

A close-up photograph of a hand garnishing a dish with fresh green herbs. The hand is positioned at the top right, with fingers delicately holding a sprig of flat-leaf parsley. Below the hand, a white plate holds a small, artfully plated dish consisting of a base of green and purple vegetables, topped with a small amount of protein and more fresh herbs. The background is dark, making the white plate and the vibrant colors of the food stand out.

CATERING MENU

CROWNE PLAZA

Princeton

Crowne Plaza Princeton
900 Scudders Mill Rd, Plainsboro, NJ 08536
Phone: +1-609-936-4200

Breakfast

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

All American

Fluffy Scrambled Eggs

Select One Breakfast Meat:

- Applewood Smoked Bacon
- Pork Herb Sausage Links

Herb Roasted Potatoes | 25.00 per guest, minimum 10 guests

Eggs Benedict

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

Herb Roasted Potatoes | 28.00 per guest, minimum 10 guests

Stay Fit

Mediterranean Egg White Omelet

Please Select One

- Chicken and Sundried Tomato Sausage
- Turkey Bacon

Sweet Potato Hash

Side of Seasonal Fruit with Honey Greek Yogurt | 26.00 per guest, minimum 10 guests

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

Breakfast

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

Traditional Continental

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 | **22.00 per guest, minimum 10 guests**

Light & Fit

Orange & Cranberry Juice
Blueberry Yogurt Pound Cake
Whole Wheat Bagels with Low Fat & Vegetable Cream Cheese
Steel Cut Oatmeal with Cinnamon, Brown Sugar, Raisins
Parfaits with Greek yogurt, pistachio granola and honey
Cottage cheese, sliced cucumber and tomatoes
Egg white Florentine Frittata
Sweet Potato and vegetable Hash | **29.00 per guest, minimum 20 guests**

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American Breakfast Buffet

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
Breakfast Potatoes with green onion and peppers
Banana-Cinnamon Pancakes with Maple Syrup | **28.00 per guest, minimum 20 guests**

Express Continental

Orange & Cranberry Juice
Selection of Breakfast Breads and Pastries
Butter, Honey and Preserves | **19.00 per guest, minimum 10 guests**

Bountiful Brunch Buffet

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

Lemon bars and petit fours | **40.00 per guest, minimum 30 guests**

Additional Entrees
| **6.00**

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Breakfast

Enhancements available as an addition to Breakfast Buffets

Omelet Station

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 | **10.00 per guest, minimum 20 guests**

Smoked Salmon Display

Smoked and Sliced Nova Salmon
Diced Red Onion
Cream Cheese & Low-Fat Cream Cheese
Capers
Hard Boiled Egg
Bagels | **13.00 per guest, minimum 20 guests**

Belgian Waffles

Warm waffles served with whipped cream, berries, maple syrup, sweet butter, caramel and chocolate sauce | **9.00 per guest, minimum 20 guests**

Hot Breakfast Cereals

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

Served with Brown Sugar, Raisins, Granola, Dried Cranberries & Cinnamon | **5.00 per guest, minimum 10 guests**

Granola Parfait

Greek yogurt, homemade pistachio granola, very berry compote and oatmeal cookie | **5.50 per guest, minimum 10 guests**

Seasonal Freshly Cut Fruits

Garnished with Berries | **5.50 per guest, minimum 10 guests**

Gluten Free Baked Goods

Assortment of cookies, brownies and udis muffins | **36.00 Per Dozen**

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Breakfast Stand

Breakfast Burrito

Biscuit, Egg Omelet and Cheddar cheese

BEC bagel

SEC Bagel

Vegetarian Burrito available | 6.00 per guest, minimum 20

guests

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Breaks

All Breaks available for maximum of two hours

Cookies and Milk

Assorted Fresh Baked Cookies

Miniature Donuts

Milk and Chocolate Milk

Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas | 20.00

per guest, minimum 10 guests

The Big Apple

Natural Apple Juice

Whole Fresh Apples

Cinnamon Apple Strudel

Apple Turnovers

Apple Nutri-Grain Bars

Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas | 23.00

per guest, minimum 10 guests

Refreshing Beverage Break

Fresh brewed coffee, decaffeinated coffee, herbal teas, regular and diet soft drinks, bottled water and house Infused Water | 12.00 per

guest, minimum 10 guests

Hot Beverage Break

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

Water Station | 8.00 per guest, minimum 10 guests

Cold Beverage Break

Assorted Soft Drinks, Flat and Sparkling Water | 10.00 per guest,

minimum 10 guests

7th Inning Stretch

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 | 23.00 per guest, minimum 20
guests

Power Up

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 | 25.00 per guest,
minimum 20 guests

Taste Of Mexico

Tortilla Chips

Pico de Gallo

Guacamole

Nacho Cheese

Sliced Jalapenos

Warm Churros

Cinnamon Cookies

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Yucatan Agua Fresca | 26.00 per guest, minimum 20 guests

