

Private Party Menus

plantation
RESTAURANT
& BAR

7908 LONG BEACH BOULEVARD, HARVEY CEDARS 609.494.8191 PLANTATIONLBI.COM

Thank you for your interest in hosting a private party at Plantation Restaurant. Located in the charming borough of Harvey Cedars, on Long Beach Island's north side, this quaint town is known for its beautiful beaches and bay side views. Open year round, Plantation provides the perfect backdrop for entertaining and celebrations.

Plantation's private dining rooms can accommodate small intimate parties or grand events. We have two rooms adjoined by glass French doors. The South room accommodates 20 to 42 guests and the North room 40 to 60. Combined together, we can accommodate up to 60-100 guests for a seated event or 100 for a reception. Chef Jeff Alberti's adventuresome modern American menu uses the freshest ingredients for flavorful dishes. Inside you will discover several menus and packages for Lunch, Dinner or Cocktail Receptions.

Each event is personally planned and orchestrated by our dedicated and professional staff. Plantation Restaurant will leave you and your guests with a lasting and memorable impression. We look forward to planning your next special occasion!

Sincerely,

Liz

Liz Tretter, Private Events Concierge

Planning Your Party

MENUS

Enclosed are Plantation private party menus. Please note that the prices quoted do not include New Jersey sales tax and 22% staffing charge. All prices quoted herein are firm through January 2020. Any event beyond this date is subject alternate pricing. Parties that require more than three entrée selections will be subject to a \$5 fee per person. Pre-ordered entree selections are required for parties of 50 guests or more.

Our chefs are happy to customize additional hors d'oeuvres and intermezzo courses to create a unique dining experience. Please inquire with your coordinator for available options and pricing.

GUARANTEES

The final number of guests attending is required one week prior to your event as well as the remaining balance paid in full. Once received this number will be considered a guarantee and not subject to reduction.

BEVERAGES

We offer a variety of beverage and cocktail options to accommodate the particular needs of your event including consumption and open bar.

RENTAL FEES

Certain spaces have rental fees associated with them. Please inquire with your sales associate about what the fees might be.

PARKING

Parking is available free of charge adjacent to Plantation.

AVAILABLE DINING ROOMS

Private events are held in the upstairs dining rooms. The largest room available for private parties is the North Room, with the capacity to hold between 40 and 60 guests. The South Room is adjacent to the North Room and can be reserved for 20 to 42 guests. Both rooms may be reserved together for 60 to 100 guests.

The private rooms have a built in bar which can be rented for applicable site and attendant fees. The Plantation's private dining rooms may incur a rental fee depending upon time of year or time of day.

SPECIAL AMENITIES

Other amenities that can be provided for you are valet parking, specialized linen, audio/visual equipment, and flowers. Please inquire for the additional pricing of these extras.

DEPOSIT AND PAYMENT

To reserve and guarantee the date and room for your private event, a signed contract and a 25% deposit of the food and beverage minimum is required.

Event spaces are available to guests thirty minutes prior to the scheduled time for set up and decorating.

Tray Passed Hors d'oeuvres

COLD

SPICY LOCAL TUNA TARTAR

Sea Salt, Mango, Crushed Peanut 3.

JUMBO GULF SHRIMP COCKTAIL

Southern Comfort Cocktail Sauce 4.

TOMATO BRUSCHETTA

Fresh Mozzarella, Baguette Crostini, Balsamic 3.

PEPPERED BEEF TENDERLOIN

Onion Confit, Blue Cheese, Whole Grain Mustard 3.

SRIRACHA CRAB SALAD

Cucumber, Micro Cilantro 3.5

ROASTED BEETS

Goat Cheese Mousse, Candied Walnut,
Toasted Brioche 3.

GRILLED RED PEPPER HUMMUS

Garlic Confit, Tortilla Crisp 3.

CAGE FREE DEVILED EGGS

Assorted Fillings 3.

MARYLAND LUMP CRAB-AVOCADO TOAST

Citrus Vinaigrette 4.

HOT

HOUSE MADE CHORIZO MEATBALLS

Aioli Oreganata 3.

GRILLED ASPARAGUS, LEEK FRITTATA

Manchego. Crème Fraîche, Chives 2.5

MINI LUMP CRABCAKES

Spicy Remoulade 3.5

GARDEN VEGETABLE SPRING ROLLS

Ginger Ponzu Sauce 2.5

MUSTARD CRUSTED LOLLIPOP LAMB CHOPS

4.

BRAISED SHORT RIB FLATBREAD

Goat Cheese, Truffle oil 3.5

CHICKEN OR BEEF SATAY

Thai Peanut Sauce 3.

