

Banquet Menus & Packages

By The Atlantic Club Caterers



THE ATLANTIC CLUB

1904 Atlantic Avenue | Manasquan, NJ

www.theatlanticclub.com



Our accommodating Banquet Managers are available to assist you in making the best menu choices to meet your catering needs, no matter size, location or event!

We offer buffet options for breakfast, lunch, and dinner for all occasions on and off site. Our extensive menu offers a variety of dishes to fit all budgets.

Whether planning a business luncheon or a reception, let us help make your special event a pleasurable experience.

We have created convenient package options to assist in the planning process.

Each package includes additional features to personalize your event with your guests in mind. Packages are available for every special event, whether planning a birthday celebration, baby shower, or a dinner seminar. We specialize in hosting business and social events including holiday parties, wedding receptions, business meetings and cocktail buffets and welcome you and your guests to enjoy our facilities. Our commitment to hospitality and quality food preparation is evident in every dish we serve.

Additional information please contact The Atlantic Club Caterers at 732-292-4476

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Breakfast

CONTINENTAL BREAKFAST SELECTIONS

Minimum of 20 guests / Served until 11:30 am

Classic Continental Breakfast

Orange & Cranberry Juices
Assorted Miniature Bagels,
Muffins & Danish
Butter, Cream Cheese, & Jellies
Fresh Sliced Fruit
Assorted Flavored Yogurt
Assorted Cereal
Freshly Brewed Coffee, Decaffeinated Coffee
and Hot Tea
Bottled Water
\$13.95

Deluxe Continental Breakfast

Orange, Cranberry, & Apple Juices
Assorted Miniature Bagels, Muffins, Danish,
Cinnamon Rolls, & Scones
Butter, Cream Cheese, & Jellies
Fresh Sliced Fruit & Berries
Vanilla Bean Parfait with Fresh Fruit & Granola
Assorted Cereal
Freshly Brewed Coffee, Decaffeinated Coffee
and Hot Tea
Bottled Water
\$14.95

Great Start Healthy Continental Breakfast

Orange, Cranberry, & Apple Juices
Miniature Whole Grain Bagels
Butter, Cream Cheese, & Jellies
Hard Boiled Eggs
Fresh Sliced Fruit & Berries
Fresh Whole Fruit
Vanilla Bean Parfait with Fresh Fruit & Granola
Freshly Brewed Coffee, Decaffeinated Coffee
and Hot Tea
Bottled Water
V8
\$14.95

BREAKFAST BUFFET SELECTIONS

Minimum of 25 guests / Served until 11:30 am

Rise & Shine Breakfast Buffet

Orange & Cranberry Juices
Assorted Miniature Bagels & Muffins
Butter, Cream Cheese, & Jellies
Fresh Sliced Fruit
Scrambled Eggs
Crisp Bacon, Sausage or Turkey Sausage
Home fries
Freshly Brewed Coffee, Decaffeinated Coffee
and Hot Tea
\$15.95

Executive Breakfast Buffet

Orange, Cranberry & Apple Juices
Assorted Miniature Bagels, Muffins, Danish,
Donuts, Cinnamon Rolls, Scones & Croissants
Butter, Cream Cheese, & Jelly
Fresh Sliced Fruit & Berries
Vanilla Bean Parfait with Fresh Fruit & Granola
Assorted Cereal
Scrambled Eggs
Crisp Bacon, Sausage or Turkey Sausage
French Toast, Waffles, or Multigrain Pancakes
Home fries
Freshly Brewed Coffee, Decaffeinated Coffee
and Hot Tea
\$18.95

Great Start Healthy Breakfast Buffet

Orange, Cranberry, & Apple Juices
Bottled Water & V8
Miniature Whole Grain Bagels
Butter, Cream Cheese, & Jellies
Fresh Sliced Fruit & Berries
Fresh Whole Fruit
Vanilla Bean Parfait with Fresh Fruit & Granola
Scrambled Egg Whites with Spinach & Tomato
Turkey Sausage
Multigrain Pancakes
Freshly Brewed Coffee, Decaffeinated Coffee
and Hot Tea
\$18.95

SIGNATURE BRUNCH BUFFET

Minimum of 50 guests | Served until 3 pm

\$32.95

Orange, Cranberry, & Apple Juices
Assorted Breakfast Pastries
Butter, Cream Cheese, & Jellies
Fresh Sliced Fruit & Berries
Vanilla Bean Parfait with Fresh Fruit & Granola

Chef Attended Omelet Station

Toppings to Include: Bacon, Ham, Sausage,
Cheddar, Mozzarella, Peppers, Onions,
Mushrooms, Tomatoes & Spinach

Crisp Bacon & Sausage

Home Fries

French Toast or Multigrain Pancakes

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

Choose One Entree:

Chicken Francaise

Egg battered chicken breast medallions in a
lemon white wine sauce

Blackened Chicken Bruchetta

Seared cajun crusted chicken breast, on a bed
of sauteed spinach topped with tomato
bruchetta and a balsamic glaze