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Breaks

Coffee, Decaffeinated Coffee and Herbal Tea

Served by the gallon, minimum of one gallon of each required | 55.00
Per Gallon

Assorted Cookies

Minimum order required | 36.00 Per Dozen

Assorted Bagels

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

Minimum Order Required | 36.00 Per Dozen

Bottled Water, Regular and Diet Soft Drinks

Charged on Consumption | 4.00 Each

Soft Warm Pretzels

Served with Spicy Mustard

Minimum order required | 36.00 Per Dozen

Brownies and Blondies

A selection of Brownies and Blondies

Minimum Order Required | 36.00 Per Dozen

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Packages

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

Full Day Meeting Package

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, 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 one breakout room included in package

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

Meeting Room Wireless Internet | **129.00 per guest, minimum 10 guests**

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

23% Service Charge and 6.625% NJ State Sales Tax Not Included
Minimum of 10 Guests Required
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Lunch

Lunch service includes buffet, plated service and "To Go" options

Customized creative culinary menus can be designed specifically for your group by our Executive Chef

Private and Common Seating

Enjoy the views in the Waterfront Dining Room with floor to ceiling windows overlooking the Lake, patio dining or a private room for Lunch

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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

Entrées (Select One)

Minimum of 20 Guests required

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 chop bourbon glaze
\$40 Per Guest

Grilled Flat iron Steak, house Chimichurri
\$42 Per Guest

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Lunch

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

Princetonian Buffet

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 | **42.00 per guest, minimum 20 guests**

Nassau Buffet

Hearty Vegetable Minestrone soup

Baby arugula and chicory salad, saved roasted fennel,

Banana peppers, shaved Parmesan, garlic croutons, red wine vinaigrette

Gourmet Deli Lunch

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 | **39.00 per guest, minimum 20 guests**

Witherspoon Deli

Roasted Tomato Soup

Baby arugula, Roasted peppers, Mediterranean Olives

Marinated artichokes, fresh mozzarella, lemon dressing

Cheese tortellini salad

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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 | 40.00 per guest, minimum 20 guests

Forrestal Buffet

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 | 45.00 per guest, minimum 20 guests

Alexander Buffet

tart apples, Broccoli, sun-dried tomato vinaigrette

Make Your Own:

Salami, Black forest ham, roasted turkey, homemade tuna salad, house oregano Hummus

Sharp cheddar, smoked provolone, Alpine Swiss, Classic American Condiment Tray and house pickles

Assortment of rolls and breads

Sun chips

Cookies, brownies | 38.00 per guest, minimum 20 guests

Soup and Salad

Choice of two:

Roasted tomato soup

Chicken noodle

Vegetarian lentil

Hearty minestrone

Creamy leek, potato and bacon

Salad Station:

Baby Mesclun, spinach, iceberg

Tomatoes, edamame, cucumbers, onions, olives, beets, carrots, artichokes, chick peas, hard boiled eggs, blue cheese, marinated feta

Balsamic, Italian, ranch, blue cheese

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Ancient grain and vegetable soup

Crisp watercress and arugula, heirloom Tomato,
Toasted almonds and beets, poppy seed dressing

Curried Israeli Cous Cous, cranberries and herb pistou

Ginger-Soy cage free chicken breast, jicama slaw

Wild rice pilaf, cranberries and parsley

Snipped Green beans, local tomato

Seasonal fruit tarts, petite fours | 42.00 per guest, minimum 20
guests

Madison Buffet

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 | 42.00 per guest, minimum 20 guests

Back to Basics Lunch Buffet

Chef's selection of lunch buffet to include:

Eclairs and cream puffs | 40.00 per guest, minimum 20 guests

Wrap It Up

Chicken Noodle soup

Simple mixed green salad, balsamic vinaigrette

Potato salad, grain mustard, green onions

Individual bags of potato chips

Cookies and Brownies

Chose of three wraps:

Honey mustard grilled chicken and spinach

Grilled chicken Caesar

Sliced turkey BTL garlic mayo

Classic tuna salad

Cucumbers, tomato and mixed greens

Santa Fe Chicken salad

Lettuce, avocado mayo, and pepper jack cheese

Black forest ham

House hummus and arugula

Ratatouille

Roasted eggplant, squash, zucchini, peppers, spinach, and pesto
mayo | 40.00 per guest, minimum 20 guests

Sandwich Shop

Chicken Noodle soup

Simple mixed areen salad. balsamic vinaigrette

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Soup	Potato salad
Green salad	Grain mustard and green onions
Composed salad	Individual bags of potato chips
Two entrees	Cookies and Brownies
Two sides	Choice of three sandwiches:
One dessert	Sliced roasted beef
One vegetarian sandwich	Cheddar, caramelized onions horseradish aioli, pretzel roll
Coffee	Classic tuna salad
Decaf	cucumber, tomato, mixed greens, and croissant
Tea	Sliced turkey
Soft drinks 32.00 per guest, minimum 20 guests	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
	40.00 per guest, minimum 20 guests

