



Plated Option 1

artisan bread, butter, olive oil, tomato and basil

~Salads~

(Select One)

Pickett's Salad

crisp greens, feta, grape tomato, cucumber red onion, olive, oregano vinaigrette

Caesar Salad

garlic croutons, artichoke hearts, radish, shaved reggiano, classic dressing

Mixed Field Greens

bleu cheese, walnuts, dried cranberry, balsamic vinaigrette

~ Main Course Duet~

(Select Two)

Grilled Atlantic Salmon

honey lemon glaze, zucchini, carrot, fresh dill

Roasted NY Strip Steak

mashed potato, caramelized onion, bbq demi-glace

Pan Seared Branzino

sauteed spinach, fresh herb butter

Roasted Amish Chicken Breast

mushroom marsala sauce, risotto

Grilled Pork Chop

rosemary lemon potatoes, chimichurri sauce

Chef's Vegan or Vegetarian Entrée always available

~ Dessert ~

assorted cookies and fresh fruit, coffee, and tea

Special Occasion Cakes Available

\$42 per person plus NJ sales tax, 20% gratuity and 5% service fee



Plated Option 2

guacamole, hummus, fresh mozzarella, roasted peppers, tomato, basil
olives, flat bread, artisan bread

~Salads~

(Select One)

Pickett's Salad

crisp greens, feta, grape tomato, cucumber red onion, olive, oregano vinaigrette

Caesar Salad

garlic croutons, artichoke hearts, radish, shaved reggiano, classic dressing

Mixed Field Greens

bleu cheese, walnuts, dried cranberry, balsamic vinaigrette

~ Main Course Duet~

(Select Two)

Grilled Atlantic Salmon

honey lemon glaze, zucchini, carrot, fresh dill

Roasted NY Strip Steak

mashed potato, caramelized onion, bbq demi-glace

Pan Seared Branzino

sauteed spinach, fresh herb butter

Roasted Amish Chicken Breast

mushroom marsala sauce, risotto

Grilled Pork Chop

rosemary lemon potatoes, chimichurri sauce

Chef's Vegan or Vegetarian Entrée always available

~Dessert~

duet of bourbon bread pudding and chocolate brownie, vanilla ice cream
coffee and tea

Special Occasion Cakes Available

\$52 per person plus NJ sales tax, 20% gratuity and 5% service fee



Plated Option 3

1 hour passed hors d'oeuvres
select 8 hors d'oeuvres (see separate menu)

guacamole, hummus, fresh mozzarella, roasted peppers, tomato, basil
olives, flat bread, artisan bread

~Salads~

(Select One)

Pickett's Salad

crisp greens, feta, grape tomato, cucumber red onion, olive, oregano vinaigrette

Caesar Salad

garlic croutons, artichoke hearts, radish, shaved Reggiano, classic dressing

Mixed Field Greens

bleu cheese, walnuts, dried cranberry, balsamic vinaigrette

~Pasta Course~

(Select One)

Farfalle with Peas, Asparagus and Locatelli

Fusilli Bolognese

Penne a la Vodka

Rigatoni with Broccoli Rabe and Garlic

~Main Course Duet~

(Select Two)

Grilled Atlantic Salmon

honey lemon glaze, zucchini, carrot, fresh dill

Roasted NY Strip Steak

mashed potato, caramelized onion, bbq demi

Pan Seared Branzino

sauteed spinach, fresh herb butter

Roasted Amish Chicken Breast

mushroom marsala sauce, risotto

Grilled Pork Chop

rosemary lemon potatoes, chimichurri sauce

Chef's Vegan or Vegetarian Entrée always available

~Dessert ~

duet of bourbon bread pudding and chocolate brownie and vanilla ice cream
coffee and tea

Special Occasion Cakes Available

\$62 per person plus NJ sales tax, 20% gratuity and 5% service fee



Buffet Option 1

~Salads~

(Select Two)

Pickett's Salad

crisp greens, feta, grape tomato, cucumber red onion, olive, oregano vinaigrette

Caesar Salad

garlic croutons, artichoke hearts, radish, shaved Reggiano, classic dressing

Mixed Field Greens

bleu cheese, walnuts, dried cranberry, balsamic vinaigrette

~Chafing Dishes~

Grilled Salmon with Saffron Rice, Peas, and Pimento

Roasted Amish Chicken Breast with Marsala and Mushroom Sauce

Sliced NY Strip Steak (red wine demi-glace)

or

Sliced Roasted Pork Loin (rosemary and garlic jus) with Sauteed Spinach

Seasonal Vegetable

Herb Roasted Potato or Mashed Potato

~Dessert~

assorted cookies and fresh fruit, coffee, and tea

Special Occasion Cakes Available

\$42 per person plus NJ sales tax, 20% gratuity and 5% service fee



Buffet Option 2

~Salads~

(Select Two)

