

# 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 • *romaine hearts, croutons, creamy caesar, shaved parmesan*  
Field of Greens • *grape tomatoes, red onion, carrots, cucumbers, champagne vinaigrette*

### 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*

### Entrées *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*  
Pasta Primavera • *assorted fresh vegetables sauteed in garlic olive oil tossed with penne pasta*  
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, Buttered Baby Carrots, Seasoned 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

## Seated-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 • *romaine hearts, croutons, creamy caesar, shaved parmesan*  
Field of Greens • *grape tomatoes, red onion, carrots, cucumbers, champagne vinaigrette*

### Family-Style Pasta *choice of two*

Pasta Options: *Tortellini, Rigatoni, Farfalle, Penne*  
Choice of Sauces: *Vodka, Bolognese, Alfredo, Basil Pesto, Marinara*

### Entrées *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*

Oven Roasted Potatoes, Mashed Potatoes, Sweet Mashed Potatoes,  
Green Beans Mediterranean, Buttered Baby Carrots, Seasoned 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*

# Fantastic Additions

*Some suggestions that might enhance your event!*

## Cold Station

- Tomato Basil Bruschetta +\$3
- Fresh Fruit & Cheese Display +\$4
- Antipasto Platter +\$7
- Raw Bar +\$10

## Hot Station *choice of four* +\$16

- 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

## Passed Bites *choice of two* +\$10

- 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* +\$3

- Sawmill Pizza
- Soft Pretzels
- Nathans Mini Hot Dogs
- Cheesesteaks

## Captain's Station *choice of one* +\$5

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

## Carving Station

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

## Venetian Table +\$10

*includes Miniature and Handheld Pastries, Tarts, Cakes, Brownies, Lemon Squares*

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## Premium Open Bar

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

## Beer & Wine Only

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

## Soda Service

- Unlimited +\$4

## Champagne Toast

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

## Signature Cocktail

Guests arrive to an impressive table of your signature drink +\$MP

## International Coffee Station

Assortment of Premium Cordials and Liquors with freshly brewed coffee +\$5