

*Colonial Inn*

*"The Classic Caterers"*

Blue Hill License

Proposal

Colonial Inn

545 Tappan Road

Norwood, New Jersey 07648

201-767-1505

X Paul P. Guarino

Paul Guarino

President

**COPY 2**

545 Tappan Road, Norwood, New Jersey 07648

Phone: 201-767-1505 Fax: 201-767-0657 Web: colonialinnnj.com

# *Colonial Inn*

*"The Classic Caterers"*

July 1, 2015

Town of Orangetown  
Rockland County, New York

To Whom It May Concern:

The Colonial Inn is located at 545 Tappan Road in Norwood, New Jersey and was established in 1982. We are a three room, 650 seat full service catering facility dealing primarily in weddings, Bar/Bat Mitzvahs, corporate affairs, social banquets and other private functions. We have achieved tremendous success by offering exceptional value to the customer in terms of food, service, and amenities. Our customer base is, and has always been, Rockland and Bergen County.

We have operated, in the past, the food and beverage concession at the Mansion at the Blue Hill Golf Course in Pearl River, New York, a municipal facility, for nineteen years. Through our business relationships at the Colonial Inn and reputation for providing fine food and service, as well as a conscience dedication to all causes for the betterment of the community, we had cultivated a noteworthy golf outing business that, quite frankly, was the life blood of that concession. We would like the chance to take that same approach again if awarded the contract to Blue Hill Golf Course.

In short, we know the proper way to run a golf course food and beverage operation. We realize the golfer's needs and expectations must be met and exceeded in order for us to build golf course patronage. It is in both, the counties and my own best interest to maximize the number of rounds per year. I have been an avid golfer for over 35 years and am acutely aware of what is expected by the golf patron in all respects. I must make it our top priority to give quality, convenience, kindness, and comfort to all who pull into the parking lot so they choose Blue Hill as their destination over Bergen Pines, Emerson, Rockleigh, etc... I know how a golf outing should be planned, organized, and executed, and am willing to work with any and all comers to make their event special.

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## **MARKETING PLAN** **FOR** **BLUEHILL GOLF COURSE**

**Primary Objective:** To provide the golf course patron with a pleasurable food and beverage experience so as to encourage repeat business and cultivate new business.

**Method of Execution:** From experience, we understand the importance of providing appropriate amenities on the food and beverage level for the golfer in order for him/her to make Blue Hill Golf Course their choice destination. Selection of product must include a full array of early morning fare, both hot and cold, a comprehensive line of "to go" prepared foods, snacks and beverages, including health conscience items, a properly stocked snack and beverage cart, a full lunch and evening menu including daily specials, and a full service bar. We must provide a level of service to the golfer that exceeds his/her expectation. We must be conscience of the fact that many instances, time is of the essence, and it must be addressed by having appropriate prepared foods on hand and proper "call ahead" signage on the golf course so as not to interfere with the speed of play. We must provide a clean, comfortable ambiance typical of a golf course to encourage pre and post round patronage. It is imperative that we produce food items that utilize fresh, quality ingredients and are consistently delicious. We realize that at this location we are, in many respects, representing the county and vow to uphold these standards set forth herein to each and every patron.

**Secondary Objective:** To work toward increasing the number of profitable golf outings per year by ensuring that existing outings needs are fully met and securing new outings via networking through our extensive local relationships.

**Method of Execution:** We are fully aware of the fact that golf outing business is a vital necessity to any public golf facility. We have vast experience in planning and executing golf outings, and we are well aware of what is expected. We preach the importance of being "hands on" and we are prepared to work directly with each organization in planning each event. We have developed a comprehensive set of golf outing food and beverage packages to meet a specific client need. Once again we are aware of the importance of time and timing. We have the capability of producing materials to be used in the promotions of golf outings such as mailing lists, flyers, brochures, social media, etc... In addition, the extraordinary number of relationships we have with schools, firehouses, ambulance corps, law enforcement, churches, social and charitable organizations, all of whom currently utilize our facility, can be used to secure new outing business. Once again, as a representative of the county and the local community, it is with best interests to leave every organization fully satisfied in order to build recurring business.

*545 Tappan Road, Norwood, New Jersey 07048*

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*Colonial Inn*  
*"The Classic Caterers"*  
**MARKETING PLAN**  
**FOR**  
**BLUEHILL GOLF COURSE**

Continued...

Tertiary Objective: To handle any and all non-golf related functions with the high level of quality and professionalism that our company has been providing to the Rockland and Bergen communities for the last 40 years.

