

## Breaks / Breakfast

### Coffee Starter \$5

Fresh brewed coffee, decaffeinated coffee and hot teas

### The Starter \$7

Fresh brewed coffee, decaffeinated and teas, fresh orange juice, cranberry and apple juice

### The Continental \$12

Fresh brewed coffee, decaffeinated and teas, fresh orange juice, cranberry and apple juice, served with assorted mini breakfast pastries, muffins, bagels with butter, cream cheese and jelly.

### The DoubleTree \$15

Fresh brewed coffee, decaffeinated and teas, fresh orange juice, cranberry and apple juice, assorted sliced fruit and plain yogurt, granola, served with assorted mini breakfast pastries, muffins, bagels with butter, cream cheese and jelly.

### The Early Riser \$24 (minimums apply)

Fresh scrambled eggs, crispy bacon and country sausage links, breakfast potatoes with onion, assorted mini breakfast pastries and bagels, butter, cream cheese and jelly, fresh sliced fruits and berries, yogurt and granola, assorted cereals with whole and skim milk, assorted juices and freshly brewed coffee, decaffeinated coffee and hot tea

- Add your choice of French Toast or Pancakes

### All Day Beverage Break \$12

Soft drinks, water, freshly brewed coffee, decaffeinated coffee, hot tea and iced tea

### Coffee Refresh \$3

AM or PM refresh of Fresh brewed coffee, decaffeinated coffee and hot teas

6.625% NJ State Sales Tax and a 21% Service Fee Will Be Added. Prices are subject to change without a signed contract.

## Breaks

### The Refresher \$7

Natural mineral & sparkling water, an assortment of chilled soft drinks, iced tea, freshly brewed coffee, decaffeinated coffee and hot tea

### The Second Wind \$12

Natural mineral & sparkling water, an assortment of chilled soft drinks, iced tea, freshly brewed coffee, decaffeinated coffee and hot tea, freshly baked DoubleTree cookies, chocolate brownies or blondies

### Philly Break \$13

Natural mineral & sparkling water, an assortment of chilled soft drinks, iced tea, freshly brewed coffee, decaffeinated coffee and hot tea, Philly Soft Pretzels and Tastykakes

### The Mid Day \$13

Natural mineral & sparkling water, an assortment of chilled soft drinks, iced tea, freshly brewed coffee, decaffeinated coffee and hot tea, freshly baked DoubleTree cookies, sliced fresh fruit and berries display

### Sweet & Salty \$13

Natural Mineral & Sparkling Water, an assortment of chilled soft drinks, iced tea, freshly brewed coffee, decaffeinated coffee and hot tea, popcorn, pretzels and candy bars

### Smart Choice \$13

Natural Mineral & Sparkling Water, an assortment of chilled soft drinks, iced tea, freshly brewed coffee, decaffeinated coffee and hot tea, whole fruit, granola bars and an assortment of fresh baked sweet breads.

### Start Smart \$14

Natural Mineral & Sparkling Water, an assortment of chilled soft drinks, iced tea, freshly brewed coffee, decaffeinated coffee and hot tea, fruit kabobs, mini muffins and assorted yogurts

### Fresh Market \$15

Natural Mineral & Sparkling Water, an assortment of chilled soft drinks, iced tea, freshly brewed coffee, decaffeinated coffee and hot tea, hummus with pita chips, veggies, cheese and crackers along with grapes

### Break Enhancements (per person)

Tea Sandwiches \$7	Vegetable Martinis with dip \$4
Assorted Biscotti \$2	Soft Pretzels with Mustard \$3
Bagels \$3	Danish & Muffins \$4
Fruit Kabobs \$4	Fruit Cocktail Martinis \$4
Cookies & Brownies \$6	Candy Bars \$3
Fruit and Plain Yogurt \$3	Bags of Chips, Popcorn & Pretzels \$3
Granola Bars \$4	Energy Bars \$5
Ice Cream Bars \$5	Bananas (Whole) \$1
Whole Fruit \$3	Energy Drinks (Monster, Red Bull) \$5
Vitamin Water 6 oz. \$4	Gatorade 6 oz. \$4

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## The American Breakfast Buffet \$28 (minimums apply)

Frittata or quiche prepared by our Chef with today's freshest ingredients

Scrambled eggs

Pancakes and French toast served with warm Vermont maple syrup

Breakfast potatoes

Breakfast meats to include crispy bacon, sausage links and country ham

Assorted mini breakfast pastries

Bagels with cream cheese

Sliced fresh fruit and berries

Assorted yogurts

America's favorite cereals with milk and skim milk

Freshly brewed coffee, decaffeinated coffee and hot tea

Orange juice, cranberry juice and apple juice

### Add on Breakfast Ideas

**Breakfast Burrito** stuffed with smoked ham, egg and cheddar cheese \$5

**Challah French Toast** topped with our fruit and berry sauce and toasted almonds \$4

**Smoked Sliced Salmon** with sour cream, capers, onion, tomato, egg, parsley, lemon and horseradish \$6

**Whole Whitefish** stuffed with whitefish salad \$6

**Whole Whitefish** \$8

**Whitefish Salad & Lox** \$12

**Lox** \$10

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## DoubleTree Brunch \$49 (minimums apply)

