

*Silver Star*

*Reception Center*

*VFW Post #4699  
575 Jernee Mill Rd. Sayreville, NJ 08872*

# *Banquet Menu*



*Catering by:  
Culinary Classics  
Sayreville, NJ 08872  
732-254-1136  
[www.jerseycatering.com](http://www.jerseycatering.com)*

*Call for an appointment to view our facilities*

## 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

Choice of Two Hot Entrée Choices

### Dessert

Custom-made Special Occasion Cake \$ 2 pp

### Beverages

Beer, Wine & Soda \$8 pp Open Bar \$15 pp  
Soda Service Alone \$ 1 pp plus bartender fee  
Consumption Bar & Cash Bar Available

**\$23 pp**

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

Based on 100 full paying; 75-99 full paying \$250 hall fee applies; under 75 full paying \$400 hall fee applies

### Omelet Station

Omelets Made to Order

Peppers, Onions, Tomatoes,  
Mushrooms, Bacon,  
Broccoli & Cheddar Cheese

\$3 pp

### Carving Station

Choose One

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

\$ 4 pp

### Hot Entrée Choices

"Our Famous" 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  
Penne w/Tomato Basil ~ Fettuccini Alfredo  
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 Carrot,  
Sautéed Broccoli Scampi,  
Vegetable Medley,  
Roasted New Potatoes,  
Duchess Potatoes, Rice Pilaf

## Luncheon Buffet

Available Monday through Saturday until 5pm

### Salad Selections

(Choose One)

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

### Hot Selections

Choose Three Entrees

### Decorated Deli Platter

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

### Or Side Dishes

Choose Two Selections

### Dessert

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

### Beverages

Beer, Wine & Soda \$8 pp Open Bar \$15 pp  
Soda Service Alone \$ 1 pp plus bartender fee  
Consumption Bar & Cash Bar Available

**\$25 pp**

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

## 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 \$28

Roasted Red Peppers, Prosciutto & Provolone

#### Chicken Marsala \$28

Served w/Marsala Mushroom Wine Sauce

#### Grilled Fillet of Salmon \$32

Grilled & Topped with a Dill Cream Sauce

#### Seared Tuna Steak \$34

Fresh Marinated & Seared to Perfection

#### Grilled Filet Mignon \$44

Wild Mushroom Sauce & Béarnaise Sauce

#### Chicken Franciase \$28

Sautéed with Citrus Wine Sauce

#### Stuffed Pork Chop \$32

Stuffed w/Apple Sausage Stuffing

#### Baked Tilapia \$32

Topped with Mango Salsa

#### Prime Rib of Beef Au Jus \$38

Fresh Grated Horseradish Sauce

#### Surf & Turf

Grilled Fillet & Broiled Lobster Tail

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

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

### Beverages

Beer, Wine & Soda \$8 pp

4 Hour Open Bar \$15 pp

Includes Bartender

Soda Service Alone \$1 pp plus  
bartender fee

Consumption Bar or Cash Bar  
Available

### Dessert

Custom-made Occasion Cake \$2 pp

Includes Fresh Brewed Coffee,

Tea & Decaf

If you wish to bring your own sheet cake  
\$1 pp fee applies, includes coffee service

Check Out Our Additional  
Delicious Dessert Options!

Based on 100 full paying; 75-99 full paying \$250 hall fee applies; under 75 full paying \$400 hall fee applies

### Butler Passed Hors d'oeuvres

Franks in Blankets ~ Mushrooms Stuffed with 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

### 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

### Beverages

Beer, Wine & Soda \$8 pp Open Bar \$15 pp

Soda Service Alone \$1 pp plus bartender fee

Consumption Bar & Cash Bar Available

**\$30 pp**

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

## Silver Star 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, Duchess Potatoes, Rice Pilaf

### Hot Selections

(Choose Five)

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

**\$28 pp**

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

### Beverages

Beer, Wine & Soda \$8 pp  
4 Hour Open Bar \$15 pp  
Includes Bartender  
Soda Service Alone \$1 pp plus  
bartender fee  
Consumption Bar or Cash Bar  
Available

### Dessert

Personalized Sheet Cake \$2 pp  
Includes Fresh Brewed Coffee, Tea & Decaf  
If you wish to bring your own sheet cake  
\$1 pp fee applies, includes coffee service

Check Out Our Additional  
Dessert Options!

### Add Extra Hot Dishes

for \$2 pp additional per dish

Based on 100 full paying; 75-99 full paying \$250 hall fee applies; under 75 full paying \$400 hall fee applies

### Buffets Include

Linen Tablecloths & Napkins  
and All Paper Service  
China, Flatware & Glasses  
\$3 pp additional

### Ivory Chair Covers w/Ivory Sash

\$5 pp additional

### Gourmet Substitutions

Veal: 1 pp additional  
Rollatine Stuffed w/Spinach, Marsala  
Saltimbocca, Parmigiana, Française  
Shrimp: \$2 pp additional  
Scampi with Rice, Française  
Buffalo, Stir Fry, Louisiana  
Flounder: \$2 pp additional  
Française, Florentine, Virginia

## 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, Duchess Potatoes, Rice Pilaf

### Hot Selections

(Choose Five)

Chicken Marsala ~ Chicken Parmigiana ~ Lemon Pepper Chicken  
Chicken Française ~ 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 Newburg over Rice Pilaf  
Shrimp Ravioli with Vodka Sauce ~ Tortellini Alfredo w/Peas & Mushrooms  
Shells with Baby Shrimp & Broccoli in Scampi Sauce ~ Boston Baked Scrod  
Tortellini w/Sundried Tomatoes in Pink Sauce ~ Fettuccini Carbonara  
Bowties w/Crushed Tomatoes, Onions & Prosciutto ~

**\$30 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 and 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

### Butler Passed Hors d'oeuvres



Franks in Blankets ~ Mushrooms Stuffed with 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

Based on 100 full paying; 75-99 full paying \$250 hall fee applies; under 75 full paying \$400 hall fee applies

## Cocktail Hour Enhancements

### Pasta Station \$4 pp

(Choose 2 Pastas and 2 Sauces)  
Tortellini, Fettuccini, 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

### Antipasto 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 \$3 pp

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



## Beverages

### Beer, Wine & Soda \$8 pp

*Bud & Coors Light Draught, Merlot, Chardonnay,  
White Zinfandel & Assorted Sodas  
Includes Bartender*

### Open Bar \$15 pp

*Vodka, Gin, Rum, Scotch, Whiskey, Tequila,  
Malibu, Jack Daniels, Kahlua, Amaretto,  
Peach Schnapps, Blackberry Brandy,  
Bud & Coors Light Draught, Merlot, Chardonnay  
White Zinfandel & Assorted Sodas  
Includes Bartender*

### Soda Service \$1 pp

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

### Consumption Bar & Cash Bar Available

*Bartender Fee Applies*

### 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*



### Sangria

*Add to  
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 \$4 pp

*Irish, Jamaican, Italian,  
Mexican & Baileys  
Fresh Brewed Coffee topped  
with Whipped Cream*

*Based on 100 full paying; 75-99 full paying \$250 hall fee applies; under 75 full paying \$400 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*