Method of Execution: Based on the fact that success in the catering industry is primarily through word of mouth, we have remained a fixture in these communities for a reason. Our mission statement at the Colonial Inn is: To provide a custom catering experience, with knowledgeable and friendly service, at a fair price. We understand that private functions are not revenue generating for the County, and we realize where our priorities must lay. Private functions shall never detract from any of the levels of service provided in the golf related areas of the facility. They will, however, be handled in a way that meet our and the County's level of expectation.

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## **PAUL GUARINO** **BACKGROUND**

I am a working chef/owner of the Colonial Inn, Norwood, New Jersey. I have owned and operated many facilities, including the Blue Hill Golf Course. I am a product of Englewood Cliffs, New Jersey. I am a graduate of the Culinary Institute of America, class of 1968 and started in the family business immediately following. Guarino Food Service, located at 44 Gold Street in downtown Manhattan, was executive cafeteria and corporate dining room operator with over 20 accounts that included; Touché Ross Securities, Prudential-Bache Securities, American Stock Exchange, Dean Witter Reynolds, Barclays Bank and the New York Post to name a few. In 1982 we took ownership of our first catering facility in Old Tappan, New Jersey; the Colonial Manor. In 1982 we acquired the Colonial Inn and shortly thereafter bought out my family's share.

- 45 years- Operations of Cafeteria and Executive Dining Rooms
- 35 years- Excellence in Catering for Colonial Inn
- 17 years- Blue Hill Golf Course
- 5 years- Valley Brook Country Club

## **Paul J. Guarino**

My son Paul is the Director of all off-premise operations, among other internal duties. He personally handles booking, organizing, staffing, cooking, site inspection, and logistics for all events outside the Colonial Inn. Paul Jr. was educated in hotel and restaurant management, has diverse skills in the field from a life in the business, and has an extreme golf course sense.

## **Nicole M. Guarino**

My daughter Nicole has a marketing background and is responsible for generating business through advertising, both print and electronic, brochure design, web site maintenance, mailing lists, etc... Her skills would be well utilized at Blue Hill Golf Course.

## **William Carrera**

Executive chef for the Colonial Inn, he has 15+ years with the company. William oversees the ordering and preparation of all food products produced. He will be directly involved with the Blue Hill kitchen staff supervising the ordering, training, maintenance, and organization of the kitchen.

He is knowledgeable, trained and abides by all Board of Health regulations.

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## Colonial Inn Personnel

### Debra Yager:

Colonial Inn- Bookkeeper 25+ Years with The Company  
545 Tappan Road Norwood, NJ 07648  
[colonialinnnj@gmail.com](mailto:colonialinnnj@gmail.com)  
201-615-7819

#### Resume:

Pay supplier invoices in a timely manner, take all reasonable discounts on supplier invoices, pay any debt as it comes due for payment, monitor debt levels and compliance with debt covenants, issue invoices to customers, collect sales taxes from customers and remit them to the government, ensure that receivables are collected promptly, record cash receipts and make bank deposits, conduct a monthly reconciliation of every bank account, conduct periodic reconciliations of all accounts to ensure their accuracy, maintain the petty cash fund, issue financial statements, Provide information to the external accountant who creates the company's financial statements, assemble information for external auditors for the annual audit, calculate and issue financial analysis of the financial statements, maintain an orderly accounting filing system, maintain the chart of accounts, maintain the annual budget, calculate variances from the budget and report significant issues to management, comply with local, state, and federal government reporting requirements and process payroll in a timely manner.

### Dara Sausto:

Colonial Inn- Manager 15+ Years with The Company  
545 Tappan Road Norwood, NJ 07648  
[colonialinnnj@gmail.com](mailto:colonialinnnj@gmail.com)  
914-513-1585

#### Resume:

Managing the food and beverage provision for functions and events, supervising catering and wait staff at functions, planning menus in consultation with chefs, recruiting and training permanent and casual staff, organizing, leading and motivating the catering team, planning staff shifts, ensuring health and safety regulations are strictly observed, budgeting and establishing financial targets and forecasts, monitoring the quality of the product and service provided, keeping financial and administrative records, managing the payroll and monitoring spending levels, maintaining stock levels and ordering new supplies as required, interacting with customers involved with front of house work, liaising with suppliers and clients, negotiating contracts with customers, assessing their requirements and ensuring they are satisfied with the service delivered, ensuring compliance with all fire, licensing, and employment regulations and maximizing sales and meeting profit and financial expectations.

