

All Day Meeting Packages

Packages include continuous beverage service with coffee, decaffeinated coffee, herbal tea and soft drinks

FULL DAY MEETING PACKAGE

\$139.00

Full hot and cold breakfast buffet with scrambled eggs, breakfast meats, potatoes and specialty entree
Hot Oatmeal and Cold Cereal Selections
Plain and Fruit Yogurts with Granola
Assortment of fresh baked breakfast breads and pastries
Seasonal Fruits and Berries

Full hot and cold lunch buffet with two hot entrees, composed salads, specialty sandwich, soup du jour, seasonal vegetables and starch, extensive selection of desserts

Sweet, savory and healthy morning and afternoon break selections
Continuous Hot and Cold Beverage Service

General session and breakout rooms included in package

Meeting resources include pads, pens, ice water, mints and meeting room supply kits

Meeting Room Wireless Internet

23% Service Charge and 6.625% NJ State Sales Tax Not Included

Minimum of 10 Guests Required

Guarantee of Attendance required 72 hours in advance of event

MODIFIED MEETING PACKAGE

Customize your package to meet your food and beverage needs and schedule

Package includes general session and one breakout room

Meeting resources include pads, pens, ice water, mints and meeting room supply kits

Meeting Room Wireless Internet

Plated Breakfast

Menus include Orange Juice, Freshly Brewed Coffee, Decaffeinated coffee, Herbal Tea, Breakfast Breads, Butter and Preserves

ALL AMERICAN

\$25.00

Fluffy Scrambled Eggs

Served with Applewood Smoked Bacon
and Herb Roasted Potatoes

EGGS BENEDICT

\$28.00

Whole Poached Eggs served on a Toasted English Muffin with
Canadian Bacon topped with Hollandaise

Herb Roasted Potatoes

23% service charge and 6.625% NJ State Sales tax not included

\$50 labor charge for groups with less than 20 persons

Guarantee of Attendance required 72 hours in advance of event

STAY FIT

\$26.00

Mediterranean Egg White Omelet

Served with Turkey Bacon
Sweet Potato Hash

Fresh Fruit Parfait with Honey Greek Yogurt and Crunchy Granola

Breakfast Buffet

All Menus Include Freshly Brewed Coffee, Decaffeinated Coffee, & Assorted Herbal Teas

TRADITIONAL CONTINENTAL

\$25.00

- Orange & Cranberry Juice
- Fresh Cut Fruits & Berries
- Assorted Fruit Yogurts
- Assortment of Cereals
- Whole & Skim Milk
- Selection of Breakfast Breads and Pastries
- Assorted Bagels and Cream Cheese
- Butter, Honey and Fruit Preserves

AMERICAN BREAKFAST BUFFET

\$30.00

- Orange & Cranberry Juice
- Fresh Cut Fruits & Berries
- Assorted Fruit Yogurts
- Assorted Cereals & Milk
- Selection of Breakfast Breads and Pastries
- Butter, Honey and Preserves
- Steel Cut Oatmeal with Cinnamon, Brown Sugar & Raisins
- Fluffy Scrambled Eggs
- Crispy Applewood Smoked Bacon
- Seasoned Breakfast Potatoes
- Banana-Cinnamon Pancakes with Maple Syrup

EXPRESS CONTINENTAL

\$20.00

- Orange & Cranberry Juice
- Selection of Breakfast Breads and Pastries
- Butter, Honey and Preserves
- Whole Fresh Hand Fruit

23% Service Charge and 6.625% NJ State Sales Tax Not Included
\$50 Labor Charge for groups less than 20 persons
Guarantee of Attendance required 72 hours in advance of event

BOUNTIFUL BRUNCH BUFFET

\$40.00

- Assorted Fruit Juices
- Sliced Seasonal Fruits and Berries
- Assorted Muffins, Croissants, Danish & Bagels with Cream Cheese, Fruit Preserves and Butter
- Locally grown baby greens, orange supreme, spiced hazelnuts, roasted young fennel and citrus vinaigrette
- Fluffy Scrambled Eggs
- Cinnamon French Toast with whipped cream & Maple Syrup
- Crisp Applewood smoked bacon and Pork herb sausage
- Select two entrees
 - Grilled chicken breast with seasonal preparations
 - Teres major steak with chimichurri
 - Arctic Char with seasonal preparations
- Mezzi Penne with herb pesto and toasted parmesan panko
- Herb roasted new potatoes
- Seasonal locally sourced vegetables
- Fudge Nut Brownies, Lemon bars and Assorted Cookies

