



2022 Private Event Menu



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Brunch Menu

FOR LAKE HOPATCONG CRUISES

STARTING AT \$28.95 PER PERSON

Fresh Salads

CHOOSE ONE

MIXED SPRING GREENS

*garden vegetables, Parmesan,
balsamic vinaigrette*

CAESAR SALAD

*Romaine tossed with croutons and
Caesar dressing*

Included

ASSORTMENT OF
FRESH FRUITS

BREAKFAST
SAUSAGE

SCRAMBLED EGGS

MINI CROISSANTS

BACON

HOME FRIES

Entrées

CHOOSE ONE

EGGPLANT PARMIGIANA

SAUSAGE AND PEPPERS

CHICKEN MARSALA
flour dredged, mushroom wine sauce

GARLIC SHRIMP

CHICKEN PARMIGIANA

CHICKEN FRANCESE
egg dipped, lemon butter sauce

MEATBALL MARINARA

BAKED SALMON
*with a choice of country mustard sauce,
lemon white wine butter sauce or
teriyaki sesame scallion sauce*

Pastas

CHOOSE ONE

CAJUN PASTA
*roasted red peppers, tomatoes, peas, and shallots,
in a Cajun cream sauce*

ORECCHIETTE PRIMAVERA
*seasonal squash, red peppers, tomatoes in a light
pesto sauce tossed with orecchiette pasta*

CAVATELLI AND BROCCOLI

PENNE A LA VODKA

Lunch Menu

FOR LAKE HOPATCONG CRUISES

STARTING AT \$26.95 PER PERSON *INDICATES SUPPLEMENTAL PRICE PER PERSON

Fresh Salads

CHOOSE ONE

MIXED SPRING GREENS

*garden vegetables, Parmesan,
balsamic vinaigrette*

CAESAR SALAD

*Romaine tossed with croutons
and Caesar dressing*

CAPRESE SALAD * \$2

*fresh mozzarella balls,
cherry tomato, basil, arugula
and balsamic glaze*

BACON BLUE SALAD * \$3

*Romaine, arugula, cherry tomatoes,
crumbled bacon, blue cheese and
champagne vinaigrette*

PAESANELLA SALAD* \$3

*mixed spring greens with goat cheese, arugula, walnuts, cranberries and roasted red
peppers, served with house-made cherry vinaigrette & balsamic reduction*

Entrées

CHOOSE THREE

CHICKEN FRANCESE

egg dipped, lemon butter sauce

CHICKEN MARSALA

flour dredged, mushroom wine sauce

MACARONI & CHEESE

four cheese blend, elbows and breadcrumbs

CHICKEN PARMIGIANA

MEATBALL MARINARA

EGGPLANT PARMIGIANA

CAJUN PASTA

*roasted red peppers, tomatoes, peas,
and shallots, in a Cajun cream sauce*

SANDWICH OR WRAP PLATTER

*choice of turkey and cheese, ham and
cheese, fresh mozzarella, tomato, roasted
red pepper and arugula and pesto(v), or
ham, salami & provolone*

ORECCHIETTE PRIMAVERA

*seasonal squash, red peppers, tomatoes in a
light pesto sauce tossed with orecchiette pasta*

PENNA PASTA

with vodka, marinara or primavera sauce

EGGPLANT ROLLATINI* \$2

FLANK STEAK* \$6

*with mushroom gravy or
chimichurri sauce*

BAKED SALMON* \$6

*with a choice of country mustard sauce,
lemon white wine butter sauce or
teriyaki sesame scallion sauce*

CHICKEN FONTINA* \$3

FLANK STEAK* \$6

*with mushroom gravy or
chimichurri sauce*

Sides

CHOOSE TWO

POTATO SALAD

GREEK PASTA SALAD

GARLIC GREEN BEANS

BROCCOLI WITH GARLIC

COLESLAW

SEASONAL VEGETABLES

ROASTED POTATOES

SAFFRON RICE

Desserts

CHOOSE ONE

TRUFFLE BROWNIE BARS

LEMON BARS

FRESH BAKED COOKIES

MINI NY STYLE CHEESECAKE 1GF1 * \$3

Dinner Menu

FOR LAKE HOPATCONG CRUISES

STARTING AT \$33.95 PER PERSON *INDICATES SUPPLEMENTAL PRICE PER PERSON

Fresh Salads

CHOOSE ONE

MIXED SPRING GREENS

garden vegetables, Parmesan, balsamic vinaigrette

CAESAR SALAD

Romaine tossed with croutons and Caesar dressing

CAPRESE SALAD * \$2

fresh mozzarella balls, cherry tomato, basil, arugula and balsamic glaze

BACON BLUE SALAD * \$3

Romaine, arugula, cherry tomatoes, crumbled bacon, blue cheese and champagne vinaigrette