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Phone: 201-707-1505 Fax: 201-707-0657 Web: [colonialinnnj.com](http://colonialinnnj.com)

# Colonial Inn

"The Classic Caterers"

## PROPOSAL FOR THE OPERATIONS OF THE MANSION/PLAYER'S CLUB BLUE HILL GOLF COURSE

### RENT

First Year-	\$22,500.00
Second-Forth Year-	\$31,500.00
Fifth- Eighth Year-	\$36,000.00
Nineth- Tenth Year-	\$40,000.00

- 2- 5 Year Lease Agreements with options
- Operating Time: 6:30 A.M- Closing (As Needed)
- Reserved Parking for Restaurant Customers - *How much - when?*
- All utility systems such as A/C, Heating, etc. will be town's responsibility *etc.*
- Grease trap/plumbing is inaccurate, from kitchen to the manhole outside - *?*
- Restriction of any alcoholic beverages in coolers-Strictly Forbidden - *Per new contract in agreement*
- Improvements- To build a halfway house - to house toilet facilities + food service area - *Town's responsibility*  
(Between 3 Nines)  
*Managed by P.*
  - Will contribute \$5,000.00 toward the construction-
  - Toilet facilities will be our responsibility to clean and maintain

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**Standards of Service (SAMPLE)**  
**Blue Hill Golf Course**  
**GENERAL RULES AND REGULATIONS**

- Call time is the time given to you when you get your work schedule. Being late not only affects you but your fellow workers and you will be docked pay. If you should have a situation that will inhibit you from being on time, please call the number TO BE DETERMINED, and notify.
- Shoulder length hair is to be tied back or pinned up.
- No dangling jewelry or earrings and do not wear strong or offensive perfume.
- No drinking of alcoholic beverages while working or you will be fired instantly!
- Uniforms must consist of the following:
  - White Collared Shirts
  - Black Tuxedo Pants
  - Black Vest
  - Black Tie
  - Black Shoes (NO Sneakers)
  - Uniform is to be cleaned and pressed at each wearing!
- You must be in full uniform and ready to work at the designated call time. TARDINESS WILL NOT BE TOLERATED!

**STEPS TO CUSTOMER SERVICE**

- Acknowledge and introduce yourself to the customers at your table.
- Take dinner orders and drink orders (all through the night).
  - \*Make sure you are aware of all the menu items and describe them to the customer when given.
- Record Dinner order in kitchen.(On Sheet)
- Get drink orders from bar and deliver to customer(using a tray at all times)
- Deliver courses in sequence: salad, appetizer, main course, etc.
- Clean after each course and take away the proper utensils, folding napkins, and making the table always looking neat and presentable.
- Do Not however, pull glasses off the table or any food items until you know the customer is finished, asking kindly.
- Say goodbye at the end of the party.

**BASIC RULES OF SERVICE**

- Head tables or the dais are always served first.
- All FOOD is served from the LEFT.
- All DRINKS are served from the RIGHT.
- All Dishes and Glasses that are being taken AWAY or CLEANED are from the RIGHT.
- Never reach across a guest to serve or clear, unless it is necessary due to seating arrangement.
- Wait until the majority of the guests are finished before clearing the table.



- Handle all glassed by the stem.
- Nothing should be put on the floor during the main course of service.
- Always use a tray stand and bucket to discard food.
- Before entrée, check tables for refills on water.
- After picking up each course, please make sure you bring your tray in the back.
- Please make sure you separate utensils, dishes, and food waste.
- Make sure all items are removed. Fill salt and peppers, empty bread into bag, put leftover butter in its appropriate container, put pastries away and wrap. Throw glass bottles into recycle bin, and replenish sugar bowls, marry wines and lastly, clean mirrors.
- Please be aware after main course that coffee needs to brew and the rest of the dessert items must be ready to be served.
- If something is spilled on a guest, react to the situation immediately. Apologize to the guest. Get a napkin with club soda and assist in cleaning the soiled article of clothing. Contact the Manager or Maitre D and let them know the situation.
- If a fellow worker is falling behind and you are finished, please lend them a hand. There are times when everyone falls behind, at one point or another. Remember that WE ARE A TEAM HERE.
- After clearing dinner move dessert fork and spoon down to the left & right side.
- NEVER say "I AM NOT YOUR SERVER!" Very unprofessional...

