PRIVATE DINING BROCHURE

2019 SPRING & SUMMER MENUS

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RAILS STEAKHOUSE IS LOCATED IN MORRIS COUNTY IN THE HEART OF MONTVILLE TOWNSHIP AND RANKS AMONG THE TOP STEAKHOUSES IN NEW JERSEY. RAILS IS KNOWN FOR USDA PRIME AND CAB CORN-FED BEEF, DRY-AGED 28-30 DAYS ON PREMISE IN OUR DRY AGING STEAK ROOM, AND AN AWARD WINNING WINE LIST RECOGNIZED BY WINE SPECTATOR.

DINING AT RAILS
THE INTERIOR DESIGN IS BREATHTAKING - SPRAWLING TIMBER, NATURAL STONE WALLS, GLASS ACCENTS, FIRE AND WATER FEATURES. GUESTS ARE INVITED TO UNWIND IN LEATHER CAPTAIN'S CHAIRS AND COUCHES THAT ARE ARRANGED TO INSPIRE CONVERSATION IN ONE OF THREE LOUNGES.

STROLL ALONG THE CATWALK AND EXPLORE RAFTER'S LOUNGE AND THE MOSAIC ROOM. DESCEND TO THE BASEMENT AND FIND THE SECRET PASSAGE THAT TAKES YOU TO THE WINE CELLAR, DRY-AGING STEAK ROOM AND YOU WILL BE DELIGHTFULLY SURPRISED WHEN YOU FIND SPEAKEASY, THIRTY 3, SERVING SKILLFULLY CRAFTED COCKTAILS.

LOW CEILINGS AND A QUIET LOUNGE IS WHAT YOU'LL FIND BEHIND THE SECRET ENTRANCE. CONTINUE TO EXPLORE, AND YOU WILL ARRIVE AT THE IRON GATE THAT IS SET INTO THE HALLWAY NEXT DOOR TO THE SPEAKEASY. DISCOVER THE UNDERGROUND WINE CAVE, WHERE YOUR PRIVATE PARTY WILL EXPERIENCE UNIQUE WINE AND SPIRITS WHILE SAVORING CHEF INSPIRED SMALL PLATES AND DINNERS. THEN, COME UP FOR AIR TO DINE AL FRESCO IN THE OUTDOOR TRACKSIDE OR VISTA TERRACE WITH THEIR OUTDOOR BARS.

PARKING AND ACCESSIBILITY
VALET PARKING IS AVAILABLE WEDNESDAY THROUGH SATURDAY AFTER 5:00 PM, AND ON SUNDAY BEGINNING AT 3:00 PM. THERE IS PARKING IN EITHER TRAIN STATION PARKING LOTS ADJACENT TO THE RESTAURANT AFTER 5:00 PM, OR ON THE STREET IN FRONT OF THE RESTAURANT ON WHITEHALL ROAD. THE RESTAURANT IS ACCESSIBLE FOR THOSE WITH WHEELCHAIRS OR DISABILITIES.

RESERVATIONS
ALL RESERVATIONS ARE FIRST COME, FIRST SERVED WITH A SIGNED AGREEMENT AND A DEPOSIT. THE FULL AMOUNT OF THE DEPOSIT WILL BE APPLIED TO THE FINAL BILL ON THE DAY OF THE EVENT. WHEN APPLICABLE, RAILS WILL INFORM THE CUSTOMER OF THE MINIMUM AMOUNT OF FOOD AND BEVERAGE SPENDING PRIOR TO 20% SERVICE CHARGE AND 6.625% TAX TO RESERVE A ROOM FOR A PRIVATE EVENT.

EVENT ARRANGEMENTS
FINAL MENU, ROOM ARRANGEMENTS, AND ALL DETAILS OF YOUR EVENT ARE DUE 21 DAYS (3 WEEKS) BEFORE TO THE EVENT DATE.

OUTSIDE FOOD AND BEVERAGE
WE OFFER A FULL BAR AND EXPANDED WINE LIST. UNFORTUNATELY, NO OUTSIDE FOOD OR BEVERAGE MAY BE BROUGHT INTO THE RESTAURANT TO BE SERVED AT AN EVENT.

