Authority and the Operator, which prevents a Party from complying with any of its obligations under this Contract, including but not limited to: act of God (such as, but not limited to fires, explosions, earthquakes, drought, hurricanes, tornados, derechos and floods); war, hostilities, invasion, act of foreign enemies, mobilization, requisition, or embargo; contamination by radio-activity from any nuclear fuel, or from any nuclear waste from the combustion of nuclear fuel, radio-active toxic explosive, or other hazardous properties of any explosive nuclear assembly or nuclear component of such assembly; riot, commotion, strikes, acts or threats of terrorism. Neither the Authority nor the Operator shall be considered in breach of this Contract to the extent that performance of their respective obligations (excluding payment obligations) is prevented by an Event of Force Majeure that arises after the Effective date.

Deposits

Please note, our company policy states that all deposits are non-refundable and non-transferable. Your signature below will guarantee the date for your event & that you have read & understand all the information stated above.

Name: _____

Phone: _____ E-Mail: _____

Today's Date: _____ Deposit Amount: _____

Date of Event: _____ Attendance: _____

Hours of Event: _____

Manager: _____

Signature: _____ Date: _____

~Traditional Brunch Buffet~

Chilled Fresh Juices

Orange ~ Apple ~ Cranberry

Array of Seasonal Fresh Fruits, Melons & Berries

Served with Yogurt, Honey, Brown Sugar & Granola

Classical Salad Table

Seasonal Greens with Choice of Dressing

Baby Roma Tomatoes, Basil & Mozzarella in a Balsamic Vinaigrette

Eggs Made To Order

Your Choice of Eggs or Omelets

*Toppings include Ham, Cheeses, Spinach, Mushroom, Tomato, Bacon, Onion
(Egg Whites Available)*

The Carvery

Roast Honey Baked Ham with Raisin Sauce

Traditional Brunch Favorites

Lyonnais Potatoes with Diced Pepper & Sweet Red Onion

Challah Raisin French Toast with Bananas Foster

Chicken Francaise

Our Famous Penne Pasta with Choice of Sauce

(see "A Touch of Italy" menu for choices)

More...

Miniature Danish Assortment

Assorted Bagels

Cream Cheese, Jellies & Sweet Cream Butter

Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas

\$27.50 plus 7% sales tax & 21% service charge

Waffle Station

Waffles to order with Fruited Syrups & Powdered Sugar (\$2.50 additional per person)

The Carvery

Top Round of Beef or Whole Roasted Turkey (\$3.50 additional per person)

(Minimum 50)

~Our Breakfast Buffet~

~The Americana~

Chilled Vegetable & Fruit Juices

Country Style Scrambled Eggs

served Plain or with Mushrooms, Peppers & Chives

Choice of Smoked Ham or Seasoned Sausage Links

Lyonnais Potatoes

Freshly Baked Muffins, Danish & Breakfast Pastries

Sweet Cream Butter & Fruit Preserves

Assorted Bagels & Cream Cheese

Fresh Cut Fruit

Choice of One...

Eggs Benedict

Challah Raisin French Toast served with Bananas Foster

Mini Belgium Waffles

Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas

\$19.75

(Minimum 40)

~The Chef's Buffet~

Chilled Vegetable & Fruit Juices

Display of Freshly Sliced Seasonal Fruits & Berries

Omelet Station

Omelets & Eggs Made to Order

accompanied by Ham, Onions, Peppers, Mushrooms, Tomatoes & Cheeses

(Egg Whites available)

Honey Baked Ham and Maple Sausage Links

Lyonnais Potatoes

Our Bountiful Breakfast Bread Basket

Miniature Cinnamon Buns & Freshly Baked Croissants

Assorted Bagels, Lox & Fresh Cream Cheese

Choice of Two...

