Buffet Dinner
$72.00 per person

Cocktail Hour

Unlimited Passed Hors D'oeuvres

(Choice of Fourteen, See Page 5)

Tuscan Table

Slow Roasted Roma Tomatoes, Assortment of Fresh Grilled Seasonal Vegetables, Chicken & Eggplant Milanese, Assorted Cheeses, Fresh Mozzarella, Cappicolla, Salami, Mortadella, Parma Prosciutto, Fresh Fruit, Stuffed Cherry Peppers, Marinated Asparagus, Hummus, Bruschetta, Stuffed Olives, Breadsticks, Assorted Soppersata, Imported Cheeses, and more…

Reception

Individually Plated Salad

Prosciutto Cone, Mesclun Poached Pear Salad with Gorgonzola, Caesar Salad, or Arugula Salad

Buffet Dinner

Pasta

(Select two)

Penne Vodka with a light Tomato Pancetta Cream Sauce, Broccoli Rabe with Penne, Filet De Pomodoro, Orchietta Fresh Tomato Sausage and Broccoli Rabe, Pulled Braised Spareribs Pomodoro with Jumbo Rigatoni, Orchietta Bolognese, Tortellini Carbonara, Lobster Ravioli with Dill Cream Sauce, Tortellini with Sausage and Tomatoes, Stuffed Rigatoni

Chicken

(Select one)

Breast of Chicken Francaise, Chicken Scarpiello, Chicken Murphy, Chicken Marsala, French Cut Chicken Breast, Balsamic Chicken, Stuffed Chicken Breast with choice of Prosciutto, Mozzarella and Roasted Red Peppers, Spinach and Mozzarella, or Roasted Vegetables

Fish

(Select one)

Salmon with choice of Pretzel Crusted with Honey Dijon Sauce or Herb Crusted with Caramelized Shallot Beurre Blanc, Broiled Flounder

Meat

(Select one)

Pork Loin Giambotta, New York Strip Giambotta, Sliced Turkey Breast, Corned Beef, Pulled Pork, Bracciole, Braised Short Ribs, Sausage & Peppers

Vegetarian Dish

Eggplant Parmesan or Eggplant Rollatini

Served with Rosemary Roasted Fingerling Potatoes and Seasonal Vegetables

Dessert

Tiered Wedding Cake
Assorted Mini Pastries & Cookies

Prices do not include Berkeley Facility Fee or NJ Sales Tax

Cocktail Reception
$84.00 per person

Cocktail Hour

Unlimited Passed Hors D'oeuvres

(Choice of Fourteen, See Page 5)

Tuscan Table

Slow Roasted Roma Tomatoes, Assortment of Fresh Grilled Seasonal Vegetables, Chicken & Eggplant Milanese, Assorted Cheeses, Fresh Mozzarella, Cappicolla, Salami, Mortadella, Parma Prosciutto, Fresh Fruit, Stuffed Cherry Peppers, Marinated Asparagus, Hummus, Bruschetta, Stuffed Olives, Breadsticks, Assorted Soppersata, Imported Cheeses, and more…

Add Two Stations

(See page 6 for Cocktail Hour Station)

Reception

Individually Plated Salad

Prosciutto Cone, Mesclun Poached Pear Salad with Gorgonzola, Caesar Salad, or Arugula Salad

Carving Station

(Choice of Two)

Roast Prime Rib of Beef, Stuffed Pork Loin, NY Sirloin Steak, Roast Turkey Breast, Marinated Skirt Steak, Whole Suckling Pig, Roast Leg of Lamb, Corned Beef, Roasted Duck

Pasta Station

(Choice of Two)

Penne Vodka with a light Tomato Pancetta Cream Sauce, Broccoli Rabe with Penne, Filet De Pomodoro, Orchietta Fresh Tomato Sausage and Broccoli Rabe, Pulled Braised Spareribs Pomodoro with Jumbo Rigatoni,Orchietta Bolognese, Tortellini Carbonara, Lobster Ravioli with Dill Cream Sauce, Tortellini with Sausage and Tomatoes, Stuffed Rigatoni

Hot Chafing Dishes

(Choice of Three)

