

# Rooney's

OCEANFRONT RESTAURANT

## *Private Party Menu*



100 Ocean Avenue North  
Long Branch, NJ 07740  
Phone: 732 870 1200  
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## *Platters*

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

Brushetta \$50

Cheese & Crudite \$60

Sesame Chicken \$60

Spinach & Artichoke Dip \$75

Charcuterie Board \$75

Fresh Mozzarella & Tomato \$80

Antipasto \$80

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

Fried Calamari \$90

Smoked Salmon \$90

Coconut Shrimp (30 pieces) \$90

Brushetta w/Crabmeat \$110

Tuna Bruschetta Platter \$115

Mini Crabcakes (30 pieces) \$115

Jumbo Lump Crabmeat Dip \$125

### **Raw Bar Platters**

Shrimp Cocktail Platter (25 pieces) \$80

Clams on Half Shell (25 pieces) \$70

Oysters on Half Shell (25 pieces) \$70

### **Dessert Platters**

Assorted Cookies \$50

Fresh Fruit Platter \$60

Mini Cake Bites \$75

Mini Pastries \$90

## *Stations*

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

### **Pasta Station \$6 per person**

Choice of two sauces:

Vodka Sauce, Scampi, Alfredo or Marinara

(w/ Chicken add \$2 per person)

(w/ Shrimp & Scallops add \$4 per person)

### **Fajita Station \$6 per person**

Chicken

(w/ Flank Steak add \$2 per person)

(w/ Shrimp & Scallops add \$4 per person)

### **Carving Station \$8 per person**

Choice of one carving:

Pork Loin, Ham, Turkey or Roast Beef

(Prime Rib, Tuna Loin, Rack of Lamb add \$4 per person)

### **Flatbread Station \$6 per person**

3 assorted types

## *Add On Hors d'oeuvre Hour*

(Minimum of 20 people for 1 hour)

**\$12 per person**

### **Hot & Cold Selections**

*(choice of 4)*

Coconut Chicken

Stuffed Mushrooms

Buffalo Chicken Skewer

Mini Quiche

Vegetable Egg Rolls

Pizza Bagels

Sesame Chicken

Mini Hot Dogs

Tomato Bruschetta

### **Enhance Your Selections**

Additional \$6 per person

*(choice of 2)*

Coconut Shrimp

Lobster Quesadilla

Carpaccio on Toast Points

Tuna Bruschetta

Bacon Wrapped Scallops

Mini Crabcakes

Brie & Raspberry Filo Rolls

Oysters Rockefeller

## *Cocktail Party*

(Minimum of 30 people for 3 hours)

**\$52 per person**

plus tax & gratuity

Fresh Bread

Cheese & Crudite Platter

Antipasto Platter

Spinach & Artichoke Dip 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

# *Sit Down Dinner*

(All prices are based on per person, plus tax & gratuity)

## **Appetizers**

*(Choice of two)*

Fresh Mozzarella & Tomato  
Vodka Penne  
Lobster Bisque  
New England Clam Chowder  
Shrimp Cocktail  
Tuna Bruschetta

## **Entrees**

*(Choice of three)*

Chicken Saltimbocca (w/ prosciutto, provolone, & herb white wine sauce) \$38  
Chicken Braciolo (w/ parmesan, mozzarella, breadcrumbs, broccoli rabe) \$38  
Tilapia Francaise \$40  
Poached Salmon \$43  
Grilled 14oz. Bone-In Pork Chop \$43  
Vodka Penne with Shrimp & Scallops (w/peas & sundried tomatoes) \$48  
Flounder Piccata (w/lemon, capers, parsley, artichoke) \$50  
14oz NY Strip Steak \$56  
8oz Filet Mignon \$53  
Stuffed Mahi (set upon lobster risotto) \$53  
Rooney's Crabcakes \$53  
Poached Lobster \$55  
9 oz Brazilian Lobster Tail \$55

## **Dessert**

*(choice of one)*

Chocolate Layer Cake  
NY-Style Cheesecake (w/fruit coulis)  
Assorted Cookies

## **Includes**

Fresh Bread  
Fresh Garden Salad  
Accompanying Sides  
Soft Drinks, Coffee & Tea

(If you choose to bring a cake, we will offer ice cream ala mode to accompany your cake in place of a dessert)

*Limited availability, depending on season.*

# *Deluxe Dinner Buffet*

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

**\$65 per person**

plus tax & gratuity

## **Platters**

### **A**

*(choice of two)*

Bruschetta

Fried Calamari

Spinach & Artichoke Dip

Cheese & Crudite

Fresh Mozzarella & Tomato

Antipasto

### **B**

*(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

Wedge Salad

(iceberg, Applewood smoked bacon, crumbled bleu cheese, cherry tomatoes, scallions)

## **Entrees**

*(choice of three)*

Farmhouse Chicken (w/ artichoke hearts, Brussels sprouts, craisins)

Crab Stuffed Flounder

Poached Salmon (w/sundried tomatoes & Beurre blanc sauce)

Beef Tenderloin Au Poivre

Herb Crusted Chicken

Braised Beef Pappardelle

Lobster Mac A Rooney

Vodka Penne with Shrimp & Scallops (w/peas & sundried tomatoes)

## **Carving Station**

*(choice of one)*

Prime Rib, Tuna Loin, Rack of Lamb, Roast Beef

## **Dessert**

*(choice of one)*

Assorted Cookies

NY-Style Cheesecake (w/fruit coulis)

Mini Pastries

## **Includes**

Fresh Bread

Chef's Choice Seasonal Vegetables & Potatoes

Soft Drinks, Coffee & Tea

(If you choose to bring a cake, we will offer ice cream ala mode to accompany your cake in place of a dessert)

