

STATION STYLE DINNER

Three hour Station Dinner beginning with
Cocktail Hour. \$55 per guest plus 20%
Administrative Fee, NJ Sales Tax

HORS D' OEUVRES

Butler passed for first hour
Please select four

SIRLOIN SLIDER

cooper american cheese, pickle, ketchup

GRILLED SHRIMP SKEWERS

herb lime

GRILLED CHICKEN SKEWERS

soy & sesame aioli

TOP ROUND CROSTINI

horseradish cream

MINIATURE PIGS IN A BLANKET

ketchup

MINIATURE CRAB CAKE

remoulade

SMOKED SALMON

pumpernickel, chive creme, fraiche

HOUSE MADE BRUSCHETTA

garlic crostini

SELECT TWO PASTAS

ASSORTED ROLLS & BUTTER

VODKA RIGATONI

vodka cream sauce, pancetta, parmesan

PENE AL RAGU

traditional bolognese sauce

LINGUINE PRIMAVERA

seasonal vegetables, virgin olive oil

ORECCHIETTE

broccoli rabe, sweet sausage, virgin olive
oil, parmesan

WILD MUSHROOM PAPPADALLE

ANTIPASTO TABLE

ACCOMPANIED BY ASSORTED BREADS
& CRACKERS

SELECTION OF ITALIAN MEATS

INTERNATIONAL & LOCAL CHERRY GROVE CHEESES

FARM MARINATED VEGETABLES

OLIVES, ROASTED RED PEPPERS

CAPRESE SALAD

SELECT TWO ENTREES

Accompanied by assorted rolls & butter

FLAT IRON STEAK

ROASTED TURKEY

PORK TENDERLOIN

PAN ROASTED FILET MIGNON

\$8 per guest

GRILLED SALMON

BRAISED SHORT RIB

DESSERTS & BEVERAGES

BUTLER PASSED OR STATION STYLE

ASSORTED MINIATURE PASTRIES

BROWNIES & BLONDIES

REGULAR OR DECAFFEINATED COFFEE & TEA

