



## **2022**

# ***Banquet Menu***

### ***The Waterfront Ballroom*** ***(210 guest maximum)***

Afternoon and Evening Parties Monday-Thursday  
*\$500.00 Venue Rental*

Afternoon Parties Friday, Saturday and Sunday  
3-Hour events starting at 9, 10, 11 or 12 in the afternoon  
*\$750.00 Venue Rental*

Evening Parties Friday, Saturday and Sunday  
4-Hour events starting at 3, 4, 5, 6, or 7 in the afternoon  
*\$1000.00 Venue Rental*

### ***The Luminary Lounge***

*Beautiful third floor panoramic view of the Forked River*  
***(40 guest maximum)***

Afternoon and Evening Parties Monday-Thursday  
*\$500.00 Venue Rental*

Afternoon and Evening Parties Friday-Sunday  
*\$750.00 Venue Rental*

### ***Private Tent with Courtyard and Partial Water Views***

*3 Hours for \$300.00 Venue Rental*

Event Service Fees:

*22 % Service Charge will be applied to all packages.*

*Bartenders are available for \$100.00 each, to be determined based on the size/scale of event*

## ***The Standard Brunch Menu***

3 Hours

\$24.00 Per Person + NJ Sales Tax & Service Fee

### *Continental Breakfast*

Assortment of Mini Muffins, Danish, Bagels with butter,  
cream cheese & jelly, Seasonal Fruit

### *Breakfast Entrées*

Scrambled Eggs, Bacon, Sausage, Lyonnais Seasoned Potatoes-Peppers & Onions

*Choose One*

Vegetable Frittata, Quiche Lorraine, Western Skillet

*Choose One*

French Toast, Pancakes, Waffles

*served with compotes & syrup*

*All Breakfast & Brunch Menus include*

Orange and Cranberry Juice, Full coffee & Tea Service

Standard China and your choice of Linen colors

## **Brunch Menu Enhancements**

### *Lunch Entrees*

*Choose One*

Festive, House or Caesar Salad

*Choose Two*

Chicken Francaise, Champagne Salmon, Penne Ala Vodka, Eggplant Rollatini

\$8.00 p/p

### *Omelet Station*

Chef Attended

*made fresh to order with assorted ingredients*

Bacon, Ham, Sausage, Peppers, Onions, Mushrooms,

Tomatoes, Asparagus, Broccoli, Cheese

\$8.00 p/p

### *Carving Station*

*Choose One*

Slow Roasted Angus Top Sirloin, Home Roasted Turkey Breast,

Fresh Honey Glazed Ham

\$8.00 p/p

### *Assorted Wraps and Sandwich Display*

*Choose Three*

Turkey & Cheese, Ham & Swiss, Roast Beef, Breaded Eggplant,

Chicken Salad, Tuna Salad

\$5.00 p/p

### *Self Serve Brunch Alcohol Packages*

*\*Prices are per person 21 and older\**

Sangria Bar \$8.00 Per Person

Mimosa Bar \$8.00 Per Person

*\*Sangria & Mimosa Bar: \$12.00 Per Person*

*Bubbly Brunch Package: \$15.00 Per Person*

Bottomless Mimosas & Bloody Mary's

+ NJ Sales Tax & 22% Service Charge

**Lighter Fare Luncheon Menu**

3 Hours

\$24.00 Per Person + NJ Sales Tax & Service Fee

*Assorted Wraps*

Turkey & Cheese, Roast Beef, Ham & Swiss, Breaded Eggplant  
*served on Honey Wheat & Sun-dried Tomato Tortillas*  
*Gluten Free Available Upon Request*

*Assorted Sandwiches*

Chicken Salad ,Tuna Salad  
*served on mini potato & ciabatta rolls*  
*Gluten Free Available Upon Request*

*Sides*

*Choose Two*

Tri-colored Pasta Salad with Vinaigrette, Macaroni Salad, Potato Salad

*Choose One*

House, Caesar, Festive or Greek

*Dessert*

*Choose One*

Assorted Cookies & Brownies Platter, Fresh Fruit Bowl, Cannoli Platter

*Package Includes: Homemade Potato Chips, Coleslaw and Pickles*  
*Soda & Coffee Station*

