



PRIVATE, CORPORATE & SOCIAL EVENTS

# CATERING

M E N U



**SCAN TO ORDER CATERING ONLINE**

Browse our full catering menu, customize your selections to fit your event, and place your order in minutes with a simple, seamless online checkout experience.

12-16 LITTELL ROAD #5C EAST HANOVER, NJ 07936

(973) 884-4040 • INFO@DACNJ.COM



## CONTACT INFORMATION

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## A NOTE FROM DAVID ALAN

My grandfather taught me a simple lesson in business. He said, "Give them the freshest product you can, give them a lot of it, all at a reasonable cost. With this formula, you can never go wrong."

For over 40 years, I have worked hard to keep his words alive by always giving my customers the best quality food and service I can. From a platter of gourmet cookies to the wedding of your dreams, my team and I will work hard to ensure that your event is just as spectacular as you envision!

I truly value every one of you for my business's continued growth and success, year-over-year. I know that I could never have done any of it without you. So, to all my long-standing patrons and new and future customers, I sincerely thank you all.

*David Alan*

## 1. ORDERING

Final payment is due no later than 72 hours prior to your function. Payment must be made by cash or certified funds. David Alan Caterers, LLC reserves the right not to perform a contracted function should the client not pay the final balance by the imposed deadline.

## 2. DEPOSITS

Upon your approval of a final menu, David Alan Caterers will reserve the agreed-upon time and date. For this reason, a \$500 reservation deposit is required for all events. The reservation deposit is to be paid at the time of agreement of the menu. The reservation deposit is applied towards the contracted invoice and subtracted from the final amount due.

## 3. GUEST COUNT

A guaranteed minimum number of guests is required ten days before your function date. Your invoice will reflect the final count, and you will be billed extra if the number of guests exceeds the minimum count initially committed.

If your minimum guest count is not met and you do not notify David Alan Caterers before the ten-day deadline, you will be charged the minimum count initially committed.

## 4. CANCELLATION POLICY

If a function needs to be canceled, the client shall be responsible for paying David Alan Caterers as follows:

### SOCIAL EVENTS:

- 30 days or more before the event: The deposit paid
- 10-29 days before the event: 50% of the entire function
- Less than nine days before the event: 100% of the entire function

### CORPORATE EVENTS:

- 72-Hour Cancellation Policy - 72 hours or less, the entire charge is due.

## 5. TAXES

All prices on our menus are subject to a 6.625% New Jersey State Sales Tax. If tax exempt, please provide a tax exemption certificate.

## 6. SERVICE CHARGE

A 22% service charge is added to all events where staff is necessary. The 22% service charge is derived from your entire invoice line items. Staff gratuity is at the client's discretion at the time of the event.

## 7. ACTS OF NATURE

David Alan Caterers shall have no responsibility or liability for failure to supply any services when prevented from doing so by acts of nature (i.e., flood, fire, etc.) or any other cause beyond the caterer's control.



BREAKFAST

Minimum of 10 Person Orders • All Menus Include Basic Paper/Plastic

**BAGELS & SPREADS | \$9.95 per person**

An assortment of fresh bagels, cream cheese, vegetable cream cheese, whipped butter and assorted jelly, served with a seasonal fresh fruit salad.

Add Coffee + **\$3.95 pp**

**CONTINENTAL | \$15.95 per person**

An assortment of morning muffins, breakfast danish, bagels, cream cheese, butter and jelly. Served with a seasonal fruit salad, orange juice, and includes full coffee service.

**HOT BREAKFAST SANDWICH | \$17.95 per person**

Egg and cheese on assorted breads and rolls with hickory smoked bacon, sausage and ham. Includes a seasonal fresh fruit salad, orange juice, cranberry juice or apple juice, and full coffee service.

**HOT BREAKFAST BUFFET | \$20.95 per person**

Scrambled eggs, hickory smoked bacon, sausage links, breakfast potatoes, bagels and spreads, fresh Seasonal fruit salad, orange juice and full coffee service.