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Lunch

Menu includes bottled water and soft drinks

Individually Packaged Lunch Service

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 | **28.00 per guest, minimum 10 guests**

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

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Reception

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

Hot and Cold Horsd'oeuvres

Choose six horsd'oeuvres

Served Butler Style

Hot Selections

Asian Short Rib Pot Pie
 Bacon Wrapped Scallops
 Beef Wellington
 Buffalo Chicken Spring Roll with Blue Cheese Dressing
 Chicken Sate with Peanut Sauce
 Coney Island Franks stuffed with Sauerkraut & Mustard
 Crab Cake Bites with Dijonaise Sauce
 Duck Thai Spring Roll with Black Mushrooms & Chili Plum Sauce
 Franks in Puff Pastry with Dijon Mustard
 Fried Edamame Pot Stickers with Sweet Soy Glaze
 Grilled Shrimp Skewer
 Mascarpone & Caramelized Onion Tart
 Penang Shrimp Spring Roll with Sweet Chili Sauce
 Quince Manchego and Almonds in Phyllo
 Risotto Bites with Tomato Basil Sauce
 Spinach and Feta Turnover with Cucumber & Lemon Aioli
 Sundried Tomato & Provolone Tart
 Vegan Vegetable Wellington
 Vegetable Cobbler
 Wild Mushroom Tart
 Bacon wrapped scallops
 Beef wellington
 Chicken wellington
 Buffalo chicken spring rolls

Mediterranean Dipping Corner

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 | **14.00 per guest, minimum 20 guests**

Mini Sliders Bar

Beef Sliders, Chicken Sliders, and Pulled Pork Sliders
 Can substitute one option with Veggie Burger Sliders | **15.00 per guest, minimum 25 guests**

Pot Stickers Stand

Select Three: Chicken Lemongrass, Edamame Bean, Tender Beef, Pork or Mixed Vegetables
 (steamed or fried) Served with Teriyaki and Soy Sauce | **11.00 per guest, minimum 20 guests**

South of the Border Buffet

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 | **20.00 per guest, minimum 20 guests**

Action Station(s)

| **125.00 chef fee per station**

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- Chicken state with peanut sauce
- Coney Island franks
- Maui shrimp skewers
- Mascarpone and caramelized
- Quince, manchego and toasted almond on phyllo
- Wild mashroom tart
- Spanakopita
- Risotto bites, marinara sauce
- Vegetable cobber
- Maryland Crab cakes, remoulade
- Mini Kobe beef burger
- 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
- Beef Carpaccio with Baby Arugula and Truffle Oil
- Beef Tataki with Soy Glaze and Baby Daikon
- Chilled Lobster Salad with Cucumber Cup and Chervil Aioli
- Crab Deviled Egg with Chervil
- Duck Confit Rillettes with Fig Jam
- Duck Liver Pate Crostini with Grape Verjus
- Duck Trap Smoked Salmon, Crème Fraiche and Dill
- Fennel-Orange-White Anchovy Crostini
- Goat Cheese Stuffed Piquillo Pepper
- Hummus on Pita Chips with Kalamata Olives
- Mini Quiche - Lorraine, Pepper-Goat Cheese & Smoked Salmon
- Organic Cherry Tomato-Mozzarella Skewers with Pesto
- Roasted Beet-Chevre Crostini with Cumin-Citrus Vinaigrette
- Roasted Pepper and Blue Cheese Bruschetta
- Shrimp Cocktail with Charred Tomato Salsa
- Smoked Tuna "Tacos" - Verde Salsa and Jalapeno
- Organic tomato and mozzarella skewer
- Crab deviled eggs with chervil
- Roasted re pepper bruschetta
- House hummus on pita bread

Italian Pasta Station

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, Vodka
or Olive Oil & Garlic

Served with Garlic Bread, Parmesan Cheese, Cracked Black Pepper, Fresh Basil and Chili Flakes | **18.00 per guest, minimum 20 guests**

Add Chicken
| **4.00**

Add Shrimp
| **6.00**

Asian Wok Station

Tempura Chicken, Soy-mirin Marinated Beef and Bay Shrimp, 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 | **21.00 per guest, minimum 20 guests**

Metropolitan Potato Bar Station

Yukon Gold, Sweet Potato and Twice Bake accompanied with Sour Cream, Minced Chives, Cheddar, Bacon, Candied Pecans, Brown Sugar and Gravy | **25.00 per guest, minimum 20 guests**

Savory Crepe Station

Select Two Crepes:

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

Monsieur: Black Forest Ham, Sautéed Mushrooms, Cheddar Cheese

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Blue cheese on roasted peach and walnut bread
 Beef filet, creamy horseradish, potato pancake
 Ahi tuna and pickled ginger on cornbread
 Salmon lollipop, crushed walnuts
 Smoked salmon mousse
 Cajun chicken, pimento mousse
 Smoked Salmon pin wheel on pumpernickel
 Smoked duck and cranberry mousse | **25.00 per guest, minimum 20 guests**

