

## THE COLLINS HOUSE

RESTAURANT AND DINING ROOM

### Some Important Points

**Deposit**

\$200 Deposit Required to reserve party

**Minimum Cover**

For a private room 35 people or \$200 room charge. Less than 35 people will not be private.

**Alcoholic Beverages**

**Full Open Bar** All alcoholic beverages charged on tab.

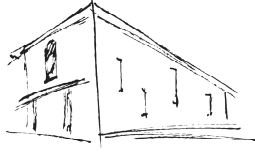
**Open bar** (Includes house wine, beer & house mixed drinks) \$12 per person for first hour \$4 per person for each additional hour

**Cash Bar** Guests pay for own alcoholic beverages

**Notes**

- If you bring your own cake, we charge 75¢ extra per person.
- There is no additional charge for the design & printing of the standard party menus.
- We accept all major credit cards i.e. VISA, MASTERCARD, DISCOVER & AMEX.

Prices are subject to change in our main menu and this banquet menu unless arrangements have been made and agreed in advance. The Collins House will be very happy to design a custom package to suit your needs. Any alterations to this package may be discussed.



## THE COLLINS HOUSE

RESTAURANT AND DINING ROOM

### **Soup with Salad or Sandwich Package**

**\$12 Per Person Plus 7% NJ Sales Tax & 18% Gratuity**

#### **Choice of Two (2) Sandwiches & Two (2) Salads**

**Chicken Proscuitto** Grilled Chicken with roasted red pepper, prosciutto & fresh mozzarella topped with balsamic vinaigrette, served open face

**Panini Italiano** Grilled Sausage, Sauteed Spinach, Provolone cheese & balsamic vinaigrette

**Panini New York** Grilled Chicken Breast, Roasted Red Pepper, Provolone Cheese, Pesto Mayonnaise and Lettuce

**Deluxe Cheeseburger** With American Cheese, Bacon, Lettuce, Tomato & Onion

**Panini Milano** Grilled Eggplant, Roasted Red Pepper, Gorgonzola Cheese, Lettuce & Pesto Mayo

**Panini Americane** Roasted Turkey with Lettuce, Tomato, Apple Smoked Bacon, and a Dijon Mayonnaise

**Sirloin Steak Sandwich** with Onion, Peppers, and Tomatoes

**Caesar Salad** with Chicken

**Turkish Salad** with Chicken

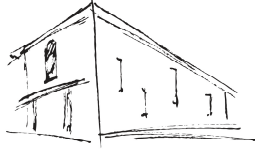
**Warm Spinach Salad** with Grilled Chicken, Onion, Bacon, Mushroom, Hard Boiled Egg & Tomato Tossed with Warm Sherry Wine Dressing

**Salad Nicoise** Ahi Tuna with Green Beans, Carrots, Hard Boiled Egg, Green Olives and Garnish

**Shrimp & Avocado Salad** with Spicy Thai Dressing served over Arugala

**Honey Lime Chicken Salad** with Tomato, Avocado & Parmesan Chips

**This package is available for lunch only. Your event must end by 3PM.**



## THE COLLINS HOUSE

RESTAURANT AND DINING ROOM

### **Cocktail & Appetizer Package**

**\$15 Per Person Plus 7% NJ Sales Tax & 18% Gratuity**

**Choose seven (7) items from below:**

**Mini Burgers** (Sliders)

**Mini Cheese & Cappelletti Sandwiches**

**Grilled Sesame Chicken**

**Cilantro Pesto Chicken Tenders**

**Clams Casino**

**Homemade Meatballs**

**Honey Chicken Spring Rolls**

**Seafood Wontons**

**Smoked Salmon** With red onion, capers & garlic croutons

**Mushrooms stuffed with Sausage & Vegetables**

**Fresh Mozzarella & Cherry Tomato Lollipops**

**Coconut Shrimp**

**Jumbo Chicken Wings**

**Oven Baked Shrimp** Wrapped with apple smoked bacon

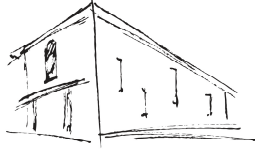
**Tuna Kabob** Marinated in aromatic oil

**Cheese Quesadilla** With scallions, cilantro & poblano peppers

**Stuffed roasted peppers** With prosciutto & Mozzarella baked in Balsamic Vinaigrette

**Stuffed Mushrooms** Stuffed with escargot & Garlic Green Butter

This menu is available with a two hour time limit.



