



Lunch

3 Hour Reception • Minimum 25 Guests for Buffet

WELCOME

Fresh Garden Vegetable Display
Crisp Seasonal Vegetables Served Chilled with Ranch Dipping Sauce

SALAD – Choose 1

Caesar Salad *or* Spring Mix Salad
Served with Freshly Baked Rolls

BUFFET

From our Hot Chafing Dish Menu

Choose 1 Pasta, Vegetable & Starch

Choose 2 Entrées

or

PLATED

Choice of 2 Entrée 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 6 Butler Style Passed Hors D'Oeuvres*

See Hot & Cold Stations

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

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HOT CHAFFING DISH SELECTIONS

ENTRÉES

Chicken Francaise or Marsala
Chicken with Artichokes
Chicken Parmigiana
Italian Meatballs Pomodoro
Sausage & Peppers
Veal: Francaise or Marsala
Eggplant Rollatini
Pork Tenderloin with Vinegar Peppers
Pepper Steak with Onions & 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 & Broccoli
Tortellini with Pesto Cream

VEGETABLES

Glazed Baby Carrots
Grilled Asparagus
Seasonal Medley of Sautéed Vegetables
Broccoli & 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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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 & 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 & Balsamic Reduction Demi Glaze

Chicken Carciofi

Lemon Butter, White Wine, Artichoke Hearts, Basil, Plum Tomatoes & Scallions

Chicken Francaise

Egg Batter Dipped with Pesto & Parmesan, Sautéed With Shallots, Lemon, Butter & 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 & 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 & Sea

6 oz Filet with 6 oz Lobster Tail

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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 & Cheese Station*

Cheese Sauces Including: Asiago, Provolone & 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 & English Peas

Rigatoni Pomodoro & Basil

Grilled Vegetable Ravioli with Sage Bisque

Tortellini Bolognese

Asian Wok Station*

Choice of: Beef, Chicken or Shrimp

Served with a Variety of Chinese Vegetables, Lo Mein & Fried Rice

By the Sea Station*

Crispy Fried Calamari, Mussels Marinara, Baked Clams Oreganato & Warm Old Bay Peel & Eat Shrimp

Paella*

Cast Iron Skillet with Saffron Scented Rice Garnished with Assorted Seafood & Chorizo Sausage

Carving Station*

Ham, Turkey, Pork

Prime Rib

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COLD DISPLAYS

Garden Vegetable Display*

Crisp Seasonal Vegetables Served Chilled with Ranch Dipping Sauce

Fruit & Berry Display*

Hand Carved Melons & Exotic Fruits Including Bananas, Cantaloupes, Pineapple, Grapes, Strawberries, Honeydew & Seasonal Berries

Guacamole & Salsa with Tri Colored Chips*

Caprese Station*

Buffalo Mozzarella & 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 & Warm Pita Bread

Bruschetta Display*

Toasted Garlic Crostini, Ripe Tomato Salad with Red Onion, Fresh Basil & Homemade Balsamic Dressing

Tuscan Station*

Grilled Vegetables, Marinated Artichokes with Mushrooms, Mixed Olives, Tuscan White Bean & Broccoli Rabe Salad, Pesto Trio (Fresh Basil, Pine Nut, Sundried Tomato & Roasted Garlic) with Tapenade & Italian Bread

Salumeria & Cheese Platter*

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

Salad Trio Display*

Waldorf Salad, Tortellini Salad & Shrimp Pasta Salad

Seafood Salad Station*

Octopus Salad, Smoked Salmon, Frutti de Mare

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HORS D'OEUVRES

Passed Butler Style

TIER 1 – Choose 3

Raspberry & Brie in Phyllo

Franks in a Blanket

Edamame Dumplings with
Teriyaki Sesame Sauce

Vegetable Dumpling with
Thai Chili Sauce

Pistachio & Goat Cheese Lollipop

Mini Reuben

Thai Spring Roll with
Orange Ginger Glaze

Mini Eggplant Rollatini

Mini Quesadilla
(Chicken or Beef)

Watermelon & Feta
with Microbasil

Candied Bacon Strips

Caprese Skewers
(Mozzarella, Tomato, Basil)

Chicken Satay with Teriyaki Glaze

Buffalo Chicken Rangoon
with Bleu Cheese

Mushrooms Stuffed
With Sausage & Mozzarella

Bacon Wrapped Dates
with Cream Cheese

Wild Mushroom Risotto Cake
with Truffle Glaze

Sesame Chicken
with Ginger Glaze

TIER 2 – Choose 3

Crab Cake with Chipotle Mayo

Panko Crusted
Orange & Ginger Shrimp

Lamb Chops with Chutney

Coconut Shrimp

Citrus Crab Salad in Endive

Tequila Marinated Shrimp Skewer

Shrimp Spring Roll
with Sweet Cilantro Thai Chili

Petit Filet Mignon with
Caramelized Onions on Brioche

Shrimp Kebab
with Roasted Garlic Aioli

Bacon Wrapped Scallops

Mini Fish Taco
with Avocado & Spicy Aioli

Seared Sesame Crusted Tuna

Crabmeat, Pineapple,
Cilantro Asian Spoons

Baked Clams Oreganata

Shrimp & Scallop Ceviche

Filet Mignon Crostini
with Horseradish Cream



BAR OPTIONS

Choose Open Bar, Hosted Bar or Cash Bar

PREMIUM OPEN BAR

1-5 hours duration

COST PER PERSON VARIES BY DURATION

ULTRA PREMIUM OPEN BAR

1-5 hours duration

COST PER PERSON VARIES BY DURATION

BEER & WINE

1-5 hours duration

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.

CASH BAR

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

****NO SHOTS ON OPEN BARS****

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