Pork Loin Murphy

Seared pork medallions with sweet Italian sausage,
mushrooms, onions, hot and sweet peppers,
roasted potato, white wine & fresh herbs

Shrimp Scampi a La Vegetali

Seared chicken breast, spinach, artichokes &
cherry tomatoes in a garlic white wine sauce

Spinach Eggplant Lasagna

Egg battered eggplant layered with sauteed
spinach, ricotta, mozzarella and marinara

Wild Rice Pilaf

Vegetable Medley

BREAKFAST & BRUNCH BUFFET ENHANCEMENTS

Creative Stations- Chef Attended

*Stations are offered with any
Breakfast Buffet Selection*

Egg Station \$6 - Toppings to Include: Bacon,
Ham, Sausage, Cheddar, Mozzarella, Peppers,
Onions, Mushrooms, Tomatoes & Spinach

Belgian Waffle Station \$6 - Homemade Waffles
Cooked to Order, Strawberry Sauce,
Whipped Cream, Butter, Chopped Nuts and
Maple Syrup

Carving Board \$7 - Oven Roasted Turkey, Pork
Loin or Beef Tenderloin



Boxed Lunches

Served with Appropriate Dressing, Side Salad, Chips, Cookies, whole fruit and your choice of Beverage (Iced Tea, Water, Coke, Diet Coke or Sprite)

Healthy Veggie- \$11.95

Balsamic grilled eggplant, zucchini and squash with tomato & mozzarella on healthy bread

Ham or Turkey Ciabatta - \$12.95

with Swiss cheese, lettuce & tomato

Chicken Caesar - \$13.95

Sun-dried tomato wrap with shaved parmesan

Homemade Chicken or Tuna Salad- \$13.95

Sun-dried tomato wrap with lettuce and tomato

Avocado Greens - \$11.95

Avocado, cucumber, onion, tomato, hummus, and arugula on multigrain flatbread



Luncheons

LIGHT LUNCHEON BUFFET

Minimum of 20 guests/Served from 11:30-3:30
\$18.95

Choice of Salad

Fresh Garden Salad with Balsamic
& Ranch Dressing
Traditional Caesar Salad with Parmesan
Cheese & Croutons

Assorted Sandwiches & Wraps (Choice of 3)

- Chicken, Tuna or Egg Salad on Focaccia with Lettuce & Tomato
- Oven Roasted Turkey & Swiss Cheese Sandwich with Lettuce & Tomato
- Balsamic Chicken Sandwich with Grilled Vegetables & Mozzarella Cheese
- Classic Chicken Caesar Wrap
- Avocado Greens Wrap (An Atlantic Club Favorite)
- Grilled Vegetable Sandwich with Spinach and Balsamic glaze
- Southwest Chicken Wrap
- Mediterranean Chicken Wrap with Arugula, tomato, olives & Feta Cheese

Includes

Deli Pickles
Cookie & Brownie Platter
Fresh Sliced Fruit Platter
Iced Tea, Soft Drinks, Water
Freshly Brewed Coffee, Decaffeinated
Coffee and Hot Tea

DELUXE LUNCHEON BUFFET

Minimum of 20 guests/Served from 11:30-3:30
\$19.95

Soup Du Jour

Choice of Salad

Fresh Garden Salad with Balsamic
& Ranch Dressing
Traditional Caesar Salad with Parmesan
Cheese & Croutons

Choice of Accompaniment

Pasta Salad
Macaroni or Salad
Cucumber Salad
Coleslaw
Hummus Platter

Assorted Sandwiches & Wraps (Choice of 5)

- Chicken, Tuna or Egg Salad on Focaccia with Lettuce & Tomato
- Oven Roasted Turkey & Swiss Cheese Sandwich with Lettuce & Tomato
- Balsamic Chicken Sandwich with Grilled Vegetables & Mozzarella Cheese
- Classic Chicken Caesar Wrap
- Avocado Greens Wrap an Atlantic Club favorite
- Grilled Vegetable Sandwich with Spinach and Balsamic glaze
- Southwest Chicken Wrap
- Mediterranean Chicken Wrap with Arugula, tomato, olives & Feta Cheese
- California Turkey Wrap

Includes

Deli Pickles
Cookie & Brownie Platter
Fresh Sliced Fruit Platter
Iced Tea, Soft Drinks, Water
Freshly Brewed Coffee, Decaffeinated Coffee
and Hot Tea

EXECUTIVE HOT LUNCHEON BUFFET

Minimum of 25 guests/Served from 11:30-3:30
\$24.95 & Kids Under 12 \$12.95

Choice of Salad

Fresh Garden Salad with Balsamic
& Ranch Dressing
Traditional Caesar Salad with
Parmesan Cheese and Croutons

Assorted Sandwiches & Wraps (Choice of 3)