Breast of Chicken Francaise, Chicken Scarpiello, Chicken Murphy, Braised Short Ribs, Eggplant Rollatini, Fried Calamari, Filet Mignon Braciole, Chicken Marsala, Spiedini all Romana, Stuffed Mushrooms, Broccoli Rabe Francaise, Pretzel or Herb Encrusted Salmon, Broiled Flounder

Served with Rosemary Roasted Fingerling Potatoes and Seasonal Vegetables

Dessert

Tiered Wedding Cake

Assorted Mini Pastries & Cookies

To Go Station

Assorted Donuts, Pork Roll & Cheese, Grilled Cheese, Hot Pretzels, NYC Hot Dog Cart, Giant Cookies or Bagel and Cream Cheese

All Menu's Can Be Customized to Fit Your Needs

Prices do not include Berkeley Facility Fee or NJ Sales Tax

Gold Dinner Package
$102.00 per person

Cocktail Hour

Unlimited Passed Hors D'oeuvres

(Choice of Fourteen, See Page 5)

Tuscan Table

Slow Roasted Roma Tomatoes, Assortment of Fresh Grilled Seasonal Vegetables, Chicken & Eggplant Milanese, Assorted Cheeses, Fresh Mozzarella, Cappicolla, Salami, Mortadella, Parma Prosciutto, Fresh Fruit, Stuffed Cherry Peppers, Marinated Asparagus, Hummus, Bruschetta, Stuffed Olives, Breadsticks, Assorted Soppersata, Imported Cheeses, and more…

Add Two Stations

(See page 6 for Cocktail Hour Station)

Reception

First Course

(Choose One)

Prosciutto Cone with Tomato Mozzarella Tower, Grilled Vegetable Stack with Mozzarella, Arugula Salad with Mozzarella and Roasted Peppers, Greek Salad, Caesar Salad, Mesclun Salad with Poached Pears and Gorgonzola Cheese, Cucumber Ring with Tomato Mozzarella Tower, Spinach Salad with Red Beets, Cashews, and Goat Cheese in a Warm Vinaigrette, Wild Mushroom Risotto, Vegetable Risotto, Lobster Risotto, Lobster Bisque, Pasta Fagioli, Italian Wedding Soup, Minestrone, Roasted Chicken Corn Chowder, Cream of Chicken and Vegetable

Second Course

(Choose One)

Penne Vodka with a light Tomato Pancetta Cream Sauce, Broccoli Rabe with Penne, Filet De Pomodoro, Orchietta Fresh Tomato Sausage and Broccoli Rabe, Pulled Braised Spareribs Pomodoro with Jumbo Rigatoni, Orchietta Bolognese, Tortellini Carbonara, Lobster Ravioli with Dill Cream Sauce, Tortellini with Sausage and Tomatoes, Stuffed Rigatoni

Main Entrée Duet

(Choice of Two)

Marinated Skirt Steak or NY Strip Steak
Herb or Pretzel Encrusted Salmon or Stuffed Flounder with Crab Meat
French Cut Breast of Chicken or Stuffed Chicken Rollatini
Choice of Entrée is Additional $5.00

Served with Rosemary Roasted Fingerling Potatoes and Seasonal Vegetables

Dessert

Tiered Wedding Cake
Assorted Miniature Pastries & Italian Cookies

To Go Station

Assorted Donuts, Pork Roll & Cheese, Grilled Cheese, Hot Pretzels, NYC Hot Dog Cart, Giant Cookies or Bagel and Cream Cheese

All Menu's Can Be Customized to Fit Your Needs

Prices do not include Berkeley Facility Fee or NJ Sales Tax

Platinum Dinner Package
$138.00pp

Cocktail Hour

Unlimited Passed Hors D'oeuvres

(Choice of Fourteen, See Page 5)

Tuscan Table

Slow Roasted Roma Tomatoes, Assortment of Fresh Grilled Seasonal Vegetables, Chicken & Eggplant Milanese, Assorted Cheeses, Fresh Mozzarella, Cappicolla, Salami, Mortadella, Parma Prosciutto, Fresh Fruit, Stuffed Cherry Peppers, Marinated Asparagus, Hummus, Bruschetta, Stuffed Olives, Breadsticks, Assorted Soppersata, Imported Cheeses, and more…

