



Off Premises

Catering

*454 Midland Avenue
Garfield, NJ 07026
201 W-E-D-D-I-N-G*

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Hot & Cold Hors d' Oeuvres

<i>Tomato Bruschetta</i>	<i>\$1.00 each</i>
<i>Cherry Tomato Stuffed with Salmon</i>	<i>\$2.25 each</i>
<i>California Spring Rolls</i>	<i>\$2.25 each</i>
<i>Chicken pot stickers</i>	<i>\$1.25 each</i>
<i>Crab cakes</i>	<i>\$1.75 each</i>
<i>Smoked Salmon Roulade</i>	<i>\$2.25 each</i>
<i>Sweet sea Scallops wrapped in bacon</i>	<i>\$3.25 each</i>
<i>Chicken Cordon Bleu</i>	<i>\$1.50 each</i>
<i>Teriyaki marinated tenderloin</i>	<i>\$2.00 each</i>
<i>Sesame Chicken</i>	<i>\$1.75 each</i>
<i>Mushroom Cap with crabmeat</i>	<i>\$2.75 each</i>
<i>Rack of Lamb</i>	<i>\$3.75 per chop</i>
<i>Coconut shrimp</i>	<i>\$2.25 each</i>
<i>Mini Pastry Frank's</i>	<i>\$1.25 each</i>
<i>California Spring Rolls</i>	<i>\$2.25 each</i>
<i>Potato Pancakes</i>	<i>\$1.50 each</i>
<i>Chicken Fingers</i>	<i>\$1.50 each</i>
<i>Buffalo wings</i>	<i>\$1.75 each</i>
<i>Chicken or Beef Kabobs</i>	<i>\$2.00 each</i>

Hot Majestic Buffet

(35 Person minimum)

Exotic Fruit Carving

Imported and Domestic Cheese Display

Elegant Mozzarella and Tomato Platter

Fresh Spring Mix Salad

Vegetable Crudités

Freshly Baked Dinner Rolls

6 Hot Buffet Selections

**Chafing Dish Rentals are an Additional Charge*

All paper and plastic ware and wire rack chafers included

Stainless steel chafing dishes at additional cost see banquet manager

Linens, tables, and chairs at additional cost see banquet manager

Cold Antipasto

Small 12" - \$50.00 Large 18" - \$75.00

Salads

Imported and Domestic Cheeses

Assorted cheese from around the world served with crackers and bread sticks

Small- \$45.00 Large-\$75.00

Fresh Vegetable Crudités

A garden of whole and cut vegetables, artistically set, in a floral arrangement, accompanied by assorted breads and dips

Small 12" - \$35.00 Large 18" - \$55.00

Chilled Seafood salad

Fresh seafood tossed in e.v.o.o. sprinkled with herbs and lemon zest

\$18/lb

Seasonal Fresh Fruit Carving

Display of seasonal Fruit, Fresh berries,

Grapes, and melons

Small 12" - \$45.00 Large 18" - \$65.00

Red Potato Salad

Diced red skin potatoes mixed in a light and creamy sauce

\$7.00/lb

Fresh Mozzarella

Fresh mozzarella layered with tomatoes drizzled with a light balsamic basil sauce

Small- \$60.00 Large 18" - \$90.00

Smoked Fish Platter

An assortment of smoked Norwegian Salmon, smoked Trout, smoked Mackerel, White Fish

\$20.00/lb

Cold Cut Platter

Premium Roast Beef, Black Forest Ham, Smoked Turkey, polish smoked sausage and more

Small 12" - \$45.00 Large 18" - \$85.00

Spring mix Salad

Fresh lettuce, tomatoes, cucumbers, mushrooms and onions served with your choice of dressing

Small- \$20.00 Large- \$40.00

Chilled pasta salad

Chef's choice of pasta tossed with vegetables and herbs and spices

\$7.00/lb

Beef Selections

	<u>1/2 Tray</u>	<u>Full Tray</u>
<i>Italian Meatballs</i>	\$40	\$70
<i>Swedish Meatballs</i>	\$40	\$70
<i>Beef and Broccoli</i>	\$45	\$80
<i>Sliced Steak au jus</i>	\$75	\$140
<i>*Veal & Peppers</i>	\$95	\$160
<i>*Veal Francaise</i>	\$95	\$160
<i>*Veal Piccatta</i>	\$95	\$160

Poultry Selections

	<u>1/2 Tray</u>	<u>Full Tray</u>
<i>Chicken Breast</i> - Francaise, Marsala, Piccata, Parmigiana, or Classic Scampi	\$35	\$65
<i>Chicken Black Forest</i> With Portobello Mushrooms, sun dried tomato and brandy demi glaze	\$50	\$90
<i>Chicken Szechuan</i> With oriental stir-fry vegetables	\$50	\$90
<i>Chicken Hawaii</i> Served with an exotic sweet fruit coulis and shaved coconut	\$35	\$65

