



## Lunch & Dinner Buffets

*(Buffets Require a Minimum of 25 Guests – Banquet Room minimums apply)  
All Buffets Include... Assorted Soft Drinks and Complete Coffee and Tea Service*

### Classic Buffet Collection

#### Salad Selections

Please Select Two (2)

##### Mesclun Green Salad

With Julienne of Zucchini and Carrots  
Balsamic & Champagne Vinaigrettes

##### Fresh Spinach Salad

Toasted Almonds and Mandarin Oranges  
Asian Sherry Dressing

##### Organic Field Greens

Cherry Tomatoes, Cucumbers  
Citrus Vinaigrette

##### Traditional Caesar Salad

Garlic Croutons & Parmesan

##### Black Bean and Corn Salad

Red Pepper, Red Onion, Cilantro, Lime Vinaigrette

#### Entrée Selections

Please Select Two (2)

##### Shrimp Scampi

Pepper Jasmine Rice

##### Roasted Salmon

Orange Ginger Beurre Blanc

##### Rosemary Grilled Chicken

Chicken Breast, Fresh Rosemary, Balsamic Glaze

##### Chicken Murphy

Marinated Chicken Breast, Italian Sausage,  
Potatoes, Onions,  
Peppadew & Bell Peppers

##### Sliced Grilled London Broil

Soft Garlic-Basil Polenta and  
Rich Pinot Noir Jus

##### Cabernet Braised Short Ribs

Bistro Style

##### Garden Eggplant Rollatini

Stewed Tomato Marinara

#### Pasta Selections

Please Select One (1)

##### Slow Baked Rigatoni

Crusted with 3-Cheeses and Fresh Basil

##### Penne Pasta in Creamy Vodka Sauce

Diced Pancetta and Grated Parmesan Cheese

##### Farfalle Bow Tie Pasta

Cherry Tomatoes, Broccoli Rabe and Parmesan  
Toasted Garlic and Pesto

##### Artisanal Tortellini

Mushrooms, Roasted Garlic, Peas,  
Pancetta & Parmesan Cream Sauce

##### Fusilli with Broccoli

Oven Roasted Tomatoes, Garlic & Oil

#### Our Vegetable Selections

Please Select One (1)

##### Seasonal Vegetable Medley

Sautéed Green Beans with Garlic & Lemon

Sugar Snap Peas with Ginger and Carrots

Roasted Zucchini with Mushrooms

Braised Brussel Sprouts with Dried Cranberries  
in Balsamic Glaze

#### Our Starch Selections

Please Select One (1)

##### Blended Wild Rice

Roasted Potatoes with Garlic and Rosemary

Sweet Potato Casserole with Pecan Streusel  
and Mini Marshmallows

Buttermilk & Chive Mashed Potatoes

#### Delicious Dessert Selections

Please Select Two (2) or Special Occasion Sheet Cake

##### Chocolate Mousse Cake

New York Style Cheesecake with Berry Garnish

Hotel-Baked Apple OR Blueberry Pie

A Selection of Cookies and Brownies

Fresh Fruit Salad

Children Ages 4-10 years old, Dine from Buffet OR Chicken Fingers & French Fries

Children 3 years old & under are complimentary

Prices are Based on Two Hours in Length of Hot Food Service

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## South of the Border Buffet

### Your Buffet Includes...

Fresh Romaine Lettuce, Julienne Carrots and Zucchini, Citrus Vinaigrette

Cheese Stuffed Jalapeno Poppers

Tortilla Chips and Pico de Gallo

Spanish Rice with Pigeon Peas and Vegetarian Black Beans

### Taco & Fajita Bar:

Seasoned Ground Beef and Chicken Strips

Flour and Corn Tortillas

Toppings for your Taco or Taco Salad to Include... Shredded Lettuce, Cheddar Cheese, Diced Onions,  
Tomatoes, Black Olives, Sour Cream, Guacamole,  
Salsa & Ranch Dressing

### Dessert

Warm Filled Churros & Fruit Salad

or

Special Occasion Sheet Cake

## Deep South Buffet

### Served with Traditional Sweet Tea

Southern Cabbage Slaw

Country Style Potato Salad

Tossed Garden Greens with a Selection of Two Dressings

### From Under a Heat Lamp, We Will Serve...

Iron Skillet Baked Cornbread with Sweet Creamery Butter and Local Honey

### From a Silver Chafing Dish, We Will Serve...

Southern Fried Chicken

Jambalaya- a Classic Dish of Rice, Chicken and Andouille Sausage

Mini Muffalettas- A New Orleans Specialty Sandwich of Salami, Cheese and Pickled Olive Spread

Green Beans with Tomato and Aged Country Ham

3-Cheese Baked Macaroni and Cheese

### Desserts

Pecan Pie & Banana Cream Pie

or

Special Occasion Sheet Cake

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## Ode to the New York Deli

### Buffet Includes...

Signature Grain House Salad - Mixed Field Greens, Anjou Pear, Blue Cheese, Pecans, Sherry Vinaigrette  
Golden Quinoa, Fresh Arugula, Toasted Almonds, Yellow Raisins, Spinach, Feta Cheese

Italian Caprese Flatbread - Fresh Mozzarella, Garden Tomatoes, Basil, Pesto Drizzle

