



FIVE COURSE DINNER BANQUET MENU

\$55 PER GUEST

ITALIAN ANTIPASTO TABLE

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

PASTA (Host to select one)

Paccheri
roasted pomodoro sauce, whipped ricotta, basil

Orecchiette
bolognese sauce, ricotta salata

Rigatoni
peas, vodka sauce, crispy prosciutto

SALAD (Host to select one)

Classic Romaine Salad
shaved parmesan cheese, rustic bread crumbs, caesar dressing

Field Greens Salad
carrots, cucumbers, cherry tomatoes, balsamic dressing

ENTREE (Host to select two)

Roasted Filet Mignon
port wine reduction, sea salt, herbs

French Cut Chicken Breast
wild mushroom, marsala sauce

Grilled Hanger Steak
chimichurri

Crab Cakes
ginger mustard aioli

Skuna Bay Salmon
a la plancha, basil pesto

Pork Chop 14oz
scarpariello, hot cherry peppers, onions

DESSERT (Host to select one)

Tiramisu, Cheesecake, Ice Cream

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

*All Menus Are Subject To Change