Farm to Table Crudités

Fresh Crisp Vegetables: Baby Carrots, Radishes, Broccoli, Endives, Haricot Vert, Heirloom Tomato, Celery Spears, Cauliflowers, Zucchini, and Baby Squash, Chipotle Ranch and Roasted Garlic
 Hummus | **10.00 per guest, minimum 10 guests**

Antipasti Board

Prosciutto di Parma, Dry Sweet Coppa, Genoa Salami, Soppressata, Marinated Mushrooms, Fresh Mozzarella, Ubriaco el Piave, Long Stem Marinated Artichokes, Roasted Peppers, Assorted Olives, Grilled Asparagus, Local Squash, Lavosh and Baguettes | **15.00 per guest, minimum 20 guests**

Chilled Seafood Bar

Jumbo Shrimp, Blue Point Oysters & Littleneck Clams on the Half Shell, Cocktail Snow Crab Claws, Cocktail Sauce, Cucumber Mignonette, Horseradish and Lemon.
 | **23.00 per guest, minimum 40 guests**

Artisanal Cheese Display

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 | **14.00 per guest, minimum 20 guests**

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) | **15.00 per guest, minimum 25 guests**

Sweet Crepe Station

Made to Order Crepes with Honey Mascarpone Cheese, Seasonal Fruits & Berries, Whipped Cream | **10.00 per guest, minimum 20 guests**

Beignets and Cafe`

New Orleans Café du Monde, Fresh Fried Beignets, Powdered Sugar | **9.00 per guest, minimum 20 guests**

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Assorted Sushi Rolls

California, Spicy Tuna, Salmon Avocado and Assorted Nigiri Sushi
served with Wasabi, Pickled Ginger, Seaweed Salad and Soy
Sauce | 21.00 per guest, minimum 30 guests

Carving Station(s)

Attendant Required per 75 Guests | 125.00 chef fee per station

Turkey Carving Station

Oven Roasted French Breast of Turkey served with Homemade
Cranberry Sauce, Sage-Thyme Gravy, and Hot Italian Sausage-
Cornbread Stuffing | 16.00 per guest, minimum 20 guests

Lamb Carving Station

Rosemary and Dijon Mustard Marinated Boneless Leg of Lamb served
with a Mint Aioli and a Black Cherry Red Zinfandel Sauce | 18.00 per
guest, minimum 20 guests

Prime Rib of Beef Carving Station

Roasted Mushrooms, Caramelized Onions, Horseradish Crème Fraiche
& Rosemary Au Jus | 20.00 per guest, minimum 25 guests

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Beef Tenderloin Carving Station

Rosemary and Cracked Pepper Crusted Grass Fed Beef Tenderloin

served with Mascarpone Potato Puree, Béarnaise Sauce and Mini

Brioche Buns | 21.00 per guest, minimum 20 guests

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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

Dessert (Select One)

Vanilla bean crème brûlée

Dark side of the moon cake

Ricotta cheesecake

Macerated berries, almond tart

Entrée (Select One)

Minimum of 20 Guests required

Arctic char

\$58 Per Guest

Warm quinoa and frisee salad, orange fennel relish

Grilled NY strip steak

\$62 Per Guest

Cauliflower-potatoes puree, root vegetable, charred shallot demi

Petite Filet

\$68 Per Guest

Boursin Mashed potatoes, broccolini, port wine

French cut chicken breast

\$56 Per Guest

Wild rice pilaf, cranberries, caramelized Brussels, porcini cream

Herb marinated chicken breast

\$56 Per Guest

Roasted yams, saffron cous cous, parry pan, and lemon Jus

Braised short ribs

\$64 Per Guest

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

Guarantee of Attendance required 72 hours in advance of event

House braised, chive-sour cream potato puree, broccolini, braising juice

Heritage pork chop

\$54 Per Guest

Crispy potato hash, patty pan, bourbon glaze

Ratatouille vegetables lattice

\$51 Per Guest

Seasonal vegetables, puff pastry

Dinner Enhancement

Chef's selection of seasonal soup

\$6 Per Guest

Lobster bisque en croute

\$8 Per Guest

Herb gnocchi, brown butter, fried sage

\$8 Per Guest

3 oz Maryland crab cake, corn succotash, pepper aioli

\$9 Per Guest

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

Guarantee of Attendance required 72 hours in advance of event

Dinner

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

with Wild Mushroom Duxelle | 69.00 per guest, minimum 20 guests

Twin Jumbo Gulf Shrimp

with Tomato and Basil Provençal | 69.00 per guest, minimum 20 guests

6 Oz. Filet

with Cabernet Reduction | 69.00 per guest, minimum 20 guests

4 Oz. Maryland Crab Cake

with Lemon Gremolata | 69.00 per guest, minimum 20 guests

4 Oz. Salmon

with Tarragon Buerre Blanc | 69.00 per guest, minimum 20 guests

Grilled Vegetable Napoleon

Goat Cheese, Eggplant, Zucchini, Squash, Sautéed Spinach, Portabella and Roasted Red Pepper, Basil Infused Polenta, Balsamic Drizzle and Burnt Chive Oil | 55.00 per guest, minimum 20 guests

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

Guarantee of Attendance required 72 hours in advance of event

Dinner

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

Pan-Asian

Egg drop Soup

Chilled calamari and banana pepper salad

Spinach, strawberries, edamame, tomatoes and crispy noodles salad with sesame-ginger dressing

Entrees

Orange glaze crispy chicken bites

Beef and broccoli, oyster sauce

Coconut-lemongrass shrimp

Jasmine rice with green onion

Bok choy, baby corn and carrots

Dessert

Tropical fruit display

Coconut-almond bites | **55.00 per guest, minimum 25 guests**

Southern With Style

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

Steakhouse

Corn chowder

Wedge salad, traditional garnitures

Entrees

Striploin of beef, horseradish creme

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 | **58.00 per guest, minimum 25 guests**

Italian Cucina

Simple tomato basil soup

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

Caprese salad

Entrees

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

Guarantee of Attendance required 72 hours in advance of event

Sweet potato pie

Lemon meringue pie | 55.00 per guest, minimum 25 guests

South of the Border

Chicken tortilla soup

Seasonal market salad, mango-cilantro vinaigrette,
Corn, quinoa, nopales, and quesillo 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 | 60.00
per guest, minimum 25 guests

Mediterranean

White bean, crisp bacon and escarole soup

Baby greens, radicchio, Greek olives, Parmesan cheese,roasted fennel,
heirloom tomato, Feta-oregano dressing

Panzanella salad

Entrees

Pan seared branzino, lemon caper sauce

Chicken or veal saltimbocca

Shrimp Fra diavolo, rigatoni pasta

Chianti braised boneless short ribs

Stone group corn polenta, mascarpone, rosemary

Broccoli rapini, lemon gremolata

Pistachio and tiramisu bites | 62.00 per guest, minimum 25 guests

East Coast

New England clam chowder

Iceberg lettuce, croutons, carrots, cucumber, Tomatoes, apple cider 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 | 64.00 per guest, minimum 25 guests

Picnic

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

Guarantee of Attendance required 72 hours in advance of event

Chicken thigh, fennel and Greek olive casserole
Braised lamb shoulder, tzatziki sauce
Garlic and lemon rapini, vino bianco
Long fusilli pasta, herb butter

Desserts

mini european pastries | 60.00 per guest, minimum 25 guests

Back to Basics

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

Two chef selected entrees with two side accompaniments

Desserts | 46.00 per guest, minimum 25 guests

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

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 | 58.00 per guest, minimum 25 guests

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

Guarantee of Attendance required 72 hours in advance of event

Bar and Wine

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, Tanqueray Gin, Bacardi Rum, Dewars Scotch, Johnny Walker Red Scotch, Jim Beam Bourbon, Candian Club Blended Whiskey, Jose Cuervo Tequila, Domestic and Imported Beer, Vintage Wines, Juices and Soft Drinks

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

Martini Bar

Classic Traditional Vodka and Gin Martinis, Dirty Martini with Stuffed Green Olives, Cosmopolitan, Apple and Pomegranate Martinis | **12.00**
Per Person - Per Hour

Hosted Bar (Charged on Consumption)

Premium Brand Cocktails & Mixed Drinks - \$10 each
Signature Brand Cocktails & Mixed Drinks - \$9 each
Wine - \$8 per glass
Imported Beer - \$7 per bottle
Domestic Beer - \$6 per bottle
Soft Drinks and Juices - \$3 each

Cash Bar

Cocktails & Mixed Drinks - \$9 each
Wine - \$8 per glass
Imported Beer - \$7 per bottle
Domestic Beer - \$6 per bottle
Soft Drinks and Juices - \$3 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

Bartender Fees are \$150.00
1 Bartender is required for every 75 guests



Bartender Fees are \$150.00
1 Bartender is required for every 75 guests

Bar and Wine

Bottle prices based on 750 ml

House Banquet Wine

Canyon Road Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot and Pinot Noir | **32.00 Per Bottle**

White Wines

William Hill Chardonnay - \$34

Laguna Chardonnay - \$45

Maso Canali Pinot Grigio - \$45

Ecco Domani Pinot Grigio - \$30

Souverain Sauvignon Blanc - \$34

Covey Run Riesling - \$26

Red Wines

Carnivor Cabernet Sauvignon - \$38

Louis M. Martini Cabernet Sauvignon - \$45

Ecco Domani Merlot - \$30

Ghost Pines Merlot - \$48

Edna Valley Pinot Noir - \$42

Alamos Malbec - \$34

Sparkling Wines

Moet and Chandon Imperial Brut - \$70

Korbel Brut - \$25

Veuve Clicquot - \$65

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

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

Weddings

Wedding services include Champagne Toast, Open Bar, Custom Wedding Cake, Complimentary Suite for the Bride and Groom the night of the wedding and two complimentary standard rooms for the families of the bride and groom

