

PARK PAVILION BUFFET STYLE EVENTS

A four hour event starting at \$42 per person plus 22% administrative fees and NJ sales tax. The administrative fee is not gratuity. Gratuity is optional and up to the host's discretion.

APPETIZER TABLE DISPLAY

Tomato Basil Bruschetta

PLATED SALAD COURSE *choice of one*

Classic Caesar Salad or Mixed Baby Field of Greens

CHAFING DISH SELECTIONS

A fifth chafing dish is available for an additional +\$3

PASTA *choice of two*

Pasta Options: Tortellini, Rigatoni, Farfalle, Penne

Choice of Sauces: Vodka, Bolognese, Alfredo, Basil Pesto, Marinara

ENTREES *choice of two*

Oven Baked Salmon with hollandaise sauce drizzle

Teriyaki Shrimp Stir Fry shrimp with oriental style vegetables seared in sesame oil & teriyaki glaze

Florentine Stuffed Flounder with spinach, onion, roasted peppers, bechamel sauce

Chicken Francaise egg dipped chicken breast with lemon white wine sauce

Chicken Marsala pan seared chicken breast with mushroom marsala wine sauce

Chicken Parmigiana breaded chicken cutlets, marinara sauce and mozzarella cheese

Vegetable Lasagna layers of vegetables, cheese and pasta with bechamel sauce

Sliced Pork Tenderloin with shiitake mushroom wine demiglace

Italian Style Sausage & Peppers in marinara sauce

Sliced Roast Beef with brown gravy

SIDES *choice of two*

Oven Roasted Potatoes, Mashed Potatoes, Sweet Mashed Potatoes

Green Beans Mediterranean, Green Beans Almandine, Steamed Broccoli Crowns

DESSERT *choice of one*

Pavilion Ice Cream Bar

Italian Cookie Platter

Layered Sheet Cake

Served with Freshly Brewed Coffee, Decaffeinated Coffee and Tea

PARK PAVILION SIT DOWN STYLE EVENTS

A four hour event starting at \$42 per person plus 22% administrative fees and NJ sales tax.
The administrative fee is not gratuity. Gratuity is optional and up to the host's discretion.

APPETIZER TABLE DISPLAY

Tomato Basil Bruschetta

PLATED SALAD COURSE choice of one

Classic Caesar Salad or Mixed Baby Field of Greens

FAMILY STYLE PASTA choice of one

Pasta Options: Tortellini, Rigatoni, Farfalle, Penne

Choice of Sauces: Vodka, Bolognese, Alfredo, Basil Pesto, Marinara

ENTREES choice of three

Oven Baked Salmon with hollandaise sauce drizzle

Florentine Stuffed Flounder with spinach, onion, roasted peppers, bechamel sauce

Chicken Francaise egg dipped chicken breast with lemon-white wine sauce

Chicken Marsala pan seared chicken breast with mushroom-marsala wine sauce

Chicken Pavilion stuffed with asparagus, roasted red pepper, ham, mozzarella, mushroom sauce

Chicken Balsamico pan seared chicken breast with plum tomato, fresh mozzarella, balsamic drizzle

Sliced Pork Tenderloin with shiitake mushroom wine demiglace

Sliced Roast Beef with brown gravy

Roast Prime Rib au jus +\$10

Sliced Filet Mignon with red wine demiglace +\$10

SIDES choice of two

Baked Potato, Mashed Potato, Oven Roasted Potatoes

Green Beans Mediterranean, Green Beans Almandine, Steamed Broccoli Crowns

DESSERT choice of one

Pavilion Ice Cream Bar

Italian Cookie Platter

Layered Sheet Cake

Served with Freshly Brewed Coffee, Decaffeinated Coffee and Tea

PARK PAVILION COCKTAIL STYLE EVENTS

A four hour event starting at \$49 per person plus 22% administrative fees and NJ sales tax.
The administrative fee is not gratuity. Gratuity is optional and up to the host's discretion.

