



Banquet Menu

85 Church Street
New Brunswick, NJ
08901
(732) 247-8585
www.steakhouse85.com



Our Banquet Packet includes different menu options that we offer, as well as our large party policies. We appreciate your patronage of our establishment and are looking forward to working with you on this event. In order to secure your reservation, we kindly ask that you review the following pages and provide us with a credit card number, a signature and then fax the Large Party Planner sheet back to us in order to secure the date.

Our Fax number is: (732) 246-8592

Thank you very much.

Sincerely,

Steakhouse 85

Large Party Planner Guidelines

(Parties of 10-100 people)

- When making a private party reservation, a credit card number and a signature must be obtained to hold the reservation. We will fax over a Large Party Reservation Sheet which will have all pertinent information and we ask that you sign it and fax it back to us for our records to (732) 246-8592.
- A guarantee must be given 1 week prior to your event. If at any time the number of attendees changes, you may contact Steakhouse 85 a day prior to your event. Do note, when providing the final head count a day prior to your event – you will be responsible for that number.
- The guaranteed minimum cover count is 4 people less than your final confirmed party size. In the event that not all of your guests attend the party, you will be charged the guarantee minimum cover count number.
- We have two private dining rooms
 - Atrium accommodates 18 people max
 - NJ Room accommodates 85 people max
- The “no show – no call” fee policy:
 - We are very happy to take any large party reservations and will work to accommodate your needs as best as possible.
 - In order to properly staff and set-up for large parties we will need to be as accurate as possible with the number of guests attending and the time they will be arriving.
 - We require that any changes in the reservation guest count or time of arrival be brought to our attention at least 48 hours in advance.
 - If a reservation is cancelled less than 48 hours a \$250 penalty will be applied.
 - If a group does not show up on time or call with a time-change, all reservations will be held for 15 minutes after the scheduled time and then the table will be broken up and the reservation will be lost. If there is a “No Show” for a group of 10 or more, the credit card will be charged a fee of \$250.

**If there are any other questions or concerns, please do not hesitate to contact us.
(732) 247 - 8585**

Price Point Menu #1

-Starters- (choice of)

Caesar Salad

With anchovies and parmesan croutons

Lobster Bisque

Kicked up with Remy XO

Mixed Greens Salad

Tomatoes, cucumbers, balsamic vinaigrette

-Entrees- (choice of)

Filet Mignon 8 oz

Classic, center cut, Angus tenderloin

Roasted Chicken Breast

Roasted eggplant ratatouille, tomato jus

16 oz Free Range Pork Chop

From Leidy's of Lancaster

Herb Crusted Chatham Cod

Over wilted spinach, lemon thyme beurre blanc

Vegetable Risotto

Roasted tomatoes, asparagus and wild mushrooms

Choice of **Two Sides** served family style

-Desserts- (choice of)

Ice Cream or Sorbet

Crème Brulee

Caramel Apple Tart

\$55 Per Person + 7% tax + 20% gratuity

Price Point Menu #2

-Starters- (choice of)

Baby Spinach Salad

Warm Vidalia vinaigrette, bacon, hard boiled eggs

Warm Mozzarella

Wrapped in prosciutto, roasted tomatoes

Lobster Bisque

Kicked up with Remy XO

-Entrees- (choice of)

Filet Mignon 8 oz

Classic, center cut, Angus tenderloin

Dry Aged Strip Steak 16 oz

Center cut strip, aged 28 days and hand cut

Jumbo Lump Crab Cakes

Broiled and served with ginger slaw and dijonaise

Roasted Chicken Breast

Roasted eggplant ratatouille, tomato jus

Vegetable Risotto

Roasted tomatoes, asparagus and wild mushrooms

Choice of **Two Sides** served family style

-Desserts- (choice of)

Ice Cream or Sorbet

Crème Brulee

Caramel Apple Tart

\$65 Per Person + 7% tax + 20% gratuity

Price Point Menu #3

-Starters-
(choice of)

Shrimp Cocktail

Served on ice, with horseradish cocktail

Yellowfin Tuna Tartare

Honey, soy, scallion, ginger and roasted sesame

Roasted Beets and Goat Cheese

Baby arugula, toasted pine nuts, red wine vinaigrette

Lobster Bisque

Kicked up with Remy XO

-Entrees-
(choice of)