## *Standard Lunch Buffet Menu*

3 Hours

\$30.00 Per Person + NJ Sales Tax & Service Fee

### *Salad*

*Choose One*

Festive, House or Caesar Salad  
*served with Fresh Rolls & Butter*

### *Entrées*

*Choose Three*

### *Chicken*

Francaise, Parmesan, Bruschetta, Marsala, Picatta, Cordon Bleu

### *Seafood*

Flounder Francaise, Norwegian Salmon, Stuffed Flounder

### *Pork/Beef*

Filet Mignon Kabobs, Sliced Roast Beef, BBQ Pulled Pork, Roast Pork Loin,  
Sausage Peppers & Onions, Meatballs Marinara or Swedish Style

### *Vegetarian*

Eggplant Rollatini or Parmesan, Butternut Squash Ravioli,  
Spinach Ravioli, Grilled Vegetable Napoleon

### *Sides*

*Choose Two*

Mini Penne Ala Vodka, Bowtie Alfredo, Penne Pomodoro, Orecchiette with Pesto Cream Sauce,  
Roasted Potatoes, Mashed Potatoes, Rice Pilaf,  
Chef's Seasonal Vegetables, Green Beans Almondine, Mixed Vegetable Blend

### *Dessert*

*Choose One*

Assorted Cookies & Brownies Platter, Fresh Fruit Bowl, Cannoli Platter

*Package Includes: Coffee, Tea & Soda*

**Standard Lunch Sit-Down Menu**

3 Hours

\$35.00 Per Person + NJ Sales Tax & Service Fee

*Plated Salad*

*Choose One*

Festive, House or Caesar Salad  
*served with Fresh Rolls & Butter*

*Plated Main Course*

*Choose Three*

*Chicken*

Francaise, Parmesan, Bruschetta, Marsala, Florentine, Sesame Teriyaki, Balsamic

*Seafood*

Norwegian Salmon, Stuffed Flounder, Lobster Crab Cake

*Pork/Beef*

Filet Mignon Kabob, Sliced Beef Bordelaise, Stuffed Pork Loin

*Vegetarian*

Mini Penne Ala Vodka, Fire Roasted Vegetable Ravioli, Grilled Vegetable Napoleon

*Accompanied Sides*

Chef's Seasonal Vegetables

*Choose One*

Rice Pilaf or Mashed Potatoes

*Dessert*

*Choose One*

Cheesecake or Chocolate Decadent Cake

*Package Includes: Coffee, Tea & Soda*

## *Standard Dinner Buffet Menu*

4 Hours

\$37.00 Per Person + NJ Sales Tax & Service Fee

### *Salad*

*Choose One*

Festive, House or Caesar Salad

*served with Fresh Rolls & Butter*

### *Entrées*

*Choose Three*

#### *Chicken*

Longwood, Ramona, Francaise, Parmesan, Bruschetta, Marsala, Picatta, Saltimbocca

#### *Seafood*

Walnut Crusted Salmon, Stuffed Flounder, Colossal Crab, Flounder Francaise

#### *Pork/Beef*

Stuffed Pork Loin, Filet Mignon Kabobs, Sausage Peppers & Onions, Sliced Beef Bordelaise

#### *Vegetarian*

Eggplant Rollatini or Parmesan, Butternut Squash Ravioli, Spinach Ravioli with Pesto,  
Fire Roasted Vegetable Ravioli, Grilled Vegetable Napoleon with Balsamic

### *Sides*

*Choose Three*

Mini Penne Ala Vodka, Bowtie Alfredo, Penne Pomodoro,  
Orecchiette with Pesto Cream Sauce, Rice Pilaf, Twice Baked Cheddar Potatoes,  
Potatoes Au Gratin, Roasted or Mashed Potatoes, Chef's Seasonal Vegetables,  
Green Beans Almondine, Mixed Vegetable Blend

### *Dessert*

Viennese Pastry Display

napoleons, mini cheese cakes, eclairs, cream puffs, mini fruit tartlets, cannolis

