



CUSTOMIZE YOUR PARTY BANQUET MENU

\$20 PER GUEST

ITALIAN ANTIPASTO TABLE +\$6

assorted salumi, marinated eggplant, roasted peppers, house cured olives, homemade mozzarella, imported and domestic cheeses, peppadew peppers, balsamic onions

CARVING STATION

prime rib eye +\$8

roasted filet mignon, center cut +\$14

22 day dry-aged rib eye +\$11

CHAFFING DISH PASTA STATION +\$4

(Host to select one)

orecchiette, rigatoni

(Host to select one)

vodka sauce, sausage & broccoli rabe, roasted pomodoro sauce, bolognese sauce

CHEF ATTENDED PASTA STATION +\$9

(Host to select one)

orecchiette, rigatoni

(Host to select two)

vodka sauce, bolognese, mediterranean cherry tomato sauce, sausage & broccoli rabe, vegetable- garlic cream sauce

JERSEY SHORE RAW BAR +\$9

oysters on the half shell, little neck clams, colossal shrimp cocktail

cocktail sauce, tabasco, horseradish, lemon wedge, mignonette

chef attendant to shuck clams and oysters to order (+\$13)

All parties are subject to a 20% service charge & 6.875% New Jersey sales tax.

*All Menus Are Subject To Change



CUSTOMIZE YOUR PARTY BANQUET MENU

\$5 PER HORS D'OEUVRES PER GUEST

HORS D'OEUVRES

goat cheese toast, honey pistachio pesto
wild mushroom crostini, sea salt
crispy shrimp spring rolls, sweet chili sauce
maryland lump crab cake, spicy mayo
beef sliders, caramelized onions, cheese, spicy mayo, mini brioche
margherita pizza
crispy calamari, lemon, parsley, pomodoro sauce
house cured olives
crispy pork belly, grilled chili pineapple
scallops wrapped in speck, lemongrass skewer +\$4
marinated chicken skewer, chimichurri sauce
shrimp tempura, horseradish

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