



**Exceptional Cuisine, Outstanding Service
Located by the Delaware River Just minutes from
Rt. 1, 95, 195 and 295**

The Waterfront Room accommodates up to 140 guests minimum 50
The Garden Room accommodates 35 minimum 20
The Terrace Room accommodates 30 minimum 15
The Conference Room accommodates 20 minimum 12
The Wine Cellar accommodates 40 minimum 20

Our Rooms offers the perfect setting for any special occasion,
business meeting or private event.

Our banquet planners will ensure attention to every detail of your special occasion.

Our Chef and his team use only the freshest and finest ingredients available for
a wonderful dining experience.

Evening Events

Includes four hours of service, your selected menu.

Service charge and sales tax additional.

Deposit required to confirm your event date and time

Daytime Events

Includes three hours of service, your selected menu.

Service charge and sales tax additional.

Deposit required to confirm your date and time.

We look forward to talking to you soon!!!

Chris and Dori Ffis Owners

Nickolas C. Ffis

Executive Chef/Owner



Hors D'oeuvres

Please select Six for One Hour of Butlered Hors D'oeuvres

Please Select Nine for One and One Half Hour of Butlered Hors D'oeuvres

Sun Dried Tomato and Goat Cheese Tartlets

Spanakopita

Smoked Trout Canapé with horseradish butter

Goat Cheese and sweet onion crostini

Smoked Salmon with dilled cream cheese crostini

Lamb Kebobs

Chicken Kebobs

Blue Cheese Tartlet

Stuffed Mushrooms with crabmeat

Scallops wrapped in bacon

Petite Crab Cakes

Stuffed Cherry Tomatoes

Sesame Crusted Tuna over Asian slaw en croute

Mushroom Ragout, alouette in phyllo cup

Grilled Flank Steak on a garlic crouton with horseradish cream

Beef Sirloin on a crostini with sun dried tomato

Shrimp Cocktail additional \$6.00 per person

Lollipop Lamb Chops additional \$4.00 per person

One Hour ~ \$14.00

One and One Half Hours ~ \$19.00

Please add 7% New Jersey sales tax and 20% service charge to above pricing



Stations to Enhance Your Cocktail Hour

Seafood Station

Little Neck Clams, Jumbo Shrimp, Two varieties of Oysters, Crab Fingers, Mignonette, Cocktail and Remoulade Sauces

\$15.00 per person

Sushi Station

Variety of Freshly made Sushi Rolls with Wasabi, Pickled Ginger, and Soy Sauce

\$16.00 per person

Cheese Station

Chef's Special Selections of Cheese (Soft, Mild, Sharp, and Hard)
Relishes, Fresh Fruit, Assorted Breads, Crackers and Flatbreads

\$4.50 per person

Mediterranean Station

Roasted Vegetables, Assorted Cheese, Roasted Pepper Salad, Marinated Olives, Caper Berries, Hummus, Mushroom Salad, Beet Salad, Artichoke Salad, and Assorted Breads

\$8.00 per person

Pasta Station (Select Two)

Penne Pasta with Vodka Cream Sauce or Tomato Basil Sauce

Fusilli Pasta Primavera or Basil Pesto Sauce

Fettucini Alfredo

Tubetti Pasta with Toasted Garlic, Olive oil, and Fresh Herbs

\$6.00 per person

Jumbo Lump Crab Cakes

Three-ounce Crab Cakes Sautéed and Served to Order with Remoulade and Cocktail Sauce

\$7.00 per person

Shrimp Scampi

Tender Shrimp Sautéed in Herbed Garlic Butter and Finished with Lemon White Wine

\$6.50 per person

Tenderloin Of Beef

Hand Carved Roasted Tenderloin of Beef Served with Horseradish Sauce

\$10.00 per person

All above stations are designed for one (1) hour of service with passed hors'doeuvres

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Brunch Buffet

\$27.95 per person Minimum 25 guests

Included

Chef's Variety of Muffins, Assorted Danish, Breakfast Breads,
Seasonal Fruits, Melons, Berried, Coffee, Tea and juice

Please Select Four (4)

Scrambled Eggs or Country Scramble
French Toast
Crisp Bacon and Sausage
Home Fried Potatoes or Hash Browns
Eggs Benedict
Cheese Blintzes with Berry Compote
Belgian Waffles

Please Select Two (2)

Chicken Amaretto
Chicken Franchise
Chicken Florentine with Feta
Manicotti
Tilapia with Lemon Sage Butter
Baked Salmon with Maple Dijon Glaze
Jumbo Lump Crab Cakes with Remoulade and Cocktail Sauces additional \$4.00 per person
Petite Filet Mignon with Herbed Butter
additional \$6.00 per person
Smoked Fish Platter (Nova and Kippered Salmon)
additional &7.00 per person

Omelette Station

Omelettes Made To Order with Assorted Toppings
(including assorted cheeses, mushrooms, bell pepper, tomato, onion, spinach, ham bacon and salsa)
additional \$6.00 per person
\$60.00 Chef Fee