Fresh baked mini breakfast pastries and muffins served with jams and marmalades

Sliced smoked salmon with bagels, cream cheese, onions, tomatoes, cucumbers, capers, horseradish and lemon

Smoked whitefish salad and herring in wine with sliced pumpernickel bread

Crispy bacon and sausage links

Sliced fresh fruit and berries artfully presented

French toast topped with pecans and maple syrup

Pancakes served with fruit compote and powdered sugar

Fresh baked frittata or quiche

Breakfast potatoes with peppers and onions

Scrambled eggs topped with green onions

Chicken breast Marsala style with a light mushroom sauce

Cheese tortellini with vodka tomato cream sauce

Seasonal vegetables

Carving station: sliced pepper crusted beef tenderloin with red wine reduction

Assorted cakes, pies, chocolate mousse, warm bread pudding and DoubleTree cookies

Freshly brewed coffee, decaffeinated coffee and hot tea

### Additional offers

Melon Carving \$50

Custom Ice Carving \$375

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## Lunch Buffet Selection

### The Healthy Choice \$29 (minimums apply)

Chef's choice of soup

Assorted salads to include: romaine hearts, spinach, mixed baby lettuce and iceberg presented with virgin olive oil, aged balsamic, light dressings – ranch, Italian, lemon yogurt dressing and strawberry vinaigrette. An array of toppings: chickpeas, cucumbers, tomatoes, onions, feta cheese, carrots, radishes, olives, peppers, broccoli, cauliflower, and more.

French baguette bread

Vegetarian pasta salad served with a light vinaigrette dressing

Sliced marinated grilled chicken breast platter

Poached salmon platter served with a cucumber dill sauce

Assorted sliced fruits and berries with low fat Greek yogurt

Chef's selection of dessert

Freshly brewed coffee, decaffeinated coffee, hot tea, water, regular and diet soft drinks

### The New England Trend \$30 (minimums apply)

Clam Chowder (New England or Manhattan)

Caesar salad and garden salad with dressings on side

Grilled Salmon roasted with pure maple syrup and seasoned with lemon pepper **or** Grilled Salmon with a brown sugar mustard glaze

Chicken breast pan seared served with apple chutney **or** Lemon Chicken marinated in olive oil, garlic, lemon juice and fresh herbs, grilled and presented with a lite lemon butter sauce

Chef's choice of vegetable

Orange rice pilaf with toasted almonds

Warm rolls and butter

Chef's selection of dessert and sliced fresh fruit and berries

Freshly brewed coffee, decaffeinated coffee, hot tea, water, regular and diet soft drinks

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### **New Jersey Tradition \$32 (minimums apply)**

Chef's choice of soup

Caesar salad and garden salad with dressings on side

Chicken Marsala with mushrooms **or** Tuscan Chicken served with hearty tomatoes and garlic sauce presented with creamy polenta

Marinated flank steak grilled and sliced, topped with crispy fried onions

Fresh pasta with garden vegetables and house pesto

Chef's choice vegetable and potato

Assorted cakes and DoubleTree cookies and sliced fresh fruit and berries

Freshly brewed coffee, decaffeinated coffee, hot tea, water, regular and diet soft drinks

### **China Town \$32 (minimums apply)**

Dumpling soup with vegetables

Garden salad with sweet ginger dressing

Steamed crab dumplings or crispy vegetable egg rolls with dipping sauce

Stir fried rice with egg and vegetables

Steamed white rice

Pick 2 of the below\*

\*Sweet and sour shrimp with onion, peppers and pineapple

\*Black bean beef with shitake mushrooms, corn, chestnut and broccoli

\*General Tso's chicken with asparagus, carrots and sweet glaze

Hot black tea, regular and diet soft drinks

Chocolate and vanilla ice cream and fortune cookies

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### **Market Deli \$29 (minimums apply)**

Chef's choice of soup

Platter of roasted vegetables and mushrooms

Deli meats & cheeses served with fresh baked breads, rolls and all the toppings

Includes: ham, salami, soppressata, turkey, roast beef, cheddar, Swiss, provolone, American cheese and more.

Caesar salad and garden salad with dressings on side

Potato salad, egg salad, coleslaw and pasta salad

Sliced fresh fruit and berries

Chef's selection of cake, pastries and cookies

A variety of chilled soft drinks, mineral & sparkling water and iced tea

### **South Philly Lunch Buffet \$31 (minimums apply)**

Minestrone soup

Caesar salad

Philly beef and chicken cheesesteak: Thin sliced beef and chicken top it with your choice of cheese whiz, sautéed mushrooms, peppers, roasted long hots and onions.