Cocktail Hour

Choose Eight Butler Passed Hors d'oeuvres

HOT HORS D'OEUVRES

Maple Bacon Wrapped Scallion

Coconut Crusted Chicken

Beef Wellington

Sesame Chicken Skewer

Asparagus Tip with Asiago in Phyllo

Short Rib Pot Pie

Mini Cordon Blue Bites

Spanakopita

Mini Franks in Puff Pastry

Coconut Shrimp

Mini Kobe Burger with Bacon and Cheddar

Mini Vegetable Spring Rolls

Chicken and Lemongrass Potstickers

Assorted Mini Quiche

Grilled Chicken Quesadilla

Crab Rangoon

Portobello Puffs

Chicken Satay

Hibachi Beef Skewer

Shrimp; Shumai

Mini Buffalo Chicken Spring Roll

Miniature Crab Cakes

Mushroom Stuffed with Boursin Cheese and Spinach

Fire Roasted Vegetable and Jack Cheese Empanada

COLD HORS D'OEUVRES

Hot Action Stations

Choose Two

PASTA

Select two - Penne Rigate, Mezzi Rigatoni, Trofie, Campanelle, Farfalle, Gemeli

SAUCES

Select two -Roasted Tomato Basil, Tomato Fondue, Porcini Cream, Basil

Pesto, Garlic Extra Virgin Olive Oil

Accompanied with Freshly Shaved Parmigiano Reggiano and Garlic Bread

CRISPY CALAMARI STATION

Fried Buttermilk Calamari served with Spicy Marinara and Roasted Garlic Aioli

CHINATOWN STIR FRY STATION

Select One - White, Brown or Fried Rice

Chicken & Shrimp Accompanied by Selection of Snow Peas, Mung Bean

Sprouts, Water Chestnuts, Peppers, Onions, Mushrooms and Scallions and

served in Mini To-Go Boxes

CARVING

Select two Items

Black Peppercorn Crusted Beef Sirloin in Rosemary Au Jus and Served with

Horseradish Crème

Molasses Lacquered Pork Loin, Apple and Jicama Slaw, Apple Cider Sauce,

and Cheddar Biscuits

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

Beef Tenderloin, Horseradish on Mini Potato Pancake
 Peppered Ahi Tuna, Seaweed Salad on Multigrain Crostini
 Smoked Salmon Rose, Dill and Cream Cheese on Pumpnickel
 Tomato, Mozzarella, Kalamata Olive Skewer
 Cumin Rubbed Beef Tenderloin, Red Pepper on Focaccia Round
 Blini with Crème Fraiche and Caviar
 Corn Polenta Cake with Mushroom Tapenade
 Roasted Peach, Blue Cheese on Walnut Bread
 Deviled Egg and Black Caviar
 Smoked Salmon and Dill Rosette
 Smoked Chicken with Papaya Salsa
 Seared Duck Breast, Wild Lingonberry Jam on Rye
 Crab Meat Ceviche in Vol Au Vent
 Cucumber Cup filled with Mushroom Bruschetta
 Sundried Tomato with Goat Cheese Rosette
 Ahi Tuna Tartar, Won Ton Cone and Micro Shiso
 Thai Shrimp Salad Tartlet
 Mission Black Fig Stuffed with Blue Cheese Mousse
 Smoked Salmon and Walnut Lollipop
 Roasted Chicken, Papaya and Cream Cheese on Multigrain Crisp
 Brie Cheese and Melon on Dark Toast Points

Display Stations

Choose Two

INTERNATIONAL HANDCRAFTED CHEESE DISPLAY

St. Andre, Gruyere, Brie, Gourmandise, Aged Cheddar, Ubriaco di Raboso, Locatelli Pecorino Romano

Accompanied with Grain Crackers, Lavish Flatbreads, New Jersey Honey, Dried Fruits and Marmalades

FARM TO TABLE CRUDITES

Fresh Crisp Vegetables to Include Baby Carrots, Radishes, Broccoli, Endives, Haricot Vert, Heirloom Tomato, Celery Spears, Cauliflower,

Roasted French Cut Breast of Turkey, Sage Pan Gravy and Citrus Cranberry Compote

Cocktail Hour Enhancements

CHILLED SEAFOOD DISPLAY

\$18 Per Guest

Middle Neck Clams on Half Shell, Black Mussels, Cocktail Crab Claws, Oysters on Half Shell, Shrimp Served with Cocktail Sause, Cucumber Mignonette, Lemon Wedges

SUSHI STATION

\$17 Per Guest

Shrimp Tempura Roll, Eel Roll, California Roll, Salmon Avocado Roll, Spider Roll, Yellow Tail and Spicy Tuna Roll, Served with Wasabi and Pickled Ginger

