

# Robert Treat Hotel

## CATERING MENUS



50 Park Place  
Newark, NJ, 07102

**FRUNGILLO**  
HOSPITALITY GROUP  
CATERING • LODGING • EVENTS • VENUES

[www.frungillo.com](http://www.frungillo.com)

973-256-9380

# Breakfast Menus

## Breakfast Buffets

### Continental Breakfast

A variety of specialty pastries, muffins, croissants, miniature bagels with spreads & preserves, fresh fruit salad, freshly squeezed orange juice, coffee & assorted flavored teas  
| \$24.95 per person

### Hot Breakfast

Assortment of fresh juices, coffee, decaf coffee, flavored teas, fresh fruit salad, mini croissants, mini bagels, spreads & jams, individual assorted cereals, scrambled eggs, french toast, Applewood smoked bacon & shredded hash browns or home fries.  
| \$39.50 per person

## Breakfast Stations

### Omelette Station

Whole egg & egg white omelettes made to order with toppings | \$16

### Breakfast Carving Station

Choice of 1: honey baked ham, brown sugar cured slab bacon, smoked pastrami-style salmon  
\*served with dipping sauce & biscuits | \$17

### Pancake, Waffle, & Crepe Station

Homemade pancakes, waffles, & crepes made to order in front of guests | \$14

## Breakfast Enhancements

### Entree Add Ons

Grits, bacon, pancakes, breakfast sausage, frittatas, or Belgian waffles  
| \$3.95 each

### Individual Yogurt Parfaits

Granola & seasonal berry topping  
| \$3.25 per person

### Breakfast Sandwiches

\*on your choice of either croissant, brioche, English muffin, biscuit, or bagel  
Egg & Cheese  
| \$6.50 each  
Bacon, Egg, & Cheese (or Taylor Ham)  
| \$7.50 each

### Assortment of Cold Cereals Served with Milk

| \$3.95 per person

### Hot Oatmeal Bar

Steel cut oats, brown sugar, dried cranberries, sliced almonds, golden raisins, chia seeds  
| \$4.25 per person

\*Upgrade to fresh cut fruit  
| additional \$2.00 per person

### Individual Oatmeal Cups

| \$3.35 per person

### Seasonal Whole Fruits

A selection of bananas, red & green apples, & oranges  
| \$2.25 each

### Smoked Salmon & Bagel Platter

Tomatoes, capers, chopped egg, onions & cream cheese  
| \$9.95 per person



# Lunch Menus

Served Salad or Set On Buffet

Choice of 1



SALAD



## Harvest Salad

Baby greens, radicchio, kale, fennel & frisée accompanied by sun dried cranberries, red & yellow cherry tomatoes, shaved parmesan reggiano, dressed with a white balsamic vinaigrette

## Market Street Salad

Mixed field greens tossed with poached pears, dried cranberries, shredded carrots, goat cheese, & candied walnuts in a honey dijon balsamic vinaigrette

## Garden Grain Salad

Quinoa, brown Rice, farro, butternut squash, arugula, pomegranate, feta cheese, & a honey mustard vinaigrette



\*PASTA & SOUP



\*PASTA COURSE - OPTIONAL UPGRADE

## Rigatoni Vodka | \$7 per person

Spicy rigatoni a la vodka sauce, grated parmesan reggiano, & fresh basil.

## Lobster Bisque Soup | \$7.95

## Cheddar & Broccoli Soup | \$5.95

## Chicken & Orzo Soup | \$5.95

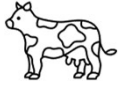


# Luncheon

## Plated Lunch Menu

ENTREE COURSE - *Choice of 1, 2, or 3 Entrees*

*\*Served with the Chef's selection of starch & vegetables, dinner rolls & butter*



BEEF

\*Grilled Filet Mignon  
Served with a dark port wine  
reduction sauce  
\$8.00 add on

Flat Iron Steak  
Marinated flat iron steak with a  
Madeira sauce

\*NY Strip Steak  
Brandy peppercorn marinated with  
a blue cheese compound butter &  
caramelized onions  
\$ 9.50 add on



