



PARK AVENUE CLUB

BEYOND DINING



BREAKFAST, LUNCH & BRUNCH PACKAGES



184 Park Avenue | Florham Park, NJ | 973.301.8233 | parkavenueclub.com

AFFORDABLE MEMBERSHIPS AVAILABLE

CORPORATE BREAKFAST MENU

CONTINENTAL BUFFET

Chilled Orange, Grapefruit and Cranberry Juices

Display of Sliced Seasonal Fruits and Berries

Assorted Miniature Danish, Muffins, Croissants and Bagels *served with butter, cream cheese and jellies*

Fresh Brewed Coffee, Decaffeinated Coffee and Tea

\$17.50 Per Person

Plus Gratuity and NJ Sales Tax

HOT AMERICAN BUFFET

Chilled Orange, Grapefruit and Cranberry Juices

Display of Sliced Seasonal Fruits and Berries

Assorted Miniature Danish, Muffins, Croissants and Bagels *served with butter, cream cheese and jellies*

Fresh Brewed Coffee, Decaffeinated Coffee and Tea

Home Fried Breakfast Potatoes

BREAKFAST ENTREES *(Selection of Two)*

New Jersey Farm Fresh Scrambled Eggs with Chives

Egg White Frittata with Caramelized Onion, Potato, Quinoa and Green Chiles

Traditional French Brioche Toast or Whole Wheat French Toast

Chef's Choice of Quiche

Chef's Choice of Blintzes

Chef's Choice Egg Muffins

Chef's Choice Baked French Toast Soufflé

BREAKFAST PROTEINS *(Selection of Two)*

Thick Cut Smoked Bacon, Country Sage Sausage Link, Taylor Ham, Canadian Bacon,

Chicken and Apple Sausage Link or Turkey Sausage Patty

Add Greek Yogurt, Granola and Dried Fruit *(additional \$5 per person)*

Add Smoked Salmon and Gravlox Display with Chopped Red Onion and Capers *(additional \$10 per person)*

\$23.95 Per Person

Plus Gratuity and NJ Sales Tax

BRUNCH MENU

Selection of One

Domestic and Imported Cheese Display
Fresh Seasonal Fruit and Berries Display

COLD BUFFET SELECTIONS

Grilled Vegetable Platter
Breakfast Pastries, Bagels, Croissants, Coffee Cake and Muffins
Smoked Salmon Platter with Condiments (*additional \$10 per person*)

CHEF'S OMELET STATION

Variety of toppings and Eggs made any style

MINI EGG MUFFIN STATION (*Selection of Two Gluten Free Egg Muffins*)

Wild Mushroom and Swiss
Chorizo and Roasted Onion
Broccoli and Cheddar
Potato, Bacon and Monterey Jack
Tomato and Parmesan
Served with Pico de Gallo, Poblano Salsa, Spicy Ketchup and Frank's Red Hot Sauce

HOT BUFFET SELECTIONS (*Selection of Four*)

Brioche French Toast with Apple Cranberry Compote
Smoked Bacon and Garlic Sausage
Chef's Selection Chicken Entrée
Chef's Selection Fish Entrée
Chef's Pasta of the Day

Accompanied by Chef's Choice of Vegetable and Starch

CHEF'S CARVING STATION (*Selection of One*)

Tuscan Style Roasted Loin of Pork with Rosemary and Olive Jus
Roasted Turkey Breast with Sage Pan Gravy and Orange Cranberry Sauce

DESSERT

Assorted Miniature Viennese Desserts, Club Baked Cookies and Brownies
Coffee, Decaffeinated Coffee and Tea Service

\$70 Per Person

Plus Gratuity and NJ Sales Tax

Chef Fee \$175 each

HOT LUNCH BUFFET

Seasonal Salads and Vegetable Platters

Mixed baby lettuces with seasonal toppings and assorted dressings

ADDITIONAL SALADS *(Choice of Four)*

Bacon, Cheddar and Egg Salad – GF

Lemon Basil Shrimp Salad with Tomato Vinaigrette – GF, HH

Teriyaki Chicken Salad with Romaine, Mango, Pepper and Sesame Dressing – GF, HH

Poached Salmon Salad with Lemon, Mint and Yogurt Dressing – GF, HH

Mediterranean Basmati Rice Salad with Arugula, Olives, Tomatoes, Cucumber and Red Wine Vinaigrette – GF, HH