Additional Entrees
\$6.00

Breakfast Enhancements

Enhancements available as an addition to Breakfast Buffets

OMELET STATION

\$10.00

Shell Eggs
Egg Whites and Egg Beaters Always Available
Mushrooms, Spinach, Peppers, Onions, Tomatoes
Ham, Bacon
Shredded Cheddar, Monterey Jack, Mozzarella Cheese
\$125 attendant fee per 50 guests

SMOKED SALMON DISPLAY

\$13.00

Smoked and Sliced Nova Salmon
Diced Red Onion
Cream Cheese & Low-Fat Cream Cheese
Capers
Hard Boiled Egg
Bagels

BELGIAN WAFFLES

\$9.00

Warm waffles served with whipped cream, berries, maple syrup, sweet butter, caramel and chocolate sauce

BREAKFAST STAND

\$6.00

Breakfast Burrito
Biscuit, Egg Omelet and Cheddar cheese
BEC bagel
SEC Bagel
Vegetarian Burrito available

23% Service Charge and 6.625% NJ State Sales Tax Not Included

Guarantee of Attendance required 72 hours in advance of event

HOT BREAKFAST CEREALS

\$5.00

Select One
- Steel Cut Oatmeal
- Southern Grits
- Cream of Wheat

Served with Brown Sugar, Raisins, Granola, Dried Cranberries & Cinnamon

GRANOLA PARFAIT

\$5.50

Greek yogurt, homemade pistachio granola, very berry compote and oatmeal cookie

SEASONAL FRESHLY CUT FRUITS

\$5.50

Garnished with Berries

GLUTEN FREE BAKED GOODS

\$36.00 Per Dozen

Assortment of cookies, brownies and udis muffins

Breaks

All Breaks available for maximum of two hours

COOKIES AND MILK

\$22.00 Per Person

Assorted Fresh Baked Cookies
Fudge Brownies and Blondies
Whole Fresh Fruit
Milk and Chocolate Milk
Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas
Assorted Soft Drinks

THE BIG APPLE

\$23.00

Natural Apple Juice
Whole Fresh Apples
Cinnamon Apple Strudel
Apple Turnovers
Apple Nutri-Grain Bars
Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas

REFRESHING BEVERAGE BREAK

\$12.00

Fresh brewed coffee, decaffeinated coffee, herbal teas, regular and diet soft drinks, bottled water and house Infused Water

HOT BEVERAGE BREAK

\$8.00

Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas, & Water Station

ALL DAY BEVERAGE SERVICE

\$30.00 Per Person

Freshly brewed coffee, decaffeinated coffee, selection of herbal teas, assorted regular and diet soft drinks for up to 8 hours

COLD BEVERAGE BREAK

\$8.00

Assorted Soft Drinks, Flat and Sparkling Water

23% service charge and 6.625% NJ State Sales tax not included

\$50 labor charge for groups with less than 20 persons

Guarantee of Attendance required 72 hours in advance of event

Minimum guarantee of 10 persons required

7TH INNING STRETCH

\$23.00

Salted Warm Pretzels
Hot Dog Bites
Individual Salted Peanuts
Popcorn and Crackerjacks
Ketchup, Yellow Mustard and Whole Grain Mustard
Root Beer and Assorted Soft Drinks

POWER UP

\$25.00

Low Carb Power and Balance Bars
Cucumber Spears
Greek Yogurt
Ranch Dressing
Assorted Dried Fruits and Nuts
Roasted Edamame
Sesame Seeds
Sea Salt
Greek Yogurt
Energy Drinks
Fresh Brewed Coffee, Decaffeinated and Herbal Teas

TASTE OF MEXICO

\$26.00

Tortilla Chips
Pico de Gallo
Guacamole
Nacho Cheese
Sliced Jalapenos
Warm Churros
Cinnamon Cookies

A La Carte Breaks

COFFEE, DECAF COFFEE AND HERBAL TEA

\$55.00 Per Gallon

Served by the gallon, minimum of one gallon of each required

BOTTLED WATER, REGULAR AND DIET SOFT DRINKS

\$4.00 Each

Charged on Consumption

ASSORTED COOKIES

\$36.00 Per Dozen

Minimum order required

SOFT WARM PRETZELS

\$36.00 Per Dozen

Served with Spicy Mustard
Minimum order required

ASSORTED BAGELS

\$36.00 Per Dozen

A selection of Bagels served with Cream Cheese, Butter and Fruit Preserves

BROWNIES AND BLONDIES

\$36.00 Per Dozen

A selection of Brownies and Blondies

Minimum Order Required

Minimum Order Required

23% Service Charge and 6.625% NJ State Sales Tax Not Included
Guarantee of Attendance required 72 hours in advance of event