# *Dinner Buffet*

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

**\$45 per person**

plus tax & gratuity

## **Platters**

*(choice of two)*

Bruschetta

Fried Calamari

Spinach & Artichoke Dip

Cheese & Crudite

Fresh Mozzarella & Tomato

Antipasto

## **Entrees**

*(choice of three)*

Farmhouse Chicken (w/ artichoke hearts, Brussels sprouts, craisins)

Tilapia Francaise

Poached Salmon (w/sundried tomatoes & Beurre blanc sauce)

Marinated Flank Steak (w/mushrooms & onions)

Chicken Marsala

Eggplant Rollantine

Chicken Murphy (w/sautéed peppers, onions, white wine sauce)

Lobster Mac A Rooney

Vodka Penne with Shrimp & Scallops (w/peas & sundried tomatoes)

## **Carving Station**

*(choice of one)*

Pork Loin, Ham, Turkey or Roast Beef

## **Dessert**

*(choice of one)*

Assorted Cookies

Chocolate Layer Cake

NY-Style Cheesecake (w/fruit coulis)

## **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 will offer ice cream ala mode to accompany your cake in place of a dessert)

## *Brunch Buffet*

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

**\$40 per person**  
plus tax & gratuity

### **Includes**

Assorted Breakfast Breads  
Fresh Fruit  
Scrambled Eggs  
Hash Browns  
Bacon & Sausage

### **Breakfast Entrée**

*(choice of one)*

Pancakes  
Waffles  
French Toast

### **Salads**

Garden Salad  
Caesar Salad

### **Lunch Entrées**

*(choice of two)*

Tilapia Francaise  
Chicken Marsala  
Vodka Penne  
(w/peas & sundried tomatoes)  
Eggplant Rollantine  
Marinated Flank Steak  
(w/mushrooms & onions)  
Chicken Francaise  
Poached Salmon

### **Dessert**

*(choice of one)*

Assorted Cookies  
Chocolate Layer Cake  
NY-Style Cheesecake  
(w/fruit coulis)

Soft Drinks, Coffee & Tea

## *Sit Down Lunch*

(all prices are based on per person,  
plus tax & gratuity )

### **Appetizers**

*(choice of two)*

### **\$8 Optional**

Fresh Mozzarella & Tomato  
Tuna Bruschetta  
Vodka Penne  
Lobster Bisque  
Shrimp Cocktail

### **Entrées**

*(choice of three)*

**\$30 per person**  
plus tax & gratuity

Crabcake  
Chicken Saltimbocca  
Vodka Penne (w/peas & sundried tomatoes)  
Veggie Stir Fry (w/wild rice)  
Tilapia Francaise  
Skirt Steak  
Flounder Piccata  
Chicken Braciole  
Poached Salmon

### **Dessert**

*(choice of one)*

Assorted Cookies  
Chocolate Layer Cake  
NY Cheesecake (w/fruit coulis)

### **Includes**

Fresh Bread  
Fresh Garden Salad  
Chef's Choice Seasonal  
Vegetables & Potatoes

Soft Drinks, Coffee & Tea

(If you choose to bring a cake, we will offer ice cream ala mode to  
accompany your cake in place of a dessert)

*Limited availability, depending on season.*

## *Lunch Buffet*

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

**\$32 per person**

plus tax & gratuity

### **Platters**

(choice of two)

Bruschetta

Fried Calamari

Spinach & Artichoke Dip

Cheese & Crudite

Fresh Mozzarella & Tomato

Antipasto

### **Entrees**

(choice of three)

Tilapia Francaise

Chicken Marsala

Vodka Penne (w/peas & sundried tomatoes)

Eggplant Rollantine

Marinated Flank Steak (w/mushrooms & onions)

Chicken Francaise

Poached Salmon

### **Dessert**

(choice of one)

Assorted Cookies

Chocolate Layer Cake

NY Cheesecake (w/fruit coulis)

### **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)

**\$40 per person**

plus tax & gratuity

### **Platters**

(choice of three)

Bruschetta

Fried Calamari

Spinach & Artichoke Dip

Cheese & Crudite

Fresh Mozzarella & Tomato

Antipasto

### **Entrees**

(choice of three)

Lobster Mac A Rooney

Tilapia Francaise

Chicken Marsala

Eggplant Rollantine

Marinated Flank Steak (w/mushrooms & onions)

Farmhouse Chicken (w/ artichoke hearts,

Brussels sprouts, craisins)

Poached Salmon

### **Pasta Station**

(choice of two)

Vodka Sauce, Scampi, Alfredo or Marinara

### **Dessert**

(choice of one)

Assorted Cookies

Chocolate Layer Cake

NY Cheesecake (w/fruit coulis)

### **Includes**

Fresh Bread

Chef's Choice Seasonal

Vegetables & Potatoes

Soft Drinks, Coffee & Tea

(If you choose to bring a cake, we will offer ice cream ala mode to  
accompany your cake in place of a 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)

\$30 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)

\$25 for 3 hours

Red & White House Wines

### **Toasts**

(Based on per person)

\$4 Champagne Toast

## Brunch Bar

### **Champagne Bar**

\$16 per person

champagne, juices, fresh fruit

### **Classic Bloody Mary Bar**

\$16 per person

assortment of garnishments

### **Punches**

(Serves 40 guests)

Mimosa \$160

Champagne Punch \$160

Sangria \$175

**Host Tab or Cash Bar Also available**

**\*\*alcohol shots are not permitted\*\***