Raw Bar

Add Two Stations

(See page 6 for Cocktail Hour Station)

Reception

First Course

(Choose One)

Prosciutto Cone with Tomato Mozzarella Tower, Grilled Vegetable Stack with Mozzarella, Arugula Salad with Mozzarella and Roasted Peppers, Greek Salad, Caesar Salad, Mesclun Salad with Poached Pears and Gorgonzola Cheese, Cucumber Ring with Tomato Mozzarella Tower, Spinach Salad with Red Beets, Cashews, and Goat Cheese in a Warm Vinaigrette, Wild Mushroom Risotto, Vegetable Risotto, Lobster Risotto, Lobster Bisque, Pasta Fagioli, Italian Wedding Soup, Minestrone, Roasted Chicken Corn Chowder, Cream of Chicken and Vegetable

Second Course

(Choose One)

Penne Vodka with a light Tomato Pancetta Cream Sauce, Broccoli Rabe with Penne, Filet De Pomodoro, Orchietta Fresh Tomato Sausage and Broccoli Rabe, Pulled Braised Spareribs Pomodoro with Jumbo Rigatoni, Orchietta Bolognese, Tortellini Carbonara, Lobster Ravioli with Dill Cream Sauce, Tortellini with Sausage and Tomatoes, Stuffed Rigatoni

Main Entrée Duet

(Choice of Three)

Filet Mignon, Marinated Skirt Steak, NY Strip Steak
Herb or Pretzel Encrusted Salmon or 12oz South African Lobster Tail
French Cut Breast of Chicken or Stuffed Chicken Rollatini
**Choice of Entrée is Additional $5.00*

Served with Rosemary Roasted Fingerling Potatoes and Seasonal Vegetables

Dessert

Tiered Wedding Cake & Viennese Table

To Go Station

Assorted Donuts, Pork Roll & Cheese, Grilled Cheese, Assorted Subs, Hot Pretzels, NYC Hot Dog Cart, Double Cheeseburgers, Bagel & Cream Cheese, Giant Cookies or Fat Sandwiches

All Menu's Can Be Customized to Fit Your Needs

Prices do not include Berkeley Facility Fee or NJ Sales Tax

Passed Hors D'oeuvres

Beef Carpacio over Toast Points with Whole Grain Mustard
Filet Mignon Tar Tar Crustini
Spanikopita
Tuna Wasabi
Filo Stuffed with Brie and Raspberry
Homemade Mini Crabcakes
Bruschetta over Pita Chips
N.Y. Sirloin Cheesesteak Puffs
Stuffed Breads: Sausage, Pepperoni, Italian, Meatball, or Eggplant
Pigs in a Blanket
Balsamic Glazed Chicken Kebobs
Thai Marinated Beef Sate
Garlic Old Bay Shrimp
Vegetable Kebobs
Flatbread Pizzas
Stuffed Mushrooms with Boursin Cheese and Spinach
Tomato and Mozzarella in Arugula Pesto
Clams Casino
Clams Oreganato
Scallop Wrapped Bacon
Coconut Shrimp
Shrimp Cocktail
Tuna Tartar
Sweet Potato Puffs
Vegetable Spring Rolls
Southwestern Eggrolls
Risotto Balls
Sicilian Rice Balls
Shrimp Tempura
Steamed Edamame Dumplings
Crisp Chicken and Lemongrass Wontons
Shrimp Scampi Puffs
Sesame Chicken Sate
Fresh Fruit Kebobs
Artichoke Hearts Oreganato
Chicken and Cheese Quesadilla
Caramelized Vidalia Onion Tarts
Mac N Cheese Bites
Grilled Cheese Bites with Tomato Bisque
Fried Ravioli
Pierogis
Mac N Cheese Martinis
Prosciutto wrapped Mozzarella
Mini Sliders with French Fries
Fried Chicken and Waffle Bites