**BREAKFAST ADD ONS AND STATIONS**

staff is required at an additional charge for stations - min. 20 guests

**ASSORTED 3" QUICHE | \$4.95 pp**

choose 3 add in's

ham, spinach, broccoli, onion, peppers, mushrooms, bacon, asparagus, zucchini, tomatoes, pepperoni, cheddar, swiss, mozzarella, goat and cheddar cheese

**YOGURT TRAY | \$7.95 pp**

Vanilla yogurt platter with assortment of add-in's: granola, mini chocolate morsels, shaved coconut, raisins, assorted fresh seasonal berries

**COFFEE SERVICE | \$6.95 pp**

Includes regular and decaf coffee and tea, sugar, sugar substitutes, milk, 1/2 & 1/2, and basic paper/plastic

**FRENCH TOAST STATION**

Thickly sliced challah French toast made to order served with powdered sugar, maple syrup and fresh berries

**OMELET STATION**

Made to order w/ whole eggs or whites.  
Choice of cheddar/american cheese, bacon, ham, mushrooms, onions, peppers, spinach

**WAFFLE STATION**

Made to order! Includes fresh berries, sliced banana, maple syrup, and powdered sugar



# LUNCHEON

Minimum of 10 Person Orders • All Menus Include Basic Paper/Plastic, 2 Accompaniments, Beverages, Cookies

**DELI | \$19.95 per person**

A generous tray of sandwiches and wraps on a variety of freshly baked breads. Includes a Caesar, tossed or garden salad, accompanied by pasta salad of the day.

Add Fruit | + \$3.50 pp Add Chips | + \$2.50 pp

**MARKETPLACE DELI | \$23.95 per person**

Our signature sandwich package, which consists of a platter of all upscale sandwiches and wraps. Includes a seasonal fresh fruit salad and potato chips.

**SUMMER SALAD BUFFET (room temp menu) | \$38.95 per person**

Large platters of sliced flank steak, grilled chicken and grilled jumbo shrimp, rolls and butter, and includes a seasonal fresh fruit platter.

**THE GRILLER (room temp menu) | \$39.95 per person**

A generous assortment of grilled salmon, sliced flank steak, and chicken breast, served with grilled vegetables, a selection of dipping sauces, fresh rolls with butter, and a seasonal fruit platter.

UPGRADE TO SKIRT STEAK + \$6.95 pp FILET MIGNON + \$9.95 pp

**HOT ITALIAN SANDWICHES | \$23.95 per person**

Meatball, chicken, and eggplant parmesan sandwiches served on Italian bread and includes fruit salad.

**LUNCH ACCOMPANIMENTS - CHOOSE ANY 2**

**GREEN SALAD OPTIONS**

Caesar • Tossed • Greek

Add a third salad | +\$3.95 pp

Add grilled veggies | + \$4.95 pp

Add sliced grilled chicken | + 5.95 pp

Add grilled shrimp | + 8.95 pp

Add grilled salmon | + \$8.95 pp

Add grilled skirt steak | + \$6.95 pp

**OTHER SALAD OPTIONS**

Caprese Platter • Asian Green Beans • Tricolor Coleslaw • Grilled Corn Salad • Grilled Vegetables

Dijon Redskin Potato Salad • Cheese Tortellini with Pesto & Peas • Orzo or Quinoa with Summer Vegetables

Penne with Broccoli & Sun-dried Tomatoes • Greek Pasta Salad with Spinach & Feta Cheese

Asian Sesame Noodles with Cashews & Scallions • Orecchiette with Broccoli Rabe & Roasted Tomatoes

Angel Hair, Pesto, Pine Nuts, Peas & Parmesan Cheese • Couscous with Shiitake Mushrooms & Caramelized Onions

Rigatoni with Plum Tomatoes, Mini Mozzarella Balls & Fresh Basil

**UPGRADED SALAD OPTIONS | add \$4.95 per person**

**FANCY MESCLUN**

Mixed mesclun greens, caramelized pecans, mandarin oranges, sun-dried cranberries, crumbled blue cheese and balsamic vinaigrette

**ASIAN SPINACH**

Spinach, mandarin oranges, cashews, black and white sesame seeds and Asian sesame vinaigrette

**SOUTHWEST SALAD**

Romaine, black beans, roasted corn, red bell pepper and smoked Gouda

**COBB SALAD**

Mixed greens, sliced avocado, chopped tomato, crumbled blue cheese, crispy bacon and hard-boiled egg

**BASIC BOXED | \$21.95 per person**

Sandwich or Wrap, Pasta Salad, Fruit Salad  
2 Cookies, Chips, Beverage, Paper Goods

**GOURMET BOXED | \$25.95 per person**

Sandwich or Wrap, Pasta Salad, Fruit Salad  
Green Salad, 2 Cookies, Chips, Beverage, Paper Goods

Minimum of 10 Person Orders

All Menus Inc. Basic Paper/Plastic, 2 Accompaniments and 1 Salad, Beverages, Cookies, Rolls/Butter, Fruit Medley & Chafing Sets

