

The Barclay's Banquet Menu

Vegetable Platter, Cheese Platter, Bruschetta and Crackers

Hors D' Oeuvres

For an additional \$8.00 per person, you can upgrade your menu by add a cocktail hour of passed appetizers displayed creatively and passed continuously for one hour.

Pork Wontons	Mini Franks	Mini Burgers	Cheese steak Cups
Crab Cakes	Fried Shrimp	Swordfish Bits	Bacon Wrapped Scallop
Chicken Eggrolls	Chicken Sesame	Chicken Satay	Coconut Chicken
Broccoli Quiche	Vegetable Eggrolls	Spanakopita	Mini Reuben's
Antipasto Kabobs	Fruit Kabobs	Country Quiche	Beef Teriyaki

First Course: Choose One

Fruit Plate (in season)

Cream of Broccoli,

Italian Wedding

Minestrone

Chicken Noodle

Second Course: Choose One:

Classic Caesar Salad

Mandarin Spring Salad with Cranberry Vinaigrette

The Main Event

All entrees are served with Vegetable of the Season or Julienne Vegetables, Fresh Rolls and Butter, and your choice of a Baked Potato, Mashed Garlic Potatoes, or our famous Red Roasted Potatoes.

Chicken Eduardo- \$20.00

Lightly breaded breast of chicken
Sitting over a bed of vegetable
Stuffing and topped with delicate
Chicken gravy.

Broiled Filet of Flounder - \$22.00

Fresh Flounder filet broiled
Gently and seasoned in lemon
Butter and served with tartar.

Pork Saltimbocca- \$22.00

Sliced filets of Pork are stuffed
With roasted red pepper and
spinach then finished in decadent
Pork gravy.

Roast Top Sirloin of Beef \$22.00

The best of top round cooked to
Perfection, sliced and served with
Homemade beef gravy.

Virginia Ham- \$22.00

Honey, Brown Sugar, and Clove
Crusted Virginia Baked Ham
Crowned with a Pineapple.

Chicken Cordon Bleu- \$20.00

Breaded Cutlets of Chicken are
Stuffed with Honey Baked Ham
And Swiss Cheese, Baked Golden
Brown and Finished with a
Chicken Cream Sauce.

Chicken Franchise- \$22.00

Lightly Egg Battered and Pan
Fried Tender Breast of Chicken
Finished in a Lemon Wine and
Butter Franchise Sauce.

Sliced Turkey Breast- \$22.00

Oven Roasted Breast of Turkey
With a drizzle of our Homemade
Gravy served with a side of Stuffing.

Prime Rib- \$35.00

Thick Slice of Prime Rib cooked
To Medium Rare Finished with
Homemade Au Jus.

Surf and Turf- \$39.50

Slice of Filet Mignon in Au Jus
Paired with a Tender Lobster Tail
And a side of Clarified Butter.

A Sweet Ending

Each guest will get an ice cream sundae and a choice of coffee or tea.

All prices are per person plus 18% service charge and 7% NJ State Sales Tax

Enhancements to Customize your Event

Open Bar Upgrade

- One Hour Open Bar- \$7 per person
- Two Hours Open Bar- \$14 per person
- Three Hours Open Bar- \$17 per person
- Four Hours Open Bar \$22 per person

Enhancements to Customize your Event

- Raw Bar- \$12.50pp
- Caviar Station- Estimates Given Upon Request
- Sweet Treat Table- Table of Assorted Pastries, Cookies, and Fruits \$3.50pp
- Chocolate Fountain- Table of Assorted Dipping Treats and Chocolate \$3.50pp
- Antipasto Display- \$8.00pp
- Valet Parking- Estimates Given Upon Request
- Bathroom Attendant- \$100.00