

# Banquet Menus & Packages

By The Atlantic Club Caterers



The  Atlantic Club  
"Expanding Wellness, Extending Life"

1904 Atlantic Avenue | Manasquan, NJ

[www.theatlanticclub.com](http://www.theatlanticclub.com)



*Our accommodating Banquet Managers are available to assist you in making the best menu choices to meet your catering needs, no matter size, location or event!*

*We offer buffet options for breakfast, lunch, and dinner for all occasions on and off site. Our extensive menu offers a variety of dishes to fit all budgets.*

*Whether planning a business luncheon or a reception, let us help make your special event a pleasurable experience.*

*We have created convenient package options to assist in the planning process.*

*Each package includes additional features to personalize your event with your guests in mind. Packages are available for every special event, whether planning a birthday celebration, baby shower, or a dinner seminar. We specialize in hosting business and social events including holiday parties, wedding receptions, business meetings and cocktail buffets and welcome you and your guests to enjoy our facilities. Our commitment to hospitality and quality food preparation is evident in every dish we serve.*

**Additional information please contact The Atlantic Club Caterers at 732-292-4476**

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# Breakfast

## CONTINENTAL BREAKFAST SELECTIONS

*Minimum of 20 guests / Served until 11:30 am*

### Classic Continental Breakfast

Orange & Cranberry Juices  
Assorted Miniature Bagels,  
Muffins & Danish  
Butter, Cream Cheese, & Jellies  
Fresh Sliced Fruit  
Assorted Flavored Yogurt  
Assorted Cereal  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Hot Tea  
Bottled Water  
**\$13.95**

### Deluxe Continental Breakfast

Orange, Cranberry, & Apple Juices  
Assorted Miniature Bagels, Muffins, Danish,  
Cinnamon Rolls, & Scones  
Butter, Cream Cheese, & Jellies  
Fresh Sliced Fruit & Berries  
Vanilla Bean Parfait with Fresh Fruit & Granola  
Assorted Cereal  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Hot Tea  
Bottled Water  
**\$14.95**

## BREAKFAST BUFFET SELECTIONS

*Minimum of 25 guests / Served until 11:30 am*

### Rise & Shine Breakfast Buffet

Orange & Cranberry Juices  
Assorted Miniature Bagels & Muffins  
Butter, Cream Cheese, & Jellies  
Fresh Sliced Fruit  
Scrambled Eggs  
Crisp Bacon, Sausage or Turkey Sausage  
Home fries  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Hot Tea  
**\$15.95**

## SIGNATURE BRUNCH BUFFET

*Minimum of 50 guests / Served until 3 pm*  
**\$32.95**

Orange, Cranberry, & Apple Juices  
Assorted Breakfast Pastries  
Butter, Cream Cheese, & Jellies  
Fresh Sliced Fruit & Berries  
Vanilla Bean Parfait with Fresh Fruit & Granola

### Chef Attended Omelet Station

Toppings to Include: Bacon, Ham, Sausage,  
Cheddar, Mozzarella, Peppers, Onions,  
Mushrooms, Tomatoes & Spinach

### Crisp Bacon & Sausage

### Home Fries

### French Toast or Multigrain Pancakes

**Freshly Brewed Coffee, Decaffeinated Coffee  
and Hot Tea**

### Choose One Entree:

#### Chicken Francaise

Egg battered chicken breast medallions in a  
lemon white wine sauce

#### Blackened Chicken Bruchetta

Seared cajun crusted chicken breast, on a bed  
of sauteed spinach topped with tomato  
bruchetta and a balsamic glaze

#### Pork Loin Murphy

Seared pork medallions with sweet Italian sausage,  
mushrooms, onions, hot and sweet peppers,  
roasted potato, white wine & fresh herbs

#### Shrimp Scampi a La Vegetali

Seared chicken breast, spinach, artichokes &  
cherry tomatoes in a garlic white wine sauce

#### Spinach Eggplant Lasagna

Egg battered eggplant layered with sauteed  
spinach, ricotta, mozzarella and marinara

#### Wild Rice Pilaf

#### Vegetable Medley

# Luncheons

## LIGHT LUNCHEON BUFFET

*Minimum of 20 guests / Served from 11:30-3:30*  
**\$18.95**

### Choice of Salad

Fresh Garden Salad with Balsamic  
& Ranch Dressing  
Traditional Caesar Salad with Parmesan  
Cheese & Croutons

