

Classic Afternoon Tea

Fine Herbal and Organic Tea

Tossed Salad Selection

Choice of One (to be Served Tableside)

Tri Color Salad with Mozzarella and Tomatoes

Boston Bibb Lettuce with Dried Cherries, Candied Walnuts and Raspberry Vinaigrette

Baby Greens with Riesling Poached Pears, Almonds, Blue Cheese and White Balsamic

Composition Salad

Choice of One (to be Served on Buffet)

Tomato and Mozzarella with Basil and Olive Oil

Marinated and Grilled Vegetable Platter

Chilled Ravioli Pasta Salad with Eggplant, Peppers, Artichokes and Sun-Dried Tomato Vinaigrette

Warm Scones and Accompaniments

(Butler Passed)

Devonshire Cream with Jams and Jellies

Mini Gourmet Quiche

Choice of Three (Butler Passed)

Spinach with Feta and Peppers

Tomato & Mozzarella with Basil

Broccoli and Cheddar

Asparagus and Mushroom

Bacon and Swiss

Tea Sandwiches

Choice of Six

Roast Sirloin of Beef with Horseradish and Tomato

Chicken and Celery with Chive Mayo

Smoked Salmon with Cucumber and Herb Cheese

Herb Roasted Turkey with Cranberries and Swiss

Grilled Vegetable Pita with Hummus

Shrimp Cocktail Roll

Truffled Egg and Lobster Salad

Goat Cheese with Roasted Fennel and Olives

Curry Chicken and Golden Raisins and Peppers

European Cucumber with Dill Cream Cheese and Butter

Lemon Thyme Roasted Chicken and Tomatoes with Arugula

Black Forest Ham with Smoked Gouda, Grilled Red Onion on Pumpernickel

Fresh and Sweet

Sliced Fresh Fruit and Berry Display, Chocolate Dipped Strawberries, Chocolate Crunch and Lemon Bars

Mini Pastries, Chocolate Mousse Cups

prices are per person

(Maximum of 50 Adults)

All prices are subject to NJ sales tax and 19% service charge