

THE
CLARIDGE
a *Radisson* hotel



All Pricing Subject to 22% Service Charge and Applicable Tax.
Menu Items and Pricing Subject to Change Without Notice.

CONTINENTAL BREAKFAST

RISE AND SHINE

- Fresh Chilled Florida Orange Juice, Cranberry Juice and Apple Juice
- Seasonal Sliced and Whole and Fresh Fruit
- Display of Fresh Baked Muffins and Danish
- Assorted Bagels, Cream Cheese, Butter and Preserves
- Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Hot Tea

EXECUTIVE CONTINENTAL

- Fresh Chilled Florida Orange Juice, Cranberry Juice and Apple Juice
- Seasonal Sliced and Whole Fresh Fruit
- Display of Fresh Baked Muffins, Danish, and Croissants
- Assorted Bagels, Cream Cheese, Butter and Preserves
- Individual Yogurt, Granola
- Selection of Individual Dry Cereal, Whole Milk, Low Fat Milk, Skim Milk
- Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Hot Tea

HEALTHY START

- Fresh Chilled Florida Orange Juice, Cranberry Juice and Apple Juice
- Seasonal Sliced and Whole Fresh Fruit
- Low Fat Cottage Cheese
- Individual Yogurt, Granola
- Selection of Individual Dry Cereal, Whole Milk, Low Fat Milk, Skim Milk
- House Made Granola, Variety of Three Dried Fruit and Almonds
- Bran & Oat Muffins, Fruit Preserves and Butter
- Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Hot Tea

BOARDWALK

- Fresh Chilled Florida Orange Juice, Cranberry Juice and Apple Juice
- Seasonal Sliced and Whole Fresh Fruit
- Assorted Bagels, Cream Cheese, Butter and Preserves
- Oatmeal with Toppings of Dried Apricots, Raisins, Cranberries, Brown Sugar and Cinnamon
- Display of Fresh Baked Muffins and Danish & Selection of Breakfast Yogurt Loaves
- Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Hot Tea

BREAKFAST BUFFET

Buffet Service is Two Hours

COUNTRY CLASSIC

- Fresh Chilled Florida Orange Juice, Cranberry Juice and Apple Juice
- Seasonal Sliced and Whole Fresh Fruit
- Display of Danish, Croissants, Muffins and Coffee Cake
- Scrambled Eggs with Chives
- Applewood Smoked Bacon
- Breakfast Potatoes with Peppers and Onions
- Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Hot Tea

GOOD MORNING!

- Fresh Chilled Florida Orange Juice, Cranberry Juice and Apple Juice
- Seasonal Sliced and Whole Fresh Fruit
- Flavored Yogurt & Granola Parfaits
- Bran & Blueberry Muffins, Whole Wheat Bagels, Low fat Cream Cheese
- Oatmeal, Brown Sugar, Cinnamon, Raisins
- Egg White Frittata with Spinach, Mushrooms, Tomato, Fresh Mozzarella
- Smoked Turkey Bacon and Turkey Sausage
- Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Hot Tea

THE EXECUTIVE

- Fresh Chilled Florida Orange Juice, Cranberry Juice and Apple Juice
- Seasonal Sliced and Whole Fresh Fruit
- Selection of Individual Dry Cereal, Whole and Skim Milk
- Assorted Bagels, Cream Cheese, Butter and Preserves
- Scrambled Eggs with Vermont Cheddar Cheese
- Select Two: Applewood Bacon, Turkey Sausage or Country Style Sausage
- Breakfast Potatoes
- Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Hot Tea

CLARIDGE DELUXE

- Fresh Chilled Florida Orange Juice, Cranberry Juice and Apple Juice
- Seasonal Sliced and Whole Fresh Fruit
- Selection of Individual Dry Cereal, Whole Milk, Low Fat Milk, and Skim Milk
- Waffles ~OR~ Pancakes, Warm Maple Syrup, Butter, Candied Walnuts, Whipped Cream
- Individual Fruit Flavored Yogurt
- Display of Danish, Muffins and Coffee Cake
- Scrambled Eggs with Vermont Cheddar Cheese
- Select Two: Applewood Smoked Bacon, Turkey Sausage or Country Sausage
- Breakfast Potatoes with Peppers and Onions
- Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Hot Tea

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BREAKFAST PLATED

Selection of One: Yogurt Granola Parfait OR Seasonal Fresh Fruit included in Plated Breakfast

ABSECON

- Fresh Florida Orange Juice
- Sliced Bread, Butter and Preserves
- Fluffy Scrambled Eggs
- Applewood Smoked Bacon and Country Style Sausage
- Breakfast Potatoes
- Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Hot Tea

