

NEWARK GRAND

BANQUET BAR SERVICE



Unlimited beer, wine, sangria

Our Most Popular Bar Package Includes:

Domestic Bottled Brands

Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel

Homemade Sangria

First Hour -

Second Hour -

Third Hour -

Fourth Hour -

each additional hour (charged by the hour)

Hosted Bartender available

Premium Open bar

☒ Absolut Vodka ☒ Bacardi Rum ☒ Jose Cuervo Tequila ☒ Beefeater Gin ☒ Jack Daniel's

☒ Captain Morgan Rum ☒ Malibu Rum ☒ Seagram's "7" ☒ Dewar's Scotch ☒ Bailey's ☒ Kahlua

Preferred Wines

Chardonnay, Merlot, White Zinfandel, Cabernet Sauvignon

Domestic Bottled Beers

Non-Alcoholic Beverages

Soda & Juices & Bottled Water

First Hour -

Second Hour -

Third Hour -

Fourth Hour -

Premium Cash Bar

Bartender Fee

Premium Brand Cocktails Featuring:

☒ Absolut Vodka ☒ Bacardi Rum ☒ Jose Cuervo Tequila ☒ Beefeater Gin ☒ Jack Daniel's

☒ Captain Morgan Rum ☒ Malibu Rum ☒ Seagram's "7" ☒ Dewar's Scotch ☒ Bailey's ☒ Kahlua

Preferred Wines Including:

Chardonnay, Merlot, White Zinfandel, Cabernet Sauvignon

Bottled Beers:

Budweiser, Coor's Light, Corona

Non-Alcoholic Beverages

Assorted Soda, Fruit Juices & Bottled Water

Select Cordials included on bar upon request

State of NJ Liquor License Laws:

The sale and service of all Alcohol is strictly regulated by the State of New Jersey. As a licensee, Garden State Food Group is responsible for the administration of these regulations.

Garden State Food Group reserves the right to close a bar if liquor laws or Garden State Food Group policies are violated. Additionally, we reserve the right to discontinue bar service entirely should patrons be unwilling to abide by our administration of liquor licensing laws.

We have a zero tolerance for minors consuming alcohol. Minors are the responsibility of the client signing the Event Order agreement.

Garden State Food Group's managers, bartenders and servers are trained in responsible beverage service and if necessary will refuse service to anyone that, in their opinion, appears to be consuming more alcohol than is considered responsible and safe. We ask that you support us in meeting this responsibility.

TAX & GRATUITY NOT INCLUDED

NEWARK GRAND



BREAKFAST BUFFET

BUFFET FOR GROUPS OF 35 GUESTS OR MORE

Fresh chilled orange, apple & cranberry juice
Scrambled eggs
Seasonal fresh fruit platter
Thick cut bacon or pork sausage
Cinnamon French toast
Country potatoes
Assorted NY style bagels, fresh Danish & muffins
Cream cheese, butter & fruit preserves
Columbian coffee & assorted teas

ADDITIONAL BUFFET ENHANCEMENTS

Scratch Made Corned Beef Hash

Omelet Station

Fresh eggs & egg whites
Cheddar, American, Swiss cheese
Onions, ham, tomatoes, bell peppers, bacon & mushrooms

Belgian Waffle Station

Freshly prepared waffles
whipped cream, warm maple syrup & strawberry topping

Mimosa & Bloody Mary Station

Mimosa made with fresh orange juice & our house vodka, served with an orange garnish.
Bloody Mary station is accompanied with fresh lemon, celery, green olives & horseradish

1 hour package 2 hour package
Monday - Saturday 9am
Sunday 12 Noon

A uniformed attendant fee will apply to all stations

TAX & GRATUITY NOT INCLUDED

NEWARK GRAND BREAKS



BEVERAGE BREAKS

AM BEVERAGE BREAK

Regular & diet soft drinks, bottled water, assorted juices, freshly brewed coffee & specialty teas.

Just Coffee.....

Freshly brewed coffee & specialty teas.

SPECIALTY BREAKS

Continental

Assorted mini bagels, danish, muffins & croissants. (cream cheese, butter, jelly) Fresh fruit platter. Freshly brewed coffee & tea.

