

Corporate Functions Buffet Dinner Menu



THE NEWARK CLUB

WHEN GUESTS ARRIVE...COLD DISPLAY

STATION...choice of three

- Fresh Seasonal Fruit Platter
- Imported Cheese Display
- Vegetable Crudités
- Lemon Chicken over Arugula Salad
- Antipasta
- Seafood Salad
- Beef Carpaccio with Arugula and Asiago Cheese
- Spinach and Endive Salad with Walnuts and Citrus Vinaigrette
- Curried Chicken Salad
- Shrimp, Avocado and Pasta Salad
- Fresh Tomato Eggplant and Mozzarella Platter
- Grilled Garlic Sausage with Sesame Noodles
- Gravlax of Salmon with Herbed Cream Cheese and Black Bread

DINNER

- Dinner Rolls
- Three Green Salad with Tomato Wedges
- Walnuts and Balsamic Vinaigrette

PASTA (please select one)

- Penne with Baby Shrimp in a Pink Vodka Sauce
- Sun Dried Tomato Ravioli in a Pesto Cream Sauce
- Radiatore with Grilled Vegetables in a Tomato Basil Sauce
- Cavatelli Mushrooms Broccoli and Tomato with an Oil and Garlic Sauce

ENTRÉES (please select two)

- Chicken Francaise; Breast of Chicken with a Sage Champagne Sauce; Breast of Chicken Marsala;
- Filet of Sole with a Seafood Sauce; Baked Pinenut Crusted Salmon with a Lemon Butter Sauce;
- Sautéed Tilapia with a Citrus Butter Sauce; Pork Tenderloin with a Calvados Sauce;
- Grilled NY Shell Steak with a Cognac Peppercorn Sauce
- Filet Mignon with a Bordelaise Sauce
(\$8.00 extra per person)

Served with Roasted New Potatoes and Medley of Garden Vegetables

DESSERT

- Assorted Miniature Pastries
- Coffee and Tea

4 HOUR FUNCTION

**\$55.00 per person
plus 7% tax and 20% gratuity**

**Open Bar \$8 per person for the first hour,
\$4 per additional hour**

Price is based on a guaranteed minimum of 30 people