

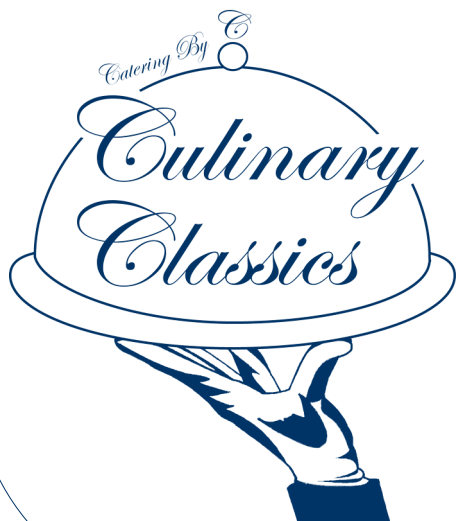
# Banquet Menu



# MADISON PARK BANQUET HALL

*3011 Cheesequake Road Parlin, New Jersey 08857*

*To View The Madison Park Banquet Room  
~ Call For An Appointment ~*



*Catering by:*  
**Culinary Classics**  
732-725-8319  
[www.jerseycatering.com](http://www.jerseycatering.com)

## Brunch Buffet

### Beverages

Chilled Fruit Juices, Fresh Brewed Iced Tea  
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

**\$24pp**

All prices subject to 20% Service Charge & 6.63% Sales Tax

### Brunch & Luncheon Buffets Include:

Choice of Color Linen Tablecloth & Napkins  
All Paper Service

China, Flatware & Glasses \$4pp Additional  
Chair Covers w/Sash \$7 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 \$8 pp** Choose One  
Fresh Roast Turkey, Smoked Glazed Ham,  
Fresh Ham, Roast Loin of Pork

### Beverages

Soda Service \$.250 pp  
Bar Set Up \$3.50 pp  
Bartender Fee \$150

### Dessert

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

Check Out Our Cocktail Hours, Upgrades  
& Additional Dessert Options

50 People Minimum \$700 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 & Prosciutto  
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  
Upgrade to China \$2.50 p.p.

### Beverages

Soda Service \$2 pp  
Bar Set Up \$3.50 pp  
Bartender Fee \$100

## Luncheon Buffet

Available Monday through Thursday

### 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 \$2

Custom-made Special Occasion Cake  
Or Cookies & Brownies

### Beverages

Soda Service \$ 2

**\$20 pp**

All prices subject to 20% Service Charge & 6.63% 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 \$2 pp

**\$25 pp**

All prices subject to 20% service charge & 7% sales tax

## Butler Passed Hors d'oeuvres

Franks in Blankets ~ Mushrooms Stuffed w/Sausage & Crabmeat  
Mini Pizza Bagels ~ Chicken Tenders w/Honey Mustard Sauce Bru-  
schetta ~ 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 \$3 pp ~ Chair Covers w/Sash \$5 pp

## Beverages

Soda Service \$2.50 pp

Cork Package \$3.50 pp

Bartender Fee \$150

50 People Minimum \$700 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 \$6 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 \$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 \$5 pp additional

### Seafood Station \$16 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

**\$26pp**

All prices subject to 20% Service Charge & 6.63% Sales Tax

### Both Buffets Include:

Choice of Color  
Linen Tablecloths & Napkins

All Paper Service

China, Flatware & Glasses  
\$4 pp additional

Chair Covers w/Sash \$7 pp

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

### Beverages

Soda Service \$2.50 pp

Cork Package \$3.50 pp

Bartender Fee \$125

### Dessert

Custom-made Special

Occasion Cake \$2pp

Includes Fresh Brewed Coffee,  
Tea & Decaf

Check Out Our Cocktail Hours,  
Upgrades & Additional  
Dessert Options

50 People Minimum \$700 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 Newburg 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

**\$28 pp**

All prices subject to 20% Service Charge & 6.63% 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 \$30**

Roasted Red Peppers, Prosciutto & Provolone

#### **Chicken Marsala \$30**

Served with a Marsala Wine Sauce

#### **Grilled Fillet of Salmon \$33**

Grilled & Topped with a Dill Cream Sauce

#### **Seared Tuna Steak \$33**

Fresh Marinated & Seared to Perfection

#### **Grilled Filet Mignon \$48**

Wild Mushroom Sauce & Béarnaise Sauce

#### **Chicken Francaise \$30**

Sautéed with Citrus Wine Sauce

#### **Stuffed Pork Chop \$34**

Stuffed w/Apple Sausage Stuffing

#### **Baked Tilapia \$32**

Topped with Mango Salsa

#### **Prime Rib of Beef Au Jus \$45**

Fresh Grated Horseradish Sauce

#### **Surf & Turf**

Grilled Fillet & Broiled Lobste Tail

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

All prices subject to 20% service charge & 6.63% sales tax

### Sit Down Dinners Include:

Choice of Color  
Linen Tablecloths & Napkins

China & Flatware

Chair Covers w/Sash \$7 pp

### Beverages

Soda Service \$2.50pp

Cork Package \$3.50 pp

Bartender Fee \$150

### Dessert

Custom-made Special

Occasion Cake \$2pp

Includes Fresh Brewed Coffee,  
Tea & Decaf

Check Out Our Cocktail Hours,  
Upgrades & Additional  
Dessert Options

50 People Minimum \$700 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.

Canoli, 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 \$25 each

Mini Italian Pastries (2 per person) \$3 p.p.

All Prices Subject to 20% Service Charge and 6.63% 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: 4 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

**\$30 pp**

Plus 20% Service Charge & 6.63% Sales

## Hors d'oeuvres Station

(Choice of Three)

Franks in Puff Pastry, Mini Tacos w/Salsa  
Mozzarella Sticks, Pizza Bagels  
Mini Quiche, Sesame Chicken Lollipops  
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

Tossed Garden Salad  
Red Bliss Potato Salad

## ~ Salads ~ (choose two)

Classic Caesar Salad  
Macaroni Salad

Rotini Pasta Salad  
Cole Slaw

50 People Minimum \$700 hall fee applies.

## ~ Desserts ~

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

## ~ Beverages ~

Fruit Punch Fountain, Assorted Soda, Bottled Water, 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 \$4 pp additional)  
Mandatory Safety Officer \$100

## ~ Upgrades & Enhancements ~

### Buffet Upgrades

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

### Dessert Upgrades

Ice Cream Sundae Bar \$4  
Chocolate Fountain \$5

### Dessert Upgrades

Ice Cream Sundae Bar \$4  
Chocolate Fountain \$5