### Assorted Sandwiches & Wraps (Choice of 3)

- Chicken, Tuna or Egg Salad on Focaccia with Lettuce & Tomato
- Oven Roasted Turkey & Swiss Cheese Sandwich with Lettuce & Tomato
- Balsamic Chicken Sandwich with Grilled Vegetables & Mozzarella Cheese
- Classic Chicken Caesar Wrap
- Avocado Greens Wrap (An Atlantic Club Favorite)
- Grilled Vegetable Sandwich with Spinach and Balsamic glaze
- Southwest Chicken Wrap
- Mediterranean Chicken Wrap with Arugula, tomato, olives & Feta Cheese

### Includes

Deli Pickles  
Cookie & Brownie Platter  
Fresh Sliced Fruit Platter  
Iced Tea, Soft Drinks, Water  
Freshly Brewed Coffee, Decaffeinated  
Coffee and Hot Tea

## DELUXE LUNCHEON BUFFET

*Minimum of 20 guests / Served from 11:30-3:30*  
**\$21.95**

### Soup Du Jour

### Choice of Salad

Fresh Garden Salad with Balsamic  
& Ranch Dressing  
Traditional Caesar Salad with Parmesan  
Cheese & Croutons

### Choice of Accompaniment

Pasta Salad  
Macaroni or Salad  
Cucumber Salad  
Coleslaw  
Hummus Platter

### Assorted Sandwiches & Wraps (Choice of 5)

- Chicken, Tuna or Egg Salad on Focaccia with Lettuce & Tomato
- Oven Roasted Turkey & Swiss Cheese Sandwich with Lettuce & Tomato
- Balsamic Chicken Sandwich with Grilled Vegetables & Mozzarella Cheese
- Classic Chicken Caesar Wrap
- Avocado Greens Wrap an Atlantic Club favorite
- Grilled Vegetable Sandwich with Spinach and Balsamic glaze
- Southwest Chicken Wrap
- Mediterranean Chicken Wrap with Arugula, tomato, olives & Feta Cheese
- California Turkey Wrap

### Includes

Deli Pickles  
Cookie & Brownie Platter  
Fresh Sliced Fruit Platter  
Iced Tea, Soft Drinks, Water  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Hot Tea

## EXECUTIVE HOT LUNCHEON BUFFET

*Minimum of 25 guests / Served from 11:30-3:30*  
**\$24.95 & Kids Under 12 \$12.95**

### Choice of Salad

Fresh Garden Salad with Balsamic  
& Ranch Dressing  
Traditional Caesar Salad with  
Parmesan Cheese and Croutons

### Assorted Sandwiches & Wraps (Choice of 3)

- Chicken, Tuna or Egg Salad on Focaccia with Lettuce & Tomato
- Oven Roasted Turkey & Swiss Cheese Sandwich with Lettuce & Tomato
- Balsamic Chicken Sandwich with Grilled Vegetables & Mozzarella Cheese
- Classic Chicken Caesar Wrap
- Avocado Greens Wrap (an Atlantic Club favorite!)
- Mediterranean Chicken Wrap with Arugula, Tomato, Olives & Feta Cheese

### Choice of Hot Entrée

#### Chicken Francaise

Egg battered chicken breast medallions in a lemon white wine sauce

#### TAC Chicken

Marinated grilled chicken, layered with eggplant, zucchini, squash & tomato in au jus topped with crumbled goat cheese

#### Chicken Scampi

Seared chicken breast, spinach, artichokes & cherry tomatoes in a garlic white wine sauce

#### Herb Roasted Pork Loin

Sliced thin topped with a wild mushroom Madera demi

#### Spinach Eggplant Lasagna

Egg battered eggplant layered with sauteed spinach, ricotta, mozzarella and marinara

#### Eggplant Rolatini

A delicious blend of Italian cheeses, wrapped in egg battered eggplant layered with mozzarella and marinara

### Choice of Starch

Five Grain Rice Pilaf  
Roasted Red Bliss Potatoes  
Penne alla Vodka

### Choice of Vegetable

Balsamic Marinated Grilled Vegetables  
String Beans Almandine  
Steamed Vegetable Medley

### Includes

Deli Pickles  
Cookie & Brownie Platter  
Canolis  
Fresh Sliced Fruit Platter  
Iced Tea, Soft Drinks, Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

# Special Event Dinners

## EXTRAVAGANT CELEBRATIONS DINNER BUFFET

*Minimum of 75 guests*

**Adults | \$68.95**

**Young Adults (13-20) | \$43.95**

**Kids Under 12 | \$15.95**

### Four Hour Open Bar Featuring Premium Brand Liquors

#### Cocktail Hour

One hour cocktail reception featuring a selection of six passed hors d'oeuvres and two appetizer displays