Penn Pasta tossed with classic Marinara sauce, presented with Italian sausage, peppers and onions

Assorted grilled veggies - peppers, onions, mushrooms, zucchini, yellow squash, eggplant

French fries

Philly Soft Pretzels and Tastykakes

A variety of chilled soft drinks, mineral & sparkling water and iced tea

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## **Fiesta Buffet \$32 (minimums apply)**

Tortilla Chicken Soup

Garden salad

Fajita & Taco Bar with ground beef and shredded chicken with soft and hard Taco shells, refried beans, lettuce, diced tomatoes, shredded cheese, fried onions, peppers, salsa and sour cream.

Nacho chips and guacamole

Spanish style rice

Chef's choice of dessert

A variety of chilled soft drinks, mineral & sparkling water and iced tea

## **Add to your lunch menu or**

### **Build your own (minimum of \$29 per person - minimums apply)**

Burger Station: Build your own grilled 6 oz. hamburgers with brioche buns, shredded lettuce, sliced tomatoes, onions & condiments, boardwalk fries and cheese or chips \$12

Nacho Station: Trio colored nacho chips with condiments like: onions, cheese, jalapenos, tomato, olives, sour cream and Pico de gallo \$8

Hot Dog Station: Foot longs or kosher all beef hot dogs, bakery fresh hot dog rolls, mustard, pickle relish, sauerkraut, onion and ketchup, fries or chips \$10

Philly Cheesesteak: Thin sliced beef and chicken topped with provolone cheese, served with sautéed mushrooms, peppers, roasted long hots, and onions \$14

Sub Station: Italian sausage with peppers and onions and meatballs served with sub rolls \$13

Hot or mild wings with celery and bleu cheese \$14

Philly soft pretzels with mustard \$3

Salad Station: mixed baby leaves, romaine, spinach and Iceberg lettuce with choice of dressings, and toppings like croutons, mushrooms, tomatoes, onions, olives, peppers, carrots, cucumbers, Feta cheese, shredded cheese, bacon bits, turkey and ham \$14

Pasta Salad \$3

Coleslaw \$3

Potato Salad \$3

Tuna Salad \$4

Chicken Salad \$4

Shrimp Salad \$5

DoubleTree cookies and whole fruit \$6

Ice Cream Station: vanilla or chocolate ice cream served with assorted toppings and cones \$6

Freshly brewed coffee, decaffeinated coffee, hot tea, water, regular and diet soft drinks \$6

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**Sandwich Buffet \$24 (Available for 8 to 15 people only)**

**Your Choice of three sandwiches**

Cranberry Chicken Salad – Classic chicken salad with dried cranberries, diced red onion and celery

Turkey – Roasted turkey, crisp lettuce and sliced tomato with a maple dressing

Tuna Salad – Albacore tuna, diced celery, red onion and lemony mayo

Roast Beef – Slowly Roasted Beef with crisp lettuce and sliced tomato

Grilled Veggie Wrap - Perfectly seasoned grilled seasonal vegetables

Baked Ham – Ham and cheese with crisp lettuce and sliced tomato

Served on Chef's selection of buns

**Your Choice of one Salad**

Pasta Salad

Garden Salad

Coleslaw

Caesar Salad

Potato Salad

Individual bags of chips

Iced Tea, regular and diet soft drinks

DoubleTree Chocolate Chip Cookies for dessert

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## **Plated Lunch Entrées** (minimums apply)

All entrées include a plated house salad and a plated dessert, coffee, hot tea and ice tea

### **Vegetable Strudel \$25**

Roasted vegetables, caramelized onions, mushrooms, and Jack cheese all baked in flaky puff pastry, served over roasted tomato coulis

### **Farfalle Pasta Primavera \$25**

An assortment of fresh colorful vegetables mixed with mushrooms and tomato tossed with house pesto sauce served with garlic bread

### **Rigatoni Bolognese \$26**

Pasta rigatoni topped with classic Italian meat sauce and shredded fresh parmesan cheese served with garlic bread

### **Eggplant Parmesan \$27**

Breaded eggplant layered with fresh tomato and shredded mozzarella, served with marinara sauce, broccoli rabe and garlic bread sticks

### **Grilled Free Range Chicken \$29**

Served over ratatouille vegetables and potatoes, drizzled with rosemary scented white balsamic syrup

### **Oven Roasted Chicken Semi Boneless \$29**

Roasted then glazed with chipotle BBQ sauce, served over buttered mashed potatoes, grilled tomato and broccoli

### **Breaded Pan Seared Greek Chicken Breast \$30**

Served over a Greek salad (cucumbers, tomatoes, peppers, onions, feta cheese, olives and olive oil)

### **Seared Salmon Filet \$32**

With fried lemon risotto, root vegetable stew and herb butter

### **Baked Salmon Filet with Vermont Maple Glaze \$32**

Served over succotash and grilled lemon

### **Sliced Pork Loin Southern Style \$32**

Served with apple, potato and bacon hash, bourbon sauce and baby carrots

### **Slow Roasted Grandma's Meatloaf \$28**

A blend of pork and beef, served with an onion gravy, mashed potato, and buttered string beans

### **8 oz. Sirloin Steak \$34**

With sautéed mushrooms and red wine reduction, bleu cheese mashed potatoes and fresh vegetables

