



BUFFET RECEPTION MENU

***Buffet Dinner (includes soda, coffee, tea) ***

* (G) indicates gluten free *

Appetizer

(Please Select 3)

Farmers Market Salad, Field Greens
Golden Raisins, Danish Blue Cheese, Candied Pepitas
White Balsamic Vinaigrette (G)
Arugula, Vine Ripened Tomato, Sweet Basil, Fresh Mozzarella, Olive Oil, Aged Balsamic (G)
Caesar Salad, Parmesan Croutons, Reggiano Cheese
Vine Ripened Tomato & Fresh Mozzarella Bruschetta Crostini
Sesame Franks en Croute, Dijon Mustard
Chick Pea Hummus, Feta, Kalamata Olive, Pita Chip
Assorted Cheese and Crudités (G)
Chilled Shrimp, Cocktail Sauce (\$3pp++ Additional) (G)
Crispy Crab Cake Bites, Chipotle Lemon Remoulade (\$4pp++ Additional)

Pasta

(Please Select 1)

Penne a La Vodka
Creamy San Marzano Tomato Sauce
Baked Rigatoni
Mezza Rigatoni, Fresh Mozzarella, Ricotta, Marinara Sauce
Rigatoni, Broccoli, Sweet Sausage
Olive Oil, Roasted Garlic and Grape Tomatoes

Entree

(Please Select 2)

Tuscan Lemon Chicken
Marinated Grilled Chicken finished with Lemon Butter, Shallot, Italian Parsley, Roasted Peppers and Artichoke (G)
Garlic and Herb Marinated Flank Steak
Grilled, Sliced and Served with Red Wine Jus (G)
Grilled Mahi-Mahi Filet
Lemon- Caper Butter, Garnished with Scallion, Grape Tomato, and Kalamata Olive (G)
Citrus Crusted Salmon Filet
Lightly Crusted with Herb and Citrus Scented Bread Crumbs
Finished with Creamy Lemon Dijon Mustard Sauce and Baby Spinach
Beef Tenderloin (\$9pp++ Additional)
Caramelized Onions, Mushrooms (G)



Sides

(Please Select 2)

Roasted Red Bliss Potatoes
Butter and Herbs (G)

Roasted Garlic Whipped Potato
Creamy and Buttery, Finished with Chive and Sour Cream (G)

Sautéed Seasonal Vegetables
Touch of Butter and Herbs (G)

Grilled Asparagus
Olive Oil, Garlic and Sea Salt Rubbed Asparagus, Lightly Grilled and Finished with Lemon Zest (G)

Rice Pilaf Confetti
Fluffy Carolina Rice, Confetti Vegetables, Fresh Chive (G)

Dessert

Fresh Fruit

Chef's Seasonal Assortment

sugar free available upon request



STATION MENU

* Priced Individually - Open for 1.5 Hours *

Cheese & Fruit Display

Cheese & Fruit

Imported and Domestic Cheese
Assorted Seasonal and Dried Fruit
Crackers, Flat Breads and Crostinis

NY Deli Station

\$150++Attendant Fee Required

Warm Corned Beef, Pastrami and Roasted Turkey
Coleslaw and Egg Potato Salad
Baked Noodle Pudding, Knishes
Traditional Breads and Garnishes

Raw Bar

Shrimp Cocktail, Regional Clams and Oysters on the Half Shell
Calamari Salad, Marinated Mussels
Cocktail, Remoulade and Mignonet Sauces
Lemons and Tabasco
Add Crab Legs / ½ Chilled Lobsters - (\$30pp++ Additional)

Pasta Station

\$150++Attendant Fee Required

(Please Select 2)

Penne alla Vodka
Penne Pasta, Fresh Basil, Creamy San Marzano Tomato Sauce
Baked Rigatoni
Mezza Rigatoni, Fresh Mozzarella, Ricotta, Marinara Sauce
Macaroni and Cheese
Tender Pasta Blended with White Cheddar, Parmesan and Gruyere, Baked with Golden Bread Crumbs
Cavatappi Primavera
Sautéed Seasonal Vegetables, Creamy Peppercorn and Parmesan Sauce
Rigatoni with Broccoli and Sweet Sausage
Grilled Italian Sausage, Broccoli Florets, Extra Virgin Olive Oil, Roasted Garlic, Roasted Grape Tomato



Stir Fry Station

\$150++Attendant Fee Required

Cold Sesame Noodles

White Jasmine Rice

Chicken, Beef, Shrimp and Seasonal Vegetables

Choice of Asian Sauces

Fortune Cookies

Carving Station

\$150++Attendant Fee Required

(Please Select 2)

Grilled Balsamic Turkey

Herb Crusted Prime Rib

Pepper and Dijon Marinated Sirloin

Mojo Pork Loin with garlic orange brine

Corned Beef

Pastrami

Slider Station

Mini Beef, Turkey Burger, Pulled Pork

Lettuce, Tomato, Onion

Cheddar, American and Swiss Cheese

Sautéed Onions and Mushrooms, Bacon

Petite Brioche Buns

French Fries

Mustard, Mayonnaise and Ketchup



Dessert Station

(Please Select 3 Desserts)

Classic Tiramisu

Chocolate Sauce

Flourless Valrhona Chocolate Cake

Whipped Cream, White Chocolate Crème Anglaise, Mixed Berries

NY Cheese Cake, Strawberry Sauce, Whipped Cream

Warm Pear Tart

Crème Anglaise, Dulce le Leche

Hot Apple Turn Over

Cinnamon Whipped Cream

Assorted Cookies

Ice Cream Cart

Mixed Iced Cream Bars, Cones and Other Confections



OPEN BAR

Packages are based on 2 hours

Draught Beer Open Bar

Includes: Bud & Bud Light

****not available in Skybox Suites or Pink****

Beer & Wine Open Bar

*Includes: Imported & Domestic Beer, House Red & White Wine
Soft Drinks*

Premium Open Bar

*Includes: Imported & Domestic Beer, Red & White Wine,
Stoli, Absolut, Bombay Sapphire, Tanqueray, Bacardi, Mt. Gay, Meyers, Herradura, Milagro,
Makers Mark, Jack Daniels, Crown Royal, Jameson, Johnny Walker Black, Chivas
Soft Drinks*

**Price per guest with a 2 hour minimum.*

**Maximum of 4 hours/ Shots not included*

**Listed Brands are examples. Brands are subject to change within same quality level.*

**Prices do not include 7% tax or 20% Service Charge*



House of Que NJ Barbeque Packages

Location: Private Party Tent

Grill Package

**** Add Pig Roast for an additional \$25++pp**

Includes: Burgers & Hot Dogs
Choice of 2 Sides: Coleslaw, Baked Beans, Macaroni Salad, House
Made Potato Chips
Fixings Include: Onions, Pickles, Lettuce, Tomato, Cheese
Dessert: House Baked Chocolate Chip Cookies

Classic BBQ

**** Add BBQ Smoked Ribs or Sausage to Classic BBQ Package for an additional \$5++pp**

**** Add Pig Roast for an additional \$25++pp**

Includes: Brisket & Chicken
Choice of 2 Sides: Coleslaw, Baked Beans, Mac & Cheese
Fixings Include Onions, Pickles, Bread
Dessert: House Baked Chocolate Chip Cookies

****All-You-Can-Eat BBQ to be served for 2 hours**

****Includes Sweet Tea and Lemonade**

****Prices do not include tax or 20% Administrative Charge**