

TAYLORS WILLIAMSTOWN
2021 N. Blackhorse Pike Williamstown, NJ

The following Lunch or dinner Packages Includes 3
Entrées to choose from and the following:

1

Choice of Soup or Salad
Soup du Jour
Garden Salad with Italian Vinaigrette
Home Made Baked Bread
Unlimited Soft Drinks / Coffee / Tea

Menu #1 Lunch \$13.99 Dinner \$18.99

Chicken Tortellini Alfredo

Sautéed spinach onions and red pepper with an asiago white wine cream sauce

French Dip

Seasoned rotisserie Roast Beef on our freshly baked rustic roll, served with Aujus and French fries

Chicken Parmigiana

Fried chicken cutlet topped with melted aged provolone and marinara, served with spaghetti

Apple and Walnut Salad

*baby spinach leaves topped with candied walnuts, vine ripe tomato, sliced apple
bacon, and boiled egg.*

Finished with Chianti wine vinaigrette and crumbled Italian bleu cheese

Broiled Tilapia

In a Lobster Cream Sauce

Chicken Pot Pie

*Slow roasted chicken with potatoes, carrots, onions, and peas in a rich sauce beneath
a flakey pie crust*

2

Ala Carte Lunch & Dinner Menu

The following Lunch Packages Includes three entrees to choose from and the following:

Choice of Soup or Salad

Soup du Jour or Garden Salad with Italian Vinaigrette

Home Made Baked Bread

Unlimited Soft Drinks / Coffee / Tea

Menu #2 Lunch \$14.99 Dinner \$20.99

Fire Grilled Salmon

North Atlantic Salmon grilled and topped with a white wine and lemon cream sauce

Chicken Picatta

Breast of chicken lightly floured and sautéed in olive oil with garlic, white wine and lemon. Served with pasta and vegetables

Rotisserie Chicken

Half slow roasted chicken seasoned with rosemary, garlic, and lemon; served with mashed potatoes and vegetable the day

Beef Brisket

Slow-roasted, juicy and tender; served with mashed potatoes and vegetable of the day

Menu #3 Lunch \$16.99 Dinner \$22.99

Salmon in a Lobster Bisque

Fresh salmon sautéed in a lobster brandy cream sauce with baby shrimp, tomato & asparagus

10 oz NY strip

Served with potato & vegetable

Seafood Pasta

A sautéed combination of Shrimp, Mussels, Calamari in a seafood broth served with angel hair

Chesapeake Bay Crab Cake

Jumbo lump crabmeat lightly breaded and fried; served with seasoned oven roasted fries

TAYLORS

2021 North Blackhorse Pike - Williamstown, NJ 08094 –

Banquet Director Veronica Mills 856-875-9700

Minimum of 35 people

Lunch & Dinner Buffets

Salads

Tossed Garden Caesar Antipasto Classic Greek Salad with mixed greens, feta cheese and olives
 Redskin Potato Salad Macaroni Salad Portabella Mushroom Salad Fresh Fruit
 Fresh Mozzarella, Tomato and Imported Olive Oil Salad (This selection is an additional \$1.00 per guest)

Entrees

Baked Lemon Pepper Chicken-quartered chicken breast with lemon pepper seasonings.
Chicken Marsala sautéed chicken breast with sliced mushrooms, sun-dried tomatoes, and a Marsala wine sauce.
Chicken Picatta sautéed chicken in a lemon butter sauce with sun-dried tomatoes and capers.
Chicken Cacciatore tender chunks of white meat chicken sautéed in zesty marinara sauce with roasted peppers, mushrooms, onions and garlic.
Chicken Parmigiana breaded chicken breast topped with marinara sauce and mozzarella cheese.
Stuffed Shells stuffed with creamy ricotta cheese and topped with a light Rosa sauce.
Tortellini Ala Rosa pasta hats filled with cheese and tossed in a tomato basil cream sauce with roasted red peppers and mushrooms.
Penne Primavera sautéed fresh vegetables and grilled chicken strips in an olive oil and parmesan sauce, tossed with penne pasta.
Dijon Crusted Filet of Norwegian Salmon baked filet of Norwegian Salmon Dijon crusted.
Italian Style Roast Boneless Pork slow roasted, tender and juicy.
Beef Tips Burgundy sautéed tender sirloin beef tips with mushrooms in a rich burgundy wine sauce.
Italian Style Meatballs and Sweet Sausage slowly simmered in a rich tomato sauce, served with Italian rolls.
Roast Sirloin of Beef tender slow roasted beef with a mushroom and onion aujus.
Hot Roast Beef Sandwiches slow roasted tender beef in a country style gravy with fresh club rolls and a creamy horseradish sauce.