POULTRY

Stuffed Chicken  
French cut chicken stuffed with  
spinach & fontina cheese topped  
with sherry cream sauce

Chicken Marsala Roulade  
Chicken breast rolled & stuffed with  
exotic mushrooms topped with a  
mascarpone marsala sauce

Caprese Chicken  
Topped with heirloom tomato, fresh  
mozzarella cheese & balsamic  
reduction

Southern Style Fried Chicken  
48 hour brine chicken deep fried &  
breaded in our seasoned flour



FIS

Grilled Atlantic Salmon  
Lemon & herb marinated topped  
with a mango chutney or citrus  
beurre blanc

Flounder Oreganata  
Fresh flounder topped with Italian  
infused bread crumbs with a lemon  
caper sauce



VEGETARIAN

Grilled Cauliflower Steak  
Cauliflower & grilled vegetables  
with a puttanesca sauce

### Pricing

Choice of 1: \$65

Choice of 2: \$72

Choice of 3: \$77



### Option of Duet Entree

*\*in place of choice Entrée*

Flank steak with port wine sauce + grilled salmon | \$78

Stuffed chicken + grilled salmon | \$69

Flat iron steak + BBQ chicken | \$74

Chicken francaise + lemon butter shrimp | \$71



### Plated Dessert

Choice of 1

*Apple Tartlet, Vanilla Bean Cream Fraiche  
Milk Chocolate Dulce de Leche, Chocolate Dacquoise  
Lemon Meringue Tartlet, Carrot Cake*

# Lunch Buffets

All lunch tables include artisan rolls & whipped butter, freshly brewed regular & decaffeinated coffees & hot herbal teas

## Broad Street

Radicchio, frisee salad asiago, grape tomatoes, goat cheese, cranberries, poached pears, cucumbers w/ citrus-roasted shallot vinaigrette

Orzo salad, red onion, roasted butternut squash, feta, roasted seasonal vegetables, lemon herb sauce

Chicken caprese, chicken marsala roulades, chicken balsamico, or tuscan Chicken

Stuffed salmon roulades or bronzino w/ tomato provencal sauce

Carving station w/ flank steak or flat iron steak w/ port wine reduction

Roasted sea salt potato wedges

Roasted broccolini & caulillini  
or  
roasted white & green jumbo asparagus

Assorted Italian pastries & cookies, french macaroons, miniature smookie & brownie bites

**\$72**

## Broadway

Caesar Salad w/ herbed croutons & shaved parmesan

Chicken picatta or roasted chicken w/ lemon & herbs

Flounder w/ citrus beurre blanc

Penne w/ vodka sauce

Roasted fingerling potatoes & grilled vegetables

Cookies & brownies

**\$54**

## Cold Lunch

Tortellini pasta salad

Classic turkey club w/ roasted turkey, Applewood smoked bacon on 12-grain bread

Roast beef & cheddar w/ horseradish mayo & crispy fried onions on a mini kaiser roll

Italian sandwich w/ mortadella, provolone, ham, salami, EVOO & vinegar on focaccia

Tuna salad w/ lettuce on whole wheat wrap

Grilled vegetable wrap w/ hummus spread & balsamic on a vegan roll

Assorted cookies & brownies

**\$54**

## Downtown

Mixed green salad w/ poached pears, dried cranberries, goat cheese, cherry tomatoes w/ balsamic vinaigrette

Chicken francaise or chicken balsamico

Salmon w/ roasted red pepper beurre blanc

Orchiette w/ roasted butternut squash alfredo sauce

Roasted fingerling potatoes & grilled vegetables

Assorted Italian cookies, biscottis, mini cake bites

**\$49**

# Themed Lunch & Dinner Buffets

All lunch tables include artisan rolls & whipped butter, freshly brewed regular & decaffeinated coffees & hot herbal teas

## Taste of Italy

Fresh mozzarella & tomato salad w/ basil pesto & balsamic  
Eggplant rollatini  
Tuscan chicken, chicken francaise, or chicken parmesan  
Kobe beef meatballs  
Penne w/ vodka sauce  
Shrimp scampi over risotto  
Green beans oreganata  
**\$67**

