

The
SMOKE RISE
Club
VILLAGE INN



Banquet Menu





Brunch Buffet Menu

Soft Beverages, Juices, Coffee & Tea Included

Enjoy the Following

Assorted Miniature Muffins, Danishes, Croissants & Bagels

Applewood Smoked Bacon *GF

Seasoned Breakfast Potatoes *GF

Smoke Rise Salad *GF ~ *Mixed Baby Greens with Grape Tomatoes,
Shaved Red Onion, Shredded Carrots, Cucumber, House Vinaigrette*

Choice of Four

(Add Additional Selections at \$5.95 Each)

Buttermilk Pancakes ~ *Local Maple Syrup*

Traditional French Toast ~ *Local Maple Syrup*

Scrambled Eggs *GF

Country Scrambled Eggs *GF ~ *Peppers, Onion, Cheese*

Traditional Eggs Benedict

Chef's Quiche Creation

Blueberry or Cheese Blintze ~ *Macerated Strawberries*

Orecchiette Pasta ~ *Creamy Pesto*

Traditional Penne Ala Vodka ~ *Blush Sauce, Parmesan Cheese*

Panko Chicken ~ *Vodka Sauce, Peas, Pancetta, Melted Mozzarella*

Chicken Francaise ~ *Lemon Butter White Wine Sauce*

Lemon and Rosemary Grilled Chicken *GF ~ *Shallot Broth, Balsamic Glaze*

Pan Roasted Salmon *GF ~ *Brown Sugar Mustard Glaze*

Salmon Piccata *GF ~ *White Wine & Lemon, Capers*

Shrimp Scampi *GF ~ *White Wine & Lemon Sauce, Saffron Rice*

Chef's Dessert Table

Chef's Daily Dessert Creation, Tropical Fruit Salad & Club Baked Cookies

Add an Ice Cream Bar ~ \$5.95

Vanilla & Chocolate Ice Cream with Assorted Mix Ins

Price Per Person: \$56.95

(Plus N.J. Sales Tax and 20% Service Charge)

The Service Charge is Retained by the Inn and not Considered a Gratuity

Brunch Additions

Omelet Station (\$125 Chef's Fee)

Fresh Eggs, Traditional Mix Ins - \$6.95

Traditional Smoked Salmon and Gravlax Display

with Red Onion and Capers - \$9.95

GF - Gluten Free

Self-Serve Mimosa Open Bar ~ \$12.00 First Hour / \$4.00 Per Person Each Additional Hour

House Champagne Served with a Variety of Juices & Garnishes



Traditional Buffet Menu

Soft Beverages, Juices, Coffee & Tea Included

Select Three

Chicken & Cheese Quesadilla ~ Cheese Blend, Diced
Tomato, Sour Cream & Salsa

Fried Calamari ~ Warm Marinara Sauce

Minestrone Soup *GF

Chicken Vegetable Noodle Soup

Eggplant Rollatini ~ Marinara, Mozzarella

Four Cheese Arancini ~ Marinara Dipping Sauce

Potatoes & Sausage *GF ~ Seasoned Potatoes,
Sweet & Spicy Sausage, Onions, Vinaigrette

Smoke Rise Salad *GF ~ Baby Lettuces, Cucumbers,
Grape Tomatoes, Carrots, Red Onions and Red Wine Vinaigrette

Classic Caesar ~ Hearts of Romaine, Herbed Garlic
Croutons, Parmesan Reggiano

Baby Arugula *GF ~ Carrots, Dried Cranberries,
Toasted Almonds, Goat Cheese, Citrus Vinaigrette

Greek Salad *GF ~ Mixed Greens, Cucumber, Tomato,
Onion, Green Pepper, Olives, Feta, House Vinaigrette

Italian Pasta Salad ~ Pepperoni, Genoa Salami, Peppers,
Feta, Classic Italian Dressing