Cream Chipped Beef served with English Muffins

Challah Raisin French Toast served with Bananas Foster

Mini Belgium Waffles

Regular & Decaffeinated Coffee & Herbal Teas

\$24.00

(Minimum 50/Maximum 130 People)

~Breakfast Selections~

~The Continental~

*Selection of Chilled Fruit Juices
Assortment of Fine Bagels & Fresh Cream Cheese
Freshly Baked Muffins & Pastries served with Sweet Cream Butter & Fruit Preserves
Regular & Decaffeinated Coffee & Herbal Teas*

\$9.25
Add Fresh Fruit Display \$2.00

~Plated Breakfasts~

~The Tee Time~

*Assorted Chilled Fruit Juices
Sliced Seasonal Fruits
Freshly Baked Danish & Pastries
Scrambled Fresh Farm Eggs with Onions & Minced Herbs
Lyonnais Potatoe
Grilled Ham Steak with Raisin Sauce
Regular & Decaffeinated Coffee & Herbal Teas*

\$15

~The Croissant Pocket~

*Assorted Chilled Fruit Juices
Sliced Seasonal Fruits
Hot Croissant filled with Ham, Scrambled Eggs & Cheddar Cheese
Breakfast Potatoe
Regular & Decaffeinated Coffee & Herbal Teas*

\$12.50

~A La Carte Lunch Menu~

Cold Entrées

- Roast Breast of Chicken Salad or Tuna Salad Platter **\$16**
Shrimp Salad Platter **\$17**
Trio Salad ~ Tuna, Chicken & Shrimp Salads **\$18**
Our Classic Caesar with Choice of Blackened or Lemon Pepper Chicken **\$16.50**
Our Classic Caesar with Choice of Shrimp, Poached Salmon, or Scallops **\$18.00**
Grilled, Marinated Breast of Chicken with Black Pepper Slaw on Herbal Focaccia Bread **\$19.50**

Salad

(Please Select One)

- Freshly Tossed Garden Greens with Choice of Dressing
Our Classic Caesar with Fresh Parmesan & Homemade Croutons
Baby Arugula Salad
Tomato, Basil & Mozzarella Salad

Hot Entrées

- Grilled Breast of Chicken with Wild Mushroom Sauce **\$20.95**
Roast Stuffed Chicken Breast with Wild Rice **\$20.75**
Chicken Francaise **\$20.75**
Chicken Parmesan with Penne Pasta **\$20.75**
Chicken Cordon Bleu **\$20.75**
Roasted Breast of Turkey with Stuffing & Gravy **\$19.95**
Baked Virginia Ham with Raisin Sauce **\$18**
Broiled Filet of Flounder **\$23.50**
Horseradish Encrusted Tilapia with Tarragon Beurre Blanc **\$17.95**
Fraser's Famous Crab Cake **\$24.00**
Shrimp & Broccoli Scampi a la Penne **\$20.95**
Seafood Newburg **\$21.50**
Pasta Primavera with Fresh Garden Vegetables **\$17**
Baked Atlantic Salmon with Fresh Dill **\$22.50**
Crabmeat Au Gratin served on an English Muffin **\$21.95**
Sliced Tenderloin of Beef with Sauce Béarnaise **\$26**
London Broil Bordelaise **\$22.95**

Desserts

*New York Style Cheesecake, Fresh Fruit Sabayon, Hot Apple Dumpling with Vanilla Ice Cream,
Triple Chocolate Mousse Cake, or Lemon Raspberry Cake*

**All Entrées will be served with Chef's Selection of Fresh Seasonal Vegetable & Potato du jour
Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas**

*(When making two selections, the higher price prevails)
(A fee of \$1.50 per person will be added for a third Entrée choice)*

~The Birdie Buffet~

Soup Tureen du jour

From the Garden

*Tossed Variety Greens with Choice of Dressing
or
Our Classic Caesar*

Salad Station

*Yellow Fin Solid White Tuna
or
Roasted Chicken Breast Salad
(add Shrimp Salad for \$1 per person)
Sliced Tomato, Onion & Lettuce Tray
Fresh Rolls*

The Carvery

(Please Select One)

*Marinated Top Round of Beef in Spicy Ginger served with Sour Cream Horseradish Sauce
Whole Roast Turkey with Apricot Glaze served with Sage-Laced Sauce
(add Prime Rib, Au Jus to Your Carvery for \$4 per person)
(add Marinated Flank Steak with Teriyaki Glaze for \$4 per person)*

Penne Pasta with Your Choice of Sauce

(see "A Touch of Italy" menu for choices)

Buffet includes...