PAESANELLA SALAD* \$3

mixed spring greens with goat cheese, arugula, walnuts, cranberries and roasted red peppers, served with house-made cherry vinaigrette & balsamic reduction

Entrées

CHOOSE THREE

CHICKEN FRANCESE

egg dipped, lemon butter sauce

ORECCHIETTE AND SAUSAGE

with garlic, broccoli and olive oil

SHRIMP SCAMPI

in a garlic white wine sauce

CHICKEN PARMIGIANA

EGGPLANT PARMIGIANA

PENNE A LA VODKA

CHICKEN MARSALA

flour dredged, mushroom wine sauce

SEAFOOD PAELLA

with saffron rice

FLANK STEAK

with mushroom gravy or chimichurri sauce

CAJUN PASTA

roasted red peppers, tomatoes, peas, and shallots, in a Cajun cream sauce

ORECCHIETTE

roasted red peppers, peas, and sundried tomatoes in a pesto cream sauce

MUSHROOM RAVIOLI* \$2

with a mushroom herb bechamel sauce

GRILLED CHICKEN

with prosciutto, sundried tomatoes, and artichokes in a lemon white wine roasted garlic sauce

BAKED SALMON

with a choice of country mustard sauce, lemon white wine butter sauce or teriyaki sesame scallion sauce

FILET TIPS* \$3

with mushroom and onion cream sauce

STUFFED FLOUNDER* \$3

crab and scallop stuffed flounder with a lemon herb butter sauce

Sides

CHOOSE TWO

ROASTED POTATOES

GARLIC MASHED POTATOES

SEASONAL VEGETABLES

GARLIC GREEN BEANS

SAFFRON RICE

Desserts

CHOOSE ONE

LEMON BARS

TRUFFLE BROWNIE BARS

MINI NY STYLE CHEESECAKE [GF]

FRESH BAKED COOKIES

PROFITEROLES

Hors D' Oeuvres Menu

FOR LAKE HOPATCONG CRUISES

ITEMS PRICED INDIVIDUALLY PER PERSON

TRUFFLE HUMMUS PLATTER \$3
olive tapenade, vegetable crudité, pita toast

ROASTED BRUSSELS
SPROUT POP \$3
with bacon jam

CAPRESE PLATTER \$6
*fresh mozzarella balls,
cherry tomato, basil, arugula
and balsamic glaze*

PIGS IN A BLANKET \$6

SHRIMP COCKTAIL PLATTER \$9
classic cocktail sauce

ANTIPASTO PLATTER \$9
assorted domestic meats and cheeses

MINI CHICKEN CORDON BLUE \$9
ham, cheese sauce

BRUSCHETTA \$3
with crostini

MAC N' CHEESE \$3
*four cheese blend, elbows and
breadcrumbs*

VEGETABLE SPRING
ROLLS \$6
Thai chili dipping sauce

MINI PRETZEL BITES \$6
with honey mustard

COCONUT SHRIMP \$9
coconut lime sauce

WINGS \$9
*Thai sesame, buffalo sauce or
habanero pineapple*

SPINACH & ARTICHOKE DIP \$3
with pita chips

GUACAMOLE \$3
with tortilla chips

SWEDISH MEATBALLS \$3

STUFFED MUSHROOMS \$6
with sausage stuffing

CHICKEN SATAY \$6
with Thai chili sauce or peanut spread

MINI CRAB CAKES \$9
with remoulade

SALMON CROSTINI \$9
with dill cream cheese and capers

CHEESE AND FRUIT PLATTER \$9
assorted domestic fruit and cheeses