



Robert Treat Hotel
— ON THE PARK —

Catering Menu

BY FRUNGILLO HOSPITALITY GROUP

FRUNGILLO
HOSPITALITY GROUP

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Robert Treat Hotel
— ON THE PARK —

50 Park Place
Newark, NJ, 07102

ABOUT FRUNGILLO HOSPITALITY

For generations, Frungillo Hospitality has helped families celebrate life's most meaningful moments with warmth, elegance, and exceptional service. As Robert Treat Hotel's preferred catering partner, we work seamlessly alongside the venue team to create events that feel effortless from beginning to end — allowing you to relax, celebrate, and enjoy every moment with the people who matter most.

From sophisticated weddings and milestone celebrations to galas and corporate gatherings, every Frungillo event is guided by a tradition of hospitality rooted in family, experience, and attention to detail. Now led by the fourth generation of the Frungillo family, our team combines timeless service with innovative cuisine and thoughtful event execution to create celebrations that are both beautiful and unforgettable.

At Frungillo, we believe great catering is about more than exceptional food — it is about creating an experience where guests feel welcomed and cared for. Our culinary team carefully crafts menus tailored to each event, while our experienced professionals anticipate every detail behind the scenes to ensure a smooth and seamless occasion.

For nearly a century, clients throughout New Jersey and the surrounding area have trusted Frungillo Hospitality because of our unwavering commitment to quality, professionalism, and personal service. As New Jersey's exclusive member of the Leading Caterers of America (LCA), Frungillo Hospitality is recognized among the nation's finest catering companies for excellence, innovation, and hospitality. In addition, we are consistently honored by leading industry organizations, including ISES (International Special Events Society), NACE (National Association for Catering and Events), and The Knot, a premier wedding publication and media outlet.

From the first conversation to the final toast, our family is honored to help bring your celebration to life.

AWARDS AND RECOGNITION





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A close-up photograph of two sunny-side-up eggs on a light green plate. The eggs are garnished with a generous amount of black pepper and dried herbs. They are served on a bed of fresh green arugula leaves. In the background, a slice of toast is visible. The word "BREAKFAST" is centered in white, bold, sans-serif capital letters.

BREAKFAST

BREAKFAST BUFFETS

Priced per Person

CONTINENTAL BREAKFAST

\$24.95

BAKER'S SELECTIONS

A Variety of Specialty Pastries, Muffins & Mini Croissants

COLD STARTERS

Miniature Bagels w/ Spreads & Preserves

Fresh Fruit Salad

BEVERAGE

Freshly Squeezed Orange Juice

Coffee, Decaf Coffee

Assorted Flavored Teas

HOT BREAKFAST

\$39.50

BAKER'S SELECTIONS

A Variety of Specialty Pastries, Muffins & Mini Croissants

COLD STARTERS

Miniature Bagels w/ Spreads & Preserves

Fresh Fruit Salad

Individual Assorted Cereals

HOT ENTREES

Scrambled Eggs

French Toast

Applewood Smoked Bacon

Shredded Hash Browns or Home Fries

BEVERAGE

Assortment of Fresh Juices

Coffee, Decaf Coffee

Assorted Flavored Teas

BREAKFAST

LUNCH

DINNER

RECEPTION

BREAKS

BREAKFAST ENHANCEMENTS

Priced per Person

ACTION STATIONS

OMELETTE STATION \$16.00

Whole Egg & Egg White Omelettes Made to Order

Toppings: Ham, Wild Mushrooms, Sautéed Onions, Asparagus, Diced Tomatoes,
Scallions, Roasted Red & Yellow Peppers

Cheese: Cheddar, Swiss, Gruyère

BREAKFAST CARVING STATION \$16.00

Choice of One (1) of the Following:

Honey Baked Ham, Brown Sugar Cured Slab Bacon, Smoked Pastrami-Style Salmon

Served w/ Dipping Sauce & Biscuits

PANCAKE, WAFFLE, & CREPE STATION \$16.00

Homemade Pancakes, Waffles, & Crepes Made to Order

Fruit Toppings: Sliced Bananas, Mixed Berries, Blueberry Preserves

The Fun Stuff: Whipped Butter, Chocolate Shavings, Vanilla Chantilly,

Toasted Almonds, Maple Syrup N

MORNING DISPLAYS & ADD ONS

BREAKFAST SANDWICHES

Choose One (1) of the Following:

Brioche, English Muffin, Biscuit, Bagel

Egg & Cheese \$6.50 Each

Bacon, Egg, & Cheese \$7.50 Each

Taylor Ham, Egg, & Cheese \$7.50 Each

ENTREE ADD ONS \$3.75 Each

Grits

Bacon

Pancakes

Breakfast Sausage

Frittatas

Belgian Waffles

ASSORTMENT OF COLD CEREAL \$3.95

Served w/ Milk

N Nut-Free

BREAKFAST ENHANCEMENTS

Continued

HOT OATMEAL BAR \$4.25

Steel Cut Oats

Toppings: Brown Sugar, Dried Cranberries, Sliced Almonds, Golden Raisins

Chia Seeds, Fresh Cut Fruit

INDIVIDUAL OATMEAL CUPS \$3.25

INDIVIDUAL YOGURT PARFAITS \$3.25

SEASONAL WHOLE FRUITS \$2.25 Each

A Selection of Bananas, Red & Green Apples, & Oranges

SMOKED SALMON & BAGEL PLATTER \$9.95

Tomatoes, Capers, Chopped Egg, Onions & Cream Cheese

BREAKFAST

LUNCH

DINNER

RECEPTION

BREAKS

BOXED BREAKFAST

Priced per Person

LOX & BAGEL BOX

\$19.00

Smoked Salmon
Plain & Vegetable Cream Cheeses
Sliced Red Onions, Cucumbers, Tomatoes & Capers
Hard-Boiled Egg
Mini Bagels (2/ Person)
Fruit Cup

POWER BOX

\$18.00

Bagel, Muffin w/ Sweet Butter, Cream Cheese & Preserves
Granola Bar
Yogurt
Whole Fruit

BAGEL BOX

\$12.00

Bagel w/ Cream Cheese or Butter
Fruit Salad
Orange Juice

BREAKFAST SANDWICH

\$17.00

Room Temp Breakfast Sandwich or Wrap
Egg Salad, Ham & Brie
Smashed Avocado, Olives, Tomato, Onions & Feta
Whole Fruit
Homemade Granola Bars or Individual Yogurt Cups

BREAKFAST

LUNCH

DINNER

RECEPTION

BREAKS



LUNCH

A gourmet lunch dish is presented on a white plate. The main component is a seared meat medallion, possibly lamb or beef, which is dark brown and glistening with a rich, dark sauce. It is garnished with a delicate sprig of microgreens. Surrounding the meat are various roasted vegetables: a large, golden-brown roasted onion, a whole roasted carrot, a piece of yellow corn, and a small head of broccoli. A single cherry tomato is also visible. The plate is set on a wooden table, with a glass of water and a knife visible in the background.

PLATED LUNCHES

All Plated Lunches include Freshly Baked Bread, Silent Vegan option, Freshly Brewed Coffee & Tea Service. Priced per Person.

Choice of One (1) Entrée:	\$65.00
Choice of Two (2) Entrées:	\$72.00
Choice of Three (3) Entrées:	\$77.00

STARTERS

Salads

Choice of One (1):

Harvest Salad – Baby Greens, Radicchio, Kale, Fennel & Frisée Accompanied by Sun Dried Cranberries, Red & Yellow Cherry Tomatoes, Shaved Parmesan Reggiano Dressed w/ a White Balsamic Vinaigrette

Market Street Salad – Mixed Field Greens Tossed w/ Poached Pears, Dried Cranberries, Shredded Carrots, Goat Cheese, & Candied Walnuts in a Honey Dijon Balsamic Vinaigrette

Garden Grain Salad – Quinoa, Brown Ric E, Farro, Butternut Squash, Arugula, Pomegranate, Feta Cheese, & a Honey Mustard Vinaigrette

ENHANCEMENTS

Pasta

Rigatoni Vodka – Spicy Rigatoni a La Vodka Sauce, Grated Parmesan Reggiano, Fresh Basil **\$7.00**