### **DoubleTree Shrimp \$34**

Scampi style shrimp with garlic, onion, tomato, herbs and butter served over savory French toast and topped with balsamic flavored arugula

### **Enhance your menu**

Add a soup \$2

Selection: minestrone, cream of wild mushrooms, tomato bisque, asparagus cream, chicken and vegetable, carrot and apple bisque, chicken broth with Chinese dumplings, or pea and ham stew  
Chilled fruit gazpacho \$4, shrimp bisque \$4, clam chowder \$3 (New England or Manhattan)

### **Upgrade your salad**

Chickpea, tomato, pepper, feta, onion, cucumber & lemon mint vinaigrette \$3

Caesar salad, romaine lettuce with croutons and classic parmesan dressing \$2

Spinach salad with bleu cheese, pear, pecan, bacon with tomato vinaigrette \$3

Wedge: Iceberg topped with tomato bruschetta, prosciutto, olives and parmesan vinaigrette \$3

### **Add-On Platters**

Buffalo chicken wings hot or mild: 1 dozen served with bleu cheese dip and celery \$14

Nacho basket for 10 guests, served with salsa and guacamole \$25

Nacho Grande for 10 guests, served with chili, sour cream, tomato, onion, cheese sauce, and more \$80

Grilled cheese sandwich platter for 10 guests, assorted to include ham & cheese, turkey & cheddar and tomato & mozzarella as well as pickled vegetables \$90

Bruschetta platter of 20 pieces topped with traditional tomato mozzarella, bleu cheese, onions, grapes, hummus with olives, and guacamole with tomato \$70

Cubed cheeses for 10 guests to include Swiss, cheddar, gruyere, and Harvardi served with crackers \$50

Classic Italian hoagie for 4 guests, topped with ham, salami, bologna, provolone, lettuce, tomato, onion, roasted peppers, olive oil, served with pickles and chips \$48

Pizza 14" topped with cheese, peppers, mushroom, and onion \$20

Add any meat for \$2 (choice of pepperoni, sausage, ham, chicken)

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## Dinner and Reception (minimums apply)

### Butlered Hors D' Oeuvres

#### Silver Selection of six for one hour \$15, two hours \$24

Chicken Cordon Bleu	Vegetable Dumpling
Asparagus wrapped with Prosciutto	Sesame Chicken Tenderloins
Franks in a Blanket	Tomato Bruschetta
Spanakopita	Tempura fried Vegetables
Vegetable Spring Roll	Meatballs
Assorted Quiche	Breaded Cheese Ravioli
Raspberry Brie and Phyllo	Potato Latkes with Apple Sauce and Sour Cream

#### Gold Selection of six for one hour \$17, two hours \$30

Mini Beef Cheeseburger	Vegan Caponata Phyllo Star
Short Rib & Manchego Empanada	Pear with Brie
Roasted Pepper and Goat Cheese Tart	Scallops wrapped in Bacon
Mushroom Tart	Artichoke stuffed with Boursin Cheese
Stuffed Mini Potato with Truffle	Gruyere & Summer Leek Tart
Vegetable Pastry with Smokey Hummus	Maui Shrimp Spring Roll
Chicken Marsala Pot Pie	Beef Wellington
Beef Tenderloin & Gorgonzola wrapped w/Bacon	Thai Scallop Tart
Gruyere & Summer Leek Tart	Mac and Cheese Bites
Chicken & Cheese Quesadilla	Chicken Satay
Portabella Pizza (dough less)	Pita Crisp, Hummus, Mediterranean Olive Salad
Potato Latkes with Smoked Salmon and Crème Fraichi	

#### Platinum Hors D' Oeuvres - priced per piece \$5 (50 piece minimum)

Coconut breaded Jumbo Shrimp	Jumbo Shrimp with Cocktail Sauce
Crab Cake	Lobster Deviled Eggs with Caviar
Bloody Mary Jumbo Oyster Shot	Sesame Ahi Tuna with Fennel Slaw
Smoked Salmon, Boursin, Crepe Roulade and Caviar	Lamb Chop with Hummus
Prosciutto with Bleu cheese and Sun Dried Fig Toast	

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**Hors D' Oeuvres Stations:** (priced per person - based on 1 hour of service prior to a meal)

**Domestic Cheese Display \$5**

Diced and sliced served with grapes and crackers

**International Cheese Display \$8**

Display of whole cheeses like brie, goat cheese, bleu cheese, Swiss, gouda, parmesan, mozzarella and more decorated with grapes, crackers, flatbread, berries, nuts and honey

**Vegetable Crudités Display \$5**

An array of fresh market vegetables presented colorfully with dips and bread

**Cocktail Reception Stations –** (price for 1 hour)

**Hors D' Oeuvres Stations –** price per person - based on 1 hour of service prior to a dinner.

Reception event (no dinner to follow) – stations priced per hour per person: minimum of either one hour of hors d' oeuvres with one station or two stations without butlered hors d' oeuvres.

