



2025 PRIVATE EVENT MENU



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Brunch Menu

FOR LAKE HOPATCONG CRUISES

STARTING AT \$35.95 PER PERSON

Fresh Salads

CHOOSE ONE

MIXED SPRING GREENS

*garden vegetables, Parmesan,
balsamic vinaigrette*

CAESAR SALAD

*Romaine tossed with croutons and
Caesar dressing*

Included

ASSORTMENT OF FRESH FRUITS

SCRAMBLED EGGS

BACON

HOME FRIES

BREAKFAST SAUSAGE

MINI CROISSANTS OR MINI MUFFINS

FRITTATA * \$2

vegetable or meat

Entrées

CHOOSE ONE

EGGPLANT PARMIGIANA

GRILLED CAPRESE CHICKEN

*fresh mozzarella, tomato, onion, basil,
and balsamic glaze*

CHICKEN PARMIGIANA

MEATBALL MARINARA

SAUSAGE AND PEPPERS

GARLIC SHRIMP

CHICKEN FRANCESE

egg dipped, lemon butter sauce

FLOUNDER

francese or piccata

COD FLORENTINE

Pastas

CHOOSE ONE

BOWTIE CARBONARA

MACARONI AND CHEESE

ORECCHIETTE PRIMAVERA

*seasonal squash, red peppers, tomatoes in a light
pesto sauce tossed with orecchiette pasta*

PENNE PASTA

A la vodka or puttanesca

Lunch Menu

FOR LAKE HOPATCONG CRUISES

STARTING AT \$34.95 PER PERSON *INDICATES SUPPLEMENTAL PRICE PER PERSON

Fresh Salads

CHOOSE ONE

MIXED SPRING GREENS

*garden vegetables, Parmesan,
balsamic vinaigrette*

CAESAR SALAD

*Romaine tossed with croutons
and Caesar dressing*

CAPRESE SALAD *\$3

*fresh mozzarella balls,
cherry tomato, basil, arugula
and balsamic glaze*

PAESANELLA SALAD* \$4

*mixed spring greens with goat cheese, arugula, walnuts, cranberries and roasted
red peppers, served with house-made cherry vinaigrette & balsamic reduction*

Entrées

CHOOSE THREE

CHICKEN FRANCESE

egg dipped, lemon butter sauce

GRILLED CAPRESE CHICKEN

*fresh mozzarella, tomato, onion, basil,
and balsamic glaze*

MACARONI & CHEESE

four cheese blend, elbows and breadcrumbs

CHICKEN PARMIGIANA

EGGPLANT PARMIGIANA

BOWTIE CARBONARA

MEATBALL MARINARA

SAUSAGE AND PEPPERS

PENNE PASTA

A la vodka or puttanesca

SANDWICH PLATTER

*CHOICE OF: turkey BLT, chicken salad
or tuna salad*

ORECCHIETTE PRIMAVERA

*seasonal squash, red peppers, tomatoes in a
light pesto sauce tossed with orecchiette pasta*

STRIP STEAK* \$6

*with mushroom gravy or
chimichurri sauce*

FLOUNDER

francese or piccata

Sides

CHOOSE TWO

POTATO SALAD

SAFFRON RICE

GARLIC GREEN BEANS

BROCCOLI WITH GARLIC

COLESLAW

SEASONAL VEGETABLES

ROASTED POTATOES

Desserts

CHOOSE ONE

*PLEASE SEE OUR CAKE POLICY ON PAGE 6

TRUFFLE BROWNIE BARS

LEMON BARS

FRESH BAKED COOKIES

MINI NY STYLE CHEESECAKE [GF] * \$3

Dinner Menu

FOR LAKE HOPATCONG CRUISES

STARTING AT \$39.95 PER PERSON *INDICATES SUPPLEMENTAL PRICE PER PERSON

Fresh Salads

CHOOSE ONE

MIXED SPRING GREENS

*garden vegetables, Parmesan,
balsamic vinaigrette*

CAESAR SALAD

*Romaine tossed with croutons
and Caesar dressing*

CAPRESE SALAD * \$3

*fresh mozzarella balls,
cherry tomato, basil, arugula
and balsamic glaze*

PAESANELLA SALAD* \$4

*mixed spring greens with goat cheese, arugula, walnuts, cranberries and roasted red
peppers, served with house-made cherry vinaigrette & balsamic reduction*