Cocktail Hours Stations

Bacon Bar
Applewood Slab, Cherrywood Slab, Triple and Double Smoked

Boardwalk Station
Cheesesteaks and Chicken Cheesesteaks with Fresh Squeezed Lemonade

Chinese Stir Fry
General Tso Chicken, Vegetable Lo Mein, Beef Stir Fry, Edamame Dumplings, Southwest Chicken Eggroll, Vegetable Spring Rolls

Fajita Station
Steak and Chicken Fajitas with Rice, Beans and all of the essential toppings

Grilled Cheese Station
(Choose Three)
Pulled Pork, Pork Roll, Bacon, Three Cheese, Lobster, Mac N Cheese, Sausage, Bacon and Tomato, Cheese, Pepperoni, Spinach

Mac N Cheese Station
Lobster Meat, Shrimp, Toasted Parmesan, Roasted Garlic, Bacon Chunks, Shredded Cheddar, Scallions, Sauteed Mushrooms

Mashed Potato Bar
Yukon Gold Mashed, Sweet Potato Mashed, Chicken Jus, Sour Cream, Butter, Shredded Cheddar, Bacon, Roasted Garlic, Chives, Sauteed Onions, Corn and Mushrooms

Polish Station
Grilled Keilbasa, Assorted Pierogis, Beer Braised Sauerkraut

Ravioli & Meatball Station
(Choose Three Raviolis and Two Sauces)
Cheese, Spinach, Lobster, Meat, Short Ribs, Vegetable, Fried Raviolis
Marinara, Vodka Sauce, Dill Cream Sauce, Pomodoro, Sherry Cream Sauce

*Raw Bar
Blue Point Oysters, Fresh Shucked Littleneck Clams, Jumbo Mexican Shrimp

*San Gennaro Fest
Sweet Italian Sausage Sandwiches, Cheesesteaks, Italian Hot Dogs, French Fries

Slider Station
Mini Cheeseburgers, Mini Hamburgers, Pulled Pork, Mini Hot Dogs, Chicken Parmesan

Stuffed Baked Potato Bar
Hollowed Out Baked Potato Skins with Yukon Gold Mashed Potatoes and all of your favorite toppings

*Sushi Bar
California Rolls, Vegetable Rolls, Salmon Rolls & Tuna Rolls

Taco Bar
Hard or Soft Shell Tacos with Shredded Chicken, Beef and Fish and all of the essential toppings

Dessert Stations

Waffles & Ice Cream
Chocolate & Vanilla Ice Cream with Belgian Waffles & Toppings

Milk Shake Bar
Chocolate and Vanilla Ice Cream with Toppings

Smores Station

Ice Cream Sundae Bar
Chocolate, Vanilla & Chocolate Chip Mint Ice Cream Flavors & Toppings

Carnival Station
Popcorn, Cotton Candy & Pretzels

Passed Items Available
Rootbeer Floats
Mini Ice Cream Pops
Rice & Chocolate Puddings

Grand Viennese Table
Assorted Mini Pastries, Chocolate Covered Strawberries, Pretzels & Oreos, Donuts, Assorted Cakes, Puddings, Passed Root Beer Floats, Mini Ice Cream Pops, Waffles & Ice Cream, Milkshake Station, Crème Brule, Cake Pops, Fresh Popcorn

To Go Stations

*San Gennaro
Sausage & Peppers, Italian Hot Dogs, Cheesteaks, Zeppolis & Funnel Cake

Fresh Sub Sandwiches
Italian, Ham, Turkey, Chicken Salad & Tuna Salad

Pork Roll & Cheese

Grilled Cheese

Assorted Donuts

Giant Cookies

Fat Sandwiches
Torpedo Sandwiches with your choice of
Choose 1 Cheese, 1 Sauce, and 2 Fillers
(Hashbrowns, Bacon, Chicken Fingers, Mozzarella Sticks, French Fries, Hot Dogs, Breakfast Sausage, Chicken Parm, Onion Rings and more)

Bagel and Cream Cheese or Butter

NYC Hot Dog Cart

Hot Pretzels

Double Cheeseburgers

All To Go Stations come with your choice of Soda or Bottle of Water