PARK PLACE

- Fresh Florida Orange Juice
- Sliced Bread, Butter and Preserves
- Choice of: French Toast ~OR~ Pancakes, Maple Syrup, Mixed Berries
- Choice of: Applewood Smoked Bacon ~OR~ Country Style Sausage
- Breakfast Potatoes
- Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Hot Tea

BRIGHTON PARK

- Fresh Florida Orange Juice
- Sliced Bread, Butter and Preserves
- Egg White Frittata, Broiled Tomato
- Turkey Sausage
- Breakfast Potatoes
- Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Hot Tea

BOARDWALK

- Fresh Florida Orange Juice
- Sliced Bread, Butter and Preserves
- Fluffy Scrambled Eggs
- Grilled Sirloin, Sliced Beefsteak Tomatoes
- Breakfast Potatoes
- Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Hot Tea

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BREAKFAST STATIONS

Sold as ENHANCEMENTS to Existing Continental or Breakfast Buffet Menus. Not Sold Separately. All Station Items Prepared for Final Guarantee and not for Reduced Portion of Attendees. Additional \$5 Service Charge for Groups Less Than 25 Guests

BELGIAN WAFFLE STATION

Served in Chafing Dish

- Fruit Compote, Warm Maple Syrup, Fresh Berries
- Whipped Cream, Whipped Sweet Butter, Pecans, Chocolate Chips

FRENCH TOAST STATION

Served in Chafing Dish

- Bananas, Seasonal Berries, Walnuts, Warm Maple Syrup, Powdered Sugar, Whipped Cream

PANCAKE STATION

Served in Chafing Dish

- Fruit Compote, Fresh Seasonal Fruit and Berries, Warm Maple Syrup
- Whipped Cream, Whipped Sweet Butter, Walnuts, Chocolate Chips

OMELET STATION

*Prepared to Order by Chef Attendant***

- Eggs and Whites
- Diced Ham, Bacon, Mushrooms, Tomatoes, Onions, Peppers, Cheddar, Swiss and Mozzarella Cheeses

***Additional Station Enhancement will require an attendant fee*

BRUNCH MENU

SINATRA

- Orange, Apple, Cranberry, and Grapefruit Juice
- Fresh Sliced Seasonal Fruits
- Assorted Yogurts and Cereals
- Danish and Muffins
- Assorted Bagels, Cream Cheese, Butter and Preserves
- Scrambled Eggs
- Applewood Smoked Bacon, Breakfast Sausage Links and Breakfast Potatoes with Peppers and Onions
- Waffles with Warm Maple Syrup

OMELET STATION

- Mushrooms
- Peppers, Onions, Tomatoes
- Swiss and Cheddar Cheese
- Ham and Bacon

Attendant Required (25 guest minimum)

ENTREES

- Chicken Marsala, Forest Mushrooms, Marsala Demi
- Oven Roast Salmon, Roasted Tomatoes, Lemon Butter Sauce

SIDES

- Fresh Seasonal Vegetables
- Rice Pilaf

Desserts

Selection of Cakes, Tortes and Pies

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

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BREAKFAST ENHANCEMENTS

Sold as ENHANCEMENTS to Existing Menus

Additional \$5 Service Charge for Groups Less Than 25 Guests

- Individual Cold Cereal and Milk
- Hard Boiled Eggs
- Bacon, Egg and Cheese Croissant Sandwiches, Ham Egg and Cheese Croissant Sandwiches, Sausage Egg and Cheese Croissant Sandwiches
- Breakfast Burrito with Scrambled Eggs, Sautéed Onions & Peppers
- Eggs Benedict
- Eggs Florentine
- Smoked Salmon Display: Capers, Onion, Tomato, Lemon
- Warm Oatmeal with Raisins, Brown Sugar, Cinnamon
- Assorted Bagels, Butter and Preserves

FULL DAY ENHANCEMENTS

- Season Sliced Fresh Fruit
- Yogurt Parfait Bar with Granola
- Cliff Bar and Kind Bar
- Granola Bars
- Philadelphia Soft Pretzels
- Individual Bags of Popcorn, Potato Chips, Pretzels
- Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia, Sugar Cookies
- Brownies and Blondies
- Assorted Bottled Juices
- Freshly Brewed Regular and Decaffeinated Coffee
- Selection of Mighty Leaf Hot Tea – Regular and Herbal
- Bottled Water
- Bottled Sparkling Mineral Water
- Vitamin Water
- Lemonade or Iced Tea
- Red Bull
- Assorted Soft Drinks