Fish Selections

	<u>1/2 Tray</u>	<u>Full Tray</u>
<i>Fresh Mussels</i>	\$35	\$65
<i>Herb Crusted Tilapia</i>	\$40	\$70
<i>Basa Fish</i> <i>Broiled Filet of Basa with lemon burre blanc</i>	\$45	\$75
<i>Majestic Salmon</i>	\$50	\$90
<i>Stuffed Flounder with crabmeat</i>	\$50	\$80
<i>*Baked clams</i> <i>Stuffed with crab meat or juicy clams casino</i>	\$50	\$80
<i>*Chilean Sea Bass</i>	\$90	\$170
<i>*Grilled Swordfish</i>	\$60	\$110
<i>* Shrimp New Orleans</i>	\$75	\$140

Pasta Selections

	<u>Half Tray</u>	<u>Full Tray</u>
<i>Penne Vodka</i>	\$40	\$70
<i>Fettuccine Alfredo</i>	\$40	\$70
<i>Tortellini Alfredo</i>	\$45	\$80
<i>Cavatelli with broccoli & Chicken</i>	\$50	\$90
<i>Tri-color penne with arugula tomato garlic and e.v.o.o</i>	\$40	\$70
<i>Hand-Stuffed Shells</i>	\$40	\$70
<i>Farfalle Carbonara</i> <i>Served with cream sauce, fresh peas, bacon and onions</i>	\$50	\$80
<i>*Lobster or Sun-dried Tomato Ravioli with cream sauce</i>	\$55	\$85

Italian Selections

	<u>Half Tray</u>	<u>Full Tray</u>
<i>Baked Ziti Parmigiana</i>	\$45	\$80
<i>Eggplant Rollantini</i>	\$45	\$80
<i>Baked Lasagna</i>	\$50	\$90
<i>Italian Sausage and Peppers</i>	\$60	\$110
<i>*Broccoli Rabe & Luganica Sausages</i>	\$65	\$120

Potato & Vegetable Selections

	<u>½ Tray</u>	<u>Full Tray</u>
<i>Broccoli & Cauliflower medley</i>	\$30	\$50
<i>Green Beans Almandine</i>	\$30	\$50
<i>Grilled Vegetables</i>	\$40	\$70
<i>Grilled Portobello Mushrooms</i>	\$45	\$80
<i>Asparagus and peeled baby carrots</i>	\$55	\$90
<i>Stir-fry vegetables</i>	\$40	\$70
<i>Red Roasted potatoes</i>	\$30	\$50
<i>Baby white Potatoes</i>	\$30	\$50
<i>Garlic Mashed Potatoes</i>	\$30	\$50
<i>Potato Croquettes</i>	\$35	\$60
<i>Home Fried Potatoes</i>	\$30	\$50
<i>*Broccoli Rabe</i>	\$50	\$90

Additional Platters

*Ice and Raw Station **

*Custom Ice Carving displayed on a Bed of Glistening snow
Jumbo Gulf Shrimp • Assorted Clams • Seasonal Oysters on the Half Shell*

All offered with Cocktail sauce and Lemon wedges

*Sushi Display **

*Rolls contain various vegetables and raw fish wrapped with sushi rice and thin sheets of nori.
Sushi Rolls Include: Spicy Salmon ~ Yellowtail ~ Spicy Tuna Avocado Cucumber ~ California
~ Tuna Avocado ~ Seaweed*

*Stir-Fry Station **

Your choice of Chicken, Shrimp, Pork or Beef Served with white rice and fried dumplings

*Italian Sauté **

*Spicy and sweet Italian sausages accompanied with sautéed broccoli rabe and garlic spinach
simmered with white wine*

*Carving Station **

*Your Choice of Fresh Turkey, Filet Mignon, Suckling Pig, Stuffed Pork Loin, Rack of Lamb or
Texas Tenderloin Beef*

*Shrimp Scampi Station **

Jumbo Shrimp Sautéed in a Garlic and Wine sauce

*Sweet Endings**

*Old Fashioned European Pastry, Mousse Martini Bar, Fresh Fruit Display
Homemade Tiramisu, Banana Forester Flambé, Round Cakes and Pies, Ice Cream
Station, Chocolate Fountain Station, Crepe Station, Popcorn Station, Cotton
Candy Station*

*Pastry Platters**

Assorted Pastries served to the table on three tier platters

Catering Service

Staff

Wait Staff (5 hours minimum)	\$30.00
Bartender (5 Hours Minimum)	\$30.00
Chef	<i>Please inquire</i>

Each staff person is guaranteed a minimum of 5 hours. The total hours are based on each staff person's travel time, and clean-up time. Additional charges may be applied for holiday rates and on-site consulting.