Healthy Start

Seasonal berries, yogurt granola parfait, freshly brewed coffee & specialty teas

BREAK ENHANCEMENTS

PRICED PER DZ UNLESS OTHERWISE STATED

New York Bagels

Assorted Fresh Doughnuts

Fresh Baked Jumbo Muffins

Assorted Fresh Large Danish

Assorted Baked Cookies

Sliced Fresh Fruit

Assorted Soft Drinks

Assorted Fresh Juices

Carafe

Freshly Brewed Coffee

AFTERNOON BREAKS

Meats & Cheese

(chef's choice) (served charcuterie style)

Assorted cured meats and aged cheese

Mediterranean

House-made hummus, kalamata olives, tzatziki, pita chips, crostini, assorted soft drinks

Stay Fit

Yogurt Parfait, fresh fruit, assorted juices

Snack Packs

Popcorn, pretzels, potato chips, theater style candy, assorted soft drinks

Jumbo Pretzels

assorted mustards and cheese sauce

Chef's Chips & Dip

House cut potato chips & home-made onion dip

Milk & Cookies

Freshly baked assorted cookies, fresh seasonal fruit, ice cold milk, freshly brewed coffee & specialty teas

TAX & GRATUITY NOT INCLUDED

NEWARK GRAND

HORS D'OEUVRE'S



SOLD IN QUANTITIES OF 50, MINIMUM 150
ASSORTED PIECES

MAC & CHEESE BITES

SMOKED GOUDA, MARINARA

BATTERED MUSHROOMS

HERB CRÈME

FIG & MASCARPONE

PHYLLO PURSE

WILD MUSHROOM ARANCINI

TRUFFLE

TEMPURA CAULIFLOWER

GENERAL TSO'S

ASPARAGUS ASIAGO

PHYLLO

RASPBERRY & BRIE

EN CROUTE PHYLLO WITH ALMONDS

BREADED MOZZARELLA WEDGE

MARINARA

BATTERED CORN NUGGET

SPICY HONEY AIOLI

FALAFEL

TZATZIKI

VEGETABLE SPRING ROLLS

DUCK SAUCE

FRIED RAVIOLI

MARINARA

MINI CHICKEN CORDON BLEU

HONEY MUSTARD

BUFFALO CHICKEN SPRING ROLL

BLUE CHEESE DRESSING

CHICKEN SATAY

ASIAN PEANUT DIPPING SAUCE

PIGS IN A BLANKET

DELI MUSTARD

PIGS IN A PRETZEL BLANKET

HONEY MUSTARD

MINI MEATBALLS

BEEF, MARINARA

MINI BEEF WELLINGTON

SCALLION CRÈME

LOLLIPOP LAMB CHOPS

TZATZIKI

ASSORTED DIM SUM

SEAFOOD, SWEET SOY

SHRIMP TEMPURA

DUCK SAUCE

COCONUT SHRIMP

DUCK SAUCE

MINI CRAB CAKES

CAPER REMOULADE

2024

TAX & GRATUITY NOT INCLUDED

BOX LUNCH



Option 1



Mix & Match

Each package below includes an apple, lays brand chips, Hals brand seltzer or water & condiments



Tuna Wrap

House made tuna with lettuce & tomato

Turkey Sandwich

lettuce, tomato, served on a cremosa roll

Ham & Swiss

Lettuce & tomato, served on rye bread

Option 2

Mix & Match

Each package below includes whole fresh fruit, a fresh bake David's cookie, pepsi brand soft drink or water & condiments

Italian Combo

Genoa salami, sliced pepperoni, honey baked ham, lettuce, sundried tomatoes & provolone, served on fresh ciabatta,

Smoked Turkey

Lettuce, tomato, gruyere cheese, honey mustard, served a croissant

Vegetarian

Sauted portobello mushrooms, roasted red peppers, fresh zucchini, served on multi grain ciabatta, (fresh mozzarella +1)

House made roast beef

Aged cheddar, lettuce, horseradish aioli, served on a fresh ciabatta

Add a pasta salad of your choice to any package for an additional 4.99 per lunch (2024)

NEWARK GRAND

PLATED LUNCH SELECTIONS



Choice of starter

Garden Salad

Caesar Salad

Mozzarella & Tomato (bocconcini) + 3

Entree Choices

(served with chef's choice of accompaniments)

