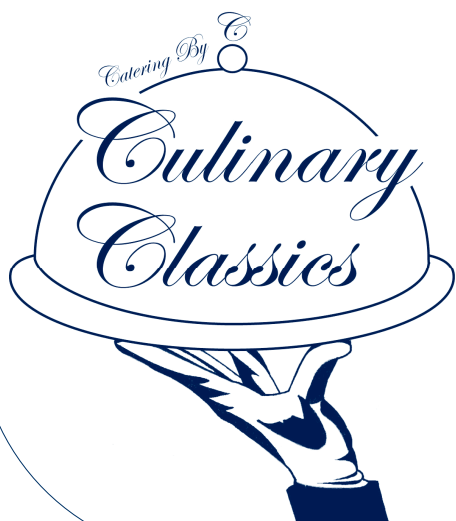


*Banquet  
Menu*

*Victorian Room  
at the Knights of Columbus*

*775 Washington Rd. Parlin, NJ 08859*

*~ Open House ~  
Thursday Evenings 5:30pm-7:30pm*



*Catering by:  
Culinary Classics  
198 Washington Rd.  
Sayreville, NJ 08872  
732-725-8319  
[www.jerseycatering.com](http://www.jerseycatering.com)*

## Brunch Buffet

### Beverages

*Chilled Fruit Juices,  
Fresh Brewed Coffee, Tea & Decaf*

### Cold Displays

*Sliced Fresh Fruit Mirror, Assorted Bagels and Danish,  
Tossed Garden Salad, Tortellini Primavera Vinaigrette*

### Hot Breakfast Items

*Scrambled Eggs (Plain & Western Style), Sausage,  
Breakfast Wraps, Home fries, Crisp Bacon Strips,  
Broccoli Cheddar Quiche, French Toast*

### Hot Lunch Entrées

*One Chicken, One Beef & One Pasta Entrée*

### Dessert

*Fresh Baked Cookies & Brownies \$2 pp*

**\$20 pp**

*All prices subject to 18% Service Charge & 7% Sales Tax*

### Brunch & Luncheon Buffets Include:

*Choice of Color Linen Tablecloth & Napkins  
All Paper Service*

*China, Flatware & Glasses \$3pp Additional  
Chair Covers w/Sash \$5 pp*

*Add Additional Hot Dish for \$2 pp per dish*

### Omelet Station \$3 pp

*Fluffy Omelets Made to Order...  
Peppers, Onions, Tomatoes, Mushrooms,  
Bacon, Broccoli & Cheddar Cheese*

### Carving Station \$4 pp Choose One

*Fresh Roast Turkey, Smoked Glazed Ham,  
Fresh Ham, Roast Loin of Pork*

### Beverages

*Soda Service \$2.50 pp Beer, Wine & Soda \$9 pp  
4 Hour Open Bar \$13 pp  
Full Bar Options: See Page 8*

### Dessert

*Custom-made Special Occasion Cake \$2 pp  
Includes Fresh Brewed Coffee, Tea & Decaf*

*Check Out Our Cocktail Hours, Upgrades  
& Additional Dessert Options*

*Party minimum 60 Full Paying; Under 80 full paying a \$100 clean up fee & \$100 hall fee applies.*

### Hot Entrée Choices

*Fried Chicken ~ BBQ Chicken  
Seven Spice Chicken ~ Chicken Divan  
Chicken Murphy ~ Steak Murphy  
Roasted Maple Garlic Chicken w/ Potatoes  
Beef Stroganoff with Egg Noodles  
Stir Fry Beef with Rice Pilaf  
Steak and Peppers ~ Stuffed Cabbage  
Swedish Meatballs ~ Italian Meatballs  
Lasagna ~ Baked Ziti  
Cavatelli Primavera Alfredo  
Fettuccini Carbonara ~ Fettuccini Alfredo  
Bowties w/Crushed Tomatoes, Onions & Proscuitto  
Penne with Vodka Sauce & Sundried Tomatoes  
Stuffed Shells with Mozzarella  
Shells w/Cheddar Cheese & Broccoli  
Vegetable Lasagna Alfredo ~ Eggplant Parmigiana  
Sausage & Peppers ~ Kielbasi & Sauerkraut  
Pierogies with Onions & Sour Cream  
New Zealand Mussels Marinara or Green Sauce*