Soups

Lobster Bisque Soup **\$7.95**

Cheddar & Broccoli Soup **\$5.95**

Chicken & Orzo Soup **\$5.95**

ENTREES

Choice of One (1), Two(2), or Three(3) Entrees:

BEEF

Grilled Filet Migno – Served w/a Dark Port Wine Education Sauce **Add \$8.00**

Flat Iron Steak – Marinated Flat Iron Steak w/ a Madeira Sauce

NY Strip Steak – Brandy Peppercorn Marinated w/ a Blue Cheese Compound Butter & Caramelized Onions **Add \$9.50**

POULTRY

Stuffed Chicken French – Cut Chicken Stuffed With Spinach & Fontina Cheese Topped w/ Sherry Cream Sauce

Chicken Marsala Roulade – Chicken Breast Rolled & Stuffed w/ Exotic Mushrooms Topped w/ a Mascarpone Marsala Sauce

PLATED LUNCHES

Continued

Caprese Chicken – Topped w/ Heirloom Tomato, Fresh Mozzarella Cheese & Balsamic Reduction

Southern Style Fried Chicken – 48 Hour Brine Chicken Deep Fried & Breaded in Seasoned Flour

FISH

Grilled Atlantic Salmon – Lemon & Herb Marinated Topped w/ a Mango Chutney or Citrus Beurre Blanc

Flounder Oreganata – Fresh Flounder Topped w/ Italian Infused Bread Crumbs w/ a Lemon Caper Sauce

VEGETERIAN

Grilled Cauliflower Steak – Cauliflower & Grilled Vegetables w/ a Puttanesca Sauce

OPTION OF DUET ENTREE

Flank Steak w/ Port Wine Sauce + Grilled Salmon	\$78.00
Stuffed Chicken + Grilled Salmon	\$69.00
Flat Iron Steak + BBQ Chicken	\$74.00
Chicken Francaise + Lemon Butter Shrimp	\$71.00

DESERT

Choice of One (1):

Apple Tartlet

Vanilla Bean Crème Fraîche

Milk Chocolate Dulce de Leche

Chocolate Dacquoise

Lemon Meringue Tartlet

Carrot Cake

BAR SERVICE

Beer and Wine	\$15.00
Deluxe	\$22.00

LUNCH BUFFETS

All buffets are displayed for up to two hours and come with freshly brewed coffee, decaffeinated coffee, a selection of herbal and International teas, dinner rolls and butter. Priced per Person

BROAD STREET

\$72.00

STARTERS

Choice of One (1):

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

ENTRÉES/MAINS

Choice of One (1) Chicken:

Chicken Caprese, Chicken Marsala Roulades, Chicken Balsamico, or Tuscan Chicken

Choice of One (1) Seafood:

Stuffed Salmon Roulades or Bronzino w/ Tomato Provencal Sauce

CARVING STATION

Choice of One (1) Steak:

Flank Steak or Flat Iron Steak w/ Port Wine Reduction

VEGETABLES/STARCH

Roasted Sea Salt Potatoes, Roasted Seasonal Vegetables

DESSERT

Assorted Italian Pastries & Cookies

French Macaroons

Miniature Smookie

Brownie Bites

BROADWAY

\$54.00

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

LUNCH BUFFETS

Continued

COLD LUNCH

\$54.00

SALAD

Tortellini Pasta Salad

MAINS

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

SWEETS

Assorted Cookies & Brownies

DOWNTOWN

\$54.00

SALAD

Mixed Green Salad w/ Poached Pears, Dried Cranberries, Goat Cheese, Cherry Tomatoes
w/ Balsamic Vinaigrette

MAINS

Chicken Francaise or Chicken Balsamico

Salmon w/ Roasted Red Pepper Beurre Blanc

Orchiette w/ Roasted Butternut Squash Alfredo Sauce

Roasted Fingerling Potatoes & Grilled Vegetables

SWEETS

Assorted Italian Cookies

Biscottis

Mini Cake Bites

BREAKFAST

LUNCH

DINNER

RECEPTION

BREAKS

BOXED LUNCH

Priced per Person

SIMPLE BOX

\$18.00

Gourmet Sandwich on Artisan Breads
Whole Fruit
Chips
Cookies
Bottled Water

CEO BOX

\$24.00

Gourmet Sandwich on Artisan Breads
Side Salad (See Full Menu)
Whole Fruit
Potato Chips
Cookies
Beverage

DELUXE BOX

\$29.00

Gourmet Sandwich on Artisan Breads
Side Salad
Fruit Salad
Potato Chips
Cookies
Beverage

BREAKFAST

LUNCH

DINNER

RECEPTION

BREAKS



DINNER

PLATED DINNER

All plated dinners come with rolls and butter, freshly brewed coffee, decaffeinated coffee, a selection of herbal and International. Priced per Person.