BEVERAGE
BEVERAGE SELECTION IS DEPENDENT ON THE PREFERENCE OF THE HOST. OPTIONS INCLUDE CONSUMPTION, OPEN BAR AND CASH BAR. THERE IS A $125 BARTENDER SETUP FEE PER BARTENDER ON ALL PARTIES.

PRICE QUOTES ARE ESTIMATED
DUE TO SEASONALITY AND / OR AVAILABILITY OF PRODUCTS AND / OR COST FLUCTUATIONS, ESTIMATED QUOTED PRICES ARE VALID FOR 90 DAYS FROM THE AGREEMENT DATE.

AUDIO VISUAL EQUIPMENT
EVENT GUESTS ARE WELCOME TO USE OUR LCD MONITORS TO SHOW A PRESENTATION. IT IS THE RESPONSIBILITY OF THE GUEST TO PROVIDE THEIR OWN LAPTOP, HDMI CABLE, AND EXTENSION CORDS. WE RECOMMEND THAT YOU TEST ALL OF YOUR EQUIPMENT FOR FUNCTIONALITY 5 DAYS BEFORE THE START OF YOUR EVENT.

PAYMENT
FINAL PAYMENT IS DUE AT THE CONCLUSION OF THE EVENT. PERSONAL OR CORPORATE CHECKS ARE NOT ACCEPTABLE AS THE FINAL PAYMENT.
PRIVATE AND GROUP DINING

The Library

SEATED: UP TO 40
COCKTAIL RECEPTION: UP TO 50

AUDIO VISUAL:
ROOM IS EQUIPPED WITH A 55" LCD TV, HDMI / VGA LAPTOP CONNECTION & WI-FI

GUEST MINIMUM FOR A PRIVATE EVENT:
20 GUESTS FOR AN AFTERNOON FUNCTION

THE LIBRARY IS SUBJECT TO A FOOD and BEVERAGE MINIMUM ON THURSDAY, FRIDAY and SATURDAY EVENINGS.

Walls of candle-lit stacked stone, a marble floor, cozy tables, leather chairs and, of course, a book-lined wall help to create the warm, authentic ambiance here. Floor-to-ceiling windows on one side of the room offer a picturesque view of downtown Towaco and Waughaw Mountain for all to enjoy.

Mosaic Room

SEATED: UP TO 50
COCKTAIL RECEPTION: UP TO 60

AUDIO VISUAL:
ROOM IS EQUIPPED WITH A 55" LCD TV, HDMI / VGA LAPTOP CONNECTION & WI-FI

GUEST MINIMUM FOR A PRIVATE EVENT:
20 GUESTS FOR AN AFTERNOON FUNCTION

THE MOSAIC ROOM IS SUBJECT TO A FOOD and BEVERAGE MINIMUM ON THURSDAY, FRIDAY and SATURDAY EVENINGS.

The Mosaic Room is an exquisite, more intimate private dining option named for its arrestingly beautiful floor, which is a handcrafted mosaic of cross-sections from trees and branches felled during superstorm Sandy. This unique room features high-beamed ceilings, glass floor panels and floor-to-ceiling windows overlooking downtown Towaco and Waughaw Mountain.
PRIVATE AND GROUP DINING

Rafters Lounge

BUFFET OR SEATED:  
UP TO 24 (AT BAR) AND 60 SEATED

COCKTAIL RECEPTION: UP TO 150
SEATED MEAL: UP TO 60

Rafters Lounge is a spacious area with an open floor plan on Rails upper level. It is perfect for larger and more casual events and parties. Your guests will be captivated by the beautiful two-story fireplace, the skylights and striking woodwork of the high ceiling and the unique catwalks which mirror the railroad tracks outside as they connect the lounge to other parts of the restaurant.

Rafters at the Edison Lights

COCKTAIL PARTY: UP TO 30 GUESTS
MINIMUM FOR AN EVENT: 20 GUESTS
MAXIMUM FOR AN EVENT: 30 GUESTS

Rafters at the Edison Lights is the perfect setting for an intimate cocktail party. It features an elegant, curved bar with beautiful lighting, cozy leather chairs, and floor-to-ceiling windows.
PRIVATE AND GROUP DINING

Vista Terrace

COCKTAIL PARTY: UP TO 60
AMMENITIES:
FIREPLACE AND A BAR
GUEST MINIMUM FOR A PRIVATE EVENT:
20 GUESTS FOR AN AFTERNOON FUNCTION
50 GUESTS FOR AN EVENING FUNCTION

During warmer months, host an event on our beautiful Vista Terrace. Your family, friends, and colleagues will love this spacious, covered outdoor area on Rails top level, complete with its own bar and fireplace. The Vista Terrace overlooks the Towaco train station and is perfect for celebrating personal milestones like birthdays, class reunions and anniversaries as well as corporate parties. It is also an excellent location for a cocktail and hors d’oeuvres hour before proceeding to one of our interior rooms for dinner.

Rails Dining Room

SIT DOWN:
UP TO 100

COCKTAIL RECEPTION:
UP TO 150

The Main Dining Room features Rails signature walls of gorgeous stacked stone, high, wood-beamed ceilings, beautiful lighting and expansive windows with wonderful views in all directions. You and your guests and colleagues will love the large, comfortable, Hollywood-style leather booths and the front row views into our impressive Cooking and Display Kitchen.
PRIVATE AND GROUP DINING

thirty3 Speakeasy

GUEST MINIMUM FOR A PRIVATE EVENT:
30 GUESTS FOR AN AFTERNOON FUNCTION

THE SPEAKEASY IS SUBJECT TO A FOOD AND BEVERAGE MINIMUM ON THURSDAY, FRIDAY AND SATURDAY EVENINGS.

Reminiscent of a cozy Prohibition Era speakeasy, Thirty3 is the place to be if you are looking for a unique nightlife experience. Soak in the authentic atmosphere as mixologists make hand-crafted cocktails using the highest quality ingredients, hand-squeezed juices, and fresh herbs. Secretly located underneath Rails Steakhouse in Towaco, NJ (where the Feds would never think to look!), Thirty3 welcomes you to come and explore its hidden passageways and relax on soft leather chairs, and sofas in the Edison era lit back room while enjoying music on Friday and Saturday nights.

Rails Wine Cave

SEATED: UP TO 40
Cocktail Reception: UP TO 60

Audio Visual: 55" LCD TV & WI-FI

THE WINE CAVE IS SUBJECT TO A FOOD AND BEVERAGE MINIMUM ON ALL EVENTS.

Warm and inviting, the setting in Rails Wine Cave is rustic and casually elegant. The underground Wine Cave is where your party will experience unique wine and spirits while savoring Chef inspired small plates and dinners. Features include an intimate lounge, private bar, and custom designed pendant lamps and candles complementing the scene with a warm amber glow throughout.
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MINGLE & SIT DOWN BRUNCH  $59 per person including brunch below
Served for 30 minutes prior to brunch service.

AÇAÍ BOWL featuring Organic Açaí with Banana, Strawberry, Pineapple, Granola, Honey, Coconut Flakes, Cocoa Nibs, Sunflower Seeds
CRANBERRY ORANGE ROLLS and BLUEBERRY SCONES with ROSEMARY
~ Passed Hors d'oeuvres:
AVOCADO TOAST Lemon Oil, Cracked Pepper, Harvest Grain Bread
MINI SPINACH and CHEDDAR QUICHE
BLT SLIDERS Maple & Pepper Glazed Berkshire Bacon, Avocado, Chipotle Mayo
POTATO CROQUETTES Chorizo, Manchego Cheese

SIT DOWN BRUNCH  $44 per person

Appetizers served family style

BREAKFAST HASH
Braised Short Ribs, Diced Potato, Bell Pepper, Mushroom, Sunny Side Egg
CARAMELIZED ONION & APPLE FLATBREAD
Creme Fraiche
FRESH SLICED FRUIT, MELON & BERRIES PLATTER
Mint Syrup

Salad RAILS SIMPLE SALAD
Baby Greens, Carrot and Fennel Ribbons, Tomatoes, Champagne Vinaigrette

Entrée your guests will select one of the following the day of your event

SPINACH & FETA FRITTATA
Lyonnaise Potatoes
12 OZ., DRY AGED NY STRIP STEAK
Yukon Gold Potatoes, Sauteed Mushrooms and Onions, Bourdelais Sauce

