



# TABLE & BANTER

CATERING & EVENTS

SOCIAL  
CATERING

MENU

March 2026

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# HORS D'OEUVRES

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**Three Selections \$35 per person**  
**Five Selections \$45 per person**  
**Seven Selections \$65 per person**

## Vegetarian

**INDIVIDUAL CRUDITÉ WITH SPRING HUMMUS**

**PARMESAN CRISPS WITH FRESH GOAT CHEESE**

**HOUSE MADE ARANCINI STUFFED WITH MOZZARELLA**  
*fresh pesto or wild mushroom*

**POTATO CROQUETTES**

**VEGETABLE SAMOSAS**

**FRIED MOZZARELLA**  
*with slow cooked tomato sauce*

**MINI AVOCADO TOAST**

**CLASSIC TOMATO BRUSCHETTA**

**CROSTINI WITH EGGPLANT CAPONATA**  
**WILD RAMP & POTATO FRITTER**  
*seasonal*

**VEGETABLE PANCAKE**  
*served with sesame soy dipping sauce*

**AVOCADO TOSTADA**

**FRIED ZUCCHINI BLOSSOMS WITH BASIL AIOLI**  
*seasonal*

**FIG & GOAT CHEESE FLATBREAD**

**VIETNAMESE VEGETABLE SPRING ROLLS**

**SEASONAL QUICHE**





## Meat & Poultry

**MINI BRIOCHE GRILLED CHEESE**  
*with virginia ham*

**PETIT GROVER SLIDERS**

**SESAME TEMPURA CHICKEN**

**FRIED CHICKEN SLIDER**

**COCKTAIL CORN DOGS**

**CHICKEN TAQUITOS**

**BRAISED BEEF SHORT RIB**  
*with apple horseradish*

**PIGS IN A BLANKET**

**G&C MEATBALLS**  
*with slow cooked tomato sauce*

**FRIED CHICKEN BITES**  
*with buttermilk dressing*

**CHICKEN POPS**  
*honey buffalo or nashville hot*

## Seafood

CRISPY PHYLLO SHRIMP WITH SPICY MUSTARD

TUNA TARTAR WITH SESAME & RICE CRACKER

GRILLED SHRIMP TOSTADA

MINI CRAB CAKES WITH LEMON AIOLI

SPICY GRILLED SHRIMP WITH CRISPY BASIL

CRAB & AVOCADO TOSTADA

SPANISH GARLIC SHRIMP

CRAB & CORN FRITTER WITH OLD BAY AIOLI

COCONUT SHRIMP WITH SWEET CHILI SAUCE

SMOKED TROUT CREPE WITH APPLE & PEAR



# COLD DISPLAYS

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## **FARMER'S MARKET CRUDITÉ**

*raw & pickled seasonal vegetables with hummus & green goddess dip*  
\$15 per person

## **LOCAL FARMSTEAD CHEESES & CHARCUTERIE**

*local farmers select cheese, prosciutto, calabrian salami, & capicola served with cornichons,  
toasted almonds, & warm bread*  
\$30 per person

## **MOZZARELLA BAR**

*fresh & smoked mozzarella & burrata served with marinated vegetables,  
olives, & house made focaccia*  
\$30 per person

## **MEZZE STATION**

*hummus, tabouli, baba ghanoush, white bean dip, roasted red pepper tapenade,  
sundried tomatoes, & olives served with pita & crostini*  
\$25 per person