Entrées

CHOOSE THREE

CHICKEN FRANCESE

egg dipped, lemon butter sauce

ORECCHIETTE AND SAUSAGE

with garlic, broccoli and olive oil

STRIP STEAK

with mushroom gravy or chimichurri sauce

CHICKEN PARMIGIANA

EGGPLANT PARMIGIANA

SHRIMP SCAMPI * \$3

in a garlic white wine sauce

MEATLOAF

onion gravy

SEAFOOD PAELLA

with saffron rice

MUSHROOM RAVIOLI* \$2

with a mushroom herb bechamel sauce

BOWTIE CARBONARA

ORECCHIETTE

*roasted red peppers, peas, and sundried
tomatoes in a pesto cream sauce*

FILET TIPS* \$10

with mushroom and onion cream sauce

GRILLED CAPRESE CHICKEN

*fresh mozzarella, tomato, onion, basil,
and balsamic glaze*

FLOUNDER

francese or piccata

STUFFED FLOUNDER* \$4

*crab and scallop stuffed flounder with a lemon
herb butter sauce*

PENNE PASTA

A la vodka or puttanesca

COD FLORENTINE

Sides

CHOOSE TWO

ROASTED POTATOES

GARLIC MASHED POTATOES

SEASONAL VEGETABLES

GARLIC GREEN BEANS

MACARONI AND CHEESE

SAFFRON RICE

Desserts

CHOOSE ONE

*PLEASE SEE OUR CAKE POLICY ON PAGE 6

LEMON BARS

TRUFFLE BROWNIE BARS

MINI NY STYLE CHEESECAKE

[GF]

FRESH BAKED COOKIES

Hors D'Oeuvres Menu

FOR LAKE HOPATCONG CRUISES

ITEMS PRICED INDIVIDUALLY PER PERSON

BBQ MEATBALLS \$6

BRUSCHETTA PLATTER \$6
with crostini

SPINACH & ARTICHOKE DIP \$6
with pita chips

TRUFFLE HUMMUS PLATTER \$6
olive tapenade, vegetable crudité, pita toast

CAPRESE PLATTER \$8
*fresh mozzarella balls, cherry tomato, basil,
arugula and balsamic glaze*

VEGETABLE SPRING ROLLS \$8
Thai chili dipping sauce

PIGS IN A BLANKET \$8

ARTICHOKE CAPRESE PLATTER \$8
*fresh mozzarella, tomato, artichoke hearts,
basil, balsamic reduction*

MINI PRETZEL BITES \$8
with honey mustard

CHICKEN SATAY \$8
with Thai chili sauce or peanut spread

SHRIMP COCKTAIL PLATTER \$10
classic cocktail sauce

COCONUT SHRIMP \$10
coconut lime sauce

CRAB BALLS \$10

ANTIPASTO PLATTER \$10
assorted domestic meats and cheeses

MINI CHICKEN CORDON BLUE \$10
ham, cheese sauce

MINI BEEF WELINGTON \$10

WINGS \$10
*Thai sesame, buffalo sauce or
habanero pineapple*

RASPBERRY BRIE PHYLLO \$10
*creamy brie, raspberry preserves,
toasted almonds*

CHEESE AND FRUIT PLATTER \$10
assorted domestic fruit and cheeses

COCKTAIL SANDWICH PLATTER \$14
choice of: tuna salad, or
roasted turkey, bacon, tomato & ranch, or ham, honey
mustard & coleslaw, paired with cocktail breads

PARIS PLATTER \$14
*fresh fruit, assorted imported cheeses,
honey, breads, olives, artichokes*

CAKE POLICY

* DUE TO LACK OF SPACE, IF BRINGING YOUR OWN DESSERT FOR ANY PRIVATE EVENT,
WE CANNOT ACCOMODATE REGULAR CAKES. CUPCAKES OR MINI-BUNDT CAKES ARE WELCOME.