Choice of One (1) Entrée:	\$75.00
Choice of Two (2) Entrées:	\$83.00
Choice of Three (3) Entrées:	\$89.00

STARTERS

Salads

Choice of One (1):

Harvest Salad – Baby Greens, Radicchio, Kale, Fennel & Frisée Accompanied by Sun Dried Cranberries, Red & Yellow Cherry Tomatoes, Shaved Parmesan Reggiano Dressed w/ a White Balsamic Vinaigrette

Garden Grain Salad – Quinoa, Brown Ric E, Farro, Butternut Squash, Arugula, Pomegranate, Feta Cheese, & a Honey Mustard Vinaigrette

ENHANCEMENTS

Pasta

Rigatoni Vodka – Spicy Rigatoni a La Vodka Sauce, Grated Parmesan Reggiano, Fresh Basil **\$8.00**

Lobster Ravioli – Cognac Cream Sauce & Fresh Herbs **\$10.50**

Bucatini – Asparagus, Prosciutto, Snow Peas, Parmesan Reggiano Cream Sauce **\$9.50**

ENTREES

Choice of One (1), Two(2), or Three(3) Entrees:

BEEF

Grilled Filet Mignon – Served w/a Dark Port Wine Education Sauce **Add \$8.00**

Braised Short Ribs – Slow Braised Short Ribs in Red Wine, Fresh Vegetables, Topped w/ Frizzled Onions

NY Strip Steak – Brandy Peppercorn Marinated w/ a Blue Cheese Compound Butter & Caramelized Onions **Add \$9.50**

POULTRY

French-Cut Chicken Breast – Stuffed w/ Spinach, Fontina & Provolone Cheese in Sherry Cream Sauce

Caprese Chicken – Sliced Tomatoes, Mozzarella Cheese, Fresh Basil in Balsamic Glaze

Chicken Marsala Roulade – Chicken Breast Rolled & Stuffed w/ Exotic Mushrooms Topped w/ a Mascarpone Marsala Sauce

PLATED DINNER

Continued

Tarragon Chicken Breast; Seared & Brined w/ Pesto Milanese Sauce w/ Broccoli Rabe & Roasted Peppers

Bourbon Chicken – BBQ & Bourbon Glazed Chicken

FISH

Grilled Atlantic Salmon – Served w/ Mango Chutney Sauce or Citrus Beurre Blanc Sauce

Salmon Roulad – Stuffed Salmon Topped w/ Red Pepper Beurre Blanc Sauce

Branzino Topped w/ 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 w/ a Puttanesca Sauce

Mushroom Wellington – Wellington Stuffed w/ Assorted Mushroom, Spinach & Fresh Herbs

Grilled Eggplant – Homemade Rolled, Grilled Eggplant

OPTION OF DUET ENTREE

Filet Mignon + Two Stuffed Jumbo Shrimp w/ Crab Meat	\$85.00
Short Ribs + Grilled Salmon	\$81.00
Stuffed Chicken w/ Grilled Salmon	\$79.00
Honey Balsamic Chicken w/ Bourbon Glazed Salmon	\$78.00

DESERT

Choice of One (1):

Ny-Style Cheesecake – w/ Fresh Strawberry Sauce

Dessert Trio – w/ French Macaroons, Brownie Bites, & Cheesecake

Rich Chocolate Fudge Cake – w/ Chocolate Ganache

BAR SERVICE

Open bar 4 hours

Beer and Wine	\$24.00
Deluxe	\$32.00
Top shelf	\$38.00

BUFFET DINNER

All buffets are displayed for up to two hours and come with freshly brewed coffee, decaffeinated coffee, a selection of herbal and International teas, dinner rolls and butter. Priced per Person