Plated Lunch

Menus include seasonal accompaniments, Coffee, Decaffeinated Coffee, Herbal Tea and Soft Drinks, Rolls and Butter

FIRST COURSE (SELECT ONE)

- Chef's Seasonal Soup
- Baby Mesclun with beet spirals, glazed pecans, goat cheese and red wine vinaigrette
- Red Leaf lettuce, roasted pears, pumpkin seeds, sun-dried mission figs and honey vinaigrette
- Black Kale and Romaine with house made croutons, parmesan,Heirloom tomato and Caesar dressing
- Arugula and red chicory with toasted hazelnuts,golden raisins, orange supreme and apple dressing

DESSERT (SELECT ONE)

- Tahitian Vanilla Crème Brulee with Whipped Cream and Fresh Berries
- Chocolate Mousse Cake with White Chocolate Sauce
- Ricotta Cheesecake
- Macerated berries almond tart
- Cinnamon Apple Strudel with Whipped Cream and Berries

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Guarantee of Attendance required 72 hours in advance of event

ENTRÉES (SELECT ONE)

- Roasted vegetable en Croute
\$34 Per Guest
- Rustic Citrus chicken, Lemon herb Jus
\$36 Per Guest
- Arctic Char, Tomatillo sauce
\$38 Per Guest
- Pan seared Alaskan Cod, Sun-dried tomato-caper relish
\$36 Per Guest
- Heritage pork chap bourbon glaze
\$40 Per Guest
- Grilled Flat iron Steak, house Chimichurri
\$42 Per Guest



Lunch Buffet

All Buffets Included Coffee, Decaffeinated Coffee, Herbal Tea, Soft Drinks, Rolls and Butter

PRINCETONIAN BUFFET

\$45.00

Pear Salad
Garbanzo Bean, Cucumber, Bermuda Onion, Mixed Greens, Citrus Dressing

Wheat Berry Salad
Quinoa, Cucumber, Tomatoes, Baby Kale, Pomegranate Vinaigrette

Grilled Cheese Panini
Cheddar, Gouda & Tomato

Garlic Mashed Potatoes
With Chives & Sour Cream

Green Beans & Caramelized Shallots

Chicken Blanquette
Rosemary, Peas, Velvety Cream Sauce

Basa Fish
With Tomato & Ginger Broth

Chef's Selection of Mini Cakes

NASSAU BUFFET

\$43.00

Hearty Vegetable Minestrone soup

Baby arugula and chicory salad, saved roasted fennel, Banana peppers, shaved Parmesan, garlic croutons, red wine vinaigrette

Mediterranean Garbanzo and red pepper salad, oregano vinaigrette

Entrees

Herb and Parmesan crusted chicken breast, Chardonnay sauce

Atlantic Cod, Salsa Roja

Roasted Yams, brown sugar, Aleppo chili

Grilled Asparagus, lemon-thyme oil

Linzer and Meyer lemon bars

FORRESTAL BUFFET

\$46.00



GOURMET DELI LUNCH

\$42.00

Mixed Greens Salad

House Potato Salad

Coleslaw

Pasta Salad

Grilled Vegetables

Homemade Potato Chips

Genoa Salami, Sliced Pit Ham, Roast Beef, Sliced Roasted Turkey, Sliced Buffalo Chicken Breast, Sharp Cheddar, Provolone, Muenster and Swiss

Lettuce, Onions, Tomatoes, Pickle Spears, and Banana Peppers

Chef's Selection of Specialty Breads
*Gluten Free Bread Available Upon Request

Cookies and Brownies

WRAP IT UP

\$43.00

Chicken Noodle soup

Simple mixed green salad, balsamic vinaigrette

Potato salad, grain mustard, green onions

Individual bags of potato chips

Cookies and Brownies

Wraps to include:

