

# 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

### Buffet Salad Service *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 one*

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*

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 one*

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!*

## Gold Station

Tomato Basil Bruschetta +\$3

Fresh Fruit & Cheese Display +\$4

Antipasto Platter +\$7

Raw Bar +\$10

## Hot Station *choice of four* +\$12

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* +\$8

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* +\$4

Sawmill Pizza

Soft Pretzels

Nathans Mini Hot Dogs

Cheesesteaks

## Captain's Station *choice of one* +\$4

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 +\$3

## Champagne Toast

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

## Mimosa Bar

Champagne with a variety  
of fruit & fruit juices +\$12 three hours

## International Coffee Station

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