



Robertsville Banquet Center

by Mayer Catering

Banquets

Event Coordinator

Melanie Zahn
Melanie@mayercatering.com

(732) 591-8454

By Appointment Only

www.RobertsvilleBanquetCenter.com

Accommodations

All Events are Four Hours Unless Otherwise Noted

Minimum Guarantee of 50 Adults

Maximum 115 Guests

\$500 Non-Refundable Deposit Required
This Deposit is Held as Security Until Post Event

For All Teen Parties a Safety Officer is Required at \$225

Cash, Personal Check to Mayer Catering or
Visa/MasterCard Accepted for Deposit Only
All Deposits are Non-Refundable

“Three Generations in Fine Catering”

Buffet Reception

Buffet

Your choice of Three from Salad, Vegetable and Starch Selections
And Four Hot Entrees from our Extensive Menu
(Please see our Gourmet Selections Menu on page 10 for
over 80 different menu choices)

Accompanied with New York Bakery Fresh Rolls and Butter

Dessert

Personalized Occasion Cake Baked and Decorated by
Cake Designer on Premise
See All Cake and Filling Options along with other
Exciting Dessert Options on Page 9

Beverages

Assorted Soft Drinks

Caffeinated and Decaffeinated Coffee & Tea
Locally Roasted Columbian Beans
Freshly Ground & Brewed on Premise

BYO Option

Client May Supply Beer, Wine & Liquor
Bartender Required add \$150
Bar Setups with Fruit, Juices & Mixers add \$3 pp

All of our events include choice of colored overlay & napkins, Elegantware,
framed table numbers, and seating cards

\$28 per person

Children 10 and under \$18 pp
Saturday Evening Receptions (add \$2)
\$400 Room Rental Fee

All Prices Subject to 20% Service Charge and NJ Sales Tax

Brunch Reception

Start time between 10:30 am and 12:30 pm

To Include

Sliced Fruit Display
Assorted Muffins & Danish
Chefs Special Rotini Salad
Choice of Tossed Garden or Classic Caesar Salad

Plain & Western Style Scrambled Eggs
Crisp Spinach Pie
Breakfast Wraps
Homefries
Bacon Strips & Sausage Links
Belgium Waffles

Three Hot Lunch Entrees from our Extensive Menu

(Please see our Gourmet Selections Menu on page 10 for over 80 different menu choices)

Dessert

Personalized Occasion Cake Baked and Decorated by Cake Designer on Premise
See All Cake and Filling Options along with other Exciting Dessert Options on Page 9

Beverages

Assorted Soft Drinks

Caffeinated and Decaffeinated Coffee & Tea
Locally Roasted Columbian Beans
Freshly Ground & Brewed on Premise

BYO Option

Client May Supply Beer, Wine & Liquor
Bartender Required add \$150
Bar Setups with Fruit, Juices & Mixers add \$3 pp
Beverage Fountain Rental add \$60

All of our events include choice of colored overlay & napkins,
Elegantware, framed table numbers, and seating cards

\$29 per person

Children 10 and under \$18 pp
\$400 Room Rental Fee

Brunch Add Ons

Omelet Station add \$8pp Carving Station add \$8pp

All Prices Subject to 20% Service Charge and NJ Sales Tax

Robertsville Classic Sweet 16

Upon Arrival:

Tortilla Chips with Salsa & Pita Chips with Spinach Dip

Buffet

Choice of Tossed Garden or Classic Caesar Salad

Four Hot Selections to Include your

Choice of Three Hot Entrees & One Vegetable/Starch from our Extensive Menu

(Please see our Gourmet Selections Menu on page 10

for over 80 different menu choices)

Accompanied with New York Bakery Fresh Rolls and Butter

Dessert

Custom Three Tiered Cake or Gourmet Cupcake Tower

See All Cake and Filling Options along with other Exciting Dessert Options on Page 9

