



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

**\$40** PER GUEST

TAX & GRATUITY NOT INCLUDED

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# 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

**\$45** 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

**\$59** 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

**\$79** 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

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

## SPECIAL HORS D'OEUVRES/CHAFING DISH/ SUSHI SERVICE

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## TABLE LINENS

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## ENTERTAINMENT PACKAGES

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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