Specialties

These items are available for an additional \$1.50 per person

Maryland Chicken breaded chicken breast topped with crab imperial, crisp bacon, and creamy supreme sauce.
Roast Prime Rib of Beef served with rosemary aujus, and a creamy horseradish sauce.
Tortellini Ala Rosa with Shrimp tortellini tossed in a tomato basil cream sauce with fresh tiger shrimp.
Stuffed Filet of Flounder filet of flounder stuffed with fresh lump crab imperial, served with a lemon wine sauce.
Chesapeake Bay Crab Cakes jumbo lump crabmeat lightly breaded and fried served with cocktail & tarter sauces

Buffet Selections include chef's selection of vegetable & starch

Rolls and butter

Lunch Buffets \$15.25 per person Select Two Salads and Two Entrees
Dinner Buffets \$ 21.95 per person Select Three Entrees and Three Salads
Children under 12 years buffet 1/2 price

Menu selections are served for 1 hour

Prices do not include 7% sales tax & 20% service fee

“Super Stations”

Make a party by selecting as many food stations as you like or add one or two on to your dinner buffet to add that Something special!

A minimum of two stations must be selected if not being added to a sit down dinner or buffet package. If one station is selected without being added to a lunch or dinner buffet, the fee will be \$13.95, 17.95 depending on station selected.

Italian

\$8.75 Per Person

Linguini, Penne Pasta, Bowtie, Ravioli with assorted sauces of Rosemary Cream, Lobster Cream, Pomodoro, Alfredo, and Garlic Herb.

Assorted toppings of Artichoke Hearts, Spinach Romano, Roasted Garlic and Grilled Chicken.

Also included with the above selections:

Tossed Garden or Caesar Salad

USA

\$8.75 Per Person

(Select two items to be carved)

Carved Roast Beef with sauces and garnishes of Dijon, Horseradish Cream, Fresh Roasted Peppers, Caramelized Onion and Aujus.

Honey Baked Ham with honey mustard sauce, baked apple chunks, pineapple glaze.

Roasted Turkey with giblet gravy & cranberry sauce

Roasted Pork with Brown Gravy, Baked Apple Chunks, Pineapple Glaze & Sauerkraut

Also included with the above selections:

Potato salad, Cole slaw, Macaroni salad, and assorted bread and rolls.

Sushi Station

\$9.95 Per Person

Seared Pepper Tuna & Rare Salmon sliced thin & drizzled with wasabi cream

California Rolls & Tekamaki

Add a whole poached salmon for an additional \$2.95 per person

Stations Continued

Oriental

\$8.75 Per Person

*Stir Fried Chicken and Pepper Steak- Oriental pasta, vegetable egg rolls with dipping sauces, dim sum,
Stir fry vegetables and pork fried rice.*

Tex Mex

\$8.75 Per Person

*Beef and Chicken Fajitas with onions, peppers, saffron rice, sour cream, salsa, assorted cheeses and tortillas.
Shrimp and Chicken Jambalaya garnished with mussels and served with hot baked corn bread.*

Crepe Station

\$9.75 per person

*Asparagus tips, woodland mushrooms, caramelized shallots,
Roasted peppers & Assorted cheeses including Jarlesburg & Gueyere with sauces of
Mourney cheese and Bur Blanc & **Assorted** fruit & berry crepes
With a blend of mascarpone & crème cheese*

Raw Bar

\$14.25

Oyster Rockefeller, Clams Casino, Raw Clams, Oysters, Cocktail Shrimp & Crab Claws.

Prices do not include 7% sales tax & 20% service fee

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Appetizers

Small

(30 People)

Assorted Cheese Board \$80.00 Crudités \$70.00 Fruit \$75.00

Smoked Salmon Platter \$110.00

Smoked salmon platter includes: Sliced smoked salmon, chopped eggs, onions, capers, mini bagels, with mustard flavored mayonnaise and herbed crème cheese

Medium

(45 People)

Assorted Cheese Board \$105.00 Crudités \$88.00 Fruit \$ 93.50

Smoked Salmon Platter \$165.00

Large

(55 People)