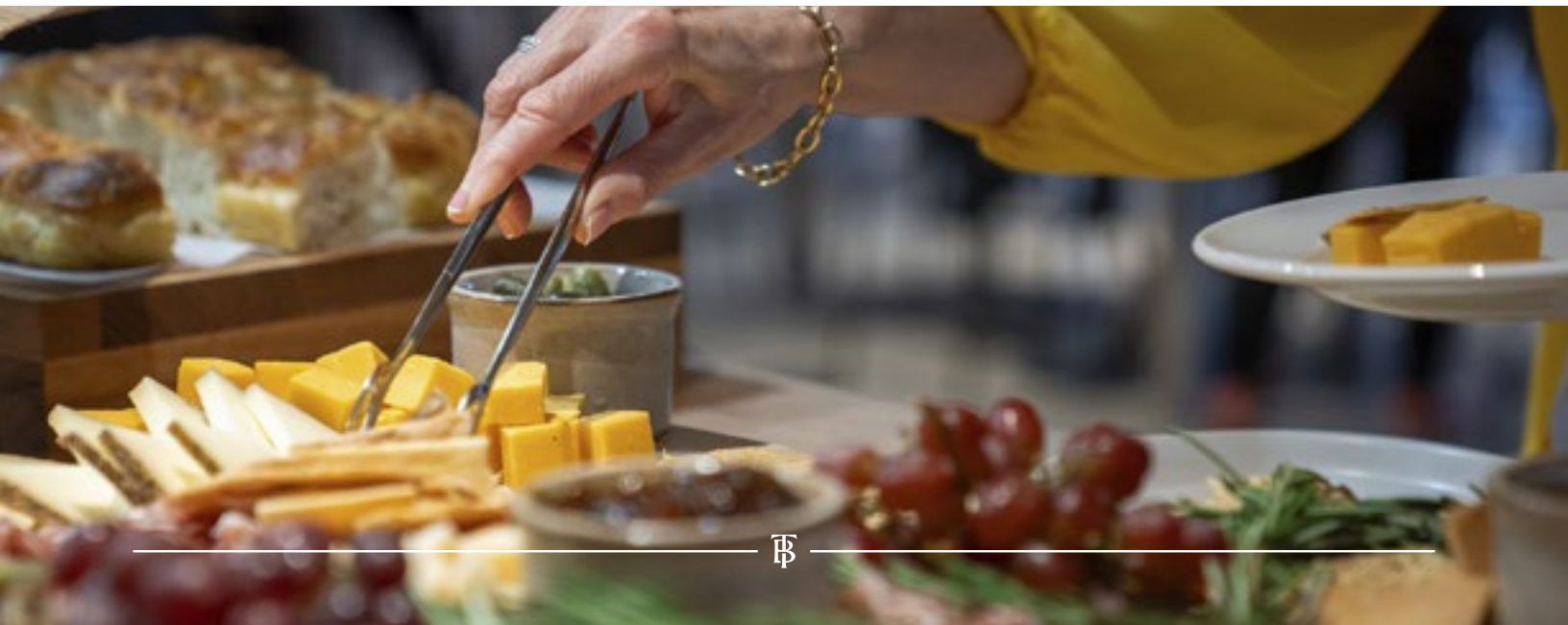
## **SPRING DIPS & CHIPS**

*spinach & artichoke dip, hummus, & spring onion dip served with tortilla,  
house potato chips, & crispy pita*  
\$20 per person

## **LUXE SEAFOOD TOWER**

*gulf shrimp, local oysters, & maine lobster served with lemon,  
champagne mignonette, & cocktail sauce*

Market Pricing



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# HOT STATIONS

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## **SOUTHERN COMFORT**

*bbq rotisserie chicken, fried shrimp with cajun remoulade, classic macaroni & cheese,  
& garlic green beans*  
\$45 per person

## **ROMAN PIZZA BAR**

*assorted roman-style pizzas served with choice of classic caesar or house salad*  
\$45 per person

## **SLIDER BAR**

*sirloin burgers, fried chicken, & pulled pork served on house baked buns with fries & sauce bar*  
\$25 per person

## **ROSA AZUL TACO BAR**

*pollo al carbon, carne asada, & chipotle shrimp with warm tortillas & mexican street corn salad  
served with chips, salsas, & guacamole*  
*includes cilantro, diced onion, & radishes for garnish*  
\$30 per person