Filet Mignon 8 oz

Classic, center cut, Angus tenderloin

Dry Aged Strip Steak 16 oz

Center cut strip, aged 28 days and hand cut

Jumbo Lump Crab Cakes

Broiled and served with ginger slaw and dijonaise

Twin Cold Water Lobster Tails

Twin 6 oz South African cold water tails, drawn butter

Roasted Chicken Breast

Roasted eggplant ratatouille, tomato jus

Choice of **Two Sides** served family style

-Desserts-
(choice of)

Ice Cream or Sorbet

Crème Brulee

Caramel Apple Tart

\$75 Per Person + 7% tax + 20% gratuity

Price Point Menu #4

-Starters- (choice of)

Applewood Smoked Bacon

Thick cut and glazed with brown sugar

Chipotle Orange Scallops

Day boat sea scallops, pan seared and glazed

Jumbo Lump Crab Martini

Baby greens, lemon vodka, horseradish cocktail

Iceberg Wedge

Blue cheese, tomatoes, bacon

-Entrees- (choice of)

Filet Mignon 8 oz

Classic, center cut, Angus tenderloin

Dry Aged Strip Steak 16 oz

Center cut strip, aged 28 days and hand cut

Classic Surf & Turf

A 8 oz filet mignon, paired with a 6 oz cold water lobster tail

Crab Stuffed Shrimp

Broiled and draped with a lemon beurre blanc

Roasted Chicken Breast

Roasted eggplant ratatouille, tomato jus

Choice of **Two Sides** served family style

-Desserts- (choice of)

Ice Cream or Sorbet

Crème Brulee

Caramel Apple Tart

\$85 Per Person + 7% tax + 20% gratuity

Luncheon \$27 Per Person

(rates may apply to open on Saturday and Sunday)

-Starters-

(choice of)

Caesar Salad

With anchovies and parmesan croutons

Mixed Greens Salad

Tomatoes, cucumbers, balsamic vinaigrette

-Entrees-

(choice of)

Braised Short Rib Sandwich

White cheddar, horseradish sauce, crispy onions, fries

Grilled Chicken Penne

Sauteed with roasted tomatoes, wild mushrooms, olive oil and basil,
topped with grilled chicken

Herb Crusted Chatham Cod

Over wilted spinach, lemon thyme buerre blanc

Vegetable Risotto

Roasted tomatoes, asparagus and wild mushrooms

-Dessert-

Assorted Pastries

Coffee, Tea, Soft Drinks are included

\$27 Per Person + 7% tax + 20% gratuity

Luncheon \$39 Per Person

(rates may apply to open on Saturday and Sunday)

-Starters-

(choice of)

Lobster Bisque

Kicked up with Remy XO

Caesar Salad

With anchovies and parmesan croutons

Warm Fresh Mozzarella

Wrapped in prosciutto, roasted tomatoes

-Entrees-

(choice of)

Sirloin Steak 6 oz

Classic, center cut, Angus sirloin

Pan Roasted Chicken Breast

Roasted eggplant ratatouille, tomato jus

Pan Seared Salmon

Roasted asparagus, lemon beurre blanc

Crab Cake & Salad

Jumbo lump crab, seasonal market salad

Vegetable Risotto

Roasted tomatoes, asparagus and wild mushrooms

Choice of **Two Sides** served family style

-Dessert-

Assorted Pastries

Coffee, Tea, Soft Drinks are included

\$39 Per Person + 7% tax + 20% gratuity

Family Style Side Dish Choices

Yukon Gold Mash Scalloped Potatoes Mac & Cheese
Shoestring Fries Steak Cut Fries Sweet Potato Casserole
Vidalia Onion Rings Sautéed Mushrooms Sautéed Broccoli
Creamed Spinach Broccoli au Gratin Sautéed Asparagus
Lobster Mac & Cheese (\$12 ea) Lobster Risotto (\$12 ea)
Truffled Tater Tots (\$5 ea)

The Little Ones

(children 12 and under, includes ice cream & soft drinks)

-Entrees-

(choice of)

Chicken Tenders & Fries Pasta Marinara / Butter
Burger & Fries Mac & Cheese Sirloin Tips & Fries

