

Private Dining

~At~



We strive to incorporate as many local, fresh, and seasonal products available to us in our market place. We take great pride to offer a great experience to host your event, gathering, or special occasion in our Private Dining Room.

Room Size

Our intimate private dining room can accommodate up to 40 guests

Gratuities

An 18% gratuity will be automatically added to your bill

Room Charge

\$100.00 for groups under 10 guests

Meeting Rates

\$300.00 - Full Day Rental

\$150.00 - Half Day Rental

Cancellation Policy

When reserving our private dining room, we are holding this room in your name, and are turning away other potential clients while it is on hold. If you cannot fulfill your original reservation, please call to cancel your reservation as soon as possible. All groups must cancel 72 hours prior to your reservation to avoid a cancellation charge of \$25.00 per anticipated guest.



Elements

Three Course Prix Fixe Menu

To Begin

Sweet Gems

Baby romaine hearts, white anchovies, blistered tomatoes, smashed capers, parmesan, crostini, peppercorn dressing

Chef's Soup Creation

Seasonal offering, herb crackers

Bruschetta

Grilled pesto crostini's, vine tomatoes, red onion, basil, balsamic syrup, shaved parmesan

~~Dips: roasted pepper pesto, carrot hummus, flat breads~~

Fork and Knife

Fresh Sundried Tomato Ravioli

Sausage, broccoli rabe, toasted garlic, olive oil, san marzano crushed tomatoes

~ *NY. Ravioli & Pasta Co. - New Hyde Park, NY* ~

Grilled Breast of Chicken

Mashed Yukon gold potatoes, baby vegetables, natural pan jus

Wild Caught Salmon

Spinach risotto, charred tomato, fennel broth

Slow Braised Short Ribs

Celery root puree, rainbow chard, natural reduction

Sweet Endings

Chefs Selection

Coffee | Tea | Soft Drinks | Ice Tea

\$43.00 per Person



Reclaim

Four Course Prix Fixe Menu

To Begin

Maryland Lump Crab Cakes

Tomato avocado relish, Dijon mustard butter

Seasonal Mushroom Crostini

Herb ricotta spread, truffle oil

Personalized Prosciutto Flatbread

Baby arugula, fresh mozzarella, roasted peppers

Salad

Field Greens

Grape tomatoes, shaved red onions, parmesan cheese, balsamic vinaigrette

~~Dips: Roasted pepper pesto, carrot hummus, flat breads~~

Fork and Knife

Roasted Red Snapper

Littleneck clams, chorizo, chard, red wine sweet garlic jus'

Truffle Sacchetti Pasta

Seasonal mushrooms, sherry cream sauce, truffle oil, parmesan

Herb Roasted Chicken

Roasted potatoes, lemon garlic asparagus, natural pan jus'

~ *Griggstown Farms - Princeton NJ* ~

12 oz. Grilled New York Strip Steak

Roasted potatoes, lemon garlic asparagus, black peppercorn demi

Sweet Endings

Chefs Selection

Coffee | Tea | Soft Drinks | Ice Tea

\$56.00 per person



Zinc

Four Course Prix Fixe Menu

Share

Family style

House Meatballs

San marzano tomato sauce, shaved romano cheese

Wood Grilled Assorted Flatbreads

Traditional and seasonal preparations

Seafood Pots

Clams, mussels, shrimp, herb wine broth

Salad

Harvest Salad

Frisee, watercress, dried cherries, bleu cheese, pepitas,
honey blossom dressing

or

Caesar Salad

Herb croutons, Caesar dressing, parmesan

~~Dips: Roasted pepper pesto, carrot hummus, flat breads~~

Fork and Knife

Organic Grilled Chicken Breast

Potato puree, asparagus, fennel braise, marsala pan jus

~ *Griggstown Farms - Princeton NJ* ~

Grilled Ahi

Capers, black olives, blistered tomatoes, roasted potatoes

Lobster Ravioli

Shrimp, spinach, natural lobster broth

~ *NY. Ravioli & Pasta Co. - New Hyde Park, NY* ~

Peppercorn Crusted Beef Tenderloin

Roasted garlic potato, baby vegetables, and black peppercorn sauce

Sweet Endings

Chocolate Fondue Pots

House- made marshmallow, strawberries, seasonal fruit, biscotti, pretzels

Chefs selection of miniature petit fours and pastries

Coffee | Tea | Soft Drinks | Ice Tea

\$69.00 per person



Boardwalk Buffet

House- Made Disco Fries

Kennebec potatoes, sea salt

Mini Burger Sliders

Pulled Chicken& Waffles

Local hot honey

House- Made Meatballs

San Marzano tomato sauce

Corn Dogs

Sausage and Peppers

Mini hoagie rolls

Sweet and Salty Popcorn Jars

Warm Bar Nuts

Local Sodas

Boylan Bottling Company- Paterson, NJ

Salt Water Taffy, Funnel Cakes, Italian Ice

Coffee | Tea | Soft Drinks | Ice Tea

\$34.00 per person



Enhancers

One hour reception

Swirl

Wine and Cheese Bar

Clayhouse Adobe, White Blend

Clayhouse Adobe, Red Blend

Cheese selection, local honey, and croutes

~Valley Shepherd Creamery - Long Valley NJ~

\$14.00 Per person

Hors d'oeuvres

Butler Passed

Shrimp and Scallion Lollipops, sweet chile soy sauce

Smoked Salmon Cannoli, chervil caper aioli

Peppered Beef Carpaccio, garlic aioli, tapenade

Parmesan Chive Cheese Straws, fire roasted tomato bisque

Mini Blue Corn Tacos, pulled chicken, pico de gallo

Roasted Beet Slider, parsley mayo, sprouts, avocado

Mac& Cheese Spoons, manchego gouda cream, herb crumb

Tomato Mozzarella Olive Picks, basil oil, balsamic syrup

Ahi Rice Cracker, wasabi, cucumber pickled ginger

Mini Jersey Deviled Eggs, Taylor ham, grainy mustard

Choose 3 | \$12.00 Per person

Choose 5 | \$16.00 Per person



Booker Board

Sliced Saucisson, Salami, Capicola, *La Quercia* Prosciutto

Crafted Local Cheese Selection

~Valley Shepherd Creamery - Long Valley NJ~

Pickled Vegetables, Grain Mustard, Crostini

Served on wood cutting boards

\$16.00 Per person

Mimosa Bar

For our wedding groups in mind

Champagne, Seasonal Juice and Purees

Peach, Orange, Pomegranate, Guava

Add- Seasonal Berries, Orange Slices, Melon

\$9.00 Per person