Pickett's Salad

crisp greens, feta, grape tomato, cucumber red onion, olive, oregano vinaigrette

Caesar Salad

garlic croutons, artichoke hearts, radish, shaved Reggiano, classic dressing

Mixed Field Greens

bleu cheese, walnuts, dried cranberry, balsamic vinaigrette

Chafing Dishes

~Pasta~

(Select Two)

Farfalle with Peas, Asparagus and Locatelli

Fusilli Bolognese

Penne a la Vodka

Rigatoni with Broccoli Rabe and Garlic

~Entrees~

Grilled Salmon with Saffron Rice, Peas, and Pimento

Roasted Amish Chicken Breast with Marsala and Mushroom Sauce

Sliced NY Strip Steak (red wine demi-glace)

or

Sliced Roasted Pork Loin (rosemary and garlic jus) with Sauteed Spinach

Seasonal Vegetable – Client's Choice

Herb Roasted Potato or Saffron Rice or Mashed Potato

~Dessert~

assorted cookies and fresh fruit

duet of bourbon bread pudding and brownie with chocolate sauce and vanilla ice cream

coffee and tea

Special Occasion Cakes Available

\$52 per person plus NJ sales tax, 20% gratuity and 5% service fee



The Cocktail Party

passed hors d'oeuvres
select 8 hors d'oeuvres

~Pasta Station~

(Select Three)

Farfalle with Peas, Asparagus and Locatelli
Fusilli Bolognese
Penne a la Vodka
Rigatoni with Broccoli Rabe and Garlic
Orecchiette with White Clam Sauce
Lasagna
Baked Ziti
Filetto di Pomodoro

~Carving Station~

(Select Three)

NY Strip Steak with Bordelaise
Amish Chicken with Apricot Glaze
Pork Loin Rosemary and Garlic
Turkey with Apple Cranberry Chutney
Corned Beef with Whole Grain Mustard
Brisket with Fresh Horseradish
Fresh Ham with Herb Jus
Smoked Ham with Honey Mustard

~Chafing Dishes~

(Select Two)

Grilled Salmon with Spanish Rice
Roasted Cod with Tomato, Capers and Olives
Pan Seared Branzino with Sauteed Spinach and Garlic
Herb Roasted Potato
Chefs Seasonal Vegetable

\$62 per person plus NJ sales tax, 20% gratuity and 5% service fee



Brunch Option 1

bagels, cream cheese, preserves, butter,
yogurt, fresh fruit, berries, granola, baguette, olive tapenade
coffee, tea, juices

~Buffet~

Caesar salad
Pickett's salad
French toast with Vermont maple syrup
Country ham grilled
Frittata
Herb roasted potatoes, bacon
Roasted Amish chicken breast, seasonal vegetable
Grilled salmon with lemon and butter, fresh herbs

~Dessert~

fresh baked assorted cookies, brownies, and cannoli

\$42 per person plus tax, 20% gratuity and 5% service fee



Brunch Option 2

artisan cheeses, crackers and charcuterie
hummus, baba ghanoush, labneh, crudité and flatbreads
bagels, cream cheese, preserves, butter, yogurt, fresh fruit, berries, granola, baguette, olive tapenade
smoked salmon and accoutrements

~Buffet~

Caesar salad
Pickett's salad
French toast with Vermont maple syrup
grilled country ham
Frittata
Herb roasted potatoes, bacon
Roasted Amish chicken breast, seasonal vegetable
Grilled salmon with lemon and butter, fresh herbs
Sliced roasted NY strip steak

~Dessert~

fresh baked assorted cookies, brownies, and cannoli,
coffee, tea, and juices

\$52 per person plus tax, 20% gratuity and 5% service fee



Repast Menu

~Salads~

Pickett's Salad

crisp greens, feta, grape tomato, cucumber red onion, olive, oregano vinaigrette

Caesar Salad

garlic croutons, artichoke hearts, radish, shaved reggiano, classic dressing

~Chafing Dishes~

Grilled Salmon with Saffron Rice, Peas, and Pimento

Roasted Amish Chicken Breast with Marsala and Mushroom Sauce

Sliced NY Strip Steak (red wine demi-glace)

Rigatoni Pasta with Vodka Sauce

Seasonal Vegetable

Herb Roasted Potato

~Dessert~

assorted cookies and fresh fruit, coffee, and tea

\$38 per person plus NJ sales tax, 20% gratuity and 5% service fee