



The Grand Hotel

CAPE MAY



2011 BANQUET AND CATERING MENUS

Prices are per person unless otherwise noted
Food and Beverage is subject to a 20% service charge & 7% Sales Tax

609.884.5611

OCEANFRONT AT 1045 BEACH AVENUE · CAPE MAY · NJ · 08204

www.grandhotelcapemay.com

CONTINENTAL

Standard

sliced fresh fruit, an assortment of bagels, muffins and danish accompanied by sweet butter, cream cheese, preserves and marmalades, chilled fruit juices, fresh brewed coffee, pekoe and herbal teas

Enhancement

everything included in the standard continental breakfast with the addition of assorted cold cereals & hot oatmeal with brown sugar

PLATED

All Breakfasts are served with orange juice, assorted muffins and breakfast breads, sweet butter, preserves and marmalades, coffee and hot teas.

Omelet Breakfast

eggs with mushrooms, red and green peppers, country ham and cheddar cheese served with bacon, sausage and sauteed breakfast potatoes

American Plate

fluffy scrambled eggs, sauteed breakfast potatoes, bacon and country link sausage

The Flapjack

fluffy pancakes with maple syrup and whipped sweet butter. choice of bacon, ham, or sausage

Old Fashioned Breakfast

pancakes, scrambled eggs, sauteed breakfast potatoes, bacon and country link sausage

French Connection

fresh fruit compote, french toast served with maple syrup, country sausage and sauteed breakfast potatoes

BUFFETS

A minimum of 50 guests is required for buffet service. Buffets are designed for a maximum duration of 2 hours. (additional fee applies to parties of less than 50)

Great Start Buffet

selection of chilled fruit juices
fresh fruit assortment
assorted cold cereals
hot oatmeal with brown sugar
classic scrambled eggs
bacon or sausage
sauteed breakfast potatoes
french toast or pancakes
assorted muffins
danish
bagels with cream cheese
sweet butter and preserves
coffee pekoe and herbal tea

Grand Breakfast Buffet

selection of chilled fruit juices
sliced fresh fruit
assorted cold cereals
assortment of muffins & danish
bagels with cream cheese
sweet butter and preserves
hot oatmeal with brown sugar
french toast and pancakes
sauteed breakfast potatoes
classic scrambled eggs
cream chipped beef with fresh baked
buttermilk biscuits
country bacon and sausage
cheese blintz with fruit topping
quiche du jour
coffee, pekoe and herbal tea

Buffet Enhancements

yogurt with granola

farm fresh omelet station including shredded cheddar cheese, tomatoes, sauteed mushrooms, sauteed spinach, red and green peppers, diced ham and bacon cooked to order

belgium waffle station with chef prepared waffles, warm maple syrup, whipped cream, sweet butter, and powdered sugar

lox and freshly baked bagels served with smoked salmon, dill cream cheese, tomato hard boiled eggs, capers and red onions

BRUNCH

A minimum of 50 guests is required for buffet service (additional fee applies to parties of less than 50)

Brunch Buffet

selection of chilled fruit juice
assorted muffins and danish
bagels & breakfast breads with sweet butter, cream cheese & preserves
fresh fruit display
tossed green garden salad with chef's choice of dressings
french toast with warm syrup
classic scrambled eggs
crispy bacon
country link sausage
sauteed breakfast potatoes
penne with marinara and ala vodka sauces

Buffet Entrees (choose two)

jumbo lump crab cakes
filet of salmon topped with dill sauce
seafood newburg with rice
wild mushroom ravioli in a light blush sauce
roast pork tenderloin with garlic & rosemary
chicken marsala or francaise
london broil with new orleans bordelaise sauce

Choice of Vegetable & Starch

(choose two)
wild rice pilaf
garlic mashed potatoes
roasted potatoes
glazed carrots
vegetable medly

Enhancements

Additional Entrees: Choose from the list

omelet station: made with whole eggs or egg whites including assorted domestic cheeses, diced ham, chopped spinach, tomatoes, onions, red & green peppers and sliced mushrooms

carving stations accompanied by mini rolls and chef's selection of sauces
choose one: roast turkey, virginia baked ham, roast top round of beef

smoked salmon tray accompanied by baby greens, marinated onions, capers, chopped eggs, asparagus, avocado, cucumber, dill, and lemon chive creme fresh sauce, bread and crackers

bloody marys and mimosas



HOT LUNCH SELECTIONS

All selections served with choice of soup or salad, chef's choice of vegetable, Rolls & Butter, Coffee and Tea