### Side Dishes

*Green Beans Almondine, Honey Basil Carrots,  
Sautéed Broccoli Scampi, Vegetable Medley,  
Roasted New Potatoes, Rice Pilaf*

## Luncheon Buffet

*Available Monday through Friday until 3 pm*

### Salad Selections (choose one)

*Spring Mix with Balsamic Vinaigrette, Caesar Salad  
Or Spinach Salad with Poppy Seed Dressing*

### Decorated Deli Platter

*Roast Beef, Roast Turkey, Ham, Salami, Corned Beef,  
Pastrami, Swiss & American Cheese, Pickles,  
Condiments, Assorted Rolls & Rye  
~ Or ~*

### Side Dishes

*Choose Two Selections*

### Hot Selections

*Choose Three Entrees*

### Dessert

*Custom-made Special Occasion Cake \$ 2 pp*

### Beverages

*Soda Service \$ 2.50 pp  
Beer, Wine & Soda \$9 pp Basic Open Bar \$13 pp*

**\$18 pp**

*All prices subject to 18% Service Charge & 7% Sales Tax*

## Cocktail Hour Options

Enhance your Buffet or Sit Down Dinner

### Cocktail Hour No. 1 \$7 pp

Choice of 6 Butler Passed Hors d'oeuvres

### Cocktail Hour No. 2 \$10 pp

Choice of 6 Butler Passed Hors d'oeuvres  
& 2 Chafing Dishes Plus Cold Displays Listed Below

### Cocktail Hour No. 3 \$12 pp

Choose 10 Butler Passed Hors d'oeuvres Listed  
& 4 Chafing Dishes  
Plus Cold Displays Listed Below

## Cocktail Party Package

### 1 1/2 Hour of Hors d'oeuvres

Choice of 10 Butler Passed Hors d'oeuvres  
4 Silver Chafing Dishes & Cold Displays

### Dessert Table

Custom-made Special Occasion Cake plus  
Chocolate Mousse Cake, Carrot Cake,  
Mini Italian Pastries, Mousses, Cookies &  
Fresh Fruit w/Chocolate Dipping Sauces  
Fresh Brewed Coffee, Tea & Decaf  
All Paper Service & Choice of Color Linens  
China, Flatware & Glasses \$3 pp

**\$25 pp**

All prices subject to 18% service charge & 7% sales tax

### Butler Passed Hors d'oeuvres

Franks in Blackets ~ Mushrooms Stuffed w/Sausage & Crabmeat  
Mini Pizza Bagels ~ Chicken Tenders w/Honey Mustard Sauce  
Bruschetta ~ Mini Egg Rolls w/Sweet & Sour Sauce  
Sesame Chicken ~ Assorted Mini Quiche ~ Raspberry Brie in Phyllo  
Petite Crab Cakes ~ Potato Pancakes w/Applesauce & Sour Cream  
Smoked Salmon Crustini ~ Clams Casino ~ Clams Oreganata  
BBQ Shrimp Wrapped in Bacon ~ Seared Ahi Tuna ~ Lobster Pot Pie

### Silver Chafing Dishes

Tortellini Alfredo w/Peas ~ Penne Ala Vodka ~ Chicken Marsala  
Lemon Pepper Chicken ~ Blackened Chicken w/Bowtie Pasta  
Shells w/Baby Shrimp & Broccoli in Scampi Sauce  
Eggplant Rollatine ~ New Zealand Mussels Marinara  
Fried Calamari ~ Buffalo Shrimp ~ Swedish Meatballs  
Sweet & Sour Meatballs ~ Pierogies

### Cold Displays

International Cheese & Fruit Display Fresh Vegetable Crudités'  
Add Shrimp Cocktail for only \$3 per person additional

### Cocktail Party Package Includes:

Choice of Color Linen Tablecloths & Napkins  
All Paper Service

China, Flatware & Glasses \$4 pp ~ Chair Covers w/Sash \$5 pp

### Beverages

Soda Service \$2.50 pp Beer, Wine & Soda \$9 pp

4 Hour Open Bar \$13 pp

Full Bar Options: See Page 8

Party minimum 60 Full Paying; Under 80 full paying a \$100 clean up fee & \$100 hall fee applies.

