

LakeHopatcongCruises



2026 PRIVATE EVENT MENU



MENU

BRUNCH	3
LUNCH	4
DINNER	5
HORS D'OEUVRES	6

BRUNCH MENU

STARTING AT \$35.95 PER PERSON

FRESH HOUSE SALADS *SELECT ONE*

MIXED SPRING GREENS [v]
garden vegetables with balsamic vinaigrette

CAESAR
romaine and croutons tossed in Caesar dressing, topped with shaved Parmesan

BREAKFAST SELECTIONS *INCLUDED WITH BRUNCH MENU*

FRESH FRUIT
an assortment of seasonal fresh fruit

BREAKFAST SAUSAGE

SCRAMBLED EGGS

MINI CROISSANTS or
MINI MUFFINS

BACON

HOME FRIES

FRITTATA +\$2
choice of vegetable or meat

BRUNCH SELECTIONS *SELECT ONE*

EGGPLANT PARMESAN
breaded eggplant topped with melted mozzarella and Parmesan cheese in San Marzano marinara

CHICKEN PARMESAN
breaded chicken cutlet topped with melted mozzarella and Parmesan cheese in San Marzano marinara

CHICKEN FRANCESE
pan-fried chicken breast in a lemon white wine sauce.

MEATBALL MARINARA
house-made meatballs topped with melted mozzarella and Parmesan cheese in San Marzano marinara

GARLIC SHRIMP
baby shrimp and crushed garlic sautéed in a buttery white wine sauce

GRILLED CHICKEN CAPRESE
fresh mozzarella, tomato, onion, basil, and house-made balsamic glaze

SAUSAGE AND PEPPERS
Italian sausage with sautéed peppers

PASTA SELECTIONS *SELECT ONE*

ORECCHIETTE PRIMAVERA
roasted squash, zucchini, red peppers, and tomatoes in a light pesto sauce

PENNE ALLA VODKA or
PENNE PASTA
choice of penne alla vodka tossed in a creamy tomato vodka sauce or penne pasta tossed in a San Marzano based puttanesca sauce

MACARONI AND CHEESE
in house-made four cheese sauce, topped with breadcrumbs

LUNCH MENU

STARTING AT \$34.95 PER PERSON

FRESH HOUSE SALADS *SELECT ONE*

MIXED SPRING GREENS [V]
garden vegetables with balsamic vinaigrette

CAESAR
romaine and croutons tossed in Caesar dressing, topped with shaved Parmesan

CAPRESE SALAD +\$3 pp
fresh mozzarella balls, cherry tomatoes, basil, arugula, and balsamic glaze

LUNCH ENTRÉES *SELECT THREE*

CHICKEN PARMESAN
breaded chicken cutlet topped with melted mozzarella and Parmesan cheeses in San Marzano marinara

MEATBALL MARINARA
house-made meatballs topped with melted mozzarella and Parmesan cheeses in San Marzano marinara

EGGPLANT PARMESAN
breaded eggplant topped with melted mozzarella and Parmesan cheeses in San Marzano marinara

GRILLED CHICKEN CAPRESE
fresh mozzarella, tomato, onion, basil, and a balsamic glaze

PENNE ALLA VODKA, PENNE PUTTANESCA OR PENNE BOLOGNESE
choice of: penne tossed in a creamy tomato vodka sauce, penne tossed in a San Marzano-based puttanesca sauce, or penne tossed in a house-made bolognese sauce

BLACK ANGUS FLANK STEAK
tender flank steak, sliced and served with mushroom gravy or chimichurri sauce

SAUSAGE AND PEPPERS
Italian sausage with sautéed peppers

SANDWICH PLATTER
choice of turkey B.L.T., house-made chicken salad, or house-made tuna salad

ORECCHIETTE PRIMAVERA
roasted squash, zucchini, red peppers, and tomatoes, in a light pesto sauce

MACARONI AND CHEESE
house-made four cheese sauce, topped with breadcrumbs

SIDES *SELECT TWO*

SAFFRON RICE

POTATO SALAD

COLESLAW

SEASONAL VEGETABLES

GARLIC GREEN BEANS

ROASTED POTATOES

GARLIC BROCCOLI

DESSERTS *SELECT ONE*

CAKE POLICY: *Due to limited space, we cannot accommodate regular cakes for private events. Cupcakes or mini bundt cakes are welcome.*

TRUFFLE BROWNIE BARS

LEMON BARS

FRESH BAKED COOKIES

MINI NY-STYLE CHEESECAKES [gf] +\$3 pp

DINNER MENU

STARTING AT \$39.95 PER PERSON

FRESH HOUSE SALADS *SELECT ONE*

MIXED SPRING GREENS [V]
garden vegetables with balsamic vinaigrette

CAESAR
romaine and croutons tossed in Caesar dressing, topped with shaved Parmesan

