



## Passed Hors d'oeuvres

Choose 8 of the following passed selections  
\$17 per person for one hour

Available as a standalone or in addition to any other package

### Hot

- Franks in a Blanket
- Red Onion, Spinach and Goat Cheese in Phyllo
- Chicken Tinga Tacos
- Beef Taco Bites
- Kobe Beef Wellington Puffs
- Mini Assorted Pizzas
- Prosciutto, Roasted Pepper, Arugula and Provolone Panini
- Vegetable Egg Rolls with Soy Sauce
- Fried Avocados with bacon-chipotle and roasted tomatillo dipping sauces
- Turkey Burger Sliders with a cranberry relish
- Buffalo Chicken Spring Rolls
- Sliced Filet Mignon on a Ficelle with Onion Jam\*
- Meatball Sliders
- Chicken Satay with a Peanut Dipping Sauce
- Seared Sesame Tuna on a Crostini with Wasabi Butter\*
- Seared Sea Scallops on a Tortilla with Guacamole\*
- Scallops Wrapped in Bacon
- Mini Tuna Burgers with Wasabi Mayonnaise\*
- Mini Crab Cakes\*

### Cold

- Shrimp Cocktail\*
- Tomato Mozzarella Bruschetta
- Lobster Salad on Brioche Toast Points\*
- Smoked Salmon on Black Bread with capers in a creamy horseradish
- Salsa Fresca Shrimp on Endive
- Tuna Tartar\*

*\*Additional \$2 for that selection*

All prices require additional 7% sales tax plus 20% gratuity

## \*Additions\*

Price per person for one-hour display

### **Roman Flat Bread Station -- \$8**

Choose One:

Chilled shrimp & salsa fresca

Mediterranean Salad (Olives, tomatoes, charred ricata salata)

Italian Medley (Salami, mortadella, pepperoni, ham, provolone, lettuce, tomato, hot peppers, Italian vinaigrette)

### **Meatball Station -- \$7**

Choose One:

Greek – Lamb with Tzatziki sauce (Yogurt & Cucumber sauce)

Lamb with Mint Barbeque Sauce

Beef with Marinara

### **International & Domestic Cheese Board \$11**

With Baked Brie Centerpiece

### **Crudités: Seasonal Raw Vegetables with Two Dips \$6**

Dips: Ranch, Bleu Cheese, Spinach, Roasted Pepper Hummus, Curried Aioli, Artichoke

### **Fried Avocados \$8**

With bacon-chipotle aioli and a roasted tomatillo

### **Pasta Station \$12**

Choose two from the pasta selections located in dinner buffet

### **Smoked Salmon Display \$11**

With red onion, capers, hard boiled egg, lemon, and toast points

### **Raw Bar \$21**

Shrimp, Clams, Oysters with Mignonette, cocktail and horseradish sauces

### **Antipasti Display \$17**

Prosciutto di Parma, mortadella, Genoa salami, pepperoni, olive salad, tomato & mozzarella salad, provolone cheese, extra virgin olive oil, variety of vinegars and breads

### **Grilled Vegetables \$9**

Seasoned seasonal assorted grilled vegetables drizzled with aged balsamic

## **Carving Stations**

Roasted Whole Filet Mignon \$350 *per filet* (Creamy horseradish & onion jam)

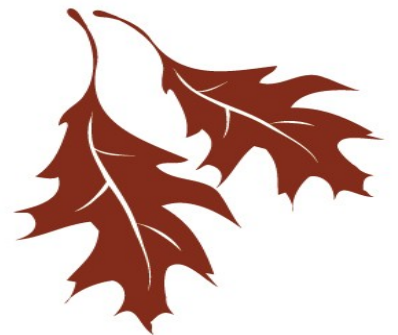
- Will serve 10-12

Roasted Turkey Breast \$175 *per breast* (Cranberry relish)

- Will serve 20

Roasted Virginia Ham \$200 *per ham* (Assortment of mustards)

- Will serve 30



**Optional Attendant Fee: \$90**

All prices require additional 7% sales tax plus 20% gratuity

# National Dinner Buffet



## Salads

Choose two

### Caesar

Romaine, croutons and Grana Padano cheese tossed with a traditional Caesar dressing

