

## 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

## 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*

# THE JAMES ROOM

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

*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 ½ price. There will be no charge for children under 3.*

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*