*Bountiful Basket of Bread
Seasonal Fresh Fruit
Brownies or Cookies from Our Oven*

Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas

Unlimited Pitchers of Iced Tea, Lemonade or Soda (\$2 per person)

\$24.50 plus 7% sales tax & 21% service charge

~Buffet Luncheons~

~New York Deli~

Soup du jour

*Deli Tray... Assortment of Roast Beef, Ham, Turkey, Swiss & Cheddar Cheeses,
Sliced Tomato, Onion, Lettuce & Pickles*

Assortment of Rolls & Breads

Red Bliss Potato Salad & Tri-Colored Pasta Salad

Chef's Selection of Desserts

Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas

\$17.50

~Little Italy~

Minestrone Soup

Fresh Tossed Caesar Salad

Chicken Picanté ~ Fresh Chicken Breast Sautéed with Lemon Caper Sauce

Penne Pasta served with a Champagne Sauce & Sun Dried Tomatoes

Traditional Lasagna

Chef Bonito's Risotto

Zucchini with Roasted Red Pepper Accent

Garlic Bread

Rum Cake or Miniature Cannolis

Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas

\$27.50

~Western Barbeque Luncheon~

6 oz. Fresh Ground Chuck Grilled Hamburgers and Cheeseburgers

Our Famous Jumbo Hot Dogs

Homemade Potato Salad or Tri-Colored Pasta Salad

Our Own Brick Oven Baked Beans

Lettuce, Tomato and Onion Platter

All Condiments and Potato Chips

\$20.00

Unlimited Pitchers of Iced Tea, Lemonade or Soda (\$2 per person)

~Just Hors d'oeuvres~

~Simply the Best~

*International & Domestic Cheese Display
Garden Fresh Vegetables served with Herb Dip
Jumbo Scallops Wrapped in Bacon
Giant Mushrooms Stuffed with Crabmeat
Clams Casino
Mini Crab Cakes served with Tartar Sauce*
\$25.00

~The Chip Shot~

*International & Domestic Cheese Display
Cocktail Franks in Puff Pastry
Select Sesame Chicken
Fresh Assortment of Garden Vegetables served with Choice of Spinach Dip,
Creamy Ranch Dip or Spring Vegetable Dip*
\$17.00

~The Duffer's Delight~

*International & Domestic Cheese Display
Fresh Assortment of Garden Vegetables served with Herb Dip
Caddie Chicken Wings served with Bleu Cheese & Celery
Crackers, Bread Sticks & French Bread
Pepperoni Bread*
\$18.00

~The Country Club Classic Buffet~

From the Garden

*Tossed Variety of Greens, Choice of Dressing,
Our Classic Caesar with Baby Shrimp,
Tomatoes, Fresh Basil, Imported Provolone, Seasoned with Balsamic Vinaigrette*

The Carvery

(Please Select One)

*Whole Roasted Turkey Basted with Apricot Glaze served with a Sage-Laced Sauce
Roast Loin of Pork Glazed with Roasted Garlic & Natural Herbs
Marinated Top Round of Beef in Spicy Ginger served with Sour Cream Horseradish Sauce
Lancaster County Smoked Ham served with Raisin Currant Sauce*

Hot Stuff

*Your Choice of Pasta with Your Choice of Sauce
(see "A Touch of Italy" menu for choices)*

From The Sea

(Please Select One)

*Flounder Oregonata with Lemon Buerre Blanc
or
Whole Atlantic Salmon rubbed and baked with Cracked Peppercorn and Dill
(add Shrimp & Scallops Scampi for \$2 per person)*

Sautéed Vegetable Medley

Chef's Choice of Potato

Bountiful Bread Basket Display

Dessert

(Please Select One)

*Triple Chocolate Mousse Cake
Family Style Cookies & Brownies from Our Oven
Fruited Cheese Cake
Hot Apple Dumpling with Vanilla Ice Cream*

Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas

Unlimited Pitchers of Iced Tea, Lemonade or Soda (\$2 per person)

**\$33.50 plus 7% sales tax & 21% service charge
(Minimum 50)**

~The Links Buffet~

The Italian Garden

*Our Classic Caesar Salad personally prepared to Perfection
Fresh Tossed Salad with Choice of Dressings*

\$2 per person, add...