Ceremonial wooden arch and white candles included

Beverages

Coffee, Tea, Assorted Soft Drinks

BYO Option

Client May Supply Beer, Wine & Liquor

Bartender Required add \$150

Bar Setups with Fruit, Juices & Mixers add \$3 pp

Sweet 16 Packages include choice of linen overlay and napkin color,
Elegantware, framed table numbers, and place cards

\$30 per person

Children 10 and under \$18 pp

Saturday Evening Receptions (add \$2pp)

\$400 Room Rental Fee

Safety officer is required at \$225

All Prices Subject to 20% Service Charge and NJ Sales Tax

Robertsville Royal Sweet 16

Upon Arrival:

Tortilla Chips with Salsa & Pita Chips with Spinach Dip
International Cheese Display with Crackers & Fresh Fruit Display

Buffet

Choice of Tossed Garden or Classic Caesar Salad
Four Hot Selections to Include your
Choice of Three Hot Entrees & One Vegetable/Starch from our Extensive Menu
(Please see our Gourmet Selections Menu on page 10 for over 80 different menu choices)
Accompanied with New York Bakery Fresh Rolls and Butter

Station

Choice of One: Chicken Tenders & Fries, Hot Dog Cart, Sliders & Fries, or Nacho Mini Taco

Dessert

Custom Three Tiered Cake or Gourmet Cupcake Tower
See All Cake and Filling Options along with other Exciting Dessert Options on Page 9
Ceremonial wooden arch and white candles included

and

Ice Cream Sundae Bar

Beverages:

Coffee, Tea, Assorted Soft Drinks

BYO Option

Client May Supply Beer, Wine & Liquor

Bartender Required add \$150

Bar Setups with Fruit, Juices & Mixers add \$3 pp

Sweet 16 Packages include choice of linen overlay and napkin color,
Elegantware, framed table numbers, and place cards

\$37 per person

Children 10 and under \$18 pp

Saturday Evening Receptions (add \$2 pp)

\$400 Room Rental Fee

Safety officer is required at \$225

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Reception Enhancements

Cold Displays

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| International Cheese Board (75 each) | Tomato & Fresh Mozzarella Display (75 each) |
| Crisp Vegetable Crudite with Dip (60 each) | Fresh Fruit Display (60 each) |
| Antipasto Meat Display (90 each) | Chips, Salsa & Spinach Dip (50 each) |
| Shrimp Cocktail Platter (150 each) | Fire Roasted Red Pepper Hummus with Seasoned Pita Chips (50 each) |
| Fresh Bruschetta with Toasted Baguette (50 each) | |

Cocktail Hour Packages

Passed Hors d'oeuvres (choose 8)

\$8 per person

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|-------------------------------------|-------------------------|--------------------------|
| Scallops Wrapped in Bacon | Scallion Beef | Edamame Dumpling |
| Blood Mary Shrimp Shooters | Beef Empanada | Potato Pancakes with Lox |
| Sesame Chicken Skewers | Maryland Crab Cakes | Pulled Pork Tostado |
| Jerk Fried Chicken Strips | Franks in Puff Pastry | Mac & Cheese Cups |
| Mini Grilled Cheese with Tomato Jam | Crispy Coconut Shrimp | Seared Ahi Tuna |
| | Beer Battered Asparagus | |

Fresh Bruschetta

Gourmet Chafing Dishes (choose 3)

\$8 per person

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| Sausage & Peppers | Shells with Baby Shrimp & Broccoli Scampi | Eggplant Rollatini |
| Swedish Meatballs | Mac & Cheese | Kielbasa & Kraut |
| Penne with Vodka Sauce & Sundried Tomatoes | Chicken Tenders | Stuffed Cabbage |
| Tortellini Alfredo | New Zealand Mussels | Pierogies with Onions & Sour Cream |
| Chicken Marsala | Marinara or Parsley Garlic | |

Attended Station

Each Station \$8 per person

Mac & Cheese Station

Warm Melted Cheddar & Pepperjack Mac & Cheese with Toasted Panko Crumbs, Crispy Bacon & Scallions

Pasta Station (choose 2)