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SPECIALTY BREAKS

Break Pricing Based on One Hour of Service

SUNSHINE DAY

- Fruit Yogurt and Granola Martinis
- Assorted Kind, Cliff, and Granola Bars
- Coconut Water, Bottled Water, Vitamin Water

APPLE A DAY

- Petite Green and Red Apples, Apple Wedges with Warm Caramel Dipping Sauce
- Apple Caramel Cake, Apple Walnut Muffins
- Apple Juice and/or Cider (Seasonally Available) Mocktail
- Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Tea

SWEET SHOP

- Selection of Hershey Miniature Chocolate
- Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia and Sugar Cookies
- Mini Dessert Cups in Lemon, Chocolate and Raspberry Cake and Tiramisu
- Bottled Water, Bottled Sparkling Mineral Water
- Freshly Brewed Regular Coffee, Decaffeinated Coffee, Regular and Herbal Teas

PHILADELPHIA

- Assorted Tastykakes, Philadelphia Soft Pretzels, Peanut Chews and Peanuts
- Assorted Soft Drinks, Bottled Water, Bottled Sparkling Mineral Water

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SPECIALTY BREAKS (CONTINUED)

Break Pricing Based on One Hour of Service

GAME TIME

- Regular Popcorn, Caramel Corn, Roasted Peanuts in Individual Bags
- Mini Hot Dogs, Relish, Mustard, Ketchup
- Jumbo Hot Pretzels
- Assorted Soft Drinks, Bottled Water, Bottled Sparkling Mineral Water

MEDITERRANEAN

- Whole Almonds, Dates, Dried Apricots
- Olive Tapenade, Roasted Red Pepper Hummus, Tzatziki and Dill Dip, Pita Chips
- Iced Tea, Bottled Water, Sparkling Water with Lemon

HEALTHY END

- Bagel Chips, Sun Dried Tomato Hummus
- Vegetables on the Rocks, Fresh Fruit, Bowls of Dried Fruit and Nuts
- Nutri Grain and Granola Bars
- Bottled Water, Vitamin Water

BUILD YOUR OWN TRAIL MIX

- Almonds, Cashews, Sundried Cranberries, Apricots, Dark and Golden Raisins, M&M
- Bottled Water, Sparkling Water with Lemon

LET THEM EAT CUPCAKES

- Vanilla, Chocolate Fudge, Red Velvet, Chocolate Peanut Butter
- Fresh Seasonal Fruit with Variety of Dipping Sauces
- Freshly Brewed Regular Coffee, Decaffeinated Coffee, Regular and Herbal Teas

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BUFFET LUNCHES

SOUTH PHILLY

- Escarole Soup
- Caprese Salad: Tomato, Mozzarella, Drizzled with Balsamic Glaze
- Beef Cheese Steaks with Whiz, Peppers, Onions and Mushrooms
- Italian Hoagies
- Grilled Vegetable Wraps: Spinach, Peppers, Zucchini, Mushrooms, Pesto Sauce
- Rum Cake and Cannoli
- Freshly Brewed Regular Coffee, Decaffeinated Coffee, Selection Regular and Herbal Hot Teas

MARDI GRAS

- Traditional Gumbo
- Bourbon Street Mushroom Salad
- Chilled Spinach Salad, Cilantro Key Lime Shrimp
- Blackened Chicken
- Pan Seared Gulf Snapper, Cajun Remoulade, Dirty Rice
- Okra, Tomatoes, Fresh Herbs
- Herbed Focaccia Bread
- Chocolate Praline Torte, Banana Cream Pie
- Freshly Brewed Regular Coffee, Decaffeinated Coffee, Selection Regular and Herbal Hot Teas

ADRIATIC

- Tuscan Vegetable Soup
- Cucumber and Tomato Salad
- Baby Greens, Preserved Lemon Dressing
- Hummus with Pita, Marinated Olives with Feta Cheese
- Grilled Flank Steak, Cilantro and Orange
- Lemon Basil Chicken over Mediterranean Cous Cous
- Pasta, Sundried Tomatoes, Onions, Olives, Artichoke Hearts, Fresh Herbs, Garlic, Olive Oil
- Tiramisu and Cannoli
- Freshly Brewed Regular Coffee, Decaffeinated Coffee, Selection Regular and Herbal Hot Teas

BUFFET LUNCHES (CONTINUED)

LATIN FLAIR

- Tortilla Soup
- Chopped Salad with Jicama, Peppers, Hearts of Palm
- Build Your Own Chicken Fajitas
- Shredded Lettuce, Pico de Gallo, Cheddar and Monterey Jack Cheese, Flour Tortillas, Black Olives, Avocado, Sour Cream
- Spanish Rice and Refried Beans
- Flan, Churros, and Fresh Fruit Salad with Lime and Mint
- Freshly Brewed Regular Coffee, Decaffeinated Coffee, Selection Regular, and Herbal Hot Teas