LOCAL DAY BOAT SCALLOPS IN BACON

Horseradish, Cream 4.

KENNETT SQUARE MUSHROOMS

Stuffed with Crab Meat 3.5

SZECHWAN PORK DUMPLINGS

Sesame Soy Dipping Sauce 2.5

* PRICES ARE PER PIECE.

Stationary Hors d'oeuvres

TROPICAL FRUIT & BERRIES

Colorful Assortment of Fresh, Local and Seasonal Fruits and Farm Fresh Berries with Vanilla-Rum Yogurt Dip 9.

LOCAL ARTISANAL CHEESE

Assorted Locally Crafted Cheeses, Ruby Grapes, Assorted Nuts and Crackers 10.

VEGETABLE CRUDITE

Seasonal Market Vegetables and Assorted House Made Dips 8.

MEDITERRANEAN STATION

Moroccan Chicken, Curried Lamb, Garlic Shrimp, Hummus, Baba Ghanoush, Cous Cous, Black Olives, Grilled Eggplant, Pepperoncini, Pita Chips and Raita Sauce 12.

ANTIPASTI

Sliced Soppressata, Sweet Coppa, Parma Prosciutto, Smoked Mozzarella, Roasted Peppers, Grilled Eggplant, Fennel, Zucchini, Marinated Artichoke, Kalamata Olives, Fresh Baked Bread 12.

SUSHI ASSORTMENT

California Roll, Tempura Shrimp Roll, Philadelphia Roll, Spicy Tuna Roll, Vegetarian Roll, Pickled Ginger, Wasabi, Soy Sauce 18.

SOUTHWESTERN STATION

Grilled Marinated Chicken or Beef, Sautéed Onions and Peppers, Warm Flour Tortillas, Cheddar Cheese, Lettuce, Tomato, Sour Cream, Guacamole, Salsa and Tortilla Chips 12.

TASTE OF PROVENCE

Rosemary Grilled Shrimp, Garlic Chicken, Grilled Zucchini, Roasted Peppers, Marinated Olives, Sun-dried Tomatoes, Belgian Endive, Herb Goat Cheese and Red Pepper Rouille 12.

RAW BAR ASSORTMENT

Shrimp Cocktail, East & West Coast Oysters, Clams on the Half Shell, Tuna Tartar, Cocktail Sauce, Mignonette, Fresh Lemon 18.

* PRICES ARE PER PIECE.

Dinner Menu

(Select one to add a fourth course to your lunch or dinner)

COLD APPETIZERS

CHILLED WILD SHRIMP

Charred Corn-Jicama Salad, Mojito Emulsion

LOCAL TUNA POKE

Avocado, Citrus Ponzu, Crispy Wonton Chips

BEEF TENDERLOIN CARPACCIO

Shaved Grana Padano, Arugula, Lemon,
Olive Oil

PARMA PROSCIUTTO & BURRATA

Fig Compote, Grilled Baguette, Aged Balsamic

LOCAL SCALLOP CEVICHE

Poblano-Red Pepper Slaw, Crispy Corn Tortilla Strips

SOBA NOODLES

Grilled Organic Chicken, Broccoli, Cashew,
Sriracha Jam

HOT APPETIZERS

ASIAGO CHEESE RAVIOLI

Grilled Portobello, Roma Tomato, Basil, Parmesan

VIETNAMESE BUFFALO SHRIMP

Thai Chili Sauce, Blue Cheese, Micro Celery

ROASTED CORN RISOTTO

Grilled Shrimp, House Made Chorizo, Roma Tomato-Balsamic Chutney

PAN SEARED LOCAL SCALLOPS

Potato-Coconut Purée, Charred Corn Pico, Yucca Fries

SAUTEED CRABCAKE

Shaved Brussels Sprouts Slaw, Mustard Emulsion

GOAT CHEESE GNOCCHI

Porcini Mushrooms, Peas, Olive Oil, Poached Tomato, Truffle Crunch

SWEET POTATO GNOCCHI (Seasonal)

Melted Leeks, Arugula, Tasso Ham, Local Apples, Shaved Manchego

HOUSEMADE CHORIZO MEATBALLS

Roasted Garlic Polenta, Romesco Sauce, Grana Padano

\$10 PER PERSON

Dinner Menu

(Select one)

CHILLED SOUP

GAZPACHO (Seasonal)

Baguette Croutons, Olive Oil, Micro Basil

POTATO-LEEK

Caviar, Chives, Sour Cream

MINTED MELON (Seasonal)