Lunch Menu

Includes One First Course, Choice of Two Entrees and Dessert
Served with Assorted Breads

First Course

Please Select One (1)

Spinach and Arugula Salad with Balsamic Vinaigrette
Caesar Salad Romaine Parmesan Savings and Garlic Croutons
Roasted Tomato Soup
Cream of Chicken Soup
Mediterranean Vegetable Soup

Entrée Course

Please Select Two (2)

Poultry Selections

Chicken Piccata with lemon white wine butter \$24.50
Chicken Francaise with lemon butter reduction \$24.50
Chicken Marsala with mushrooms and Marsala wine \$24.50

Seafood Selections

Baked Salmon with maple Dijon glaze \$26.50
Pan Seared Tilapia with lemon sage brown butter sauce \$27.50
Grilled Swordfish with tomato black olive Tapenade \$26.50
Jumbo Lump Crab Cake with remoulade sauce \$27.50
Greek Pasta with shrimp, plum tomatoes, spinach, and Kalamata olives over angel hair \$27.90

Steaks and Chops

Petite Filet Mignon with Montreal seasoning and herbed butter \$30.50
Teriyaki Glazed Flank Steak \$26.50
Roasted Pork Tenderloin \$24.90

Please add 7% New Jersey sales tax and a 20% service charge to above pricing

Salads

Chicken Caesar Salad \$21.50
Grilled Salmon Salad with mixed greens and tzatziki dressing \$20.50
Montreal Steak Salad with field greens, tomatoes and cucumbers, red onion, blue cheese with sliced sirloin steak and balsamic vinegar \$24.50
Seared Tuna Salad with field greens, dried cranberries, candied walnuts and apples in a citrus cranberry vinaigrette \$27.50
Mediterranean Salad with shrimp, crab, tuna, and scallops over field greens with balsamic vinaigrette \$26.50

Sandwiches

Blackened Beef Tips with roasted pepper, caramelized onion, provolone cheese with tomato and roasted garlic aioli on a crisp roll \$23.90
Mediterranean Wrap with hummus, Kalamata olives, cucumbers, tomatoes, feta cheese, onion, lettuce and oregano \$16.50
Grilled Chicken Sandwich with roasted pepper, lettuce, tomato, smoked provolone cheese and roasted garlic aioli \$18.90

Please add 7% sales New Jersey sales tax and a 20% service charge to above pricing



Lunch Buffet

\$28.50 per person, Minimum of 30 guests

Please Select One (1) Salad

Mixed Field Greens Salad with citrus vinaigrette
Caesar Salad with romaine, shaved Parmesan and garlic croutons
Spinach and Arugula Salad with tomatoes, shaved Parmesan, candied walnuts
and honey balsamic vinaigrette
Served with Assorted Breads

Please Select Three (3) Entrees

Chicken Marsala with mushrooms and Marsala wine
Chicken Parmesan
Chicken Florentine with Feta cheese
Baked Manicotti
Tri color Tortellini Alfredo with prosciutto
Tilapia with lemon sage butter
Baked Salmon with a maple Dijon glaze
Jumbo Lump Crab Cakes with remoulade additional \$4.00
Petite Filet Mignon with herbed butter additional \$6.00
Baked Vegetable Lasagna
Flank Steak with a Teriyaki glaze

Please Select One (1) Vegetable and One (1) Starch

Vegetable Medley
Cauliflower Gratin
Broccoli Crowns in brown butter
Grilled Vegetables
Garlic Mashed Potatoes
Coconut Rice
Rutabaga and Sweet Potato Gratin
Rosemary Roasted Potatoes

Please add 7% New Jersey sales tax and a 20% service charge to above pricing



Served Dinner

Includes One Appetizer, One Salad, Choice of Two Entrées and Dessert

Appetizer

Please Select One (1)

Sizzling Chili Shrimp with roasted tomatoes, red chilies, white wine and Feta cheese additional \$2.00

Tri Color Tortellini Alfredo with prosciutto

Penne ala Vodka

Seasoned Fruit with honey balsamic vinegar

Seared Sesame Crusted Tuna with soy ginger wasabi dipping sauce additional \$6.00

Jumbo Lump Crab Cake with remoulade additional \$10.00

Roasted Tomato Soup

Cream of Chicken Soup

Mediterranean Vegetable Soup

Potato Leek Soup

Dinner Salads

Served with Assorted Breads

Please Select One (1)

Spinach and Arugula Salad with balsamic vinaigrette

Caesar Salad with romaine, Parmesan shavings, and garlic croutons

Mixed Field Greens with citrus cranberry vinaigrette

Intermezzo

Homemade Sorbet to Refresh Your Palate

Additional \$3.00 per person



Dinner Entrees

Please Select Two Entrees with Entrée Counts to be Provided One Week in Advance

Poultry Selections

- Chicken Francaise with lemon white wine reduction \$27.50
- Grilled Chicken Breast with apple fig demi glaze and warm vegetable orzo salad \$30.50
- Chicken Marsala with mushrooms and Marsala wine \$28.50