"Free Range" Chicken

with mushrooms in a marsala wine sauce

Basil Encrusted Sautéed Chicken

with a plum tomato-caper sauce

Sautéed Tender Chicken Breast

with penne pasta & seasonal vegetables in creamy alfredo sauce

Grilled Petite Filet Mignon

served with roasted potatoes with sliced shiitake mushrooms

Medallions of Roasted Pork Tenderloin

with rosemary and roasted garlic

Baked Virginia Ham

served with raisin sauce

Roast Top Round of Beef

served with a mushroom bordelaise sauce

Cape May Crab Cake

broiled to perfection jumbo lump crab meat with a roasted red pepper cream

Fresh Atlantic Salmon

with lemon caper white sauce

Shrimp & Scallops

served with green peppers & cherry tomatoes brochette

Vegetable Lasagna

served with garlic bread

Pasta Primavera

served with fresh garden vegetables & garlic bread

Enhancements

Caesar Salad

Shrimp Cocktail

Penne with Vodka Sauce

Sliced Fresh Fruit Plate

Soup du Jour

Seafood Bisque

Dessert Table

COLD LUNCH SELECTIONS

Includes Chef's Selection of Dessert, Tea and Coffee

Chunky Chicken Salad, Tuna Salad & Seafood Salad Platter

served over radicchio lettuce with sliced seasonal fruit

Grilled Chicken Caesar Salad

crispy romaine hearts with croutons and parmesan cheese dressing

Deli Sandwich Plate

choice of sliced ham, turkey breast, or roast beef with, provolone, or cheddar cheese, with lettuce and tomato and red onion served on a kaiser roll with chips, cole slaw and pickles

Classic Cobb Salad

iceberg lettuce topped with diced chicken, bacon, bleu Cheese, tomato, hard boiled egg, avocado and red wine dressing

Grilled Vegetable Wraps

marinated grilled vegetables in a soft wrap

BOX LUNCH

(to go only) Boxed Lunches served with Chips, Dill Pickle, Cookie, Whole Fruit and Soft Drink. Choice of one of the following:

Honey Ham & Smoked Turkey with Swiss Cheese and Herb Mayonnaise on a Kaiser Roll

Roast Beef with Cheddar Cheese and Horseradish Sauce on a Kaiser Roll

Tuna Salad on a Kaiser Roll

Marinated Grilled Vegetable Wraps on a Kaiser Roll

BUFFETS

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Deli Buffet

Soup du Jour
 Seasonal Fresh Fruit Tray
 Potato Salad, Egg Salad, Pasta Salad
 Cole Slaw
 Assorted Deli Meats
 Lettuce, Tomato, Onion, Pickles
 Condiments
 Assorted Breads and Sandwich Rolls
 Chips
 Bread Pudding, Cookies and Brownies

Roman Buffet

Tuscan Bean Minestrone Soup
 Caesar Salad
 Tri- Color Tortellini Salad
 Chicken Breast Parmesan
 Sausage & Peppers
 Pasta with Alfredo and Marinara
 Italian Rolls and Garlic Bread
 Cream Puffs, Cannolis and Tiramisu

The Pub Buffet

Soup du Jour
 German Potato Salad
 Three Bean Salad
 Hot Roast Beef & Gravy
 Southern Fried Chicken
 Barbecued Pulled Pork
 Vegetable Lasagna
 Assorted Rolls
 Assorted Desserts

Heartland Buffet

Mixed Greens with Herb Dressing
 Caesar Salad
 Sliced Tenderloin of Beef
 Herb Grilled Chicken
 Fresh Vegetables
 Roasted Red Skin Potatoes
 Rice Pilaf
 Assorted Desserts

South of the Border

Southwestern Soup
 Ranchero Style Ground Beef
 Served with Taco Shells, Lettuce,
 Tomato, Onions, Jack Cheese,
 Sour Cream & Salsa
 Santa Fe Chicken Topped with Salsa
 and Cheese
 Spanish Style Rice & Refried Beans
 Corn Sautéed with Red Peppers &
 Onions
 Corn Bread
 Assorted Desserts

CUSTOM BUFFETS

Please select 2 Salads, 2 Entrees and 2 Accompaniments

Salads

The Victorian Salad
 (Baby Greens, Tomatoes, Cucumber
 with Hearts of Palm)
 Caesar Salad
 Fresh Fruit Salad
 Potato Salad
 Pasta Salad
 Three Bean Salad

Entrees

Chicken Piccata
 Chicken Marsala
 Lemon Pepper Chicken
 Filet of Salmon topped with Dill Sauce
 Beef Stroganoff
 Pork Tenderloin with Rosemary and
 Roasted Garlic
 Seafood Newburg
 Stuffed Flounder Florentine
 Pasta Primavera
 Pasta a la Vodka

