



**PARTY /
BANQUET
MENUS**

**612 BOULEVARD
SEASIDE HEIGHTS
732-830-1255**

GOURMET BUFFET 1

INCLUDED

GARDEN OR CAESAR SALAD
SEASONAL VEGETABLE & POTATO | ROLLS

CHAFFING DISHES

(CHOICE OF 1 PASTA, 1 CHICKEN, 1 MEAT, 1 SEAFOOD)

PASTA

RIGATONI ALLA VODKA | ALFREDO |
CAVATELLI & BROCCOLI | GNOCCHI PESTO | BAKED ZITI

CHICKEN

FRANCAISE | MARSALA | SCARPARELLO | PARMESAN | GRILLED CHICKEN

MEAT

SLICED TURKEY | SLICED PORK TENDERLOIN | SLICED SPIRAL HAM |
SAUSAGE, PEPPERS, ONIONS | SIRLOIN OF BEEF

SEAFOOD

SOLE OREGANATA | SALMON BRUSCHETTA | SHRIMP SCAMPI

DESSERT

CUSTOMIZED SHEET CAKE

BEVERAGES

SODA, ICED TEA, COFFEE, HOT TEA

\$50 PER GUEST

TAX & GRATUITY NOT INCLUDED

BRUNCH

(3 HOUR PARTY - MINIMUM 40 PEOPLE)

INCLUDED

FRESH SEASONAL FRUIT | GARDEN OR CAESAR SALAD | ROLLS

BRUNCH DISHES

SCRAMBLED EGGS | FRENCH TOAST OR BELGIUM WAFFLES |
BACON & SAUSAGE | ROASTED POTATOES

CHAFFING DISHES

(CHOICE OF 1 PASTA & 1 CHICKEN)

PASTA

RIGATONI ALLA VODKA | ALFREDO |
CAVATELLI & BROCCOLI | GNOCCHI PESTO | BAKED ZITI

CHICKEN

FRANCAISE | MARSALA | SCARPARELLO | PARMESAN | GRILLED CHICKEN

DESSERT

CUSTOMIZED SHEET CAKE

BEVERAGES

SODA, ICED TEA, MILK, ORANGE JUICE, COFFEE, HOT TEA

\$50 PER GUEST

TAX & GRATUITY NOT INCLUDED

GOURMET BUFFET 2

INCLUDED

GARDEN OR CAESAR SALAD
SEASONAL VEGETABLE & POTATO | ROLLS

PASSED HORS D'OEUVRES

CHOOSE ONE FROM EACH SECTION

PUFF PASTRY

BEEF BOURGUIGNON | BEEF WELLINGTON | MAINE LOBSTER | CORNED BEEF REUBEN |
CHICKEN CORDON BLEU | CAJUN SPICED ANDOUILLE SAUSAGE & PEPPER JACK

SANDWICHES

GRILLED CHEESE | MINI CUBAN | MINI PHILLY CHEESESTEAK | OPEN FACED REUBEN |
WAGYU CHEESEBURGER | CONEY ISLAND FRANKS STUFFED WITH SAUERKRAUT

ASSORTMENTS

MUSHROOM CAPS STUFFED WITH ITALIAN SAUSAGE | CHICKEN QUESADILLA |
CHICKEN TENDERS WITH SHREDDED COCONUT | PECAN COASTED CHICKEN TENDERS |
SHRIMP DUMPLINGS | CHICKEN & LEMONGRASS POT STICKERS | GRUYERE & LEAK TART |
KALE & VEGETABLE DUMPLINGS | CHICKEN TERIYAKI POT STICKERS |
ROASTED RED PEPPERS & GOAT CHEESE QUICHE | WILD MUSHROOM TART

SEAFOOD

SHRIMP TEMPURA | LUMP CRAB CAKES | BACON WRAPPED SCALLOPS |
BACON WRAPPED SHRIMP | COCONUT SHRIMP

SPRING ROLLS

BUFFALO CHICKEN | CAJUN | PHILLY CHEESESTEAK | BLACK BEAN & CHEDDAR |
ROASTED PORK, PROVOLONE & BROCCOLI RABE | VEGETABLE |
THAI CHICKEN WITH LEMONGRASS & GINGER

EMPANADAS

BEEF & VEGETABLE | CHICKEN & VEGETABLE | BRAISED SHORT RIB & MANCHEGO |
BUFFALO CHICKEN | CHORIZO, BLACK BEANS, ONION & PEPPER JACK

CHAFFING DISHES

(CHOICE OF 1 PASTA, 1 CHICKEN, 1 MEAT)

PASTA

RIGATONI ALLA VODKA | ALFREDO | CAVATELLI & BROCCOLI |
GNOCCHI PESTO | BAKED ZITI

CHICKEN

FRANCAISE | MARSALA | SCARPAREILLO | PARMESAN | GRILLED CHICKEN

MEAT

SLICED TURKEY | SLICED PORK TENDERLOIN | SLICED SPIRAL HAM |
SAUSAGE, PEPPERS, ONIONS | SIRLOIN OF BEEF | STEAK AU POIVRE