Chicken Marsala

boneless breast of chicken with marsala wine and mushroom demi glaze

Chicken Francaise

tender chicken breast sauteed with fresh lemon, butter, white wine sauce

Chicken Parmesan

served with penne pasta and topped with classic pomodoro sauce

Lemon Herb Roasted Chicken

our classic tender half chicken marinated in fine herbs and special house seasonings

Bone-In Center Cut Pork Chop

pan-seared bone-in pork chop with an apple & sage pork au jus

Grilled Herb Marinated London Broil

thinly sliced and finished off with a mushroom demi glaze

Filet of Salmon

North Atlantic salmon filet roasted with fresh herbs and lemon Beurre blanc sauce

Dessert Selections

Served with Freshly Brewed 100% Colombian Coffee, Decaffeinated Coffee and Specialty Tea Selections

☒ German Chocolate Cake☒

Black Forest Cake☒

Carrot Cake with Cream Cheese Icing

New York Style Cheese Cake

Fresh Fruit Plate

Assorted Sodas

All Pricing Subject to a 6.625% Sales tax and 21% service Charge

- NEWARK GRAND CATERING -

SWEET 16

SIGNATURE MOCKTAIL

GUEST CHOICE

STATIONS

ANTIPASTO SKEWERS

Genoa salami, pepperoni, fresh mozzarella, balsamic reduction

CRUDITÉ & SPINACH DIP

Celery, carrots, cucumber, house-made spinach dip, bread bowl

PASTA STATION

Tri-color tortellini alfredo

Penne Vodka

Mac & Cheese

Craft Your Own

TACO STATION

Angus ground beef

Shredded Lettuce

Fresh Diced Tomato

Shredded Cheddar

Sour Cream

Craft Your Own

SLIDER BAR

Pulled pork, tossed in house-made bbq sauce topped with slaw

Pulled buffalo chicken, topped with house-made

Composed

ICE CREAM BAR

VANILLA & CHOCOLATE ICE CREAM TUBS

Whipped cream

Cherries

Chocolate syrup

Sprinkles

Chocolate chips

Craft your own

**\$51 PER GUEST TAX AND GRATUITY NOT
INCLUDED**

NEWARK GRAND

EVENT CATERING



MINIMUM 50 GUESTS

COLD SALAD DISPLAY

CHOICE OF 2

- Classic Caesar Salad
- Garden salad
- Chick Pea Salad
- Tri-Color Tortellini
- Fresh Fruit Display +1
- Bocconcini & Grape Tomato +1
balsamic glaze

PASTA

CHOICE OF 1

- Penne Ala Vodka
- Baked Ziti
- Farfalle Peas Olive Oil
- Manicotti Fresh Mozzarella +1
- Stuffed Shells +1
- Eggplant Rollatini Parm +2

ENTREE SELECTIONS

CHOICE OF 2

(ADDITIONAL CHARGE OF \$2 PER GUEST FOR MULTIPLE BEEF OR SEAFOOD DISHES)

CHICKEN

- Organic Herb & Lemon
Roasted Chicken Pieces
- Chicken Marsala
- Chicken Portobello
- Chicken Piccata
- Smoked Boneless Chicken
Thighs

PORK/BEEF

- Italian Sausage & Peppers
- Roasted Pork Loin
- Pepper Steak
- Italian Beef Meatballs
- Sliced Filet Demi +2

Lechon
40-45lb (roasted pig)

SEAFOOD

- Pan Roasted Cod
- Seafood Paella
- Seafood Scampi Farfalle
- Rigatoni with Shrimp in a
Cream Sauce
- Wild Caught Salmon +2

BUFFET ACCOMPANIMENTS

CHOICE OF 2

- Roasted Red Potato
- Rice Pilaf
- Spanish Rice
- Chef's Seasonal Vegetables
- Scalloped Potatoes Gratin +1

DESSERT

CHOICE OF 1

- served with freshly brewed coffee*
- German Chocolate Cake
- Carrot Cake
- NY style Cheesecake +1
- Specialty Cake MP
- Bring Your own Cake
chef's handling fee +2