MUSTARD CRUSTED ORGANIC SCOTTISH SALMON
Quinoa, Rainbow Chard

MARYLAND STYLE CRAB CAKES
Jalapeño Cilantro Aioli, Rails Simple Salad

Dessert please select one option, includes hot coffee or tea

FIVE LAYER CELEBRATION CAKE
Choose from decadent Chocolate Cake with Chocolate Mousse,
Lemon Cake with Lemon-Orange Butter Cream or Red Velvet

RAILS SIGNATURE BUTTER CAKE
Blueberry Sauce, Toasted Almonds, Whipped Mascarpone

Please note: A minimum guarantee of 25 adult guests are required for seated brunch.
MINGLE & BUFFET BRUNCH
$64 per person including the buffet below
Served for 30 minutes prior to brunch service.

BUFFET BRUNCH
$49 per person

SUMMER VEGETABLE FRITTATA
Kale, Zucchini, Pepper, Gruyère

COUNTRY SCRAMBLED EGGS
Chives, Cheddar Cheese

CINNAMON Brioche French Toast
Berry Compote, Maple Syrup, Whipped Cream

SLOW COOKED COUNTRY VIRGINIA HAM
Pineapple Sauce

AÇAÏ BOWL featuring Organic Açai with Banana, Strawberry, Pineapple, Granola, Honey, Coconut Flakes, Cocoa Nibs, Sunflower Seeds

CRANBERRY ORANGE ROLLS and BLUEBERRY SCONES with ROSEMARY

~ Passed Hors d’oeuvres:
AVOCADO TOAST Lemon Oil, Cracked Pepper, Harvest Grain Bread
MINI SPINACH and CHEDDAR QUICHE
BLT SLIDERS Maple & Pepper Glazed Berkshire Bacon, Avocado, Chipotle Mayo
POTATO CROQUETTES Chorizo, Manchego Cheese

Chef Carved Dry Aged Prime NY Strip, served for 1 hour
Wild Mushrooms, Caramelized Onions, Horseradish Cream
Chimichurri Sauce, Bordelaise Sauce

Dessert please select one option, includes hot coffee or tea

FIVE LAYER CELEBRATION CAKE
Decadent Chocolate Cake with Chocolate Mousse, Lemon Cake with Lemon-Orange Butter Cream or Red Velvet

RAILS COOKIE, BROWNIE and MILK BAR
Chefs Assorted Selections, White, Chocolate and Strawberry Milk Shooters

Please note: Priced based on a maximum of 2 hours. Buffets require a minimum of 35 adult guests

10 WHITEHALL ROAD TOWACO NJ 07082 T (973) 335-0006 RAILSTEAKHOUSE.COM
MINGLE & LUNCH

Served for 30 minutes prior to lunch service.

~ Passed Hors d’oeuvres:
KOBE BEEF SLIDERS Caramelized Onions, Fontina Cheese, Truffle Aioli
BRAISED SHORT RIB SLIDERS Cheddar Cheese, Slaw
PETITE MARYLAND CRAB CAKE Jalapeño-Cilantro Mayonnaise
POTATO CROQUETTES Chorizo, Manchego Cheese

FIVE CHEESE MAC DADDY STATION Toppings include Sauteed Mushroom, Grilled Onions, Smoked Brisket, and Berkshire Bacon

LUNCHEON MENU ONE

Appetizers, served family style

ASPARAGUS RISOTTO
Spring Peas, Lemon, Parmesan

POTATOES & SAUSAGE
Warm Yukon Gold Potatoes, Red Onion, Sweet Italian Sausage, Sherry Vinaigrette

Salad
RAILS SIMPLE SALAD
Baby Greens, Carrot and Fennel Ribbons, Tomatoes, Champagne Vinaigrette

Entrée your guests will select one of the following the day of your event

FLAT IRON STEAK
Yukon Gold Potatoes, Sauteed Mushrooms, Onions

RAILS BURGER
Cheddar Cheese, Lettuce, Tomato, Onion and Fries

GOFFLE ROADS CHICKEN UNDER BRICK
Sauteed Spinach, Risotto Cake, Bordelaise Sauce

MUSTARD CRUSTED ORGANIC SCOTTISH SALMON
Quinoa, Rainbow Chard

Dessert please select one option, includes hot coffee and tea

SIGNATURE BUTTER CAKE
Blueberry Sauce, Toasted Almonds, Whipped Mascarpone

FIVE LAYER CELEBRATION CAKE
Decadent Chocolate Cake with Chocolate Mousse, Lemon Cake with Lemon-Orange Butter Cream, Red Velvet or Strawberry Shortcake

Please note: A minimum guarantee of 20 adult guest are required for private lunch. Lunch must conclude by 3:00 pm.
MINGLE & LUNCH  
$60 per person including lunch below

Served for 30 minutes prior to lunch service.