### CHICKEN ENTREES | \$29.95 per person

Francese • Marsala • Parmesan • Balsamic • Lemon Garlic • Moroccan  
Roasted • Stuffed (eggplant, roasted red peppers, & mozzarella) or (spinach and goat cheese)

### BEEF ENTREES | \$38.95 per person

Balsamic Skirt Steak with Sautéed Onions • Brisket with Gravy • Skirt Steak with Chimichurri  
Filet Mignon with a Shitake Mushroom Sauce or a Horseradish Cream

### SALMON ENTREES | \$35.95 per person

Grilled • Herb Crusted • Soy & Honey Glazed • Poached with a Cucumber Dill Sauce

### SHRIMP ENTREES | \$34.95 per person

Francese • Mediterranean • Garlic • Scampi • Coconut Encrusted

### VEGETARIAN ENTREES | \$25.95 per person

Eggplant Rollatini/Parmesan • Veggie Lasagna • Vegetable Strada • Veggie Chili

## HOT BUFFET ACCOMPANIMENTS

### STARCH | Choose 1

Rice Pilaf • Penne a la Vodka • Wild Rice Medley • Candied Sweet Potatoes • Red Roasted Potatoes  
Angel Hair with Plum Tomatoes • Israeli Couscous with Sautéed Mushrooms & Onions  
Rosemary Fingerling Potatoes • Mashed Potatoes • Farfalle Primavera • Cheese Tortellini with Pesto

### VEGETABLES | Choose 1

Grilled Marinated Vegetables • Roasted Brussels Sprouts • Roasted Butternut Squash  
Sautéed Broccoli and Garlic • Green Bean Almondine

### SALADS | Choose 1

Caesar • Tossed • Greek

### UPGRADED SALADS | +\$4.95 pp

#### FANCY MESCLUN

Mixed mesclun greens,  
caramelized pecans,  
mandarin oranges,  
sun-dried cranberries,  
crumbled blue cheese and  
balsamic vinaigrette

#### ASIAN SPINACH

Spinach, mandarin oranges,  
cashews, black and white  
sesame seeds and Asian  
sesame vinaigrette

#### SOUTHWEST SALAD

Romaine, black beans,  
roasted corn, red bell  
pepper and smoked Gouda

#### COBB SALAD

Mixed greens, sliced  
avocado, chopped  
tomato, crumbled blue  
cheese, crispy bacon  
and hard-boiled egg

Minimum of 10 Person Orders

All Menus Include Basic Paper/Plastic, Beverages, Cookies, Fruit Medley and Chafing Sets

**ITALIAN** | \$29.95 per person

Chicken parmesan, penne a la vodka, meatballs marinara, fresh dinner rolls with butter, caesar salad.

**Add Eggplant Parmesan or Rollatini** | +\$4.95 per person

**VEGETARIAN ITALIAN** | \$24.95 per person

Eggplant parmesan OR rollatini, penne a la vodka, risotto balls, rolls with butter, and caesar salad.

**CARNIVAL** | \$25.95 per person

Hot dogs, chicken fingers, cheeseburger sliders, mac and cheese, condiments, pickles, and sauerkraut.

**MEXICAN** | \$25.95 per person

Soft and hard tortilla shells, tortilla chips, taco beef, julienne chicken with peppers and onions, saffron rice, black beans, lettuce, tomatoes, salsa, sour cream, guacamole, and cheese.

**Upgrade to Sliced Skirt Steak** | + \$6.95 per person    **Add Garlic Shrimp** | + \$8.95 per person

**MEDITERRANEAN** | \$27.95 per person

Lemon oregano chicken with roasted red peppers, spanakopita, Israeli couscous with caramelized onions and mushrooms, and a Greek salad.

**VEGETARIAN MEDITERRANEAN** (room temp) | \$25.95 per person

Falafel, pita with tahini sauce, Israeli salad, hummus, olives, roasted red peppers, and Greek salad.

**THANKSGIVING ALL YEAR ROUND** | \$29.95 per person

Sliced roast turkey breast with gravy and cranberry sauce, mashed potatoes, homemade stuffing, dinner rolls with butter, and our famous fancy mesclun salad.

**Add sliced stuffed pork loin with spinach and cheese** | Additional \$13.95 per person

**FLORIDIAN** (room temp) | \$37.95 per person

Balsamic marinated flank steak with sautéed onions, pan-seared chicken breast with corn jicama salsa, cilantro seasoned rice, marinated grilled vegetables, dinner rolls with butter, and a Cobb salad.