**Carved Roast Tenderloin of Beef \$13**

Served with burgundy wine reduction with Kenneth Square mushroom ragout and mini rolls

**Carved Whole Turkey \$8 or Turkey Breast \$9**

Served with traditional cranberry sauce and turkey gravy served with French mini buns

**Carved Beef Brisket \$8**

Served with red bliss potato, fried crispy onion and horseradish cream and marble rye bread

**Carved Dutch Country Pork Loin \$10**

Served with a maple apple stew, bacon braised cabbage, and potato buns

**Sliced Marinated Texas Flank Steak \$9**

Chipotle BBQ sauce, baked beans and coleslaw presented with assorted mini buns

**Pasta Lover \$12**

Penne pasta tossed with fresh marinara sauce and cheese tortellini tossed in classic Alfredo sauce. Top your favorite pasta with; roasted garlic oil, fresh shredded parmesan, assorted cooked vegetables, chicken, sautéed mushrooms, diced tomatoes, pesto, herb shrimp, and garlic bread sticks

**Mexico Favorites \$15**

Shrimp Ceviche, fresh made guacamole, rice and beans, beef fajita with tortillas, refried beans, nachos with all the toppings, chili con carne, chicken mole, plantain chips.

### **Tuscan Antipasti Display \$14**

Roasted vegetables, mushrooms, olives, marinated mozzarella, roasted eggplant, sliced Parmesan prosciutto, soppressata, salami, ham, mortadella, bleu cheese, provolone, tomato-artichoke and white bean bruschetta

### **American Game Day \$14**

Angus beef sliders and hot dogs with toppings and condiments, Philly cheesesteak beef and chicken build your own with onion and mushrooms, served with bun, peanuts, Philly soft pretzel, and hot wings with bleu cheese dressing and celery.

### **Japanese Creation of Sushi \$15 (based on 5 pieces per person)**

Artistic Display of Sushi, Hand Rolls & Sashimi with wasabi, soy sauce, pickled ginger and chopsticks (Optional Sushi Chef - \$250 Additional)

### **Seafood Lovers Display \$24**

Sautéed sea scallops and shrimp in garlic herb butter, mussels in vegetable wine broth, middle neck clams in tomato fondue with garlic, fried calamari ala lemon, grilled salmon medallions with fennel slaw, served with saffron rice and French ficelle bread

### **Raw Bar \$24 (7 Pieces per Person)**

Alaskan king crab legs, local oysters and clams, jumbo shrimp, snow crab claws, mini crab martini, presented on ice, with lemons, horseradish, cocktail sauce, drawn butter.

### **Potato Martini Bar \$9**

Yukon mashed potatoes presented and mixed personally with all the fixings, sour cream, onions, mushroom, chives, bacon, cheddar, crumbled bleu cheese, roasted garlic and sweet potato presented with cinnamon, honey, marshmallow, maple syrup, pan seared pierogies

### **Chinatown Presents \$13**

Egg drop soup with spinach, fried rice, steamed pork and spinach potstickers with soy sauce, edamame, vegetable spring roll and chicken siu mei.

Choice of one: black bean beef with peppers and chestnut, General Tso's chicken with peppers and onions, sweet and sour shrimp with corn, shitake mushrooms and broccoli, ginger vegetables with mushroom, lo mein noodles with chicken, or shrimp tempura with vegetables. (additional choice \$5 each)

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## The Falls Served Dinner (minimums apply)

### Your Choice of Salad

**House Salad:** blend of baby lettuce with cucumbers, tomatoes, carrots and house made vinaigrette

**Caesar Salad:** hearts of romaine lettuce, parmesan, and croutons tossed with creamy parmesan dressing

**Wedge:** iceberg lettuce, diced tomato, crisp bacon, crumbled bleu cheese and bleu cheese dressing

**Spring Mix Salad:** Mixed Field Greens, fresh raspberries, goat cheese, candied walnuts and a homemade raspberry vinaigrette

### Plated Dinner Entrees (select one)

**Twin Chicken Breasts Piccata Style:** with lemon, white wine and caper herb sauce \$40

**Chicken Marsala:** two breast medallions served with a mushroom Marsala wine sauce \$40

**French Chicken Breast:** skin on semi-boneless served with smokey tomato thyme sauce \$42

**Chicken Francaise:** served with a lemon beurre blanc white wine sauce \$42

**Stuffed Chicken Florentine:** airline chicken breast roasted to perfection stuffed with spinach, mushrooms and roasted red peppers, served with lemon butter sauce \$42

**Crab Crusted Tilapia Filet:** served with a citrus butter sauce \$45

**Roasted Salmon:** Atlantic fresh salmon scented with Vermont maple glaze or with brown sugar mustard glaze \$44

**Salmon Wellington:** with shrimp mousse, wrapped in flaky pastry served with pimento coulis \$46

**Stuffed Salmon:** Atlantic fresh salmon filet stuffed with house signature blend of crabmeat and vegetable baked and served in a pool of crab bisque sauce \$49

