

THE COLLINS HOUSE

RESTAURANT AND DINING ROOM

Some Important Points

Deposit

\$300 Non-Refundable Deposit Required to reserve party

Minimum Cover

For a private room 40 people or \$200 room charge. Less than 40 people will not be private.

Alcoholic Beverages

Full Open Bar All alcoholic beverages charged on tab.

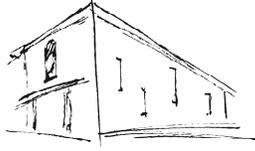
Open bar (Includes house wine, beer & house mixed drinks) \$15 per person for first hour \$6 per person for each additional hour

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

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Lunch Package

\$18 Per Person Plus 6.875% 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 Bucca 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.

Filet Tournado 6oz filet mignon wrapped in bacon with a Madeira Sage sauce, green beans & mashed potatoes.

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

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

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

Grilled Salmon (\$4 Extra) With Pommery Mustard Sauce, Served with green beans & mashed potatoes.

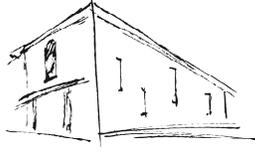
Shrimp Scampi (\$4 Extra) Sautéed Shrimps in White Wine Lemon Sauce. Served over Linguini.

Flat Iron Steak (\$4 Extra) With red wine Marchand de Vin sauce. Served with Mashed Potatoes & Sautéed spinach

Broiled Scallops (\$4 Extra) With lemon herb butter, bulgur Pilaf & green beans

Iberian Fantasia (\$4 Extra) Shrimps, Scallops and Sausage Flamed with Vodka in Spicy Tomatoes and Fresh Herbs in White Wine Cream Sauce, Served over Angel Hair.

Event must end by 4PM.



THE COLLINS HOUSE

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Dinner Package 1

\$25 Per Person Plus 6.875 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

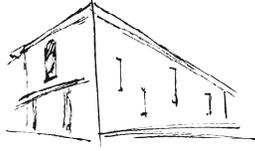
Chicken Parmesan Served over Linguini

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



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Dinner Package 2

\$28 Per Person Plus 6.875% 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.

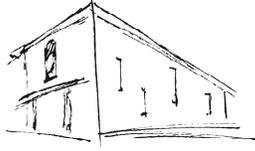
Salmon, Sausage, and Shrimp Grilled Salmon, Shrimp & Sausage with Mushrooms, Red Peppers, Zucchini in White Wine Garlic Sauce.

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.

Filet Tournado 6oz filet mignon wrapped in bacon with a Madeira Sage sauce, green beans & mashed potatoes.

Beverages Coffee, Tea & Soft Drinks



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Banquet Menu Options

Choose three (3) appetizer items at \$6.00 per person
or Choose four (4) items at \$7.50 per person plus 18% gratuity and 6.875% 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

Choose any dessert, \$4.50 per person plus 18% Gratuity & 6.875% 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)

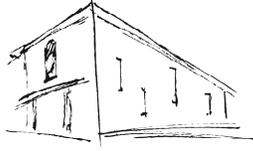
Choose any two (2) dishes for children, \$10.00 per child plus 18% Gratuity & 6.875% Tax.

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.



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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: