

PLANTATION RESTAURANT PRIVATE PARTY MENUS



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 40 guests and the North room 40 to 50. Combined together, we can accommodate up to 70 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 Tretter, Private Events Concierge

Planning Your Party

MENUS

Prices enclosed do not include 6.625% New Jersey tax or a 20% staffing charge. All prices are guaranteed through January 2019. Any event booked beyond this date is subject to price increases dependent on the cost of food and beverage. Our menu selections are subject to change according to seasonality and market availability.

Our Chef is happy to customize a tasting menu, wine pairings or additional hors d'oeuvres and intermezzo courses to create a unique dining experience. Please inquire with a manager for the available options and pricing. A minimum of 20 guests is required to order from the packages or to create a custom menu.

We kindly request that your menu is selected ten (10) business days prior to your event date with your guarantee. If you are selecting between two to four entree choices, we request a pre-count is provided at least 3 business days prior to the event date. If more than two entrées are offered and pre-counts cannot be provided, a \$5.00 per guest charge will be added.

GUARANTEES

A final guarantee of the number of guests is required one (1) week prior to your event date. This is critical to ensure that we are able to meet your needs through the timely execution of your event. Once received, this number will be considered a final guarantee and will not be subject to reduction.

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.

DEPOSIT AND PAYMENT

To reserve and guarantee the date and room for your private event, a signed contract and deposit of 25% of the food and beverage minimum are required. Should a confirmed reservation be cancelled, the initial deposit will not be refunded but may be used for a comparable future event at Plantation.

Final payment is due one (1) week prior to the event date; when the final guest guarantee is due. If your party is utilizing a consumption bar, the credit card for the final payment (day of) must be on file two (2) weeks in advance.

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

» \$34 per guest for a Three Hour Event. + \$8 per guest for each additional hour

Unlimited House Wine, Beer & Top Shelf Liquors

» \$42 per guest for a Three Hour Event. + \$10 per guest for each additional hour

Unlimited House Wine and Beer

» \$26 per guest for a Three Hour Event. + \$6 per guest for each additional hour

UNLIMITED BRUNCH COCKTAILS

Mimosas, Bloody Marys, Greyhounds, Sangria

» \$20 per guest

WINE SERVICE

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

BARTENDER FEE

\$75 per bartender, per hour for 20 - 39 guests,

\$25 per bartender, per hour for 40 guests or more

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	2.5
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	2.5
GRILLED RED PEPPER HUMMUS Garlic Confit, Tortilla Crisp	2.

HOT

HOUSE MADE CHORIZO MEATBALLS Aioli Oreganato	3.
GRILLED ASPARAGUS, LEEK & MANCHEGO FRITADA Creme Fraiche, Chives	2.5
MINI LUMP CRABCAKES Spicy Remoulade	3.
GARDEN VEGETABLE SPRING ROLLS Ginger Ponzu Sauce	2.5
MUSTARD CRUSTED LOLLIPOP LAMB CHOPS	3.5
BRAISED SHORT RIB FLATBREAD Goat Cheese, Truffle oil	3.
CHICKEN OR BEEF SATAY Thai Peanut Sauce	2.5
LOCAL DAY BOAT SCALLOPS IN BACON Horseradish, Cream	3.5
KENNETT SQUARE MUSHROOMS Stuffed with Crabmeat	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 10.

LOCAL ARTISANAL CHEESE

Assorted Locally Crafted Cheeses, Ruby Grapes, Assorted Nuts and Crackers 14.

VEGETABLE CRUDITE

Seasonal Market Vegetables and Assorted House Made Dips 10.

MEDITERRANEAN STATION

Moroccan Chicken, Curried Lamb, Garlic Shrimp, Hummus, Baba Ghanoush, Cous Cous, Black Olives, Grilled Eggplant, Pepperoncini, Pita Chips and Raita Sauce 11.

ANTIPASTI

Sliced Soppresata, Sweet Coppa, Parma Prosciutto, Smoked Mozzarella, Roasted Peppers, Grilled Eggplant, Fennel, Zucchini, Marinated Artichoke, Kalamata Olives, Fresh Baked Bread 14.

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 11.

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 11.

RAW BAR ASSORTMENT

Shrimp Cocktail, East & West Coast Oysters, Clams on the Half Shell, Tuna Tartar, Cocktail Sauce, Mignonette, Fresh Lemon 24.

Dinner Menu

COLD APPETIZERS

CHILLED WILD SHRIMP

Charred Corn-Jicama Salad, Mojito Emulsion

LOCAL TUNA POKE

Avocado, Citrus Ponzu, Crispy Wonton Chips

BEEF TENDERLOIN CARPACCIO

Grilled Shiitake, 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 Puree, Charred Corn Pico, Yucca Fries

SAUTEED CRABCAKE

Shaved Brussels Sprouts Slaw, Tomato Chipotle Jam, Cracked Mustard Emulsion

GOAT CHEESE GNOCCHI

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

SWEET POTATO GNOCCHI

Melted Leeks, Arugula, Tasso Ham, Local Apples, Shaved Manchego (Seasonal)

HOUSEMADE CHORIZO MEATBALLS

Roasted Garlic polenta, Romesco Sauce, Grana Padano

Dinner Menu

Select up to two each based on your menu.

CHILLED SOUP

GAZPACHO

Baguette Croutons, Olive Oil, Micro Basil (Seasonal)

POTATO-LEEK

Caviar, Chives, Sour Cream

MINTED MELON

Champagne, Ginger (Seasonal)

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

TORTILLA SOUP

Pulled Chicken, Charred Poblano Pico, Cilantro Crema

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

Petite Greens, Pesto, Aged Balsamic (seasonal)

ROASTED ORGANIC BEETS

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

Dinner Menu

ENTREES

SPRINGER MOUNTAIN FARMS BBQ CHICKEN

Buttered Corn Bread, Smoked Bacon, Collard Greens, Tamarind BBQ

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

Steamed Jasmine Rice, Gingered Broccoli, Grilled Pineapple-White Soy Chutney

PAN SEARED FAROE ISLAND SALMON

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

GRILLED ATLANTIC SWORDFISH

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

LOCAL FLUKE

Yellow Corn Fritter, Napa Cabbage Slaw, Bloody Mary Emulsion

CHORIZO CRUSTED FLORIDA GROUPER

Cilantro Crushed Potatoes, Wax Beans, Bouillabaisse Jus

GRILLED RARE LOCAL TUNA

Crispy Rice Cake, Tropical Fruit Chutney

SAUTEED JUMBO LUMP CRAB CAKES

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

PAN SEARED LOCAL SCALLOPS

Applewood Bacon-Sweet Pea Risotto, Sun Dried Tomato Pesto

TOMATO CRUSTED HALIBUT*

Basil-Pecorino Risotto, French Beans, Citrus Nage

GRILLED CENTER CUT FILET*

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

CENTER CUT NY STRIP*

Blue Cheese Potato Croquettes, Sauteed Kale, Apricot Steak Sauce

GRILLED CENTER CUT BERKSHIRE PORK CHOP

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

* ADD \$5

Dinner Menu

DESSERTS

KEY LIME PIE

Raspberry Puree

CLASSIC NY STYLE CHEESECAKE

Seasonal Fruit

TAHITIAN CRÈME BRULEE

Raspberry Sorbet

CHOCOLATE AND COCONUT MOUSSE PARFAIT

Shaved Belgian Chocolate and Toasted Coconut

CARAMEL CRUNCH CHEESECAKE

Candied Pecans, Whiskey Apple Compote

CHOCOLATE TRUFFLE TORTE

Almonds, Creme Anglaise, Whipped Cream (Gluten Free)

ICE CREAM OR SORBET

MENU ONE \$60 PER GUEST: Three Courses including Soup or Salad, Entree and Dessert

MENU TWO \$70 PER GUEST: Four Courses including Appetizer, Soup or Salad, Entree and Dessert

Lunch and Brunch Menu

Select up to two each based on your menu.

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

Grilled Corn Relish, Crispy Yucca (Vegan)

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

Petite Greens, Pesto, Aged Balsamic (Seasonal)

LUNCH ENTREES

LUMP CRAB, ASPARAGUS, TOMATO & GRUYERE FRITADA

Petite Salad

TRADITIONAL EGGS BENEDICT

Fingerling Home Fries

BRIOCHE FRENCH TOAST

Creme Anglaise, Fresh Berries, Applewood Bacon

PESTO GRILLED CHICKEN CAESAR

Hominy Croutons, Aged Manchego, Smoked 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

SAUTEED CRABCAKES

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

SPRINGER MOUNTAIN FARMS CHICKEN BREAST

Grilled Asparagus, Loaded Mashed Potato, Cider BBQ Sauce

Lunch Desserts

KEY LIME PIE

Raspberry Puree

CLASSIC NY STYLE CHEESECAKE

Seasonal Fruit

TAHITIAN CRÈME BRULEE

Raspberry Sorbet

CHOCOLATE AND COCONUT MOUSSE PARFAIT

Shaved Belgian Chocolate and Toasted Coconut

CARAMEL CRUNCH CHEESECAKE

Candied Pecans, Whiskey Apple Compote

CHOCOLATE TRUFFLE TORTE

Almonds, Creme Anglaise, Whipped Cream (Gluten Free)

ICE CREAM OR SORBET

\$30 PER GUEST: Two Courses including Soup or Salad and Entree

\$35 PER GUEST: Three Courses including Soup or Salad, Entree and Dessert

\$45 PER GUEST: Four Courses including Soup, Salad, Entree and Dessert

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, Creme Anglaise,
Maple Syrup

TRADITIONAL EGGS BENEDICT

Hollandaise Sauce

BREAKFAST MEATS

Sausage & Bacon

HOME FRIED POTATOES

COFFEE & TEA, BREWED DECAFFEINATED

OMELET STATION *

Traditional & Egg White Omelets made to order
with select seasonal ingredients

\$35 PER GUEST

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

*** Add \$9 Per Person + \$50 Chef Attendant Fee**

Special Amenities

Please inform us if you have any special requests or questions regarding seating arrangements, special occasion cakes, Audio Visual equipment, gift tables, specialty linens, entertainment, dietary restrictions, accommodating children, handicap access and so on.

CAKE CUTTING FEE

When cake is brought in from an outside vendor, we will cut, plate and add a custom garnish. » \$3 per guest