## THE COLLINS HOUSE

RESTAURANT AND DINING ROOM

### Lunch Package

\$16 Per Person Plus 7% NJ Sales Tax & 18% Gratuity

#### Soup du Jour

**Salad** House Salad with Balsamic Vinaigrette

#### Choose three (3) items below:

**Chicken Francaise** Sautéed Breast of Chicken Dipped in Egg Batter & Lemon Butter Sauce, Served with Bulgur Pilaf & Green Beans

**Chicken Marsala** Breast of Chicken Sautéed with Fresh Mushrooms & Pimentos in Marsala Wine Sauce, Served with Bulgur Pilaf & Green Beans

**Chicken Bella Buca** Breast of Chicken Stuffed with Prosciutto and Fresh Mozzarella in Madeira Wine Sauce, Served over Spinach

**Pork Tenderloin** Wrapped in apple-smoked bacon topped with a Madeira wine sauce. Served with Mashed potatoes & green beans

**Rigati Con Asparagus** Rigatoni with Sun-dried Tomato, Asparagus & Italian Sausage Cubes in White Wine Garlic Sauce.

**Tortellini Con Asparagus** Mushrooms, Fresh Tomatoes & Asparagus in Red Wine Sauce.

**Vodka Rigatoni** Flamed with Vodka in Lightly Spicy Cream & Tomato Sauce with Fresh Herbs.

**Ravioli Di Caprino** Cheese Ravioli with Sundried Tomatoes & Zucchini in Tomato & Cream Sauce.

**Rigati Messina** Fresh Tomato, Eggplant, Basil, Green & Red Peppers in Olive Oil, Topped with Fresh Mozzarella.

**Tilapia Ala Fiesta** Pan Sautéed Tilapia with Onions, Olives, & Pignoli Nuts in a Tomato Basil Sauce, Served with Mashed Potatoes.

**Crab Cake Ala Collins** (\$2 Extra) Broiled Crab Cake with Cayenne Mayonnaise Served with Bulgur Pilaf and Sauteed Spinach

**Chicken Barcelona** (\$2 Extra) Breast of Chicken Stuffed with Italian Sausage with Dill in Brandy, Dijon Mustard & Tomato-Cream Sauce, Served with Bulgur Pilaf & Green Beans

**Chicken Valentino** (\$2 Extra) Breast of Chicken with Bacon, Mushrooms, Asparagus Sautéed in Fresh Cream Sauce & Topped with Fresh Mozzarella Cheese, Served over Linguini.

**Grilled Salmon** (\$2 Extra) With Pommery Mustard Sauce, Served with green beans

**Shrimp Scampi** (\$2 Extra) Sautéed Shrimps in White Wine Lemon Sauce. Served over Linguini.

**Flat Iron Steak** (\$2 Extra) With red wine Marchand de Vin sauce.

Served with Mashed Potatoes & Sauteed spinach

**Broiled Scallops** (\$2 Extra) With lemon herb butter, bulgur Pilaf & green beans

**Pork Porterhouse** (\$2 Extra) With caramelized apples & balsamic glaze.

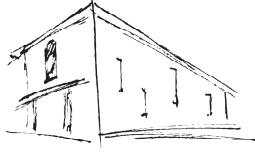
Served with Green Beans & Mashed Potatoes

**Iberian Fantasia** (\$2 Extra) Shrimps, Scallops and Sausage Flamed with Vodka in Spicy Tomatoes and Fresh Herbs in White Wine Cream Sauce, Served over Angel Hair

**Lobster Ravioli** (\$2 Extra) In Vodka Tomato Cream Sauce with Peas

**Chicken San Marino** (\$2 Extra) Charbroiled Chicken Breast topped with Jumbo Lump Crabmeat & Bearnaise Sauce. Served with Whole Asparagus.

Event must end by 4PM.