Fettuccini Alfredo, Penne with Vodka Sauce, Bowtie Pesto, Penne Carbonara, Rigatoni Bolognese, Angel Hair Broccoli Scampi, or Linguini Marinara
Served with Freshly Ground Pecorino Romano Cheese

Carving Station (choose 2)

Fresh Roasted Turkey, Smoked Bone-In Virginia Ham, Roasted Stuffed Pork Loin, New Orleans Style London Broil, Corned Beef, Roast Leg of Lamb, Chateaubriand (add \$4pp)

Add Two Cocktail Hour Packages and Receive an Additional 30 Minutes

All Prices Subject to 20% Service Charge and NJ Sales Tax

Buffet Reception Additions

Enhance your buffet with one or more of our exciting upgrades!

Gourmet Chicken Tender & French Fry Station

Add \$4 per person

Freshly Prepared Chicken Tenders with Ketchup, Honey Mustard, BBQ, Buffalo Sauce & Thai Chili Sauces and French Fries

Hot Dog Cart

Add \$4 per person

Stadium Style Hot Dogs Served from an Authentic Tabletop Stand with Umbrella with French Fries

All-American fix-ins including Sauerkraut, BBQ Onions, Chili, Ketchup & Mustard

Nacho and Mini Taco Station

Add \$4 per person

Baked Nachos Supreme, Mini Tacos, & Tostitos® Chips with Melted Cheddar Cheese, Guacamole, Sour Cream, & Salsa

Sliders & French Fry Station

Add \$5 per person

Mini Hamburgers with Cheese, Pickles, Sautéed Onions, Ketchup & Lightly Seasoned Fries

Mac & Cheese Station

Add \$4 per person

Warm Melted Cheddar & Pepperjack Mac & Cheese with Toasted Panko Crumbs, Crispy Bacon & Scallions

Pasta Station

(Attended Station)

Add \$8 per person

(Choose Two)

Fettuccini Alfredo, Penne Pasta with Vodka Sauce, Bowtie Carbonara, Angel Hair Broccoli Scampi,

or Linguini Marinara Served with Freshly Ground Pecorino Romano Cheese

Carving Station

(Attended Station)

Add \$9 per Person

(Choose Two)

Fresh Roasted Turkey, Smoked Bone-In Virginia Ham, Roasted Stuffed Pork Loin, New Orleans Style London Broil, Corned Beef, Roast Leg of Lamb, Prime Rib (add 3), or Chateaubriand (add 4)

Event Additions

Additional Hour Upon Booking Only

Add \$6pp

Attended Coat Check

Add \$60

All Prices Subject to 20% Service Charge and NJ Sales Tax

Dessert Selections

Viennese Plates

\$5.50 per person

A variety of desserts to include Cannoli, Chocolate Covered Strawberries, Cake Pops, Mini Cupcakes, Eclairs, Cream Puffs, Mini Cheesecake, Gourmet Cookies and More
Served with Dessert to Each Table

Ice Cream Sundae

\$5.50 per person

Vanilla, Chocolate, & Strawberry Ice Cream, Hot Fudge, Whipped Cream, Cherries,
Assorted Toppings & Candy
Warm Chocolate Brownie (add 1)

Waffle & Ice Cream Station

\$6.50 per person

Hot Belgium Waffle Served With Vanilla, Chocolate, Strawberry, & Butter Pecan Ice Cream
Toppings to include Warm Maple Syrup, Blueberry Compote, Macerated Strawberries, Sliced Banana,
Hot Fudge, Walnuts, Dolce de Leche, Bacon & Whipped Cream

Dessert Table

\$9 per person

Chocolate Dipped Strawberries, Chocolate Mousse Cake, Carrot Cake, Cheese Cake,
Miniature Pastries, Mousse Parfaits, Italian Cookies & Seasonal Fruit Display

Italian Cookie Plates

\$16 per table

One Pound Assorted Italian Cookies
Served to Each Table

Gourmet Cookie Plates

\$16 per table

One Pound Assorted Chocolate Chip, White Chocolate Macadamia Nut & Oatmeal Raisin
Served to Each Table

