



Lunch

3 hour reception





LUNCH MENU

WELCOME

Fresh Garden Vegetable Display
Crisp seasonal vegetables served chilled with ranch dipping sauce

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 2 Entree Options

*Add a pasta or soup course**

*Add a 3rd choice**

DESSERT – Choose 1

NY Cheesecake
Carrot Cake
Triple Fudge Cake

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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LUNCH 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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LUNCH 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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LUNCH 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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LUNCH 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



LUNCH MENU

HORS D'OEUVRES

Passed Butler Style

Raspberry and Brie in Phyllo

Franks in a Blanket

Edamame Dumplings with Teriyaki Sesame sauce

Vegetable Dumpling with Thai Chili Sauce

Crab Cake with Chipotle Mayo

Panko Crusted Orange and Ginger Shrimp

Lamb Chops with Chutney

Pistachio and Goat Cheese Lollipop

Coconut Shrimp

Mini Reuben

Citrus Crab Salad in Endive

Tequila Marinated Shrimp Skewer

Shrimp Spring Roll with Sweet Cilantro Thai Chili

Thai Spring Roll with Orange Ginger Glaze

Wild Mushroom Arancini

Petit Filet Mignon with Caramelized Onions on Brioche

Mini Eggplant Rollatini

Mini Quesadilla (Chicken or Beef)

Shrimp Kebab with Roasted Garlic Aioli

Bacon Wrapped Scallops

Watermelon and Feta with Microbasil

Candied Bacon Strips

Caprese Skewers (Mozzarella, Tomato, Basil)

Chicken Satay with Teriyaki Glaze

Fried Chicken and Waffle with Chipotle Mayo

Buffalo Chicken Rangoon with Bleu Cheese

Mushrooms Stuffed With Sausage and Mozzarella

Mini Fish Taco with Avocado and Spicy Aioli

Seared Sesame Crusted Tuna

Crabmeat, Pineapple, Cilantro Asian Spoons

Baked Clams Oreganata

Bacon Wrapped Dates with Cream Cheese

Wild Mushroom Risotto Cake with Truffle Glaze

Sesame Chicken with Ginger Glaze

Shrimp and Scallop Ceviche

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.

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