*Fresh Mozzarella, Smoked Provolone, Cappelletti, Pepperoni, Salami,
Roasted Peppers, Olives, Artichoke Hearts & Sun Dried Tomatoes in Garlic Infused Olive Oil*

The Carvery

(Please Select Two)

*Whole Roasted Turkey Basted with Apricot Glaze served with Sage-Laced Gravy
Aged Prime Rib, Au Jus*

*Roast Loin of Pork Stuffed with Asiago, Spinach, Roasted Red Peppers & Basil
with a Roasted Garlic Demi-Glaze or Roasted Red Pepper Sauce*

Pasta Place

*Your Choice of Pasta and Your Choice of Sauce
(See "A Touch of Italy" menu for choices)*

Garlic Bread

From the Sea

(Please Select One)

Whole Atlantic Salmon Rubbed & Baked with Cracked Peppercorn & Dill

Flounder Oregonata with a Lemon Beurre Blanc

(add Shrimp & Scallops Scampi for \$2 per person

(add Chef Rich's Famous Cioppini for \$3 per person)

Potato Field

(Please Select One)

Our Famous Au Gratin ~ Garlic & Chive Smashed ~ Roasted Red New Bliss

Seasonal Vegetable Assortment

Bountiful Bread Basket Display

Grand Finale

(Please Select One ~ Fully Plated & Served)

Carrot Cake, Chocolate Mousse Cake, Lemon Raspberry,

Hot Apple Dumpling with Vanilla Ice Cream, Tiramisu,

White Chocolate Cheesecake (add \$1 per person)

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

Unlimited Pitchers of Iced Tea, Lemonade or Soda (\$2 per person)

**\$35.50 plus 7 % sales tax & 21% service charge
(Minimum 50)**

~Around The World Buffet~

~Mediterranean Station~

*Our Classic Caesar Salad
Fresh tossed Garden Salad with Choice of Dressings
Fresh Mozzarella, Smoked Provolone, Capicola, Pepperoni, Salami,
Roasted Red Peppers, Olives, Artichokes Hearts & Sun Dried Tomatoes in Garlic Infused Olive Oil*

~The American Station~

*Aged Prime Rib, au jus and Creamy Horseradish Sauce
and
Slow Roasted Turkey with Chef Rick's Gravy
Seasonal Vegetable
Assorted Specialty Breads*

~Asian Experience~

*Shrimp & Chicken served with Vegetable Fried Rice, Oriental Vegetables,
Hoisin Sauce, Sesame Sweet & Sour with Cashews*

~European Grill~

*Assortment of Specialty Grilled Sausages served with Onions, Red, Green & Yellow Peppers,
and an Assortment of Gourmet Mustards & Breads*

~Italian Station~

*Orecchiette Pasta served with Chef Rick's Red Sauce
Bow Tie Pasta with Three Cheese Sauce
Traditional Garlic Bread*

~Dessert~

Assortment of Mini Desserts

Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas

\$45 plus 7% sales tax & 21% service charge

~A La Carte Dinner Menu~

Salads

Tossed Variety of Greens Choice of Dressing,
Our Classic Caesar, or Tomatoes, Basil & Imported Cheeses with Balsamic Vinaigrette

Entrées

Grilled Breast of Chicken with Our Famous Fraser Crab Cake **\$32**
Stuffed Chicken with Prosciutto & Smoked Mozzarella with Plum Tomatoes in Tomato Basil Cream Sauce **\$25.50**
Chicken Romano ~ Spinach, Red Pepper, Asiago Cheese with a Roasted Red Pepper Cream Sauce **\$25.50**
Chicken Francaise in White Wine & Lemon Herb Sauce **\$24**
...add Jumbo Lump Crabmeat for **\$2 per person**
Grilled Breast of Chicken in Wild Mushroom Glaze or Champagne Sauce **\$24**
Chicken Marsala **\$24**
Roast Turkey Breast with Raisin Challah Stuffing **\$22.50**

