

Business Networking Package

Passed Hors D'Oeuvres

Chef's Selection of 6

Charcuterie Display

Antipasto with a Variety of Cured Meats, Olives, Stuffed Peppers, Artichokes,
Fresh Mozzarella & Tomato, Marinated Mushrooms, Pickled Vegetables and Roasted Red Peppers
Cheeses From Around the World, Dried Fruits and Nuts, Assorted Crackers
Fresh Garden Vegetable Crudité with Assorted Dipping Sauces
Tomato and Mozzarella Bruschetta with Homemade Crostini
Mediterranean Display of Hummus, Feta, Stuffed Grape Leaves,
Chickpea Salad and Pita Chips

Pasta Station

Select 2

Penne Vodka, San Marzano Sauce, Cream, Parmesan Penne with San Marzano Tomato Sauce Farfalle with Broccoli Rabe, Sausage, Chili Flake, Garlic, Parmesan *Rigatoni Bolognese, Pork, Veal, Pancetta, Thyme, Pecorino **Truffle Ricotta Pasta Purses with Kale and Sunflower Seed Pesto *Additional \$4 per person | **Additional \$8 per person

\$49.95 Per Person

Please add 22% Service Charge & NJ Sales Tax

Based on a 3-Hour Room Rental

Unlimited Coffee, Tea & Soft Drinks
Bar Packages Available/
\$150 Bartender Fee (Per) Required for Bar Package/ Cash + Tab Bar Options

Room Requirements

Oak Room \$2,500 Food/Beverage Minimum (Before Tax/Service)
Banquet Room 50 Adult Minimum