Accompaniments

Oven Roasted Potatoes
 Red Skin Mashed Potatoes
 Au Gratin Potatoes
 Green Beans Almondine
 Glazed Baby Carrots
 Fresh Steamed Vegetables
 Rice Pilaf

Desserts

Chefs Choice, which
 may include
 Assorted Cakes,
 Pies, and
 Pastries



DINNER SELECTIONS:

Includes choice of Soup, Salad (Garden or Classic Caesar) or Sliced Fresh Fruit Plate. The Chef's Selection of Accompaniments, Potato or Rice, Vegetable, Dinner Rolls & Butter, Regular & Decaf Coffee.

POULTRY:

Chicken Oscar

pan seared chicken breast, topped with jersey fresh asparagus and lump crab meat finished with a creamy hollandaise sauce

Sautéed Breast of Chicken

with prosciutto ham, mozzarella cheese finished with sun-dried tomato basil cream sauce

Stuffed Chicken Breast

with apple raisin bread stuffing topped with lemon vin blanc

Sautéed Chicken Breast

marsala, pacatta, or francaise

Lemon-Rosemary Roasted Chicken

served with lemon caper butter sauce

PORK

Sliced Pork Loin Medallions

with apple-cinnamon chutney

Stuffed Double Cut Pork Chop

with seasoned bread crumb stuffing and a demi glaze

Dijon-Herb Encrusted Pork Loin

with garlic rosemary demi glaze

BEEF

Filet of Beef

with a garlic & rosemary demi-glaze

Slow Roasted Beef Tenderloin

sliced and finished with port infused demi-glaze

Slow Roasted Prime Rib

with au jus

SEAFOOD

Lump Cape May Crab Cake

broiled and served with roasted pepper coulis

Stuffed Flounder

stuffed with crab meat and finished with lobster-sherry cream sauce

Jumbo Prawns

stuffed with crab imperial

Oven Roasted Atlantic Salmon

with a plum tomato basil vin blanc

Chilian Sea Bass

with roasted garlic, artichokes and sundried tomato cream sauce

Brazilian Warm Lobster Tail

broiled with lemon butter stuffed with crab imperial

MIXED GRILLS

Filet Mignon & Crab Cake

served with wild mushroom demi glaze and roasted red pepper coulis

Double Stuffed

jumbo shrimp stuffed with crab meat chicken breast stuffed with herbed french bread stuffing

Herb Crusted Roasted Tenderloin & Crab Cake

sliced beef tenderloin with roasted garlic & a merlot demi-glace & jumbo lump crab cake with roasted red pepper coulis

The Duet

grilled petit filet mignon with a pinot noir demi-glace & two shrimp stuffed with lump crab & pinot grigio cream sauce

Chicken Amsterdam

pan-seared breast of chicken with herb-crusted jumbo shrimp topped with a rich smoked gouda cheese sauce

Chicken & Crab

pan-seared smithfield chicken with marsala mushroom sauce & a lump cape may crab cake with red pepper sauce

Salmon & Stuffed Chicken

salmon filet with a lemon caper sauce paired with boneless chicken breast stuffed with fresh spinach & boursin cheese

Prime Rib & Crab Cake

slow roasted prime rib and crab cakes with au jus and red pepper coulis

Filet Mignon & Chicken

filet with peppercorn demi-glace and boneless chicken breast marsala, picatta or franchise style

Surf & Turf

filet mignon with brazilian cold water lobster tail

Filet Mignon & Scallops

filet mignon & broiled scallops or shrimp served with lemon butter or scampi style

DESSERTS

Please select one

Cheese Cake w/ Fruit Topping

Double Chocolate Layer Cake

Warm Apple Pie

Chocolate Shell Filled w/ Chocolate Mousse

Homemade Bread Pudding w/ Brandy Sauce

ENHANCEMENTS

Seafood Bisque

Soup du Jour

Dessert Table



CUSTOM DINNER BUFFET:

A minimum of 50 guests for buffet service Please choose 1 Soup, 2 Salad selections, 2 Entrees and 2 Accompaniments *Denotes Carving station with additional chef attendant fee (additional fee applies to parties of less than 50)

Soup

Seafood Bisque
New England Clam Chowder
Cream of Mushroom
Minestrone

Salads

The Victorian Salad
Caesar Salad
Fresh Fruit Salad
Seafood Salad
Spinach Salad

Entrees

Shrimp & Scallop Scampi
Jumbo Lump Crab Cakes
Flounder stuffed with Crab Imperial
Classic Seafood Newburg with Rice
Salmon in a Creamy Cucumber Dill Sauce
Chicken Supreme (Apple Raisin Stuffing)
Chicken Marsala
Prime Rib of Beef*
Beef Tenderloin Tips w/ Bordelaise Sauce
Herbed Roasted Top Round of Beef*
Sliced Pork Tender Loin
Pasta Station with Three Sauces (Bolognese, Marinara, Vodka)
Pasta Primavera