## South of The Border

Salad with iceberg lettuce, carrots, red cabbage, tomatoes,  
avocado & cilantro lime vinaigrette  
Beef or chicken empanadas  
Rice & beans  
Pernil  
Yucca con mojo  
Mini stuffed churros w/ dulce de leche  
Tortilla chips & salsa  
**\$60**

## Mediterranean

Greek salad  
Chicken gyros  
Shrimp seganaki  
Lemon wedge potatoes  
Roasted vegetables  
Hummus & pita chips  
**\$60**

## Southern

Country-style green bean salad  
Homemade 24 hour brine-fried chicken  
Shrimp & grits  
Mac & cheese  
Collard greens  
Biscuits & cornbread  
**\$55**

## A Taco Affair

*(Choice of 2 Proteins)*

Ancho chile-cerveza marinated steak  
Grilled dorado with braised pulled pork, chilean sea bass,  
cilantro & lime chicken, or vegan  
Roasted peppers, onions, salsa, Jicama citrus slaw

## Accompanied by:

Shredded lettuce, jalapenos spanish rice, frijoles, guacamole,  
sour cream, Pico de Gallo, chimichurri sauce, chipotle mayo,  
queso fresco, bibb leaf lettuce wraps, warm corn & flour tortillas  
Mexican chocolate layer cake  
**\$55**

## Childhood Favorites

Homemade chicken tenders  
Hot dogs  
Flat bread pizzettes  
Shoe string french fries  
Penne pasta w/ vodka sauce  
**\$56**



# Dinner Reception

## Buffet Menus

Served Salad or Set on Buffet (Choice of 1) & Buffet Dinner, elegantly presented with a variety of homestyle dishes



SALAD



### Harvest Salad

Baby greens, radicchio, kale, fennel & frisée accompanied by sun dried cranberries, red & yellow cherry tomatoes, shaved parmesan reggiano, dressed with a white balsamic vinaigrette

or

### Garden Salad

Mesclun with red onion, shredded carrots, sliced cucumbers, heirloom tomatoes, & goat cheese with our white balsamic vinaigrette



\*PASTA



\*PASTA COURSE - OPTIONAL UPGRADE

### Rigatoni Vodka | \$8.00 per person

Spicy rigatoni a la vodka sauce, grated reggiano parmesan & fresh basil

### Lobster Ravioli | \$10.50 per person

Cognac cream sauce & fresh herbs

### Bucatini | \$9.50 per person

Asparagus, prosciutto, snow peas, parmesan reggiano cream sauce

## CARVING STATION

(choice of 1)

### Grilled Flank Steak

severed with a dark port wine reduction sauce

### Roasted Stuffed Pork Loin

Bourbon gravy, sauteed apples & onions

### French Breast of Turkey

Sage butter, gravy, studding, cranberry compote

### Honey Baked Ham

Dijon mustards & demi rolls

## THE BUFFET

### Grilled Atlantic Salmon

Served with Red Pepper Buerre Blanc or Citrus Beurre Blanc sauce

### Tuscan Grilled Chicken

With tomato confit, white beans, garlic & baby spinach

### Eggplant Rollatini

Our signature recipe

### Pasta Rigatoni

Served with your choice of sauce

Seasonal Grilled Vegetables & Roasted Fingerling Potatoes

Dinner Rolls & Butter

## DESSERT

Italian Cookies, French Style Macaroons, & Miniature Cake Bites

**\$70**

# Dinner Reception

## Plated Menus

Served Salad or Set on Buffet (Choice of 1) **and**  
One entree course. Select one from each category for tableside choice  
\*Chef selection of starch & vegetables, dinner rolls & butter

### Served Salad or set on buffet

Choice of 1



SALAD



#### Harvest Salad

*Baby greens, radicchio, kale, fennel & frisée accompanied by sun dried cranberries, red & yellow cherry tomatoes, shaved parmesan reggiano, dressed with a white balsamic vinaigrette*

or

#### Garden Salad

*Mesclun with red onion, shredded carrots, sliced cucumbers, heirloom tomatoes & goat cheese with our white balsamic vinaigrette*