~ Passed Hors d’oeuvres:
KOBE BEEF SLIDERS Caramelelazed Onions, Fontina Cheese, Truffle Aioli
BRAISED SHORT RIB SLIDERS Cheddar Cheese, Slaw
PETITE MARYLAND CRAB CAKE Jalapeño-Cilantro Mayonnaise
POTATO CROQUETTES Chorizo, Manchego Cheese

FIVE CHEESE MAC DADDY STATION Toppings include Sauteed Mushroom, Grilled Onions, Smoked Brisket, and Berkshire Bacon

LUNCHEON MENU TWO  
$44 per person

Appetizers served family style

ASPARAGUS RISOTTO
Spring Peas, Lemon, Parmesan

DOUBLE CUT MAPLE-PEPPER GLAZED BERKSHIRE BACON
Cured and Smoked in House

POTATOES & SAUSAGE
Warm Yukon Gold Potatoes, Red Onion, Sweet Italian Sausage, Sherry Vinaigrette

Rail S IMPL E SAL AD
Baby Greens, Carrot, Fennel Ribbons, Tomatoes, Champagne Vinaigrette

Entrée your guests will select one of the following the day of your event

12 OZ., DRY AGED NY STRIP STEAK
Yukon Gold Potatoes, Sauteed Mushrooms and Onions, Bourdelais Sauce

FRIED SHRIMP
Mango Slaw, Cilantro Aioli

GOFFLE ROADS CHICKEN UNDER BRICK
Sauteed Spinach, Risotto Cake, Bordelais Sauce

MUSTARD CRUSTED ORGANIC SCOTTISH SALMON
Quinoa, Rainbow Chard

Dessert please select one option, includes hot coffee and tea

CHEESECAKE
Fresh Seasonal Berries

SIGNATURE BUTTER CAKE
Blueberry Sauce, Toasted Almonds, Whipped Mascarpone

FIVE LAYER CELEBRATION CAKE
Decadent Chocolate Cake with Chocolate Mousse, Lemon Cake with Lemon-Orange Butter Cream or Red Velvet

Please note: A minimum guarantee of 20 adult guests are required for private luncheon. Lunch must conclude by 3:00 pm.
RECEPTION & DINNER
Served for 60 minutes prior to dinner service.

All five passed hor d’ouerves from the Cocktail Party section.
Antipasti ~ Selections of Prosciutto, Sopressata, Imported Salami, Parmigiano, Roasted Red Peppers and Asparagus, Artichokes and Marinated Olives & Rustic Bread

DINNER MENU ONE

$69 per person

Appetizer served family style

MARGHERITA PIZZA
Handmade from our Wood Fired Oven, San Marzano Tomatoes, Fresh Mozzarella

POTATOES & SAUSAGE
Warm Yukon Gold Potatoes, Red Onion, Sweet Italian Sausage, Sherry Vinaigrette

Salad please pre-select one

RAILS SIMPLE SALAD
Baby Greens, Carrot and Fennel Ribbons, Tomatoes, Champagne Vinaigrette

CAESAR SALAD
Romaine Hearts, Garlic Croutons, Shaved Grana Padano

Entrée your guests will select one of the following the day of your event

12 OZ., FILET MIGNON

GOFFLE ROADS CHICKEN UNDER BRICK
Sauteed Spinach, Risotto Cake, Bordelaise Sauce

MUSTARD CRUSTED ORGANIC SCOTTISH SALMON
Quinoa, Rainbow Chard

MARYLAND STYLE CRAB CAKES
Jalapeño-Cilantro Aioli, Mango Slaw

Sides served family style

Creamed Spinach
Mashed Potatoes

Dessert please select one option

SIGNATURE BUTTER CAKE
Blueberry Sauce, Toasted Almonds, Whipped Mascarpone

CHEESECAKE
Berry Compote
RECEPTION & DINNER $124 per person including dinner below

Served for 60 minutes prior to dinner service.