- Chicken, Tuna or Egg Salad on Focaccia with Lettuce & Tomato
- Oven Roasted Turkey & Swiss Cheese Sandwich with Lettuce & Tomato
- Balsamic Chicken Sandwich with Grilled Vegetables & Mozzarella Cheese
- Classic Chicken Caesar Wrap
- Avocado Greens Wrap (an Atlantic Club favorite!)
- Mediterranean Chicken Wrap with Arugula, Tomato, Olives & Feta Cheese

Choice of Hot Entrée

Chicken Francaise

Egg battered chicken breast medallions in a lemon white wine sauce

TAC Chicken

Marinated grilled chicken, layered with eggplant, zucchini, squash & tomato in au jus topped with crumbled goat cheese

Chicken Scampi

Seared chicken breast, spinach, artichokes & cherry tomatoes in a garlic white wine sauce

Herb Roasted Pork Loin

Sliced thin topped with a wild mushroom Madera demi

Spinach Eggplant Lasagna

Egg battered eggplant layered with sauteed spinach, ricotta, mozzarella and marinara

Eggplant Rolatini

A delicious blend of Italian cheeses, wrapped in egg battered eggplant layered with mozzarella and marinara

Choice of Starch

Five Grain Rice Pilaf
Roasted Red Bliss Potatoes
Penne alla Vodka

Choice of Vegetable

Balsamic Marinated Grilled Vegetables
String Beans Almandine
Steamed Vegetable Medley

Includes

Deli Pickles
Cookie & Brownie Platter
Canolis
Fresh Sliced Fruit Platter
Iced Tea, Soft Drinks, Water
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

SPA LUNCHEON BUFFET

Minimum of 20 guests/Served from 11:30-3:30
\$17.95

Soup Du Jour

Choice of Salad

Fresh Garden Salad with Balsamic & Ranch Dressing

Mediterranean Salad

Choice of Accompaniment

Cucumber Salad

Healthy Slaw

Hummus Platter

Bruschetta Platter

Assorted Wraps & Platters (Choice of 3)

- Chicken, Tuna or Egg Salad Platter with Lettuce & Tomato
- Mediterranean Chicken Platter with Grilled Vegetables & Feta Cheese
- Oven Roasted Turkey & Swiss Cheese Roll-ups with Lettuce & Tomato
- Avocado Greens Roll-up
- Grilled Vegetable, fresh Mozzarella & Spinach Roll-up with Balsamic Glaze

Includes

Deli Pickles

Fresh Sliced Fruit Platter

Angel Food Cake with Strawberries & Whipped Cream

Unsweetened Iced Tea & Fruit Infused Water

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea



Afternoon Breaks

Zen Break - \$9.95

Yogurt
Trail mix
Roasted mixed nuts
Dried fruit
Whole fresh fruit
Green tea
Bottled water & iced tea

Nutrition Break - \$10.95

Hard Boiled Eggs
Assorted Nutritional Bars
Fresh vegetable crudité's Hummus
Bruschetta with whole grain Chips
Whole Fresh Fruit
Bottled Water & Iced tea

Afternoon Tea Break

Miniature scones served with butter & jelly
Tea sandwiches
(3 pieces per person)
Chicken salad
Cucumber & dill
Tuna salad
Smoked salmon
Fresh fruit with honey-yogurt dipping sauce
Regular & decaffeinated coffee
Assortment of regular & herbal tea

The Ice Cream Social - \$10.95 (1-hour of attendant service)

Premium vanilla ice cream
Sugar cones
Traditional toppings:
Fresh bananas
Fresh strawberries
Chocolate sauce
Caramel sauce
Chopped nuts
Real whipped cream
Maraschino cherries
Bottled Water & Iced teas



Special Event Dinners

HORS D' OEUVRES OPTIONS

Cold

Marinated Shrimp with Cucumber & dill
Iced Jumbo Shrimp with Horseradish
Cocktail Sauce
Tenderloin of Beef on Crostini with Garlic Aioli
Atlantic Smoked Salmon Pinwheel with Lemon
Caper Aioli
Pepper Seared Tuna with Cucumber Wasabi
on a Wonton Crisp
Olive Tapenade on Crustini
Tomato & Mozzarella Caprese Skewer
Goat Cheese Stuffed Endive

Reception Displays

Cheese Board

An assortment of swiss, cheddar, pepperjack,
provelone accompanied with various crackers

Garden Vegetable Crudités

An array of fresh seasonal vegetales served
with an herbed ranch dip

Smoked Salmon

Caper, chopped egg, onions, bagel chips, cream
cheese

Mediterranean platter

Marinated grilled vegetables, roasted red
peppers, artichokes, feta cheese, kalamata
olives, hummus, grilled baguette

Antipasto

Genoa salami, prosciutto, cappicola, soppressata,
provolone, fresh mozzarella, artichokes, olives,
pepporchini peppers

Jumbo Shrimp Cocktail

Hot

Raspberry & Brie En Croute
Smoked Bacon Wrapped BBQ Scallops
Sausage & Goat cheese Stuffed Mushroom
Crispy Coconut Shrimp with Sweet Jamaican
Relish Aioli
Mini Crab Cakes Dijon Aioli
Vegetable Spring Rolls
Parmesan Artichoke & Spinach Crostini
Sesame Ginger Marinated Chicken Satay