**UPGRADE TO SKIRT STEAK + \$6.95 pp FILET MIGNON + \$9.95 pp**

**SOUTHERN BUFFET** | \$34.95 per person

BBQ baby-back ribs, southern fried crispy chicken, tossed salad with ranch dressing, baked macaroni and cheese, country style green beans with bacon and onions, fresh cornbread, and butter



# BBQ'S AND DESSERT

Minimum of 50 Person Orders

All Menus Include Beverages and Paper/Plastic • Grill Rentals and Staff Required at Additional Cost

### THE BASIC BBQ | \$29.95 per person

All beef hamburgers, cheeseburgers, grilled chicken breast, hot dogs, rolls, buns, condiments garden salad, pasta salad, potato salad, coleslaw, and an assortment of cookies and fruit salad.

### THE SPECIAL BBQ | \$39.95 per person

Everything from The Basic BBQ, PLUS baby back ribs, mac and cheese, and brownies.

### THE ULTIMATE BBQ | \$49.95 per person

Everything from The Special BBQ, PLUS shrimp kabobs and marinated veggie kabobs.

### THE ECONOMY BBQ | \$24.95 per person

All beef hamburgers, cheeseburgers, hot dogs, rolls, buns, condiments, garden salad, pasta salad, coleslaw, and an assortment of cookies and fresh fruit salad.

*Please see other salad and side options from the luncheon packages on page 7.*

## DESSERT

### DESSERT STAPLES

Assorted Cookies | \$3.95 per person

Brownies | \$4.95 per person

Cookie and Brownie Combo | \$5.95 per person

Fruit Platter, Salad, or Skewers | \$5.95 per person

Chocolate Covered Strawberries | \$5.95 per person (10 person min)

Assorted Pastries | \$7.95 per person (10 person min)

### DESSERT STATIONS

Ice Cream Sundaes • Chocolate Fountain • Chipwich • S'mores Bar • Milkshake Bar

Waffles and Ice Cream • Smoothie Bar • Donut Wall • Bananas Foster

### DESSERT TABLES

#### Assortments May Include:

Mini Cheesecake Bites • Mini Cannoli • Chocolate Mousse Shots • Brownies

Tiramisu • Mini Cakes • Mini Tarts • Other Seasonal Pastries

*Specialty desserts are available upon request and require advanced notice*

*Some of our dessert stations may contain nuts, so please alert us to any allergies.*



APPETIZERS &  
PASSED HORS  
D'OEUVRES

## STATIONARY APPETIZERS

Vegetable Crudit  • Caramelized Onion & Eggplant Bruschetta • Antipasto Platter or Skewers  
Chicken Teriyaki • Gourmet Cheese Display • Grilled Vegetable Platter • Tri-Color Chips w/ Salsa &  
Guacamole • Beet & Goat Cheese Stacks • Jumbo Shrimp Cocktail • Hummus, Olives, Peppers, Pita  
Deviled Eggs • Tomato Bruschetta • Caprese Skewers • Feta, Watermelon, Mint Skewers (seasonal)  
Baked Brie w/ Apples & Cranberries • Charcuterie • Satays - Beef, Shrimp, Chicken w/ Peanut Sauce

## BEEF AND PORK

Mini Blackberry Meatballs • Cheeseburger Sliders • Mini Beef Wellingtons • Pork & Scallion Dumpling  
Braised Short Rib over Polenta • Kielbasa en Croute • Franks en Croute • Mini Reubens  
Mini Philly Cheesesteak • Loaded Potato Skins • Mini Cubans • Sliced Filet on Crostini  
Korean Pork Taco • Seared Filet Potato Pancake • Mini Baby New Zealand Lamb Chops

## CHICKEN AND POULTRY

Asian Chicken Lettuce Shots • Mini Chicken and Waffles • Chicken & Scallion Dumpling  
Mediterranean Chicken Taco • Bang Bang Chicken • Coconut Chicken Bites • Buffalo Chicken Lollipops  
Mini Chicken Quesadilla • Panko Crusted Chicken Bites • Roast Duck on Scallion Pancake  
Mini Chicken Pot Pies • BBQ or Buffalo Wings • Mexican Pulled Chicken over Polenta Cake