Individual Bags of Chips

### Sandwich Selections: Select Three

Albacore Tuna, Avocado, Cucumber, Tomato, Pumpernickel Bread  
Grilled Seasonal Vegetables, Balsamic Drizzle, Parmesan Cheese, Ciabatta Bread  
Crispy Buttermilk Chicken Caesar Wrap, Romaine Lettuce, Spinach Wrap  
Smoked Ham and Brie Cheese, Herb Aioli, Multi Grain Bread

### Pasta-Select One

Artisanal Tortellini-Mushrooms, Roasted Garlic, Peas, Pancetta & Parmesan Cream Sauce  
Penne Pasta in Creamy Vodka Sauce, Diced Pancetta, Grated Parmesan Cheese  
Chilled Tri-Color Fusilli Pasta Salad with Olives, Red Peppers, Tomatoes and Cubed Cheddar Cheese

Creamy NY Style Cheesecake  
Seasonal Fruit Salad with Berries & Orange Slices

## Italian Buffet

### Chilled Salads

Classic Caesar Salad, Garlic Croutons

Antipasto Salad

Sliced Ripe Tomato and Mozzarella Platter

### From a Silver Chafing Dish, We Will Serve...

Chicken Marsala with Sautéed Wild Mushrooms

Balsamic Marinated Hanger Steak with a Plum Tomato Demi Glace

Farfalle with Sundried Tomatoes, Leaves of Baby Spinach, Roasted Garlic & Pine Nuts

Our Chef's Selection of Daily Vegetables and Potatoes

Assorted Warm Italian Breads

### Desserts to include...

Assorted Elaborate Miniature Pastries & Creamy NY Style Cheese Cake

or

Special Occasion Sheet Cake

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## Vegetarian Buffet

### From a Crock, We Will Serve...

Crimson Lentil Soup with Carrots, Celery and Tomato

### Our Chilled Salad Selection Will Include...

Mediterranean Plate: Olive Tapenade, Tabbouleh, Hummus, Moroccan Falafel, Lemon Tahini & Warm Pita

Baby Spinach Salad with Dried Cranberries, Pecans, Citrus Vinaigrette

Fresh Mozzarella & Tomato with Aged Balsamic

Marinated Green Bean Salad with Cherry Tomatoes, Crumbled Goat Cheese, Pine Nut Vinaigrette

### From a Silver Chafing Dish, We Will Serve...

Market Vegetable Brown Fried Rice with Tofu and Peanuts

Baked Eggplant Rollatini Parmesan

Vegan Farfalle Pasta with Roasted Mushrooms, Truffle Oil, Fresh Basil

White Bean & Spinach Burgers with Havarti Cheese & Spicy Harissa on Pita

### Elegant Desserts to Include...

Seasonal Sliced Fresh Fruit & Chocolate Covered Strawberries, Peach & Cherry Strudel

or

Special Occasion Sheet Cake

## Ode to the Mediterranean

### From an Elaborately Decorated Buffet, We Will Serve...

Olive Tapenade, Tabbouleh, Hummus and Pita Chips

Chickpea Falafel with Cucumber Yogurt Dip

Greek Salad with Feta Cheese & Aged Sherry Vinaigrette

### From Silver Chafing Dishes, We Will Serve...

Sage Rubbed Turkey with Mission Fig and Apricot Stuffing

Sautéed Tortellini with Oven Dried Tomatoes, Fresh Peas and Plum Tomato Scampi Sauce

Filet of Atlantic Salmon Tri-Colored Peppered Couscous, Wilted Spinach & Greek Lemon Beurre Blanc

Ratatouille de Provence

### Elegant Desserts to Include...

Traditional Tiramisu & Baklava

or

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## The Basking Ridge Barbeque

### Chilled Salads

Yukon Gold Potato Salad

Black Bean And Corn Salad-red Pepper, Red Onion, Cilantro Lime Vinaigrette

Creamy Cole Slaw

### From Silver Chafing Dishes, We Will Serve...

BBQ Short Ribs

Honey Stung Cajun Fried Chicken

Smoked Barbequed Pulled Pork Po'boys on Hawaiian Rolls

Crumb Crusted Baked Mac-n-Cheese

Grilled Vegetable Platter

Iron Skillet Corn Bread with Creamy Butter

### Desserts

Chocolate Fudge Brownies & Warm Peach or Blueberry Cobbler with Streusel Topping

or

Special Occasion Sheet Cake

## The Stirling Buffet

### Chilled Salads

Sliced Ripe Tomato & Mozzarella with Aged Balsamic

Signature Grain House Salad - Mixed Field Greens with Pecans, Anjou Pears, Gorgonzola Cheese  
& Aged Sherry Vinaigrette

### From Silver Chafing Dishes, We Will Serve...

Grilled Chicken Breast with Leeks, Local Wild Mushrooms and Sun-Dried Tomatoes

Baked Salmon Fillets Over Steamed Spinach, Light Shallot Sauce

Rigatoni Carbonara with Bacon, Egg, Parmesan Cheese & Black Pepper

Herb Roasted Potatoes

Medley of Steamed Seasonal Vegetables

### A Uniformed Chef will Carve...

Pepper Roasted New York Sirloin with Barolo Wine Sauce

Assorted Breads and Rolls

### Desserts

Chocolate Mousse Cake & Sliced Seasonal Fresh Fruits and Berries

or

Special Occasion Sheet Cake

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