Seasonal Fresh Sliced Fruit Platter

Bruschetta Platter

Fresh tomato with fresh mozzarella in a white
balsamic vinegarettte served with grilled baguette

Sushi Display (Market Price)

Chef Attended Action Stations

Salad Bar

Italian Pasta & Risotto

Asian Stir Fry

Sante Fe Quesadilla

Slider Station

Carving Board

Oven Roasted Turkey, pork loin, beef tenderloin,
Salmon, Virginia Ham, Prime Rib

TWO HOUR COCKTAIL MENU

Minimum of 25 guests

Display

Choice of three

Passed Hours D'Oeuvres

Choice of five

Open Beer & Wine Bar \$32

Premium Open Bar \$36

Additional Hours

\$10 Beer & Wines | \$15 Premium

Chicken Scampi ala Vegetali

Seared chicken breast, spinach, artichokes & cherry tomatoes in a garlic white wine sauce

Herb Roasted Pork Loin

Sliced thin topped with a wild mushroom Madera demi

Pork Loin Murphy

Seared pork medallions with sweet Italian sausage, mushrooms, onions, hot and sweet peppers, roasted potato, white wine & fresh herbs

Sausage, Peppers & Onions

Sweet Italian Sausage sautéed with peppers and onions in garlic oil finished with marinara sauce

Spinach Eggplant Lasagna

Egg battered eggplant layered with sauteed spinach, ricotta, mozzarella and marinara

Eggplant Rolatini

A delicious blend of italian cheeses, wrapped in egg battered eggplant layered with mozzarella and marinara

Choice of Starch

Five Grain Rice Pilaf
Roasted Red Bliss Potatoes
Penne alla Vodka

Choice of Vegetable

Balsamic Marinated Grilled Vegetables
String Beans Almandine
Vegetable Medley

Dessert

Cookie & Brownie Platter
Fresh Sliced Fruit Platter
Soft Drinks
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

BASIC DINNER BUFFET

Minimum of 25 guests

\$32.95 & Kids Under 12 \$13.95

Appetizer Display

Choice of Two

Choice of Salad

Fresh Garden Salad with Balsamic & Ranch Dressing
Traditional Caesar Salad with Parmesan Cheese and Croutons

Choice of Hot Entrée

Chicken Francaise

Egg battered chicken breast medallions in a lemon white wine sauce

TAC Chicken

Marinated grilled chicken, layered with eggplant, zucchini, squash & tomato in au jus topped with crumbled goat cheese

Chicken Murphy

Seared chicken breast with sweet Italian sausage, mushrooms, onions, hot and sweet peppers, roasted potato, white wine & fresh herbs

ELEGANT DINNER BUFFET

Minimum of 25 guests

\$42.95 & Kids Under 12 \$15.95

Appetizer Display

Choice of two

Choice of Salad

Fresh Garden Salad with Balsamic & Ranch Dressing

Traditional Caesar Salad with Parmesan Cheese and Croutons

Choice of Hot Entrée

Chicken Francaise

Egg battered chicken breast medallions in a lemon white wine sauce

Chicken Murphy

Seared chicken breast with sweet Italian sausage, mushrooms, onions, hot and sweet peppers, roasted potato, white wine & fresh herbs

Chicken Scampi ala vegetali

Seared chicken breast, spinach, artichokes & cherry tomatoes in a garlic white wine sauce

Herb Roasted Pork Loin

Sliced thin topped with a wild mushroom Madera demi

Pork Loin Murphy

Seared pork medallions with sweet Italian sausage, mushrooms, onions, hot and sweet peppers, roasted potato, white wine & fresh herbs

Sausage, Peppers & Onions

Sweet Italian Sausage sautéed with peppers and onions in garlic oil finished with marinara sauce

Spinach Eggplant Lasagna

Egg battered eggplant layered with sauteed spinach, ricotta, mozzarella and marinara

Eggplant Rolatini

A delicious blend of italian cheeses, wrapped in egg battered eggplant layered with mozzarella and marinara

Choice of Starch

Five Grain Rice Pilaf

Roasted Red Bliss Potatoes

Penne alla Vodka

Choice of Vegetable

Balsamic Marinated Grilled Vegetables

String Beans Almandine

Vegetable Medley

Dessert

Cookie & Brownie Platter

Canolis

Fresh Sliced Fruit Platter

Soft Drinks

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea



EXTRAVAGANT CELEBRATIONS DINNER BUFFET

Minimum of 75 guests

Four Hour Open Bar Featuring Premium Brand Liquors

Cocktail Hour

One hour cocktail reception featuring a selection of six passed hors d'oeuvres and two appetizer displays