*Package Includes: Coffee, Tea & Soda*

## *Standard Dinner Sit Down Menu*

4 Hours

\$45.00 Per Person + NJ Sales Tax & Service Fee

### *Cold Appetizer Display*

Charcuterie Board including Imported and Domestic Cheeses, Artisan Crackers and Tostinis, sopressata, Genoa Delucia Salami, Prosciutto, Fresh Tomato Bruschetta

### *Plated Salad*

Cucumber Wrapped Salad with Balsamic Vinaigrette, Caesar Salad, Arugula and Beet Salad with Champagne Vinaigrette  
*served with Fresh Rolls & Butter*

### *Plated Main Course*

*plate count provided in advance*  
*Choose Three*

### *Chicken*

Longwood, Ramona, Balsamic, Napoli, Saltimbocca Stuffed French Chicken Breast

### *Seafood*

Walnut Crusted Salmon, Stuffed Flounder, Colossal Crab Cake, Stuffed Shrimp  
Chilean Sea Bass (\$5 Per Entrée), Twin Lobster Tails (\$10.00 Per Entrée)

### *Pork/Beef*

NY Strip Steak, Sliced Tenderloin of Beef, Stuffed Pork Loin  
8oz Filet Mignon (\$5 Per Entrée), 12oz Prime Rib (\$5 Per Entrée)

### *Vegetarian*

Mini Penne Ala Vodka, Fire Roasted Vegetable Ravioli, Grilled Vegetable Napoleon

### *Accompanied Sides*

Chef's Seasonal Vegetables  
*Choose One*

Rice Pilaf or Mashed Potatoes

### *Dessert*

*Choose One*

Cheesecake or Chocolate Decadent Cake

*Package Includes: Coffee, Tea & Soda*



## **Cocktail Dinner Party Menu**

4 Hours (*Hot Food Available for 2 Hours Consecutively*)

\$50.00 Per Person + NJ Sales Tax & Service Fee

### ***Cold Appetizer Display***

Imported and Domestic Cheese Board with Assortment of Artisan Crackers and Tostinis, Authentic Antipasto with sopressata, genoa delucia salami, prosciutto di parma, marinated fresh mozzarella, Grilled Vegetables with Balsamic Glaze, Fresh Tomato Bruschetta, Seasonal Fruit Display

### ***Passed Hors D'oeuvres***

*Choose Six*

#### ***Stations***

*Choose Two*

#### **Italian Station**

*Choose Two*

penne vodka, bowtie alfredo with broccoli, pasta primavera, fire roasted vegetable ravioli pomodoro, Meatballs Marinara, Eggplant Rollatini, Chicken Francaise, Chicken Parmesan accompanied with choice of 1 flatbread: meat lovers, margarita, Florentine

#### **Boardwalk Station**

*Choose Two*

slow roasted pulled pork, philly cheesesteak, cheeseburgers, pork roll and cheese, mozzarella sticks, chicken tenders, buffalo wings accompanied by choice of French fries, sweet potato fries, onion rings and coleslaw, petite brioche rolls

#### **South of the Border Station**

Nacho, Taco and Fajita Bar, choice of 2:

Cajun chicken, picadillo ground taco beef, pork carnitas, Cajun shrimp accompanied with flour tortillas, tri-colored tortilla chips, lettuce, pico de gallo, raw onion, sour cream, cheddar cheese, jalapenos, taco sauce, tabasco, Cholula, guacamole

#### **Martini Mashed Potato Bar & Macaroni & Cheese Bar**

sweet and Yukon Gold mashed potatoes, and baked white and yellow cheddar macaroni and cheese with herbed compound butter, gravy, bacon, cheddar cheese, chives, sour cream, marshmallow, brown sugar, cinnamon, butter

#### ***Desserts***

*Choose One*

#### **Ice Cream Sundae Bar**

vanilla and chocolate ice cream  
wet walnuts, strawberry topping, sprinkles, chocolate sauce, whipped cream, cherries

