# Children's Banquet Selections

Ages 4-11

Lunch & Dinner \$14

(Kids can either eat off the buffet, or order a kids meal that day)

Children's Banquet Menu

Mac n' Cheese

Hamburger & French Fries

Grilled Cheese & French Fries

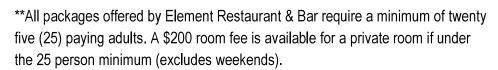
Penne Pasta

Chicken Nuggets & French Fries

(Includes unlimited beverages and Banquet Dessert)

ALL FOOD AND BEVERAGE SUBJECT TO 6.625% NEW JERSEY
SALES TAX & SERVICE FEE.

NO OUTSIDE FOOD PERMITTED.
FINAL COUNT DUE TEN DAYS PRIOR TO EVENT.



<sup>\*\*</sup>A deposit in the amount of 1/3 of the total price is required at the time the contract is signed.



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<sup>\*\*</sup>Please note the prices quoted do not include sales tax or gratuity. Gratuity is 20% or a minimum of \$150 per server. A minimum in food and beverage sales (not including tax and gratuity) is required for certain dates and events. The total amount on your invoice may not reflect any add on/extras incurred on the day of the event

<sup>\*\*</sup> A \$100 fee is required to bring in any outside vendors such as bands, or Disc Jockeys etc..

# **Group Luncheon Menu**

\$28 all-inclusive of tax and gratuity

(PRIVATE ROOM NOT GUARNTEED)

No contract required, A \$100 non-refundable deposit is due to secure the date

### MAX GUEST COUNT 35

### **First Course**

House Salad

Choice of:

### **Chicken Spinach Panini**

Grilled chicken, with spinach, roasted red pepper, fresh mozzarella & a balsamic glaze on a grilled ciabatta pesto roll, served with French fries

### Fish & Chips

Crispy breaded fried cod, lemon wedge & tartar sauce, served with French fries

### Pasta Primavera

Sautéed mixed vegetables in a light butter white wine sauce tossed in a penne pasta.

### **Drunken Chicken Parmesan Sandwich**

Breaded chicken, vodka sauce and mozzarella cheese on garlic butter ciabatta, served with French fries

#### Southern Pulled Pork Sandwich

Slow roasted smoked pork, BBQ sauce and frizzled onion on a brioche bun, served with French fries

### French Dip Sandwich

Sliced Prime Rib on garlic butter ciabatta bread with Au Jus, served with French fries

### **Dessert**

(Select one)

Cheese cake with raspberry & chocolate glaze, topped with whipped cream

Brownie & whipped cream Black Forest Cake Bring your own cake

Package includes coffee, hot tea, soft drinks

# **Group Dinner Menu**

\$37 all-inclusive of tax & gratuity

(PRIVATE ROOM NOT GUARANTEED)

No contract required, A \$100 non-refundable deposit is due to secure the date

### **MAX GUEST COUNT 35**

### **First Course**

Choice of House Salad or Soup du Jour

Choice of:

#### **Lemon Chicken**

Sautéed with garlic, white wine, & lemon cream sauce over angel hair

### **Drunkin Chicken Parmesan**

Breaded Chicken with vodka sauce and mozzarella cheese, over linguini

### Penne Pasta in Vodka Sauce

Penne pasta with onion, peas, and mushrooms in our signature vodka sauce

#### **London Broil**

Thinly sliced topped with brown gravy, served with potato and vegetable

### **Stuffed Shrimp**

6 Jumbo Shrimp stuffed with chopped clams and crab meat, topped in our signature creamy crab sauce, served with mashed potato

### **Dessert**

(Select one)

Cheese cake with raspberry & chocolate glaze, topped with whipped cream

Brownie & whipped cream
Black Forest Cake
Bring your own cake
Package includes coffee, hot tea, soft drinks

# Light Delight Lunch Buffet

25 adult minimum \$27.5 per guest Valid 12-3 or 1-4

## **Salads**

(Select one)

Mixed Greens

Element Salad

Caesar

Napa Walnut Chicken Salad

Fruit Salad

## **Pasta**

(Select one)

Pasta in garlic and oil

Penne Vodka

Tomato Basil Cavatappi

### Sandwich/Wraps/Panini

(Select five)

Served with French Fries & Fresh Mixed Vegetables

French Dip BLT Bites

Turkey Club Bites Chicken Spinach Panini

Grilled Chicken Wrap Capri Bites

Ham & Cheese Bites Turkey Pin wheel. In spinach Italian Meatballs Bites flour tortilla, rolled with cream

cheese, provolone, fresh spinach

#### **Dessert**

(Select one)

Cheese cake with raspberry and chocolate glaze, topped with whipped cream

Brownie & Whipped cream Black Forest Cake Bring your own cake

# Water Luncheon Buffet

25 adult minimum \$28.5 per guest Valid 12-3 or 1-4

### **Salads**

(Select one)

Mixed Greens

Element Salad

Caesar

#### Pasta

(Select one)

Pasta Garlic and oil

Tomato Basil Cavatappi

Penne Vodka

## **Entrées**

(Select two)

Served with roasted potato & fresh seasonal vegetables

Italian Meat Ball Chicken Marsala Sliced Angus Flank Steak +\$2 Tilapia Florentine

Prime Rib of Beef +\$7 Lemon Broil Salmon +\$3
Broiled Flounder Barbecue pulled pork