Assorted Cheese Board \$137.00 Crudités \$121.00 Fruit \$115.00

Smoked Salmon Platter \$195.00

Iced Shrimp Bowl

50 Large Shrimp \$100.00 100 Large Shrimp \$200.00

Sold by the Piece – 50 piece minimum

.60 Each

Buffalo wings

1.00 Each

Mozzarella Sticks Vegetable Egg Rolls

Cocktail Franks Spinach & Feta baked in Phyllo

Pizza Bagels

Appetizers Continued

\$1.25 each

Chicken Tenders

Potato Skins

\$1.50 each

*Clams Casino Oyster Rockefeller Dim Sum Dumplings
Stuffed Crab Mushroom*

\$1.75 each

Shrimp Skewers

\$1.85 each

*Coconut Shrimp Shrimp Cocktail
Spinach & Artichoke Dip (pp) Crab & Artichoke Dip (pp)
Shrimp & Artichoke Dip (pp)*

Crab Claw by the pound

(Market Price)

Dry Snacks

Baskets of Chips & Pretzels or Tortilla Chips & Salsa

\$4.50 per basket

<p>Hors D'oeuvres Party Special (Minimum 30 pp) \$16.25 Per Person 2 Vegetable Spring Roll 2 Dim Sum Dumplings with Peanut Sauce 2 Fried Shrimp 2 Crab Stuffed Mushrooms 2 Chicken Tenders Cheese Board Crudités Fruit Platter</p>			
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Prices do not include 7% sales tax & 20% service fee

Desserts

Chef's Selection

Chef's selection of desserts \$5.25 Per Person

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Sweet Table...

An Assortment of Fancy Miniature Pastries, Canola's, Creampuffs & Éclairs

\$6.75 per person

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Supreme Viennese Table...

Hot Chocolate Chip Bread Pudding with Toffee Sauce,

Chocolate Covered Fresh Fruits, Mini Pastries & Tartlet's, cakes

\$8.95 per guest

Specialty Cakes priced to order-

Kahlua Fudge Nut Brownies Dutch Apple Pie

Carrot Cake Jewish Apple Cake New York Cheesecake Caramel Apple Granny Cake

Key lime Pie Pecan Pie Gourmet Cookies

Toffee Kahlua Cake, the ultimate dessert fix. The buttery sweet crunch of Heath Bar toffee iced with chocolate ganache tops off this dangerously delicious chocolate Kahlua Cake

Peanut Butter Chocolate Torte peanut butter, chocolate fudge & fresh roasted peanuts between rich moist chocolate cake

Sheet Cakes Available \$1.50. per guest up to 30 guests \$1 per guest 31-60 guests .

Guest bring own cake there is a .50 per guest plating charge

Ask for details on "The Famous Chocolate Fountain" & Our Banana's Foster Station & Ice Cream Bar

3 Jumbo Balloon center pieces w/a decorative weight in your colors \$5.00 ea. center piece

Shower Umbrella Rentals \$10.95

Table cloth 10 top rounds \$6.75

4-6 top \$5.00 assorted colors available: see sample

Beverage Service

Open Bar Packages available:

Priced Per Person, per hour

Domestic Brands & Premium Brands

(A minimum of 2 hours is required for all open bar packages)



Domestic beer, house liquor & wine

1 Hour ***\$7.75***
2nd Hour ***\$5.00***
Each Additional Hour ***\$3.50***

Premium beer, top shelf liquor & wine

1 Hour ***\$9.50***
2nd Hour ***\$6.25***
Each Additional Hour ***\$ 4.25***

Domestic Beer & Wine Bar

1 Hour ***\$6.50***
2nd Hour ***\$3.75***
Each Additional Hour ***\$3.75***

Premium Beer & Wine Bar

1 Hour ***\$7.50***
2nd Hour ***\$4.25***
Each Additional Hour ***\$ 4.25***

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Soft Drink package: \$2.25 per guest

Consumption Bar or Cash Bar

Priced by the Drink

Domestic Brand Cocktails Call Brand Cocktails

Premium Brand Cocktails - Cordials

Wine by the Glass or Bottle

Frozen Cocktails –Virgin Cocktails

Domestic Bottled Beer Imported Bottled Beer

Domestic Draft Beer Imported Draft Beer

Cash or Consumption Bar:

Private bar : a fee of \$50.00 for guests requesting a private bar only... will be charged for each bartender needed.

For consumption bar packages a 7% sales tax & 20% gratuity will be added to the total of the beverage tab.

The above package fees do not include sales tax or 20% gratuity

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