



Lunch Buffet-\$17.95pp

Choice of Three Entrée Selections

Baked Ziti (with or without Sausage)
Chicken Francaise, Marsala or Parmesan
Crab and Lobster Stuffed Flounder
Flounder Scampi or Francaise
Marinated Sliced Skirt Steak & Linguini
Penne with Broccoli & Sundried Tomatoes
Roulades of Sliced Roast Beef in a Mushroom Demi-Glaze
Sausage and Peppers (with or without Marinara)
Sliced Roast Turkey and Giblet Gravy
Sirloin Beef Tips and Gravy
Stir Fried Chicken or Pork and Fresh Vegetables
Swedish Meatballs
Tri-Color Tortellini Alfredo
Vodka Penne

Choice of One Salad Selection

Italian Penne Pasta Salad
Potato Salad
Elbow Macaroni Salad
Tri-Color Tortellini (No Meat)
Farfalle Basil Pesto Salad
Tossed Garden Salad with Assorted Dressings
Fresh Sliced Fruit

Choice of One Side Dish

Boiled Parslied Potatoes
Fire Roasted Corn
Green Bean Almondine
Potato Au Gratin
Rice Pilaf
Roasted Red Bliss Potatoes
Seasonal Vegetable Medley
Sweet Potatoes

Assorted Wrap Pinwheels, Sandwiches and Pickle Tray

Beverage Service & Dessert Including:

Coffee and Tea Service
Assorted Juices and Soft Drinks
Assorted Fresh Baked Brownies and Cookies

Additional Information:

Price includes the appropriate amount of attendants to staff your event for three hours.
Price does not include 7%tax & 18% Service Charge.
A 20% Deposit is required to hold a specific date.
There is a 35 Person Minimum for Buffet Menus.
Please See Contract for additional terms.

We are here to cater to your needs. If you have any questions, comments, additions or are in need of a customized proposal, please feel free to speak with us.

120 North Washington Ave.
Dunellen, New Jersey 08812
Phone: 732-968-2900
Fax: 732-968-1400
Email: Dunellenhotel@gmail.com
Website: Dunellenhotel.com



Available Additional Items

Appetizers

Vegetable Crudité-Broccoli, Carrots, Celery, Squash, and Grape Tomatoes served with Ranch Dressing-\$1.00pp

Cheese and Crackers Platter-Swiss, Provolone and Cheddar Cheese served with Artesian Crackers-\$1.95pp

Italian Antipasta-Fresh Mozzarella, Provolone, Roasted Red Peppers, Sopressata, Salami, Hot Cherry Peppers and Kalamata Olives served with Toasted Seasoned Italian Crustini Bread-\$2.95pp

Seasonal Fresh Fruit-Sliced Seasonal Fruit Arranged Beautifully on a Decorative Platter-\$2.95pp

Jumbo Shrimp-Peeled and Deveined Jumbo Shrimp served with Hotel Homemade Cocktail Sauce-\$3.95pp

Desserts

Assortment of Mini Cheesecakes-\$2.95pp

Assorted Petit Fours-\$3.95pp

Decorated Sheetcake-\$1.95pp

We work closely with our bakers.

Please feel free to ask if you have any special needs.

Bar Service

Beer/Wine Open Bar-Imported and Domestic Beer, House Wine-\$12.95

Full Open Bar-Imported and Domestic Beer, House Wine, and Call Liquors-\$17.95

Premium Open Bar-Imported & Domestic Beer, House Wine, and Premium Liquors and Cordials-\$21.95

Bar Tab Service-Host Sponsors Guests Drinks

Cash Bar-Guests Pay for Individual Drinks

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