## **ITALIA**

*rigatoni bolognese, cavatelli with slow cooked tomato sauce, fusilli with classic basil pesto*  
\$25 per person

## **KOREAN BBQ**

*beef bulgogi, spicy pork, & soy garlic chicken served with vegetable fried rice, lettuce leaves,  
& seasonal side dishes*  
\$50 per person

## **THE SMOKEHOUSE**

*texas brisket, smoked pulled pork, turkey served with cornbread, pickles, & sauces*  
\$45 per person

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10 guest minimum required

# CHEF ATTENDED STATIONS

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*\$150 fee for each attendant*

**HAND CARVED MEATS & SEAFOOD**

*includes roasted fingerling potatoes & seasonal vegetables*

\$50 per person for two selections

\$10 per person for each additional selection

***Choose 2:***

**SLOW ROASTED TURKEY**

*with classic gravy*

**WHOLE LOCAL CHICKEN**

*marinated in lemon, garlic, & fresh herbs*

**ROASTED SALMON**

*with lemon dill aioli*

**BLACK PEPPER & THYME CRUSTED BEEF TOP SIRLOIN**

*served with herb mustard sauce*

**PAT LAFRIEDA PRIME NY STEAK**

*supplemental charge*



# CUSTOMIZED BUFFET

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## PRICING

*choice of 1 salad, 2 main entrees, 1 starch side, & 1 vegetable side  
starting at \$65 per person*

## Salads

### CAESAR

*baby romaine hearts, grated parmesan,  
olive oil crumble, classic caesar dressing  
substitute baby romaine hearts for shredded kale  
& brussels sprouts upon request*

### TOASTED FARRO

*roasted broccolini, red onions, baby carrots,  
blistered cherry tomatoes, ricotta salata,  
grilled lemon dressing*

### MEXICAN CORN

*grilled corn, cherry tomatoes, cilantro, chilies,  
creamy lime dressing  
seasonal*

### HOUSE

*mixed baby lettuces, carrots, cucumbers,  
cherry tomatoes, lemon mustard dressing*

### CHICORY SALAD

*treviso, endive, frisee, arugula, fennel, parsley,  
parmesan, lemon, extra virgin olive oil*

### CHOPPED SALAD

*little gem lettuces, radicchio, red onion,  
cherry tomatoes, chickpeas, calabrian salami,  
provolone, oregano, red wine vinaigrette*

### GREEK

*persian cucumbers, tomato, red onion, kalamata olives,  
feta, fresh oregano dressing*

### SPINACH SALAD

*spinach, strawberries, toasted pecans, feta,  
balsamic vinaigrette*



# ENTREES

## Chicken & Poultry

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**BBQ ROTISSERIE CHICKEN**

**CHICKEN SHAWARMA**

**WHOLE ROASTED CHICKEN**

*marinated in lemon, garlic, & rosemary*

**ROASTED LONG ISLAND DUCK BREAST**

*with black pepper & coriander  
supplemental charge*

**SIGNATURE FRIED CHICKEN**



## Beef

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**WHOLE ROASTED BEEF TENDERLOIN**