## SEAFOOD

Mini Lump Crab Cakes • Pan Fried Shrimp Shumai • Shrimp Cocktail Shooters • Ahi Tuna Sliders  
Crab BLT Sliders • Poached Salmon • Spicy Tuna Tartare Tacos • Tequila Lime Shrimp w/ Fresh  
Guacamole • Mini Shrimp Quesadillas • Maine Lobster Rolls • Ceviche Shots • Tuna Tartare in Sesame  
Cones • Shrimp & Scallion Dumplings • Seared Spicy Tuna on Crispy Rice • Bacon Wrapped Scallops  
Sushi Rolls • Coconut Shrimp

## VEGETERIAN

Mini Grilled Cheese w/ Tomato Soup Shot • Bite Sized Rice Balls • Mac and Cheese Bites • Corn Fritters  
Spanakopita • Vegetable Spring Rolls • Sun Dried Tomato Crostini with Smoked Mozzarella  
Potato Pancakes • Brie and Raspberry Phyllo Cups • Mini Chicago Pizza  
Goat Cheese and Apple en Croute • Potato Skins with Cheese • Eggplant Parm Lollipops

## GLUTEN FREE

Mini Stuffed Peppers with Broccoli & Chive • Bacon Wrapped Apricot Bites • Beet & Goat Cheese Bites  
Stuffed Mushroom with Goat Cheese & Roasted Red Peppers • Bacon Wrapped Scallops  
Chicken Satays • Bacon and Fontina Stuffed Mushrooms • Beef Satays • Asian Chicken Lettuce Shots  
Deviled Eggs • Loaded Potato Skins • Feta, Watermelon, Mint Skewers (seasonal)  
Prosciutto & Melon Skewers (seasonal)

## VEGAN

Crudite Shots w/ Hummus • Mini Tofu & Veggie Tacos • Buffalo Cauliflower Bites • Veggie Dumplings  
Sweet Potato Bites w/ Avocado • Gazpacho Shots • Rice Paper Veggie Spring Rolls • Veggie Quesadilla  
Teriyaki Tofu Skewers • Chickpea Bruschetta on Vegan Mini Toast



# PARTY STATIONS

## PASTA BAR

Choice of Two Pastas: Penne, Tortellini, Orecchiette, Rigatoni, Fusilli, Gemelli or Cheese Ravioli  
Choice of Two Sauces: Marinara, Vodka, Bolognese, Pesto, Pesto Cream or Carbonara

Accompanied by shiitake mushrooms, sun-dried tomatoes, broccoli, green peas and Locatelli Romano cheese

## POTATO MARTINI STATION

Fresh-mashed potatoes or baked potato served in a martini glass.

Add any mixers: scallions, sour cream, bacon, corn, cheddar, chili, turkey chili, parmesan, broccoli, or butter.

## SALAD TOSSING STATION

Choice of: Mesclun, Baby Spinach, Romaine, Iceberg, Kale or Boston Bibb

Accompanied by a variety of different toppings and an assortment of dressings to choose from; all tossed and dressed in a stainless steel mixing bowl; served on plates or custom themed containers

## MINI TACO BAR

Choices of: Garlic Shrimp, Shredded Pork, Blackened Tilapia, Beef Brisket, Pulled Chicken or Chorizo

Stuffed into a mini corn taco shell with a variety of toppings and fresh guacamole.

## HIBACHI STATION

Choice of: Chicken Breast, Skirt Steak, Shrimp or Mixed Asian Vegetables

Sautéed to order in sesame oil and soy sauce served over lo mein or fried rice

## CUBAN STATION

Mojo roasted pork, citrus garlic chicken, black beans and yellow rice, sweet plantains, Cuban bread with butter, and mixed green salad.