STARTERS

SALADS

Choice of One (1):

Harvest Salad – Baby Greens, Radicchio, Kale, Fennel & Frisée Accompanied by Sun Dried Cranberries, Red & Yellow Cherry Tomatoes, Shaved Parmesan Reggiano Dressed w/ a White Balsamic Vinaigrette

Garden Grain Salad – Quinoa, Brown Ric E, Farro, Butternut Squash, Arugula, Pomegranate, Feta Cheese, & a Honey Mustard Vinaigrette

CARVING STATION

Choice of One (1):

Grilled Flank Steak – Severed w/ 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 w/ Red Pepper Buerre Blanc or Citrus Beurre Blanc Sauce

Tuscan Grilled Chicken – w/ Tomato Confit, White Beans, Garlic & Baby Spinach

Eggplant Rollatini – Our Signature Recipe

Pasta Rigatoni – Served w/ Your Choice of Sauce

Seasonal Grilled Vegetables & Roasted Fingerling Potatoes

DESSERT

Italian Cookies, French Style Macaroons, Miniature Cake Bites

ENHANCEMENTS

Pasta

Rigatoni Vodka – Spicy Rigatoni a La Vodka Sauce, Grated Parmesan Reggiano, Fresh Basil **\$8.00**

Lobster Ravioli – Cognac Cream Sauce & Fresh Herbs **\$10.50**

Bucatini – Asparagus, Prosciutto, Snow Peas, Parmesan Reggiano Cream Sauce **\$9.50**

THEMED DINNER BUFFETS

All buffets are displayed for up to two hours and come with freshly brewed coffee, decaffeinated coffee, a selection of herbal and International teas, dinner rolls and butter. Priced per Person.

TASTE OF ITALY

\$67.00

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

SOUTH OF THE BORDER

\$60.00

Salad w/ 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

MEDITERANEAN

\$60.00

Greek Salad
Chicken Gyros
Shrimp Seganaki
Lemon Wedge Potatoes
Roasted Vegetables
Hummus & Pita Chips

BREAKFAST

LUNCH

DINNER

RECEPTION

BREAKS

THEMED DINNER BUFFETS

Continued

SOUTHERN

\$60.00

Country-Style Green Bean Salad
Homemade 24 Hour Brine-Fried Chicken
Shrimp & Grits
Mac & Cheese
Collard Greens
Biscuits & Cornbread

A TACO AFFAIR

\$55.00

Choice of Two (2) Proteins:
Ancho Chile-Cerveza Marinated Steak
Grilled Dorado w/ Braised
Pulled Pork Chilean Sea Bass
Cilantro & Lime Chicken
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

CHILDHOOD FAVORITES

\$56.00

Homemade Chicken Tenders
Hot Dogs
Flat Bread Pizzettes
Shoe String French Fries
Penne Pasta w/ Vodka Sauce

BAR SERVICE

Open bar 4 hours

Beer and Wine	\$24.00
Deluxe	\$32.00
Top shelf	\$38.00

RECEPTION



COCKTAIL RECEPTION

Choice of 10 hand passed hourdourves and a selection of 1, 2, or 3 stations for 2 hours.

Choice of One (1) Station:	\$51.00
Choice of Two (2) Stations:	\$67.00
Choice of Three (3) Stations:	\$79.00

PASSED HORS D'OEUVRES

Mini Fish Tacos  w/ Ginger Sesame Slaw

Pulled BBQ Pork Served on a Freshly Baked Cornbread Round Topped w/ Traditional Coleslaw

Angus Beef Slider, Grilled Miniature Angus Burger Topped w/ Cheddar & Sweet Pickle Garnish

Crab Cake Slider, Maryland Lump Crab on Fresh Potato Roll w/ 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) Filled Dumplings w/ Sesame Ginger Dipping Sauce

Mini Cuban Sandwiches, Sliced Ham, Pork, Melted Swiss, Pickles & Spicy Mustard on Ciabatta Bread

Stuffed Mushrooms  Stuffed w/ Herb Breadcrumbs

Tuna Cones, Miniature Savory Cones Filled w/ Ahi Tuna Topped w/ Cucumber Wasabi Mayo