Accompaniments

Oven Roasted Potatoes
Red Skin Mashed Potatoes
Au Gratin Potatoes
Vegetable Medley
Green Beans Almondine
Asparagus
Sugar Snap Peas

Desserts

Chefs Choice of Assorted Cheese Cakes, Pies and other baked goods

THEMED DINNER BUFFETS:

A minimum of 50 guests for buffet service (additional fee applies to parties of less than 50)

Little Italy

Tuscan Bean Minestrone
Classic Caesar Salad
Tri-color Tortellini Salad
Pasta Station with Alfredo, Vodka & Marinara Sauces
Chicken Parmesan
Veal Saltambocca
Flounder Florentine
Shrimp, Scallops and Clams in Garlic Sauce over Rice
Oven Roasted Potatoes
Vegetable Medley
Cannoli and Tiramisu

Traditional

Vegetable Soup
Tossed Garden Salad choice of dressing: (French, Thousand Island, or Ranch Dressing)
Bourbon Glazed Ham
Herb Roasted Turkey
Salmon with Lemon Basil vin Blanc
Mashed Potatoes
Sweet Potatoes
Fresh Vegetables
Assorted Desserts

The Jersey Shore

Seafood Bisque
Tossed Salad, Seafood Salad, Cucumber Salad
Miniature Raw Bar to include
Crab Claws, Peel & Eat Shrimp, Clams on the Half Shell
Flounder Florentine
Jumbo Lump Crab Cakes
Roast Chicken with Jersey Tomatoes, White Wine and Basil
Roasted New Potatoes
Jersey Asparagus
Assorted Desserts

Grand Dinner Buffet

Seafood Bisque
Caesar Salad, Seafood Salad
Stuffed Mushrooms, Shrimp Cocktail
Sliced Roast Tenderloin of Beef with Bordelaise Sauce
Roasted Half Cornish Game Hen Stuffed with Wild Rice
Crabmeat Stuffed Flounder with Shrimp & Scallop Cream Sauce
Atlantic Salmon, served with Honey Mustard or Tom-basil Vin Blanc Sauce
Roasted Red Bliss Potatoes and Grilled Asparagus
Dessert Table

THREE COURSE DINNER

(choose one of each)

FIRST COURSE

Sliced Fresh Fruit Plate
Choice of one of our Homemade Soups
Fresh Garden Greens Salad

ENTREE'

Baked Flounder w/ Lemon Butter
Baked Flounder Florentine
Baked Salmon with Lemon Caper Buerre Blanc

Breast of Capon w/ Apple Raisin Bread Stuffing
Chicken Breast Florentine
Chicken Marsala (served over rice)

Roast Top Round Of Beef w/ Mushroom Demi
Sliced Roast Pork Loin Medallions w/ Demi-Glace
Virginia Baked Ham w/ Hawaiian Glaze

Pasta Primavera (Garden Fresh Vegetables w/ Alfredo Sauce)
Vegetable Lasagna served with Oven Roasted Garlic Bread

Dinner includes chef's choice of potato and fresh seasonal vegetable, fresh baked rolls, coffee (regular and decaffeinated) Pekoe tea.

DESSERT

Chocolate or Vanilla Coconut Cake
Apple Pie with Vanilla Sauce
Cheese Cake with Fruit Topping
Chocolate Mousse in a Chocolate Shell



THREE COURSE DINNER

FROM THE LAND

Prices per 100 pcs unless otherwise noted

Carving Stations (additional fee applies to parties of less than 50)

Beef tenderloin w/ stilton blue cheese cream or wildmushroom demi

Dijon herbed pork loin w/ chefs sauce

Maple glazed Virginia ham

Roast Young Turkey

Rack of Lamb

Seared Peppered Tuna

Herbed Roasted Top Round of Beef

Stations Include Freshly Baked Mini Kaiser Rolls & Buns, Creative Sauces & Condiments.