Sliced turkey BLT garlic mayo

Classic tuna salad
Cucumbers, tomato and mixed greens

Santa Fe Chicken salad
Lettuce, avocado mayo, and pepper jack cheese

Ratatouille
Roasted eggplant, squash, zucchini, peppers, spinach, and pesto mayo

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Watercress & Arugula Salad

Israeli Cous Cous Salad

Shrimp Salad BLT

Cajun Spiced Red Bliss Potatoes

Squash & Corn Medley

Stuffed Chicken

Ricotta, Dried Fig, Spinach, Yellow Pepper Coulis

Dry Rubbed Shelled Steak
With French Onion Gravy

Red Velvet & Chocolate-Hazelnut Cake

MADISON BUFFET

\$43.00

Vegetarian beluga lentil soup

Locally grown baby Spinach, Strawberries, seedless grapes,
Edamame and glazed pecans, white Balsamic Vinaigrette,

Entrees

Thyme Roasted turkey breast, Grilled apples, cider Jus

Honey-mismo glazed Salmon, Daikon relish

Breaded Eggplant Parmesan

Slow roasted Zahtar spiced cauliflower

NY cheesecake, Strawberry compote

Cannoli

BACK TO BASICS LUNCH BUFFET

\$35.00

Chef's selection of lunch buffet to include:

Soup

Green salad

Composed salad

Two entrees

Two sides

One dessert

One vegetarian sandwich

SANDWICH SHOP

\$42.00

Chicken Noodle soup

Simple mixed green salad, balsamic vinaigrette

Potato salad

Grain mustard and green onions

Individual bags of potato chips

Cookies and Brownies

Sandwiches:

Sliced roasted beef

Cheddar, caramelized onions horseradish aioli, pretzel roll

Sliced turkey

BLT, alfalfa sprouts, garlic mayo, pretzel roll

Italian cold cut sub

LTO, banana peppers, oil and vinegar

Vegetarian Cubano

Tomato, mozzarella, arugula, roasted peppers, pesto aioli, and Cuban
baguette

Coffee

Decaf

Tea

Soft drinks

23% Service Charge and 6.625% NJ State Sales Tax Not Included

Guarantee of Attendance required 72 hours in advance of event

Minimum of 25 Guests required

Lunch on The Go

Menu includes bottled water and soft drinks

INDIVIDUALLY PACKAGED LUNCH SERVICE

\$30.00

A selection of sandwiches, whole fresh fruit, composed salad, kettle chips, cookie or brownie conveniently packed and ready to go

Choose two sandwiches

A guarantee for each choice required 72 hours prior to the event

LUNCH TO GO

A designated seating area is not provided

SANDWICH SELECTIONS

Jersey Garden

Local grown vegetables grilled with Kalamata aioli, fresh mozzarella, marinated roasted peppers and wheat bread

Caprese

Fresh mozzarella, sliced jersey tomatoes, pesto mayo, fresh baby arugula and ciabatta bread

Roasted Turkey Club

Roasted sliced turkey, dill havarti, lettuce, tomato, Applewood bacon

Italian Hero

Salami, capicola, ham, provolone, banana peppers, lettuce, onion, oil & vinegar

Black Forest Ham Wrap

Black forest ham, swiss cheese, lettuce, honey, whole grain mustard

Roast Beef

Baby arugula, muenster, horseradish aioli, red peppers, Cuban baguette

Tuna or Chicken Salad Wrap

Alfalfa sprouts, baby greens, jersey tomatoes

23% Service Charge and 6.625% NJ State Sales Tax Not Included

Guarantee of Attendance required 72 hours in advance of event

Dinner

Menu includes Coffee, decaffeinated coffee, herbal teas, soft drinks, Rolls and Butter

SALAD (SELECT ONE)

- Baby Mesclun
Beet spirals, glazed pecans, goat cheese, and red wine vinaigrette
- Roasted Pears
Red leaf, pumpkin seeds, sun-dried mission figs, and honey vinaigrette
- Black Kale
Romaine, croutons, Parmesan, heirloom tomato, and Caesar dressing
- Arugula
Toasted hazelnuts, golden raisins, red chicory, orange supreme, and apple dressing
- Seasonal Soup Selection

DESSERT (SELECT ONE)

- Vanilla bean crème brulee
- Dark side of the moon cake
- Ricotta cheesecake
- Macerated berries, almond tart

DINNER APPETIZER ENHANCEMENT

- Herb gnocchi, brown butter, fried sage ~ \$6 Per Guest
- Twin Maryland crab cake, corn succotash, pepper aioli
\$8 Per Guest
- Trio of Jumbo Shrimp, Cocktail and Remoulade Sauce, Lemon ~ \$9 per Guest