Broiled Filet Mignon (6oz) with a Broiled Lobster Tail **Market Price**
Petit Filet Mignon (6oz) with Baked Stuffed Shrimp (2) **\$43.50**
Petit Filet Mignon (6oz) with Seashell of Crabmeat Imperial or Au Gratin **\$43.50**
Petit Filet Mignon (6oz) with Our Famous Fraser Crab Cake **\$43.50**
Petit Filet Mignon (6oz) and Baked Atlantic Salmon with Dill **\$41.50**
Western Grill ~ Petit Filet Mignon & Mesquite Grilled Chicken Breast **\$38**
Broiled Filet Mignon, Sauce Béarnaise (6oz) **\$37**, (8oz) **\$39**, (10oz) **\$46**

Mays Landing Cut Roast Prime Rib of Beef, au jus **\$35**
Roast Tenderloin of Beef with Sauce Bordelaise **\$35**
New York Strip Steak with Marsala Wine Sauce **\$35**
London Broil Borderlaise **\$29**

Baby Rack of Lamb with Tarragon Mint Sauce **\$35**
Stuffed Roast Pork Loin with Mushroom Madeira Demi-Glaze **\$24**

Baked Atlantic Salmon with Dill Sauce **\$30.00**
...add Jumbo Lump Crabmeat for **\$2 per person**
Baked Stuffed Flounder **\$32**
Baked Stuffed Shrimp **\$33**
Baked Jumbo Lump Crab Cakes **\$35**
Crabmeat Au Gratin or Imperial en Casserole **\$32**
Pan Seared Delaware Bay Sea Scallops **\$30**
Penne Pasta & Fresh Vegetables in a Three Cheese Sauce **\$18**
Shrimp & Scallops Scampi **\$30**

All Entrées are prepared with Our Chef's Selection of Seasonal Vegetable & Potato

Desserts

Tiramisu, Fresh Fruit Flan, Hot Apple Dumpling with Vanilla Ice Cream,
Triple Chocolate Mousse Cake, Millionaire Cheesecake
Freshly Brewed Regular & Decaffeinated Coffee & Herbal Teas

When making a selection of Two Entrées, the higher price will prevail. A fee of \$3 per person will be added for a third Entrée choice.

Add an Appetizer for \$2.50 per person...

Fresh Sliced Melon with Italian Prosciutto, Fresh Fruit Sabayon, Tri-Colored Tortellini with Sun Dried Tomato,
Penne Pasta with Roasted Peppers, Spinach, Garlic & Oil, Three Cheese Ravioli with Roasted Red Pepper Cream Sauce

~Hors d'oeuvres~

~Our Hot Selections~

Swedish or Italian Meatballs

made with Freshly Ground Veal & Beef with Appropriate Sauces

Sweet Italian Sausage

Sautéed with a Myriad of Onions, Red & Green Peppers

Baby Button Mushrooms

*Dusted with Cheeses, Oregano & Sour Dough Bread Crumbs,
then lightly fried and served with Our Own Cocktail Sauce*

Cocktail Franks en Puff Pastry

Filled with Cream Cheese and Wrapped in a Pastry Shell

Pepperoni Bread

\$4.25

Chicken Satay

Tender Chicken Strips with a Peanut Sauce

Oriental Spring Rolls

Our Oriental Vegetable Spring Roll served with a Spicy, Creamy Mustard

A Touch of Greece

Feta Cheese, Zesty Garlic, Bacon & Flat Leaf Spinach Rolled in Puff Pastry

Mushrooms Galore Stuffed with Smoke Andouille Sausage

Reuben Bites

Your Favorite Reuben Sandwich Miniature-sized with a Touch of Honey Dijon Mustard

Select Sesame Chicken

Served with a Sweet & Sour Sauce

Flat Bread Pizza

Bite-sized and Topped Margherita Style with Andouille & Buffalo Chicken

\$5.00

Wings & Things

Breaded & Fried... Mild, or Hot, Hot, Hot... served with Celery & Currant or Bleu Cheese Sauce

