

Corporate Functions Served Luncheon Menu



THE NEWARK CLUB

FIRST COURSE (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
- Hearts of Romaine with Radicchio, Parmesan and Caesar Dressing
- Three Green Salad with Tomato Wedges, Walnuts and an Italian Vinaigrette

DESSERT (please select one)

- Cheesecake
- Flourless Chocolate Cake
- Trio of Chocolate Mousse
- Assorted Pastries

Coffee, Tea and Soft Drinks included

\$35.00 per person
plus 7% tax and 20% gratuity

ENTRÉES (please select two)

- Chicken Francaise
- Breast of Chicken Marsala
- Breast of Chicken with a Sage Champagne Sauce
- Filet of Sole with a Seafood Sauce
- Baked Pinenut 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

Dinner Rolls

Choice of 3 ENTRÉES, \$5.00 extra per person

Corporate Functions Served Dinner Menu



THE NEWARK CLUB

WHEN GUESTS ARRIVE...COLD DISPLAY

STATION—choice of three

Fresh Seasonal Fruit Platter; Imported Cheese Display

Vegetable Crudit ; 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

Gravelox of Salmon with Herbal Cream Cheese
and Black Bread

ENTR E (please select one)

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

Saut ed 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*

Choice of 2 ENTR ES, \$5.00 extra per person

SERVED DINNER

FIRST COURSE (please select one)

Caesar Salad

Three Green Salad with Tomato Wedges Walnuts and
an Italian Vinaigrette

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

DESSERT (please select one)

Cheesecake

Flourless Chocolate Cake

Trio of Chocolate Mousse

Assorted Pastries

Coffee, Tea and Soft Drinks included

4 HOUR FUNCTION

\$60.00 per person plus 7% tax and 20% gratuity

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

Enhancements:

Gulf Shrimp with a Fresh Cocktail Sauce \$2.00 per piece

Seafood Bar (Shrimp, Snow Crab, Little Neck Clams, and Oysters) \$12.00 per person

Price is based on a guaranteed minimum of 30 people

Corporate Functions Buffet Luncheon Menu



THE NEWARK CLUB

Organic Three Green Salad with an Italian Vinaigrette
Fresh Tomato and Mozzarella Platter
Luncheon Rolls

PASTA (please select one)

Penne with Baby Shrimp in a Pink Vodka Sauce
Sun Dried Tomato Ravioli in a Pesto Cream Sauce
Radiator with Grilled Vegetables in a Tomato Basil sauce
Cavatelli Mushrooms, Broccoli and Tomato with an Oil and Garlic Sauce, Mini Rigatoni
Rock Shrimp, Andouille and Broccoli in a Garlic Chicken Broth

ENTRÉES (please select one)

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 Steamed Vegetables

DESSERT

Assorted Miniature Pastries
Coffee and Tea

\$30.00 per person
plus 7% tax and 20% service charge

WORKING LUNCHEON

Grilled Marinated Vegetables
Soup of the Day
Pasta Salad
Potato Salad
Assorted Wraps and (or) Sandwiches
Coffee and Tea
Soft Drinks
Assorted Cookies

\$21.00 per person
plus 7% tax and 20% service charge

**Price is based on a guaranteed
minimum of 30 people**

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

Corporate Functions Breakfast and Coffee Break Packages Menu



THE NEWARK CLUB

★ CONTINENTAL BREAKFAST

Freshly Sliced Fruit Platter
Bagels, Pastries, Muffins,
Croissants, Cereals and Yogurts
Cranberry, Orange, and Grapefruit Juices
Regular and Decaffeinated Coffees and Teas

\$14.00 per person
plus 7% tax and 20% service charge

★ AMERICAN BREAKFAST

Freshly Sliced Fruit Platter
Bagels, Pastries, Muffins and Croissants
Cranberry, Orange, and Grapefruit Juices
Coffee and Tea
Scrambled Eggs
French Toast
Home Fried Potatoes
Bacon

\$18.00 per person
plus 7% tax and 20% service charge

★ COFFEE BREAK

Coffee, Tea and Soft drinks
Cookies and (or) Assorted Pastries

\$7.50 per person
plus 7% tax and 20% service charge

★ COFFEE REFRESH

\$3.50 per person
plus 7% tax and 20% service charge



THE NEWARK CLUB

A la Carte Menu

APPETIZERS and SALADS

Pan Roasted Ricotta and Sweet Basil Gnocchi
with Sage Butter, Asiago and Toasted Pignoli
\$8.00

Ovendried Roma Plum Tomatoes with Warm Artisan
Imported Goat Cheese, Greek Olives and Tiny Organic
Greens, Aged Balsamic Vinegar and Roasted Garlic White
Truffle Vinaigrette
\$9.00

Pan-Fried Gorgonzola Polenta with Wild Mushroom Ragu
\$8.00

Friseé, Endive and Grilled Brie Salad with Candied
Walnuts and Champagne Vinaigrette
\$7.00

Tapas Shrimp Ajillo Risotto with Baby Spinach and Basil
\$12.00

Hearts of Romaine and Radicchio with Parmesan
and Caesar Dressing
\$7.00

House Salad of Assorted Baby Field Greens with Shredded
Carrots, Cucumber, Tomato, and Garlic Croutons served
with a Choice of Bleu Cheese, Honey Dijon, Creamy
Balsamic, Light Italian, or Parmesan Ranch Dressings
\$7.00

ENTRÉES

Asian Chicken Salad with Marinated Vegetables, Sesame
Lo Mein Noodles, Tamari Vinaigrette
\$15.00

Warm Lobster Salad with Wild Mushrooms, Tomato
Concasse and Scallions Sautéed with Sherry Wine
\$22.00

Cheese Tortellini Carbonara with
Blackened Chicken Breast
\$16.00

Roasted Red Pepper Ravioli with Sweet Sausage,
Broccoli Rabe and Pomodoro Cream Sauce
\$15.00

Linguine with White Clam Sauce
\$18.00

Sautéed Shrimp Scampi with Paella Rice
\$19.00

Sautéed North Atlantic Salmon Au Poivre, Lemon Thyme
Butter Sauce and Vegetable Orzo Salad
\$21.00

Panko-Parmesan Crusted New Bedford Cod with White
Wine Garlic Broth and Cannellini Beans
\$23.00

Tuna Nicoise — Pan Seared Sushi Grade Yellow-Fin
Tuna with Kalamata Olives, Sliced Egg, Bermuda Onion,
Roasted Peppers, Asparagus and Baby Greens
\$21.00

Sautéed Breast of Chicken Paillard with Artichoke Hearts,
Sundried Tomatoes and Lemon Basil Butter
\$17.00

Grilled Certified Black Angus Shell Steak with Swiss
Chard, Mashed Potatoes and Cabernet Sauce
\$25.00



THE NEWARK CLUB

Grille Menu

Soup Du Jour
\$4.00

Hearts of Romaine with Radicchio, Parmesan and Caesar Dressing
\$6.25
with Grilled Chicken
\$12.25

Tuna Salad Platter
\$9.00

Vegetable Omelette
\$8.00

Seafood Omelette
\$10.00

Hamburger or Cheeseburger with French Fries
\$10.00

Grilled Marinated Breast of Chicken on French Bread with Fresh Mozzarella
and Sun Dried Tomato Tapenade
\$10.00

Steak Sandwich with Peppers, Onions, Tomato with French Fries
\$12.00

Turkey Club with French Fries
\$9.00

Chicken Salad Oriental-Style with Sesame Noodles
\$15.00

Pasta Du Jour
Priced Daily