CAPRESE SALAD +\$3pp
fresh mozzarella balls, cherry tomatoes, basil, arugula, and balsamic glaze

DINNER ENTRÉES *SELECT THREE*

CHICKEN PARMESAN
breaded chicken cutlet topped with melted mozzarella and Parmesan cheeses in San Marzano marinara

ORECCHIETTE
roasted red peppers, peas, and sun-dried tomatoes in a house-made pesto cream sauce

MARGHERITA CHEESE RAVIOLI
cheese ravioli with fresh mozzarella, basil, and tomato sauce

EGGPLANT PARMESAN
breaded eggplant topped with melted mozzarella and Parmesan cheeses in San Marzano marinara

ORECCHIETTE AND SAUSAGE
served with garlic, broccoli and olive oil

SHRIMP SCAMPI +\$3pp
extra-large shrimp sautéed in a lemon white wine sauce, tossed with linguine

PENNE ALLA VODKA, PENNE PUTTANESCA OR PENNE BOLOGNESE

choice of: penne tossed in a creamy tomato vodka sauce, penne tossed in a San Marzano-based puttanesca sauce, or penne tossed in a house-made bolognese sauce

GRILLED CHICKEN CAPRESE
fresh mozzarella, tomato, onion, basil, and balsamic glaze

MUSHROOM RAVIOLI +\$2pp
tossed in a mushroom herb béchamel sauce

SEAFOOD PAELLA
with saffron rice

FILET TIPS +\$10pp
with a mushroom and onion cream sauce

BLACK ANGUS FLANK STEAK
tender flank steak, sliced and served with mushroom gravy or chimichurri sauce

STUFFED FLOUNDER +\$4pp
flounder stuffed with crab and scallops, finished with a lemon herb butter sauce

SIDES *SELECT TWO*

ROASTED POTATOES

GARLIC MASHED POTATOES

SEASONAL VEGETABLES

GARLIC GREEN BEANS

MACARONI AND CHEESE

SAFFRON RICE

DESSERTS *SELECT ONE*

CAKE POLICY: *Due to limited space, we cannot accommodate regular cakes for private events. Cupcakes or mini bundt cakes are welcome.*

TRUFFLE BROWNIE BARS

FRESH BAKED COOKIES

MINI NY-STYLE
CHEESECAKES [gf] +\$3 pp

LEMON BARS

HORS D'OEUVRES

ALL ITEMS ARE PRICED PER PERSON

CLASSIC BITES \$6 PER PERSON

BBQ MEATBALLS +6pp

BRUSCHETTA PLATTER +6pp
served with crostini

TRUFFLE HUMMUS

PLATTER +6pp
*olive tapenade, vegetable crudité,
and pita toast*

**SPINACH AND
ARTICHOKE DIP +6pp**
served with pita chips

POPULAR FAVORITES \$8 PER PERSON

CAPRESE PLATTER +8pp
*fresh mozzarella balls, cherry
tomatoes, fresh basil, and
balsamic glaze*

MINI PRETZEL BITES +8pp
served with honey mustard

**VEGETABLE SPRING
ROLLS +8pp**
served with Thai chili dipping sauce

**ARTICHOKE CAPRESE
PLATTER +8pp**
*fresh mozzarella balls, artichoke
hearts, cherry tomatoes, fresh basil,
and balsamic glaze*

PIGS IN A BLANKET +8pp

CHICKEN SATAY+8pp
*served with Thai chili sauce
or peanut sauce*

SIGNATURE HORS D'OEUVRES \$10 PER PERSON

**SHRIMP COCKTAIL
PLATTER +10pp**
*served with house-made
classic cocktail sauce*

**RASPBERRY BRIE
PHYLLO +10pp**
*creamy brie, raspberry preserves,
toasted almonds*

ANTIPASTO PLATTER +10pp
*an assortment of domestic meats
and cheese*

**MINI CHICKEN CORDON
BLEU +10pp**
*with ham and a house-made
cheese sauce*

MINI BEEF WELLINGTON +10pp

CRAB BALLS +10pp

WINGS +10pp
*choice of Thai chili, buffalo, or
habanero pineapple sauce*

COCONUT SHRIMP +10pp
*served with a coconut
lime sauce*

PREMIUM PLATTERS \$14 PER PERSON

PARIS PLATTER +14pp
*fresh fruit, assorted imported
cheeses, honey, breads, olives,
and artichokes*

COCKTAIL SANDWICH PLATTER +14pp
choice of:
• house-made tuna salad
• roasted turkey, bacon, tomato and ranch
• ham, honey mustard and coleslaw

GET IN TOUCH!

Please feel free to email any questions to your event planner and they will be happy to get back to you during office hours.

CONTACT US

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