\*PASTA



\*PASTA COURSE - OPTIONAL UPGRADE

#### Rigatoni Vodka | \$8.00 per person

*Spicy rigatoni a la vodka sauce, grated reggiano parmesan & fresh basil*

#### Lobster Ravioli | \$10.50 per person

*Cognac cream sauce & fresh herbs*

#### Bucatini | \$9.50 per person

*Asparagus, prosciutto, snow peas, & parmesan reggiano cream sauce*

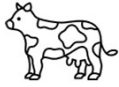


# Dinner Entree

ENTREE COURSE

Select one from each category for tableside choice

\*Chef selection of starch & vegetables, dinner rolls & butter



BEEF



\*Grilled Filet Mignon  
Served with a dark port wine reduction sauce  
\$8.00

Braised Short Ribs  
Slow braised short ribs in red wine, fresh vegetables, topped with frizzled onions

\*NY Strip Steak  
Brandy peppercorn marinated with a blue cheese compound butter & caramelized onions  
\$9.50



POULTRY



French-Cut Chicken Breast  
Stuffed with spinach, fontina & provolone cheese in sherry cream sauce

Caprese Chicken  
Sliced tomatoes, mozzarella cheese, fresh basil in balsamic glaze

Chicken Marsala Roulade  
Chicken breast stuffed with exotic mushrooms with a mascarpone marsala sauce

Tarragon Chicken Breast  
Seared and brined with pesto milanese sauce with broccoli rabe & roasted peppers

Bourbon Chicken  
BBQ & Bourbon Glazed Chicken



FIS



Grilled Atlantic Salmon  
Served with mango chutney sauce or citrus beurre blanc sauce

Salmon Roulad  
Stuffed salmon topped with red pepper beurre blanc sauce

Branzino  
Topped with a provencale roasted tomato sauce

Seafood Risotto  
Scallops, shrimp, lobster, roasted tomatoes & shaved parmesan

\*Black Sea Bass  
Ginger infused black tea broth containing shiitake mushrooms, bok choy, scallions & tomato concasse



VEGETARIAN



Grilled Cauliflower Steak   
Cauliflower, grilled vegetables with a puttanesca sauce

Mushroom Wellington  
Wellington stuffed with assorted mushroom, spinach & fresh herbs

Grilled Eggplant  
Homemade rolled, grilled eggplant

## Pricing

Choice of 1: \$75

Choice of 2: \$83

Choice of 3: \$89

 Gluten Free  Vegan



## Option of Duet Entree

\*in place of choice Entrée

Filet Mignon + Two Stuffed Jumbo Shrimp with crab meat | \$\$

Short Ribs + Grilled Salmon | \$\$

Stuffed Chicken w/ Grilled Salmon | \$\$

Honey Balsamic Chicken w/ Bourbon Glazed Salmon

## Plated Dessert

Choice of 1

NY-style cheesecake w/ fresh strawberry sauce

Dessert trio w/ French macarons, brownie bites, & cheesecake  
Rich chocolate fudge cake w/ chocolate ganache

