

Breakfast

~ Buffets ~

(All Breakfast Buffets Include Coffee, Decaffeinated Coffee, Tea and Juice.)

New Jersey Continental

Seasonal Sliced Fruit Assorted Danish, Muffins, Fresh Baked Bagels Seasonal Fruit Marmalades, Jams, Cream Cheese, and Butter \$13.50 per person

The Waterfront

Fluffy Scrambled Eggs, Maple Sausage Links, Crispy Bacon, Potatoes O'Brien, Fresh
Seasonal Fruit
Assorted Danish and Breakfast Breads
\$21 per person

The Camden

Cinnamon French Toast with Warm Maple Syrup, Crispy Bacon, Sausage Links, Fluffy Scrambled Eggs, Potatoes O'Brien, Fresh Seasonal Fruit \$25 per person

~Breakfast Buffet Enhancements~

Honey Maple Smoked Ham \$10.00 per person

Made- to- order Omelet Station \$8.50 per person

Smoked Salmon, Trout, Whitefish Salad Display \$12.00 per person

> Belgium Waffle Station \$8.50 per person

Eggs Benedict, Stratford, or Florentine \$8.50 per person



Breakfast

~ Plated Breakfast/Brunch Entrees ~

(All Breakfast Entrees Include Coffee, Decaffeinated Coffee, Tea and Juice.)

Western Frittata

Open Faced Omelet Topped with Peppers, Onions and Ham Breakfast Potatoes and Fresh Seasonal Fruit \$18 per person

Nova Lox Brunch

Nova Lox Served with a Fresh Bagel, Tomato, Cucumber, Red Onion, Cream Cheese, Sliced Egg \$20 per person

Smoked Salmon Benedict

Poached Egg atop English muffin with Canadian bacon Smoked Salmon and Hollandaise Sauce Served with Breakfast Potatoes and Fresh Seasonal Fruit \$23 per person

Steak and Eggs

Herb Marinated Flank Steak Served with Scrambled Eggs and Lyonnais Potatoes \$27 per person

Meeting & Break Choices

~ Beverages ~



Fresh Brewed Coffee, Decaffeinated Coffee and Hot Tea \$4.00 per person Assorted Soft Drinks \$2.75 each Bottled Water \$2.75 each Assorted Bottled Juices \$2.75 each

~ Snacks ~

Assorted Nuts \$15 per pound Assorted Danish Pastries \$28 per dozen Assorted Muffins \$28 per dozen Assorted Bagels with Cream Cheese \$34 per dozen Assorted Whole Fruit-\$1.50 each Assorted Cookies \$28 per dozen Brownies/Blondie's \$28 per dozen Assorted Granola Bars \$28per dozen Assorted Chocolate Candy Bars \$2.00 each Assorted Ice Cream Novelties \$4.00 each Soft Pretzels with Mustard \$26 per dozen Tortilla Chips with Salsa \$5 per person Chips and Dip \$5 per person

Brunch

Minimum 75 guests



Assorted Breakfast Pastries- Scones, Fruit and Cheese Danish Pastries, and Assorted Muffins with Butter and Jams

Fresh Sliced Seasonal Fruit Display with Yogurt Dipping Sauce

Classic Caesar Salad with Asiago Cheese Mixed Greens with Grape Tomatoes, Mandarin Oranges, Candied Walnuts and Goat Cheese Garlic Breadsticks

Hot Presentation

Scrambled Eggs with Sausage, Peppers and Scallion Applewood Smoked Bacon Home fried Potatoes with Caramelized Onions and Smoked BBQ Sauce Granola Cinnamon French Toast with Warm Maple Syrup or

> Chef's Carvery- \$100.00 attendant fee Honey Maple Glazed Ham with Assorted Mustards, Carvery Rolls and Haricot Vert

Penne alla Vodka Action Station \$100.00 Attendant Fee Baby Shrimp, Mushrooms, Julienne Prosciutto, and Peas

Coffee, Tea, Decaffeinated, Assorted Juices

\$59.00 per person

Brunch

~Accoutrements~

Additional Food Options ~ per person



Smoked Salmon, Trout, Whitefish Salad Display \$12.00 per person
Eggs Benedict \$6.00 per person
Poached Salmon Benedict \$7.00 per person
Wild Mushroom Benedict \$6.50 per person
Crab Imperial Benedict \$9.00 per person

Additional Attended Stations ~ per person

Omelet Station \$6.00 per person Roast Turkey \$9.00 per person Roast Prime Rib \$12.50 per person Beef Tenderloin \$14.50 per person Leg of Lamb \$11.00 per person Flambé Dessert Station \$7.95 per person **Per Person pricing does not include additional Staff required. Attendants are \$100.00 per four hours.