Reception

Chef Attended Station

Choice of Salad

Fresh Garden Salad with Balsamic & Ranch

Dressing

Traditional Caesar Salad with Parmesan Cheese and Croutons

Choice of Two Hot Entrées

Chicken Francaise

Egg battered chicken breast medallions in a lemon white wine sauce

TAC Chicken

Marinated grilled chicken, layered with eggplant, zucchini, squash & tomato in au jus topped with crumbled goat cheese

Chicken Murphy

Seared chicken breast with sweet Italian sausage, mushrooms, onions, hot and sweet peppers, roasted potato, white wine & fresh herbs

Chicken Scampi ala vegetali

Seared chicken breast, spinach, artichokes & cherry tomatoes in a garlic white wine sauce

Stuffed Boneless Pork Loin

Spinach, roasted pepper & Mozzarella with balsamic demi glace

Pork Loin Murphy

Seared pork medallions with sweet Italian sausage, mushrooms, onions, hot and sweet peppers, roasted potato, white wine & fresh herbs

Pork Saltimbocca

Seared pork medallions with prosciutto, mozzarella & sage in a white wine demi glace

Blackened Salmon Bruschetta

Pan seared wild caught salmon on a bed of sautéed spinach topped with tomato Bruschetta & fresh Basil

Spinach Eggplant Lasagna

Egg battered eggplant layered with sauteed spinach, ricotta, mozzarella and marinara

Eggplant Rolatini

A delicious blend of italian cheeses, wrapped in egg battered eggplant layered with mozzarella and marinara

Roasted Vegetable Lasagna

Seasonal oven roasted vegetables layered with pesto alfredo, ricotta, and mozzarella

Choice of Starch

Five Grain Rice Pilaf

Penne alla Vodka

Herb Roasted Potatoes

Garlic Mashed Potato

Whipped Sweet Potatoes with Ginger & Orange Essence

Choice of Vegetable

Balsamic Marinated Grilled Vegetables

String Beans Almandine

Vegetable Medley

Dessert

Viennese Display

Fresh Sliced Fruit Platter

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

YOUNG ADULT DINNER BUFFET

Minimum of 50 guests

Ages 3-15 \$34.95

Dinner

Pizza Bagels

Mozzarella Sticks

Beef or Veggie Sliders

All Beef Hot Dogs

Chicken Fingers & French Fries

Macaroni & Cheese or Penne Vodka

Soft Pretzels

Soft Drinks

Dessert

Ice-Cream Sundae Bar

Occasional Half Sheet Cake

Adults | \$68.95

Young Adults (13-20) | \$43.95

Kids Under 12 | \$15.95

THEMED BUFFET MENUS

25 person minimum

**LUNCH OR DINNER OPTION
DIFFERENT PRICED**

Simple BBQ - \$16.95

Hamburgers
All Beef Hot dogs
BBQ Chicken
Potato salad
Macaroni salad or coleslaw
Jersey Corn on the Cobb
Sliced Watermelon
Lettuce, tomato, onion, American cheese
& pickle platter
Pink Lemonade & Water

Jersey Shore Picnic - 18.95

Garden Salad
Potato salad, Macaroni salad or coleslaw
Hamburgers
Beef Hot Dogs with Sauerkraut
BBQ Chicken
Sausage Peppers & Onions
Jersey Corn on the Cobb
Sliced Watermelon
Lettuce, tomato, onion, American cheese & pickle
platter
Cookie Platter
Soft Drinks

Upscale Picnic (50+ people) - \$32.95

Garden Salad
Potato salad, Macaroni salad or coleslaw
Pesto Pasta salad, mozzarella tomato salad or
cucumber salad
Carved Filet Mignon
Country Shrimp Boil - Includes shrimp, red bliss
potatoes, corn on the cob and andouille sausage
BBQ Chicken
Jersey Corn on the Cobb
Sliced Watermelon
Cookie Platter
Soft Drinks

Light & Healthy Grilling - \$20.95

Garden salad
Cucumber Salad
Veggie Burgers
Turkey Burgers
Chicken Kabobs
Jersey Corn on the Cobb
Sliced Watermelon
Lettuce, tomato, onion, American cheese & pickle
platter

Southern BBQ - \$24.95

Potato Salad or Coleslaw
BBQ Pulled Pork
Baby Back Ribs
Fried Chicken Wings
Baked Beans
Jersey Corn on the cob
Sliced Watermelon

Island Tropical - \$24.95

Island Baby Greens Salad
Tropical Fruit display
Tomato & Cucumber Salad
Ginger Glazed Chicken with pineapple salsa
Pineapple Teriyaki pepper steak
Coconut Fried Rice Pilaf
Pineapple upside down cake

ALA CART MENU

Soups - \$9.95 Prices per quart

Chicken Vegetable with Noodle or Rice

Black Bean Cilantro

Italian Wedding

Sweet Potato Bisque

Eggplant (vegan)

Butternut Squash Bisque

Pasta Fagioli (vegan)

Salad Greens

Small (10 servings)

Medium (20 servings)

Large (40 servings)