Chipotle Potato Salad *GF ~ Bacon and Scallions

Tomato Mozzarella Panzanella ~ Red Onion, Fresh
Basil, Red Wine Vinaigrette

Shredded Broccoli Slaw *GF ~ Golden Raisins,
Carrots, Garlic Herb Dressing

Select Three Mains

(Add Additional Entrée Selections at \$6.95 Each)

Cheese Tortellini ~ Spinach, Red Peppers, Garlic Cream

Cavatelli ~ Broccoli Rabe, Sausage, White Wine, Garlic & Oil

Orecchiette Pasta ~ Creamy Pesto

Traditional Penne Ala Vodka ~ Blush Sauce, Parmesan

Rosemary Lemon Chicken *GF ~ Shallot Broth
and Balsamic Glaze

Panko Chicken ~ Vodka Sauce, Peas, Pancetta,
Melted Mozzarella

Chicken Francaise ~ Lemon Butter White Wine Sauce

Chicken Marsala ~ Mushrooms, Marsala Wine Sauce

Pan Seared Salmon *GF ~ Brown Sugar Glaze

Salmon Piccata *GF ~ White Wine & Lemon, Capers

Shrimp Scampi *GF ~ White Wine & Lemon Sauce,
Saffron Rice

Horseradish Crusted Cod ~ Roasted Tomato Herb Broth

Creole Crusted Pork Loin *GF ~ Roasted Red Pepper Jus

Sausage, Peppers, & Onions *GF ~ Marinara Sauce

* Includes Chef's Starch and
Seasonal Mixed Vegetables

GF - Gluten Free

Chef's Dessert Table

Chef's Daily Dessert Creation, Tropical Fruit Salad and Club Baked Cookies

Add an Ice Cream Bar ~ \$5.95

Vanilla & Chocolate Ice Cream with Assorted Mix Ins

Price Per Person: \$60.95

(Plus N.J. Sales Tax and 20% Service Charge)

The Service Charge is Retained by the Inn and not Considered a Gratuity



Pricing on Per Person Basis

Carving Station

A Flat Chef's Fee of \$125 Applies

Sage Roasted Turkey Breast with Cranberry Orange Relish and Sage Pan Gravy ~ **\$10.95**

Slow Roasted Corned Beef Brisket with Whole Grain Mustard Sauce ~ **\$10.95**

Brown Sugar Glazed Fresh Ham with Mustard Jus ~ **\$10.95**

Cajun Crusted Pork Loin with Natural Jus ~ **\$10.95**

Roasted Sirloin with Horseradish Chive Sour Cream and Natural Jus ~ **\$15.95**

Roasted Beef Tenderloin with Cabernet Thyme Jus ~ **\$18.95**

Premium Selections

Chilled Seafood Salad *GF ~ Romaine, Celery, Onions, Shrimp, Squid, Mussels, Oil & Lemon ~ **\$14.95**

Lobster Mac n Cheese ~ Bechamel Sauce, Panko Bread Crumb Topping ~ **\$15.95**

Wild Mushroom Risotto *GF ~ Cremini, Oyster & Shiitake Mushrooms, Parmesan Cheese ~ **\$10.95**

Mussels Fra Diavolo *GF ~ Mild Tomato Broth ~ **\$10.95**

Baby Back Ribs *GF ~ Sweet & Tangy BBQ Sauce ~ **\$10.95**

Slow Cooked Sliced Roast Beef *GF ~ Merlot Demi ~ **\$12.95**

Braised Short Ribs *GF ~ Balsamic Onion Au Jus ~ **\$12.95**

Blackened Swordfish *GF ~ Sautéed Spinach & Lemon Beurre Blanc Sauce ~ **\$15.95**

Kids Buffet

Can be Combined with Any Other Buffet for Groups with 20 or More Kids Ages 6-12

Smoke Rise Mac n' Cheese

Pizza Bagels

Choice of:

Chicken Fingers ~ Cheeseburger Sliders

Soft Beverages & Dessert Included

Price Per Child: \$27.95

(Plus N.J. Sales Tax and 20% Service Charge

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Plated Menu

Dinner Rolls, Soft Beverages, Coffee & Tea Included

Choice of One Appetizer

Add Additional Course for \$5.95

Smoke Rise Salad ~ Baby Lettuces, Cucumbers, Grape Tomatoes, Carrots, Red Onion and Red Wine Vinaigrette

Caesar Salad ~ Hearts of Romaine, Garlic Croutons, Parmesan Reggiano

Wedge Salad ~ Iceberg Lettuce, Crispy Bacon, Vine Ripe Tomato, Crumbled Bleu Cheese, Russian Dressing

Four Cheese Arancini ~ Marinara Dipping Sauce

Deviled Eggs ~ Jalapeño, Crumbled Bacon

Sliced Tomato & Mozzarella ~ Fresh Basil, Balsamic Drizzle, Extra Virgin Olive Oil

Minestrone Soup

Chicken Vegetable Noodle Soup

Traditional Penne Ala Vodka ~ Blush Sauce, Parmesan Cheese

Cheese Tortellini ~ Sautéed Spinach, Red Peppers, Garlic Cream Sauce

Choice of Two Entrees

Add Additional Entrée Selection for \$7.95

Served with Chef's Selection of Starch & Seasonal Vegetables

Grilled Chicken Breast ~ Dijon Beurre Blanc

Chicken Francaise ~ Lemon Butter White Wine Sauce

Chicken Marsala ~ Mushrooms, Marsala Wine Sauce

Pan Roasted Salmon ~ Miso Glaze

Salmon Piccata ~ White Wine & Capers

Horseradish Crusted Cod ~ Beurre Blanc

Cavatelli & Sausage ~ Broccoli Rabe, White Wine, Garlic & Oil

Orecchiette & Chicken ~ Pesto Cream Sauce

Shrimp Alfredo ~ Penne Pasta

Blackened Cauliflower Steak ~ Au Poivre Sauce

Jumbo Lump Crab Cake ~ Corn & Tomato Slaw

Choice of One Dessert

Chocolate Mousse Cake ~ Raspberry Coulis

New York Style Cheesecake ~ Fresh Strawberries, Whipped Cream

Chocolate Waffle Cup with Pastry Cream and Seasonal Fruit

Crème Brûlée

Price Per Person: \$58.95

(Plus N.J. Sales Tax and 20% Service Charge)

The Service Charge is Retained by the Inn and not Considered a Gratuity

Premium Entrees

Roasted 8 oz. Filet Mignon ~ Merlot Demi ~ \$16.95

Grilled 10 oz. N.Y. Strip ~ Roasted Mushroom Au Jus ~ \$12.95

Braised Short Ribs ~ Balsamic Onion Au Jus ~ \$12.95

Chilean Sea Bass ~ Miso Glaze ~ MP

Add Lobster Tail ~ MP / Oscar Style ~ Additional \$7.95



Butler Passed Hors d' Oeuvres

Vegetarian

Vegetable Spring Rolls
Raspberry, Almond, and Brie in Phyllo
Edamame Dumpling *VG
Tomato and Mozzarella Caprese Skewer
Goat Cheese Fritter
French Onion Boule
Potato Pancakes with Chive Sour Cream *GF
Grilled Cheese Bite with Tomato Soup Shot
Spanakopita with Spinach & Grecian Feta in a Phyllo Triangle
Sweet Potato Puff with Cinnamon Sugar

Poultry

Coconut Chicken
Buffalo Chicken Spring Roll with Blue Cheese Dip
Chicken & Lemongrass Potstickers
Chicken Kabob with Red Onion and Green Peppers Topped with Pineapple *GF
Chicken Tikka Masala Skewer with Tzatziki *GF
Texas White Wing - Chicken Breast Wrapped in Applewood Bacon with Jalapeño
Chicken Cordon Bleu Puff with Smoked Ham & Swiss Cheese