SANDWICH BOARD

- Chef's Choice Soup of the Day
- Baby Greens, Tomato, Cucumber, Feta Cheese, Olives
- Penne Salad, Vegetables in Pesto Ranch Dressing
- Asparagus Salad, Artichokes, Roasted Peppers
- Fruit Salad
- **SANDWICHES** (*Select Three*)
- Honey Roasted Turkey with Swiss, Tomato, Romaine on a Multigrain Roll
- Buffalo Mozzarella, Tomato, Basil on a Baguette
- Roast Beef, Brie, Creamy Horseradish, Tomato on an Onion Roll
- Tuna Salad, Tomato, Cucumber on Pumpernickel
- Ham, Cheddar Cheese, Grain Mustard on a Pretzel Roll
- Grilled Chicken, Provolone, Baby Spinach, Basil Aioli on a Sesame Baguette
- Assorted Cookies and Brownies
- Freshly Brewed Regular Coffee, Decaffeinated Coffee, Regular and Herbal Teas

CORNER DELI

- Chef's Choice Soup of the Day
- Caesar Salad: Herbed Croutons, Parmesan Cheese, Caesar Dressing
- Roasted Potato Salad and Coleslaw
- Deli Meat Platter: Sliced Turkey Breast, Roast Beef, Ham, Genoa Salami, American Cheese, Provolone Cheese, Swiss and Cheddar Cheese
- Mustard, Mayonnaise, Horseradish, Pickles and Potato Chips
- Brownies and Assorted Cookies
- Freshly Brewed Regular Coffee, Decaffeinated Coffee, Selection Regular and Herbal Hot Teas

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BOXED LUNCHES

All Lunches include Coleslaw, Bag of Chips, Fresh Fruit, Freshly Baked Cookie, Plastic Silverware Packets, Napkins and Condiments

Boxed Lunches requiring seating and/or Table Service will be charged an additional \$5 pp

(Selection of Up to Three)

- Ham and Cheddar Cheese, Grain Mustard, on a Pretzel Roll
- Roast Beef, Brie, Creamy Horseradish, Tomato on an Onion Roll
- Cranberry Chicken Salad, Lettuce, Tomato, on Multigrain Roll
- Honey Roasted Turkey, Boursin Cheese, Bacon, Lettuce, Tomato on a Baguette
- Spicy Chicken Chipotle Caesar Wrap
- Roasted Vegetables, Avocado, Romaine in a Sundried Tomato Wrap

PLATED LUNCH**COLD PLATED LUNCHES**

All Cold Plated Lunches Served with Selection of Soup, Rolls and Butter, Choice of Dessert, Iced Tea, Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Hot Tea

CHICKEN CAESAR SALAD

- Romaine Lettuce, Herbed Croutons, Grilled Chicken, Parmesan Cheese

SPINACH COBB SALAD

- Baby Spinach, Tomato, Grilled Chicken Breast, Crumbled Bleu Cheese, Chopped Hardboiled Egg, Chopped Olives

HOT PLATED LUNCHES

All Hot Plated Lunches Served with Selection of Soup ~OR~ Salad, Seasonal Starch and Vegetable, Rolls and Butter, Choice of Dessert, Iced Tea, Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Selection of Hot Tea

SOUP OR SALAD (Select One)

- Tomato Bisque or Chicken Vegetable
- Hearts of Romaine, Herbed Croutons, Parmesan Cheese, Caesar Dressing
- Mixed Field Greens, Grape Tomatoes, Cucumbers, Choice of Dressing
- Caprese Salad: Roma Tomatoes, Mozzarella, Herbed Focaccia, Drizzled with Balsamic Glaze

ENTRÉE SELECTION**HONEY ROASTED TURKEY**

- Swiss, Tomato, Romaine, Chipotle Mayonnaise Sauce on a Flour Tortilla
- Coleslaw and House-made Chips, Fruit Garnish

GRILLED CHICKEN AND PROVOLONE

- Baby Spinach, Pesto Sauce on a Sesame Baguette
- Orecchiette Pasta Salad and Fruit Garnish

VEGETABLE STRUDEL

- Grilled Vegetables in Puff Pastry with Roasted Pepper Sauce

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PENNE PASTA

- Bolognese with Shredded Parmigiano Reggiano

CHAMPAGNE CHICKEN

- Sautéed Mushrooms, Artichoke Hearts, Tarragon Jus Lie

GRILLED MARINATED FLANK STEAK

- Forest Mushrooms, Cabernet Wine Demi

CHICKEN OSCAR

- Sautéed Lump Crab, Asparagus, Lemon Butter Sauce

ROASTED SALMON

- Braised Fennel, Pernod Cream Sauce

NEW YORK STRIP STEAK

- Grilled, Caramelize Pearl Onions, Mushrooms, Cabernet Wine Sauce

DESSERT SELECTION (*Select One*)