### **SETTING OF ROOMS**

- Show plates are to be placed at the edge of the table.
- Forks are placed on the left side. A triangle is formed when there are 3 being used.
- The knife is placed on the right, cutting edge facing the plate, then spoon.
- NOTE: Silverware setting is designed to follow the order they are to be used.
- Glasses form a triangle above the knife, Water on the LEFT, Wine on the RIGHT, Champagne at BOTTOM of triangle.
- When placing wine, butter, water and cheese etc. space around the center of the table, so items are not bunched up together.
- Salt and peppershakers, creamer all go together.
- When coffee cups are put down, place the handles to the right, all facing the same direction.

### **COCKTAIL HOUR**

- Cocktail hour is to be made first priority upon entering the building, since it is the first area guests will be entering.
- If you are to be operating a station, you should check to ensure the correct materials are there for you to execute the work on the station.
- Always walk around with a tray. Always keep your eyes open and be aware if any chafing dishes should be refilled. Always make the buffet stations look nice and clean. Pick up dirty glasses or drinks that are left around.
- At the completion of the cocktail hour it is your responsibility to clean your area.
- People on pick up should clear all the tables and then help with the individual stations.

## END OF PARTIES

- Coffee urns have to be emptied, cleaned and turned off.
- Table cloths have to be removed from the tables and placed in the linen bag in the kitchen.
- Silver ware must be dried and placed in the correct containers.
- Lobby is to be cleaned of glasses and garbage all through the course of the evening.
- Please ensure all areas, where servers work, are cleaned and left orderly.
- Chair covers should be removed and laid neatly on the tables.
- Go through the banquet room and pick up anything left behind.

## BARTENDERS

- A. Food, Alcoholic Beverages and Labor are the three high cost components that restaurants and caterers have to constantly manage. Please be aware of this and help control the costs. Helping to prevent waste of fruits and juices that are not dispensed through our soda and juice gun system can contribute to managing costs. Also, use of so called "pour brands" whenever possible contributes to cost control.
- B. The age to consume alcohol is 21 years of age. If you have any suspicion about someone's age, ask for identification. If you make a decision to "cut someone off," avoid confrontation and bring this to Management or Maitre D's attention. Sometimes it is more effective to approach the host of the party and allow them to intervene and trouble shoot. **\*\* Please note you can be held responsible in the event legal action is taken.\*\***

## BARTENDER SHIFT RESPONSIBILITY

- Serve the customer in a polite and courteous manner.
- If beer keg is empty, replace with full one.
- Wipe down speed racks after each shift.
- Clean gun holders after each shift.
- Melt ice, clean sinks, and carefully clean under cold plate. This must be done after each shift for sanitary reasons.
- Wipe down slow moving brands.
- As previously mentioned check to see if items such as fruit can be reused. Put olives and cherries back in their original container.
- Remove bottle beer and put back into original case. Plan ahead and save empty case at the beginning of the party.
- Straighten beer/ wine area after each shift.
- Restock the bar with liquor and glasses.
- Keep liquor room cleaned and put away liquor, throwing away empty boxes.
- Record empty bottles on sheets provided.
- If a guest leaves you a tip you must remove it from the bar!
- NO "tip cup" should be in view of any guests.
- No bar should be left unattended, notify head person if you must leave.

# Sample Menus

## Player's Club Restaurant

(Prices to Be Determined)

### Appetizers

**Buffalo Chicken Wings** with Celery Sticks & Blue Cheese Dressing  
**Chicken Fingers & French Fries** served with Peppercorn Ranch Dressing  
**Fried Calamari** served with Medium Spicy Sauce  
**Mozzarella Sticks** served with Marinara Sauce  
**Stuffed Potato Skins** with Cheddar Cheese & Bacon served with Sour Cream

### Salads

**House Salad**... Add Grilled Chicken, Shrimp, Steak  
**Classic Caesar Salad**... Add Grilled Chicken  
**Balsamic Vinegar Marinated Grilled Shrimp**  
Over a bed of lettuce with cucumber & tomato  
**Grilled Buffalo Chicken Breast**  
Over a bed of lettuce with cucumber & tomato  
**Please Choose from our Selection of Dressings:**  
Italian Vinaigrette, Blue Cheese, Peppercorn Ranch or Russian

### Sandwiches

**Served with Sliced Pickle, Cole Slaw and French Fries**  
**Please Choose from our Selection of Bread... (Rye, White or Wheat)**  
**House Special Hot Corned Beef Reuben on Rye**  
With Coleslaw, Swiss Cheese & Russian Dressing  
**Hot Pastrami Sandwich**  
**Player's Club Sandwich**... Sliced Turkey Breast, Crisp Bacon, Tomato & Lettuce  
**Tuna Salad** with Lettuce & Tomato  
**Fresh Turkey Breast** with Lettuce & Tomato  
**Deli Style Ham & Swiss Cheese**  
**Grilled Cheese** with Bacon & Tomato

### Wraps

Please choose from our Selection of Wraps...