Baked Brie Bites in a Light Pastry Crust with a Hint of Raspberry

Medallions of Chicken Cordon Bleu with Mustard Sauce

Sautéed Baby Scallops with Frangelica & Toasted Almonds

\$5.50

(All prices are per Item)

~Hors d'oeuvres~

~Our Hot Selections~

Clams Casino

Succulent Shrimp

Sautéed in Roasted Garlic butter with a Touch of Vermouth served with Scallion & Fresh Parsley

Miniature Crab Cakes

A slightly smaller version of Our Famous Classic served with Mini Lavash & Cocktail Sauce

Scallops & Water Chestnuts Wrapped in Bacon

Sautéed Baby Soft Shell Crabs with Seared Almonds

Cheese Steak Egg Rolls

served with a Carmelized Onion Marmalade

Confit of Duck

Slow Cooked Leg of Duck Served on Crackers with Red Pepper Caviar

Coconut Chicken

*Marinated in a Light Coconut Milk and sprinkled with Fresh Coconut & Bread Crumbs
served with a Currant Sauce*

\$6.50

Caviar

served with Sour Crème over Single Baby Red Bliss Potatoes

Jumbo Stuffed Mushroom Caps

Overly Stuffed with Crabmeat and Flavored with either Parmesan Pesto or Creamy Au Gratin Sauce

Roast Filet Mignon

served with Sour Cream Horseradish Sauce & Herbed Breads

Lollipop Lamb Chops with Mint Jelly

Coconut Shrimp

\$7.00

(All prices are per Item)

~Hors d'oeuvres~

~Our Cold Selections~

The Pepper Pot

*Roasted Red Peppers Marinated in Garlic & Extra Virgin Olive Oil
with a Touch of Balsamic Vinegar served with Herbed Toast Points*

Assorted Domestic & Imported Cheeses

served with Fresh French Bread Slices

Assorted Crudités

served with Herbal Horseradish

Bruschetta

*Traditional Italian Bread with Garlic, Extra Virgin Olive Oil, Basil, Tomatoes
and Crumbled Gorgonzola Cheese*

\$3.75

Imported Prosciutto

Thinly Sliced and Wrapped Around Fresh Seasonal Melon

Marinated Grilled Vegetables

Zucchini, Eggplant, Peppers & Olives Marinated in Olive Oil, Garlic & Herbs

Fresh Fruit Display

Sliced Seasonal Fresh Fruits garnished with Berries & Grapes

Marinated Baby Asparagus

With Sliced Smoked Portobello Mushroom

Chilled Louisiana Crab Fingers

served with Our Own Spicy Mustard

Chilled Antipasto Favorites

*Julienne of Assorted Meats, Cheeses, Mushrooms & Olives
marinated in Herbs & Garlic Olive Oil*

\$4.25

(All prices are per Item)

~"A Touch of Italy"~

Penne ~ Bow Tie ~ Tortellini ~ Gemelli ~ Gnocchi ~ Orecchiette
(Add Cavatelli or Ravioli for \$1.00 per person)

~Sauces~

(Please Select Two of the Sauces listed below)

Our Classic Rosa

Traditional Marinara with a Touch of Cream

Rosa with a Twist

Sautéed Eggplant, Tomato & Garlic

White or Red Clam Sauce

(add \$2 per person)

Three Cheese

Romano, Locatelli, Parmesan, Farm Fresh Eggs, Creamy Butter & Light Cream

Roasted Peppers & Spinach

Roasted Red Peppers & Spinach with Garlic Infused Oil

Our Pesto

Our Own Club Grown Basil... the rest is our secret

Chef's Red

*Imported Plum Tomatoes sautéed in Garlic & Oil
with a Full-Bodied Red Wine, Topped with Italian Herbs*

