



PARK AVENUE CLUB

BEYOND DINING



DINNER MENU PACKAGE



184 Park Avenue | Florham Park, NJ | 973.301.8233 | [parkavenueclub.com](https://www.parkavenueclub.com)

AFFORDABLE MEMBERSHIPS AVAILABLE

HOT DINNER BUFFET

SEASONAL SALADS AND VEGETABLE PLATTERS

Mixed Baby Lettuces with Seasonal Toppings and Assorted Dressings

CHOICE OF FOUR ADDITIONAL SALADS

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, Celigini 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)

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

\$75 Per Person Plus Gratuity and NJ Sales Tax

Valet Service \$3.75 per person

[GF] = Gluten Free

[HH] = Heart Healthy

PLATED DINNER

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 Enhancements

Grilled NY Strip Steak with Blue Cheese Butter - GF
 Chilean Sea Bass with Miso
 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
 Traditional Cheese Cake with Balsamic Strawberry Compote
 Seasonal Crème Brûlée - GF
 Waffle Cup with Vanilla Pastry Cream, Mixed Seasonal Fruits and Berries

Coffee & Tea Service

\$75 Per Person Plus Gratuity and NJ Sales Tax
 Valet Service \$3.75 per person
 [GF] = Gluten Free

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

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
 Indian Samosa with Spiced Potato and Green Peas
 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

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 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

Hors d'oeuvres are Butler Passed.

Prices subject to Gratuity and NJ Sales Tax.

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

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

COCKTAIL RECEPTION ENHANCEMENTS

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, Sopressata, and Genoa Salami Accompaniments include: Stuffed Cherry Peppers, Celingini 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 & Cocktail Sauce
\$17 Per Person

Deluxe Raw Bar

Jumbo Gulf Shrimp, Local Littleneck Clams, Seasonal East Coast Oysters & Lump Crab Cocktail with Fresh Herbs Served with Lemon Wedges, Horseradish, Traditional Cocktail and Red Wine Mignonette Sauces \$30 Per Person

Gastro Pub

Truffle Bleu Cheese Sliders on Potato Roll, Smoked Chicken Quesadilla, Spinach Artichoke Dip, Sweet Potato Fries
\$12 Per Person

**Enhance this station with 3 Seasonal Brew Tastings!*

Fresh House-made Mozzarella*

Warm Fresh Mozzarella Plated with Seasonal Vegetables and Fresh Vine Ripened Tomatoes During the Summer or Roasted Vegetables During the Winter, Garnished with Micro Greens
Guests to Help Themselves to a Variety of Flavored Aged Balsamic Vinegars, Assorted Pesto, Tapenades, Extra Virgin Olive Oil and Crispy French Crostini
\$15 Per Person

Mini Cheesesteak Station*

Thinly Sliced CAB Steak & Chicken on Mini Sub Rolls with Provolone Cheese, Sautéed Pepper and Onions, Curly Fries
\$15 Per Person

Asian Stir-fry

Selection of Asian Inspired Stir Fry With Your Choice of Two Accompaniments

Shrimp and Scallop Szechuan
Sautéed Beef and Broccoli in Sesame Garlic Sauce
General Tso's Chicken and Snow Peas
Asian Pork Lo Mein with Orange Sesame Sauce
Thai Vegetable Stir Fry with Pad Thai Noodles,
Asian Vegetables and Red Curry Coconut Sauce
Spicy Crispy Tofu with Bean Sprouts, Shitake Mushrooms,
Asian Vegetables and Peanuts
Accompanied with White Rice, Chinese Takeout Boxes, and Chopsticks
\$15 Per Person

PAC Short Rib*

Slow Braised Angus Short Ribs with Roasted Garlic Mashed Idaho Potatoes, Natural Jus and Potato Gaufrette
\$15 Per Person

Taqueria

Served with Corn Tortilla Chips, Soft Tortillas and Hard Tacos
With your Choice of Two Proteins:
Pork Carnitas, Carne Deshebrada, Tinga de Pollo, Cilantro Lime Mahi Mahi

Accompanied with:

Monterey Jack and Cheddar Cheese, Pickled Jalapeños, Guacamole, Fresh Pico De Gallo,
Spicy Cabbage Slaw, Queso Fresco, Mango Salsa, Salsa Verde, Black Beans & Rice
\$13 Per Person

COCKTAIL RECEPTION ENHANCEMENTS

Carved Farmhouse Meats*

One Carved Tasting of your choice with Rustic Dinner Rolls and Sauces

Sage Roasted Turkey Breast with Cranberry Orange Relish and Sage Pan Gravy

Garlic Rosemary Studded Leg of Lamb with Natural Jus

Cajun Crusted Pork Loin with Smoked Bacon Reduction

Honey Smoked Ham

\$15 Per Person

NY Style Deli*

Carved Hot Pastrami or Corned Beef, Potato Knish Bites, Cole Slaw, Half Sour Pickle Slices, Deli Mustard, Rye and Pumpernickel Bread Rolls

\$15 Per Person

Slider Grille (Choice of Three)

Angus Beef Burgers, Pulled Pork, Braised Short Rib, Roasted Portobello Caps with Ketchup, Horseradish Sour Cream, Balsamic Reduction, Pickled Jalapeños, Shredded Romaine, Sliced Plum Tomato, Jack and Cheddar Cheese