*supplemental charge*

**STRIP STEAK AU POIVRE**

*supplemental charge*

**PAN ROASTED PRIME RIBEYE**

*basted in brown butter & thyme  
supplemental charge*

**GRILLED SKIRT STEAK**

*with chimichurri*

**BRAISED SHORT RIB**

# Pork & Lamb

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**ROASTED PORK SHOULDER**

*smoked & slow cooked served with mopping sauce*

**DIJON & HERB CRUSTED RACK OF LAMB**

*supplemental charge*

**HOISIN-GLAZED VIETNAMESE PORK CHOPS**

*with cucumber salad*

**BACON WRAPPED PORK TENDERLOIN**

**CALABRIAN GRILLED PORK RIBS**

# Seafood

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**MISO SALMON**

**GRILLED BRANZINO**

*taggiasca olives, lemon, oregano*

**SALMON AL PASTOR**

*with grilled pineapple*

**SHRIMP ETOUFFEE**

*onions, red peppers, tomato, cajun spice*

**LEMON SOLE OR FLOUNDER**

*brown butter, capers, balsamic*

**FRIED SNAPPER**

*with mango salsa*

*\*supplemental charge*





# Vegetarian

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## BLACK BEAN ENCHILADAS

## VEGETABLE LASAGNETTA

*oven baked layers of potato, zucchini, tomato, passata, & parmesan*

## WILD MUSHROOM RISOTTO

## VEGETABLE THAI CURRY

*roasted mushrooms, brussels sprouts, bok choy, tofu, cilantro*

# Pasta

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## RIGATONI BOLOGNESE

## PENNE POMODORO

## ORECCHIETTE

*with broccoli rabe & italian sausage*

## RIGATONI AL PESTO

*blistered cherry tomatoes, burrata*

## SPICY VODKA RIGATONI

## RICOTTA CAVATELLI

*with cherry tomatoes, basil, & parmesan*

## PENNE CON AGLIO E OLIO

*garlic & olive oil*



# Sides

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## STARCHES

**ROSEMARY YUKON GOLD POTATOES**

**MASHED POTATOES WITH CHIVES**

**HOUSE MADE FRIES**

**SPANISH RICE**

**ROASTED CHILI LIME SWEET POTATOES**

**OVEN ROASTED POTATOES WITH BUTTER & HERBS**

**ISRAELI COUS COUS**

*with roasted red onion & corn*

**GRILLED CORN & COUS COUS**

cherry tomatoes, red onion, mint, parsley,  
*lemon, olive oil*

**MAC & CHEESE**

**QUINOA TABBOULI**

**BLACK BEANS & RICE**

**POTATO GRATIN**

**FRIED SWEET PLAINAINS**

## VEGETABLES

**SEASONAL VEGETABLES WITH LEMON ZEST**

**GRILLED BROCCOLINI**

*garlic, chili, cherry tomatoes*

**GRILLED MEXICAN CORN**

**SAUTEED BABY SPINACH WITH GARLIC**

**GREEN BEANS WITH BROWN BUTTER**

**BABY BOK CHOY**

*sesame seeds & spring garlic*

**WILD MUSHROOMS WITH PEARL ONION**

**CRISPY BRUSSELS SPROUTS**

# Terms of Service

## **Pricing**

Prices are subject to change without notice, depending on availability & current market pricing.

## **Food Policy**

No outside food or beverages are allowed except specialty desserts from a licensed catering company or baker. A cake-cutting fee of \$2 per guest applies.

## **Staffing**

A chef attendant fee of \$150 applies for each chef action station.

One server is required for every 25 guests. One bartender is required for every 50 guests. Staffing minimums are subject to change depending on service requirements.

We reserve the right by law to refuse or cease alcoholic beverage service to any guest deemed to be intoxicated. All guests are subject to show legal identification of age.

## **Guest Count**

It is the sole responsibility of the customer to provide the guaranteed number of attendees 5 days prior to the function. Failure to submit a final guarantee by the required time will result in the expected number shown on the contract being used as the final guarantee. This is the minimum number for which charges will be made regardless of attendance.

## **Cancellation Policy**

If the function is cancelled, the deposit will be refunded in full if Connell Foundation Food Group receives written notice at least 15 days prior to the function. If cancellation is received less than 15 days prior to the event, the client will be assessed a charge of 20% of the anticipated revenue for that function.

## **Administrative Fee**

All charges are subject to an 18% administrative fee.

## **Taxes**

All menu items are subject to a 6.625% New Jersey State Sales Tax. If exempt, a tax exemption certificate is required.

## **Media Release**

Please be aware that by attending this event, you & your guests consent to your likeness being used, without compensation, in photo or video footage captured onsite. The Park, Round Table Studios, and Table & Banter Events reserves the right to use all media for future publicity.