#### **Viennese Pastries Display**

napoleons, eclairs, cream puffs, mini fruit tartlets, cannolis

*Package Includes: Coffee, Tea & Soda*

## *Passed Hors D'oeuvres Enhancement Options*

*Choose six for \$18.00 per person to add to any menu package*

Skewered Fresh Mozzarella: prosciutto, roasted red pepper, grape tomato & balsamic glaze

Shrimp Cocktail: zesty cocktail sauce, lemon

California BLT: stuffed cherry tomato w/ bacon, avocado, hint of mayo

Seared filet mignon on a potato gaufrette: crisp bacon, red onion, horseradish sauce

Peppercorn crusted sushi tuna gaufrette: pan seared w/ wasabi aioli on a seedless cucumber

Greek Quinoa Salad Shooter: cucumber, spinach, sun-dried tomatoes

Caramelized Onion and Bleu Cheese Tart with Watercress

Smoked Salmon Canapé: smoked salmon, lemon pepper cream cheese

Pork roll and Cheese Slider: petite potato roll

Mini Pepperoni Calzones: marinara

Stuffed Mushrooms: Lobster and Colossal Crab or Italian Sausage and Cream Cheese

Assorted Mini Quiche

Bacon on a stick: root beer bourbon glaze

Sweet Potato Fry Shooter: Honey dipping sauce

Mini Lobster Cakes with Lemon Pepper Aioli

Polenta Shooter: homemade marinara

Eggplant Parmesan Shooter: marinara and mozzarella

Sweet Plantain Shooter: coconut lemongrass reduction

Sesame Crusted Chicken & Pineapple Skewers with Teriyaki Sauce

Spanakopita: Spinach, Cheese, Phyllo Dough

Mini Chicken Cordon Bleu: Honey Mustard Dip

Spinach and Artichoke Rangoon with Pesto Aioli

Philly Cheesesteak Sliders with Ketchup Mannis

Mozzarella Sticks with Marinara Dipping Sauce

Meatball Shooters: Parmesan or Teriyaki

Thai Spring Rolls with Sweet Thai Chili Sauce

Caribbean Jerk Chicken with Cajun Aioli

Chicken and Lemongrass Pot Stickers with Szechuan Ginger Sauce

Vegetable or Edamame Dumplings with Soy Ginger Broth

Battered Macaroni and Cheese Bites: Aged Cheddar Cheese Sauce

Flatbread Pizzas: choice of one: meat lovers, margarita, Florentine

Pigs in a Blanket with Spicy Mustard or Coney Island Corn Dogs: Honey Mustard Dipping Sauce

Jack Daniels Sliders: Angus Beef Slider, frizzled onions, cheddar cheese, bacon, bbq

Clams Casino: Bacon Compound Butter

Mini Chicken Quesadilla: Salsa Fresco

BBQ Pulled Pork and Cheddar Quesadilla: Sour Cream

Asiago Italian Sausage and Broccoli Rabe Rice Ball with Vodka Sauce

Fried Raviolis with Marinara

Chicken Satay: peanut sauce

Artichoke Francaise Shooter

Mini Chicken and Waffle Shooter: warm maple syrup

Buffalo Chicken Shooter boneless wing, bleu cheese and celery

Grilled American Cheese with Tomato Soup Shooter

Twice Baked Potato Shooter: Jalapeno & Cheddar Bite with Cheddar, Sour Cream, Bacon & Chives

Chicken Flautas: Chicken, Cheese, Black Beans, Cajun Ranch

Pierogi Napoleon: White Cheddar and Potato Pierogi with Kielbasa or Pork Roll, Mustard Crème

**Premium Hors D'oeuvres Options May Include**

*Each premium option is available for an additional \$3.00 per person*

Mini Wellington: Filet Mignon and Mushroom or BBQ Pulled Pork and cheddar cheese; puff pastry