## THE COLLINS HOUSE

RESTAURANT AND DINING ROOM

### Dinner Package 1

\$25 Per Person Plus 7% NJ Sales Tax & 18% Gratuity

**Soup du Jour**

**Salad** House Salad with Balsamic Vinaigrette

**Choose three (3) items below:**

**Pollo Ai Carciofi** Breast of Chicken with Wild Mushrooms and Artichoke Hearts in White Wine Sauce, Served with Bulgur Pilaf and Green Beans

**Chicken Francaise** Sautéed Breast of Chicken Dipped in Egg Batter and Lemon Butter Sauce, Served with Bulgur Pilaf & Green Beans.

**Grilled Salmon** Served with Pommery mustard sauce, Green beans & Mashed Potatoes

**Ravioli Di Caprino** Cheese Ravioli with Sundried Tomatoes, Zucchini, Tomato and Cream Sauce.

**Chicken Marsala** Breast of Chicken sautéed with Fresh Mushrooms and Pimentos in Marsala Wine Sauce, Served with Bulgur Pilaf and Green Beans

**Chicken Parmesan** Served over Linguini

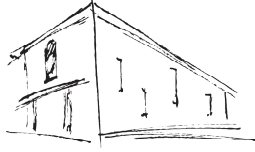
**Tilapia Ala Fiesta** Pan Sautéed Tilapia with Onions, Olives, & Pignoli Nuts in a White Wine fresh Tomato Basil Sauce, Served with Mashed Potatoes.

**Pork Tenderloin** Wrapped in apple-smoked bacon topped with a Madeira wine sauce. Served with Mashed potatoes & green beans

**Chicken Bella Bucca** Breast of Chicken Stuffed with Prosciutto and Fresh Mozzarella in a Madeira Wine Sauce, Served over Spinach

**Broiled Scallops** With lemon herb butter, bulgur Pilaf & green beans

**Beverages** Coffee, Tea & Soft Drinks



## THE COLLINS HOUSE

RESTAURANT AND DINING ROOM

### Dinner Package 2

\$28 Per Person Plus 7% NJ Sales Tax & 18% Gratuity

#### Soup du Jour

**Salad** House Salad with Balsamic Vinaigrette

#### Choose three (3) items below:

**Crab Cake Ala Collins** Broiled Crab Cakes with Cayenne Mayonnaise Served with Bulgur Pilaf and Spinach.

**Chicken Valentino** Breast of Chicken with Bacon, Mushrooms, Asparagus Sautéed in Fresh Cream Sauce & Topped with Fresh Mozzarella Cheese, Served over Linguini.

**Chicken Con Asparagus** Sautéed Chicken Breast with Asparagus, Mushrooms & Herbs in Red Wine, Served over Linguini.

**Scampi Imperial** Shrimps with Mushrooms, Red Peppers, Zucchini & Onions in White Wine Garlic Sauce, Served over Linguini.

**Chicken Barcelona** Breast of Chicken Stuffed with Italian Sausage with Dill in Brandy, Dijon Mustard & Tomato-Cream Sauce, Served with Bulgur Pilaf & Green Beans

**Grilled Supreme** Breast of Chicken, Shrimps & Sausages in White Wine Lemon Sauce, Served over Linguini

**Flat Iron Steak** With red wine Marchand de Vin sauce. Served with Mashed Potatoes & Sautéed spinach

**Salmon, Sausage, and Shrimp** Grilled Salmon, Shrimp & Sausage with Mushrooms, Red Peppers, Zucchini in White Wine Garlic Sauce.

**Iberian Fantasia** Shrimp, Scallops and Sausage Flamed with Vodka in Spicy Tomatoes and Fresh Herbs in White Wine Cream Sauce, Served over Angel Hair

**Chimichurri Ahi Tuna** Served with a Tomato, Onion & Arugula Salad Lightly Tossed with Olive Oil Lemon

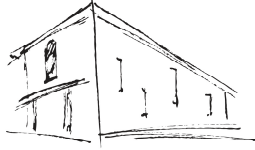
**Pork Porterhouse** With caramelized apples & balsamic glaze.