## Cocktail Hour Enhancements

### Pasta Station \$4 pp

(Choose 2 Pastas and 2 Sauces)  
Tortellini, Fettucini, Penne, Bowtie  
Vodka, Alfredo, Scampi, Pomodoro

### European Station \$4 pp

Haluski (Cabbage & Noodles),  
Stuffed Cabbage, Kielbasi & Kraut  
Pierogies w/Onions & Sour Cream

### Asian Station \$4 pp

Chicken Stir Fry w/Rice,  
Mini Egg Rolls, House Lo Mein  
Japanese Shu Mai

### Carving Station \$5 pp

(Choose 2)  
Roast Turkey, Glazed Smoked Ham  
Fresh Ham, Roast Loin of Pork  
Side of Salmon, Leg of Lamb

### Sushi Station \$5 pp

Assorted Rolls w/Soy, Wasabi &  
Pickled Ginger, California,  
Philly, Spicy Tuna, Rainbow Rolls

### Antipasta Station \$4 pp

Assorted Italian Cold Cuts,  
Marinated Cheeses,  
Roasted Olives w/Eggplant

### Whole Suckling Pig

Carved to Order for  
Only \$4 pp additional

### Mashed Potato Bar \$3 pp

Yukon Gold Potatoes & Garlic  
toppings of sour cream, chives,  
cheddar cheese, bacon, broccoli

### Fiesta Taco Bar \$3pp

Spicy Ground Beef & Chicken  
Hard & Soft Taco Shells  
w/lettuce, tomato, salsa  
cheddar cheese & sour cream

### Add Sushi Station

to Asian Station for  
Only \$2 pp additional

### Seafood Station \$10 pp

(Choose Two Cold Items)  
Shrimp Cocktail, Snow Crab Claws, Seafood Salad  
Clams on the Half Shell, Fresh Shucked Oysters  
(Choose Two Hot Items)  
Clams Casino, Oysters Rockefeller, Stuffed Shrimp  
Clams in Green Sauce, Garlic Shrimp, Oysters Oreganata,  
Portuguese Clams



## Classic Dinner Buffet

### Salad Selections (Choose One)

Spring Mix with Balsamic Vinaigrette, Caesar Salad  
Or Spinach Salad with Poppy Seed Dressing

### Decorated Deli Platter

Roast Beef, Roast Turkey, Ham, Salami, Corned Beef, Swiss &  
American Cheese, Pickles, Condiments, Assorted Rolls & Rye

~ Or ~

### Side Dishes (Choose Two)

Green Beans Almondine, Honey Basil Carrots, Vegetable Medley  
Sautéed Broccoli Scampi, Roasted New Potatoes, Rice Pilaf

### Hot Selections (Choose Five)

Fried Chicken ~ BBQ Chicken ~ Roasted Maple Garlic Chicken w/ Potatoes  
Seven Spice Chicken ~ Chicken Divan ~ Chicken or Steak Murphy  
Beef Stroganoff w/Egg Noodles ~ Stir Fry Beef w/Rice ~ Steak & Peppers  
Stuffed Cabbage ~ Swedish or Italian Meatballs ~ Lasagna ~ Baked Ziti  
Cavatelli Primavera Alfredo ~ Stuffed Shells Marinara ~ Fettuccini Carbonara  
Bowties w/Crushed Tomatoes, Onions & Prosciutto ~ Fettuccini Alfredo  
Penne with Vodka Sauce & Sundried Tomatoes ~ Eggplant Parmigiana  
Shells w/Cheddar Cheese & Broccoli ~ Vegetable Lasagna Alfredo  
Sausage & Peppers ~ Pierogies w/Onions & Sour Cream  
New Zealand Mussels Marinara or Green Sauce ~ Kielbasi & Sauerkraut

**\$21pp**

All prices subject to 18% Service Charge & 7% Sales Tax

### Both Buffets Include:

Choice of Color  
Linen Tablecloths & Napkins

All Paper Service

China, Flatware & Glasses  
\$3 pp additional

Chair Covers w/Sash \$5 pp

Add Extra Hot Dishes  
for \$2 pp additional per dish

### Beverages

Soda Service \$2.50 pp

Beer, Wine & Soda \$9 pp

4 Hour Basic Open Bar \$12 pp

Full Bar Options: See Page 8

### Dessert

Custom-made Special

Occasion Cake \$2pp

Includes Fresh Brewed Coffee,  
Tea & Decaf

Check Out Our Cocktail Hours,  
Upgrades & Additional  
Dessert Options

Party minimum 60 Full Paying; Under 80 full paying a \$100 clean up fee & \$100 hall fee applies.