# Cocktail Reception

One hour of butler-passed hors d'oeuvres & one station

## Hors-D'oeuvres Options:

### MINI FISH TACOS

Fish tacos with ginger sesame slaw

### PULLED BBQ PORK

Served on a freshly baked cornbread round & topped with traditional coleslaw

### ANGUS BEEF SLIDER

Grilled miniature angus burger topped with cheddar & sweet pickle garnish

### CRAB CAKE SLIDER

Maryland lump crab on fresh potato roll with lettuce & horseradish mayo

### TOMATO SOUP SUPPER

Tomato bisque accompanied by a wedge of grilled cheese

### QUAIL EGG & PORK BELLY PANCAKE

Quail egg over pork belly on a potato pancake



### DUMPLINGS (VEGETABLE OR PORK)

Vegetable or pork filled dumplings with sesame ginger dipping sauce

### MINI CUBAN SANDWICHES

sliced ham, pork, melted swiss, pickles & spicy mustard on ciabatta bread



### STUFFED MUSHROOMS

Stuffed with herb breadcrumbs

### TUNA CONES

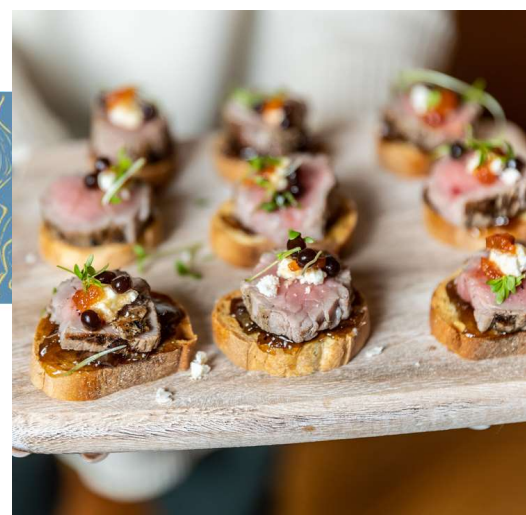
Miniature savory cones filled with Ahi tuna & topped with cucumber wasabi mayo

### LOBSTER RISOTTO BALL

Classic risotto ball with lobster chunks & served with lobster dipping sauce *(can be gluten free by request)*

\*additional options available at \$2.75 per

 Gluten Free  Vegan



# Cocktail Reception

## Hors-D'oeuvres Continued:

### NEW ENGLAND LOBSTER ROLLS

Miniature homemade New England lobster rolls

### FILET MIGNON CROSTINI

Center cut filet mignon with fig jam & goat cheese on garlic herb crostini

### PANCETTA & PEARS

Seasonal pears wrapped in pancetta & glazed with aged balsamic

### CHORIZO STUFFED DATES

Medjool dates stuffed with Spanish chorizo enveloped in Applewood bacon

### CLAMS DIABLO

Littleneck clams topped with Frungillo's very own garlic sauce

### EGGPLANT CAPONATA

Cassia cinnamon, currants & pine nuts with a hint of cocoa

### MINI MEATBALLS

Italian or Buffalo chicken style, homemade meatballs served on a porcelain spoon

### GRILLED SHRIMP SKEWERS

Marinated in garlic & herbs, served with black pepper Dijon aioli

### MARYLAND CRAB CAKES

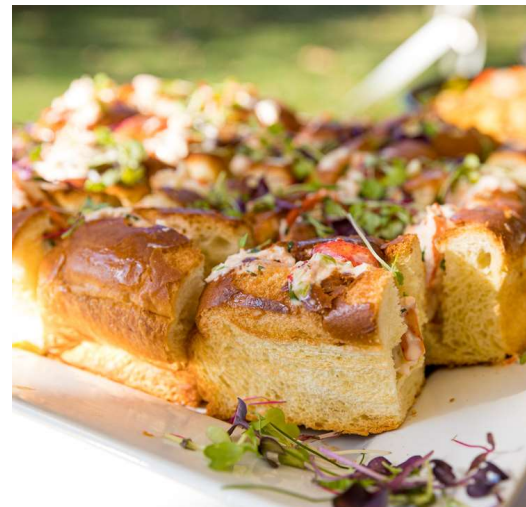
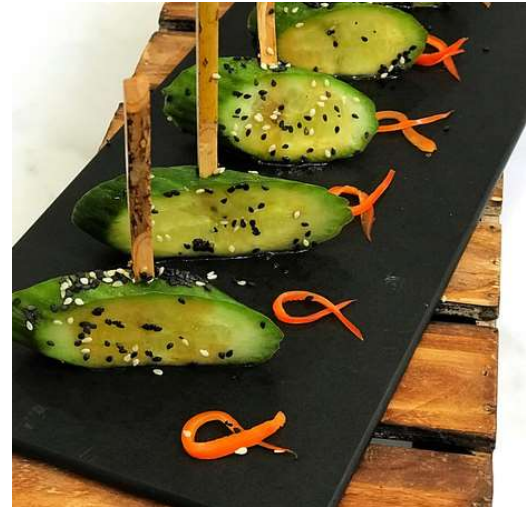
With a remoulade sauce 