Israeli Cous Cous and Chick Pea Salad with Feta and Shallot Dressing – HH

Sour Cream and Onion Potato Salad – GF

Fall and Winter Options

Sweet Potato Salad with Orange Maple Dressing and Toasted Pecans – GF, HH

Roasted Beets with Goat Cheese, Arugula and Citrus Dressing – GF, HH

Garlicky Kale and Crispy Chick Pea Salad with Tahini Dressing – GF, HH

Roasted Whole Wild Mushrooms and Balsamic Cipollini Onions with Shaved Pecorino – GF

Spring and Summer Options

Summer Panzanella Salad with Tomatoes, Red Onion, Celingini Mozzarella and Red Wine Vinaigrette

Tuscan Style Roasted Asparagus and Plum Tomatoes with Pine Nuts and Parmesan – GF

Honey Glazed Roasted Heirloom Carrots with Fresh Herbs – GF, HH

Snap Peas and Summer Beans with Arugula and Mint Pesto – GF, HH

ENTRÉE *(Selection of Three Entrées)*

Red Wine Braised Short Ribs with Leeks and Root Vegetables - GF

Grilled Greek Style Flank Steak with Olives, Lemon and Potatoes - GF

BBQ Pork Loin with Apple Bourbon Sauce – GF

Rigatoni with Sun Dried Tomatoes, Broccoli Florets and Parmesan Broth - Vegetarian

Four Cheese Tortellini with Caramelized Pearl Onions and Wild Mushroom Cream - Vegetarian

Citrus and Tomato Roasted Cod with Basil and Pea Puree – GF, HH

Pomegranate Glazed Roasted Salmon– GF, HH

Pecan Crusted Chicken Tenders with Honey Mustard Cream – GF

Blackened Chicken with Tomato, Black Bean and Lime Relish – GF, HH

Accompanied by Chef's Daily Vegetable and Starch

DESSERT

Chef's Daily Dessert Creation, Tropical Fruit Salad & Club Baked Cookies

Coffee, Decaffeinated Coffee, Assorted Teas

\$60 per Person *Plus Gratuity and NJ Sales Tax*

Valet Service \$3.75 per person

[GF] = Gluten Free

[HH] = Heart Healthy

PLATED LUNCH

FIRST COURSE *(Selection of one, either cold OR hot)*

Cold Options

Classic Caesar Salad with Herbed Croutons and Garnished with Shaved Parmesan Cheese

Salad of Mixed Baby Lettuces with Boursin Cheese Crostini, Grape Tomatoes, Julienne Carrots & Red Wine Vinaigrette

Baby Arugula Salad with Dried Cherries, Roasted Beets, Toasted Hazelnuts and Herb White Balsamic Vinaigrette - GF

Baby Kale and Spinach Salad with Radishes, Tomatoes, Cucumber and Carrot Ginger Vinaigrette - GF

Baby Iceberg Wedge Salad with Garden Tomatoes, Shaved Red Onion, Apple Smoked Bacon and Blue Cheese Dressing - GF

Hot Options

Wild Mushroom Risotto with Braised Spinach, Asiago and Truffle Oil – GF

Grilled Vegetable and Fontina Tart with Sun-dried Tomatoes, Baby Kale Frisee Salad and Garlicky Dressing

Four Cheese Stuffed Rigatoni with Basil Parmesan Cream and Roasted Tomatoes

Ratatouille Soup with Tomatoes, Eggplant and Squashes (hot or cold) – GF

Available Enhancement*

Jumbo Lump Crab Cake with Horseradish and Sriracha Remoulade and Peppercress Mache Salad

ENTRÉES *(Choice of 2 Proteins... Order taken Tableside, or Paired Together on One Plate)*

