

Beer, Wine & Bar Options

Open Bar

Per Hour - \$12.00 per person

INCLUDES

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

Beers, Wine & Sangria Bar

Per Hour - \$7.00 per person

Tab Bar

House Wine

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

Soda

\$3.50 PER PERSON

Draft Beer

PREMIUM PITCHERS - \$28.00

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 ALA VODKA WITH PROSCIUTTO
FETTUCCHINE ALFREDO
PRIME RIB OF BEEF

Dessert

CANNOLI
CHEESECAKE

Beverages

COFFEE, TEA, JUICE AND SODA

\$38.00 Per Person

Minimum **40** Person on Saturday

Minimum **30** Person on Sunday

Starting from **12:00** noon

— PRICES DO NOT INCLUDE LIQUOR, TAX OR 18% 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

Maybe You Just 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 ALA VODKA WITH PROSCIUTTO
MAC N' CHEESE (Creamy Fusilli)
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

\$38.00 Per Person Sunday thru Friday

Saturday **\$42.00**

20 Person Minimum, **30** Person Maximum

— PRICES DO NOT INCLUDE LIQUOR, TAX OR 18% GRATUITY —

Dinner Buffet

Appetizers

(Select 3)

CAVATELLI & BROCCOLI
PENNE ALLA VODKA WITH PROSCIUTTO
MAC N' CHEESE (Creamy Fusilli)
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

Entree

(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

\$38.00 Per Person Sunday thru Friday

Saturday **\$42.00**

25 Person Minimum

— PRICES DO NOT INCLUDE LIQUOR, TAX OR 18% GRATUITY —

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

— PRICES DO NOT INCLUDE LIQUOR, TAX OR 18% GRATUITY —

Lunch Buffet

Appetizers

(Select 2)

CAVATELLI & BROCCOLI
PENNE ALA VODKA WITH PROSCIUTTO
MAC N' CHEESE (Creamy Fusilli)
STEAMED 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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