ROASTED LEG OF LAMB

\$13 Per Guest

Served with Mint Demi, Warm Creamy Spinach Dip, and Miniature Rolls

MARTINI STYLE METROPOLITAN POTATO BAR

\$10 Per Guest

Yukon Gold, Sweet Potato, and Twice Baked Potatoes Accompanied by Sour Cream, Minced Chives, Cheddar, Bacon, Candied Pecan, Brown Sugar and Gravy

SLOW ROASTED TENDERLOIN OF BEEF

\$17 Per Guest

Accompanied with Bearnaise Sauce and Roasted Mushrooms

ROASTED PRIME RIB OF BEEF

\$16 Per Guest

Rosemary Au Jus, Horseradish Cream, Carmelized Onions

Cocktail Hour Beverages

Champagne and Berries Served on Arrival

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



Zucchini and Baby Squash

Accompanied with Chipotle Ranch and Roasted Garlic Hummus

ANTIPASTO BOARD

Soppressata, Prosciutto de Parma, Toscano, Dry Wild Board, Genoa Salami, Dry Hot Coppa, Marinated Mushroom, Artichoke Hearts, Roasted Peppers, Castelvetrano Olives, Scarmorza Smoked Provolone

Accompanied by an Assortment of Baguettes and Flatbreads with Extra Virgin Olive Oil and Aceto Balsamico Di Modena

MEDITERRANEAN DIPPING CORNER

Baba Ghanoush, Hummus Bar to Include Tahini Garlic, Harissa Hummus and Carrot Hummus, Fire Roasted Eggplant Dip, Tabbouleh, Chermoula Bean Spread

Accompanied with Lavish Naan and Pita Bread

PREMIUM BRAND BAR

Tito's Vodka
Tanqueray Gin
Bacardi Rum
Dewar's Scotch
Jack Daniels Whiskey
Jim Beam Bourbon
Jose Cuervo Tequila
Sweet & Dry Vermouth
Assorted Mixes

BEER

Select Domestic and Imported Beers

WINE

Canyon Road Chardonnay, Merlot, Cabernet and Pinot Grigio

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

Weddings

Wedding service includes white glove servers, dedicated Maitre`d and bartenders, Selection of solid color table cloth and napkin

Menu includes Coffee and Tea service, Rolls and Butter, Custom Wedding Cake, Champagne Toast & Open Bar

First Course

APPETIZERS Choose One

Crab Bisque with Crème Fraiche and Chili Oil

Chilled White Gazpacho with Nutmeg, Cucumber and Mint

Mushroom and Spinach Crepe, Red Pepper Coulis

Sauteed Shrimp with Creole Spiced Corn Relish and Creamy Polenta

Maryland Lump Crab Cake with Tomato Remoulade

Sweet Potato Gnocchi with Sage Brown Butter

Second Course

SALADS Choose One

Lakeside Salad of Baby Greens, Red Endive, Creamy Gorgonzola

Dolce, Carrot Linguine, Roasted Concorde Pears and Candied Pecan with Sherry Vinaigrette

Hearts of Romaine, Roasted Cherry Tomato, Focaccia Crostini, Shaved Parmigiano Reggiano and Creamy Garlic Dressing

Spinach and Strawberry Salad with Edamame Beans, Grape Tomato, Lemon Zest, Candied Orange Peel, Golden Toasted Almonds and Poppy Seed Dressing

Dessert

Choose One

Chocolate Truffle Marquise

Chocolate Mousse with a Hint of Hazelnut

Amaretto Cheesecake

Amaretto Liquor, Classic Cheesecake and Chocolate Crust

Tiramisu

Ladyfingers and Marscarpone Cheese

Triple Chocolate Mousse

Dark, Milk and White Chocolate

Raspberry and Lemon Mousse

Refreshing Raspberry Atop a Sweet Tart Lemon Mousse on a Butter Sponge Cake

Carrot Cake

Freshly Grated Carrots, Cinnamon, Vanilla and Cream Cheese Icing

Macerated Berries

Vanilla Cream, Macerated Berries, Mint and Almont Biscotti

Open Bar

PREMIUM BRANDS BAR

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

Intermezzo

Choose One

- Mango Sorbet
- Pear Sorbet
- Champagne Sorbet
- Red Wine Sorbet
- Lemon Ice Sorbet

Entrees

Choose Two

- Local Wild Mushroom Duxelle Stuffed Frenched Chicken Breast
Finished in a Cognac Sauce
- Halibut Served with a Pinot Grigio Sauce
- Pan Seared Miso Glazed Salmon finished with a Ponzu Sauce
- Grilled Filet of Beef finished with Mustard-Brandy Sauce
- New York Strip Steak finished with Merlot Reduction

Open Bar and Beverage Enhancements

TOP SHELF BAR

- Additional \$10 Per Guest for Each Package
- Additional \$10 Per Guest for Wine Service with Dinner