#### Reception

Chef Attended Station

#### Choice of Salad

Fresh Garden Salad with Balsamic & Ranch Dressing

Traditional Caesar Salad with Parmesan Cheese and Croutons

#### Choice of Two Hot Entrées

##### Chicken Francaise

Egg battered chicken breast medallions in a lemon white wine sauce

##### TAC Chicken

Marinated grilled chicken, layered with eggplant, zucchini, squash & tomato in au jus topped with crumbled goat cheese

##### Chicken Murphy

Seared chicken breast with sweet Italian sausage, mushrooms, onions, hot and sweet peppers, roasted potato, white wine & fresh herbs

##### Chicken Scampi ala vegetali

Seared chicken breast, spinach, artichokes & cherry tomatoes in a garlic white wine sauce

##### Stuffed Boneless Pork Loin

Spinach, roasted pepper & Mozzarella with balsamic demi glace

##### Pork Loin Murphy

Seared pork medallions with sweet Italian sausage, mushrooms, onions, hot and sweet peppers, roasted potato, white wine & fresh herbs

##### Pork Saltimbocca

Seared pork medallions with prosciutto, mozzarella & sage in a white wine demi glace

##### Blackened Salmon Bruschetta

Pan seared wild caught salmon on a bed of sautéed spinach topped with tomato Bruschetta & fresh Basil

##### Spinach Eggplant Lasagna

Egg battered eggplant layered with sauteed spinach, ricotta, mozzarella and marinara

##### Eggplant Rolatini

A delicious blend of Italian cheeses, wrapped in egg battered eggplant layered with mozzarella and marinara

##### Roasted Vegetable Lasagna

Seasonal oven roasted vegetables layered with pesto alfredo, ricotta, and mozzarella

#### Choice of Starch

Five Grain Rice Pilaf

Penne alla Vodka

Herb Roasted Potatoes

Garlic Mashed Potato

Whipped Sweet Potatoes with Ginger & Orange Essence

#### Choice of Vegetable

Balsamic Marinated Grilled Vegetables

String Beans Almandine

Vegetable Medley

#### Dessert

Viennese Display

Fresh Sliced Fruit Platter

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

## YOUNG ADULT DINNER BUFFET

*Minimum of 50 guests*

**Ages 3-15 \$34.95**

### **Dinner**

Pizza Bagels

Mozzarella Sticks

Beef or Veggie Sliders

All Beef Hot Dogs

Chicken Fingers & French Fries

Macaroni & Cheese or Penne Vodka

Soft Pretzels

Soft Drinks

### **Dessert**

Ice-Cream Sundae Bar

Occasional Half Sheet Cake



## HORS D' OEUVRES OPTIONS

### Cold

Marinated Shrimp with Cucumber & dill  
Iced Jumbo Shrimp with Horseradish  
Cocktail Sauce  
Tenderloin of Beef on Crostini with Garlic Aioli  
Pepper Seared Tuna with Cucumber Wasabi  
on a Wonton Crisp  
Olive Tapenade on Crustini  
Tomato & Mozzarella Caprese Skewer  
Goat Cheese Stuffed Endive

### Hot

Raspberry & Brie En Croute  
Smoked Bacon Wrapped BBQ Scallops  
Sausage & Goat cheese Stuffed Mushroom  
Crispy Coconut Shrimp with Sweet Jamaican  
Relish Aioli  
Mini Crab Cakes Dijon Aioli  
Vegetable Spring Rolls  
Parmesan Artichoke & Spinach Crostini  
Sesame Ginger Marinated Chicken Satay

### Reception Displays

#### **Cheese Board**

An assortment of swiss, cheddar, pepperjack,  
provelone accompanied with various crackers

#### **Garden Vegetable Crudités**

An array of fresh seasonal vegetables served  
with an herbed ranch dip

#### **Mediterranean platter**

Marinated grilled vegetables, roasted red  
peppers, artichokes, feta cheese, kalamata  
olives, hummus, grilled baguette

#### **Antipasto**

Genoa salami, prosciutto, cappicola, soppressata,  
provolone, fresh mozzarella, artichokes, olives,  
pepporini peppers

#### **Jumbo Shrimp Cocktail**

#### **Seasonal Fresh Sliced Fruit Platter**

#### **Bruschetta Platter**

Fresh tomato with fresh mozzarella in a  
balsamic vinegarett served with grilled baguette

