



Presidential Suite Buffet

All packages include freshly baked bread, soft drinks, iced teas, and lemonade

Appetizer (Select 1)

More appetizer options available upon request, prices may vary

- Bruschetta** Diced seasoned tomatoes over homemade garlic crostini topped with parmesan
- Mozzarella Caprese** Sliced tomato and fresh mozzarella, seasoned with olive oil, garlic, and fresh basil
+ \$1 per person
- Antipasto Italiano** Prosciutto Di Parma, roasted peppers, kalamata olives, fresh mozzarella, sharp provolone
+ \$2 per person

Salad (Select 1)

- House Salad** Mixed greens, tomato, onion, cucumber, croutons, and balsamic vinaigrette
- Caesar Salad** Mixed greens, croutons, parmesan cheese, homemade Caesar dressing
- Harvest Salad** Spring mix, dried cranberries, walnuts, gorgonzola cheese, sliced apples, balsamic vinaigrette
+ \$2 per person

Hot Entrees (Select 1)

- Chicken Bellissimo** Chicken topped with roasted peppers and tomatoes in a white wine marinara sauce topped with parmesan cheese
- Chicken Marsala** Chicken with mushrooms in homemade marsala wine sauce
- Chicken Piccante** Chicken with broccoli and artichokes in a garlic white wine sauce
- Chicken Parmigiana** Chicken cutlet topped with mozzarella cheese, homemade sauce, and parmesan
- Italian Roast Porchetta** With Au jus sauce
- Boneless Turkey Breast** Oven roasted and topped with homemade gravy

Pasta (Select 1)

- Penne Blush** Penne pasta in our creamy pink blush sauce, topped with parmesan cheese
- Tortellini Alfredo** Cheese tortellini on our homemade alfredo sauce topped with parmesan cheese
- Stuffed Shells** Topped with melted mozzarella, homemade sauce, and parmesan cheese
- Baked Ziti** Ziti baked with sauce, mozzarella, and ricotta cheese. Topped with parmesan cheese
- Penne Marinara** Penne pasta in our classic homemade marinara sauce, topped with parmesan cheese
- Pesto Pasta** Penne pasta in our creamy pesto sauce with sundried tomatoes

Sides + \$2 per person per side

- Roasted Rosemary Potatoes
- Sautéed Garlic Spinach
- Sautéed Broccoli

A La Carte Homemade Desserts

On-Site Pastry Chef!

- Custom Cakes ● Chocolate Chip Cookie Trays ● Cannolis ● Tiramisu

Wednesday, Thursday, & Sunday: \$38.95 per person | Saturday \$41.95 per person

No additional room charge, space and wait staff included. *New Jersey sales tax & 20% additional service charge*
All deposits made by check or cash. Deposits are non-refundable. Final guest count due 7 days in advance. Final payment due day of the event.
-Prices subject to change due to fluctuations within the market-