ENTRÉE (SELECT ONE)

- Arctic char
Warm quinoa and frisee salad, orange fennel relish
\$58 Per Guest
- Fillet of Salmon with Lemon, White Wine and Capers
Wild Rice pilaf, Grilled Seasonal Vegetables
\$54 Per Guest
- Chilean Sea Bass
Miso and Soy Glaze served over Wilted Spinach and Quinoa
\$65 Per Guest
- Grilled 10 oz, NY strip steak
Cauliflower-potatoes puree, root vegetable, charred shallot demi
\$62 Per Guest
- Grilled 10 oz Filet Mignon
Boursin Mashed potatoes, broccolini, port wine
\$68 Per Guest
- French cut chicken breast
Wild rice pilaf, cranberries, caramelized Brussels, porcini cream
\$56 Per Guest
- Herb marinated chicken breast
Roasted yams, saffron cous cous, parry pan, and lemon Jus
\$56 Per Guest
- Braised short ribs
House braised, chive-sour cream potato puree, broccolini, braising juice
\$64 Per Guest
- Heritage pork chop
Crispy potato hash, patty pan, bourbon glaze
\$54 Per Guest
- Ratatouille vegetables lattice
Seasonal vegetables, puff pastry
\$51 Per Guest

23% Service Charge and 6.625% NJ State Sales Tax not included

Guarantee of Attendance required 72 hours in advance of event



Duo Entrée's and Vegetarian Options

Create your own duet pairing our most popular entrees served with seasonal accompaniments. Please select an appetizer and dessert to compliment your meal

4 OZ. CHICKEN

\$69.00
with Wild Mushroom Duxelle

6 OZ. FILET

\$69.00
with Cabernet Reduction

4 OZ. SALMON

\$69.00
with Tarragon Buerre Blanc

TWIN JUMBO GULF SHRIMP

\$69.00
with Tomato and Basil Provencal

4 OZ. MARYLAND CRAB CAKE

\$69.00
with Lemon Gremolata

GRILLED VEGETABLE NAPOLEON

\$55.00
Goat Cheese, Eggplant, Zucchini, Squash, Sautéed Spinach, Portabella and Roasted Red Pepper, Basil Infused Polenta, Balsamic Drizzle and Burnt Chive Oil

23% Service Charge and 6.625% NJ State Sales Tax not included

Guarantee of Attendance required 72 hours in advance of event

Dinner Buffet

All dinner buffets are based on 2 hours of continuous service. Menus include Coffee, decaffeinated coffee, herbal teas, soft drinks, Rolls and Butter.

SOUTHERN WITH STYLE

\$55.00

Chicken and Dumpling Soup

Southern Coleslaw

Buttermilk Fried Chicken

Silky Mac N Cheese
Creole spiced Swai fillet, caper remoulade
Spicy shrimp salad Po boy

Warm biscuits and sweet butter

Sweet potato pie
Lemon meringue pie

SOUTH OF THE BORDER

\$60.00

Chicken tortilla soup

Seasonal market salad, mango-cilantro vinaigrette,
Corn, quinoa, nopales, and quesoillo salad, lime crema

Entrees

Cheese and vegetable enchilada Roja

Ancho marinated flat iron steak, tomato pico

Chicken thigh "tinga" style (spicy)

Yellow rice

Cinnamon-chili roasted Kabocha squash

Dessert

Cheesecake burrito

Home made dulce de leche bread pudding, caramel sauce

PICNIC

\$58.00

Tri-color potato salad, hard boiled egg and bacon
Simple coleslaw
Mac N' Cheese
"Street" corn, queso blanco, poblano pepper, aleppo chile

ITALIAN CUCINA

\$62.00

Simple tomato basil soup

Mixed baby greens, chicory and frisee, roasted peppers, fruttolina olives,
Banana pepper and lite Italian vinaigrette

Caprese salad

Entrees

Chicken or veal saltimbocca

Shrimp Fra diavolo, rigatoni pasta

Chianti braised boneless short ribs

Stone ground corn polenta, mascarpone, rosemary

Broccoli rapini, lemon gremolata

Pistachio and tiramisu bites

STEAKHOUSE

\$58.00

Corn chowder

Wedge salad, traditional garnitures

Entrees

Striploin of beef, horseradish cream

All natural chicken breast, rainbow chard, Mustard glaze

Grilled swordfish steaks, lemon- caper butter sauce

Baked Sweet Potatoes and String Beans with caramelized shallots
and crisp bacon bits