Additional Beverage Options ~ per person

Champagne`\$32.00 per bottle Bloody Mary \$130.00 per gallon Mimosas \$75.00 per gallon

**Host Sponsored Top Shelf, Premium Bars **Per Person pricing does not include additional Staff required. Attendants are \$150.00 per four hours

Additional Décor Options ~ Ice Sculptures, Specialty Linens and Centerpieces Ask for pricing

Lunch

~ Plated Lunch Entrées ~

(All Lunch Entrees Include Roll and Butter, Coffee, Decaffeinated Coffee, and Hot Tea)



Chicken /Steak Caesar Salad

Grilled Chicken Breast or Steak Strips over Crisp Romaine Hearts
Shaved Parmesan Cheese & Seasoned Croutons
Yogurt and Fruit Parfait
Chicken \$26 per person
Steak \$28 per person

Penne Gorgonzola

Mixed Field Greens with Asparagus Tips and Yellow Roasted Squash
Balsamic Vinaigrette
Penne Pasta Tossed with Italian Mild Sausage, Roasted Red Peppers, Banana Pepper
Rings, Kalamata Olives, and Toasted Pine Nuts in a Creamy Gorgonzola Cheese Sauce
Chocolate Mousse with Piped Whipped Cream
\$26 per person

Jamaican Jerk Chicken

Garden Salad with Tomatoes and Cucumber
Lemon Poppy Vinaigrette
Pan Seared Chicken Breast Seasoned with Jamaican Spices
Served with Pineapple Salsa and Basmati Rice
Sweet Lemon Pound Cake with Mango Sauce
\$30 per person

Broiled Filet of Tilapia

Caesar Salad with Croutons and Shaved Parmesan Cheese
Classic Caesar Dressing
Lemon Butter Broiled Tilapia Filet Paired with
Cheddar Risotto and Grilled Asparagus
Cheesecake with Chocolate Sauce
\$32 per person

Lunch

~ Plated Lunch Entrées ~

(All Lunch Entrees Include Roll and Butter, Coffee, Decaffeinated Coffee, and Hot Tea

Grilled Salmon

Spinach and Mango Salad Herbed Vinaigrette



Grilled Salmon Fillet with Ginger and Lemon Grass Sauce, Roasted Potatoes, Sautéed Spinach Cheesecake Topped with Fresh Strawberries \$35 per person

Lunch

~ Luncheon Buffets ~

(All Buffets Include Coke, Diet Coke, Sprite, and Bottled Water) (Minimum of 50 people)

Broadway Deli

Baked Potato Salad with Cheddar Cheese Homemade Pasta Salad Roasted Fresh Turkey Breast, Baked Ham, Roast Beef, Tuna Salad,



Swiss and Provolone Cheeses Variety of Breads including Rye, Wheat, Pumpernickel Lettuce, Tomatoes, Red Onions, Kalamata Olives, and Pickles Chocolate Chip, Sugar, Oatmeal Raisin, Peanut Butter Cookies \$26 per person

American Cook-Out

Baked Potato Salad, Macaroni Salad and Baked Beans,
Grilled Cheeseburgers and Hot Dogs
Herbed Grilled Chicken Quarters
Complete Garnish Display
Cookies and Brownies
\$32 per person*
\$40 per person for Dinner

Taste of Italy

Tomato, Basil and Mozzarella Salad
Caesar Salad
Garlic Bread Sticks
Pesto Grilled Chicken
Vegetable Primavera with Farfalle
Cheese Tortellini with Marinara
Italian Tiramisu
\$38 per person
\$42 per person for Dinner

Item Requires a Chef Attendant at a Rate of \$100.00