Red Wine Braised Short Ribs with Caramelized Pearl Onion Jus – GF

Seared Filet Mignon with Roasted Garlic Sauce – GF

Pan Roasted French Breast of Chicken with Sherry Thyme Reduction – GF

Crab Stuffed Sole with Caper, Lemon and Herb Vinaigrette

Pomegranate Glazed Roasted Salmon – GF

Parmesan Crusted Cauliflower Steak with Balsamic Reduction – GF

All Entree's with Chef's Choice of Seasonal Potato and Vegetable

Available Enhancement*

Grilled NY Strip Steak with Blue Cheese Butter – GF

Chilean Sea Bass with Miso – GF

Atlantic Halibut with Spinach Cream – GF

DESSERTS *(Selection of one)*

Family Style Viennese Plates featuring Tiramisu Bites, Regular & Chocolate-Dipped Cannoli, Fresh Fruit Tarts, Vanilla Crème Puffs & Rainbow Cookies

Flourless Chocolate Cake with Raspberry Puree and Crème Anglaise – GF

Traditional Cheese Cake with Balsamic Strawberry Compote

Seasonal Crème Brûlée – GF

Waffle Cup with Vanilla Pastry Cream, Mixed Seasonal Fruits and Berries

\$60 per Person *Plus Gratuity and NJ Sales Tax*

Valet Service \$3.75 per person

[GF] = Gluten Free

[HH] = Heart Healthy

*Denotes additional Fee

BEVERAGES

FULL OPEN BAR

Including Premium Liquors, Assorted Beers, Sommelier Selected Red & White Wine, Soft Drinks

\$19 Per Person for the First Hour

\$9 Per Person Every Hour After

For example: (4 Hours = \$46 Per Person, 5 Hours = \$55 Per Person)

LIMITED OPEN BAR

Including Assorted Beers, Sommelier Selected Red & White Wine, Soft Drinks

\$15 Per Person for the First Hour

\$7 Per Person Every Hour After

For example: (4 Hours = \$36 Per Person, 5 Hours = \$43 Per Person)

CONSUMPTION BAR

Premium Cocktails \$12 Each

Cordials \$12 Each

Sommelier Selected Red & White Wine \$44 Per Bottle

Craft Beer \$7 Each

Domestic Beer \$6 Each

Mineral Water \$6.95 Per Bottle

Iced Tea, Assorted Juices & Soft Drinks \$3.25 Each

Martini/Rock Drinks add \$2 Each

Should you choose to provide your own wine:

Wine Corkage Fee \$25 Per 750 mL Bottle

All Pricing Subject to Gratuity and NJ Sales Tax

PRE-FUNCTION & DESSERT

PRE-FUNCTION

Chef's Gourmet Display

Fresh Cut Seasonal Vegetables Displayed with Assorted Dippings

Taste of the Mediterranean

Roasted Garlic Hummus, Eggplant Caponata, Stuffed Grape Leaves, Rosemary and Garlic Marinated Greek Olives, Herbed Feta Cheese, Roasted Wild Mushrooms, Spicy Spanish White Bean and Tomato Dip and Artisanal Lavosh, Crostini and Flatbreads

\$10 Per Person

Seasonal Tropical Fruits and Berries

Freshly Sliced Seasonal Melons complimented by Tropical Fruits and Berries

\$6 Per Person

Italian Antipasto

Selections of Prosciutto di Parma, Hot Capicola, Pepperoni, Soppressata, and Genoa Salami.

Accompaniments include Stuffed Cherry Peppers, Celigini Mozzarella, Pepperoncini, Roasted Peppers, Aged Imported Provolone, and Baskets of Flatbreads, Ficelle, and Crisps

\$14 Per Person

Park Avenue Chilled Shrimp Bar

Jumbo Gulf Shrimp served with Horseradish and Cocktail Sauce

\$17 Per Person

DESSERT

S'Mores Bar

Honey Graham Crackers, Milk Chocolate Bars, Peanut Butter Cups and Marshmallows

\$6 Per Person

Ice Cream Sundae Bar

Vanilla & Chocolate Ice Cream, Fruit Sorbet

Chocolate Syrup | Oreos | M&M's | Wet Walnuts | Sugar Cones & Cups Sprinkles

\$8 Per Person

Passed Bites

Passed Vanilla and Chocolate Milk Shake Shots, Mini Cookies & Brownies with Milk Shots

\$6 Per Person

Prices subject to Gratuity and NJ Sales Tax

HORS D'OEUVRES

CHEF'S SELECTION

Everything Chicken Bites with Scallion Sour Cream
 Park Avenue Mini Lump Crab Cakes with Chipotle Mayo
 Thai Cured Tuna Skewer with Grilled Pineapple, Cucumber & Spicy Tropical Chili Sauce
 Truffle Risotto Bites
 Jumbo Pigs in a Blanket with Honey Mustard