## Premier Buffet

### Salad Selections (Choose One)

Spring Mix with Balsamic Vinaigrette, Caesar Salad  
Or Spinach Salad with Poppy Seed Dressing

### Decorated Deli Platter

Roast Beef, Roast Turkey, Ham, Salami, Corned Beef, Pastrami, Swiss  
& American Cheese, Pickles, Condiments, Assorted Rolls & Rye

~ Or ~

### Side Dishes (Choose Two)

Green Beans Almondine, Honey Basil Carrots, Vegetable Medley  
Sautéed Broccoli Scampi, Roasted New Potatoes, Rice Pilaf

### Hot Selections

(Choose Five)

Chicken Marsala ~ Chicken Parmigiana ~ Lemon Pepper Chicken  
Chicken Francaise ~ Chicken Saltimbocca ~ Chicken St. Pierre  
Chicken Cordon Bleu ~ Steak with Mushrooms & Onions  
Teriyaki Steak Kabobs ~ Beef Bourguignon w/Julienne Carrots & Pearl Onions  
BBQ Spare Ribs ~ Veal & Peppers ~ Eggplant Rollatine  
Seafood Neuburg over Rice Pilaf ~ Shrimp Ravioli with Vodka Sauce  
Boston Baked Scrod ~ Shells with Baby Shrimp & Broccoli in Scampi Sauce  
Tortellini w/Sundried Tomatoes in Pink Sauce  
Tortellini Alfredo w/Peas & Mushrooms

**\$23 pp**

All prices subject to 18% Service Charge & 7% Sales Tax

Enhance your Buffet

by adding a

Full Cocktail Hour

to kick off your event...

or add to your dinner buffet

by including a

Pasta Station

Or

Carving Station

Check Out pg 5 for details..

For the Perfect Ending

to your event

Treat your Guests

to one of our

Delicious Dessert Options

See pg 4 to see our Tempting Treats

Customize Any Package

Speak to Our

Party Planner Today!

## Sit Down Dinner Entrees

### First Course

Fresh Fruit w/Honey Raspberry Yogurt Sauce, Soup of your Choice,  
Penne Pomodoro or Bowtie Carbonara

### Second Course

Spring Mix with Balsamic Vinaigrette, Classic Caesar Salad  
Or Spinach Salad with Poppy Seed Dressing

### Plated Entrees

(Choose Two)

#### Chicken Italiano \$25

Roasted Red Peppers, Prosciutto & Provolone

#### Chicken Marsala \$25

Served with a Marsala Wine Sauce

#### Grilled Fillet of Salmon \$29

Grilled & Topped with a Dill Cream Sauce

#### Seared Tuna Steak \$31

Fresh Marinated & Seared to Perfection

#### Grilled Filet Mignon \$41

Wild Mushroom Sauce & Béarnaise Sauce

#### Chicken Francaise \$25

Sautéed with Citrus Wine Sauce

#### Stuffed Pork Chop \$29

Stuffed w/Apple Sausage Stuffing

#### Baked Tilapia \$29

Topped with Mango Salsa

#### Prime Rib of Beef Au Jus \$35

Fresh Grated Horseradish Sauce

#### Surf & Turf

Grilled Fillet & Broiled Lobster Tail

Served with Chef's Choice Potato & Fresh Seasonal Vegetable  
Includes China & Flatware; Choice of Color Linens

All prices subject to 18% service charge & 7% sales tax

### Sit Down Dinners Include:

Choice of Color  
Linen Tablecloths & Napkins

China & Flatware

Chair Covers w/Sash \$5 pp

### Beverages

Soda Service \$2.50 pp

Beer, Wine & Soda \$9 pp

4 Hour Basic Open Bar \$12 pp

Full Bar Options: See Page 8

### Dessert

Custom-made Special

Occasion Cake \$2pp

Includes Fresh Brewed Coffee,

Tea & Decaf

Check Out Our Cocktail Hours,  
Upgrades & Additional  
Dessert Options

Party minimum 60 Full Paying; Under 80 full paying a \$100 clean up fee & \$100 hall fee applies.

## Decadent Desserts

By Our In-House Pastry Chef

### Custom-Made Sheet Cake \$2 pp

Icing: Buttercream or Whipped Cream with Inscription

Cake: Yellow, Chocolate, White, Yellow/Chocolate or White/Chocolate

Choice of Filling: Strawberry, Pineapple, Cherry, Lemon, Vanilla Pudding,  
Chocolate Pudding, Chocolate, White Chocolate or Strawberry Mousse.