## CHICKEN WING STATION

**BUFFALO** Mild, Medium, Hot or Fire

**BBQ** Smoking Texas, Tangy Tennessee or Basic Bourbon

**TERIYAKI** Asian, Hawaiian or BBQ

**SWEET AND SOUR** Asian, Hawaiian or BBQ

**HONEY GLAZED** Soy, Asian, or BBQ

**CARVING STATION**

**PORK TENDERLOIN** With a Mango Relish

**SIDE OF SALMON** With a Cucumber Dill Sauce

**FILET MIGNON** With a Garlic Crostini and Horseradish Cream

**SPIRAL HONEY HAM** With a Silver Dollar Roll and Honey Dijon

**SESAME CRUSTED TUNA** With a Wonton Crisp & Wasabi Mayo

**ROASTED BREAST OF TURKEY** With a Pretzel Roll and Cranberry Chutney

**AWESOME SLIDERS BAR**

**HAMBURGER OR CHEESEBURGER** With American Cheese and Ketchup on a Soft Parker House Roll

**CHICKEN OR MEATBALL PARMESAN** With Marinara Sauce and Fresh Mozzarella Cheese

**SEARED AHI TUNA** With Asian Slaw and Spicy Mayo on a Hawaiian Bun

**SHORT RIB** With Frizzled Onions on a Pretzel Bun

**PULLED BBQ PORK** With Coleslaw on a Brioche Bun

**CRABCAKE** With a Remoulade Sauce on a Brioche Bun

**GRILLED CHEESE STATION**

Bacon, American, Tomato

Pulled Pork, Coleslaw, American

American, Swiss, Monterey Jack

Sautéed Onions, Mushrooms, Swiss

Fig Spread, Prosciutto, Brie, Baby Spinach

Short Ribs, Muenster, Gruyere, French Onions

**MAC & CHEESE BAR**

Pizza	Turkey Chili
Cajun	Bacon & Scallion
Lobster	Short Rib & Truffle
Buffalo Chicken	Three-Cheese
Turkey Chili	Cheeseburger



# KIDDUSH PACKAGES

## **TRADITIONAL KIDDUSH | \$29.95 per person**

Assorted Bagels, Flagels, Plain, Vegetable and Scallion Cream Cheese, Butter and Jelly, Tuna Salad, Egg Salad, Sliced Tomatoes and Onions, Cookies, Brownies and Rugalach, Soda, Bottled Water, Iced Tea, Orange Juice, Regular and Decaf Coffee and Tea, Milk (Including Whole Milk, 1% And 2% Milk, Almond Milk, Soy Milk and Half & Half), Sugar and Sugar Substitutes

## **Add Sliced Nova | \$12.95 per person**

## **TRADITIONAL SMOKED FISH KIDDUSH | \$45.95 per adult | \$35.95 per child**

Assorted Mini and Cocktail Bagels, Flagels, Plain, Vegetable and Scallion Cream Cheese, Butter and Jelly, Tuna Salad, Egg Salad, Sliced Tomatoes and Onions, Whole Whitefish Filet, Whitefish Salad, Kippered Salmon Salad, Sliced Nova, Fresh Fruit Medley, Cookies, Brownies and Rugalach, Soda, Bottled Water, Iced Tea, Orange Juice, Regular and Decaf Coffee and Tea, Milk (Including Whole Milk, 1% And 2% Milk, Almond Milk, Soy Milk and Half & Half), Sugar and Sugar Substitutes

## **FRENCH TOAST STATION | \$12.95 per person**

Thick Sliced Challah French Toast Made to Order With Confectionary Sugar, Maple Syrup and Fresh Strawberry Sauce

## **OMELET STATION | \$12.95 per person**

Fluffy Omelets Made to Order With Your Choice of Whole or Egg Whites Blended With Your Choice of Cheese, Mushrooms, Onions, Peppers and Spinach

## **WAFFLE STATION | \$12.95 per person**

Fresh Belgian Waffles Made to Order and Served With Fresh Strawberries, Fresh Bananas, Maple Syrup, Whipped Cream or Chocolate Sauce

## **MINI PANCAKE STATION | \$12.95 per person**

Mini pancakes stuffed with chocolate chips, blueberries, banana, strawberry, Oreo, or Nutella, topped with whipped cream, chocolate sauce, or fresh berries.

## **ADDITIONAL MENU OPTIONS**

Cherry and Blueberry Blintzes, Stuffed French Toast, Sweet Noodle Kugel, Potato Pierogi, Breakfast Potatoes, Mini Quiche, and Chocolate Covered Fruit.

## **EXTRAS**

Bambooware \$8.95 per person

Round White Plasticware \$4.95 per Person or Silver Trim White Square Plasticware \$6.95 per Person

Banquet Table Linens \$29 Each, Round Table Linens \$32 Each

Cloth Napkins \$3.50 Each (Choice of Color)

Staff Charges Are \$350 per Member | 6.625% NJ Sales Tax | Plus 22% Service Charge



**THE ROCKWOOD**

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**INTRODUCING THE ROCKWOOD — DAVID ALAN CATERERS' NEWEST FULL-SERVICE EVENT VENUE FOR WEDDINGS, MITZVAHS, CORPORATE EVENTS, AND MORE. HOSTING CELEBRATIONS OF UP TO 500 GUESTS.**

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DA  
*David Alan*

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**THE ROCKWOOD**

CURATED EVENTS + CUSTOM CATERING