### **Chef Attended Action Stations**

This will include an additions charge

#### **Salad Bar**

#### **Italian Pasta & Risotto**

#### **Asian Stir Fry**

#### **Slider Station**

#### **Carving Board**

Virginia Ham, Prime Rib

## ALA CART MENU

### Salad Greens

**Medium (12 servings)**

**Large (25 servings)**

**Garden Salad** \$35/\$55

Mixed field greens, cucumber, red onion, carrot, tomato & Garlic herb croutons with your choice of dressing

**Classic Caesar** \$35/\$65

Crisp romaine, parmesan, garlic herb croutons & creamy Caesar dressing

**Apple Craisin** \$40/\$75

Spring mix, cucumber, crumbled blue cheese, craisins, candied walnuts & sliced apples with balsamic dressing

**Whole Wheat Pasta Salad** \$25/\$50

### Appetizers

**Half Pan (12 servings)**

**Full Pan (25 servings)**

**Honey BBQ or Spicy Buffalo Wings** \$40/\$80

**Tator Tots** \$25/\$50

**Chicken Tenders** - \$30/\$60

### Signature Platters

Medium 16" Platter

Large 18" Platter

**Fruit & Cheese** - \$75/\$100

Provolone, cheddar, swiss & pepperjack with grapes & crackers

**Vegetable Crudités** - \$40/\$65

An array of fresh seasonal vegetables served with an herbed ranch dip

**Antipasto** - \$55/\$85/\$115

Assorted Italian meats & cheeses

**Stuffed Fresh Mozzarella** - \$65/\$85

fresh Mozzarella with an artichoke & red pepper filing wrapped with prosciutto & balsamic glaze

**Bruschetta Platter** - \$40/\$75

Diced fresh tomato, garlic & basil served with crostini

**Fresh Mozzarella & Tomato** - \$65/\$85

### Entrees

**Half Tray (12 servings)**

**Full Tray (25 servings)**

### Chicken

**Chicken Francaise** - \$50/\$100

Egg battered chicken breast medallions in a lemon white wine sauce

**Chicken Murphy** \$50/\$100 Seared chicken breast with sweet Italian sausage, mushrooms, onions, hot and sweet peppers, roasted potato, white wine & fresh herbs

**Chicken Parmigiana** \$50/\$100

Seared chicken breast with sweet Italian sausage, mushrooms, onions, hot and sweet peppers, roasted potato, white wine & fresh herbs

### Pork

**Sausage & Peppers** - \$40/\$80

Sweet Italian Sausage sautéed with peppers and onions in garlic oil finished with marinara sauce

### Vegetarian

**Eggplant Rolatini** - \$45/\$90

A delicious blend of italian cheeses, wrapped in egg battered eggplant layered with mozzarella and marinara

**Green Bean Almondine** - \$40/\$80

## **Pasta Dishes**

**Penne a la Vodka** - \$40/\$80

Availbale with Chicken (\$50/\$90)

**Cavatelli & Broccoli** - \$40/\$80

**Pasta Primavera** - \$40/\$80

**Mac and Cheese** - \$30/\$60

## **Sides**

Five Grain Rice Pilaf - \$30/\$55

Herb Roasted Potatoes - \$35/\$65

Garlic Mashed Potato - \$35/\$65

Balsamic Marinated Grilled Vegetables - \$40/\$80

Vegetable Medley - \$35/\$65

## **Desserts** (Prices per piece)

Assorted Fresh Baked Cookies - \$0.75

Brownies - \$0.75

Chocolate Covered Strawberries - \$1.50

Cannolis - \$1.50



# *Banquet Policies*

## **BANQUET POLICIES**

### **Facility Rental Fee**

The facility rental fee includes four hours, in the main clubhouse, of supervised activities, basketball courts, and racquetball courts, indoor swimming pool, exercise studios, men's and women's locker rooms, café and sports bar party area.

### **Food And Beverage**

All food and beverages are provided by The Atlantic Club Caterers. Food will be available during a pre-determined time frame: Seven percent (7%) New Jersey Sales Tax and Twenty percent (20%) service charge will be added to the final bill. The Service Charge will not be applied to the Facility Rental Fee. The Atlantic Club Catering Staff will serve the food, soft drinks, beer and wine, and provide clean-up services throughout the event.