Lobster Risotto Ball, Classic Risotto Ball w/ Lobster Chunks & Served w/ Lobster Dipping Sauce (Can be Gluten Free by Request)

New England Lobster Rolls, Miniature Homemade New England Lobster Rolls

Filet Mignon Crostini Center Cut Filet Mignon w/ Fig Jam & Goat Cheese on Garlic Herb Crostini

Pancetta & Pears  Seasonal Pears Wrapped in Pancetta & Glazed w/ Aged Balsamic

Chorizo Stuffed Dates  Medjool Dates Stuffed w/ Spanish Chorizo Enveloped in Applewood Bacon

Clams Diablo, Littleneck Clams Topped w/ Frungillo's Very Own Garlic Sauce

Eggplant Caponata, Cassia Cinnamon, Currants & Pine Nuts w/ 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 w/ Black Pepper Dijon Aioli

Maryland Crab Cakes  w/ a Remoulade Sauce

Deviled Eggs  Served w/ Prosciutto Crisp, Tomato Confit & Micro Chives

Chicken Guajillo, Tender Chicken Seasoned w/ Sweet & Smoky Guajillo Pepper Roasted Garlic & Onion in Black Bean Cup

 Gluten Free  Vegan

COCKTAIL RECEPTION

Continued

STATIONS

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

Choice of Two (2):
 Pasta: Cheese Ravioli, Rigatoni, Penne, Farfalle
Choice of Two (2):
 Sauce: Vodka Sauce, Pomodoro Sauce, Seafood Sauce, Broccoli Rabe & Sausage
 Sauce, Pesto Sauce, Butternut Squash Alfredo Sauce
 Displayed w/ Garlic Toast, Romano Cheese, Hot Seeds & Fresh Basil
 Accompanied by our Famous Kobe Beef Meatballs

FLATBREAD PIZZERTE STATION

Choice of Three (3):
 Margarita Flatbread
 Arugula, Prosciutto, Fig, Goat Cheese, & Balsamic Reduction Flat Bread
 BBQ Chicken Flatbread w/ Grilled Red Onions
 Meat-Lovers Flat Bread w/ Mozzarella, Marinara Sauce, Pepperoni, Salami, Soppresata
 Vegan Flatbread w/ Roasted Vegetables & Hummus

BAR SERVICE

Open bar 4 hours

Beer and Wine	\$24.00
Deluxe	\$32.00
Top shelf	\$38.00

A close-up photograph of a bowl filled with golden-brown, ridged potato chips. The bowl has a white interior and a colorful geometric pattern on the exterior, featuring green and red triangular sections. The word "BREAKS" is printed in white, bold, sans-serif capital letters across the center of the image, superimposed over the chips.

BREAKS

BREAK PACKAGES

All Breaks stations are served and refreshed for a 1 hour period of time. Priced per Person.

NEWARK SNACK

\$14.00

Warm Soft Pretzels
Spicy Mustard
Honey Roasted Nuts
Mini Franks en Croute
Hersey Kisses & Chocolate Bars

PARIS SNACK

\$15.00

Mini Croissants & Sliced Baguettes
Sliced Cheese & Charcuterie
Mini Napoleons
French Macaroons

LONDON SNACK

\$15.00

Mini Scones
Assorted Jams & Clotted Cream
Assorted Tea Sandwiches
Mini Carrot Cake

LATIN AMERICAN SNACK

\$17.00

Mini Churros w/ Dulce de Leche
Tortilla Chips w/ Salsa & Guacamole
Empanada w/ Cilantro Pico de Gallo
Spiced Mangos

ITALIAN SNACK

\$12.00

Tomato Bruschetta
Crostini with Cannellini & Sage
Fresh Mozzarella & Tomato
Mini Cannoli

BREAK PACKAGES

Continued

THE STANDARD

\$8.00

- Kind Bars
- 7 Chips
- Cookies
- Whole Fruit

BREAKFAST

LUNCH

DINNER

RECEPTION

BREAKS

ADDITIONAL INFORMATION

- All events are 4 hours long
- All menus are plus 22% and NJ sales tax
- Liquor & room fees are separate
- All fees are paid directly to The Robert Treat Hotel