### DEVILED EGGS

Served with prosciutto crisp, tomato confit & micro chives

### CHICKEN GUAJILLO

Tender chicken seasoned with sweet & smoky guajillo pepper, roasted garlic & onion in black bean cup



# Cocktail Reception

## Station Options:

### Tuscan Station

Fine imported, domestic cheeses, seasonal fresh fruit & fruit compotes, assorted hot pizza flatbreads, crackers & crusty breads accompanied by olive oil & dressings, olive tapenade, vegetable crudité artistically set, marinated vegetables, assorted Italian meats, tomato bruschetta, orzo salad, fresh tomato & mozzarella

### Pasta Station

Cheese Ravioli, Rigatoni, Penne, Farfalle  
Vodka sauce, pomodoro sauce, seafood sauce, broccoli rabe & sausage sauce, pesto sauce, butternut squash alfredo sauce  
Displayed with garlic toast, romano cheese, hot seeds & fresh basil

\*Choice of two pastas & two sauces  
Accompanied by our famous Kobe beef meatballs

### Flat Bread Pizzerte Station

*(choice of 3)*

Margarita flat bread  
Arugula, prosciutto, fig, goat cheese, & balsamic reduction flat bread  
BBQ chicken flat bread with grilled red onions  
Meat-lovers flat bread with mozzarella, marinara sauce, pepperoni, salami, sopresata  
Vegan flatbread w/ roasted vegetables & hummus



## Pricing

Choice of 1: \$51

Choice of 2: \$67

Choice of 3: \$79

# Break Packages

*Choose one station. Available for one hour.*

## Newark Snack

Warm Soft Pretzels, Spicy Mustard

Honey Roasted Nuts

Mini Franks en Croute

Hersey Kisses & Chocolate Bars

**\$14.00 per person**

## Paris Snack

Mini Croissants & Sliced Baguettes

Sliced Cheese & Charcuterie

Mini Napoleons

French Macaroons

**\$15.00 per person**

## London Snack

Mini Scones

Assorted Jams & Clotted Cream

Assorted Tea Sandwiches

Mini Carrot Cake

**\$15.00 per person**

## Latin American Snack

Mini Churros with Dulce de Leche

Tortilla Chips with Salsa & Guacamole

Empanada with Cilantro Pico de Gallo

Spiced Mangos

**\$17.00 per person**

## Italian Snack

Tomato Bruschetta

Crostini with Cannellini & Sage

Fresh Mozzarella & Tomato

Mini Cannoli

**\$1.00 per person**

## The Standard

Kind Bars

7Chips

Cookies

Whole Fruit

**\$8.00 per person**

# Boxed Lunch & Breakfast

*Inquire about our Boxed Lunch package for Sandwich & Salad Options*

## BOXED BREAKFAST

### LOX & BAGEL BOX | \$19

- Smoked salmon
- Plain & vegetable cream cheeses
- Sliced red onions, cucumbers, tomatoes & capers
- Hard-boiled egg
- Mini bagels (2 per person)
- Fruit cup

### POWER BOX | \$18

- Bagel, muffin (with sweet butter, cream cheese & preserves)
- Granola bar
- Yogurt
- Whole fruit

### BAGEL BOX | \$12

- Bagel with cream cheese or butter
- Fruit salad
- Orange juice

### BREAKFAST SANDWICH - ROOM TEMP | \$17

*Breakfast sandwich (or wrap):*

- Egg salad, ham & brie
- Smashed avocado, olives, tomato, onions & feta
- Whole fruit
- Homemade granola bars or individual yogurt cups

## BOXED LUNCH

### SIMPLE BOX | \$18

- Gourmet sandwich on artisan breads
- Whole fruit
- Chips
- Cookies
- Bottled water

### CEO BOX | \$24

- Gourmet sandwich on artisan breads
- Side salad (see full menu)
- Whole fruit
- Potato chips
- Cookies
- Beverage

### DELUXE BOX | \$29

- Gourmet sandwich on artisan breads
- Side salad
- Fruit salad
- Potato chips
- Cookies
- Beverage

## Additional Information

All events are 3 hours long

All menus are plus 22% and NJ Sales Tax

Liquor & room fees are separate

All fees are paid direct to The Robert Treat Hotel