Garden Vegetable Salad \$25/\$45/\$90

Mixed field greens, cucumber, red onion, carrot, tomato & Garlic herb croutons with your choice of dressing

Classic Caesar \$30/\$55/\$110

Crisp romaine, parmesan, garlic herb croutons & creamy Caesar dressing

Apple Craisin \$30/\$55/\$110

Spring mix, cucumber, crumbled blue cheese, craisins, candied walnuts & sliced apples with balsamic dressing

Mediterranean \$30/\$55/\$110

Arugula mix, roasted red pepper, tomato, olives, artichoke hearts & feta with red wine vinaigrette

Antipasto Salad \$35/\$65/\$125

Romaine, cucumber, red onion, ham, salami, provolone, peperoncini peppers, olives and artichokes

Accompaniment Salads

Small (10 servings)

Medium (20 servings)

Large (40 servings)

Pesto Tortellini \$40/\$75/\$150

Baby Spinach, roasted pepper, & olives in a fresh basil pesto with parmesan cheese

Fusilli Santorini \$35/\$65/\$125

Arugula, cucumber, artichoke, grape tomato, capers & feta cheese in red wine vinaigrette

Creamy Red Bliss Potato Salad \$25/\$45/\$90

Celery, onion, carrot, & diced egg in a light & creamy Dijon dill sauce

Mozzarella Delight \$35/\$65/\$125

Bocconcini mozzarella, grape tomato, red onion, basil in white balsamic vinaigrette

Marinated Cucumber \$30/\$55/\$110

English cucumbers, bell peppers, red onions, & fresh dill in a white balsamic vinaigrette

Appetizers

Half Pan (10 servings)

Full Pan (20 servings)

Honey BBQ or Spicy Buffalo Wings \$35/\$65

Artichoke Francaise \$35/\$65

Egg battered in a lemon white wine sauce

Stuffed Mushroom Caps

Spinach & Feta \$24/\$45

Sweet Italian Sausage & Parmesan \$30/\$55

Crab with Lemon Butter \$30/\$55

Sliders

Chicken \$25/\$45

Veggie \$25/\$45

Angus Beef \$30/\$60

BBQ Pulled Pork \$35/\$70

Crab Cakes \$40/\$75

Skewers (Price per piece)

Fresh Seasonal Fruit with Lime Yogurt Dressing
\$1.25

Tomato- Mozzarella with Balsamic Blaze
\$1.50

Chicken-Pineapple with Honey Cayenne Glaze
\$1.75

Marinated Sirloin with Blackberry Glaze
\$2.25

Signature Platters

Small 12" Platter
Medium 16" Platter
Large 18" Platter

Cheese Board - \$55/\$85/\$115
An assortment of Swiss, Cheddar, Pepperjack, Provelone Accompanied with Various Crackers

Garden Vegetable Crudité's - \$30/\$55/\$80
An array of fresh seasonal vegetables served with an herbed ranch dip

Smoked Salmon -Market Price
Caper, chopped egg, onions, bagel chips, cream cheese

Mediterranean platter - \$35/\$60/\$85
Marinated Grilled Vegetables, Roasted Red Peppers, Artichokes, Feta Cheese, Kalamata Olives, Hummus, Grilled Baguette

Antipasto - \$55/\$85/\$115
Genoa salami, prosciutto, cappicola, soppressata, provolone, fresh mozzarella, artichokes, olives, pepporchini peppers

Jumbo Shrimp Cocktail - Market Price

Seasonal Fruit Platter - \$30/\$55/\$80
An array of fresh seasonal fruits and berries served with a lime yogurt dip

Bruschetta Platter - \$30/\$55/\$80
Fresh tomato with fresh mozzarella in a white balsamic vinegarette Served with grilled baguette

Entrees

Half Tray (12-15 servings)

Full Tray (25-30 servings)

Chicken

Chicken Francaise - \$45/\$85
Egg battered chicken breast medallions in a lemon white wine sauce

TAC Chicken \$45/\$85
Pesto marinated grilled chicken, layered with eggplant, zucchini, squash, topped with diced tomato and crumbled goat cheese

Blackened Chicken Bruchetta \$45/\$85
Seared cajun crusted chicken breast, on a bed of sauteed spinach topped with tomato bruchetta and a balsamic glaze

Chicken Murphy \$45/\$85
Seared chicken breast with sweet Italian sausage, mushrooms, onions, hot and sweet peppers, roasted potato, white wine & fresh herbs

Chicken Scampi a La Vegetali \$45/\$85
Seared chicken breast, spinach, artichokes & cherry tomatoes in a garlic white wine sauce

Pork

Herb Roasted Pork Loin - \$45/\$85
Sliced thin topped with a wild mushroom Madera demi

Stuffed Boneless Pork Loin - \$45/\$85
Spinach, roasted pepper & Mozzarella with balsamic demi glaze
Herb Stuffing with pan gravy
Cordon Bleu with Ham, Swiss & Honey Dijon glaze