DESSERT

CUSTOMIZED SHEET CAKE

BEVERAGES

SODA, ICED TEA, COFFEE, HOT TEA

\$70 PER GUEST

TAX & GRATUITY NOT INCLUDED

GOURMET BUFFET 3

INCLUDED

FRESH SEASONAL FRUIT & CHEESE DISPLAY
GARDEN OR CAESAR SALAD | SEASONAL VEGETABLE & POTATO | ROLLS

PASSED SHRIMP COCKTAIL

PASSED HORS D'OEUVRES

CHOOSE ONE FROM EACH SECTION

PUFF PASTRY

BEEF BOURGUIGNON | BEEF WELLINGTON | MAINE LOBSTER | CORNED BEEF REUBEN |
CHICKEN CORDON BLEU | CAJUN SPICED ANDOUILLE SAUSAGE & PEPPER JACK

SANDWICHES

GRILLED CHEESE | MINI CUBAN | MINI PHILLY CHEESESTEAK | OPEN FACED REUBEN |
WAGYU CHEESEBURGER | CONEY ISLAND FRANKS STUFFED WITH SAUERKRAUT

ASSORTMENTS

MUSHROOM CAPS STUFFED WITH ITALIAN SAUSAGE | CHICKEN QUESADILLA |
CHICKEN TENDERS WITH SHREDDED COCONUT | PECAN COASTED CHICKEN TENDERS |
SHRIMP DUMPLINGS | CHICKEN & LEMONGRASS POT STICKERS | GRUYERE & LEAK TART |
KALE & VEGETABLE DUMPLINGS | CHICKEN TERIYAKI POT STICKERS |
ROASTED RED PEPPERS & GOAT CHEESE QUICHE | WILD MUSHROOM TART

SEAFOOD

SHRIMP TEMPURA | LUMP CRAB CAKES | BACON WRAPPED SCALLOPS |
BACON WRAPPED SHRIMP | COCONUT SHRIMP

SPRING ROLLS

BUFFALO CHICKEN | CAJUN | PHILLY CHEESESTEAK | BLACK BEAN & CHEDDAR |
ROASTED PORK, PROVOLONE & BROCCOLI RABE | VEGETABLE |
THAI CHICKEN WITH LEMONGRASS & GINGER

EMPANADAS

BEEF & VEGETABLE | CHICKEN & VEGETABLE | BRAISED SHORT RIB & MANCHEGO |
BUFFALO CHICKEN | CHORIZO, BLACK BEANS, ONION & PEPPER JACK

CHAFFING DISHES

(CHOICE OF 1 PASTA, 1 CHICKEN, 1 MEAT, 1 SEAFOOD)

PASTA

RIGATONI ALLA VODKA | ALFREDO | CAVATELLI & BROCCOLI |
GNOCCHI PESTO | BAKED ZITI

CHICKEN

FRANCAISE | MARSALA | SCARPAREILLO | PARMESAN | GRILLED CHICKEN

MEAT

SLICED TURKEY | SLICED PORK TENDERLOIN | SLICED SPIRAL HAM |
SAUSAGE, PEPPERS, ONIONS | SIRLOIN OF BEEF | STEAK AU POIVRE

FISH

FLOUNDER OREGANATA | SALMON BRUSCHETTA | SHRIMP SCAMPI

DESSERT

CUSTOMIZED SHEET CAKE OR COOKIES & MINI PASTRIES

BEVERAGES

SODA, ICED TEA, COFFEE, HOT TEA

\$90 PER GUEST

TAX & GRATUITY NOT INCLUDED

CONTACT INFO

CUSTOMER'S NAME _____

EVENT DATE _____ EVENT START TIME _____

TYPE OF PARTY _____

NUMBER OF GUESTS _____

ALL PARTIES ARE 3 HOURS WITH A MINIMUM OF 40 GUESTS
DURING NORMAL BUSINESS HOURS

CUSTOMIZE YOUR PARTY BAR SERVICE PACKAGES

3 HR OPEN BAR: BEER, WINE, PREMIUM LIQUOR \$35 PER PERSON

3 HR OPEN BAR: BEER & WINE \$25 PER PERSON

CASH BAR: BARTENDER SERVICE FEE WOULD APPLY

(MANAGEMENT RESERVES THE RIGHT TO STOP SERVING INTOXICATED PATRONS)
(NO SHOTS, NO TOP SHELF LIQUOR)

SPECIAL HORS D'OEUVRES/CHAFING DISH

TABLE LINENS

ENTERTAINMENT PACKAGES

COST OF PARTY _____

COST OF ADD ONS _____

SALES TAX _____

GRATUITY _____

TOTAL COST OF PARTY _____

ACCEPTED BY _____

HEMINGWAY'S REPRESENTATIVE _____

ALL PARTIES ARE PAID IN ADVANCE • PRICE ABOVE IS CASH OR CERTIFIED CHECK
3.0% SERVICE CHARGE FOR CREDIT CARDS