Seafood

Miniature Maryland Crab Cakes with Chipotle Aioli
Malibu Coconut Shrimp with Sweet Chili Sauce
Tuna Tartar Wrapped in Cucumber *GF
Salmon Satay with Miso Glaze *GF
Shrimp Cocktail with Lemon and Traditional Cocktail Sauce *GF
Citrus Crab Wonton

Beef, Lamb & Pork

Angus Cheese Burger Sliders
Beef Sirloin Satay with Teriyaki Glaze
Filet Mignon on Garlic Crouton with Horseradish Cream
Braised Short Rib & Manchego Empanada
Rosemary Lamb Chops with Horseradish Cream *GF
Miniature Lamb Gyro with Tzatziki
Miniature Philadelphia Style Cheese Steak Hoagie
BBQ Pulled Pork on Miniature Hawaiian Roll
Pigs in a Blanket with Honey Mustard Dipping Sauce

GF – Gluten Free

V- Vegetarian

VG - Vegan

Choose Six (6) Selections for \$16.95

Choose Eight (8) Selections for \$19.95

Choose Ten (10) Selections for \$22.95



Stationary Displays

*Pricing is on a Per Person Basis Unless Otherwise Noted and Subject to N.J. Sales Tax & 20% Service Charge.
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Display of Fine Imported and Domestic Cheeses ~ \$9.95

Soft, Hard and Spreadable Cheeses from Italy, France, Spain and Select Regions of the United States. Accompaniments include Carr's Water Crackers, Seasoned Flatbreads, Dried Fruit and Spreads to Compliment each Cheese.

Garden Fresh Vegetable Crudité ~ \$6.95

Assorted Seasonal Vegetables Displayed with House-Made Dipping Sauces

Seasonal Tropical Fruits and Berries ~ \$8.95

Sliced Seasonal Fruits and Melons Complimented by Seasonal Mixed Berries

Taste of the Mediterranean ~ \$10.95

Traditional & Roasted Red Pepper Hummus, Eggplant Caponata, Rosemary and Garlic Marinated Pitted Greek Olives, Herbed Feta Cheese, Vegetable Bruschetta, and Artisanal Pita Chips for Dipping

Traditional Italian Salumeria ~ \$12.95

Selection of Hot Capicola, Pepperoni, Sopressata, and Genoa Salami. Accompaniments include Marinated Vegetables, Bocconcini Mozzarella, Pepperoncini Peppers, Roasted Peppers, Aged Grana Padano and served with Freshly Sliced Italian Bread, Balsamic Vinegar and EVOO

Smoke Rise Shrimp Bar ~ \$20.95

Jumbo Gulf Shrimp, Traditional Cocktail Sauce and Lemon Wedges

Deluxe Seafood Bar ~ Market Price

Shrimp, East Coast Oysters, Littleneck Clams and Scallop Ceviche Shooters Displayed with a Hand Carved Ice Sculpture and Accompanied with Lemon Wedges, Traditional Cocktail Sauce, Horseradish, and Red Wine Mignonette Sauce.



Signature Stations

Perfect for Cocktail Parties or Combined with Other Packages

***Indicates a \$125 Chef's Fee**

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From the Fields (Choice of 3) ~ \$7.95

Baby Arugula ~ Carrots, Dried Cranberries, Toasted Almonds, Crumbled Goat Cheese
Smoke Rise Salad ~ Mixed Baby Greens with Grape Tomatoes,
Shaved Red Onion, Shredded Carrots, Cucumber
Classic Caesar ~ Hearts of Romaine, Herbed Garlic Croutons, Parmesan Reggiano
Tomato Mozzarella Panzanella ~ Red Onion, Fresh Basil, Red Wine Vinaigrette
Shredded Broccoli Slaw ~ Golden Raisins, Carrot, Garlic Herb Dressing

New! Dip Me Please ~ \$12.95 (Choice of Two)

Served Warm with Assorted Chips & Vegetables
Spinach & Artichoke, Buffalo Chicken,
Old Bay Crab, Guinness Beer Cheese

