



## Open Bar / Beer & Wine Packages

*Prices do not include New Jersey State sales tax (6.625%) and gratuity (20%)  
"Open Bar" packages do not include shots.  
Shots included only in Super Premium packages*

### Open Bar

- 1 Hour - \$20.00 per person
- 2 Hour - \$30.00 per person
- 3 Hour - \$40.00 per person

### Super Premium Open Bar

- 1 Hour - \$23.00 per person
- 2 Hour - \$35.00 per person
- 3 Hour - \$47.00 per person

### Unlimited Draft Beer and House Wine

#### House Wines:

Red - Merlot & Cabernet | White - Pinot Grigio & Chardonnay

- 1 Hour - \$17.00 per person
- 2 Hour - \$27.00 per person
- 3 Hour - \$37.00 per person

### Unlimited Draft Beer, Bottled Beer and All Wines

#### All Wines:

Red – Merlot, Cabernet, Pinot Noir, Malbec, Shiraz  
White – Pinot Grigio, Chardonnay, Sauvignon Blanc, Riesling, White Zin

- 1 Hour - \$21.00 per person
- 2 Hour - \$32.00 per person
- 3 Hour - \$43.00 per person

ALL PRICES ARE SUBJECT TO CHANGE AT ANY TIME.



## Dorrian's Cocktail Reception Package

*Prices do not include New Jersey State sales tax (6.625%) and gratuity (20%)  
Unlimited replenishment of food as needed for the first hour and a half*

**Select 5 items total from both Stationary and Hot Hors D'Oeuvres**

**\$25 per person (minimum 20 people)**

### Stationary Hors D'Oeuvres

- Grilled Tomato Bruschetta with Smoked Mozzarella & Fresh Basil
- Guacamole topped with Lime & Pico de Gallo with Crispy Tortilla Chips,
- Hummus with Grilled Pita Bread & Spicy Olives
- Cheese & Crackers - Cheddar, Mozzarella, Pepper Jack, Swiss, and assorted crackers.

### Hot Hors D'Oeuvres

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



## Buffet Packages

*Prices do not include New Jersey State sales tax (6.625%) and gratuity (20%)*

*All Buffet packages include unlimited Coffee, Tea and Soda*

*Additional items may be added to a package. See "Add on items"*

### Pavonia Buffet \$35.00 per person

- Whole Wheat Dinner Rolls with Butter
- Traditional Caesar Salad
- Pan Seared Salmon w/Oven Dried Tomatoes
- Lemon-Herb Chicken w/ Caper Sauce
- Herb-Roasted Potatoes
- Honey & Bourbon Glazed Carrots

### Newport Buffet \$38.00 per person

- Whole Wheat Dinner Rolls with Butter
- Mixed Green Salad w/ Sherry Vinaigrette
- Lemon-Herb Chicken w/ Caper Sauce
- Sliced Sirloin Steak w/ Demiglaze
- Penne a la Vodka w/ Pecorino Cheese
- Sautéed String Beans
- Assorted Cookies and Brownies

### Hartfield Buffet \$40.00 per person

- Whole Wheat Dinner Rolls with Butter
- Capri Salad w/ Fresh Mozzarella, Pear Tomatoes & Pesto Sauce
- Traditional Caesar Salad
- **Carved by Our Chef:** - Breast of Turkey with Orange Cranberry Relish
- Grilled Sirloin w/ Au Jus
- Potato Gratin w/ Aged Cheddar
- Sautéed Baby Spinach w/ Lemon & Garlic
- Assorted Cookies and Brownies



## Add-on items

### Vegetables add \$5.00 per person

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

### Salads add \$4.00 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 \$4.00 per person

- Fettucine Alfredo
- Penne A La Vodka
- Spaghetti Marinara

### Chicken add \$6.00 per person

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

### Seafood add \$8.00 per person

- Grilled Swordfish
- Shrimp Scampi
- Grilled Yellow Fin Tuna
- Pan Seared Salmon



**Carving Board add \$7.50 per person**

- Herb Roasted Pork Loin
- Irish Corned Beef and Cabbage
- Fresh Roasted Turkey Breast w/ Cranberry Chutney
- Sirloin au Poivre w/ Peppercorn Brandy Cream Sauce

**Desserts add \$6.50 per person**

- Triple Chocolate Cake
- Irish Whiskey Cake
- New York Style cheesecake
- Assorted Cookies and Brownies



## Brunch Packages

*All Brunch Packages are served with Orange Juice, Coffee, Tea and Soft Drinks  
Prices do not include New Jersey State sales tax (6.625%) and gratuity (20%)*

### Brunch Package 1 - \$25.00 per person

- Challah French Toast w/ Fresh berries and Maple Syrup
- Fresh Scrambled Eggs
- Home Fried Breakfast Potatoes w/ Roasted Peppers & Sweet Onions
- Smoked Neuske Bacon and Irish Breakfast Sausage

### Brunch Package 2 - \$28 per person

- Assorted Mini Muffins, Croissants and Pastries
- Challah French Toast w/ Fresh Berries and Maple Syrup
- Belgian Waffles w/ Powdered Sugar & Maple Syrup
- Farm Fresh Scrambled Eggs
- Home Fried Breakfast Potatoes w/ Roasted Peppers & Sweet Onions
- Smoked Neuske Bacon and Irish Breakfast Sausage

### Brunch Package 3 - \$33 per person

- Assorted Mini Muffins, Croissants and Pastries
- Seasonal Fresh Cut Fruit Salad
- Challah French Toast w/ Fresh Berries and Maple Syrup
- Belgian Waffles w/ Powdered Sugar & Maple Syrup
- Fresh Scrambled Eggs
- Home Fried Breakfast Potatoes w/ Roasted Peppers & Sweet Onions
- Smoked Neuske Bacon and Irish Breakfast Sausage