Bolognese

*Chef Rick's Red with Veal, Pork, and Beef
(add \$1 per person)*

Champagne Sauce

Roasted Shallots blended with Champagne & a Light Cream Sauce

Pasta Primavera

Sautéed Fresh Vegetables with Your Choice of Sauce

Pasta Aioli

Fresh Garlic, Basil, Extra Virgin Olive Oil finished with Light Balsamic Vinegar

\$7.50

**(All Pasta Dishes are prepared and served by a Chef,
with Freshly Baked Garlic Bread included)**

~Carving Stations~

Roast Rack of Lamb

Rubbed in Seasoned Bread Crumbs, finished with a Tarragon Mint Glaze

\$10

Tenderloin of Filet

Accompanied with Cracked Pepper Béarnaise

\$12

Marinated Top Round of Beef

in a Spicy Ginger served with Sour Cream Horseradish Sauce

\$8

Boneless Roasted Turkey

served with Cranberry Orange Relish, Herbed Mayonnaise, Giblet Gravy & Dinner Rolls

\$8

Chef Rich's Roast Loin of Pork

Glazed with a Combination of Roasted Garlic & Natural herbs

Stuffed with Asiago, Red Pepper, Basil & Spinach

\$9

Lancaster County Smoked Ham

presented with an Assortment of Chutneys, Relishes & Assorted Mustards,

served with Silver Dollar Rolls & Baby Ciabattas

\$7

Whole Atlantic Salmon

Blackened, then Baked and served with Bernaise & Dill

\$8.50

Roast Prime Rib of Beef

with Creamed Horseradish Sauce, Au Jus

\$10

~Specialty Action Stations~

~Add Something to Your Event with Specialty Food Stations~

(Must accompany a Banquet Menu Selection)

Please select from any of the following Stations...

Philly Cheese Steak Station

Have a Taste of Philly... Freshly Prepared Philly Steaks with Cheese, Grilled Onions & Peppers served on a Sub Roll

\$8

Roast Beef or Roast Pork Sandwich Station

Freshly Sliced Roast Beef or Pork Sandwiches served on Kaiser Rolls

\$8

Mexican Fiesta Station

*Add a Mexican Flare to Your Tournament with a Fajita Station
Your Guests can build their own Fajitas ~ Fresh Tortillas, Steak or Chicken,
Onions, Peppers, Cheese, Sour Cream & Guacamole*

\$9

Pasta Station

A Taste of Italy for Your Guests ~ Choice of Pasta and Two Types of Sauces

\$7.50

Asian Experience Station

*Shrimp & Chicken served with Vegetable Fried Rice, Oriental Vegetables,
Hoisin Sauce, Sesame Sweet & Sour with Cashews*

\$12

Smashed Potato Bar

Three Varieties of Potatoes served in Martini Glasses with all the Toppings!

\$6

Risotto Station

Chicken, Vegetable and Seafood

Dessert Station

(Choice of Two)

Assorted Ice Cream Treats

Fresh Cut Fruit

Homemade Brownies & Cookies

\$6

(Attendant Fee \$75 per Station)

~Banquet Beverage Menu~

~Sponsored Receptions~

Sponsored Bars are priced per drink.

(7% sales tax & 21% service charge will be added to the total sale)

Cocktails **\$6**

Premium Cocktails **\$8**

Wine **\$6**

Domestic Beer **\$4**

Imported Beer **\$5**

Soft Drinks **\$2**

~Sponsored Hourly Receptions~

An economical plan designed to accommodate your budgetary needs. Includes all Mixes, Liquor & Garnishes for a predetermined per person price.

(Please add 7% sales tax and 21% service charge)

Premium Brands

First Hour **\$14**

Each Additional Hour **\$8**

Well Brands

First Hour **\$12**

Each Additional Hour **\$7**

House Brands

First Hour **\$11**

Each Additional Hour **\$6**

Wine & Beer Bar

First Hour **\$12**

Second Hour **\$6**

Third & Fourth Hours **\$5**

~Cash Bars~

For any Group desiring their Guests to personally pay for each drink, price per drink are as follows...

(There will be a \$75 Bartender Fee for Groups of less than 50 Guests)

Premium Cocktails **\$8**

Cocktails **\$6**

Wine **\$6**

Domestic Beer **\$4**

Imported Beer **\$5**

Soft Drinks **\$2**

“The New Jersey Alcoholic Beverage Control Prohibits the Removal of Opened Liquor bottles from the Property by an Employee, Client, Group, or Any of Their Guests”