Pasta Station (Choice of Two) ~ \$10.95

(Served in Chafing Dishes with Rustic Italian Dinner Rolls and Butter)

Pastas - Cheese Tortellini, Fusilli, Penne Rigate, Cavatelli, Rigatoni Mezzi, Orecchiette
Sauces - Marinara, Bolognese, Vodka, Carbonara, Basil Pesto, Wild Mushroom Cream

Build Your Own Slider Bar ~ \$16.95

Angus Beef Patties and Crispy Chicken Thighs served on Soft Hawaiian Rolls
with sides to include Caramelized Vidalia Onions, Cheddar Cheese, Crispy Bacon,
Sliced Pickles, Shredded Lettuce Whiskey BBQ Sauce, Ranch and Chipotle Aioli

Chef's Polish Pierogi Station* ~ \$10.95

Traditional Crispy Sautéed Potato and Cheddar Pierogis
Served with Toppings of Bacon Bits, Sour Cream, Chives and Applesauce

The Stadium ~ \$11.95 *New!*

Mini Hot Dogs, Pretzel Bites & Tater Tots, Toppings to include
Ketchup, Mustard, Relish, Queso, Sour Cream, Bacon Bits

Italian Favorites ~ \$16.95

Eggplant Rollatini, Shrimp Scampi over Saffron Rice, Fried Calamari, Chef's Focaccia Pizzas



Tex- Mex & Taco Station (Choice of Two) ~ \$15.95

Pulled Chicken, Seasoned Grounded Beef, Pork Carnitas, or Cilantro Lime Mahi Mahi,
Includes Soft Corn Tortillas, Hard Corn Shells, Tortilla Chips, Tomato Salsa, Sour Cream,
Pico de Gallo, Jalapeños, Guacamole, Cheddar Jack Cheese

Chef's Short Rib Station* ~ \$16.95

Roasted Garlic Mashed Potatoes, Crispy Fried Onions

Boneless Chicken Wing Station* ~ \$10.95

(Served with Celery, Ranch & Bleu Cheese Dressing)

Tossed to order with Choice of Parmesan Garlic,
Whiskey BBQ and Traditional Buffalo Sauce

Chef's Fresh House-Made Mozzarella* ~ \$12.95

Warm Fresh Mozzarella Plated with Roasted Vegetables Garnished with Micro Greens.
Guests to Help Themselves to a Variety of Flavored Aged Balsamic Vinegars, Assorted Pesto,
Tapenades, Extra Virgin Olive Oil and Crispy French Crostini

Sushi Station* ~ \$28.95

**Fee of \$300 per Chef*

Assorted Rolls & Sashimi Prepared Tableside by Sushi Chefs, Traditional Accompaniments

Asian Stir-Fry (Choice of Two) ~ \$15.95

(Served with Fried Rice, Duck and Hot Mustard Sauces)

Shrimp and Scallop Szechuan
Sautéed Beef and Broccoli in Sesame Garlic Sauce
General Tso's Chicken and Snow Peas
Chicken Lo Mein
Vegetable Spring Rolls

Southern BBQ ~ \$16.95

(Served with Corn Bread, Coleslaw, Mac N Cheese)

Pulled Pork Sliders, Baby Back Ribs, BBQ Chicken Tenders

Spud Bar ~ \$10.95

Traditional Whipped Potatoes & Sweet Potatoes
Toppings to Include Brown Gravy, Bacon Bits, Horseradish
Chive Sour Cream, Broccoli, Ranch, Cheddar Cheese, Marshmallows, Brown Sugar

***New!* It's Greek to Me ***

Lamb & Chicken Gyro Meat, Soft Pita, Cucumber,
Shredded Lettuce, Ripe Tomato, Diced Onion,
Creamy Tzatziki, Tomato & Feta Orzo Salad



On The Sweet Side

** Indicates Minimum Count of 100 Guests*

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The Chef's Dessert Table ~ \$8.95

