



Sunset Menu

Available Monday thru Friday

One Hour Premium Open Bar

Fresh Fruit & Cheese Display

Butler Passed Hot & Cold Hors D'oeuvres
(Choice of Seven - 1/2 hour service - see page 2)

Salads

Fresh Garden Salad
Bruschetta & Crostini

Buffet Entrées

(Choice of Two)

Chicken Breast with Garlic, Scallions, Soy Sauce, Ginger, Hot Pepper Flakes & Sesame Oil
Chicken Savoy with Diced Tomatoes & White Wine Sauce
Tilapia with Seasoned Breadcrumbs & Tomato Caper Vinaigrette
Beef Tips with Marsala Wine & Sundried Tomatoes
Grilled Swordfish with White Wine, Lemon & Capers
Eggplant Rollatini

Accent Dishes

Roasted Red Bliss Potatoes or Seasoned Rice
Fresh Vegetable

Mini Pastries or Specialty Cake

Fresh Brewed Coffee, Decaffeinated Coffee & Tea

\$50 per person

(price does not include sales tax or gratuity)

Call Lauren Kauffmann, Banquet Director for more information.
732-842-2894



Hot & Cold Hors D'oeuvre Selections

Homemade Potato Pancakes with Smoked Salmon and Horseradish
Chilled Italian Antipasto Kabob
Crosthini with Hummus and Tomato Vinaigrette
Baked Brie with Strawberry Grand Marnier Sauce
Cajun Chicken Bites with Horseradish and Sour Cream Dip
Crispy Spring Rolls with an Orange Sweet & Sour Sauce
Mini Reuben
Steamed Oriental Dumpling with Soy Dipping Sauce
Prosciutto and Melon Wrap
Seared Ahi Tuna Canape topped with Mango Chutney Dressing
Mini Coney Island Franks wrapped in Puff Pastry
Fresh Sauteed Spinach and Feta Cheese wrapped in Phyllo Triangles
Crabmeat Puffs
Cucumber topped with Bleu Cheese and Walnut Mousse
Sauteed Herb Sausage or Crab Stuffed Mushroom Caps
Baked Mini Quiche Assortment
Brown Sugar Bacon Wrapped Scallops
Coconut Chicken
Mozzarella En Carozza
Red Bliss Potato Cups with Bacon, Scallions, Cheddar Cheese and Sour Cream
Clams Oreganata

Enhance your Menu

\$5 per person

(choose 2)

Mini Lamb Chop with Mint au Jus
Pan Seared Maryland Lump Crabcakes
Coconut Shrimp
California or Vegetable Sushi Rolls