

BUFFET

\$45.00 pp

3 Hour Event • 30 Person Min.

Assorted Dinner Rolls

CHOICE OF ONE SALAD

Arugula, Pear, and Caramelized Walnuts with Pear Vinaigrette

Tri Color Mixed Greens with Herb Vinaigrette

CHOICE OF ONE PASTA

Penne with Mushroom, Tomato, Olive, and Parmesan Sauce

Bow Tie with Asparagus, Tomato, Zucchini, and Garlic Sauce

Rigatoni with Tomato, Spinach, and Alla Vodka Sauce

CHOICE OF TWO ENTRÉES

Sautéed Chicken with Wild Mushroom Sauce

Battered Chicken with Artichoke and Tomato Lemon Sauce

Grilled Chicken with Santa Fe Pico

Sliced Flank Steak with Red Wine Demi

Beef and Broccoli with Scallion Rice

CHOICE OF TWO SIDES

Roasted Cauliflower and Brussels with Pine Nuts

Vegetable Ratatouille

Seasonal Vegetable

Herb Smashed Potatoes

Scallion and Vegetable Rice

CHOICE OF ONE DESSERT

Chocolate Mousse Cup

Mixed Berries with Chantilly Cream



Events@TheJamesRoomNY.com

www.TheJamesRoomNY.com

319 Main Street
Farmingdale, NY 11735

THE JAMES ROOM

BRUNCH

\$45.00 pp

3 Hour Event • 25 Person Min.

TABLESIDE ON ARRIVAL

Fresh Fruit Cups

Fresh Mini Muffins

FAMILY STYLE

Scrambled Eggs

Frittata Casserole

Petite Pancakes

Home Fries

Sausage

Bacon

Bloody Marys, Champagne Punch,

Mimosas, Coffee, Tea,

and Soda

OPEN BAR PACKAGES

BEER AND WINE | \$17.00 pp

Domestic and Imported Bottled/Draft Beer

OPEN BAR | \$20.00 pp

Domestic and Imported Bottled/Draft Beer,

House Wine, and Liquor Up To Call

Excludes: Premium, Ultra Premium, and Shots

OPEN BAR PREMIUM | \$24.00 pp

Domestic and Imported Bottled/Draft Beer,

House Wine, and Liquor Up To Call

Excludes: Ultra Premium and Shots

OPTION ONE

SIT DOWN PACKAGE

\$55.00 pp

3 Hour Event • 25 Person Min.

CHOICE OF THREE PASSED HORS D'OEUVRES

CHOICE OF ONE APPETIZER

Tricolore Salad of Radicchio, Endive, and Arugula with Kalamata Olives, Parmesan Crostini, and Herb Vinaigrette

Penne Pasta with Roasted Garlic, Spinach Leaves, and Sun-Dried Tomato Basil

Cucumber Fenced in Wild Greens with Vine Ripe Tomatoes, European Golden Endive, and Aged Balsamic Dressing

Frisse, Grilled Grapes, Honey Almonds, and Apple Dressing

CHOICE OF THREE ENTRÉES

Orzo Stuffed Chicken with Sun-Dried Tomato Sauce and Grilled Squash

Baked Cod Fillet with Roasted Shallots on Spinach Cake with Tomato Beurre Blanc

Sautéed Medallions of Pork with Sweet Potato Puree, Cranberries, and Pine Nuts

Tomato Braised Chicken Breast with Mushroom Orzo, Grilled Vegetable Tian, and Tomato Jus

Sweet Pea Crusted Salmon with Beet Risotto, Golden Chanterelles, and Sweet Pea Jus

CHOICE OF ONE DESSERT

Chocolate Mousse Cup

Mixed Berries with Chantilly Cream

COCKTAIL PARTY

\$40.00 pp

3 Hour Event • 25 Person Min.

COLD CURED MEAT DISPLAY
INTERNATIONAL CHEESE AND CRACKER DISPLAY

HORS D'OEUVRES

CHOICE OF EIGHT

Apple Tarlet with Toasted Sesame

Balsamic Glazed Cremini Mushrooms with Fresh Mozzarella and Cherry Tomato Skewers

Savory Pops (Choice of One):

Smoked Salmon, Blue Cheese, and Bacon, Sante Fe, Sun-Dried Tomato and Basil, or Foie Gras and Port (add \$3.25)

Antipasto Skewer with Sun-Dried Tomato Balsamic

Sante Fe Chicken Cones

Lemon and Cilantro Chicken Purse with Red Onion Relish Lava

Buffalo Chicken Wonton

Asiago Risotto Croquette

Ginger Chicken Dumpling with Sweet and Sour Sauce

Wild Mushroom Tart

Meatloaf Canape Topped with Mashed Potatoes and BBQ Glaze

Roasted Tomatoes, Grilled Leeks, and Asiago Cheese in Phyllo Cup

Grilled Chicken Skewers with Garlic Dip

Mini Beef Wellington (add \$1.50)

Tempura Shrimp with Bang Bang Sauce

Vegetarian Rice Paper Spring Rolls Filled with Bean Sprouts, Cabbage, and Shiitake Mushrooms. Served with Sweet and Sour Dipping Sauce

Mini Tacos (Choice of One):
Thai Chicken or Crab Salad

Herb Cake Gruyere and Caramelized Vidalia Onion Baked in an Herbed Pastry Cup

Tempura Fried Chicken with Scallion Dipping Sauce

COFFEE, TEA, AND SODA

SEE FRONT PANEL FOR OPEN BAR PACKAGES

OPTION TWO

SIT DOWN PACKAGE

\$60.00 pp

3 Hour Event • 25 Person Min.

CHOICE OF FIVE PASSED HORS D'OEUVRES

CHOICE OF ONE APPETIZER

Delicate Spinach Leaves Tossed with Marinated Red Onions, Crumbled Maytag Blue Cheese, Sliced Cremini Mushrooms, and Bacon Dijon Dressing

Shaved Salsify with Black Truffles, Porcini Mushrooms, Parmesan Shavings, and Pine Nut Vinaigrette

Shaved Lemon Shrimp with Fennel Radish Salad, Lemon Aioli, and Onion Crisps

Consommé of Honey Mushrooms

CHOICE OF THREE ENTRÉES

Pea Crusted Salmon with Beet Risotto, Mushrooms, and Sweet Pea Jus

Roasted Beef Loin with Potato and Leek Cake, Roasted Broccoli, and Red Wine Sauce

Wild Mushroom Stuffed Frenched Chicken Breast with Gnocchi, Sautéed Spinach, Grilled Chicken Sausage, and Guava BBQ Sauce

Lemon Grass and Ginger Marinated Halibut with Stir Fried Snow Peas, Shiitake Mushrooms, and Red Napa Cabbage. Served with Fluffy Black Rice and Lemon Grass Green Sauce

CHOICE OF ONE DESSERT

Apple Crumb Tart

Key Lime Tart

All final payments must be in the form of cash or check. Credit Card payments are accepted, but will incur a processing fee of 4%.

Final headcount, menu, and payment are due no later than TWO weeks prior to your event.

All prices are quoted per person, plus 20% Service Charge, New York State Sales Tax, and a \$200 Room Fee per event.

Children under 12 are charged 1/2 price. There will be no charge for children under 3.