Daily Creations, Tropical Fruit Salad, Club Baked Cookies

Chocolate Fountain ~ \$16.95*

Milk Chocolate, with Strawberries, Pineapple, Marshmallows, Pretzels,
Rice Krispies Treats, Oreos, and Assorted Inn Baked Cookies

Family Style ~ \$11.95

Assorted Miniature Viennese Pastries to Include Miniature Cannoli, Cream Puffs,
Éclairs, Fruit Tarts, Lemon Meringue, and Club Baked Cookies

Venetian Table ~ \$20.95*

A decadent amount of Assorted Miniature Italian Pastries,
Assorted Cakes and Pies, Petite Fours, Seasonal Fruits & Berries Display,
Inn Baked Cookies, Brownie Bites and Warm Seasonal Cobbler

Ice Cream Bar ~ \$10.95

Vanilla & Chocolate Ice Cream with Assorted Mix Ins

"Glazingly" Delish

Display of Artisan Mini Donuts in a Variety of Flavors such as Oreo,
Maple Bacon, Nutella, Red Velvet, along with the Classics.
Includes a Gold or Silver Themed Donut Tower Sure to Wow Your Guests!

Flat Pricing

Serves 25 ~ 50 People: \$455.00
Serves 50 ~ 100 People: \$800.00
Serves 100 ~ 150 People: \$1,150.00 *

**Includes a Second Donut Tower*

*Speak to a Catering Sales Associate for
Information about the Donut Wall*



*Pricing is Subject to N.J. Sales Tax & 20% Service Charge.
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Wine & Beer Open Bar

House Wines by the Bottle
(Merlot, Cabernet, Chardonnay & Pinot Grigio)
Imported and Domestic Bottled Beers,
Non-Alcoholic Beverages

First Hour ~ \$15.00 Per Person

Each Additional Hour ~ \$5.00 Per Person

** Also Available on Consumption **

Brunch Open Bar

House Wines by the Bottle
(Merlot, Cabernet, Chardonnay & Pinot Grigio),
Bloody Mary, Champagne, Mimosa, Bellini,
Non-Alcoholic Beverages

First Hour ~ \$12.00 Per Person

Each Additional Hour ~ \$5.00 Per Person

** Also Available on Consumption **

Consumption Bar Service

Premium Cocktail ~ From \$8.50
Ultra-Premium Cocktail ~ From \$9.50
House Wines by the Bottle (Merlot, Cabernet, Chardonnay & Pinot Grigio) ~ \$24.00
House Champagne by the Bottle ~ \$25.00
Imported Beers ~ From \$6.50
Domestic Beers ~ From \$5.50
Cordials ~ From \$9.00
Soft Drinks and Juices ~ NC

** Consumption Bars Totaling Less Than \$400, a \$125 Bartender Fee Applies **

Premium Open Bar Service

Spirits

Titos, Kettle One, Bacardi Light, Malibu Coconut, Captain Morgan, Tanqueray,
Casamigos Blanco, Jack Daniels, Jameson, Johnnie Walker Red, Bulliet Bourbon,
Makers Mark, Dewar's, Kahlua, Baileys, Frangelico, Sambuca, Amaretto

Bottles & Cans

Budweiser, Bud Light, Coors Light, Heineken (and Light), Corona (and Light),
Yuengling, Amstel Light, Guinness, Angry Orchard, Variety of High Noon Seltzers

House Wines

Cabernet, Merlot, Pinot Grigio, Chardonnay,
White Zinfandel, Moscato, Reisling, White & Red Sangria

First Hour ~ \$20.00 Per Person

Each Additional Hour ~ \$12.00 Per Person

Ultra-Premium Open Bar Service

In Addition to the Premium Offerings

Grey Goose, Belvedere, Casamigos Reposado, Hendricks, Bombay Sapphire,
Woodford Reserve, Glenfiddich 12yr., Johnnie Walker Black, Chivas, Crown Royal

First Hour ~ \$22.00 Per Person

Each Additional Hour ~ \$14.00 Per Person