

## Beer, Wine & Bar Options

### Open Bar

3 Hours - \$24.00 per person  
*INCLUDES*

DRAFT BEER, WINE, SANGRIA,  
SODA, MIXERS AND CALL DRINKS

### Beer, Wine & Sangria Bar

2 Hours - \$12.00 per person  
3 Hours - \$18.00 per person

### Tab Bar

### House Wine

BOTTLE OF WINE - \$28.00  
MERLOT • CABERNET  
CHARDONNAY • SANGRIA

### Soda

\$3.50 PER PERSON

### Draft Beer

PREMIUM PITCHERS - \$24.00

### Unlimited Champagne and Mimosa

\$5.00 Per Person

## Brunch Buffet

### Breads

CROISSANTS • DANISH • ROLLS • BAGELS

### Fresh Fruit Watermelon Basket

### Belgian Waffles

Served with Strawberries,  
Bananas, and Whip Cream

### Broccoli & Cheese Quiche

### Chafing Dishes

TAYLOR HAM & BACON  
PLAIN SCRAMBLED EGGS  
WESTERN SCRAMBLED EGGS  
*Diced Ham, Onions, Peppers and Cheese*  
CHICKEN FRANCESE  
PENNE ALLA VODKA WITH PROSCIUTTO  
FETTUCCINE ALFREDO  
PRIME RIB OF BEEF

### Dessert

CANNOLI  
CHEESECAKE

### Beverages

COFFEE, TEA, JUICE AND SODA

\$30.00 Per Person  
Minimum 40 Person on Saturday  
Minimum 30 Person on Sunday  
Starting from 12:00 noon

— PRICES DO NOT INCLUDE LIQUOR, TAX OR 20% GRATUITY —



409 Franklin Street • Bloomfield, NJ 07003

(Just off Exit 148 North or South  
of Garden State Parkway)

(973) 680-4500

FAX: (973) 680-1752

### LUNCH

Tuesday thru Friday  
11:30 am – 3 pm

### DINNER

Tuesday thru Thursday  
3 pm – 9 pm

Friday & Saturday  
3 pm – 10 pm

### Sunday

2 pm – 8 pm

### Monday

40 Person Minimum

## All Occasions

Communions • Confirmations  
Graduations • Rehearsal Parties  
Bachelor/Bachelorette Parties  
Office Parties  
Business Lunches & Dinners  
MaybeYouJust Want to Party



## Banquet Catering Menu

In addition to the menus provided,  
we welcome the opportunity to  
custom design a menu to incorporate  
your tastes and desires.

Our staff is dedicated to managing  
all the details that ensure your  
special occasion will be unique  
and memorable. Our emphasis is  
on “homemade” – so be assured  
that your selections will be  
prepared from only the finest and  
freshest of ingredients.

# Plated Dinner Party

## Appetizers

(Select 3)

CAVATELLI & BROCCOLI  
PENNE ALLA VODKA WITH PROSCIUTTO  
CREAMY FUSILLI (Mac 'n Cheese)  
STEAMED CLAMS (In Basil, Butter Beer Broth)  
ITALIAN SAUSAGE STUFFED MUSHROOMS  
FRIED CALAMARI • BUFFALO WINGS  
SPANISH SHRIMP (\$6 additional per person)  
LUMP CRAB CAKE (\$8 additional per person)

## Raw Bar

LITTLE NECK CLAMS  
BLUE POINT OYSTERS - U8 SHRIMP  
(Market Price Additional Per Person)

## Rolls

## Salad

(Select 1)

CAESAR • TOSSED HOUSE SALAD

## Entrée

(Select 1 at time of ordering)

PRIME RIB OF BEEF  
BROILED WILD LEMON BUTTER SALMON  
CHICKEN FRANCESE

## Potato

(Select 1)

ROASTED GARLIC & ONION POTATOES  
HOMEMADE GARLIC MASHED POTATOES

## Vegetable

BROCCOLI & CARROTS  
ASPARAGUS WITH HOLLANDAISE SAUCE  
(\$4.00 additional per person)

