

# The Hotel ML



## Breaks and Refreshments

### Farmers Market

Assorted Garden Vegetables Including:  
Broccoli Florets, Carrots, Celery, Radish,  
Green and Red Bell Peppers, Onion and  
Ranch Dip

**\$4**

### Tuscany

Sliced Cured Meats, Aged Provolone, Fresh  
Mozzarella, Tomato and Basil, Grilled  
Vegetables, Artichoke Hearts, Olives,  
Hummus and Breads

**\$8**

### Chocolate

Chocolate Chip Cookies, Brownies, and Ice  
Cream served with Whipped Cream

**\$8**

### French Market

Croissants with Butter and Assorted Jams,  
Apples and Pears  
Regular and Decaf Coffee, Assorted Teas

**\$7**

### California

Sliced Seasonal Fruits, Berries and an  
Assortment of Mild, Medium and Sharp  
Cheeses with Breads and Crackers

**\$7**

### Fruit Platter

Honeydew, Cantaloupe, Watermelon,  
Pineapple and Mixed Berries  
Yogurt Dip

**\$4.5**

### Chips and Dips

Assortment of Potato and Tortilla Chips with  
Salsa, Cheese Sauce, Onion and Ranch Dip

**\$3**

### Philly Pretzel

Mini Pretzels, Pretzel Rivets,  
Mustard and Cheese Sauce

**\$3.5**

### Mom's Cookie Jar

Freshly Baked Cookies Including: Chocolate  
Chip, Oatmeal Raisin, Peanut Butter and White  
Chocolate Macadamia Nut  
Milk, Coffee, Decaf, Tea and Soft Drinks

**\$12**

### Bakery

Assorted Danishes, Muffins, or Bagels  
with Butter, Preserves, and  
Cream Cheese

**\$25/Dozen**

**Coffee, Decaf, Hot Tea,  
\$3 per person (2 hours)  
or \$32 per Gallon**

**Sodas & Bottled Water \$2 each  
Iced Tea, Lemonade, Juices  
\$7 per Pitcher**

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## Hors D' Oeuvres

### Butler Passed

Price per 50 Pieces

Scallops Wrapped in Bacon <b>\$170</b>	Chicken or Beef Satay <b>\$140</b>
Egg or Vegetable Spring Rolls <b>\$110</b>	Franks in a Blanket <b>\$120</b>
Spanakopita <b>\$100</b>	Beef Wellington <b>\$140</b>
Pazottis <b>\$110</b>	Buffalo Chicken Bites <b>\$130</b>
Antipasto Skewers <b>\$120</b>	Mushroom Florentine <b>\$120</b>
Assorted Quiches <b>\$110</b>	Goat Cheese Crostini <b>\$140</b>
Mini Crab Cakes <b>\$160</b>	Bruschetta <b>\$130</b>
Coconut Shrimp <b>\$150</b>	Samosas <b>\$100</b>
Mushroom with Crab Meat <b>\$170</b>	Lamb Lollipops <i>Market price</i>

### Displays

Sliced Fruit ( <i>serves approx. 40</i> ) <b>\$160</b> Cantaloupe, Honeydew, Pineapple, Strawberries, Grapes, Yogurt Dip	Antipasti ( <i>serves approx. 40</i> ) <b>\$220</b> Cured Meats, Aged Provolone and Fresh Mozzarella, Grilled Vegetables, Olives, Artichoke Hearts, Peppers with Artisan Bread Bites and Olive Oil
Domestic and Imported Cheese ( <i>serves approx. 40</i> ) <b>\$270</b> Mild, Medium, Sharp Cheeses and Crackers	Shrimp Cocktail <i>Market Price</i> Served with Lemon and Cocktail Sauce
Farmer's Market ( <i>serves approx. 40</i> ) <b>\$160</b> Fresh Seasonal Vegetable Display, served with Ranch and Onion Dip	Tortillas and Salsa ( <i>serves approx. 40</i> ) <b>\$90</b> Served with Hot and Mild Homemade Salsa

### Carving/Action Stations

Chef Fee \$75

We Recommend One Chef per 100 Guests for Carving Stations or per 30 Guests for Action Stations

Prime Rib ( <i>serves approx. 40</i> ) <b>\$290</b> Served with Creamy Horseradish and Au Jus	Pasta Station <b>\$8 pp</b> Three Pasta, Three Sauces, Mushroom, Spinach, Sundried Tomatoes and Many More Toppings
Whole Baked Country Ham ( <i>serves approx. 40</i> ) <b>\$270</b> Served with Calvados Glaze	Mashed Potato Bar (no Chef Fee) <b>\$9 pp</b> Bacon, Sour Cream, Green and Caramelized Onions and Many More Toppings
Steamship ( <i>serves approx. 150</i> ) <b>\$780</b> Served with Creamy Horseradish and Mustard	Fajita Bar (no Chef Fee) <b>\$14 pp</b> Seasoned Beef and Chicken, Warm Tortillas, Hot and Sweet Peppers, Onions, Sour Cream, Salsa and Guacamole
Roasted Turkey Breast ( <i>serves approx. 50</i> ) <b>\$240</b> Served with Mustard and Mayonnaise	

Plus 7% NJ sales tax and 21% service charge.

# The Hotel ML



## Bar and Beverage Service

A \$75 Bartender fee applies to all bars. We recommend one Bartender per 80 Attendees

### Open Call Bar

First Hour \$14 Each Additional Hour \$7

**Liquor** Smirnoff Vodka, Bombay Gin, Jose Cuervo Tequila, Dewar's Scotch,  
Seagram's 7 Canadian, Jim Beam Whiskey

**Beer** Bud, Bud Light, Coors Light, Miller Lite, O'Dools

*Wine by the Glass*  
*Sodas and Mixers*

### Open Premium Bar

First Hour \$16 Each Additional Hour \$8

**Liquor** Grey Goose Vodka, Tanqueray Gin, Patron Silver Tequila, Johnnie Walker Black Scotch,  
Crown Royal Canadian, Jack Daniel's Whiskey

**Beer** Corona, Heineken, Yuengling, Sam Adams, Bud, Bud Light, Coors Light, Miller Lite, O'Dools

*Wine by the Glass*  
*Sodas and Mixers*

### Beer, Wine and Soda Package

First Hour \$12 Each Additional Hour \$6

*Our House Selection of Beer, Wine by the Glass and Soda*

### Cash Bar

House Mixed Drinks \$6  
Call Mixed Drinks \$7  
Premium Mixed Drinks \$8  
Martini (add \$1)

Wine by the Glass \$6  
Domestic Beer \$4  
Craft/Imported Beer \$5  
Soft Drinks \$2

### Hotel Beverage Policy

The Hotel is responsible for the sale and administration of all alcoholic beverages.

Alcoholic beverages cannot be brought into the Hotel from the outside.

The Hotel has the right to refuse service of alcohol to any guest at any time.

The Hotel complies with the New Jersey State Division of Alcoholic Beverage Control requirements. For your safety and in order to prevent underage drinking, all unattended beverages will be discarded.