\$15 Per Person for groups of 25 or more or select your choice from:

Poultry

Smoked Chicken Lollipops with Ranch Dressing
 Coconut Chicken with Sweet Chili Sauce
 Buffalo Chicken Spring Rolls with Bleu Cheese Dressing
 Ginger Chicken with Teriyaki Dipping Sauce
 Crispy Duck Ravioli with Five Spice Mango Puree
 Peking Duck Spring Roll and Soy Scallion Dressing

Seafood

Shrimp Cocktail with Lemon and Traditional Cocktail Sauce*
 Corn Chip Crusted Salmon Skewer with Mango Salsa
 Cajun Shrimp Salad in Cucumber with Dill Crème Fraiche
 Maui Shrimp Spring Rolls with Cilantro Mojo
 Coconut Shrimp with Chili Sauce*
 Citrus Crab in Wonton Roll
 Lobster Cobbler

Beef

Roasted Sliced Beef Tenderloin on Baguette with Horseradish Cream
 Loaded Slider Burgers with Smoked Tomato Ketchup, Grilled Romaine & Pickle Chip
 Beef Carpaccio on Crostini with Shaved Parmesan and Balsamic Reduction
 Meatball Parmesan Sliders on Brioche
 Beef Wellington

Pork & Lamb

Roasted Baby Lamb Chop with Horseradish Chive Cream*
 Spicy Moroccan Lamb Meatball Skewers with Tzatziki
 Loaded Fingerling Potato Skins with Aged Cheddar and Bacon
 Chorizo Stuffed Dates Wrapped in Bacon
 Prosciutto Wrapped Melon Skewer
 Mac n' Cheese Poppers with Ham
 Chorizo Empanada with Chipotle Mayo
 Mini BLT Sandwiches

Vegetarian

Sweet Potato Puff with Maple Cinnamon Whipped Cream
 Roasted Pepper and Goat Cheese Mini Quiches
 Tomato Soup Shot with Mini Grilled Cheese Sandwich
 Skewer of Celingini Mozzarella, Basil & Baby Tomato
 Mini Grilled Brie Cheese with Tomato Raspberry Ketchup
 Vegetable Spring Rolls with Sweet Chili Sauce
 Pear Almond Brie in Phyllo
 Watermelon and Feta Skewer
 Chilled Seasonal Melon Soup Shots
 Chilled Gazpacho Soup Shots
 Asparagus and Bleu Cheese Roll-up

Hors d'oeuvres are Butler Passed.

Prices subject to Gratuity and NJ Sales Tax.

Each Hors d'Oeuvre Selection is \$3 Per Person Per Item.

Those marked with an * are \$4 Per Person Per Item.

A Minimum of Five Hors d'Oeuvres are Required.

AUDIO VISUAL RENTAL GUIDE

Epson 3000 Lumen Projector <i>(Hedley/Library/Silo only)</i>	\$275
Tripod Projection Screen <i>(Hedley/Library/Silo only)</i>	\$50
Drop-down Projector with Screen & Sound <i>(Pavilion, Ballroom, Salons only)</i>	\$450
55" Flatscreen TV with Webcam	\$450
Built-In Audio Conferencing Capability with One Wireless Microphone	\$250
Wireless Microphone	\$175
Wired Microphone with Stand or Podium	\$175
Tabletop Microphone	\$175
Podium Only	\$60
Polycom Speakerphone	\$50
Flipchart or Whiteboard with Markers	\$50

ADDITIONAL INFORMATION

PACKAGE INCLUDES

Park Avenue Club Guest Welcome and Host Thank You
 Award Winning Team of Culinary Chefs
 In-House Sommelier & Mixologist
 Professional Staff including Dedicated Captains Complimentary Coat Check
 Multi-season Outdoor Patio Space
 Music with Choice of Genre
 White Table Linens and Napkins
 Up-lighting
 Children 3 & Under are Complimentary
 Vendors are Charged at Half Price
 Ask Your Event Manager about Room Minimums for Each Space
 Final Counts are Due 10 Business Days Prior to Your Event

Park Avenue Club is a unique model for philanthropy by providing support to charitable organizations through its relationship to the Park Avenue Foundation. Simply by dining with us, you are supporting our thirteen non-profits, including Community Food Bank of NJ, Morristown Habitat for Humanity, Burgdorff Foundation, NJ Youth Symphony, The Morris Museum, Patriots Path Council-Boy Scouts of America, Boys & Girls Club of Newark, P.G. Chambers School, Family Resource Network, Museum of Early Trades & Crafts and HartmannRhodes Charities

EAT. SIP. SHARE. SUPPORT.

