



Brunch Packages

~1~ \$22.00

Challah French Toast w/ Fresh berries and Vermont Maple Syrup

Farm Fresh Scrambled Eggs

Home Fried Breakfast Potatoes w/ Roasted Peppers & Sweet Onions

Smoked Neuske Bacon and Irish Breakfast Sausage

~2~ \$26

Assorted Mini Muffins, Croissants and Pastries

Challah French Toast w/ Fresh Berries and Vermont Maple Syrup

Belgian Waffles w/ Powdered Sugar & Vermont Maple Syrup

Farm Fresh Scrambled Eggs

Home Fried Breakfast Potatoes w/ Roasted Peppers & Sweet Onions

Smoked Neuske Bacon and Irish Breakfast Sausage

~3~ \$30

Assorted Mini Muffins, Croissants and Pastries

Seasonal Fresh Cut Fruit Salad

Challah French Toast w/ Fresh Berries and Vermont Maple Syrup

Belgian Waffles w/ Powdered Sugar & Vermont Maple Syrup

Farm Fresh Scrambled Eggs

Home Fried Breakfast Potatoes w/ Roasted Peppers & Sweet Onions

Smoked Neuske Bacon and Irish Breakfast Sausage

All Brunch Packages Served with Orange Juice, Coffee, Tea and Soft Drinks

All prices are not inclusive of New Jersey Sales Tax or 20% gratuity



Open Bar Packages

Prices do not include New Jersey State sales tax (7%) and gratuity (20%)

One Hour Open Bar

Premium Full Open Bar- **\$17.50 per person**

Super Premium Top Shelf Open Bar- **\$20.00 per person**

Two Hour Open Bar

Premium Full Open Bar- **\$27.50 per person**

Super Premium Top Shelf Open Bar- **\$32.50 per person**

Three Hour Open Bar

Premium Full Open Bar- **\$37.50 per person**

Super Premium Top Shelf Open Bar- **\$45.00 per person**

ALL PRICES ARE SUBJECT TO CHANGE AT ANY TIME.



Dorrian's Cocktail Reception
Select 5 for \$20

Stationary Hors D'Oeuvres

Grilled Tomato Bruschetta with Smoked Mozzarella & Fresh Basil
Guacamole with Crispy Tortilla Chips, Lime & Pico de Gallo
Hummus with Grilled Pita Bread & Spicy Olives
Shrimp Cocktail

Hot Hors D'Oeuvres

Mini Maine Crabcakes & Old Bay Remoulade Sauce
Mini Kobe Cheddar Burgers on Soft Potato Rolls with Chopped Pickles
Grilled Chicken Satay Skewers with Spicy Sesame Sauce
Grilled Chipotle Steak Tips
Classic Pigs In a Blanket w/ Spicy Mustard
Spicy Buffalo Chicken Wings with Creamy Blue Cheese Dressing
Homemade Chicken Fingers with Honey Mustard
Mozzarella Sticks
Philly Cheesteak Spring Roll
Grilled Vegetable Quesadillas with Spicy Salsa

Exclusive of 7% NJ State Sales Tax & 20% Gratuity



Pavonia Buffet \$32.00

Traditional Caesar Salad, Pan Seared Atlantic Salmon w/Oven Dried Tomatoes
Herb-Roasted Potatoes
Lemon-Herb Chicken w/ Capers
Honey & bourbon glazed carrots
Rosemary and Whole Wheat Dinner Rolls with Butter

Newport Buffet \$35.00

Mixed Green Salad w/ Sherry Vinaigrette
Lemon-Herb Chicken w/ Capers
Sliced Sirloin Steak w/ Demiglaze
Penne a la Vodka w/ Shaved Pecorino
Sautéed String Beans
Rosemary and Whole Wheat Dinner Rolls with Butter
Gourmet Cookies, Brownies & Fresh Fruit

Hartfield Premium Buffet \$40.00

Capri Salad w/ Fresh Mozzarella, Pear Tomatoes & Pesto Sauce
Traditional Caesar Salad
Assorted Dinner Rolls and Sweet Butter
New Potato Gratin w/ Aged Cheddar
Sautéed Baby Spinach w/ Lemon & Garlic
Carved by Our Chef: - Breast of Turkey with Orange Cranberry Relish
Grilled Sirloin w/au Jus & Creamy Horseradish
Full Selection of Assorted Dessert

All Buffet Packages Include Unlimited Coffee, Tea And Soda



Additional Options

Vegetables add \$3.50 per person

- Sautéed Baby Spinach W/ Garlic
- Honey & Bourbon Glazed Carrots
- Broccoli w/ Roasted Garlic & Lemon
- Herb Roasted New Potatoes
- New Potato Gratin

Salads add \$3.50 per person

- Mixed Green Salad w/ Sherry Vinaigrette -
- Caesar Salad w/ Pecorino Romano -
- Spinach salad w/ Goat Cheese -
- Capri Salad w/ Fresh Mozzarella, -
- Red & Yellow Pear Tomato & Pesto

Pasta add \$3.50 per person

Chicken add \$4.00 per person

- Chicken Picatta -
- Garlic & Herb Roasted Chicken -
- Chicken Francaise -
- Chicken Parmagiana -



Carving Board add \$5.50 per person

- Applewood Smoked Pork Loin -
- Irish Corned Beef and Cabbage -
- Fresh Roasted Turkey Breast w/ -
Cranberry Chutney

Filet Mignon au Poivre w/ Peppercorn Brandy Cream

Seafood add \$5.50 per person

- Grilled Swordfish
- Shrimp Scampi
- Grilled Yellow fin Tuna
- Pan Seared Atlantic Salmon

Desserts add \$5.50 per person

- Traditional Chocolate Cake
- Irish Whiskey Cake
- New York style cheesecake
- Assorted Cookies and Brownies

Full Selection of Party and Birthday Cakes available upon request