



Dinner

4 hour reception





DINNER MENU

WELCOME

Antipasto Display

As guests arrive a grand assortment of Italian meats and cheeses, accompanied by marinated mushrooms, olives, roasted peppers, artichoke hearts, and Tuscan bread

TO START

Freshly Baked Rolls

Choice of Traditional Caesar Salad or Spring Mix Salad

SERVING STYLE

BUFFET

From our Hot Chafing Dish Menu

Choose 1 Pasta, Vegetable and Starch

Choose 3 Entrees

or

PLATED

Choice of 3 Entree Options

*Add a pasta or soup course**

DESSERT – Choose 1

NY Cheesecake

Carrot Cake

Key Lime Pie

Triple Fudge Cake

Chocolate Mousse

Bailey's White Mousse

Tiramisu

Cookie Selection

Crème Brulee

ENHANCEMENTS

Choose 8 Butler Style Passed Hors D'Oeuvres*

See Hot and Cold Stations

**Available at an additional cost per person. See our banquet manager for details.*

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DINNER MENU

HOT CHAFFING DISH SELECTIONS

ENTREES

Chicken Francaise or Marsala
Chicken with Artichokes
Chicken Parmigiana
Italian Meatballs Pomodoro
Sausage and Peppers
Veal: Francaise or Marsala
Eggplant Rollatini
Pork Tenderloin with Vinegar Peppers
Pepper Steak with Onions and Mushrooms

ENTRÉE UPGRADE SELECTIONS

Veal Parmigiana*
Skirt Steak Florentina*
Herb Crusted Salmon*
Sliced Sirloin*
Shrimp & Scallops Scampi*
Shrimp Oreganato*
Baked Shrimp Parmigiana*

PASTA DISHES

Penne alla Vodka
Bowtie Pasta Primavera
Mushroom Ravioli with Sage Bisque
Stuffed Shells
Rigatoni Bolognese
Cavatelli and Broccoli
Tortellini with Pesto Cream

VEGETABLES

Glazed Baby Carrots
Grilled Asparagus
Seasonal Medley of Sautéed Vegetables
Broccoli and Cauliflower
Green Beans with Sautéed Shallots
Array of Grilled Vegetables

STARCH

Potatoes au Gratin
Garlic Mashed Potatoes
Roasted Potatoes
Skin-on Red Smashed Potatoes
Rice Pilaf
Fried Rice
Candied Sweet Potatoes
Roasted Vegetable Couscous

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DINNER MENU

PLATED ENTRÉE SELECTIONS

Served with Chef's Selection of Starch and Vegetable

Fresh Atlantic Salmon

with citrus dill beurre blanc or mango salsa

Miso Glazed Salmon

Jumbo Crabmeat Stuffed Shrimp Over Parmesan Risotto

Parmesan and Panko Crusted Halibut

with lemon cilantro sauce

Herb Crusted Mahi Mahi with a Lobster Broth

Chicken Ariana

Chicken breast stuffed with roasted red peppers, prosciutto, mozzarella and balsamic reduction demi glaze

Chicken Carciofi

Lemon butter, white wine, artichoke hearts, basil, plum tomatoes, and scallions

Chicken Francaise

Egg batter dipped with pesto and parmesan, sautéed with shallots, lemon, butter, and white wine

Frenched Chicken

Breast of chicken on the bone roasted with herbs over maple scented sweet potato puree

Grilled Vegetable Napoleon

Grilled Eggplant, red peppers, zucchini, portabella mushroom, red onions, and mozzarella stacked in a golden pastry

UPGRADED SELECTIONS

NY Strip Steak*

Roasted Prime Rib au Jus*

Braised Boneless Short Rib with Frizzled Onions*

Chateaubriand*

Tenderloin of beef with red wine mushroom sauce

Roast Rack of Lamb*

Land and Sea*

6 oz filet with 6 oz lobster tail

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DINNER MENU

HOT SPECIALTY STATIONS

Chef Attended Station

Mashed Potato Station

Smashed Idaho potatoes served in a martini glass

Topping Choices: Fresh chives, butter, sour cream, bacon, cheddar cheese, broccoli, homemade gravy

Macaroni and Cheese Station

Cheese sauces including asiago, provolone and cheddar

Topping Choices: Bacon, fresh chives, peas

*Add Lobster**

Pasta Station

Choose 2:

Four Cheese Beggars Purse with Creamy Alfredo Sauce

Penne Vodka with Crispy Pancetta and English Peas

Rigatoni Pomodoro & Basil

Grilled Vegetable Ravioli with Sage Bisque

Tortellini Bolognese

Asian Wok Station

Choice of Beef, chicken, or shrimp with a variety of Chinese vegetables, lo mein, and fried rice

By the Sea Station

Crispy fried calamari, mussels marinara, baked clams oreganato, and warm Old Bay peel and eat shrimp

Paella

Cast iron skillet with saffron scented rice garnished with assorted seafood and chorizo sausage

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DINNER MENU

COLD DISPLAYS

Garden Vegetable Display

Crisp seasonal vegetables served chilled with ranch dipping sauce

Fruit and Berry Display

Hand carved melons and exotic fruits including bananas, cantaloupes, pineapple, grapes, strawberries, honeydew, and seasonal berries

Guacamole and Salsa with Tri Colored Chips

Caprese Station

Buffalo Mozzarella and ripe beefsteak tomatoes, chiffonade of fresh basil, garnished with balsamic vinegar reduction

Mediterranean Platter

Garlic hummus, Greek tzatziki, stuffed grape leaves, tabouli salad, kalamata olives, and warm pita bread

Bruschetta Display

Toasted garlic crostini, ripe tomato salad with red onion, fresh basil, and homemade balsamic dressing

Tuscan Station

Grilled vegetables, marinated artichokes with mushrooms, mixed olives, Tuscan white bean and broccoli rabe salad, Pesto Trio (fresh basil and pine nut, sundried tomato, and roasted garlic) with Tapenade and Italian bread

Salumeria and Cheese Platter

*Assorted Italian Meats- Sopressato, Genoa salami, Capicola, Mortadella, and Prosciutto
Assorted Cheeses- Asiago, Provolone, Fontina, Sharp Cheddar, and Pepperjack*

Salad Trio Display

Waldorf Salad, Tortellini Salad, and Shrimp Pasta Salad

Seafood Salad Station

Octopus Salad, Smoked Salmon, Frutti de Mare



DINNER MENU

HORS D'OEUVRES

Passed Butler Style

Raspberry and Brie in Phyllo	Shrimp Kebab with Roasted Garlic Aioli
Franks in a Blanket	Bacon Wrapped Scallops
Edamame Dumplings with Teriyaki Sesame sauce	Watermelon and Feta with Microbasil
Vegetable Dumpling with Thai Chili Sauce	Candied Bacon Strips
Crab Cake with Chipotle Mayo	Caprese Skewers (Mozzarella, Tomato, Basil)
Panko Crusted Orange and Ginger Shrimp	Chicken Satay with Teriyaki Glaze
Lamb Chops with Chutney	Fried Chicken and Waffle with Chipotle Mayo
Pistachio and Goat Cheese Lollipop	Buffalo Chicken Rangoon with Bleu Cheese
Coconut Shrimp	Mushrooms Stuffed With Sausage and Mozzarella
Mini Reuben	Mini Fish Taco with Avocado and Spicy Aioli
Citrus Crab Salad in Endive	Seared Sesame Crusted Tuna
Tequila Marinated Shrimp Skewer	Crabmeat, Pineapple, Cilantro Asian Spoons
Shrimp Spring Roll with Sweet Cilantro Thai Chili	Baked Clams Oreganata
Thai Spring Roll with Orange Ginger Glaze	Bacon Wrapped Dates with Cream Cheese
Wild Mushroom Arancini	Wild Mushroom Risotto Cake with Truffle Glaze
Petit Filet Mignon with Caramelized Onions on Brioche	Sesame Chicken with Ginger Glaze
Mini Eggplant Rollatini	Shrimp and Scallop Ceviche
Mini Quesadilla (Chicken or Beef)	Filet Mignon Crostini with Horseradish Cream



BAR OPTIONS

Choose Open Bar, Hosted Bar or Cash Bar

PREMIUM OPEN BAR

2-5 hour durations

COST PER PERSON VARIES BY DURATION

ULTRA PREMIUM OPEN BAR

2-5 hour durations

COST PER PERSON VARIES BY DURATION

BEER AND WINE

2-5 hour durations

COST PER PERSON VARIES BY DURATION

CHAMPAGNE PACKAGE (4 HOURS)*

SANGRIA*

CONSUMPTION BAR

Host pays per drink to be calculated and paid at close of event.

**Subject to tax and service*

CASH BAR

Guests pay Branches prices for their own drinks. Cash/credit cards accepted.

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