## Brunch Buffet Package

## $\$ 38$ per person

Included with Your Brunch Fresh Orange and Cranberry Juice, Sliced Seasonal Fruits Freshly Baked Croissants, Bagels, Muffins and Danish

Sweet Creamery Butter, Cream Cheese \& Jams
Regular and Decaf Coffee and Assorted Teas for steeping
Served Hot in our Chafing Dishes Fluffy Scrambled Eggs, Home Fried Potatoes with Caramelized Onions, Bacon and Sausage \& French Toast Choice of 2 Entrees, 1 Salad, and Penne Vodka

Add on Omelet Station + \$12pp
Made to Order with Bacon, Sausage, Diced Virginia Ham, Mushrooms, Bell Peppers, Spinach, Onion Tomatoes, Cheddar, Swiss \& Egg Whites

Add on Mimosa's, Bloody Mary's or Bellini's
$\$ 9.50$ per person
Lunch \& Dinner Buffet Packages
We Kindly Ask for a Minimum of 20 People

## The Lamington Buffet

(1) Salad • (1) Pasta • (2) Entrées

An Elegant Mini Pastry Display
Delicious Heights Blended Coffee and Tea
\$35 Lunch / \$42 Dinner
The Berkeley Buffet
(2) Appetizers \& (2) Platter Displays
(1) Salad • (1) Pasta • (2) Entrées

An Elegant Mini Pastry Display
Delicious Heights Blended Coffee and Tea
\$39 Lunch / \$50 Dinner
Sub NY Strip, Filet Mignon, Rib Eye, Babyback Ribs Add \$10pp Lunch / Add \$14pp Dinner

## 3 \& 4 Course Seated \& Served Parties

Each guest gets a choice of one of each course Your choice of Any 3 or 4 Courses

## Appetizers

Mozzarella Sticks, Buffalo Wings Firecracker Cauliflower, Salt Baked German Pretzels

## Middle Course

Choice of 1 of the following House Salad, Chicken Noodle or Soup Du Jour

## Entrée Course

BBQ Ribs, Penne A la Vodka, Chicken Milanese, Wok Salmon
Dessert Course
NY Style Cheesecake, Warm Chocolate Brownie
\$37 Three Course / \$45 Four Course Includes Soft Drinks, Coffee and Assorted Teas

Cocktail Party
$\$ 48$ per person
We Kindly Ask for a Minimum of 20 People
Choice of (3) Hors d'0euvres:
Maryland Crab Cakes
Coconut Shrimp
Pigs in a Blanket
Asparagus wrapped in Phyllo
Mini Beef Wellington
Bacon Wrapped Scallops Sesame
Chicken Morsels
Mini Cheeseburger Sliders
Seared Ahi Tuna
Vegetable Spring Rolls
Mini Loaded Potato Skins

## Choice of 5 Platters

Imported Antispasto Caprese Platter
Spinach and Artichoke Dip Fried Calamari
Garden State Veg Platter Cheese Display Shrimp Cocktai
Buffalo wings or Chicken Tenders Mozzarella Sticks

## Entrée Selections

Sweet Italian Sausage and Peppers

## Chicken Milanese

Lemon Braised Chicken
Chicken Parmigiana
Eggplant Parmigiana Chicken Napoleon

Panko Crusted Vodka Chicken
Beer Braised Short Ribs
Danish BBQ Baby Back Ribs
Black Angus Shepherds Pie
Skillet Sicilian Chicken
Beef Burgundy w/Root Vegetables

## Seafood Entrée Selections

Shrimp Jambalaya
Wok Seared Salmon
Shrimp Scampi
Creole Shrimp
Shrimp \& Grits
Jumbo Lump Crab Cakes

## Pasta Selections

Cavatelli \& Broccoli
Penne with Vodka Sauce
Classic Baked Ziti
Mac \& Cheese Au Gratin
Fettucine Alfredo

## Bar Packages

Cash Bar Paid for by Your Guests

## Consumption Bar:

Based on Consumption \& Paid for by the Host

## Open Bar Packages By the Hour

Per Person 1 Hour- Beer/Wine \$14
Per Person 1 Hour-Premium $\$ 18$
Per Person 1 Hour- Topshelf $\$ 22$
Per Person 2 Hour Beer/Wine $\$ 18$
Per Person 2 Hour Premium $\$ 22$
Per Person 2 Hour Top Shelf $\$ 26$
Per Person 3 Hour- Beer/Wine \$24
Per Person 3 Hour-Premium $\$ 28$
Per Person 3 Hour- Topshelf $\$ 32$
Per Person 4 Hour Beer/Wine $\$ 28$
Per Person 4 Hour Premium $\$ 32$
Per Person 4 Hour Top Shelf $\$ 36$

Premium and Top Shelf Packages include... Domestic Beer \& House Wine

Top shelf bar package includes... Includes Ketel One Vodka, Bombay Sapphire Gin Myers Rum, 1800 Tequila, Jim Beam
Johnny Walker Black, Vermouth, Triple Sec Amaretto, Kahlua, Peach Schnapps

Premium open bar package includes... Includes Prairie Vodka \& Gin, Dewars Scotch, Sauza Tequila Bacardi, Captain Morgan, Malibu, Jack Daniels, Seagrams 7 Southern Comfort Sweet and Dry Vermouth, Triple Sec Amaretto, Kahlua, Peach Schnapps

Occasion Cakes
Calandras Bakery
Please call at least 72 hours in Advance

## Round Cakes

$8^{\prime \prime}$ serves 16-20
\$35
$10^{\prime \prime}$ serves 20-30 $\$ 50$
12 " serves $35-45$ \$70

## Sheet Cakes

$1 / 2$ sheet $12^{\prime \prime} \times 16$ serves $40-60$
$\$ 85$
Full sheet $24^{\prime \prime} \times 16$ serves 80-120 \$165

## Cake

Vanilla, Chocolate, Carrot, Shadow

## Filling:

Whipped Cream ,Buttercream, Bavarian Cream, Chocolate Buttercream, Chocolate Fudge, Chocolate Mousse, Chocolate Pudding, Strawberry Preserve, Raspberry Preserve Pineapple Preserve, Lemon

Fresh Fruit Filling and Cannoli Cream Subject to an upcharge.

## Icing:

Buttercream, Chocolate Buttercream, Raspberry Buttercream, Lemon Buttercream, Peanut Buttercream

Hosting an Off Premise Event ? Contact our Off Premise Catering Division 908.420.7460


## Deposits, Payment \& Fees

A deposit of $\$ 250.00$ is required upon booking your party. $100 \%$ of the total deposit will be used toward your final bill. 20\% service charge and NJ Sales tax will be added to the final bill. $\mathrm{A} \$ 2$ per person cake cutting fee will be applied for bringing your own cake
Payment in full is required at the conclusion of the event.
We accept cash, checks, and all major credit cards.
We require a minimum guest count two to three days prior to the event. If the attendance falls below the minimum guarantee, the guest will be charged for the guaranteed number of guests. 72 hour notice is needed



## yum. <br> seven days a week

DH CATERING 908.420.7460

$\square$