RECOMMENDED VENDORS

MUSIC

Craig Scott Entertainment

craigscott.com
 Rich@craigscott.com
 Scott@craigscott.com
 Contact: Rich and Scott
 (866) 587-1066

Bud Maltin Orchestra

budmaltin.com
 bud@budmaltin.com
 Contact: Bud Maltin
 (201) 444-7001, (212) 447-6543

Chuck Russo

chuckrusso.com
 chuckrussoprodj@gmail.com
 Contact: Chuck
 (973) 765-9081

FLOWERS

Conroy's Flowers

conroysflorist.com
 conroysflorist1@gmail.com
 Contact: Cathy
 (973) 267-8662

Jardinière Fine Flowers

jfineflowers.com
 kevin@jfineflowers.com
 Contact: Kevin
 (908) 781-5600

A Touch of Elegance

atoeevents.com
 info@atoeevents.com
 Contact: Lisa
 (973) 584-8300

PHOTOGRAPHY

Electric Love Studios

electriclovestudios.com
 info@electriclovestudios.com
 Contact: Adrienne & Melissa
 (732) 910-8162

Linda & Peter Photography

lindaandpeter.com
 Photography.lb@gmail.com
 Contact: Linda and Peter
 (973) 897-5369

Chris Jorda Photography

chrisjorda.com
 cj@chrisjorda.com
 Contact: Chris
 (973) 449-9935

The Studio Photographers

thestudiophotographers.com
 info@thestudiophotographers.com
 Contact: Frank and David
 (800) 439-6178

CINEMATOGRAPHY

Fiore Films

www.fiorefilms.net
 info@fiorefilms.net
 Contact: Sharrone
 (732) 609-2014

Live Picture Studios

livepicturestudios.com
 sales@livepicturestudios.com
 Contact: Jean
 (347) 553-8657

FURNITURE & DÉCOR RENTALS

Lounge It Up

loungeitup.com
 info@loungeitup.com
 Contact: Brian
 (973) 616-7818

Jersey Street Furniture

jsfrental.com
 steve.novich@jsfrental.com
 Contact: Steve
 (973) 779-7444

FASHION

I Do, I Do

idoidobridalstudio.com
 hello@idoidonj.com
 (800-403-4013)

Elizabeth Johns

elizabethjohns.com
 (973) 425-0600

Hollywood Bridal

hollywoodbridal.net
 (908) 272-1104

Prima Tuxedo, Madison, NJ

(973) 377-9256

TRANSPORTATION

My Limo

www.mylimo.com
 danielle@mylimo.com
 Contact: Danielle
 (800) 624-6112 ext. 136

Santos VIP

www.santoslimousine.com
 (732) 596-1100

ROOM OCCUPANCY

	Table & Chair	With Projection & Screen	Reception	Theater	With Projector & Screen	Crescent	With Projection & Screen
MAIN LEVEL							
Hedley Library	16	15	N/A	N/A	N/A	N/A	N/A
Hedley Lounge	48	48	65	50	N/A	40	N/A
Rhodes Silo	12	8	N/A	N/A	N/A	N/A	N/A
Pavilion	192	168	250	280	204	160	140
UPPER LEVEL							
Burgdorff silo	12	8	N/A	N/A	N/A	N/A	N/A
LOWER LEVEL							
Ballroom Salon A	204	156	200	228	210	170	130
Ballroom Salon B	132	96	125	156	132	110	80
Ballroom Salon C	168	120	150	186	162	140	100
Full Ballroom	504	372	500	612	540	420	310
Tamarelli Silo	12	8	N/A	N/A	N/A	N/A	N/A



For more information on hosting your next corporate event at Park Avenue Club
call (973) 301-8223 or email catering@parkavenueclub.com