



Passed Hors d'oeuvres

Choose 8 of the following passed selections
\$18 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 6.625% 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

Spring mix, cherry tomatoes, red onion, roasted peppers, 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 Vodka

A traditional vodka, cream, onions and marinara sauce

Penne Quattro Formaggi

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

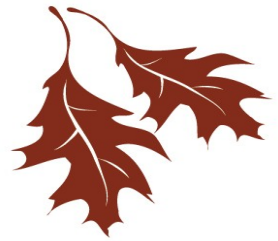
Soft drinks, iced tea, lemonade, coffee and tea are included

Dessert

Assortment of Finger desserts

Dinner Buffet \$43.00 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

All prices require additional 6.625% sales tax plus 20% gratuity

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



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