Scallop wrapped with Bacon

Beef Satay: Teriyaki Glaze

Scallop Shooter: tequila agave glaze

Grilled Sourdough and Gruyere

Cheese: lobster bisque shooter

Salmon Oscar Shooter: asparagus,

lump colossal crab meat, hollandaise sauce

Lobster Macaroni and Cheese Shooter

Beer Battered Bang Bang Shrimp: bang bang sauce, ranch

Duck Wonton with Marmalade

Fried Calamari Shooter: marinara sauce

Colossal Lump Crab Cakes with Lemon Pepper Aioli

Coconut Crusted Shrimp with Raspberry Horseradish sauce

The Waterfront Lobster Roll

Herb crusted Baby Lamb Chops with mint jus lie

Brie baked in Phyllo dough with Raspberry & Slivered Almonds

Asparagus and Asiago wrapped with phyllo, fig orange marmalade

LBI Dogs: mini Nathan's hot dog with spicy onion, chili, cheese wiz, kraut, spicy mustard

Beef Brochette: Filet Mignon with Peppers and Onions

## *Banquet Alcohol Packages*

### *Hosted Bar Options*

#### 4 Hour Event

Top Shelf Open Bar	\$42.00 Per Person
Premium Open Bar	\$37.00 Per Person
Well Brand Open Bar	\$32.00 Per Person
Beer & Wine Bar	\$26.00 Per Person

#### 3 Hour Event

Top Shelf Open Bar	\$37.00 Per Person
Premium Open Bar	\$32.00 Per Person
Well Brand Open Bar	\$29.00 Per Person
Beer & Wine Bar	\$22.00 Per Person

### *Host Tab Options*

Pay solely for guest consumption

### *Cash Bar*

Guests pay individually based on consumption

### *Self Serve*

Sangria Bar	\$8.00 Per Person
Mimosa Bar	\$8.00 Per Person
*Sangria and Mimosa Bar:	\$12.00 Per Person

Please note there is a \$100.00 fee for our certified bartenders  
(number of bartenders to be determined based on guest count)

Additional fees may apply if gratuity is not accepted at the bar.

Prices do not include sales tax



# Banquet Alcohol Packages

## Top Shelf Open Bar

Cabernet, Merlot, Chardonnay, Pinot Grigio, Champagne, Moscato  
Bacardi, Captain Morgan's & Malibu Rum, Jose Cuervo & Patron Silver Tequila  
Jack Daniel's, Maker's Mark, Woodford Reserve,  
Johnny Walker Black, Crown Royal & Jameson Irish Whiskey

Choice of Two: Tito's, Kettle One, Grey Goose Vodka, Belvedere

Choice of Two: Tanqueray, Bombay Sapphire & Hendrick's

Choice of Six: Miller Light, Coors Light, Bud Light, Bud, Heineken, Michelob Ultra,  
Corona, Corona Light, Yuengling, Angry Orchard, Bud Light Seltzer, Stella, Blue Moon,  
Goose Island IPA, White Claw, Brooklyn IPA, Dogfish Head 60 Minute, New Belgium Fat Tire

## Premium Open Bar

Cabernet, Merlot, Chardonnay, Pinot Grigio, Champagne  
Absolute & Tito's Vodka, Bacardi, Captain Morgan's & Malibu Rum  
Jose Cuervo Tequila, Tanqueray, Jack Daniel's, Dewar's, Johnny Walker Red,  
Buffalo Trace Bourbon, Seagram's 7 & Proper No. 12 Irish Whiskey

Choice of Five: Miller Light, Coors Light, Bud, Bud Light,  
Heineken, Michelob Ultra, Corona, Corona Light, Yuengling,  
Angry Orchard, Bud Light Seltzer, Stella, Goose Island IPA

## House Open Bar

Cabernet, Merlot, Chardonnay, Pinot Grigio, Champagne  
Barton: Vodka, Rum & Gin, Cruzan Coconut Rum, el Jimador Tequila,  
Evan Williams Black Label Whiskey, Johnny Walker Red, Seagram's 7

Choice of Four: Miller Light, Coors Light, Bud, Bud Light, Heineken,  
Michelob Ultra, Corona, Corona Light, Yuengling

## Beer & Wine Bar

Cabernet, Merlot, Chardonnay, Pinot Grigio, Champagne

Choice of Four: Miller Light, Coors Light, Bud, Bud Light, Heineken,  
Michelob Ultra, Corona, Corona Light, Yuengling

Please note there is a \$100.00 fee for our certified bartenders  
(number of bartenders to be determined based on guest count)