1. All federal, state, city and municipal taxes, tips and service charges, applicable to this Function, are in addition to the prices set forth on the front of this agreement (unless the proper tax is indicated on the front side), and shall be paid by guest in accordance with payment policy set forth in this agreement.
2. No food or beverages of any kind will be permitted to be brought into function space by the guest, their attendees or invitees. All food, liquor and liquid refreshments shall be supplied by The Atlantic Club, unless otherwise agreed to in advance by The Atlantic Club.
3. Guest agrees to begin its function promptly at the scheduled time and Guest, its attendees or invitees agree to vacate the designated function space at the closing hour indicated, unless The Atlantic Club and Guest mutually agree on an extension of the closing hour (additional charges may be applicable). Guest agrees to reimburse The Atlantic Club for any overtime wage payments, expenses, expenses and damages incurred or sustained by The Atlantic Club because of Guest's failure to comply with terms and conditions contained in this agreement.
4. Any decorations, which Guest desires to use, shall be approved in advance by The Atlantic Club. Any decorations, which constitute a fire hazard in The Atlantic Club's sole opinion, shall not be permitted. Decorations shall not be attached to The Atlantic Club's premises in any fashion. Guest shall remove all Guest supplied decorations and property from The Atlantic Club at the expiration of its function. Guest will make reasonable effort to prevent damage to The Atlantic Club by their attendees and will reimburse the Atlantic Club for any damage. The Atlantic Club may remove any person from the Function or The Atlantic Club's premises as it believes necessary in its sole judgment.
5. Guest shall inform The Atlantic Club in advance if Guest intends to contract for music, other forms of entertainment or any other service in conjunction with its function. The Atlantic Club reserves the right to approve any music, other forms of entertainment or any other service. The Atlantic Club's exclusion shall be binding on Guest. Guests are responsible for hiring and payment of entertainment. If necessary, Guests are responsible to pay for dance floor rental



6. In the event of breach of this agreement by Guest, The Atlantic Club reserves the right to cancel this agreement with notice and without liability to the Guest. The amount deposited by the Guest for use of space shall be retained by The Atlantic Club as damages, but this shall not preclude The Atlantic Club from recovering any additional damages, including attorney's fees, sustained or incurred by reason of the breach of this agreement by Guest.

7. THIS AGREEMENT IS CONTINGENT UPON THE ABILITY OF THE ATLANTIC CLUB TO PERFORM ITS OBLIGATIONS HEREUNDER, and is subject to strikes, labor disputes, electrical blackouts or shortages, damage or destruction of The Atlantic Club, accidents or other causes beyond the Atlantic Club's control. In no event shall The Atlantic Club be liable to the space reserved herein that cannot be made available to the Guest. The Atlantic Club reserves the right to substitute comparable accommodations for the function, which substitution shall be deemed by the Guest as full performance under this agreement. The Atlantic Club's discretion as to comparability of accommodations shall be binding on Guest.

8. In the event that this agreement is signed in the name of a corporation, partnership, association, club or society, the person signing this agreement represents to The Atlantic Club that such person has the authority to sign this agreement, and that in the event that such person is not so authorized, such person will be individually liable for any payment and performance owed by Guest pursuant to this agreement.

9. Upon execution of this agreement, Guest shall deposit \$500 of the total prove to be paid under this agreement. SAID DEPOSIT SHALL BE NON-REFUNDABLE. Any changes made by Guest after the execution of the agreement shall not be binding on The Atlantic Club unless Guest shall pay The Atlantic Club in full any amount and tax owed for such charge. Guest shall pay the balance of the total amount owed under this agreement, based on the "guaranteed count" at least three weeks (21 days) prior to the function. Additional charges for attendees over and above the guaranteed count are payable at the time of the Function. All payments shall be in cash, certified check or credit card unless The Atlantic Club approves the Guest's credit in advance.

10. Guest agrees that The Atlantic Club shall not be liable for the theft, loss, damage or destruction of any property of Guest, its attendees or invitees.

11. The Atlantic Club reserves the right to cancel this agreement by written notice to Guest within ten (10) days of the date of this agreement if The Atlantic Club is unable to obtain satisfactory credit references for Guest and if Guest does not elect to pay in advance all charges, which the Atlantic Club estimates will become due under this agreement.

12. The Atlantic Club reserves the right to prohibit Guest, its invitees or attendees from removing any food or beverages from The Atlantic Club.

13. Guest shall comply with all applicable federal, state and local statues, orders, ordinances, rules and regulations including, but not limited to, all rules and regulations regarding public assemblies, and secure any licenses and permits where necessary.