### House

Baby greens, grape tomatoes, shallots, cucumbers and carrots tossed in a honey balsamic dressing

### Iceberg

Iceberg lettuce, Roquefort cheese, red onion, beets, honey balsamic dressing

### Arugula

Arugula, red onion, toasted almonds, tomatoes, Dijon mustard vinaigrette

### Insalata di Parma

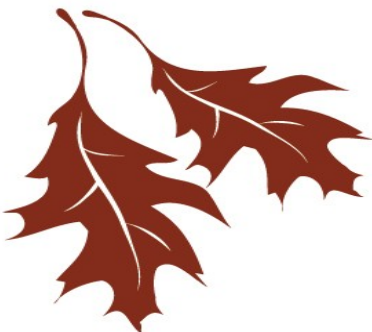
Baby greens, prosciutto, oven dried tomatoes, Granny Smith apples, almonds and fresh mozzarella tossed with a red wine-honey vinaigrette

\*Add \$2 for this selection

### Spinach

Spinach salad with red onions, chopped egg, mushrooms, and bacon with a warm bacon vinaigrette

\*Add \$1 for this selection



## Pasta Selections

Choose one

### Espana

Penne with chicken, onions, chorizo, spicy tomato sauce, topped with Manchego cheese

\*Add \$2 for this selection

### Waterloo

Farfalle pasta tossed with sautéed heirloom tomatoes, extra virgin olive oil, lemon juice, basil and Grana Padano cheese

### Chanterelle

Farfalle with wild mushrooms & cream sauce

### New Orleans

Sautéed blackened chicken, grape tomatoes, garlic and scallions with penne pasta in a light cream sauce

\*Add \$2 for this selection

### Little Italy

Farfalle tossed with pepperoncini, black olives, ham, mortadella, Genoa salami, 40-Day aged Provolone cheese & Mozzarella cheese

\*Add \$1 for this selection

### Rigatoni Bolognese

A traditional hearty beef and marinara sauce

### Penne alla Vodka

A traditional vodka, cream, onions and marinara sauce

### Penne Au Quatre Fromagio

Medley of international four cheese and cream sauce

### Genoa

Tortellini in a pesto cream sauce

### Farfalle Primavera

Crisp vegetables tossed with a light tomato broth

## Entrees

Choose two

- Sliced Oven Roasted Turkey Breast with Cranberry Chutney and Turkey Gravy
- Herb Crusted Pork Loin with Apple Chutney
- Panko Crusted Pork Tenderloin Cutlets with Thyme Lemon Beurre Blanc
- Stuffed Pork Loin with Mozzarella, Prosciutto & Spinach (add \$2 per person)
- Honey and Brown Sugar Glazed Ham with Mustard
- Potato Crusted Salmon with Lemon Beurre Blanc
- Herb Crusted Chatham Cod with Red Wine Demi Glace (add \$6 per person)
- Blackened Mahi-Mahi with a Fruit Salsa (add \$2 per person)
- Chicken Parmesan
- Chicken Smitaine
  - Flour-egg battered, scallions, marinara, sour cream
- Herb Crusted Chicken with Shallot Jus
- Chicken Francaise
- Chicken Marsala
- Sliced Flank Steak with Mushroom-Cabernet Sauce
- Sliced Tenderloin of Beef (add \$12 per person)
- Grilled Hanger Steak (add \$8 per person)
  - Choice of side- Chimichurri – Creamy Horseradish, Onion Jam

All of the above served with:  
Vegetable Medley, Roasted Potatoes with Rosemary & Garlic, Bread & Butter

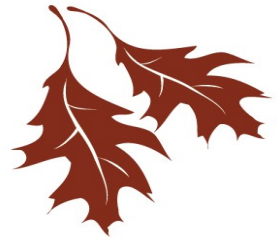
Soft drinks, iced tea, lemonade, coffee and tea are included

## Dessert

Assortment of Finger desserts

Dinner Buffet \$41.00 per person

*Children 4 and under - free / Children 5-12 - half price*



*There will be an out of house charge of \$2.00 per person for any dessert or cake brought in for an event – Charge is waived if included desserts are excluded*

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***Our Chef can also design a custom dinner menu that meets your specifications***



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