Dessert

Warm apple cobbler, cinnamon vanilla whipped cream

EAST COAST

\$64.00

New England clam chowder

Iceberg lettuce, croutons, carrots, cucumber, Tomatoes, apple cider

Entrees (Choose Three)
BBQ rubbed chicken, chili spiced barbecue sauce
Fork tender BBQ beef brisket
Hot Italian sausage, onions, peppers with mini rolls
All beef hot dogs
House blend beef burgers
St Louis style BBQ pork ribs
Braised BBQ pulled pork, mini rolls

Desserts
Warm peach cobbler and assorted fruit pies

vinaigrette

Chilled broccolini, mozzarella and sun-dried tomato salad

Entrees

True North Atlantic Salmon, petite vegetables, pesto sauce

Balsamic marinated flank steak, roasted onion soubise

East cost steamers, tomato, tarragon butter, white wine

Local grown heirloom potatoes, rosemary salt

Roasted Haricot vert, Parmesan, lemon vinaigrette

Dessert

NY cheesecake

Jersey blueberry pies

BACK TO BASICS
\$46.00

Chef's selection of soup, green salad and composed salad

Two chef selected entrees with two side accompaniments

Desserts

23% Service Charge and 6.625% NJ State Sales Tax not included

Guarantee of Attendance required 72 hours in advance of event

Hors D'oeuvres

Menu Prices based on one hour of service, \$5 per person each additional hour

HOT AND COLD HORSDOUEVRES

\$25.00

Choose six horsdouevres

Served Butler Style

Hot Selections

Asian Short Rib Pot Pie
Beef Wellington
Buffalo Chicken Spring Roll with Blue Cheese Dressing
Crab Cake Bites with Dijonaise Sauce
Franks in Puff Pastry with Dijon Mustard
Fried Edamame Pot Stickers with Sweet Soy Glaze
Grilled Shrimp Skewer
Penang Shrimp Spring Roll with Sweet Chili Sauce
Risotto Bites with Tomato Basil Sauce
Sundried Tomato & Provolone Tart
Vegetable Cobbler
Wild Mushroom Tart
Bacon wrapped scallops
Chicken wellington
Chicken state with peanut sauce
Malaysian beef satay
Mini Cuban sandwiches
Stuffed mushroom, cheese and spinach

Cold Selections

Ahi Tuna Tartar with Ginger and Ponzu Wasabi Aioli
Barnegat Scallop Ceviche with Plantain Chips
Chilled Lobster Salad with Cucumber Cup and Chervil Aioli
Crab Deviled Egg with Chervil
Hummus on Pita Chips with Kalamata Olives
Organic Cherry Tomato-Mozzarella Skewers with Pesto
Roasted Pepper and Blue Cheese Bruschetta
Shrimp Cocktail with Charred Tomato Salsa
Smoked Tuna "Tacos" - Verde Salsa and Jalapeno
Blue cheese on roasted peach and walnut bread
Beef filet, creamy horseradish, potato pancake
Salmon lollipop, crushed walnuts
Smoked salmon mousse
Cajun chicken, pimento mousse
Smoked Salmon pin wheel on pumpernickel

ANTIPASTI BOARD

\$15.00

Prosciutto di Parma, Dry Sweet Coppa, Genoa Salami, Soppressata,
Marinated Mushrooms, Fresh Mozzarella, Ubriaco el Piave, Long
Stem Marinated Artichokes, Roasted Peppers, Assorted Olives,

MEDITERRANEAN DIPPING CORNER

\$14.00

Baba Ghanoush, Hummus bar to include: Tahini Garlic, Harissa
Hummus, Marinated Olives, Fire Roasted Eggplant Dip, Tabbouleh,
Chermoula Bean Spread. Accompanied with Lavash, Naan & Pita
Bread

MINI SLIDERS BAR

\$15.00

Beef Sliders, Chicken Sliders, and Pulled Pork Sliders
Can substitute one option with Veggie Burger Sliders

FARM TO TABLE CRUDITÉS

\$10.00

Fresh Crisp Vegetables: Baby Carrots, Radishes, Broccoli, Endives,
Haricot Vert, Heirloom Tomato, Celery, Cauliflowers, Zucchini, and
Baby Squash, Chipotle Ranch & Roasted Garlic Hummus

POT STICKERS STAND

\$11.00

Select Three: Chicken Lemongrass, Edamame Bean, Tender Beef,
Pork or Mixed Vegetables
(steamed or fried) Served with Teriyaki and Soy Sauce

CHILLED SEAFOOD BAR

\$23.00

Jumbo Shrimp, Blue Point Oysters & Littleneck Clams on the Half
Shell, Cocktail Snow Crab Claws, Cocktail Sauce, Cucumber
Mignonette, Horseradish and Lemon.

