

Rooney's

OCEANFRONT RESTAURANT

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)

Bruschetta \$75

Cheese & Crudite \$90

Sesame Chicken (30) \$90

Charcuterie Board \$140

Fresh Mozzarella & Tomato \$90

Antipasto \$90

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

Fried Calamari \$90

Coconut Shrimp (30 pieces) \$90

Tuna Bruschetta Platter (30) \$115

Mini Crabcakes (30 pieces) \$140

Raw Bar Platters

Shrimp Cocktail Platter (30 pieces) \$95

Clams on Half Shell (30 pieces) \$45

Oysters on Half Shell (30 pieces) \$90

Dessert Platters

Fresh Fruit Platter \$75

Mini Pastries \$125

Stations

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

Pasta Station \$8 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)

Carving Station \$10 per person

Choice of one carving:

Pork Loin, Ham, Turkey or Roast Beef

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

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	Pizza Bagels
Buffalo Chicken Skewer	Sesame Chicken
Mini Quiche	Mini Hot Dogs
Vegetable Egg Rolls	Tomato Bruschetta

Enhance Your Selections

Additional \$6 per person

(choice of 2)

Coconut Shrimp	Bacon Wrapped Scallops
Lobster Quesadilla	Mini Crabcakes
Tuna Bruschetta	

Cocktail Party

(Minimum of 30 people for 3 hours)

\$58 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

Sit-Down Dinner

(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

Burrata

Entrees

(choice of three)

Chicken Theresa (w/lemon, capers, sundried tomatoes, asparagus, garlic smashed potatoes) \$44

Atlantic Salmon (couscous, sundried tomatoes, kalamata olives, spiced tahini sauce) \$49

Crab Stuffed Flounder (asparagus, yellow rice, artichoke hearts, francaise sauce) \$50

Rooney's Crabcakes (corn flake crust, grilled asparagus, fingerling potatoes, red pepper aioli) \$55

Shrimp Fra Diavolo (linguini, spice tomato sauce, basil) \$50

Pan Seared Scallops (parmesan pea risotto, lemon zest) \$55

Skirt Steak (parmesan truffle fries, chimichurri sauce) \$50

Brazilian Lobster Tail (broiled, drawn butter, choice of two sides) \$71

Rooney's Combo (seafood stuffed flounder, scallops, shrimp, citrus herb butter, wild rice blend) \$55

Mushroom Ravioli \$44

Dessert

(choice of one)

Key Lime Pie

Chocolate Layer Cake

NY-Style Cheesecake

Includes

Fresh Bread

Fresh Garden Salad

Soft Drinks, Coffee & Tea

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

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

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)

Chicken Theresa(w/lemon, capers, sundried tomatoes, asparagus, garlic smashed potatoes)

Stuffed Flounder

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

Lobster Mac A Rooney

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

Carving Station

(choice of one)

Prime Rib or Tuna Loin

Dessert

Mini Pastries

Includes

Fresh Bread

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)

Dinner Buffet

(All prices are based on per person)

(Minimum 30 adult guests)

\$52 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, asparagus, garlic smashed potatoes)

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

Chicken Marsala/Francaise/Murphy

Eggplant Rollantine

Vodka Penne with Shrimp & Scallops (w/peas & 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

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

Sit-Down Lunch

(All prices are based on per person)

(Minimum 30 adult guests)

\$34 per person

plus tax & gratuity

Appetizers

\$6 Optional

(choice of two)

Tuna Bruschetta

Shrimp Cocktail

New England Clam Chowder

Fresh Mozzarella & Tomato

Antipasto

Entrees

(choice of three)

Chicken Theresa (w/lemon, capers, sundried tomatoes, asparagus, garlic smashed potatoes)

Atlantic Salmon (couscous, sundried tomatoes, kalamata olives, spiced tahini sauce)

Rooney's Crabcakes (corn flake crust, grilled asparagus, fingerling potatoes, red pepper aioli)

Mushroom Ravioli

Lobster Mac A Rooney (lobster cream sauce, lobster meat, parmesan & mozzarella) **+6**

Pan Seared Scallops (parmesan pea risotto, lemon zest) **+6**

Skirt Steak (parmesan truffle fries, chimichurri sauce) **+\$5**

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

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

Lunch Buffet

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

\$38 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/Murphy

Vodka Penne (w/peas & 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)

\$45 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/Murphy

Eggplant Rollantine

Chicken Theresa (w/lemon, capers, sundried
tomatoes, asparagus, garlic smashed potatoes)

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)

\$35 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)

\$30 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

\$195 Per Bowl

(Serves 40 guests)

Mimosa

Champagne Punch

Sangria