Cannoli, Fresh Strawberries, Fresh Bananas or Mini Chocolate Chips

Coffee, Tea, and Brewed Decaf

(If you wish to bring your own sheet cake, a \$1 pp fee applies; includes coffee, tea, & decaf)

### Special Additions Fresh From Our Bakery:

One Pound Assorted Italian Cookie Tray on Each Table \$12 each

Mini Italian Pastries (2 per person) \$1.50 p.p.

Chocolate Mousse: \$2 p.p.

Apple Walnut Cake with Cream Cheese Icing \$16

Carrot Cake with Cream Cheese Icing \$16

Chocolate Mousse / Kahlua Cake with Chocolate Butter cream Icing \$26

Peanut Butter Mousse Cake \$22

Traditional Cheesecake (16 slices) \$20

Chocolate or Chocolate Chip Cheesecake \$22

Specialty Cheesecakes \$24

Reese's Peanut Butter Cup, Peach Tree Schnapps, Bailey's Irish Cream,  
Brownie Carmel

All Prices Subject to 18% Service Charge and 7% Sales Tax

### Dessert Table: \$4 pp

Apple Walnut Cake, Chocolate  
Mousse Cake, Carrot Cake,  
Occasion Cake, Mousses,  
Italian Pastries, Cookies, &  
Fresh Seasonal Fruits with  
Chocolate Dipping Sauces

### Ice Cream Sundae Bar: \$3.50 pp

Chocolate and Vanilla Ice Cream,  
Assorted Toppings,  
Whipped Cream & Cherries

### Chocolate Fountain: \$4 pp

Includes; fresh strawberries, fresh  
pineapple, pretzels, rice crispy treats  
& marshmallows for your dipping  
pleasure

### Chocolate Chip Cookies & Brownies \$2 pp

Freshly Baked & Scrumptious!

# Sweet 16 Menu

\$25 pp

Plus 18% Service Charge & 7% Sales Tax

## Hors d'oeuvres Station

(Choice of Three)

Franks in Puff Pastry, Mini Tacos w/Salsa  
Mozzarella Sticks, Pizza Bagels  
Mini Quiche, Sesame Chicken Lolipops  
Mini Egg Rolls, Swedish Meatballs

## ~ Hot Buffet Selections ~ (choose two)

### Chicken Finger Bar

Home-made Chicken Tenders & Buffalo Style Chicken Fingers served w/marinara, honey mustard, BBQ, horseradish sauce, blue cheese & celery

### Mashed Potato Bar

Yukon Gold Potatoes & Garlic Mashed Potatoes toppings of sour cream, chives, shredded cheddar cheese, bacon & broccoli

### European Station

(choose two)

Haluski (cabbage & noodles) Stuffed Cabbage, Kielbasi & Kraut, Pierogies w/Onions & Sour Cream

### Italian Station

(choose two)

Stuffed Shells Marinara, Lasagna, Penne w/Vodka, Italian Meatballs, Eggplant Rollatine, Sausage & Peppers

### Asian Station

Stir Fry Chicken and Beef w/Oriental Vegetables chop sticks & fortune cookies choice of fried rice or lomein

### Fiesta Taco Bar

Spicy Ground Beef & Chicken Hard & Soft Taco Shells served w/lettuce, tomato, salsa cheddar cheese & sour cream

## ~ Cold Displays ~ (choose one)

### 3 ft. Sub Sandwiches

Italian Style, Roast Beef & Swiss, or Turkey & Provolone on fresh baked hoagie with lettuce, tomato, onion, mayo, mustard, oil & vinegar on side

### Decorated Deli Platter

Roast Beef, Turkey Breast, Ham, Salami, Corned Beef, Swiss & American Cheese assorted dinner rolls & rye pickles & condiments

### Assorted Wraps

Grilled Chicken, Ham & Swiss, Grilled Veggie, Turkey & Provolone, Roast Beef & Provolone with lettuce & tomato, mayo, mustard, oil & vinegar on side

## ~ Salads ~ (choose two)

Tossed Garden Salad  
Red Bliss Potato Salad

Classic Caesar Salad  
Macaroni Salad

Rotini Pasta Salad  
Cole Slaw

Party minimum 60 Full Paying; Under 80 full paying a \$100 clean up fee & \$100 hall fee applies.