All five passed hor d'ourves from the Cocktail Party section.

Antipasti – Selections of Prosciutto, Soppressata, Imported Salami, Parmigiano, Roasted Red Peppers and Asparagus, Artichokes and Marinated Olives & Rustic Bread

RAILS DINNER MENU TWO $79 per person

Appetizer served family style

CRISPY FRIED GARLIC ROCK SHRIMP
Scampi Butter Sauce

DOUBLE CUT MAPLE & PEPPER GLAZED BERKSHIRE BACON
Cured and Smoked in House

POTATOES & SAUSAGE
Warm Yukon Gold Potatoes, Red Onion, Sweet Italian Sausage, Sherry Vinaigrette

Salad please pre-select one

RAILS SIMPLE SALAD
Baby Greens, Carrot and Fennel Ribbons, Tomatoes, Champagne Vinaigrette

CAESAR SALAD
Romaine Hearts, Garlic Croutons, Shaved Grana Padano

Entrée your guests will select one of the following the day of your event

28 DAY DRY AGED PRIME BONE-IN NY STRIP STEAK, 20 OZ.
12 OZ., FILET MIGNON

GOFFLE ROADS CHICKEN UNDER BRICK
Sauteed Spinach, Risotto Cake, Bordelaise Sauce

MUSTARD CRUSTED ORGANIC SCOTTISH SALMON
Quinoa, Rainbow Chard

Sides served family style

Creamed Spinach
Forest Mushrooms, Shallots and Thyme
Mashed Potatoes

Dessert please pre-select two to be offered to your guests the day of your event.

SIGNATURE BUTTER CAKE
Blueberry Sauce, Toasted Almonds, Whipped Mascarpone

CHEESECAKE  "HALF BAKED" BROWNIE BAR
Berry Compote Fudge Brownie, Cookie Dough, Salted Caramel Ganache
RECEPTION & DINNER $139 per person including dinner below

Served for 60 minutes prior to dinner service.

All five passed hors d’ouerves from the Cocktail Party section.

Antipasti ~ Selections of Prosciutto, Sopressata, Imported Salami, Parmigiano, Roasted Red Peppers and Asparagus, Artichokes and Marinated Olives & Rustic Bread

RAILS DINNER MENU THREE $96 per person

Appetizer these appetizers are included and served family style.

ASPARAGUS RISOTTO
Spring Peas, Lemon, Parmesan

TUNA TARTARE
Hand Cut Ahi Tuna, Avocado Mousse, Soy-Lime Vinaigrette, Wonton Crisps

POTATOES & SAUSAGE
Warm Yukon Gold Potatoes, Red Onion, Sweet Italian Sausage, Sherry Vinaigrette

Salad please pre-select one

THE WEDGE
Iceberg, Bacon, Tomatoes, Pickled Red Onions, Crumbled Bleu

CAESAR SALAD
Romaine Hearts, Garlic Croutons, Shaved Grana Padano

Entrée your guests will select one of the following the day of your event.

28 DAY DRY AGED COWBOY STEAK WITH TRUFFLE BUTTER
12 OZ., FILET MIGNON AND MARYLAND STYLE CRAB CAKE

GOFFLE ROADS CHICKEN UNDER BRICK
Sauteed Spinach, Risotto Cake, Bordelaise Sauce

DOUBLE CUT LAMB CHOPS
Gorgonzola Stacked Potatoes, Natural Jus

CHILEAN SEA BASS
Cucumber Kimchi

Sides served family style

Creamed Spinach
Mushrooms, Shallots and Thyme
Mashed Potatoes

Dessert please pre-select two to be offered to your guests the day of your event.