## Coffee & Tea

## Dessert

CANNOLI  
CHEESECAKE

\$30.00 Per Person Sunday thru Friday  
Saturday \$34.00  
20 Person Minimum, 30 Person Maximum

# Dinner Buffet

## Appetizers

(Select 3)

CAVATELLI & BROCCOLI  
PENNE ALLA VODKA WITH PROSCIUTTO  
CREAMY FUSILLI (Mac 'n Cheese)  
STEAMED CLAMS (In Basil, Butter Beer Broth)  
ITALIAN SAUSAGE STUFFED MUSHROOMS  
FRIED CALAMARI • BUFFALO WINGS  
SPANISH SHRIMP (\$6 additional per person)  
LUMP CRAB CAKE (\$8 additional per person)

## Raw Bar

LITTLE NECK CLAMS  
BLUE POINT OYSTERS - U8 SHRIMP  
(Market Price Additional Per Person)

## Rolls

## Salad

(Select 1)

CAESAR • TOSSED HOUSE SALAD

## Entrée

(Select 3)

CHICKEN FRANCESE • CHICKEN MARSALA  
CHICKEN PICCATA • PRIME RIB OF BEEF  
BROILED WILD LEMON BUTTER SALMON  
ROAST PORK LOIN  
CRAB STUFFED FLOUNDER • BABY BACK RIBS  
SLICED NY STRIP STEAK  
FILET MIGNON (\$12 additional per person)  
RACK OF LAMB (\$12 additional per person)

## Potato

(Select 1)

ROASTED GARLIC & ONION POTATOES  
HOMEMADE GARLIC MASHED POTATOES

## Vegetable

BROCCOLI & CARROTS  
ASPARAGUS WITH HOLLANDAISE SAUCE  
(\$4.00 additional per person)

## Coffee & Tea

## Dessert

CANNOLI  
CHEESECAKE

\$35.00 Per Person Sunday thru Friday  
Saturday \$38.00,  
25 Person Minimum

# Plated Luncheon Party

## Rolls

## Salad

(Select 1)

CAESAR • TOSSED HOUSE SALAD

## Entrée

(Select 1 at time of ordering)

12 oz. NY STRIP STEAK  
CHICKEN FRANCESE  
BROILED WILD LEMON BUTTER SALMON  
JUMBO SHRIMP SCAMPI

## Potato

(Select 1)

ROASTED GARLIC & ONION POTATOES  
HOMEMADE GARLIC MASHED POTATOES

## Vegetable

BROCCOLI & CARROTS  
ASPARAGUS WITH HOLLANDAISE SAUCE  
(\$4.00 additional per person)

## Coffee & Tea

## Dessert

CANNOLI  
CHEESECAKE

\$22.00 Per Person (Minimum 20)  
Tuesday thru Friday  
Starting from 11:30 am

# Lunch Buffet

## Appetizers

(Select 2)

CAVATELLI & BROCCOLI  
PENNE ALLA VODKA WITH PROSCIUTTO  
CREAMY FUSILLI (Mac 'n Cheese)  
STEAM CLAMS (In Basil, Butter Beer Broth)  
ITALIAN SAUSAGE STUFFED MUSHROOMS

## Rolls

## Salad

(Select 1)

CAESAR • TOSSED HOUSE SALAD

## Entrée

(Select 2)

CHICKEN FRANCESE • CHICKEN MARSALA  
CHICKEN PICCATA • PRIME RIB OF BEEF  
BROILED WILD LEMON BUTTER SALMON  
CRAB STUFFED FLOUNDER  
SLICED NY STRIP STEAK

## Potato

(Select 1)

ROASTED GARLIC & ONION POTATOES  
HOMEMADE GARLIC MASHED POTATOES

## Vegetable

BROCCOLI & CARROTS  
ASPARAGUS WITH HOLLANDAISE SAUCE  
(\$4.00 additional per person)

## Coffee & Tea

## Dessert

CANNOLI  
CHEESECAKE

\$28.00 Per Person (Minimum 20)  
Tuesday thru Friday  
Starting from 11:30 am

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