Personalized Occasion Cake Options

Topping

Buttercream

Choice of Cake

Yellow, Chocolate, White or Red Velvet

Choice of Filling

Chocolate Mousse, Cream Cheese, Cannoli,
Bavarian Cream with Fresh Strawberry or Banana, Peanut Butter, Strawberry, Cherry, Pineapple,
Lemon, Banana, Pistachio, Vanilla or Chocolate Pudding, or Strawberry Mousse
Serve with Scoop of Vanilla Ice Cream or Chocolate Dipped Strawberry (add \$2pp)

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Gourmet Entrée Selections

Chicken

Fried Chicken
BBQ Chicken
Maple Garlic Chicken with Potatoes
Seasoned Roasted Chicken

Stir Fry Chicken with Rice Pilaf
Chicken Divan
Chicken Murphy
Chicken Marsala
Champagne Chicken
Chicken Parmigiana

Chicken Francaise
Chicken Cordon Bleu
Chicken Tenders
Chicken St. Clement
Chicken Saltimboucca

Pasta & Eggplant

Stuffed Shells with Mozzarella
Baked Lasagna or Ziti
Penne Pasta with Vodka Sauce
Tortellini Alfredo
Mac & Cheese

Cavatelli Primavera Alfredo
Fettuccini Carbonara
Bowtie Pasta with Crushed Tomato, Onions & Prosciutto
Penne Bolognese

Penne with Basil Cream Sauce & Pancetta
Penne with Broccoli & Sausage
Pierogies with Onions
Eggplant Rollatini
Eggplant Parmigiana

Beef, Pork & Veal

Sausage & Peppers
Kielbasa & Sauerkraut
Stuffed Cabbage
Italian Meatballs
Swedish Meatballs
Pork Cutlet Milanese
BBQ St. Louis Ribs

Pulled Pork
Steak & Peppers (add 1)
Steak Murphy (add 1)
Beef Stroganoff w Egg Noodles (add 1)
Stir Fry Beef with Rice Pilaf (add 1)
Steak w Mushrooms & Onions (add 1)
Beef Bourguignon with Julienne Carrots & Pearl Onions (add 1)

Teriyaki Steak Kabobs (add 1)
Fajita Steak with Rice (add 1)
Beef Barbacoa with Rice
Veal Saltimboucca (add 2)
Veal Parmigiana (add 2)
Veal Francaise (add 2)

Seafood

New Zealand Mussels with Marinara or Parsley Garlic Sauce
Shells, Baby Shrimp & Broccoli Scampi
Panko Crusted Tilapia (add 1)
Seafood Newburg w Rice Pilaf (add 1)
Shrimp Ravioli w Vodka Sauce (add 1)

Fresh Boston Baked Scrod (add 1)
Shrimp Scampi over Rice (add 1)
Shrimp Francaise (add 1)
Shrimp Louisiana (add 1)
Stir Fry Shrimp w Rice Pilaf (add 1)
Popcorn Shrimp (add 2)

Shrimp Parmigiana (add 2)
Fresh Broiled Salmon (add 2)
Flounder Virginia (add 2)

Vegetable & Starch

Green Beans Almondine
Honey Basil Carrots
Roasted Vegetables
Rice Pilaf or Wild Rice

Julienne Vegetables
Broccoli, Carrot, Cauliflower Medley
Broccoli Sauté or Zucchini
Roasted New Potatoes
French Fries

Sweet Potato Fries
Stuffed Baby Bliss Potatoes
Garlic Mashed Potatoes
Loaded Mashed Potatoes

Salads

Classic Caesar Salad
Red Bliss Potato Salad
Macaroni Salad
Cole Slaw
Tossed Garden Salad

Fresh Spring Mix
Spinach, Apple, Walnut Salad
Spinach Salad with Mushrooms & Cherry Tomatoes
Spinach & Shell Pasta Salad

Chef's Special Rotini Pasta Salad
Oriental Green Bean Salad
Tortellini Primavera with Vinaigrette
Tomato & Mozzarella (add 1)

Additional Entrees Add \$2 per person

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