Seafood Selections

- Baked Salmon with maple Dijon glaze \$34.50
- Pan Seared Tilapia with lemon sage brown butter sauce \$31.90
- Grilled Swordfish with tomato black olive Tapenade \$33.50
- Jumbo Lump Crab Cake with remoulade sauce \$36.90
- Greek Pasta with shrimp, plum tomatoes, spinach and Kalamata olive \$34.90
- Broiled Stuffed Jumbo Shrimp (3) stuffed with our crabmeat stuffing and lemon butter sauce \$39.50

Steaks and Chops

- “Carpet Bagger” Filet Mignon wrapped with bacon and stuffed with our crabmeat stuffing and topped with hollandaise sauce \$42.50
- Berkshire Pork Chop with caramelized shallot five wine compote \$35.90
- Sirloin Steak with Montreal seasoning and herbed butter \$37.90
- Petite Filet Mignon with herbed butter and Jumbo Lump Crab Cake with remoulade \$43.50

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Dinner Buffet

\$36.50 per person 30 person minimum

Please Select One (1) Salad)

Mixed Field Green with citrus vinaigrette
Caesar Salad with romaine, shaved Parmesan, and garlic croutons
Spinach and Arugula Salad with tomatoes, candied walnuts,
shaved Parmesan and honey balsamic vinaigrette Assorted Breads

Please Select Three (3) Entrees

Chicken Francaise with lemon white wine sauce
Chicken Amaretto with almonds and an amaretto sauce
Chicken Florentine with Feta cheese
Tri Color Tortellini Alfredo with prosciutto
Penne ala Vodka
Tilapia with lemon sage brown butter
Baked Salmon with maple Dijon glaze
Jumbo Lump Crab Cakes additional \$4.00
Grilled Swordfish with tomato olive Tapenade
Roasted Pork Loin with caramelized shallot and five wine compote
Portobello Mushroom with sautéed spinach, roasted pepper topped with provolone cheese
and a red wine vegetable stock reduction
Flank Steak with a Teriyaki glaze
Baked Vegetable Lasagna

Please Select One (1) Vegetable and One (1) Starch

Vegetable Medley
Cauliflower Gratin
Broccoli Crowns in garlic butter
Grilled Vegetables
Garlic Mashed Potatoes
Coconut Rice
Rutabaga and Sweet Potato Gratin
Roasted Rosemary Potatoes

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Beverage Service

Service Bar options are available to suit your needs
You may choose one (1) option or a combination of two (2)

Standard Open Bar

House Spirits, Wine and Beer
Four (4) Hours \$24.00 per person
First Hour 12.00 per person
Second Hour \$6.00 per person
Each Additional Hour \$4.00 per person

Premium Open Bar

Premium Spirits, Imported Beer and Wine
Four (4) Hours \$27.00 per person
First Hour \$15.00 person
Second Hour \$8.00 per person
Each Additional Hour \$5.00 person

Consumption or Cash Bar

\$125.00 Bartender Fee per 75 guests
Wine \$6.00 per glass Domestic Beer \$4.50
Imported Beer \$5.50 Standard Mixed Drinks \$6.50 per glass
Deluxe Mixed Drink \$7.50 per glass Martinis \$9.00
Soft Drinks \$2.50

Please ask about our exquisite Wine List for tableside service throughout the meal.

Please add 7% New Jersey sales tax and a 20% service charge to above pricing



Desserts

Included with your meal is your choice of One (1) Dessert

Apple Streusel Cheesecake
Chocolate Oblivion Flourless Chocolate Cake
Italian Rum Torte
Lemon Raspberry Torte
Carrot Cake
Cannoli Cake
Tiramisu
Fresh Apple Tart
Fresh Fruit Tart

Sundae Bar

A Selection of Premium Ice Cream and Assorted Toppings and Sauces \$6.00 per person

Dessert Buffet

As Assortment of Cakes, Pies, Tortes, and Mini Pastries
\$7.00 per person

If you wish to provide your own celebration cake with will gladly serve it with ice cream
If you would prefer we can provide a cake to compliment your event

Please add 7% New Jersey sales tax and 20% service charge



General Information

To secure a date and time for your event a deposit of:

\$400.00 for the Garden and Terrace Rooms
\$750.00 for the Waterfront Room
\$500.00 for the Wine Cellar
\$250.00 for the Conference Room

Deposit must be received in cash, check or credit card

Fifty Percent (50%) of your estimated total prior to your event must be paid
six (6) months prior to your event by cash or check

Forty Five Percent (45%) of your estimated total must be paid
One (1) month prior to your event by cash or check

The remaining balance is due two (2) days prior to your event

All menu prices are subject to 7% New Jersey sales tax and a 20% service charge

Prices are guaranteed through December 30, 2007