**Crab Stuffed Jumbo Shrimp:** served with tomato chutney and caramelized lemon \$54

**Herb Crusted Sea Bass:** served with Meyer lemon sauce \$58

**Pan Seared Maryland Crab Cake:** with orange chive sauce \$54

**Pork Loin:** herb roasted pork loin, sliced and topped with apple chutney \$46

**Beef Wellington:** topped with mushroom duxelle and served with truffle sauce \$59

**8 oz. Filet Mignon:** with aged port sauce \$59

## The Falls Served Dinner Duet Entrees

**Salmon and Airline Breast of Chicken:** with lemon sauce and Marsala mushroom sauce \$48

**6 oz. Filet Mignon and Scampi Style Shrimp:** with aged port wine sauce and tomato chutney \$62

**Sea Scallops and 6 oz. Filet Mignon:** served with lobster risotto \$67

Chef's selection of fresh vegetable and starch

**Add Chef's Soup of the Day** \$4 per person

## Dessert Selection

Chef's selection of dessert

## Beverages

Freshly brewed coffee, decaffeinated coffee, hot tea and iced tea

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## The Cypress Dinner Buffet \$48 (minimums apply)

**Salad Station** Caesar salad and garden salad with dressings on side, petit dinner rolls & butter

### **Pasta Station** (select two)

**Penne Pasta:** tossed with classic marinara sauce, presented with Italian sausage, peppers and onions

**Cheese Tortellini:** tossed with classic Alfredo sauce, ham and English peas finished with parmesan cheese

**Rigatoni:** topped with our fresh made classic Bolognese from a blend of beef and pork

**Greek Style Bowtie Pasta:** with feta cheese, tuna, olives, peppers, cucumbers, onions, and tomatoes

**Linguini:** tossed with house pesto sauce, sun dried tomatoes, toasted pine nuts, and fresh parmesan cheese

**Cheese Ravioli:** topped with Rosa vodka sauce, diced tomatoes, crispy parsley, and fresh parmesan

### **Entrées** (select two)

**Sliced Beef Tenderloin:** roasted to your liking, served with au jus and horseradish cream sauce

**Juicy Pork Loin:** herb roasted pork loin, sliced and topped with apple chutney

**Roasted Salmon:** Atlantic fresh salmon scented with Vermont maple glaze or with brown sugar mustard glaze

**Pan Seared Chicken Breast:** drizzled with rosemary scented white balsamic sauce

**Chicken Francaise:** served with a lemon beurre blanc white wine sauce

**Pork Italiano:** pork loin seared and braised till tender, stuffed with spinach, roasted red peppers, parmesan cheese and bread crumbs, sliced in a light Putaneska sauce

**Cod al Forno:** wild caught Alaskan Cod seasoned with olive oil, white wine and lemon pepper baked and served with your choice of tomatoes and basil insalata or spring cucumber salsa

**Salmon Florentine:** marinated in herbs and Chef's special seasoning, lightly braised with spinach then baked with parmesan bread crumbs

**Tuscan Chicken:** pan seared juicy chicken breast braised in hearty tomatoes and garlic sauce presented with creamy polenta

**Lemon Chicken:** marinated in olive oil, lemon juice and fresh herbs, grilled to perfection and presented with a lite lemon butter sauce

**Fish Cakes:** homemade savory mixture of spiced ground fish, surimi and crab meat, hand formed and pan seared to perfection presented with cucumber dill sauce

## Upgrade

**Pan Seared Maryland Crab Cake:** with orange chive sauce \$7 per person

**Stuffed Tilapia / Stuffed Flounder or Stuffed Shrimp:** surimi stuffing baked to perfection with herbs and butter served with your choice of lemon caper or white wine cream sauce \$2 per person per selection

Chef's selection of fresh vegetable and starch

## Grand Finale Station

A selection of freshly prepared cakes, pastries, mousse and fruits along with freshly brewed coffee, decaffeinated coffee, hot tea and iced tea

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## European Dinner Buffet \$49 (minimums apply)

### Chef's Soup of the Day and Your Choice of Salad

Greek salad with balsamic vinaigrette

Classic Caesar salad with brioche croutons

### Entrées (select one)

**English Cod Filet:** topped with a cucumber and lemon caper sauce, served with candied carrots and sweet peas.

**Italian's Chicken Parmesan:** breaded pan seared topped with fresh tomatoes and mozzarella, served with spaghetti and marinara sauce.

**French Salmon Filet:** with lemon beurre blanc, over a shrimp and mushroom ragout, topped with crispy fried leeks.

**Greek Roasted Whole Chicken:** scented with lemon, rosemary and garlic cut and placed over roasted peppers, onions, beans, tomatoes and olives.