**Tomato, Spinach, Garlic Herb or Plain**

**Tuna Salad Wrap** with Lettuce & Tomato

**Grilled Chicken Club Wrap** with Lettuce, Bacon & Tomato

**Fresh Turkey Wrap** with Lettuce, Tomato & Swiss Cheese

**Crows Nest Combo Wrap**

Fresh Turkey, Deli Ham, Mortadella, Roasted Peppers, Swiss Cheese Lettuce & Tomato

### Burgers

**Player's Club Burger**

Served with Lettuce, Tomato, Sliced Pickle, Coleslaw & French Fries

**"Create Your Own Burger"**

Swiss, American, Mozzarella Cheese, Sauteed Onions, Mushrooms & Bacon

### Pasta

**Vegetarian Delight** Eggplant, Zucchini, Onions, Tomatoes and Roasted Peppers Sauteed with Garlic & Oil

**Grilled Chicken & Broccoli** Sauteed with Garlic & Oil

### Beverages

Soda, Bottled Juices, Coffee, Tea, Hot Chocolate, Mixed Drinks, Bottled and Draft Beer

## **Golf Outing Packages**

### **Golfer's Breakfast Buffet**

- Eggs Cooked To Order
  - Omelettes
  - Home Fries
- Bacon, Ham & Sausage
  - French Toast
  - Fresh Fruit Salad
  - Chilled Juices
- Freshly Brewed Coffee, Tea & Decaffeinated Coffee/Tea

### **Golfer's On The Run Buffet**

#### **Choice of One**

- Deluxe 8 oz. Hamburger Accompanied by Lettuce, Beefsteak Tomatoes & Sliced Bermuda Onion
  - Barbecued Pork Sandwich
  - Turkey Club Sandwich
  - Grilled Chicken Caesar Salad

**Served with French Fries & Creamy Cole Slaw**

#### **Beverages**

Choice of One: Juice, Soda or Beer

### **Golfer's Deluxe Luncheon**

#### **Choice of Two**

- Deluxe 8 oz. Hamburger Accompanied by Lettuce, Beefsteak Tomatoes & Sliced Bermuda Onion
  - Barbecued Pork Sandwich
- Grilled Frankfurters Served with Saurkraut and Sauteed Onions
  - Grilled Sweet Italian Sausage & Hot and Sweet Peppers

Served on Italian Bread

#### **Accompanied by..**

German Potato Salad & Creamy Coleslaw

Unlimited Beer & Soda

Where The Elegance Begins... *The Mansion*

*At The Blue Hill Golf Course  
285 Blue Hill Road  
Pearl River, NY 10965*

*Upon Arrival, Your Guests Will Be Offered By Our White Glove Service  
A Glass Of Chilled Champagne Flavored With Fresh Seasonal Berries*

*Your One and One Half Hour Cocktail Reception,*

*Where First Impressions Count.....*

*We offer You the finest selection of Hot and Cold Hors D'Oeuvres*

*Choice of 10*

*Shrimp wrapped with Bacon, glazed with Barbecued Sauce*

*Scallop with Scallions, Hoisen Sauce*

*Asparagus tips wrapped with Beef Tenderloin*

*Seafood en Phyllo*

*Mushroom caps stuffed with Pistachio Stuffing*

*Italian Style Cheese Rice Balls*

*Southern Style Black Bean Cakes*

*Breaded Artichokes Hearts*

*Chicken Rosemary Tapas Balls*

*Franks In The Blanket*

*Miniature Calzones*

*Spinach en Phyllo*

*Coconut Chicken*

*Tomato Bruschetta*

*Oriental Dim Sum with Soy Ginger Sauce*

*Shrimp Toast*

*Chicken Spicy Brochettes*

*Baked Clams Colonial Style*

*Beef Tenderloin Brochettes*

*Mini Fish Cakes with Tartar Sauce*

*Skewers Of Lamb or Pork*

*Cajun Style Shrimp*

*Grilled Tenderloin Steak Sandwiches*

*Polenta with Wild Mushroom Brochetta*

*Cilantro Style Pork Meatballs*

*Potato & Zucchini Pancakes*

*Mozzarella & Tomato Crostini*

*Crisp Ricotta Rolls with Pine Nuts & Chives*

*Sliced Geneva Salami stuffed with Arugula & Pine Nuts*

*Your Guests May Help Themselves to One of Our Artistically Arranged  
Displays & Stations*