- Cheesecake with Berries
- Triple Layer Chocolate Cake
- Tiramisu
- The Claridge French Pear Tart, Caramel Glaze
- Dutch Apple Crumb Pie

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HORS D'OEUVRES

COLD HORS D'OEUVRES

- Caprese Skewers with Basil Pesto
- Grilled Asparagus Wrapped with Parma Ham
- Smoked Salmon, Cream Cheese and Scallion on Rye Round
- Sesame Crusted Tuna, Pickled Seaweed and Wasabi Glaze on Miniature Spoon
- Boursin Cheese Puff Pastry
- Truffle Deviled Eggs
- Mandarin Chicken and Macadamia Nut on Wheat Berry
- Whipped Gorgonzola and Bacon Crostini
- Brie and Raspberry on Walnut Raisin Crostini
- Goat Cheese and Fig Jam Tart
- Roast Beef and Cornichon with Horseradish Cream
- Parma Ham and Melon

HOT HORS D'OEUVRES

- Cocktail Franks in Blanket, Spicy Mustard
- Mini Crab Cakes, Cajun Remoulade
- Baby Lamb Chops on Sword Skewer
- Filet Mignon Tips Wrapped in Bacon
- Spanakopita
- Vegetable Dumplings, Soy Dipping Sauce
- Vegetable Spring Roll, Duck Sauce
- Chicken Cordon Bleu Puffs
- Coconut Shrimp
- Scallops Wrapped in Bacon
- Shrimp Wrapped in Bacon
- Assorted Quiche
- Mini Brie & Raspberry Puff
- Mini Chicken Enchiladas
- Truffle Mac & Cheese
- Cheesesteak Spring Rolls, Ketchup

***Selection of Six*

***Cocktail Reception Meal Service is One Hour*

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RECEPTION

FRESH FRUIT DISPLAY

- Fresh Sliced Seasonal Fruit and Berries
- Honey Key Lime Yogurt Dip

INTERNATIONAL CHEESE DISPLAY

- Dijon Mustard, Crackers, Garnished with Seasonal Fruit

VEGETABLE CRUDITE

- Ranch Dipping Sauce

MEDITERRANEAN STATION

- Mozzarella Balls, Roasted Red Peppers, Artichoke Hearts, Marinated Mushrooms, Cannellini Beans, Mediterranean Olives, Pepperoncini
- Calamari and Shrimp Salad
- Bruschetta with Herbed Crostini
- Roasted Garlic Hummus with Pita Chips
- Dolmas and Dried Apricots
- Selection of International Cheeses Garnished with Fresh Fruit served with Crackers and Dijon Mustard
- Platters of Italian Meats and Cheese to include Prosciutto, Genoa Salami, Aged Provolone

SUSHI STATION

- An Assortment of California Rolls, Spicy Tuna, Vegetable Rolls
- Japanese Delicacies
- Pickled Ginger, Wasabi and Soy Sauce

(Based on 3 pieces, per person)

FLATBREAD STATION

- House-made Mini Flatbreads
- Arugula and Prosciutto
- Artichoke and Shitake Mushroom
- Brie and Portabella Mushroom
- Chorizo and Corn
- Buffalo Chicken

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MACARONI & CHEESE BAR

- Three Cheese Mac and Cheese
- Beef Short Ribs
- Chopped Bacon & Smoked Ham
- Stewed Tomatoes, Sautéed Mushrooms, Sliced Jalapeno Peppers

SEAFOOD STATION

- Jumbo Cocktail Shrimp
- Cocktail Crab Claws
- Clams and Oysters on the Half Shell
- Peppered Vodka Cocktail Sauce
- Cajun Remoulade with Lemon and Lime Wedges

BAKED BRIE ENCROUTE

- Surrounded by your choice of Raspberry Coulis
- Served with Sliced Baguette

ACTION STATIONS**PASTA STATION**

(Select Two)

*Attendant Required***

- Gemeli - Prosciutto in a Light Pesto Cream
- Ravioli - Cheese Ravioli with Garlic Cream Sauce and Sautéed Spinach
- Penne - Blush Alfredo with Grilled Chicken and Broccoli
- Genovese - Bowtie Pasta Tossed in a Light Garlic Sauce with Baby Shrimp and Sundried Tomatoes
- Rigatoni - Alfredo Sauce with Pancetta, Parmesan and Black Pepper

