

Private Party Menu

100 Ocean Avenue North Long Branch, NJ 07740 Phone: 732 870 1200 Fax: 732 870 2244

Platters

(include any of these items to your package choice or cocktail party) Brushetta \$90

Cheese & Crudite \$175

Sesame Chicken (30) \$110

Charcuterie Board \$250

Fresh Mozzarella & Tomato \$120

Antipasto \$120

(roasted peppers, ham, fresh mozzarella, portabella mushroom, grilled eggplant and olives)

Fried Calamari \$110

Coconut Shrimp (30 pieces) \$110

Tuna Bruschetta Platter (30) \$125

Mini Crabcakes (30 pieces) \$150

Raw Bar Platters

Shrimp Cocktail Platter (30 pieces) \$110 Clams on Half Shell (30 pieces) \$60 Oysters on Half Shell (30 pieces) \$120

Dessert Platters

Fresh Fruit Platter \$90 Mini Pastries \$160

Chocolate Fountain \$10 per person (\$250 Minimum)

strawberries, marshmallows, pretzel rods, oreos, rice crispy treats

Ice Cream Station \$10 per person (\$250 Minimum)

soft serve, vanilla and chocolate, cups and cones and sundae toppings

Stations

(include any of these items to your package choice or cocktail party)

Pasta Station \$10 per person

Choice of two sauces: Vodka Sauce, Scampi, Alfredo or Marinara (w/ Chicken add \$4 per person) (w/ Shrimp & Scallops add \$6 per person)

Carving Station \$12 per person

Choice of one carving: Pork Loin Turkey, or Roast Beef (Prime Rib, Tuna Loin, Rack of Lamb add \$8 per person)

Add On Hors d'oeuvre Hour

(Minimum of 20 people for 1 hour)

\$16 per person

Hot & Cold Selections

(choice of 4)

Coconut Chicken Buffalo Chicken Skewers Mini Quiche Vegetable Egg Rolls Stuffed Mushrooms Sesame Chicken Mini Hot Dogs Tomato Bruschetta

Enhance Your Selections

Additional \$8 per person (choice of 2)

Coconut Shrimp Mini Crabcakes Bacon Wrapped Scallops Tuna Bruschetta

Cocktail Party

(Minimum of 30 people for 3 hours)

\$62 per person

plus tax & gratuity

Fresh Bread Cheese & Crudite Platter Antipasto Platter Bruschetta Platter Select from our Hot & Cold Selections (choice of 4) Select from our Enhance Your Selections (choice of 2) Pasta Station Selections Carving Station Selections Soft Drinks, Coffee & Tea



(All prices are based on per person) (Minimum 30 adult guests) plus tax & gratuity

Appetizers

(choice of two) Tuna Bruschetta Shrimp Cocktail Lobster Bisque New England Clam Chowder Fresh Mozzarella & Tomato

Entrees

(choice of three)

Chicken Campestre (brussels sprouts, kabocha squash puree, herbed demi-glace) \$49 Poached Salmon (w/sundried tomato butter, grilled asparagus, garlic smashed potatoes) \$54 Rooney's Crabcakes (corn flake crust, grilled asparagus, fingerling potatoes, red pepper aioli) \$60 Shrimp Fra Diavolo (linguini, spice tomato sauce, basil) \$55 Skirt Steak (parmesan truffle fries, chimichurri sauce) \$55 Brazilian Lobster Tail (broiled, drawn butter, choice of two sides) \$76 Rooney's Combo (seafood stuffed flounder, scallops, shrimp, citrus herb butter, wild rice blend) \$60

Dessert

(choice of one) Key Lime Pie Chocolate Layer Cake NY-Style Cheesecake

Includes

Fresh Bread Fresh Garden Salad Soft Drinks, Coffee & Tea

Deluxe Dinner Buffet

(All prices are based on per person) (Minimum 30 adult guests)

\$69 per person

plus tax & gratuity

Platters

<u>A</u>

(choice of two) Bruschetta Fried Calamari Cheese & Crudite Fresh Mozzarella & Tomato Antipasto <u>B</u> (choice of two) Charcuterie Board Mini Crabcakes Sesame Chicken Coconut Shrimp Bacon Wrapped Scallops

Salads

(choice of two) Garden Salad Chopped Salad

(romaine, iceberg, radicchio, sundried cranberries, crumbled bleu cheese, candied pecans) Caesar Salad

(chopped romaine, shaved parmesan, toasted ciabatta croutons, homemade dressing)

Entrees

(choice of three) Chicken Theresa (w/lemon, capers, sundried tomatoes) Chicken Marsala/Francaise Poached Salmon (w/sundried tomato butter) Lobster Mac A Rooney Vodka Penne with Shrimp & Scallops (w/sundried tomatoes)