Champagne, Ginger

HOT SOUP

NEW ENGLAND CLAM CHOWDER

Crispy Clams, Parsley Oil

MAINE LOBSTER-SHERRY BISQUE

COCONUT, CRAB & CORN CHOWDER

Corn Fritter

SMOKED TOMATO BISQUE

Goat Cheese Melba

YUCATAN BLACK BEAN SOUP

Grilled Corn Relish, Crispy Yucca (Vegan)

RUM ROASTED SWEET POTATO-COCONUT BISQUE

Candied Walnuts, Oven Dried Cranberries, Herbed Goat Cheese, Walnut Vinaigrette

SALAD

PLANTATION CAESAR

Romaine Hearts, White Hominy Croutons, Aged Manchego, Caesar Dressing

FIELD GREENS

Candied Walnuts, Dried Cranberries, Goat Cheese, Walnut Vinaigrette

ICEBERG WEDGE

Smoked Bacon, Tomato, Blue Cheese

HEIRLOOM TOMATO-MOZZARELLA (Seasonal)

Petite Greens, Pesto, Aged Balsamic

ROASTED ORGANIC BEETS

Arugula, Whipped Goat Cheese, Blood Orange Vinaigrette, Granola Crunch

SEASONAL GARDEN SALAD

Baby Greens, Garden Vegetables, Ciabatta Crostini, Feta, Sherry Vinaigrette

Dinner Menu

ENTRÉES

(Select up to three or one Duet)

PAN ROASTED ORGANIC CHICKEN BREAST

Sun-dried Tomato Fontina Risotto, Broccoli Rabe,
Herb Pan Sauce

MADIERA ROASTED ORGANIC CHICKEN

Butter Whipped Potato, Swiss Chard, Porcini-Madiera Jus

CRISPY SKIN PEKIN DUCK BREAST

Jasmine Rice, Stir-Fry Broccoli,
Grilled Pineapple-White Soy Chutney

PAN SEARED FAROE ISLAND SALMON

Melted Leek Whipped Potatoes, Grilled Asparagus,
Lobster Cream (or Lemon Chive Butter)

GRILLED ATLANTIC SWORDFISH

Fennel Rice Pilaf, Tomato Confit, Olive Tapenade,
Saffron Butter

PAN ROASTED FLORIDA GROUPER

Crushed Potatoes, Wax Beans, Bouillabaisse Jus

GRILLED LOCAL TUNA

Crispy Rice Cake, Mango Salsa

SAUTÉED JUMBO LUMP CRAB CAKES

Brussels Sprouts Slaw, Chipotle-Tomato Jam, Shoestring Fries,
Grain Mustard Emulsion

PAN SEARED LOCAL SCALLOPS - ADD 10

Applewood Bacon-Sweet Pea Risotto, Sun Dried Tomato Pesto

TOMATO CRUSTED HALIBUT - ADD 10

Basil-Pecorino Risotto, French Beans, Citrus Nage

GRILLED CENTER CUT FILET - ADD 10

Truffle Parmesan Fingerling Potatoes, Braised Swiss Chard,
Red Wine Demi

CENTER CUT NY STRIP

Blue Cheese Potato Croquettes, Sautéed Kale,
Apricot Steak Sauce

GRILLED CENTER CUT BERKSHIRE PORK CHOP

Fork Crushed Potatoes, Shaved Brussels Sprouts,
Apple Cider-Vinegar Jus

DUETS

GRILLED FILET AND CRAB CAKE

Creamer Potatoes, Asparagus, Red Wine Demi, Bearnaise

FAROE ISLAND SALMON AND NATURAL CHICKEN

Mashed Potato, French Beans, Lemon Butter

GRILLED FILET AND LOCAL SCALLOPS

Applewood Bacon Risotto, Seasonal Vegetables, Smoked Tomato Coulis

Dinner Menu

DESSERTS

(Select one)

CHEFS TRIO OF MINATURE DESSERTS

KEY LIME PIE

Raspberry Purée

CLASSIC NY STYLE CHEESECAKE

Seasonal Fruit

TAHITIAN CRÈME BRÛLÉE

Raspberry Sorbet

CARAMEL CRUNCH CHEESECAKE

Candied Pecans, Whiskey Apple Compote

CHOCOLATE TRUFFLE TORTE

Crème Anglaise, Whipped Cream (Gluten Free)

ICE CREAM OR SORBET

\$60 PER PERSON

Lunch and Brunch Menu

(Select one Soup or Salad and up to 3 Entree selections)