## ~ Desserts ~

Custom Heart-Shaped Cake Decorated with Fresh Flowers  
Mini Cannolis, Cream Puffs, Eclairs, Brownies & Chocolate Chip Cookies

## ~ Beverages ~

Fruit Punch Fountain, Assorted Soda, Coffee, Tea & Decaf

## ~ Sweet 16 Packages Include ~

Four Hour Hall Rental, Set-up & Clean-up, Choice of Color Linen Tablecloths & Napkins,  
Paper Service (China, Flatware & Glasses \$3 pp additional)  
Mandatory Safety Officer \$75

## ~ Upgrades & Enhancements ~

### Buffet Upgrades

Carving Station \$5  
Seafood Station \$12  
Sushi Station \$5

### Dessert Upgrades

Ice Cream Sundae Bar \$4  
Chocolate Fountain \$3  
Candy Table \$2

### Dessert Upgrades

Ice Cream Sundae Bar \$4  
Chocolate Fountain \$3  
Candy Table \$2

Party minimum 60 Full Paying; Under 80 full paying a \$100 clean up fee applies.

# Picnic Packages

## Package No. 1 ( Hour Package)

|  |  |
|--|--|
| 1/4 lb. Fresh Ground Burgers/Cheeseburgers | Red Bliss Potato Salad                       |
| Jumbo Griddle Franks                       | Cole Slaw                                    |
| Our Old Fashioned Fixins Bar               | Tossed Garden Salad w/Dressing               |
| Boardwalk Style Sausage & Pepper Subs      | Ice Cold Watermelon                          |
| Barbeque Chicken                           | Fresh Brewed Iced Tea                        |
| Boston Style Baked Beans                   | Canned Soda                                  |
| Farm Fresh Corn on the Cob                 | Add Unlimited Coffee, Tea & Decaf: \$1.00 pp |

**100-250: \$17.50    251-500: \$17    501-750: \$16**

## Package No. 2 (Our Most Popular Package) (5 Hour Package)

|  |  |
|--|--|
| 1/4 lb. Fresh Ground Burgers/Cheeseburgers     | Farm Fresh Corn on the Cob                   |
| Jumbo Griddle Franks                           | Red Bliss Potato Salad & Rotini Pasta Salad  |
| Our Old Fashioned Fixins Bar                   | Tossed Garden Salad w/Dressing               |
| Boardwalk Style Sausage & Pepper Subs          | Ice Cold Watermelon                          |
| Barbeque Chicken & Barbeque Ribs               | Baked Chocolate Chip Cookies                 |
| Grilled Chicken Breast (Cajun, Teriyaki & BBQ) | Fresh Brewed Iced Tea & Canned Soda          |
| Boston Style Baked Beans                       | Add Unlimited Coffee, Tea & Decaf: \$1.00 pp |

**100-250: \$20.50    251-500: \$20    501-750: \$19**

## Package No. 3 - Hawaiian Barbeque (5 Hour Package)

|   |  |
|---|--|
| 1/4 lb. Fresh Ground Burgers/Cheeseburgers                                    | Farm Fresh Corn on the Cob                   |
| Jumbo Griddle Franks  | Red Bliss Potato Salad                       |
| Our Old Fashioned Fixins Bar  | Hawaiian Salad                               |
| Fresh Roasted Pig   | Fresh Polynesian Fruit Kabobs                |
| BBQ, Teriyaki, & Cajun Chicken  | Hawaiian Pineapple Cake                      |
| Boston Style Baked Beans  | Fresh Brewed Iced Tea                        |
| Hawaiian Ham Kabobs or Grilled Fish Kabobs<br>(Tuna, Mako Shark or Mahi-Mahi) | Fruit Punch                                  |
| Vegetable Fried Rice  | Canned Soda                                  |
|   | Add Unlimited Coffee, Tea & Decaf: \$1.00 pp |

**100-250:\$24.50    251-500: \$24    501-750: \$23**

## Grove Fee \$400

**Old Fashioned Fixins Bar:** BBQ Onions, Sauerkraut, Chopped Onion, Yellow Mustard  
Dijon Mustard, Relish, Ketchup, Mayo, Tomatoes, Lettuce, Pickle Chips

Complete Delivery, set-up and breakdown of all picnic equipment.