\$13 Per Person + 7% tax + 20% gratuity

-Optional Dessert Add Ons-

Ice Cream Sundae Bar

Chocolate, Vanilla, Strawberry Ice Cream

Whipped Cream Chocolate Sauce Cherries Fresh Berries
Peanuts Caramel Sauce Wet Walnuts Candy Pieces

\$5.00 per person additional

Hors d' oeuvre Selections

Fresh Vegetable Crudité	\$5.00 per Person
Imported & Domestic Cheese Platter	\$7.00 per Person
Antipasti (assorted cured meats & salumi)	\$9.00 per Person
Shrimp Cocktail	\$39.00 per Dozen
Tuna Tartare on Crispy Guafrette	\$26.00 per Dozen
Portabella Parmesan Puff	\$26.00 per Dozen
Mini French Onion Soup Boule	\$30.00 per Dozen
Crispy Vegetable Spring Rolls	\$24.00 per Dozen
Parmesan Risotto Croquettes	\$24.00 per Dozen
Mini Lump Crab Cakes	\$34.00 per Dozen
Grilled Filet Mignon Kebobs	\$28.00 per Dozen
Mini Lobster Bisque Boule	\$36.00 per Dozen
Potato & White Truffle Croquette	\$24.00 per Dozen
Tempura Shrimp & Sweet Chili Glaze	\$30.00 per Dozen
Scallops wrapped in Bacon	\$28.00 per Dozen
Grilled Lollipop Lamb Chops & Mint Béarnaise	\$48.00 per Dozen

Towers of Seafood

Two Tier Tower \$75

1 pound dungeoness crab
 8 green lip mussels
 6 shrimp cocktail
 8 assorted oysters
 6 clams on the half shell

Grand Tower \$125

2 pounds dungeoness crab
 16 green lip mussels
 12 shrimp cocktail
 16 assorted oysters
 12 clams on the half shell

Cake Information

Cake Size	Serves	Price	**Additional Charge
			(up-charge for fresh strawberry or banana)
7" Round	6-8 People	\$42.00	\$5.00
8" Round	10-12 People	\$48.00	\$6.00
10" Round	16-18 People	\$65.00	\$7.00
12" Round	22-24 People	\$85.00	\$8.00
12" Square	40-42 People	\$95.00	\$10.00
½ Sheet	50 People	\$125.00	\$14.00
¾ Sheet	75 People	\$175.00	\$18.00
Full Sheet	100 People	\$250.00	\$22.00

Sponge: Vanilla / Chocolate / Red Velvet / Carrot

Fillings (choice of 2)

Toppings/ Icing

Cannoli

Whipped Cream

Vanilla or Chocolate Custard

Buttercream (vanilla or chocolate)

Chocolate Fudge

Mocha

Chocolate Mousse

Bavarian Cream

Strawberry

Raspberry

Pineapple

Cherry

Lemon

Mocha

Blueberry

Wines by the Bottle

- **\$25-\$30 White:**

White Zinfandel
Riesling
Pinot Grigio
Chardonnay

- **\$25-\$30 Red:**

Montepulciano D' Abruzzo
Merlot
Malbec
Cabernet Sauvignon
Pinot Noir
Garnacha

- **\$35-\$40 White:**

Pinot Grigio
Riesling



- **\$35-\$40 Red:**

Pinot Noir
Merlot

- **\$45-\$50 White:**

Chardonnay
Sauvignon Blanc

- **\$45-\$50 Red:**

Cabernet
Red Zinfandel
Malbec

- **\$50 and up:**

Please ask for our full wine list.

-Audio Visual Needs-

LCD Projector <i>Compatible hook up to a DVD, VCR or laptop (stereo sound not included)</i>	\$250.00
AV Tripod Screen	\$75.00
TV Screen (ATR Private Dining Room Only)	\$200.00
Fully Charged & Compatible Laptop	\$50.00
Wired Microphone	\$50.00
Powered Speaker & Stand	\$125.00
Flip Chart, Easel & Marker	\$50.00

A \$60 Delivery/Setup/Strike down fee is added to the total amount any audiovisual order, not including AV Screen or LCD Projector



Large Party Planner

Date of Event: _____ Number in Party: _____
Time of Event: _____ Contact Person: _____
Phone Number: _____ E-mail: _____
Address: _____

Credit Card Information

Name on Card: _____
Card Number: _____
Exp. Date: _____
Type of Card: _____
Necessary Details: _____