Chicken Franchise Italian Sausage & Peppers

Chicken parmesan

### Dessert

(Select one)

Cheese cake with raspberry & chocolate glaze, topped with whipped cream

Brownie & whipped cream Black Forest Cake Bring your own cake

Package includes coffee, hot tea, soft drinks

# Water Dinner Buffet Package

25 adult minimum \$38 per guest with 3 added apps \$36 per guest without added apps

### **Appetizer**

(Select three, stations)
Crispy Cheese Wontons
Fried Shrimp
Chicken Skewers
Fried Cheese

## **Salads**

(select one)
Field Greens
Classic Caesar
Element Salad

## **Entrees**

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## **Dessert**

(Select one)

Cheese cake with raspberry & chocolate glaze, topped with whipped cream

Brownie & whipped cream

Black Forest Cake

Bring your own cake

Package includes coffee, hot tea, soft drinks

### **Entrees**

(select three)

*To add an additional entrée* +2 *per-person* 

Includes Roasted Potato & Fresh Seasonal Vegetable

Tomato Basil Penne Chicken Marsala

Penne Vodka Chicken Franchise

Garlic and oil

Chicken Artichoke &
Sundried tomato

(choice of pasta)

Angus Flank Steak +\$2 Chicken Parmesan- with red or vodka sauce

Roast Prime Rib of Beef + \$7

Chicken Picatta

Sliced Roast Sirloin of beef
Chicken Monterey

with Aujus

Roast Pork Loin- sliced, with Italian Meatball

red wine demi

Italian Sausage & Pepper

Barbecue Pulled Pork
Broiled Flounder

Pork loin Cutlet Picatta

Mak

Mahi Roma

Lemon Broil Cod

Tilapia Picatta

# Fire Plated Dinner Package

\$85 per guest

Must have pre-count of dishes
No minimum of guest required

## **Appetizers**

(Select one)

Mini Crab Cakes

Crab Shooters

Shrimp Cocktail

Stuffed Mushrooms

### Soup

(Select one)

Potato Soup or Soup of the day

#### Salad

(Select one)

Caesar

Element Salad

Mixed Greens

## **Entrées**

(Select three)

Filet Mignon 2-3oz medallion

Jumbo Lump Crab Cakes (2-3oz)

Sicilian Style Tuna Chicken Saltimbocca Prime Rib 12oz

Chicken Marsala

Stuffed Flounder & Jumbo Shrimp

Salmon Oscar

## **Dessert**

(Select one)

Cheese cake with raspberry & chocolate glaze, topped with whipped cream

Brownie & whipped cream
Black Forest Cake

Bring your own cake

Package includes coffee, hot tea, soft drinks

# **Added Stations**

\*Must be added to another package

## **Appetizers**

### (\$2 per guest, per 1 appetizer)

Crab & Cheese Wonton
Crunchy Chicken Skewers
Boneless Wings
Mini Potato Pancakes

### (\$3 per guest per 1 appetizer)

Fried Shrimp
Chips & Guacamole
Fried Cheese Paddies
Fried or Steamed Chicken Dumplings

#### (\$4 per guest per station)

Bruschetta Station

Ask about our Assorted Sushi Trays

Cheese & Cracker Display 6lb @90, 10lb \$150

Seasonal Fresh Fruit Display 6lb @45, 10lb \$75

Antipasto Platter 6lb Tray @ 108, 10lb. \$180

6lb Tray feed approx. 20-25 10lb tray feed approx. 30-40

Element Restaurant & Bar 635 route 72 E. Manahawkin NY 08050 609-488-2172

# Cocktail Party

25 adult minimum \$35 per guest

## **Stations**

Select 5

Crunchy Chicken Skewers
Fried Cheese Paddies
Fried Chicken Dumplings
Chunky Guacamole & Chip
Fried Shrimp
Crab & Cheese Wontons
Mini Potato Pancakes
Fried Chicken Dumplings
Boneless Wings

#### Select 3

Chicken Station (Franchaise or Marsala)

Pasta Station (Penne Vodka or Tomato Basil Penne)

Italian Sausage & Peppers Station

Italian Meatball Station

Salad Station (Caesar or Mixed House Salad)

Package includes coffee, hot tea, & soft drinks.

No Dessert is included, but you are welcome to bring your own cake

# Beverage & Bar Selections

## **Premium Open Bar**

One Hour...\$19

Two Hour...\$22

Three Hour...\$26

Four Hour...\$30

Beer and Wine Three Hour ....\$23 Amount charged is based on a per guest, per hour basis in accordance

with guaranteed attendance.

## **Consumption Bar**

A bartender fee of \$85 applies.

Amount is charged per drink. The total tab will be added to your final bill.

(Beverage Items can be selected by the client)

## Cash Bar

A bartender fee of \$85 applies.
(Each guest pays, cash and carry)

Domestic Beer...\$5 Imported Beer...\$6

Wine...\$6 and up Cordials...\$7 and up

Cocktails...\$7 and up

## Wine Station/Beer Tab

A Self-Serve Station is set up Wine \$17 per bottle (you only get charged for what gets open) Beer -\$5 Domestics, \$6 Imports , High Noon \$5, WC \$5

### Add On's

Champagne Toast...\$2 per guest Mimosa Station...\$5 per guest Sangria Station...\$17.5 per-pitcher