Grilled Vegetable and Antipasto Display

(additional fee applies to parties of less than 50)

marinated and grilled eggplant, zucchini, yellow squash, portabello mushrooms, asparagus, roasted peppers, tomato & mozzarella salad, bruschetta, artichokes, assorted olives, imported capicola, prosciutto, soppressa, genoa salami, sharp provolone, fresh mozzarella and asiago cheeses

Potato Bar (additional fee applies to parties of less than 50)

yukon gold and sweet potato mash, chives, bleu cheese, sour cream, bacon, cheddar & jack cheese

Pasta Station (additional fee applies to parties of less than 50)

marinara, vodka, alfredo, bowtie & penne, fresh vegetables and cheeses

Mushrooms stuffed with Spinach and Cheese

Spring Rolls

Assorted Canapes

Assorted Tea Sandwiches

Seasame chicken w/ asian vinaigrette

Chicken satay

Bruchette

Raspberry brie bites in phyllo

Beef Wellington en Crouete

Anti pasto skewers w/ lemon basil aioli

Swedish meatballs

Spanicopida

Stuffed Mushrooms with Carmelized Vidalia Onion and bleu cheese

Imported Cheeses & Gourmet Crackers and Mustards

Imported Cheeses & International Sausage

Crudités Served with an Array of Dips

FROM THE SEA

Prices per 100 pcs unless otherwise noted

Jersey Shore Seafood Sampler (3pcs per person)

Chilled Jumbo Shrimp

Crab Claws

Oysters on a Half Shell

Mussels Marinara

Fried Calamari

Steamed Clams in butter, Garlic & wine sauce

Japanese Sushi Station Market Price

steamed wantons, pot stickers, spring rolls, assorted sushi roll, edaname, seaweed salad

Applewood Bacon Wrapped Sea Scallops w/ Horseradish Aioli

Crab Balls w/ Chipotle Remoulade

Clams Casino

Oysters Rockefeller

Chilled Shrimp w/ Lime Cocktail Sauce

Coconut Shrimp w/ Sweet Chili dipping sauce

Crab stuffed mushrooms

Tandori dusted tiger prawns w/ red curry coconut dipping sauce

Clams on the half shell

Chilled tiger prawns w/ cocktail sauce

Crab claws w/ creole mustard

Oyster shooters w/ shallots, lemon, and vodka

HOSPITALITY ROOM SERVICE

MUNCHIES

Prices per bag

Pretzels

Potato Chips

Bar Snack Mix

Bag of Pop Corn

LIGHT FARE

Imported Cheese & Crackers

Imported Cheese & Pepperoni

Crudités and Dip

Antipasto Skewers

International Cheese & Sausage w/ Fresh Fruit

MAKE YOUR OWN

HOT SANDWICH

Barbecued Pulled Pork with Mini Kaiser Rolls

Sausage (hot/sweet) & Peppers with Mini Italian Rolls

Slice Turkey Breast and Gravy with Mini Kaiser Rolls

Hot Roast Beef and Gravy with Mini Kaiser Rolls

Hot Roast Pork and Gravy with Mini Kaiser Rolls

SWEET TREATS

(Minimum of 50 People)

Brownies

Assorted Cookie Tray

Fresh Fruit Tray

BREAKS

All breaks are left out 1.5 hours with exception of all day beverage break. All refreshes to the break are an additional per person per refresh.

Coffee Break

freshly brewed coffee with a selection of pekoe and herbal teas, lemon and hot chocolate

Assorted Beverage Break

assorted soft drinks, bottled spring water, chilled fruit juices, fresh brewed coffee, a selection of pekoe and herbal teas, lemon & hot chocolate

The Bagel Break

selection of chilled fruit juices, assortment of bagels with sweet butter, cream cheese and preserves, sliced fresh fruit, coffee a selection of pekoe and herbal teas, lemon & hot chocolate

Tropical Twist

display of fresh tropical fruit kabobs served with a citrus dipping sauce, assorted chilled juices, assorted fruit and yogurt bars, freshly brewed coffee and a selection of herbal tea and iced tea

Snack Attack

assorted brownies, cookies, assorted bags of popcorn, peanuts, chips, pretzels, assorted softdrinks, bottled spring water, freshly brewed coffee, herbal teas and iced tea

All Day Beverage Break

assorted soft drinks, bottled spring water, assorted chilled fruit juices, freshly brewed coffee, herbal teas and iced tea

CUSTOM BREAKS

Food Items (choose 2)

- Danish Pastry
- Assorted Bagels
- Assorted Muffins
- Cookies & Brownies
- Sliced Fresh Fruit
- Domestic Cheese and Crackers
- Crudites and Dip
- Soft Pretzels with Mustard

Beverage items (choose 2)

- freshly brewed coffee
- pekoe and herbal teas
- bottled spring water
- assorted soft drinks
- assorted chilled fruit juices



Food and beverages are subject to 20% service charge and 7% sales tax. All menu items and prices are subject to change at management's discretion.