**German Pork Roast:** served over apple red cabbage, bread sausage, mushroom hunter sauce.

**Spanish Paella:** a blend of shrimp, chorizo sausage, vegetable, herbs, chicken legs and rice all cooked together with saffron then finished with tomatoes and Spanish olives

**Pork Italiano:** pork loin seared and braised till tender, stuffed with spinach, roasted red peppers, parmesan cheese and bread crumbs, sliced in a light Putaneska sauce

**Cod al Forno:** wild caught Alaskan Cod seasoned with olive oil, white wine and lemon pepper baked and served with your choice of tomatoes and basil insalata or spring cucumber salsa

**Salmon Florentine:** marinated in herbs and Chef's special seasoning, lightly braised with spinach then backed with parmesan bread crumbs

**Tuscan Chicken:** pan seared juicy chicken breast braised in hearty tomatoes and garlic sauce presented with creamy polenta

**Lemon Chicken:** marinated in olive oil, lemon juice and fresh herbs, grilled to perfection and presented with a lite lemon butter sauce

**Fish Cakes:** homemade savory mixture of spiced ground fish, surimi and crab meat, hand formed and pan seared to perfection presented with cucumber dill sauce

## **Pasta** (select one)

**Penne Pasta:** tossed with classic marinara sauce, presented with Italian sausage, peppers and onions

**Cheese Tortellini:** tossed with classic Alfredo sauce, ham and English peas finished with parmesan cheese

**Baked Ziti:** mixed pasta with a rosa sauce, and fresh mozzarella baked in the oven to perfection

**Cheese Ravioli:** served in a fresh pesto cream sauce topped with bruschetta salad

## **European Dinner Buffet Carving Station** (select one)

**Greek Roasted Leg of Lamb:** with herbs and an olive tapenade

**Sliced Beef Tenderloin:** roasted to your liking, served with au jus and horseradish cream sauce

**English Corned Beef:** topped with sugar and mustard, baked and served with crispy onions

**German Pork Loin:** cold smoked and then roasted with beer, served with apple cabbage stew

## **Dessert**

Chef's choice of European dessert selection

## **Beverage**

Soft drinks, bottled water, coffee, decaffeinated coffee, hot teas and iced tea

6.625% NJ State Sales Tax and a 21% Service Fee Will Be Added. Prices are subject to change without a signed contract.

## American Dinner Buffet \$48 (minimums apply)

### Chef's Soup of the Day and Your Choice of Salad

Local baby lettuce with pear honey vinaigrette

House Salad with a mixture of lettuce, cucumbers, tomatoes, carrots and house made vinaigrette

### Entrées (select one)

**New England Traditional Chicken Pot Pie:** topped with crispy baked pastry with buttery mashed potatoes

**Southern Seafood Gumbo:** made with a rich dark roux, slow simmered with ham, root vegetables, okra, onions, garlic, shrimp, crab, cat fish, herbs, andouille sausage, rice and chili sauce. Served with roasted garlic bread and corn fritters

**Texas Style Barbecued Chicken:** with baked beans, coleslaw and baked tomatoes with macaroni & cheese

**California Roasted Pacific Salmon Filet:** with shaved fennel salad in a citrus sauce, accompanied by buttered rice mixed with avocado, corn and peppers

**Midwest Bratwurst and Sausages from Milwaukee to Kansas City:** presented with an ale beer braised cabbage on one side and peppers and onion on the other side. Paired with roasted potatoes mixed with apple smoked bacon and onions

**Alaska's Traditional Salmon Pirog:** salmon filet topped with a quick braised cabbage and mushroom slaw then rolled in puff pastry and baked golden brown, served with a dill sour cream and rice mixed with fava beans and carrots

**Mid-Atlantic Slow Roasted Pork Loin:** paired with roasted sweet apples, raisin and caramelized Vidalia onions alongside mushroom buttered grits

### American Dinner Buffet Sides (select one)

**Penne Pasta:** tossed with classic marinara sauce, presented with Italian sausage, peppers and onions

**California Style Squash:** with herbs, onions and a soy-ginger glaze

**Pennsylvania Potato Bake:** onions and bacon

**Mid-Western Wild Rice:** with wild mushrooms and green onions

**Southern Style Roasted Vegetables:** peppers, squash, eggplant and tomatoes scented with pesto and baked with mozzarella cheese

### Carving Station (select one)

**New England Carved Turkey Breast:** with cranberry sauce and gravy

**Texas BBQ Baby Back Ribs (Pork or Beef):** served with corn and bean salsa

**Sothern Style Baked Ham:** served with apple onion chutney

**New Mexican Grilled Flank Steak:** marinated with onions, cilantro, tequila, and lime, carved and served with salsa

### Desserts

Assorted American desserts to include ice cream

### Beverages

Soft drinks, bottled water, coffee, decaffeinated coffee, hot tea and iced tea

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## Appetizers

Parma prosciutto topped with seasonal fresh melon, mint and lemon oil \$11

Cavatelli pasta tossed with Kenneth Square mushrooms, porcini cream and Romano cheese \$10

Fried green tomatoes with southern shrimp salad (onion, garlic, bacon, spinach) \$12

Scallops, crab, shrimp citrus salad with radicchio and Belgian endive served in a martini glass \$15

Potato gnocchi carbonara style with smoked bacon, caramelized onion, garlic and creamed egg \$8

Fried lemon risotto in smoked tomato soup topped with Maryland crab meat \$13

Fennel poached salmon medallion over black bean ragout, pepper slaw and BBQ flavored \$12

Ratatouille roasted vegetable topped with feta cheese, crispy onion and tomato coulis \$9