\$12 Per Person

Hawaiian Poke*

Choice of Yellowfin Tuna or Wild Raised Salmon Tossed to Order with Cucumber, Citrus Jus, Avocado, Soy, Ginger, Sambal, Scallions, Sesame, Nori Strips and Warm Short Grain Rice on the side

\$20 Per Person

Smoked BBQ Station (Choice of Two)

Smoked Brisket, Smoked Pork Shoulder, Smoked Chicken Assorted BBQ Sauces: Carolina, Traditional, Brown Sugar and Smoked Onion, Assorted Pickled Vegetables and Corn Bread

\$15 Per Person

Polish Style Pierogi

Traditional Crispy Pierogi Sautéed in Butter Stuffed with Mashed Potatoes Served with Kielbasa and Toppings Including Bacon Bits, Sour Cream, Chives, and Applesauce

\$13 Per Person

Steamed Rice Bun Station

Choice of One

Asian Pork Belly, Korean Style Short Rib, Thai Style Chicken Accompanied with: Sriracha Sauce, Spiced Hoisin, Korean BBQ, Pickled Veggies (House made Kimchi, Cucumber, Carrots and Scallions)

\$14 Per Person

Hot Antipasto Station

Chef Prepared Gulf Shrimp Scampi Style in a Garlic White Wine and Lemon Sauce with Saffron Rice AND Choice of Three: Mussels Fra Diavolo, Fried Calamari, Clams Casino, or Assorted Sicilian Style Mini Pizzas

\$18 Per Person

Bistro Station (Choice of Four)

Angus Beef Sliders

Truffle Pomme Frites

Mini Iceberg Wedge Salad with Bacon, Tomatoes, Shaved Red Onion

Crispy Fried Chicken Tenders with Poblano and Red Onions Chipotle Mayonnaise

Sautéed Mussels with White Wine and Garlic

\$15 Per Person

Sushi Station

Featuring Authentic Sushi Chef, Ornate Asian Tablescape, Expertly Hand Rolled Authentic Sushi, Rolls and Sashimi, Served with Chopsticks, Wasabi and Soy Sauce

—Market Price—

Required \$250 Chef Fee

Pasta Amore

Choice of Three Traditional Pastas with House-made Sauces:

Cheese Tortellini with Tomato Basil

Penne Rigate with Pink Vodka

Fusilli with Bolognese

Orecchiette with Wild Mushroom Cream

Cavatelli with Carbonara

\$12 Per Person

*Upgrade your pasta station with our aged Italian cheese wheel**

Choice of 2 of the above Pastas PLUS Select 1 Pasta & 1 Preparation below to be served by our Chef straight from an Imported Cheese Wheel:

Pastas: Bucatini, Spaghetti, Long Fusilli, Fettuccini or Risotto

Preparations: Cacio e Pepe (Cheese & Cracked Black Pepper), Alfredo (Cheese & Butter), Carbonara (Pancetta & Butter), Cavatelli with Carbonara, Tartufo (Truffle & Cheese) + \$2pp

\$5 Per Person

Prices Subject to Gratuity and NJ Sales Tax
Stations Can Be Chef Manned with an Additional
\$175 Charge

*Required to be Chef-Manned

DESSERT ENHANCEMENTS

Passed Bites

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

\$6 Per Person

S'Mores Bar

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

\$7 Per Person

Ice Cream Sundae Bar

Vanilla and Chocolate Ice Cream, Fruit Sorbet with Chocolate Syrup, Oreos, M&M's, Wet Walnuts, Sugar Cones, Sprinkles, Cherries, Whipped Cream

\$8 Per Person

Bananas Foster Station with Vanilla Ice Cream*

\$8 Per Person

TO GO

Cookies & Milk

Choice of Two Homemade Cookies: Chocolate Chip, Sugar, Red Velvet, Dark Chocolate

Cold Milk Half Pints

\$6 Per Person

Gourmet Popcorn Bar

Sure to be loved... guests make their own creation to go with Ranch, Cajun Spice, Parmesan Garlic, Sriracha Seasoning, Cinnamon Sugar, Caramel Sauce

\$6 Per Person

Donut Wall

Featuring our Rustic Donut Wall with Assorted Iced and Glazed Donuts

\$8 Per Person

New Jersey Standard*

Taylor Ham, Egg, Cheese Sandwiches, Hash Browns

\$8 Per Person

The Zeppole Station*

Warm Zeppoles dusted with Powdered Sugar To Go

\$8 Per Person

Southern-Style Chicken & Waffles Bites in Cones *

Hot Honey and Maple Syrup

\$10 Per Person

Warm Pretzel Bar*

Choice of Traditional Salt, Cheddar, Garlic Parsley

Served with Whole Grain English Mustard, Honey Dijon Mustard and Warm Cheddar Sauce

\$7 Per Person

*All Pricing Subject to Gratuity and NJ Sales Tax
Those denoted with an * are required to be Chef-Manned*

BEVERAGE PACKAGES

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



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



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

HOTEL ACCOMMODATIONS

Archer Hotel

archerhotel.com/florhampark
 erin.bennani@archerhotel.com
 Contact: Erin
 (862) 286-7007

Westin Governor of Morris

westingovernormorris.com
 kbartolome@westinmorristown.com
 Contact: Kelly
 (973) 605-8545

Hyatt House

www.house.hyatt.com
 maurice.williams@hyatt.com
 Contact: Maurice
 (973) 971-0008

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

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

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.