ARTISANAL CHEESE DISPLAY

\$14.00

Aged Provolone, Maytag Blue, Creamy Havarti, Cave Aged Gruyere,
Smoked Gouda, Two Year Aged Sharp Cheddar, Seasonal Fruit
Jams, Chutneys, Assorted Nuts and Honey Comb. Accompanied by
Crackers and Baguettes

ASSORTED SUSHI ROLLS

\$21.00

California, Spicy Tuna, Salmon Avocado and Assorted Nigrini Sushi
served with Wasabi, Pickled Ginger, Seaweed Salad and Soy Sauce

ASIAN WOK STATION

\$21.00

Tempura Chicken, Soy-mirin Marinated Beef and Bay Shrimp,

Grilled Asparagus, Local Squash, Lavosh and Baguettes

LAMB CARVING STATION

\$18.00

Rosemary and Dijon Mustard Marinated Boneless Leg of Lamb served with a Mint Aioli and a Black Cherry Red Zinfandel Sauce
\$125 Chef fee attendant per 75 Guests

METROPOLITAN POTATO BAR STATION

\$15.00

Yukon Gold, Sweet Potato and Twice Bake accompanied with Sour Cream, Minced Chives, Cheddar, Bacon, Candied Pecans, Brown Sugar and Gravy

SAVORY CREPE STATION

\$15.00

Select Two Crepes:

Romesco: Seasonal Root Vegetable Blend, House Made Romesco, Fresh Local Arugula, Creamy Brie

Monsieur: Black Forest Ham, Sautéed Mushrooms, Cheddar Cheese
Turkey Avocado: Roasted Turkey, Applewood Smoked Bacon, Avocado, Baby Spinach, Diced Jersey Tomato, Chipotle Yogurt

Poulet Gruyere: Herb-Citrus Poached Chicken, Gruyere, Pepper, sautéed Mushrooms, Red Peppers, Dijon Aioli

Farmers: Spinach, Sundried Tomatoes, Bacon and Mushrooms tossed in Fresh Ricotta and Thyme

Select Two Batters: Original, Green Onion, Whole Wheat, Fresh Garden Herbs
(Gluten Free & Vegan options available upon request)
\$125 Chef fee attendant per 75 Guests

SWEET CREPE STATION

\$10.00

Made to Order Crepes with Honey Mascarpone Cheese, Seasonal Fruits & Berries, Whipped Cream
\$125 Chef fee attendant per 75 Guests

BEIGNETS AND CAFE

\$9.00

New Orleans Café du Monde, Fresh Fried Beignets, Powdered Sugar

Julienne Carrots, Bok Choy, Baby Corn, Water Chestnuts, Scallions, Snow Peas, Spring Onions, and Peppers. Teriyaki, Sweet & Sour and Spicy Ponzu Sauces. Jasmine and Brown Rice, Chopsticks and Fortune Cookies

\$125 Chef Fee attendant per 75 Guests

SOUTH OF THE BORDER BUFFET

\$20.00

Ancho Chile Rubbed Flank Steak, Tequila Lime Marinated Grilled Chicken sautéed with Onions & Peppers. Served in Warm Flour Tortillas, Slow cooked Baked Beans, Corn Tortilla Chips Complimented with Shredded Cheese, Lettuce, Tomatoes, Crema, Guacamole, House made Salsas and Cilantro Rice

BEEF TENDERLOIN CARVING STATION

\$22.00

Rosemary and Cracked Pepper Crusted Grass Fed Beef Tenderloin served with Mascarpone Potato Puree, Béarnaise Sauce and Mini Brioche Buns
\$125 Chef fee attendant per 75 Guests

ITALIAN PASTA STATION

\$18.00

Select Two: Mezzi Penne, Whole Wheat Penne, Four Cheese Tortellini, Mezzi Rigatoni, Fusilli, Farfalle or Gluten Free Pasta