Classic jumbo shrimp cocktail served in a martini glass with cocktail sauce \$14

Potato and onion cake topped with smoked salmon and caviar cream \$11

Turkey dumpling over country lentils with crispy bacon and olive oil poached tomato \$10

## Our Salads

Heirloom tomato and mozzarella with basil, red onion, olive oil and aged balsamic vinegar \$8

Focaccia panzanella, ripe tomato, red onion, cucumber, basil drizzled with olive oil and balsamic \$8

New England Salad: Boston lettuce with nuts, seeds, cranberries, Mandarin oranges, carrot and a honey citrus dressing \$8

Chop Salad: iceberg and spinach, tomatoes, egg, cucumbers, peppers, olives, red onion tossed with Italian vinaigrette \$8

Redz Salad: roasted golden beets, arugula lettuce, raisins, bleu cheese, toasted almonds, tossed with honey pear dressing \$9

Belgian Endive and Watercress Salad: topped with crabmeat, fennel, peppers and dressed with an orange dressing \$12

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## Upgrade your Dessert

### Individual Prepared Desserts (select one)

New York Style Cheesecake, Carrot Cake, Triple Chocolate Layered Cake, Granny Smith Apple Pie with Caramel, Pineapple Upside-Down Cake, Red Velvet Cake, German Black Forest Cake, Tiramisu, White Chocolate Cake with Peaches, Chocolate Cake(gluten-free), Almond Raspberry Tart, or Lemon Tart \$2

Chocolate molten cake served warm with a bitter sweet melted chocolate center and raspberry sauce \$4

Opera layered espresso and almond cake and coffee butter cream served with Bailey's Irish cream sauce \$4

Honeymoon in Maui-coconut & chocolate mousse, with macadamia pieces and mango sauce \$4

Forest cheesecake: Oreo crust, cherries in kirsch liquor, chocolate mousse and fresh strawberry sauce \$4

Buffet table of assorted cakes, pies, DoubleTree cookies, chocolate mousse \$5

Classic dessert table: to include mini pastries, mousse, Jell-O cups, DoubleTree cookies, assorted cakes, apple pie empanadas, bananas foster ravioli with walnuts, fresh berries and bread pudding \$9

Fall's Dessert Buffet: to include mini pastries, macaroons, mousse, DoubleTree cookies, assorted cakes, sliced fresh fruit, berries, bread pudding, mini dessert shooters, fried cheesecake, and petit fours \$15

### Added to above

Bananas Foster station with ice cream \$3

Cherries Jubilee with ice cream \$3

Grand Marnier crepe suzette with ice cream \$4

Gelato station with 3 flavors and cones \$4

### Beverages

International coffee station with flavored syrups, condiments, creamers, Irish Whisky, Bailey's, Amaretto, Frangelico, Sambucca and Grand Marnier \$10

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## Cocktails

### Top Shelf Open Bar

One Hour	\$20
Two Hours	\$25
Three Hours	\$30
Four Hours	\$32
Five Hours	\$35

### House Brand Open Bar

One Hour	\$16
Two Hours	\$21
Three Hours	\$24
Four Hours	\$27
Five Hours	\$30

All Prices Are Per Person

### The Consumption Bar

(Based on the actual beverages consumed)

Available only for beer, pouring wines and soft drinks

### The Tab Bar

(Based on the actual beverages consumed)

Full bar serving beer, house wines, cocktails and soft drinks

### Pouring Wines

House Cabernet Sauvignon or Chardonnay \$24.00 per Bottle

All wines selected from Redz Restaurant wine list available at market price

\$85.00 Bartender fee for each bartender for all consumption, tab and cash bars

\$85.00 Cashier fee in addition to the bartender fee for all cash bars

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## Standard Audio/Visual Package Per Meeting Room \$350.00

(To include the following)

Please Check Requirements

PODIUM (1)

LCD PROJECTOR (1)

SCREEN (1)

FLIP CHART WITH PAPER AND MARKERS (2)

WIRELESS HANDHELD MICROPHONE (1)

WIRELESS HIGH SPEED INTERNET

POWER STRIPS AND EXTENSION CORDS (1 set)

### **ADDITIONAL AUDIO VISUAL EQUIPMENT IS AVAILABLE UPON REQUEST AT AN ADDITIONAL FEE**

WIRELESS LAVALIER MICROPHONE \$100.00 EACH

WIRELESS HANDHELD MICROPHONE \$100.00 EACH

FLIP CHART WITH PAPER AND MARKERS \$40.00 EACH

POWER STRIP AND EXTENSION CORD SET \$20.00 EACH SET

WIRELESS REMOTE WITH LASER POINTER \$75.00 EACH

POLYCOM \$100.00 EACH

SPEAKER PHONE \$75.00 EACH

LCD PROJECTOR AND SCREEN \$200.00

SCREEN \$80.00

HARDWIRED HIGH SPEED INTERNET \$100.00

SOUND PATCH \$100.00

DEDICATED AV TECHNICIAN \$85.00 PER HOUR (Minimum of 4 hours)

PLEASE LET US KNOW IF THERE IS ANYTHING ELSE YOU NEED.

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