

COLONIAL COCKTAIL RECEPTION

MINIMUM CHARGE 25 GUESTS

EXECUTIVE LUNCH

SERVED MONDAY THROUGH FRIDAY 11 AM-5PM

COLD CANAPÉ DISPLAY

Tomato and mozzarella Skewer

Avocado Tartlet, Tomato Relish

International Cheese Display

Bruschetta

Grilled Vegetables

Assorted Cold Canapés

...

PASSED HOT HOR D'OEUVRES

Chef selection of Hot Passed Assorted Hor d'oeuvres

...

SERVED IN CHAFFING DISHES

Fried Calamari

Apricot & Sesame Glazed Chicken

Eggplant Rollatine

Food Served for 2 hours

FIRST COURSE

Cup of Soup de jour

...

ENTRÉE COURSE

(Choose any three)

Penne a la Vodka

Penne in a tomato cream and flamed with Vodka

Tuscan Chicken Pappardelle

Herb seared chicken, spinach and roasted peppers

Caesar Salad

(Guest will be asked table side for choice of)

Grilled or Blackened Chicken, Petite NY Strip Steak or Grilled Salmon

Greek Salad

(Guest will be asked table side for choice of)

Grilled or Blackened Chicken, Petite NY Strip Steak or Grilled Salmon

Our Famous Pastrami on Rye

Grilled Portabella Sandwich

Breadless with side of mixed greens tossed with balsamic vinaigrette

...

DESSERT COURSE

Assorted Cookies and Pastries

Coffee and Tea

Colonial Banquet MENU



Colonial Diner
560 State Highway 18
East Brunswick, NJ 08816
P/732-254-4858
www.colonialdiner.com

BREAKFAST BANQUETS

All our breakfast banquets include:

*Freshly Squeezed Orange and Grapefruit Juice
Assortment of Home Made Freshly Toasted Breads
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Tea
...*

PLATED BREAKFAST

Each guest chooses one of the following

Eggs Benedict
Cinnamon French Toast
Fresh Buttermilk Pancakes

The following items are served family style

Bacon, Sausage and Ham and
Fresh Sliced Fruit
...

THE CONTINENTAL

Served Family Style or from an Elegantly Decorated Buffet

Assorted Muffins, Fruit and Cheese Danish
Bagels and Cream Cheese
Fresh Sliced Fruit
...

THE COLONIAL FAMILY STYLE BREAKFAST

Unlimited Platter service of all of the following:

Fresh Buttermilk Pancakes
Cinnamon French Toast
Scrambled Fresh Country Eggs
Hickory Smoked Bacon, Sausage, and Grilled Canadian Bacon
Homes Fries
Fresh Strawberries and Bananas

DINNER BANQUETS

INCLUDES UNLIMITED NON-ALCOHOLIC BEVERAGES

SALAD COURSE

Colonial House Salad
...

ENTRÉE COURSE

(Choose any three)

Penne a la Vodka

Penne in a tomato cream and flamed with Vodka
...

Fettucini and Shrimp Alfredo

In a traditional parmesan cream sauce
...

Chicken Parmigiana

Lightly breaded and seasoned with melted Italian cheese and
whole tomato marinara served with linguine
...

Chicken Francaise

Dipped in egg and sautéed in a lemon butter sauce
served with rice and asparagus
...

Broiled Snapper Oreganato

With three cheese roasted tomato and roasted potatoes
...

Broiled Norwegian Salmon

Served in a lemon dill sauce with rice and steamed vegetables
...

Roast Top Sirloin of Beef Au Jus

With fresh steamed vegetables and mashed potatoes
...

DESSERT COURSE

Assorted Cookies and Pastries
Coffee and Tea

DINNER BANQUET ENHANCEMENTS

ALL ENHANCEMENTS ARE PRICED PER PERSON
ADDED TO DINNER BANQUET OR COCKTAIL RECEPTION

ADD A COCKTAIL HOUR

(Minimum charge on cocktail hour 20 guests)

- 1 Hour Cocktail Hour add \$12.50
- Cold Canape Display and Chef selection of Hot Passed Assorted Hor d'oeuvres
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APPETIZER FIRST COURSE ENHANCEMENTS

- Preset Fruit Cup add \$2
- Shrimp Cocktail (3) add \$5
- Fresh Tomato and Mozzarella add \$2
- Family Style Mediterranean Antipasto add \$5
- Fresh Baked Tyropites, Feta Cheese, Hummus, Kalamata Olives Fresh Mozzarella with Prosciutto and Pita Bread
...

ENTREE ENHANCEMENTS

- **Grilled Baby Lamb Chops** add \$10
A full rack of chops seasoned and grilled with cottage potatoes and grilled vegetables
- **NY Strip Steak** add \$10
With grilled mushroom, onions, peppers, whipped potatoes and grilled vegetables
- **Grilled Twin Filet Mignon** add \$12
Brandy mushroom gorgonzola sauce, asparagus and roasted garlic mashed potatoes
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