*Cold Displays*

*Choice of 2*

*Continental Style Antipasto Deluxe*

*Italian Style Premium Cold Cuts, Imported Provolone & Romano Cheeses,  
Hot Roasted Peppers & Sweet Red Roasted Peppers, Marinated Artichokes,  
Marinated Mushrooms, Sicilian Style Caponata Salad, Italian Olive & Celery Salad, Greek Style  
Olive, Fresh Mozzarella with Tomato and Fresh Basil,  
Bruschetta ala Pomodoro, Cold Seafood Salads, Calamari, Shrimp  
and Scungilli Salads Prepared in Different Styles... Spanish, Portuguese, Italian.*

*Middle Eastern Style*

*Hoummus B' Tahini ( Chick Pea Dip), Grape Vine Leaves, Baba Ghannouj, Tabbouleh, Falafel,  
Loob'yeh B'zait (Green Beans in Oil), Taro Mosalata,  
Chick Peas with Spinach & Tomatoes, Cucumber & Yoghurt, Cauliflower Salad,  
Greek Style Caviar, Red Peppers, Hot Peppers & Olives*

*International Cheeseboard and California Wine Display*

*A Fine Selection of Imported and Domestic Cheeses  
Accompanied by California Wines and Gourmet Crackers*

*Grilled Vegetables*

*Grilled Red, Yellow and Green Peppers, Zucchini, Eggplant and Portabella  
Mushrooms Roasted with Fresh Garlic, Olive Oil and Balsamic Vinegar*

*\* Ask About Our Hot Grilled Station*

*Your Guests May Help Themselves to One of Our Artistically Arranged  
Displays & Stations*

*Cold Displays Continued....*

*Sushi Display*

*Sushi, Sashimi and Nori Maki Rolls*

*a Variety of Seafood and Vegetables with Ponzu Sauce, Pickled Ginger and Wasabi*

*Cold Fish Trio*

*Poached Salmon, White Fish and Nova Scotia Lox*

*Displayed with American Caviar and Absolut, Stolichnaya,  
Finlandia & Smirnoff Vodka*

*Accompanied by Cream Cheese, Capers, Sweet Onions, Tomatoes and Bagels*

*Fresh Fruit Display*

*Fresh Sliced Melon, Kiwi, Strawberry, Pineapple,  
White and Red Grapes and Decorated Watermelon Display*

*Smoked Poultry Platter*

*Sliced Smoked Duck, Chicken and Turkey Breast Served With Honey Mustard,  
Chutney, and French Bread*

*Cold Seafood Raw Bar\**

*Littleneck Clams on the Half Shell and Cocktail Shrimp*

*Accompanied by Lemon Wedges and Homemade Cocktail Sauce*

*Additional \$7.00 per person*

*With One-Half Lobster Additional \$10.00 per person*

*Ask About Paul Guarino's Special Deluxe Cold Display*



## Displays & Stations Continued...

### *International Classic Specialty Stations*

*Choice of 1*

#### *Carving Station*

*Choice Of Two*

*Roast Shell Of Beef, Deli Style Corned Beef, Hot Steam Pastrami, Roast Leg Of Lamb, Fresh Brisket Of Beef, Roast Loin of Pork, Whole Turkey Breast, Virginia Smoked Ham, Traditional Roast Suckling Pig*

#### *Chinese Station*

*Choice of Three*

*Stir Fried Vegetables, Asian Style Chicken Salad, General Tso's Chicken or Shrimp, Steam Korean Style Dumplings, Singapore Noodles and House Special Fried Rice*

#### *Seafood Station*

*Choice of Three*

*Garlic Steamed Clams or Baked Clams, Fried Calamari With Medium Sauce, Shrimp Marinara or Garlic Green Spanish Sauce, Mussels Casino Style & Maryland Crab Cakes Baked Shrimp with Tomato & Feta Cheese*

#### *Pasta Station*

*Choice Of Three*

*Featuring ...Penne with Pink Vodka Sauce, Fussilli Carbonara, Bowties With Broccoli Rabe, Cheese Tortellini with Cream Of Pesto Sauce, Cheese Ravoli with Bolognese Sauce Other Sauces...Alfredo, Primavera, Cream of Pomodoro, Cardinale*

