

# Dinner Menu

Recommended by our chef, we offer guests a selection of 3 entrees.

All entrees include a garden salad tossed in our homemade balsamic vinaigrette, seasonal mixed vegetables, starch and assorted breads & butter. Also included is unlimited soft drinks, coffee, tea and dessert.

Add Butler Hors d'oeuvres: 1 hour for \$12 pp

## Dinner Package A

Sit Down \$35.95 pp

plus 20% gratuity and 7% NJ sales tax

### Package A Entrees

(Choose Three)

#### Chicken Marsala

Sautéed Chicken Breast in a Mushroom Marsala Wine Sauce

#### Salmon

in a Dill Sauce

#### Chicken Francese

Sautéed Chicken Breast in a Lemon Butter Sauce

#### Halibut

in a Lemon Cream Sauce

#### Grilled Pork Chops

Center Cut, in a Mushroom Wine Demi Glaze Sauce

#### Beef Tips

Sirloin Tips sautéed in a Mushroom Red Wine Sauce

#### Roast Prime Rib, Au Jus

## Dinner Package B

Sit Down \$41.95 pp

plus 20% gratuity and 7% NJ sales tax

### Package B Entrees

(Choose Three)

#### Veal or Chicken Valentino

Stuffed with Prosciutto & Mozzarella Cheese  
in Sherry Wine Mushroom Sauce

#### Veal Saltimbocca

Sautéed Veal and Prociutto served over a bed of Sautéed Spinach  
topped with Melted Mozzarella and Brown Sauce

#### Halibut with Crabmeat

in a Lemon Cream Sauce

#### New York Strip Steak

Grilled to Perfection, topped with a Port Demi Glaze Sauce

#### Filet Mignon

Grilled to Perfection in a Mushroom Demi Glaze Sauce

#### Seafood Fra Diavolo

Lobster, Shrimp, Scallops, Mussels & Clams in a Fra Diavolo Sauce

#### Shrimp Scampi

sautéed in a Garlic Lemon Butter Sauce

#### Crabmeat Crusted Snapper

in a Creamy Dill Sauce

#### Braised Lamb Shanks

with Wine Gravy Sauce

#### Braised Short Ribs

with Wine Brown Gravy Sauce

## Kids Menu 10 & under \$14.95 pp

Chicken Fingers with Fries

Grilled Cheese with Fries

Pasta with Tomato Sauce or Butter

# The Grove Catering

at The Randolph

## On Premise Banquet Menu



517 Route 10  
Randolph, NJ 07869

# Brunch Buffet

(50 People Minimum)

\$29.95 pp

plus 20% gratuity and 7% NJ sales tax

## Brunch Includes:

Scrambled Eggs & Home Fries  
Choice of Breakfast Meat: Sausage or Bacon  
Pancakes or French toast

## Pasta

(Choose One)

- Penne Vodka
- Tortellini Alfredo
- Baked Ziti

## Chicken

(Choose One)

- Chicken Francese
- Chicken Marsala
- Chicken Parmigiana
- Eggplant Parmigiana

## Salad

(Choose One)

- Caesar Salad
- Garden Salad
- Greek Salad

Assorted Danishes, Muffins & Bagels  
Unlimited Soft Drinks, Coffee & Tea

ALCOHOLIC BEVERAGES AVAILABLE AT EXTRA COST

Octagon Room maximum 30 people  
Grove Room minimum 50 people

Table Linens at additional cost

# Buffet Menu

This menu comes complete with your choice of 3 entrees, pasta, mixed vegetables, starch, salad, assorted breads & butter.  
Also included is unlimited soft drinks, coffee, tea and dessert.

50 People Minimum Buffet ~ Lunch \$24.95 pp Monday Thru Friday Only 11:00 To 3:00 • Dinner \$35.95 pp Anyday (Weekends Included)  
Please add 20% gratuity and 7% NJ sales tax

## Salad by the Bowl

(Choose One)

### Caesar Salad

Classic Caesar Salad

### Tossed Salad

Romaine Lettuce & Garden Vegetables,  
served with Balsamic Vinaigrette

### Greek Salad

Feta Cheese, Romaine Lettuce, Kalamata Olives, Red Onions,  
Tomatoes, Peppers & Cucumbers in a Greek Dressing

## Entrees

### Pasta Choices:

(Choose One)

Penne  
Tortellini  
Rigatoni  
Linguini

### Sauce Choices:

(Choose One)

Tomato Sauce  
Vodka Sauce  
Alfredo Sauce  
Pesto Cream Sauce

## Chicken Dishes

(Choose One)

### Marsala

Mushroom Marsala Wine Sauce

### Piccata

Lemon White Wine Sauce With Capers

### Parmigiana

Breaded, topped with Mozzarella Cheese in a Tomato Sauce

### Francese

Lemon Butter Sauce

### Giambotta

Sausage, Mushrooms, Onions, Potatoes & Herbs

Carving Station Included with Dinner Buffet Only  
Includes your Choice of Roast Beef or Turkey

## Fish Dishes

(Choose One)

### Grilled Salmon

Seasoned & Grilled to Perfection

### Scrod Oreganato

Seasoned Bread Crumbs in a Lemon Butter Sauce

### Shrimp Scampi

in a Garlic Lemon Butter Sauce

### Stuffed Flounder with Crabmeat

in a Creamy Dill Sauce

### Tilapia Francese

in a Lemon Butter Sauce

## Vegetable:

Mixed Vegetables • Fresh Seasonal Vegetables

## Potato/Starch

(Choose One)

Roasted Potatoes • Mashed Potatoes

Idaho Baked Potato • Rice pilaf

## Desserts

Choice of our Specialty Cakes & Desserts

## Beverages

Unlimited Soft Drinks, Coffee & Tea

ALCOHOLIC BEVERAGES AVAILABLE AT EXTRA COST

Kids 10 & under \$14.95 pp