Carving Station

(choice of one) Roast Beef or Tuna Loin

Dessert

Mini Pastries

Includes

Fresh Bread Chef's Choice Seasonal Vegetables & Potatoes Soft Drinks, Coffee & Tea

Dinner Buffet

(All prices are based on per person) (Minimum 30 adult guests)

\$55 per person

plus tax & gratuity

Platters

(choice of two) Bruschetta Fried Calamari Cheese & Crudite Fresh Mozzarella & Tomato Antipasto

Entrees

(choice of three) Chicken Theresa (w/lemon, capers, sundried tomatoes) \$49 Poached Salmon (w/sundried tomato butter) Chicken Marsala/Francaise Eggplant Rollantine Vodka Penne with Shrimp & Scallops (w/sundried tomatoes)

Carving Station

(choice of one) Turkey or Roast Beef

Dessert

(choice of one) Key Lime Pie Chocolate Layer Cake NY-Style Cheesecake

Includes

Fresh Bread Fresh Garden Salad , Caesar Salad Chef's Choice Seasonal Vegetables & Potatoes Soft Drinks, Coffee & Tea

Sit-Down Lunch

(All prices are based on per person) (Minimum 30 adult guests)

\$42 per person

plus tax & gratuity

Appetizers

\$8 Optional

(choice of two) Tuna Bruschetta Shrimp Cocktail New England Clam Chowder Fresh Mozzarella & Tomato Antipasto

Entrees

(choice of three)

Chicken Campestre (brussels sprouts, kabocha squash puree, herbed demi-glace) Poached Salmon (w/sundried tomato butter, grilled asparagus, garlic smashed potatoes) Rooney's Crabcakes (corn flake crust, grilled asparagus, fingerling potatoes, red pepper aioli) Lobster Mac A Rooney (lobster cream sauce, lobster meat, parmesan & mozzarella) +10 Skirt Steak (parmesan truffle fries, chimichurri sauce) +\$10

Dessert

(choice of one) Key Lime Pie Chocolate Layer Cake NY-Style Cheesecake

Includes

Fresh Bread Fresh Garden Salad Soft Drinks, Coffee & Tea

Lunch Buffet

(all prices are based on per person, minimum 30 people)

\$39 per person

plus tax & gratuity

Platters

(choice of two) Bruschetta Fried Calamari Cheese & Crudite Fresh Mozzarella & Tomato Antipasto

Entrees

(choice of three) Chicken Marsala/Francaise Vodka Penne (w/sundried tomatoes) Eggplant Rollantine Poached Salmon

Dessert

(choice of one) Key Lime Pie Chocolate Layer Cake NY Cheesecake

Includes

Fresh Bread Fresh Garden Salad , Caesar Salad Chef's Choice Seasonal Vegetables & Potatoes Soft Drinks, Coffee & Tea

Deluxe Lunch Buffet

(all prices are based on per person, minimum 30 people)

\$49 per person

plus tax & gratuity

Platters

(choice of three) Bruschetta Fried Calamari Cheese & Crudite Fresh Mozzarella & Tomato Antipasto

Entrees

(choice of three) Lobster Mac A Rooney Chicken Marsala/Francaise Eggplant Rollantine Chicken Theresa (w/lemon, capers, sundried tomatoes) Poached Salmon

Pasta Station

(choice of two) Vodka Sauce, Scampi, Alfredo or Marinara

Dessert

(choice of one) Key Lime Pie Chocolate Layer Cake NY Cheesecake

Includes

Fresh Bread Fresh Garden Salad , Caesar Salad Chef's Choice Seasonal Vegetables & Potatoes Soft Drinks, Coffee & Tea

(If you choose to bring a cake, we waive the cake cutting fee in place of the dessert)

Due to our Sunday Brunch Buffet, Rooney's is limited in providing a lunch buffet party from September through May on Sundays. You must choose to use the Sunday Brunch Buffet as your party package. Ask a manager for more details.

Bar Packages

Open Bar

(All prices are based on per person) \$45 for 3 hours Deluxe selection of liquors, house wines, domestic and imported beers, soft drinks & juices

Beer & Wine Open Bar

(All prices are based per person) \$35 for 3 hours Red & White House Wines

Toasts

(Based on per person) \$5 Champagne Toast

Brunch Bar

Champagne Bar

\$20 per person champagne, juices, fresh fruit

Classic Bloody Mary Bar

\$20 per person assortment of garnishments

Punches

\$225 Per Bowl

(Serves 40 guests) Mimosa Champagne Punch Sangria