Select Two: Pomodoro, Arrabiata, Creamy Roasted Garlic, Sundried Tomato or Basil Pesto,odka or Olive Oil & Garlic

Served with Garlic Bread, Parmesan Cheese, Cracked Black Pepper, Fresh Basil and Chili Flakes

\$125 Chef Attendant fee per 75 Guests

Add Chicken

\$4.00

Add Shrimp

\$6.00

PRIME RIB OF BEEF CARVING STATION

\$20.00

Roasted Mushrooms, Caramelized Onions, Horseradish Crème Fraiche & Rosemary Au Jus
\$125 Chef fee attendant per 75 Guests

TURKEY CARVING STATION

\$16.00

Oven Roasted French Breast of Turkey served with Homemade Cranberry Sauce, Sage-Thyme Gravy, and Hot Italian Sausage-Cornbread Stuffing

900 Scudders Mill Road Plainsboro New Jersey United States | 1-609-936-42

\$125 Chef fee attendant per 75 Guests

23% Service Charge and 6.625% NJ State Sales Tax not included
Guarantee of Attendance required 72 hours in advance of event

Beverages

CROWNE PREMIUM BRAND OPEN BAR

Grey Goose Vodka, Bombay Sapphire Gin, Johnny Walk Black
Scotch, Captain Morgan Spiced Rum, 1800 Reposado Tequila, Crown
Royal Whiskey, Makers Mark Bourbon, Domestic and Imported Beer,
Vintage Wines, Juices and Soft Drinks

\$19 per person for the first hour, \$6 pp ea additional hr

CROWNE SIGNATURE OPEN BAR

Tito's Vodka, Bombay Sapphire Gin, Bacardi Rum, Dewars Scotch,
Johnny Walker Red Scotch, Four Roses Bourbon, Crown Royal
Blended Whiskey, Jose Cuervo Tequila, Triple Sec, Vermouth,
Domestic and Imported Beer, House Vintage Wines, Juices and Soft
Drinks

\$16 per person for the first hour, \$5 pp ea additional hr

MARTINI BAR

\$12.00

Classic Traditional Vodka and Gin Martinis, Dirty Martini with Stuffed
Green Olives, Cosmopolitan, Apple and Pomegranate Martinis

Bartender Fees are \$150.00

1 Bartender is required for every 75 guests

23% Service Charge and 6.625% NJ State Sales Tax not included

Guarantee of Attendance required 72 hours in advance of event

The sales and service of alcoholic beverages are regulated by the state

As a licensee, this hotel is responsible for the administration of the regulations

It is a policy, thereof that alcoholic beverages cannot be brought into the hotel from the outside

HOSTED BAR (CHARGED ON CONSUMPTION)

Premium Brand Cocktails & Mixed Drinks - \$12 each
Signature Brand Cocktails & Mixed Drinks - \$10 each
Wine - \$9 per glass
Imported Beer - \$8 per bottle
Domestic Beer - \$7 per bottle
Soft Drinks and Juices - \$3 each

CASH BAR

Cocktails & Mixed Drinks - \$10 each
Wine - \$9 per glass
Imported Beer - \$8 per bottle
Domestic Beer - \$7 per bottle
Soft Drinks and Juices - \$4 each

BEER, WINE AND SODA BAR

Domestic and Imported Bottle Beer
Vintage Red, White and Blush Wines
Soft Drinks and Juices

\$12 per person for the first hour, \$5 pp ea additional hr

SANGRIA BAR

House made Sangria to include White, Peach and Classic Red
Sangria prepared with fresh fruits and served chilled

\$15 per person for the first hour, \$5 pp ea additional hr

Wine List

Bottle prices based on 750 ml

HOUSE BANQUET WINE

\$32.00 Per Bottle

Trinity Oak Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot
and Pinot Noir

RED WINES

Luke Cabernet Sauvignon - \$72
Trinity Oaks Cabernet Sauvignon - \$30
Decoy Merlot - \$72
Meiomi Pinot Noir - \$79

WHITE WINES

Sea Sun Chardonnay - \$59
Trinity Oak Chardonnay - \$30
Terra D' Oro Pinot Grigio - \$43
Emmolo Sauvignon Blanc - \$79

SPARKLING WINES

Moet and Chandon Imperial Brut - \$150
Korbel Brut - \$60
Veuve Clicquot Brut Yellow Label- \$240

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