COLD STATION all included

Tomato Basil Bruschetta, Fresh Fruit & Cheese Display

FANTASTIC ADDITIONS to your cold station

Antipasto Platter Meats, Cheeses, Olives, Peppers +\$7

Raw Bar Shrimp, Clams, Oysters +\$13

HOT STATION choice of four

Classic Cocktail Franks with Mustard Dip

Swedish Meatballs in Gravy

Golden Fried Ravioli with Marinara Dip

Fried Cheddar Bites with Ranch Dip

Fried Macaroni Cheese Bites

Sausage Stuffed Mushrooms

Spanakopita Bite Sized Spinach Phyllo Pillows

Asian Panko Shrimp with Sweet Thai Chili Dip

Vegetable Spring Rolls with Soy Sauce

Assorted Mini Quiche

BUTLER PASSED choice of two

Coconut Shrimp with Mango-Coconut-Lime

Bacon Wrapped Scallops

Cajun Tuna Bites with Horseradish Dip

Brie with Raspberry in Phyllo

Chicken Satay with Peanut Sauce

Beef Deluxe Wellington

Spring Rolls Buffalo Chicken

Spring Rolls Philly Cheesesteak

BOARDWALK STATION choice of one

Sawmill Pizza

Soft Pretzels

Sabrett Hot Dogs

Cheesesteaks

CAPTAIN'S STATION choice of one

Mashed Potato Bar

Pasta Station

Taco Bar

Beef Sliders

CARVING STATION choice of one

Corned Beef Brisket with mustard and rye bread

Pastrami Brisket with mustard and rye bread

Pork Tenderloin with shiitake mushroom wine demiglace

Roast Beef au jus & horseradish sauce

Filet Mignon red wine demiglace +\$10

Roast Prime Rib au jus & horseradish sauce +\$10

DESSERT TABLE

Pavilion Ice Cream Bar & Italian Cookie Platter

Served with Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Pricing effective 1/1/24

PARK PAVILION FANTASTIC ADDITIONS

Some suggestions that might enhance your event!

COLD STATION

- Tomato Basil Bruschetta \$3
- Fresh Fruit & Cheese Display \$4
- Antipasto \$7
- Raw Bar \$13

HOT STATION choice of four \$16

Selections from our
Cocktail Style Events

BUTLER PASSED choice of two \$10

Selections from our
Cocktail Style Events

BOARDWALK STATION choice of one \$3

- Sawmill Pizza
- Pretzels
- Sabrett Hot Dogs
- Cheesesteaks

CAPTAIN'S STATION choice of one \$5

- Pasta Station
- Mashed Potato Bar
- Taco Bar
- Beef Sliders

CARVING STATIONS

- Corned Beef Brisket mustard & rye bread \$7
- Pastrami Brisket mustard and rye bread \$7
- Pork Tenderloin shiitake wine demiglace \$7
- Roast Beef au jus & horseradish sauce \$7
- Filet Mignon red wine demiglace \$12
- Roast Prime Rib au jus & horseradish sauce \$12

VENETIAN TABLE includes all \$10

Assortment of Miniature and Handheld
Pastries, Tarts, Cakes,
Brownies, Lemon Squares

PREMIUM OPEN BAR

- One Hour \$17 per person
- Two Hour \$22 per person
- Three Hour \$26 per person
- Four Hour \$30 per person
- additional hours after 4 hours +\$5

BEER & WINE ONLY

- One Hour \$15 per person
- Two Hour \$18 per person
- Three Hour \$21 per person
- Four Hour \$24 per person
- additional hours after 4 hours +\$4

SODA SERVICE

Unlimited \$4 per person

CHAMPAGNE TOAST

Staff passes champagne to
guests for a toast or ceremony
\$3 per person

SIGNATURE COCKTAIL

Guests arrive to an impressive table
of your signature drink
\$market price

INTERNATIONAL COFFEE STATION

Assortment of Premium Cordials and Liquors
with fresh brewed coffee to make delicious finish-
ing touch to your event
\$5 per person