ASSORTED DINNER ROLLS
& SOFT DRINKS INCLUDED

BEVERAGE PACKAGES

PRICED PER GUEST

- Assorted Juice
- Beer - Wine - Sangria 2hr 4hr
- Open Bar 2hr 4hr
- Bartender fee (when applicable)

GRAND GALA BUFFET

Lunch

*food service for 1 hr event 3 hr
Additional Selection +3 per guest*

Dinner

*food service 2 hr event 4 hr
Additional selection +4 per guest*

21% SERVICE CHARGE & 6.625% SALES TAX
NOT INCLUDED

NO OUTSIDE FOOD OR ALCOHOL PERMITTED

NEWARK GRAND

WEDDING MENU



First Course (choice of 1)

Garden Salad
Caesar Salad
Mozzarella & Tomato (bocconcini) + 3

Second Course (choice of 1)

Penne Vodka
Spaghetti Marinara
Rigatoni Bolognese +3

Entree Choices

(served with chef's choice of accompaniments)

Lemon Herb Roasted Chicken

our classic tender half chicken marinated in fine herbs and special seasonings served with our house gravy

Chicken Marsala

boneless breast of chicken with marsala wine and mushroom demi glaze

Chicken Francaise

tender chicken breast sautéed with fresh lemon, butter, white wine sauce

Chicken Parmesan

served with penne pasta and topped with classic pomodoro sauce

Charbroiled New York Strip

10 oz prime cut

Sliced London Broil

thinly sliced and finished off with a mushroom demi glaze

Filet of Salmon

North Atlantic salmon filet roasted with fresh herbs and lemon Beurre blanc sauce

Flounder Florentine

filet of flounder topped with sauteed spinach and feta cheese

Duet:

Filet of Beef topped with 2 Jumbo Prawns

Dessert Selections

Served with Freshly Brewed 100% Colombian Coffee, Decaffeinated Coffee and Specialty Tea Selections

☒ German Chocolate Cake☒

Black Forest Cake☒

Carrot Cake with Cream Cheese Icing

New York Style Cheese Cake (+\$1 pp)

Fresh Fruit Plate +3

Assorted Sodas \$4~ per person

All Pricing Subject to a 6.625% Sales tax and 21% service Charge

NEWARK GRAND

WORKING LUNCHEON BUFFET



"FOR MEETINGS ON THE MOVE"

All American Sandwich Platter

An Array of Specialty Deli sandwiches to include:
Sliced Roast Beef, Honey Cured Ham, Genoa Salami, Smoked Turkey Breast,
Imported Swiss, Aged Cheddar
Homemade Chicken & Tuna Salad
Assorted Potato Chips & Pickles
Assorted Fresh Baked Cookies
Ice Cold Soft Drink Selections and Bottled Water

Gourmet Wrap Platter

An Assortment of Our Overstuffed Gourmet Wraps Using All-Natural Soft
Flour Tortilla and Stuffed
with Our Premium Meats and Cheeses
sample menu items:
Grilled Chicken Caesar Wrap, Fresh Tuna Salad Wrap, Turkey Bacon Ranch
Wrap, Sun-Dried Tomato Pasta Salad
Assorted Fresh Baked Cookies
Ice Cold Soft Drink Selections and Bottled Water

Deli Platter

(create your own)
Deli Platter with Artfully Displayed Slices of
Premium Deli Meats & Cheese to Include:
Roasted Turkey Breast, Hickory-Smoked Ham, Thinly Sliced Roasted Beef,
Genoa Salami, Swiss, Provolone, aged cheddar
Accompanied by Bakery Fresh Sandwich Breads and Pickle Spears
Garden Fresh Tomatoes and Crispy Lettuce
Homemade Potato Salad and Country Style Cole Slaw
Fresh Baked Cookies
Ice Cold Soft Drink Selections and Bottled Water

NY Style Pizza 16" (Di Fara of Brooklyn)

Traditional Caesar Salad with Fresh Grated Parmesan and Garlic Croutons
Tossed in our creamy caesar dressing or Fresh Garden Salad Tossed in Balsamic
Dressing
Choose from the Selection below of our Gourmet 16" Pizza of Di Farro in
Brooklyn:
Plain, Pepperoni, Sausage, Margarita, Vegetable, 1/2 & 1/2
Fresh Baked Assorted Cookies
Ice Cold Soft Drink Selections and Bottled Water