LIQUOR

- Grey Goose Vodka
- Bombay Sapphire Gin
- Johnny Walker Black Scotch
- Myers Rum
- 1800 Tequila

- Tito's Vodka
- Tanqueray Gin
- Bacardi Rum
- Dewars Scotch
- Jack Daniels Whiskey
- Jim Beam Bourbon
- Jose Cuervo Tequila
- Sweet & Dry Vermouth
- Assorted Mixes

BEER

Select Domestic and Imported Beers

WINE

Canyon Road Chardonnay, Merlot, Cabernet and Pinot Grigio

Dinner Enhancements

FIRST COURSE

- Crab Bisque, Crème Fraiche, Chili Oil
\$5 Per Guest
- Chilled White Gazpacho, Nutmeg, Cucumber and Mint
\$3 Per Guest
- Mushroom and Spinach Crepe, Red Pepper Coulis
\$6 Per Guest
- Sauteed Shrimp, Creole Spiced Corn Relish and Creamy Polenta
\$6 Per Guest
- Maryland Lump Crab Cake with Tomato Remoulade
\$8 Per Guest
- Sweet Potato Gnocchi with Sage Brown Butter
\$6 Per Guest
- Seared Duck Breast, Grilled Pineapple, Crispy Leeks, and Lingon Berry Coulis

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



Crown Royal Whisky
Maker's Mark Bourbon

\$9 Per Guest

DESSERT ENHANCEMENTS

THE CROWNE SWEET INDULGENCE STATION

\$12 Per Guest

A Viennese Table with a Decadent Array of Sweets to Excite and Satisfy all of Your Guests

Fresh Fruit Tarts

Mini Italian Pastries

Petit Fours

Chocolate Covered Marshmallow

Chocolate Covered Strawberries

Cheesecake Pops

Chocolate Mousse Cups

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

Specialty Menus

Menus include fresh brewed coffee, decaffeinated coffee, herbal tea selections

Post Wedding Breakfast

LAKESIDE BREAKFAST BUFFET

Orange and Cranberry Juice

Fluffy Scrambled Eggs

Breakfast Potatoes

Bacon and Sausage

Breakfast Breads and Pastries, Butter and Fruit Preserves | **21.00**
per guest, minimum 20 guests

Special Occasion Beverage Selections

Full open bar serving cocktails, mixed drinks, house vintage wines, domestic and imported beer

Soft drinks and juices

\$10 per person for the first hour

\$5 per person each additional hour or part thereof

Limited open bar serving vintage house wines, domestic and imported beer

Soft drinks and juices

\$8 per person for the first hour

\$4 per person each additional hour or part thereof | **150.00 Per**
Bartender

Special Occasion Enhancement

Candy Table

assorted candies and chocolates displayed in decorative containers with scoops and treat bags | **8.00 per guest, minimum 35 guests**

Special Occasion Enhancement

Special Occasion Celebrations

Buffet Tables

Salads (Choose Two)

Seasonal market greens with mango and cilantro vinaigrette

Spinach salad with strawberries, edamame, tomato, crispy noodles and sesame-ginger dressing

Red leaf lettuce, roasted pears, pumpkin seeds, sundried mission figs with honey vinaigrette

Mesclun greens, beet spirals, glazed pecans, goat cheese with red wine vinaigrette

Heirloom tomatoes, fresh mozzarella, basil, aged balsamic vinaigrette and micro greens

Tomato, cucumber, and bermuda onion salad with herb vinaigrette

Grilled vegetable salad with aged balsamic syrup and crumbled boursin

Entrees (Choose Three)

Beef medallions, port wine sauce

Braised short rib, merlot and natural jus

NY strip loin of beef, charred onion jus

Ancho marinated flat iron steak, tomato pico

Petite pork loin, tart apple and raisin jus

Pesto crusted Verlasso salmon

Arctic char with seasonal accompaniments

Parmesan encrusted tilapia, lemon zest and tomato relish

Chicken or veal saltimbocca

Ginger soy chicken breast, jicama slaw

Herb marinated roast chicken, natural jus

Thyme roasted turkey breast, grilled apples, cider jus

Breaded eggplant parmesan

Cheese tortellini, roasted garlic cream

Penne pasta, vodka sauce

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



Ice Cream Table

French vanilla bean, chocolate and strawberry ice cream

Toppings to include Oreo cookie crumble, rainbow sprinkles, cherries,

M&M's, chopped nuts, caramel and hot fudge sauce and whipped

cream | **9.00 per guest, minimum 35 guests**

Baked macaroni and cheese

Bowtie pasta primavera, light basil pesto sauce

Seasonal vegetables

Rice pilaf or Roasted potatoes

Rolls and sweet butter

Dessert

Miniature cake bites, European pastries, fresh cut fruits and berries

Lunch \$39 per person 3 hour event

Dinner \$49 per person 4 hour event

Minimum 35 guests

Indian and Kosher Catered Events

Please discuss requirements, pricing and services with your catering representative

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