Served with Green Beans & Mashed Potatoes

**Roasted Rack of Lamb** With a red wine herb sauce, Served with Bulgur & Spinach

**Chicken San Marino** Charbroiled chicken topped with jumbo lump crab meat & béarnaise sauce. Served with whole asparagus

**Beverages** Coffee, Tea & Soft Drinks



## THE COLLINS HOUSE

RESTAURANT AND DINING ROOM

### Banquet Menu Options

Choose three (3) appetizer items at \$5.00 per person  
or Choose four (4) items at \$6.50 per person plus 18% gratuity and 7% NJ Sales Tax

**Melanzani Al Forno** Eggplant, Fresh Mozzarella, Prosciutto, and Sun Dried Tomatoes in Balsamic Vinaigrette  
**Stuffed Roasted Pepper** With Prosciutto and Fresh Mozzarella in Balsamic Vinaigrette  
**Fried Calamari** Served with lightly Spiced Marinara Sauce  
**Stuffed Mushroom with Sausage**  
**Grilled Sesame Chicken** With Maple Mustard Sauce  
**Seafood Wontons** with lemon mayo  
**Jumbo Chicken Wings** (hot, Mild or Hot & Honey)  
**Cheese & Cold Cut Neapolitan** with Garlic Croutons  
**Honey Chicken Spring Rolls** with sesame ginger soy sauce

**Please Note: The Next Five Items Require a Minimum of 25 Orders**

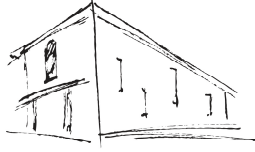
Shrimp Cocktail \$1.25 Each  
Clams Casino \$.75 Each  
Clams \_ Shell \$.50 Each  
Oysters \_ Shell \$1.25 Each  
Oysters Rockefeller \$1.50 Each

**Choose any dessert, \$4.00 per person plus 18% Gratuity & 7% Tax.**

**Ricotta Cheese Cake** Made with Low-Fat Ricotta Cheese, Served with Raspberry-Champagne Sauce.  
**Chocolate Pott De Crème** A Rich Chocolate Cream  
**Crepes Normande** Brandied Apples Wrapped in a Flour Crepe Served in a Warm Creamy Raspberry Champagne Sauce.  
**Ice Cream** (\$2.00 per person)

**Choose any two (2) dishes for children, \$9.00 per child plus 18% Gratuity & 7% Tax.**

**Grilled Cheese** Served with French Fries.  
**Chicken Fingers** Deep-fried Breaded Chicken Fingers, Served with French Fries.  
**Penne Marinara** Pencil Point-Pasta in Marinara Sauce.  
**Linguini Butter** Linguini with Grated Romano Cheese in Butter Sauce.



## THE COLLINS HOUSE

RESTAURANT AND DINING ROOM

### Terms of Contract

Prices are guaranteed 1 year upon receipt of 50% deposit. Deposits are non-refundable and non-transferable unless 4 weeks advance notice is given. Remaining 50% is due one week prior to event. Balance is due when services rendered by cash, certified check, bank check or credit card.

No food or beverage other than the contents of this package will be permitted to be brought into the property by any patron, quest, or invitee.

We must approve Entertainment, all bands, disk jockeys, and single entertainers with a copy of contracts and certificate of liability insurance on file (2) weeks prior to such event.

Decorating, posters, signs, or displays brought into the facility must be approved prior to arrival. Items may not be attached to walls with nails, staples, tape, or any other substance in order to prevent damage to the fixtures and furnishings.

Patron agrees to be responsible for any damages done to the premises or any other part of the facility during the period of time the patron, his/her quests, invitees, employees, or any other agents are under the patron's control.

The Collins House Restaurant will not assume any responsibility for damage or loss of merchandise or articles left in the facility prior to, during or patron's function.

Maximum number of children meals allowed per event is 10.  
Children 12 year old and under is eligible for said menu.

DATE: \_\_\_\_\_ TIME: \_\_\_\_\_

ATTENDANCE: \_\_\_\_\_ MINIMUM REQUIRED NUMBER: \_\_\_\_\_

NAME: \_\_\_\_\_ PHONE#: \_\_\_\_\_

SIGNATURE: \_\_\_\_\_

**Notes and amendments:**