



Reception Stations

Pasta*

Orecchiette, Italian Sausage, Broccoli Florets, Garlic & Extra Virgin Olive Oil
Cavatappi Bolognese, Meat Sauce of Ground Beef, Veal & Pork
Five Cheese Tortellini, Basil Pesto
Rigatoni ala Vodka, English Peas, Pearl Onions and Crispy Prosciutto
Gemelli, Crispy Pork Belly, Creamy Parmesan

\$6.95 Each Per Person / \$2.95 Each Additional

(Chef Attended Optional)*

Gluten Free and Whole Wheat Pasta Available

Pan Asia

Chef's Dim Sum to Include
Siamese Purses, Won Ton Shrimp, Beef Lumpias
Vegetable Potstickers, Assorted Dipping Sauces

\$10.95 per Person

Mac n Cheese*

Cavatappi Pasta, White Cheddar and Monterey Jack
Applewood Smoked Bacon, Caramelized Onions,
English Peas, Roasted Squash, & Mini Hot Dogs

\$8.95 per Person

Latin Fusion

Build Your Own Fajitas with Ancho Rubbed Chicken, Pastor Style Pork, and Flank Steak Ropa Vieja
Soft Corn & Flour Tortillas, Sour Cream, Pico de Gallo, & Guacamole
Fried Tostones, Refried Black Beans and Spanish Rice

\$11.95 per Person

Stir Fry*

Chicken, Beef, or Shrimp
Lemon Grass Broth, Red Curry, Sprouts, Green Onion, Chopped Peanuts, & Eggs
Lo Mein Noodles and Steamed Jasmine Rice

\$9.95 Each Per Person / \$2.95 Each Additional

(Chef Attended Optional)*

Risotto*

Arborio Rice, Roasted Garlic, Parmesan & Cream
Wild Mushrooms, Vegetable Confetti,
Broccoli Florets, Prosciutto de Parma

\$8.95 per Person

(Chef Attended Optional)*

Tailgate

Warm Soft Pretzels, Beer Cheese and Mustards
Pierogies, Caramelized Onions, Sour Cream
Sycamore Naked Chicken Wings with
Buffalo, Honey Chipotle, Garlic Teriyaki, & Bleu Cheese

\$16.95 per Person

Chef Attended Carvings*

Lemon & Rosemary Brined Roast Turkey

*Apple Cranberry Chutney, Sage Pan Gravy
Silver Dollar Rolls*

\$6.95 per Person

Sea Salt Crusted Prime Rib of Beef

*Horseradish Cream & Au Jus
Pumpnickel Rolls*

\$12.95 per Person

Bourbon Glazed Virginia Ham

*Brown Sugar & Local Honey Glaze
Sourdough Rolls*

\$6.95 per Person

Apple Cider & Maple Glazed Pork Loin

*Roasted Tomato Chutney
Jalapeno Corn Bread*

\$8.95 per Person

Salmon & Shrimp Coulbiac

*Spinach and Lemon Caper Beurre Blanc
Dill & Onion Rolls*

\$10.95 per Person

Shallot & Herb Leg of Lamb

*Natural Jus and Mint Pesto
French Rolls*

\$13.95 per Person

** Denotes Attendant Fee of \$100*

All Food and Beverage Charges Subject to 20% Service Charge and NJ Sales Tax