PAN ASIAN STIR FRY STATION

(Select One)

- General Tso's Chicken
- Ginger Lemon Chicken with Asparagus
- Chicken and Broccoli
- Shrimp with Snow Peas, Garlic, Oyster Sauce
- Spicy Orange Crispy Beef
- Vegetable Lo Mein

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RISOTTO BAR

*Chef Attendant Required***

- Crab Meat, Shrimp, Grilled Chicken, Braised Short Rib Meat, and Ham
- Peas, Mushrooms, Tomato, Roasted Vegetables, Shredded Parmesan Cheese
- Served in a Martini Glass

***Additional Station Enhancement will require a Chef Attendant Fee*

CARVING STATIONS

Attendant Required on All Carving Stations

All Carving Selections Serve 25 Guests

ROAST BREAST OF TURKEY

- Cranberry Relish, Turkey Gravy, Mini Kaiser Rolls

MAPLE CURED HAM

- Bourbon Honey Mustard Glaze, King Hawaiian Dinner Rolls

CEDAR PLANKED BARBECUE SALMON

- Chipotle BBQ Sauce, Brioche Slider Rolls

HERB ROASTED TENDERLOIN OF BEEF

- Cognac Peppercorn Sauce, French Baguettes

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PLATED DINNER

All entrees served with choice of soup OR salad, seasonal starch and Vegetable, rolls and butter, choice of dessert, freshly brewed regular coffee, decaffeinated coffee, selection of hot tea and iced tea

SOUP SELECTIONS

(Select One)

- Roasted Tomato Basil Bisque
- Chicken and Vegetable
- Minestrone
- Cream of Mushroom

SALAD SELECTIONS

(Select One)

FARM FRESH

- Baby Greens, Cucumber, Tomatoes, Shredded Carrots, Toasted Almonds, Balsamic Vinaigrette

HARVEST

- Fresh Greens, Roasted Beets, Goat Cheese, Candied Walnuts, Dijon Tarragon Honey Dressing

CAESAR

- Crisp Romaine, Herbed Croutons, Shredded Parmesan, Caesar Dressing

APPETIZER ENHANCEMENT SELECTIONS

(Select One)

Served Hot

WILD MUSHROOM RAVIOLI

- Grilled Asparagus, Truffle Cream, Shaved Parmesan Cheese

MARYLAND CRAB CAKE

- Wilted Greens, Sherry Lobster Sauce

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APPETIZER ENHANCEMENT SELECTIONS (CONTINUED)

(Select One)

Served Hot

ASPARAGUS AND MUSHROOM RISOTTO

- Plum Tomatoes, Shitake Mushrooms and Shaved Parmesan Cheese

SHRIMP ON THE ROCKS

- Jumbo Shrimp, Beet Horseradish Cocktail Sauce, Lemon

LOBSTER BISQUE

- Laced with Cognac & Lobster Meat

INTERMEZZO

(Select One)

Presented in an Intermezzo Glass, Garnished with Fresh Mint

SORBET

- Lemon or Raspberry

ENTRÉE SELECTIONS

POULTRY

CHICKEN PICCATA MILANESE

- Lemon Beurre Blanc

STUFFED CHICKEN

- Spinach and Mushroom Duxelle, Chardonnay Wine Sauce

FISH

HONEY MANGO GLAZED SALMON

- Pineapple Cilantro Salsa

PAN SEARED GULF SNAPPER

- Braised Leeks and Tomato Confit

PORK

CIDER GLAZED PORK LOIN

- Sautéed Apples, Sultanas, Calvados Sauce

CHIANTI BRAISED SHORT RIBS

- Caramelized Onion

BEEF

12 OZ GRILLED NY STRIP

- Roasted Fingerling Potatoes, Red Wine Demi

8 OZ FILET OF BEEF

- Forest Mushrooms, Cabernet Wine Demi

VEGETARIAN

VEGETABLE STRUDEL

- Grilled Vegetables in Puff Pastry, Roasted Red Pepper Sauce

GRILLED ROLLED EGGPLANT

- Stuffed with Spinach, Herbed Ricotta, Basil Pomodoro Sauce
- Wild Mushroom Risotto

DUETS

CHICKEN AND ROAST SALMON FILET

- Tomato Basil Cream Sauce

FILET AND CRAB STUFFED SHRIMP

- Lemon Sauce

DINNER DESSERT SELECTIONS

(Select One)

- Triple Layered Chocolate Cake
- Carrot Cake
- Cheesecake with Berries
- Dutch Apple Crumb Cake