Pork Loin Murphy - \$45/\$85
Seared pork medallions with sweet Italian sausage, mushrooms, onions, hot and sweet peppers, roasted potato, white wine & fresh herbs

Pork Saltimbocca - \$45/\$85
Seared pork medallions with prosciutto, mozzarella & sage in a white wine demi glaze
Sausage, Peppers & Onions - \$40/\$75
Sweet Italian Sausage sautéed with peppers and onions in garlic oil finished with marinara sauce

Seafood

Blackened Salmon Bruschetta - \$60/\$115
Pan seared wild caught salmon on a bed of sautéed spinach topped with tomato Bruschetta & fresh Basil

Shrimp Scampi a La Vegetali - Market Price
Seared chicken breast, spinach, artichokes & cherry tomatoes in a garlic white wine sauce

Roasts - Market Price

Prime Rib
Filet Mignon
Side of Salmon
Oven Roasted Turkey

Vegetarian

Spinach Eggplant Lasagna - \$40/\$75
Egg battered eggplant layered with sauteed spinach, ricotta, mozzarella and marinara

Eggplant Rolatini - \$40/\$75
A delicious blend of italian cheeses, wrapped in egg battered eggplant layered with mozzarella and marinara

Roasted Vegetable Lasagna - \$40/\$75
Seasonal oven roasted vegetables layered with pesto alfredo, ricotta, and mozzarella

Vegetarian Paella (GF) Vegan - \$40/\$75
saffron rice cooked with peas, corn, bell peppers, carrots, mushrooms, zucchini, potato, savory herbs and white wine

Pasta Dishes

Penne alla Vodka - \$35/\$70
Availbale with Chicken (\$40/\$75)

Fusilli ala Roma - \$35/\$70
Sautéed mushrooms, roasted eggplant, cherry tomato, broccoli, & peas in a light tomato blush sauce

Penne Pomadora - \$35/\$70
Diced plum tomatoes & basil, garlic & onion
Vienna Three Cheese Tortellini - \$45/\$85
Arugula, artichoke, roasted peppers, scallions in a light cream sauce

Sides

Five Grain Rice Pilaf - \$30/\$55
Herb Roasted Potatoes - \$30/\$55
Garlic Mashed Potato - \$35/\$65
Whipped Sweet Potatoes with ginger & Orange Essence - \$35/\$65
Balsamic Marinated Grilled Vegetables - \$35/\$65
Vegetable Medley - \$35/\$65

Desserts (Prices per piece)

Assorted Fresh Baked Cookies - \$0.75
Brownies - \$0.75
Chocolate Covered Strawberries - \$1.50
Chocolate Covered Pretzels - \$0.50
Cannolis - \$1.50

Specialty Desserts

Watermelon Boat custom carved for your event *Priced accordingly.*
Special Occasion Cupcakes *Priced accordingly.*

Bar & Wine

BAR OPTIONS

Standard Bar Setup

Svedka Vodka
Bicardi Rum
Dewar's Scotch
Jose Cuervo Tequila
House Gin
Jim Bean Bourbon
Canadian Club Whiskey
Sweet/Dry Vermouth

Beer

Bud Lite, Coors Lite, Heinekin, Corona

Wine

White - House Chardonnay and Pino Grigio

Red - House Merlot and Cabernet Sauvignon

Open Bar

\$12.00 per person per hour
\$8.00 per person each additional hour

Charge By Consumption

Cocktail - \$7.00
Domestic Beer - \$4.00
Imported Beer - \$5.00
Wine - \$6.00
Bottled Water - \$3.00
Soda - \$3.00

Beer and Wine Only

\$10.00 per person per hour
\$8.00 per person each additional hour

Champagne Toast, Mimosas or Sangria

\$4.00 per person

PREMIUM BAR OPTIONS

Standard Bar Setup

Absolute Vodka
Myers Rum/Malibu Rum
Dewar's Scotch
Cuervo "Gold" Tequila
Tanqueray Gin
Jack Daniels Bourbon
Southern Comfort Whiskey
Sweet/Dry Vermouth

Beer

Bud, Coors Lite, Heinekin, Corona

Wine

White - Premium Chardonnay and Pino Grigio

Red - Premium Merlot and Cabernet Sauvignon

Open Bar

\$14.00 per person per hour
\$10.00 per person each additional hour

Charge By Consumption

Cocktail - \$8.00
Domestic Beer - \$4.00
Imported Beer - \$5.00
Wine - \$7.00
Bottled Water - \$3.00
Soda - \$3.00

Beer and Wine Only

\$11.00 per person per hour
\$9.00 per person each additional hour

Champagne Toast, Mimosas or Sangria

\$4.00 per person



Banquet Policies

BANQUET POLICIES


Facility Rental Fee

The facility rental fee includes four hours, in the main clubhouse, of supervised activities, basketball courts, and racquetball courts, indoor swimming pool, exercise studios, men's and women's locker rooms, café and sports bar party area.

