

BUFFET

3 Hour Event • \$45.00 pp • 30 Person Min.

Assorted Dinner Rolls

CHOICE OF ONE SALAD

*Arugula, Pear, and Caramelized
Walnuts with Pear Vinaigrette*

*Tri Color Mixed Greens with
Bleu Cheese Crumble Dressing*

CHOICE OF ONE PASTA

*Pasta 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

Assorted Mini Tarts



319 Main Street | Farmingdale, NY | Events@TheJamesRoomNY.com
www.TheJamesRoomNY.com

BRUNCH

3 Hour Event • \$45.00 pp • 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

ADDITIONS

Petite Sandwich Bar | \$6.00 pp

Artisan Breads

*Egg Salad • Tuna Salad • Chicken Salad
Lettuce • Tomato • Onion • Pickles*

Avocado Smoked Salmon Toast | \$6.00 pp

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

SIT DOWN PACKAGE
OPTION ONE

4 Hour Event • \$55.00 pp • 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

Goat Cheese Napoleon with Yellow Pepper Jus

- 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

Assorted Mini Tarts

COCKTAIL PARTY

3 Hour Event • \$40.00 pp • 25 Person Min.

COLD CURED MEAT DISPLAY
INTERNATIONAL CHEESE AND CRACKER DISPLAY

HORS D’OEUVRES
CHOICE OF EIGHT

Apple Tarlet with Toasted Sesame	Meatloaf Canape Topped with Mashed Potatoes and BBQ Glaze
Balsamic Glazed Cremini Mushrooms with Fresh Mozzarella and Cherry Tomato Skewers	Roasted Tomatoes, Grilled Leeks, and Asiago Cheese in Phyllo Cup
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)	Grilled Chicken Skewers with Garlic Dip
Antipasto Skewer with Sun-Dried Tomato Balsamic	Mini Beef Wellington (add \$1.50)
Sante Fe Chicken Cones	Panang Shrimp with Plum Sauce
Lemon and Cilantro Chicken Purse with Red Onion Relish Lava	Vegetarian Rice Paper Spring Rolls Filled with Bean Sprouts, Cabbage, and Shiitake Mushrooms. Served with Sweet and Sour Dipping Sauce
Buffalo Chicken Wonton	Mini Tacos (Choice of One): Thai Chicken or Crab Salad
Asiago Risotto Croquette	Herb Cake Gruyere and Caramelized Vidalia Onion Baked in an Herbed Pastry Cup
Ginger Chicken Dumpling with Sweet and Sour Sauce	Tempura Fried Chicken with Scallion Dipping Sauce
Wild Mushroom Tart	

ASSORTED MINI TARTS | 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.

SIT DOWN PACKAGE
OPTION TWO

4 Hour Event • \$60.00 pp • 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

Sautéed Lump Back Fin Crab Meat with Irish Smoked Salmon on Brioche

Consommé of Honey Mushrooms

- CHOICE OF THREE ENTRÉES
- Sweet Pea Crusted Salmon with Beet Risotto, Golden Chanterelles, and Sweet Pea Jus

Roasted Beef Loin with Potato and Leek Cake, Vegetable Napoleon, 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

Assorted Mini Tarts