DINNER BUFFET

Buffet Service is Two Hours

LITTLE ITALY

- Tuscan Bean Soup ~OR~ Escarole Soup
- Caesar Salad and Caprese Salad with Aged Balsamic
- **ENTREES (Select Three)**
- Chicken Parmesan
- Spinach and Ricotta Stuffed Chicken Breast
- Salmon Florentine
- Sweet Italian Sausage, Peppers and Onions
- Rosemary Roasted Pork Tenderloin, Artichokes and Roasted Tomatoes
- Flounder, Capers, Tomato, Olives, White Wine and Garlic
- **PASTA (Select One)**
- Penne, Grilled Chicken, Peas, Rosa Sauce
- Gemeli, Roasted Peppers, Olives, Artichokes. Garlic, Basil, Capers, Red Onion, Basil Aioli
- **ACCOMPANIMENTS**
- Broccoli Rabe, Roasted Garlic
- Roasted Zucchini, Squash, Tomato, Onion, Fresh Herbs
- Fresh Rolls and Butter
- **DESSERT**
- Tiramisu
- Cannoli
- Freshly Brewed Regular Coffee, Decaffeinated Coffee, Iced Tea and Selection of Hot Tea

ATLANTIC CITY COOKOUT

- Jersey Salad Bar: Mixed Greens, Jersey Tomatoes, Cheddar Cheese, Shredded Carrots, Cucumber, Sliced Bacon, Chopped Hardboiled Egg, Herbed Croutons, served with Italian Vinaigrette Dressing
- Cold Macaroni Salad, Coleslaw, Fresh Fruit Salad
- Barbecue Chicken, Hamburgers, Hot Dogs, Assorted Rolls and Condiments
- Baked Beans and Jersey Corn on the Cobb
- Jersey Disco Fries
- Apple Pie, Chocolate Chip Cookies and Brownies
- Freshly Brewed Regular Coffee, Decaffeinated Coffee, Iced Tea and Selection of Hot Tea

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CLARIDGE TRADITIONAL

- **SOUP OR SALAD (*Select Two*)**
- Potato Leek Soup, Minestrone Soup, Beef and Vegetable
- Spinach Salad ~OR~ Garden Salad
- **ENTREES (*Select Two*)**
- Salmon Mediterranean
- Pan Seared Tarragon Chicken with Artichoke and Mushroom
- Grilled Chicken Breast, Cilantro Mango Salsa
- Medallions of Beef Tenderloin, Cabernet Glaze
- Sliced NY Sirloin, Root Vegetables Caramelized Onions, Merlot Sauce
- Shrimp Ravioli, Lobster Cream Sauce
- Roast Pork Loin, Apricot Dijon Glaze
- **ACCOMPANIMENTS (*Select Two*)**
- Fingerling Potatoes, Vegetable Risotto, Asparagus, Maple Glazed Carrots, Rice Pilaf
- Green Beans with Toasted Walnuts, Yukon Mashed Potatoes, Brussel Sprouts
- Broccoli Polonaise, Zucchini with Sautéed Tomatoes
- **CARVING (*Select One*)**
- Boneless Breast of Turkey
- Prime Rib
- Cedar Planked Barbequed Salmon
- **DESSERT (*Select Three*)**
- Carrot Cake
- Cheesecake with Berries
- Triple Layered Chocolate Cake
- Tiramisu
- Freshly Brewed Regular Coffee, Decaffeinated Coffee, Iced Tea and Selection of Hot Tea

DESSERT RECEPTIONS

All dessert stations are designed to be enhancements to existing menu items and are based on one hour of service.

BELGIAN WAFFLE & ICE CREAM STATION

- Vanilla Ice Cream & Chocolate Sauce
- Whipped Cream & Nuts
- Assorted Toppings
- Freshly Made Belgian Waffles
- Server Attendant **

VIENNESE DESSERT TABLE

- Chef's Choice Cakes
- Pastries, Fruit Tarts, Mousses and Fresh Fruit

BANANAS FOSTER STATION

- Vanilla Ice Cream
- Sautéed Bananas
- Rum, Butter, Brown Sugar
- Banana Liqueur
- Chef Attendant **

INTERNATIONAL COFFEE BAR

- Freshly Brewed Coffee
- Whipped Cream
- Chocolate Shavings
- Cinnamon & Sugar Sticks
- Bailey's Irish Cream, Kahlua, Amaretto, Godiva, Tia Maria, and Sambuca
- Server Attendant **

*** Additional Station Enhancement will require an attendant fee*

All Pricing Subject to 22% Service Charge and Applicable Tax.
Menu Items and Pricing Subject to Change Without Notice.