Food And Beverage

All food and beverages are provided by The Atlantic Club Caterers. Food will be available during a pre-determined time frame: Seven percent (7%) New Jersey Sales Tax and Twenty percent (20%) service charge will be added to the final bill. The Service Charge will not be applied to the Facility Rental Fee. The Atlantic Club Catering Staff will serve the food, soft drinks, beer and wine, and provide clean-up services throughout the event.

1. All federal, state, city and municipal taxes, tips and service charges, applicable to this Function, are in addition to the prices set forth on the front of this agreement (unless the proper tax is indicated on the front side), and shall be paid by guest in accordance with payment policy set forth in this agreement.
2. No food or beverages of any kind will be permitted to be brought into function space by the guest, their attendees or invitees. All food, liquor and liquid refreshments shall be supplied by The Atlantic Club, unless otherwise agreed to in advance by The Atlantic Club.
3. Guest agrees to begin its function promptly at the scheduled time and Guest, its attendees or invitees agree to vacate the designated function space at the closing hour indicated, unless The Atlantic Club and Guest mutually agree on an extension of the closing hour (additional charges may be applicable). Guest agrees to reimburse The Atlantic Club for any overtime wage payments, expenses, expenses and damages incurred or sustained by The Atlantic Club because of Guest's failure to comply with terms and conditions contained in this agreement.
4. Any decorations, which Guest desires to use, shall be approved in advance by The Atlantic Club. Any decorations, which constitute a fire hazard in The Atlantic Club's sole opinion, shall not be permitted. Decorations shall not be attached to The Atlantic Club's premises in any fashion. Guest shall remove all Guest supplied decorations and property from The Atlantic Club at the expiration of its function. Guest will make reasonable effort to prevent damage to The Atlantic Club by their attendees and will reimburse the Atlantic Club for any damage. The Atlantic Club may remove any person from the Function or The Atlantic Club's premises as it believes necessary in its sole judgment.
5. Guest shall inform The Atlantic Club in advance if Guest intends to contract for music, other forms of entertainment or any other service in conjunction with its function. The Atlantic Club reserves the right to approve any music, other forms of entertainment or any other service. The Atlantic Club's exclusion shall be binding on Guest. Guests are responsible for hiring and payment of entertainment. If necessary, Guests are responsible to pay for dance floor rental



6. In the event of breach of this agreement by Guest, The Atlantic Club reserves the right to cancel this agreement with notice and without liability to the Guest. The amount deposited by the Guest for use of space shall be retained by The Atlantic Club as damages, but this shall not preclude The Atlantic Club from recovering any additional damages, including attorney's fees, sustained or incurred by reason of the breach of this agreement by Guest.

7. THIS AGREEMENT IS CONTINGENT UPON THE ABILITY OF THE ATLANTIC CLUB TO PERFORM ITS OBLIGATIONS HEREUNDER, and is subject to strikes, labor disputes, electrical blackouts or shortages, damage or destruction of The Atlantic Club, accidents or other causes beyond the Atlantic Club's control. In no event shall The Atlantic Club be liable to the space reserved herein that cannot be made available to the Guest. The Atlantic Club reserves the right to substitute comparable accommodations for the function, which substitution shall be deemed by the Guest as full performance under this agreement. The Atlantic Club's discretion as to comparability of accommodations shall be binding on Guest.

8. In the event that this agreement is signed in the name of a corporation, partnership, association, club or society, the person signing this agreement represents to The Atlantic Club that such person has the authority to sign this agreement, and that in the event that such person is not so authorized, such person will be individually liable for any payment and performance owed by Guest pursuant to this agreement.

9. Upon execution of this agreement, Guest shall deposit \$500 of the total prove to be paid under this agreement. SAID DEPOSIT SHALL BE NON-REFUNDABLE. Any changes made by Guest after the execution of the agreement shall not be binding on The Atlantic Club unless Guest shall pay The Atlantic Club in full any amount and tax owed for such charge. Guest shall pay the balance of the total amount owed under this agreement, based on the "guaranteed count" at least three weeks (21 days) prior to the function. Additional charges for attendees over and above the guaranteed count are payable at the time of the Function. All payments shall be in cash, certified check or credit card unless The Atlantic Club approves the Guest's credit in advance.

10. Guest agrees that The Atlantic Club shall not be liable for the theft, loss, damage or destruction of any property of Guest, its attendees or invitees.

11. The Atlantic Club reserves the right to cancel this agreement by written notice to Guest within ten (10) days of the date of this agreement if The Atlantic Club is unable to obtain satisfactory credit references for Guest and if Guest does not elect to pay in advance all charges, which the Atlantic Club estimates will become due under this agreement.

12. The Atlantic Club reserves the right to prohibit Guest, its invitees or attendees from removing any food or beverages from The Atlantic Club.

13. Guest shall comply with all applicable federal, state and local statues, orders, ordinances, rules and regulations including, but not limited to, all rules and regulations regarding public assemblies, and secure any licenses and permits where necessary.



THE ATLANTIC CLUB