## *Cocktail Reception Continued...*

*Served from Chafing Dishes - Choice of 4*

### *Beef Specialties*

*Orange Style Oriental Beef Teriyaki ♦ Tapas Style Meatballs  
Beef Brochettes ♦ Beef Bracciole  
Beef Bourguignonne ♦ Tenderloin of Beef with a Bordelaise Sauce*

### *Chicken Specialties*

*Chicken Florentine ♦ Chicken Marsala  
Chicken Parmigiana ♦ Chicken Francaise  
Chicken Carbonara ♦ Chicken Colonial  
Chicken Nicole  
Succulent pieces of White Chicken, Hot Peppers, Greek Style Olives,  
Artichoke Hearts, Button Mushrooms, Garlic and garnished with Fresh Tomato  
Chicken Champagne  
Boneless Chicken Filet with a Champagne, Mustard Sauce  
Chicken with a Rum, Lemon Sauce  
Spicy Caribbean Boneless Breast of Chicken sauteed with a Dark Rum, Lemon Sauce  
Lebanese Style Chicken  
Chicken with Basmati Rice sliced Almonds & Raisins with Seven Spices*

### *Pork Specialties*

*Grilled Medallions of Pork ..Served with a Hot Fruit Chutney  
Pork Rollantine ♦ Pork Milanese  
Sweet Italian Homemade Sausage ..Served with Roasted Red Peppers  
Chinese Sliced Roast Pork  
Chorizo and Black Beans ..Cajun Sausage and Baked Black Beans flavored with Island Spices*

### *Seafood Specialties*

*Fried Calamari ♦ Mussels Fra Diavolo  
Seafood St. Jacques ♦ Maryland Style Seafood Cakes  
Blackened Catfish ♦ General Tso's Shrimp  
Paella Anduille...The Spanish Classic of Scallops, Clams, Mussels, Shrimp,  
Chorizo and Chicken baked with Saffron Rice  
Seafood Creole...Mouthwatering bits of Seafood steamed to perfection with our  
Chef's Special Creole Sauce*

# *International Specialties*

## *Italian Favorites*

### *Eggplant Rollantine*

*Breaded Eggplant Cutlets stuffed with Ricotta Cheeses and topped with a Marinara Sauce*

### *Homemade Style Manicotti*

*Pasta Sheets stuffed with a Ricotta Cheese mixture and topped with a Marinara Sauce*

### *Stuffed Shells*

*Pasta Shells filled with blended Cheese and Spices with a Rich Marinara Sauce*

### *Escarole and Beans with Bowties*

*Fresh Escarole sauteed with Fresh Garlic, Olive Oil and Cannellini Beans over Bowties*

### *Broccoli Rabe and Sausage with Cavatelli*

*Sauteed Broccoli Rabe with Fresh Garlic, Olive Oil, Sweet*

*Italian Sausage mixed with Cavatelli*

### *Scungilli with a Medium Sauce*

### *Tripe Neopolitan Style*

*Tripe and Potatoes sauteed with Butter, Olive Oil, Fresh Garlic, Onions,  
a Touch of Calamata Olives and Plum Tomato Sauce*

### *Agnolotti with Baby Shrimp with Cream of Pesto Sauce*

*Cheese Ravioli with Bolognese Sauce flavored with a Touch of Sambuca*

### *Chicken and Broccoli with Penne*

### *Seafood Fra Diablo with Cappellini*

### *Pasta Con Sarde with Penne*

### *Sicilian Style Cheese Rice Balls*

*The Guarino Family Recipe*

## Chafing Dishes Continued...

### *Mediterranean Style Tyropita* *Greek Style Cheese Pie*

*Moussaka*  
*Eggplant and Lamb baked in a Light Cream Sauce*

*Shepard's Pie*  
*Sauteed Lamb and Beef with Onions and Carrots in a Savory Brown Sauce*

*Thai Peanut Chicken*  
*Breast of Chicken marinated in a Spicy, Peanut Marinade*  
*grilled and brushed with a Sweet and Spicy Peanut Sauce*

*Cuban Pork*  
*Pork Loin marinated in Garlic, Cilantro, Hot Peppers, Olive Oil and Lime Juice*  
*Served over Black Bean Rice*

*Tandoori Chicken*  
*Grilled Breast of Chicken marinated in Indian Spices, Herbs and Yogurt*