You will be provided with your own personal "Grill Chef" on-site to cook your food to perfection & Server to set-up, serve & clean up. All paper products, serving utensils, plastic cutlery, paper napkins & trash can liners are supplied as well.

**All Prices Subject to 7 % Tax & 18% Service Charge**

Picnics Under 100 Adults: Add \$155 Charge for Grill Chef & \$100 Server Fee. Minimum 50 Adults.

Children 4-10yrs: Half Price    Children 3 & under: No Charge

## Some Ideas to Enhance Your Picnic:

Add 1/2 lb. Turkey Burger or Chicken Breast Sandwich \$ .75 p.p. Available Teriyaki, Montreal, Lemon Pepper

|   |                          |
|---|--------------------------|
| Whole 1 1/4 lb. Lobster: . . . . .                        | Market Price Per Lobster |
| Grilled Fish (Tuna, Swordfish, Salmon, or Mako) . . . . . | Market Price Per Portion |
| Fresh Fruit Kabobs: . . . . .                             | \$.75 p.p.               |
| New Orleans Sliced London Broil: . . . . .                | \$2 p.p.                 |
| Roasted Pig (50 lb. Minimum): . . . . .                   | \$4 p.p.                 |
| Steamed or Raw Clams (Includes Shucker): . . . . .        | \$2.50 p.p.              |
| Shrimp in the Rough (Unlimited): . . . . .                | \$4 p.p.                 |
| Shrimp in the Rough (Approx. 100—120 shrimp)              |                          |

**Fun Additions:** Popcorn Machine, Cotton Candy Machine or Sno-Cone Machine;  
\$75 each plus Supplies: \$2.50 p.p.

**Rentals Available:** Tents, Tables, Chairs, Linens, China, Portable Bars, Dance Floor;  
& Availability  
Call for Pricing & Availability

**Bartender \$100 fee**

Or Create your Own Picnic Package; Call to discuss options with Our Catering Manager

## *Beverages*

### **Beer, Wine & Soda \$9 pp** (4 hours)

*Draught Budweiser & Coors Light or Miller Lite add Yuengling \$1 pp additional  
Merlot, Chardonnay, & White Zinfandel Wines, Assorted Sodas & Juices, Includes Bartender*

### **Open Bar \$13 pp** (4 hours)

*Skyy Vodka, Seagram's Gin, Rum, Triple Sec, Dewar's Scotch, Seagram's 7, Old Gran Dad, Cuervo Tequila,  
Malibu Rum, Peach Schnapps, Brandy, Apricot Brandy, Captain Morgan  
House Kahlua, Amaretta, Skyy: Vanilla, Orange, Apple, Raspberry  
Draught Budweiser & Coors Light or Miller Lite; add Yuengling \$1 pp additional  
Merlot, Chardonnay & White Zinfandel Wines, Assorted Sodas & Juices, Includes Bartender*

### **Premium Bar \$15 pp** (4 hours)

*Includes Basic Open Bar plus...  
Grey Goose Vodka, Tanqueray Gin, Bacardi Rum, Johnny Walker Red, Jack Daniels, Southern Comfort,  
Kahlua, Blackberry Brandy, Irish Cream*

### **Soda Service \$2.50 pp**

*Unlimited Soda & Juices w/Cups & Ice  
Bartender Fee \$75*

### **Consumption Bar & Cash Bar Available**

*Bartender Fee Applies*

*Party minimum 60 Full Paying; Under 80 full paying a \$100 clean up fee & \$100 hall fee applies.*

## *Beverage Upgrades*

### **Sangria**

*Add Our Refreshing & Tasty Sangria to any Beer, Wine & Soda or Open Bar Package for only \$ 3 pp*

### **Martini Bar**

*Cosmopolitans, Apple, Peach, Mango, Sorbet, Chocolate \$4 pp additional with Open Bar*

### **Cordial & Coffee Station \$3 pp**

*Baileys Irish Cream, Gran Mariner, Liquor 43, Frangelico, Chambord, Samboucca, Black Samboucca,  
Irish, Jamaican, Italian, Mexican or Baileys w/Fresh Brewed Coffee topped with Frothy Whipped Cream  
Added to any Open Bar Package*

### **Champagne Toast \$2 pp**

*Raise a Glass to the Guest of Honor*

### **Champagne Punch \$4 pp**

*Fruity & Refreshing*

*All Prices Subject to 18% Service Charge & 7% Sales Tax*