SOUP

NEW ENGLAND CLAM CHOWDER

Crispy Clams, Parsley Oil

TORTILLA SOUP

Pulled Chicken, Charred Poblano Pico, Cilantro Crema

COCONUT, CRAB & CORN CHOWDER

Corn Fritter

YUCATAN BLACK BEAN SOUP (Vegan)

Grilled Corn Relish, Crispy Yucca

SALAD

PLANTATION CAESAR

Romaine Hearts, White Hominy Croutons, Aged Manchego, Smoky Caesar Dressing

FIELD GREENS

Candied Walnuts, Dried Cranberries, Goat Cheese, Walnut Vinaigrette

ICEBERG WEDGE

Smoked Bacon, Tomato, Blue Cheese

HEIRLOOM TOMATO-MOZZARELLA (Seasonal)

Petite Greens, Pesto, Aged Balsamic

LUNCH ENTREES

LUMP CRAB, ASPARAGUS, TOMATO & GRUYERE FRITADA

Petite Salad

TRADITIONAL EGGS BENEDICT

Fingerling Home Fries, Fresh Fruit

BRIOCHE FRENCH TOAST

Crème Anglaise, Fresh Berries, Applewood Bacon

PESTO GRILLED CHICKEN CAESAR

Hominy Croutons, Aged Manchego, Caesar Dressing

GRILLED FAROE ISLAND SALMON

Spinach, Grilled Corn & Cherry Tomato Salad, Basil Aioli, Grilled Baguette

GULF SHRIMP SCAMPI

Zucchini Noodles, Tomatoes, Linguine, Basil, White Wine-Garlic Butter

PENNE PASTA WITH GRILLED CHICKEN

Portobello, Roasted Red Pepper, Herb Ricotta, Pecorino

SAUTÉED CRABCAKES

Roasted Corn Salad, Smoked Tomato Coulis, Spicy Remoulade, Shoestring Potatoes

SPRINGER MOUNTAIN FARMS CHICKEN BREAST

Grilled Asparagus, Loaded Mashed Potato, House BBQ Sauce

Lunch and Brunch Menu

DESSERTS

(Select one)

CHEFS TRIO OF MINATURE DESSERTS

KEY LIME PIE

Raspberry Purée

CLASSIC NY STYLE CHEESECAKE

Seasonal Fruit

TAHITIAN CRÈME BRÛLÉE

Raspberry Sorbet

CARAMEL CRUNCH CHEESECAKE

Candied Pecans, Whiskey Apple Compote

CHOCOLATE TRUFFLE TORTE

Crème Anglaise, Whipped Cream (Gluten Free)

ICE CREAM OR SORBET

\$40 PER PERSON

Brunch Buffet

FRESHLY SQUEEZED JUICES

ASSORTED HOMEMADE MUFFINS, CROISSANTS & BREADS

SWEET BUTTER & PRESERVES

BAGEL ASSORTMENT

Smoked Salmon & Flavored Cream Cheeses

SEASONAL FRESH FRUIT

CINNAMON FRENCH TOAST

Brioche French Toast, Rum Roasted Bananas, Crème Anglaise, Maple Syrup

TRADITIONAL EGGS BENEDICT

Hollandaise Sauce

BELGIAN WAFFLE

Fresh Berries

BREAKFAST MEATS

Sausage, Bacon and Virginia Honey Ham

HOME FRIED POTATOES

FRESH BREWED COFFEE & TEA

\$32 PER PERSON

OMELET STATION* - ADD 9.

Traditional & Egg White Omelets made to order

Parties of 30 guests or more. Pricing is per person.

*** \$50 Chef Attendant Fee is required for every 30 guests**

Beverages

CONSUMPTION

Server will keep a running tab of all beverages consumed and add to the final bill.
Options include Soft Drinks, Coffee, and Tea; Limited Bar; Full Bar or Wine Service

OPEN BAR

Unlimited House Wine, Beer & Premium Liquors

- » \$35 per guest for a Two and a Half Hour Event. + \$10 per guest for Top Shelf Liquor
- » \$7 per guest for each additional half hour.

BEER & WINE OPEN BAR

Unlimited House Wine & Beer

- » \$30 Per Guest for a Two and half Hour Event
- » \$6 Per Guest Each Additional Half Hour
- » Add \$10 per guest for Premium Wine by the glass

UNLIMITED BRUNCH COCKTAILS

Mimosas, Bloody Marys, Greyhounds, Sangria

- » \$22 per guest with a \$100 Bar Set-Up Charge

WINE SERVICE

See our wine list for wines to be served table side by the bottle

There is a \$75 bartender fee for 15-34 guests, \$125 for 35 guests or more.