BANQUET BEVERAGE MENU

POPULAR BAR

Tito's Vodka
 Beefeater Gin
 Bacardi Rum
 Dewar's Scotch
 Jim Beam Bourbon
 Canadian Club Whiskey
 Jose Cuervo Tequila
 Kahlua

PREMIUM BAR

Kettle One, Grey Goose or Belvedere Vodka
 Tanqueray Gin
 Captain Morgan Rum
 Johnny Walker Black Scotch
 Crown Royal
 Chivas Regal
 Patron Silver Tequila
 Baileys & Amaretto

BOTH BARS

WINE

Canyon Road: Cabernet, Chardonnay, Pinot Noir, Pinot Grigio, White Zinfandel

BEER

Budweiser, Bud Light, Corona, Miller Light, Heineken

Drink Type	Hosted Bar	Cash Bar
Popular		
Premium		
Domestic Beer		
Imported Beer		
Wine By The Glass		
Cordials		
Soft Drinks & Bottled Water		

HOURLY BAR PER PERSON FULL BAR PRICING

Popular Brands

Premium Brands

One Hour
 Two Hour
 Three Hour
 Four Hour
 Five Hour

BEER, WINE and SODA HOURLY PER PERSON PRICING

One Hour
 Two Hour
 Three Hour
 Four Hour
 Five Hour

All Pricing Subject to 22% Service Charge and Applicable Tax.
 Menu Items and Pricing Subject to Change Without Notice.

BOTTLE SERVICES

All Bottles are served with your choice of 3 Mixer (Coke, Diet Coke, Sprite, Orange Juice, Cranberry Juice) Upon request we will provide Red Bull with additional cost \$5

VODKA

Belvedere	Cîroc	Grey Goose
Kettle One	Stolichnaya	

RUM

Bacardi	Captain Morgan	Malibu
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GIN

Tanqueray	Beefeater	Bombay Sapphire
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WHISKEY

Jameson	Crown Royal	Maker's Mark
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TEQUILA

Patron Silver	Don Julio Blanco	
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CHAMPAGNE

Veuve Clicquot	Moet & Chandan Brut	
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SPECIALTY BAR MENU

TEQUILA BAR

Allow us to customize your slamming tequila bar for your event which include cocktail drinks such as:

- El Toro Loco (Tequila & Red Bull)
- Tequila Sunrise (Tequila, Orange Juice, Grenadine Syrup),
- Margarita (Tequila, Orange Liquor, lime juice)
- Tequila Sour (Tequila & Tonic)
- Juan Collins (Tequila, Lime Juice, Club Soda)

CHAMPAGNE

Classic Champagne Toast or we can customize your champagne bar which includes:

- Mimosa (Orange Juice, Champagne)
- Bellini (Champagne, Peach Syrup)
- Poinsettia (Champagne, Triple Sec, Cranberry Juice)
- French 75 (Champagne, Simple Syrup, Lemon juice, splash of Gin)

MARTINI BAR

We can customize a new martini for your event or choose from our fine selection of premium vodkas and gins, complemented with garnishes and mixers which includes cocktail drinks such as:

- Cosmopolitan
- Appletini
- Chocolate Martini
- Dirty Martini
- Blue Velvet

MOJITO BAR

Summer Fav Mojito bar which includes signature cocktails such as:

- Champagne Mojito (Muddle mint, sugar, lime wedge and lime juice with a muddler, chilled champagne, spring mint)
- Black Berry Vodka Mojito
- Raspberry Mojitos
- Classic Mint Mojito

All Pricing Subject to 22% Service Charge and Applicable Tax.
Menu Items and Pricing Subject to Change Without Notice.

WINE LIST by Bottle

White Wine

Pinot Grigio

Santa Margherita, Trentino-Alto Adige

Stella Pinot Grigio

Riesling

Chateau Ste Michelle, Eroica

Clean Slate

Sauvignon Blanc

Natura

Frog's Leap

Chardonnay

Cake Bread

Frog's Leap

Duckhorn

Catena Alta

Pine Ridge

Wolfer Estate

Red Wine

Pinot Noir

Ministry of the Vinterior

Longboard

Cabernet Sauvignon/Blends

Sterling Vineyards

Sequoia Grove

Duckhorn

Frog's Leap

Pine Ridge

Seven Hills

Browne Family

Story Point

Other Interesting Reds

Banfi Cum Laude

Tempranillo, Bujanda

Zinfandel, Seghesio

Bubbles

LaMarca Prosecco

Veuve Cliquot, Yellow Label

Chandon, Imperial

Chandon, Rose

Moet & Chandon, Dom Perignon

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