SIGNATURE BUTTER CAKE
Blueberry Sauce, Toasted Almonds, Whipped Mascarpone

"HALF BAKED" BROWNIE BAR
Fudge Brownie, Cookie Dough, Salted Caramel Ganache

CHEESECAKE
Berry Compote
**COCKTAIL PARTY**  $94 per person

*When a full course dinner is not necessary to the occasion, consider a cocktail party!*

**PASSED APPETIZERS**  
Passed for 1 hour

- **COCONUT SHRIMP** *Orange Chili Sauce*
- **CHICKEN SATAY** *Thai Peanut Dipping Sauce*
- **PAN SEARED LAMB LOLLIPOPS** *Rosemary, Dijon*
- **SEARED SEA SCALLOPS** *Smoked Bacon, Maple Glaze*
- **KOBE BEEF SLIDERS** *Fontina Cheese, Truffle Aioli*

**STATIONARY DISPLAYS**

- **JUMBO POACHED SHRIMP PLATTER**  
  *Cocktail Sauce, Lemon Wedges*

- **RUSTIC ANTIPASTI BOARD**  
  *Selections of Prosciutto, Sopressata, Imported Salami, Parmigiano, Grilled Asparagus, Roasted Red Peppers and Asparagus, Artichokes and Marinated Olives & Rustic Bread*

- **MEDITERRANEAN TRIO**  
  *Fresh Seasonal Vegetables, Roasted Red Pepper, Hummus, Roasted Garlic Hummus, Blue Cheese Dipping Sauce*

**CARVING**  
Served for 1 hour

- **CHEF CARVED DRY AGED PRIME NY STRIP**  
  *Sautéed Onions & Mushrooms, Chimichurri Sauce, Creamed Horseradish Sauce, Parker House Rolls*

**SERVING DISHES**  
Served for 2 hours

- **BRAISED CHICKEN, SAUSAGE & SWEET PEPPERS**  
  *Onions, Basil, Vinegar Sauce*

- **ORGANIC SCOTTISH SALMON**  
  *Fire Roasted Corn and Tomato Salsa, Habanero Lime Cream Sauce*

- **ISRAELI COUSCOUS & GRILLED SUMMER VEGETABLES**

- **GEMELLI with SAUSAGE PUTTANESCA SAUCE**  
  *Kalamata Olives, Capers, Garlic, Tomatoes*

*Please note: Priced based on a maximum of 2 hours of food service. Cocktail parties require a minimum of 25 adult guests*
RAILS DESSERTS

From cookies and macarons to cakes and parfaits, our pastry Chef offers a wide variety of home-made desserts that will definitely have your guests wanting more!

NAKED & TIERED CAKES
A classic rustic cake lightly frosted & garnished with fresh herbs or flowers. $5.00 per serving

FIVE LAYER CELEBRATION CAKES
1/4 Sheet Cake, $65 Up to 20 servings
1/2 Sheet Cake, $120 Up to 40 servings
Full Sheet Cake, $195 Up to 75 servings

CUP CAKES
$35 per dozen, regular sized (R)
$24 per dozen, mini sized (M)

BRIDE & GROOM PULL - APART CAKES
Includes simple décor including ribbon, glitter dust, and pearls.

30 Cupcakes $140
40 Cupcakes $170

FRENCH MACARONS
Assorted flavors

75 macarons $150
100 macarons $195
150 macarons $275

COOKIES & MILK
Assorted flavors

$28 per dozen, per flavor, regular sized
$19 per dozen, per flavor, mini sized
WINE AND SPIRITS

BEER, WINE & SODA
Assorted domestic and imported beers, house red, white & Prosecco and a selection of soda.

1- hour $20 per person   each additional hour - $9 per person

STANDARD OPEN BAR
Absolut Vodka, Beefeater Gin, Dewers Scotch, Bufflalo Trace, Bacardi Rum, Sauza Blue Tequila, house red, house white, Prosecco, imported and domestic beer.

1- hour $27 per person   each additional hour - $11 per person

PREMIER OPEN BAR
Titos Vodka, Brooklyn Gin, Macallan 12yr Scotch, Buffalo Trace Bourbon, Pyrat Rum, Jose Quervo Tequila, house red, house white, Prosecco, imported, craft and domestic beer.

1- hour $32 per person   each additional hour - $14 per person

SUPER OPEN BAR
Kettle One, Hendricks Gin, Johnny Walker Black Scotch, Basil Hayden’s Bourbon, Papa’s Pilar Rum, Don Julio Silver Tequila, El Bujo Mezcal, house red, house white, Prosecco, imported, craft and domestic beer.

1- hour $40 per person   each additional hour - $16 per person

Packages require a food accompaniment.
Neat drinks, manhattan and martinis are not included with packages.
$125 bartender fee per bartender ~ one bartender per 50 guests.