*Indian Style Curry Lamb*  
*Tender Cubed Lamb in a Spicy Curry Sauce, Served over Basamati Rice*

*Bahi Conche*  
*Conche Stew with Scotch Bonnet Peppers in a Light Tomato Sauce*

*Indian Samosa*  
*Deep Fried Spicy Potato and Peas in Pastry*

*Jamaican Chicken Plantain Stew*  
*Tender Cubes of Chicken with Fried Plantain in a light Curried Broth*

*Haitian Style Black Mushroom Rice*  
*Basamati Rice with Black Mushrooms, Pork and Scotch Bonnet Peppers*

*Korean Style Sweet and Sour Fish Fritters*  
*A blend of White Fish, Onion, and Oriental Seasonings breaded and Deep Fried,*  
*served with a Sweet and Sour dipping sauce*

*Tempura*  
*Your Choice of Fish, Vegetable or Beef in a Light, Tempura Batter*

*Falafel*  
*Chic Pea Fritters Deep Fried, Served in a Pita with a Sesame Yoghurt Sauce*

*Dinner is Served...*

### *Salads*

*Choice of One*

*Caesar ♦ Spinach ♦ Tri Color ♦ Greek ♦ Italian*

*Optional: Choice of One (Cold Appetizer, Hot Appetizer or Soup)*

### *Cold Appetizers*

*Sorbet with Fresh Berries ♦ Seasonal Melon and Fresh Berries*

### *Hot Appetizers*

*Coquille St. Jacques ♦ Eggplant Rollantine ♦ Homemade Manicotti ♦ Seafood Crepe Chicken & Mushroom Crepe ♦ Sole Bonne Femme ♦ Dilled Salmon Filet in Phyllo ♦ Vegetable Crepe ♦ Penne Cream of Pomodoro ♦ Tortellini Cream of Pesto ♦ Rigatoni ala Uolka ♦ Penne Bolognese with Sambuca ♦ Special Ravioli with a Pink Pomodoro Sauce, Flavored with Brandy ♦ Penne with Red Pomodoro Sauce*

### *Soups*

*Tortellini en Brodo ♦ Special Minestrone ♦ French Onion au Gratin ♦ Wild Mushroom*  
*We will prepare any soup of your choice, please ask.*

*Entree Selections - Choice of 3*

### *Beef Selections*

*Chateaubriand ♦ Roast Prime Rib of Beef ♦ Medallions of Roast Shell of Beef*

### *Poultry Selections*

*Roast Duckling al'Orange ♦ Capon Marsala ♦ Twin Breast of Chicken Francaise*  
*♦ Chicken Pistachio ♦ Chicken Stuffed with Artichokes ♦ Chicken Caponata ♦*  
*Capon Wellington with Madeira Sauce ♦ Roasted Breast of Chicken Rollantine*

### *Fish Selections*

*Baked Salmon with Dill Sauce ♦ Salmon with Crusted Nuts, Honey Mustard Sauce ♦*  
*Stuffed Filet of Sole with Crabmeat ♦ Filet of Sole Francaise*  
*Swordfish & Red Snapper can be prepared any style*

### *Accompaniments*

*Stuffed Red Baked Potato ♦ Roasted Red Bliss Potatoes ♦ Mushroom Potatoes*  
*♦ Potato Croquettes ♦ Wild Rice with Walnuts ♦ Chef Seasonal Vegetables*  
*♦ House Special Combination: Couscous with Assorted Vegetables*

*Here At The Mansion We offer you...*

*Dessert Selections*

*Baked on the Premises*

*Miniature Pastries & Cookies*

*Wedding Cake... Filled and Decorated to your specifications.*

*Liquor... Top Premium Brands including Absolut, Beebeater, Johnnie Walker,  
Jack Daniels, Canadian Club and Bacardi*

*Beer on Tap... Budweiser, Budweiser Light & Samuel Adams*

*Wine Selections... Merlot, Chardonnay, Cabernet Sauvignon, Sauvignon Blanc,  
and Italian Wines*

*Tuxedoed Waitstaff and Barstaff*

*White Glove Service*

*Mirrors on Table*

*Coat Check Attendant/ Weather Permitting*

*Waitresses taking drink orders at table*

*Additional Options for Your Reception...*

*White Chair Covers \$3.00*

*Pellegrino Water on Table \$1.00 per bottle*

*\* All prices are per person, unless indicated*

*The Mansion is ..... "Where Dreams Become Reality"*

*Visit Our Website: [www.colonialinnnj.com](http://www.colonialinnnj.com)*