

The Graycliff Off Premise Menu

*The Grande Continental Breakfast***

Freshly squeezed Orange & Grapefruit Juice
Assorted cold Cereals & Whole Milk
Yogurt with strawberries, blueberries, Raisins & Granola toppings
Fresh Fruit Platters
Assorted Muffins, Danishes, Bagels & Rolls
Butter, Fruit Preserves & Cream Cheese
Freshly brewed coffee, Decaffeinated Coffee & Assorted Teas
Farm fresh scrambled Eggs - Golden cinnamon dipped French toast
Country Sausage links - Hickory smoked Bacon

***\$24.95 Per Guest**

*The Nassau Luncheon***

Fresh Seasonal fruit Salad
Classic Caesar Salad - Cous Cous Salad
Tossed Baby Field Greens Salad
Mediterranean Wrap - Sun Dried tomato tortilla filled with grilled chicken breast and brie topped with lettuce and tomato with honey Dijon
Vermont Wrap - Maple Turkey with honey mustard, Munster roasted peppers with red leaf lettuce
Wholesome Veg - Roasted Peppers, Baby Spinach Shittake Mushrooms with a three cheese spread
Tuna Fish triangle with green leaf lettuce and tomato

***\$29.95 Per Guest**

*The Abaco Luncheon (Buffet)***

Fresh Vegetable Crudite with an assortment of Dips
Tuscany Bruschetta - Mozzarella & Tomato Display
Accompanied with various breads including stuffed and focaccia
Penne ala Absolut with prosciutto and snow peas
Rigatoni Pomodoro with plum tomatoes and fresh basil
Chicken Breast ala Marsala
Oriental Beef Stir-Fry with Julienne vegetables
Pork tenderloin medallions in a Polynesian Sauce
Eggplant Rollatine
Baked Tilapia in a red Seafood Sauce

***\$39.95 Per Guest**

***Prices do not include 18% Service & NJ Sales Tax**
All menus include delivery and set up with plasticware.

All soft drinks are Included in price

****30 Guests Minimum**

The Graycliff
Off Premise Menu

*The New Providence Dinner ***

Deluxe antipasto Platter

(Artichokes, Olives, Roasted Peppers, Mozzarella, Tomato,
Prosciutto, Genoa Salami, Mortadella)

Deluxe Salad Stations

Tossed Baby Field greens, Classic Caesar and Cous Cous

Pasta Station

Rigatoni Pomodoro - Tri Color Tortellini Alfredo

Entrees

Grilled New York Shell Steak with Carmelized Onions
Roasted Breast of Duck medallions served in a black cherry Sauce
Chicken Vino Blanc served with a light wine Sauce
Gulf Shrimp Oreganato baked with garlic and herbs over rice pilaf
Baked Stuffed Peppers stuffed with sautéed vegetables
Roasted Red Bliss Potato and seasonal medley of Vegetable to tastefully
accompany all entrees listed.

Dessert

Assortment of Italian Cookies and Pastries
Freshly brewed Coffee and Tea
Assorted Soft Drinks

***\$49.95 Per Guest**

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Additional Items/Tray Prices
ALL ITEMS BELOW SERVE 20 GUESTS
\$500.00 Minimum order

Baked Eggplant Rollatine \$50.00
Chicken Marsala \$75.00
Petite Filet Mignon wrapped with bacon \$125.00
Calamari Fritti with Sauce \$75.00
Pork ala Polynesian \$75.00
Italian Sausage with Mixed Peppers \$75.00
Baked Tilapia Francaise \$85.00
Stuffed Holland Peppers \$60.00
Cavatelli with Broccoli \$50.00
Farfalle with Garlic Pesto Sauce \$50.00

ALL ITEMS BELOW SERVE 20 GUESTS

Authentic Greek Spinach Pie \$60.00
Mediterranean Hot Antipasto
(Shrimp Scampi, Mussels Marinara, Fried Calamari, Clams Oreganato,
Mozzarella En Carozza, Artichokes Oreganato, Eggplant Rollatine) \$75.00
Gourmet Pizza (with any toppings) \$15.00 each
Meatballs (Swedish, Italian or Veal) \$65.00
Mini Kabobs (Beef, Chicken or Swordfish) \$85.00
Jumbo Gulf Shrimp Cocktail with Sauce \$95.00
Classic Greek Salad \$40.00
Marinated Artichokes with Mushrooms in various herbs \$60.00
Artichoke hearts, Gulf Shrimp, Green Onion & Feta Cheese Platter \$60.00
German Style Potato Salad \$25.00
Homemade Cole Slaw \$25.00
Olive Oil Grilled Assorted Seasonal vegetable platter in a Balsamic Vinaigrette \$45.00
Fresh Vegetable Crudite with Artichoke & Spinach Dips \$45.00
Assorted Sushi Rolls (Tuna, Avocado, Cucumber) \$75.00
Watermelon Basket (filled with seasonal fruit salad) \$50.00
Cold Antipasto Platter
(Imported Prosciutto, Cappicola, Mortadella, Genoa Salami, Smoked Turkey, Smoked Ham,
Provolone, Mozzarella etc.) \$65.00

*The Eleuthera Cocktail Party ** (2 Hours)*

Fresh Vegetable Crudite with Assorted Dips
Tuscan Bruschetta on toasted Cristini Breads
Seasonal Fruit and Cheeses Display

Passing Hors D'oeuvres to include:
Tempura Shrimp - Swordfish Kabobs - Mini Wellingtons
Spanakopita - Cocktail Franks in Puff Pastry - Cantonese Dumplings
Bacon wrapped Shrimp - Jalapeno Popper - New Orleans Wings
Accompanied with appropriate Sauces

***\$15.00 Per Guest**

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30 Guests Minimum
\$500.00 Minimum Order for Delivery